

Metropolis Ballroom Wedding Package | 2012

Prices subject to change. Service charge and tax not included

Features

Located in the Heart of Downtown Arlington Heights

- Urban Environment
- Brick Sidewalks
- Unique Shops
- Harmony Park with water fountain
- Photo Opportunities
- Easy Access to Metra Train Station

Contemporary Style

- Natural Lighting
- Vaulted Wood Beam Ceiling
- Exposed Brick
- Hardwood Floors

Rooms

- Metropolis Ballroom
- Campbell Room
- Vail Room
- Harmony Suite
- Veranda
- In-House Theater

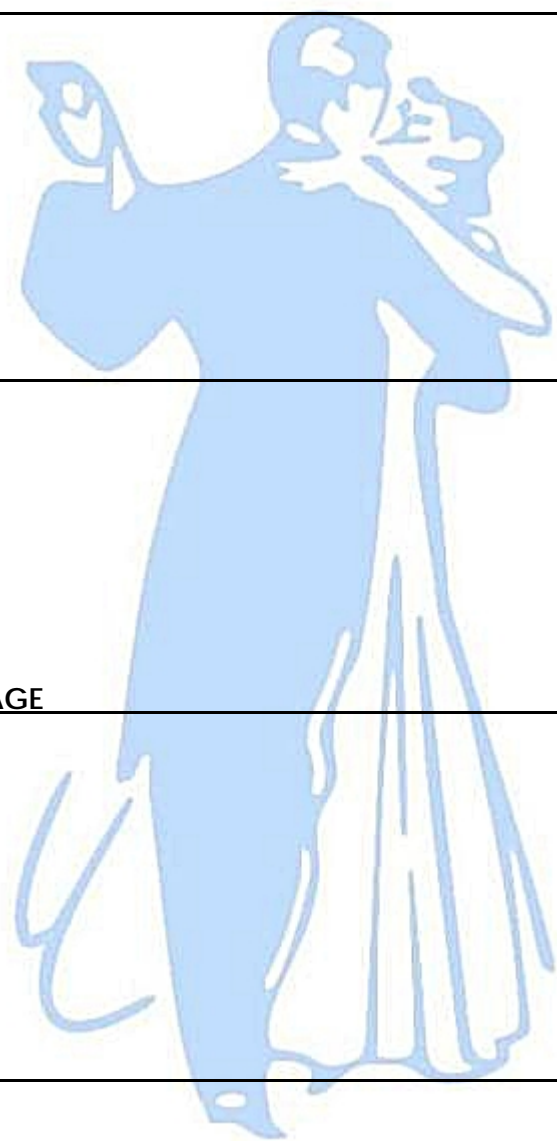
Accommodations

- Abundant Parking Garage
- Custom Floor Plans
- Personalized Service Staff
- Exquisite Culinary Experiences
- Private Entrance



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Amenities

Hors D'oeuvres

Served During Your Cocktail Hour

Open Bar

*Select Bar Package of Name Brand Liquors
Four Hours for the Plated Dinner
Five Hours for the Family Style or Station Package*

Champagne Toast

Served in a Fluted Champagne Glass

Five Course Meal

Soup, Salad, Intermezzo, Main Entrée, Wedding Cake, Coffee and Tea Service

Wine Service

Served table side with meal service

Custom Wedding Cake

Artistic design with flavorful options

Deluxe Coffee Station

Freshly Brewed Regular and Decaffeinated Coffee and gourmet Tea

Experienced Wedding Consultant

For your event planning needs

Banquet Captain

Providing event and service staff coordination

Executive Chef

Creating the Perfect Menu

Harmony Suite

Exclusive Bridal Suite with Complimentary Butler Service and Private Entrance to Veranda and Ballroom

Additional Services offered by Metropolis Ballroom

*Invitations, Centerpieces and Decor Design
Specialty Linens, Lighting, Chairs and Place Settings
Limousine and Valet Service
Photographer/Videographer
Orchestras, Bands and DJ's*



Beginning with Select Package Butler Passed Hors D'oeuvres

Select Three Hot and/or Cold Hors D'oeuvres

Hot Hors D'oeuvres

Apricot and Brie Phyllo Kisses

Brie topped with Apricot folded in Phyllo Dough and formed into a Kiss

Baked Artichoke Reggiano Crostini

Marinated Artichokes with grated Parmesan Reggiano Cheese and fresh Arugula on Italian Toast Round

Herb Chicken and Brie Tartlets

Tender grilled Chicken Breast with fresh Herbs and rich Brie Cheese

Premium Hot Hors D'oeuvres

To substitute a Select Hors D'oeuvres with a Premium Hors D'oeuvres, add \$2.50 per Guest
To add a Premium Hors D'oeuvre to your Select Package add \$4.95 per Guest

Smoked Shrimp and Crab Cakes

with Poblano Peppers, Chives and Roasted Corn Remoulade

Oysters Rockefeller

Fresh and farm raised Virginia Oysters stuffed with Spinach Florentine and finished with Parmesan Crusted Hollandaise

Tequila Lime Shrimp

Grilled Shrimp marinated in Tequila and tossed with a splash of Lime and fresh Cilantro

Lobster Medallions

Presented in a Tortilla Cup topped with Fruit Salsa

Blackened Scallop

Presented on a Toast Point and dressed with Pepper Sauce

Duck Wonton

Duck marinated in Olive Oil, Red Onions, Garlic and Cilantro topped with Plum Wine Sauce and presented in a Wonton

Petite Curry Lamb Burger

Ground Lamb marinated in Garlic, Chili Sauce, Mustard and Worcestershire Sauce and grilled to perfection



Cold Hors D'oeuvres

Vegetable Galantine Medley

Fresh Vegetables poached and blended. Presented on a Roasted Red Pepper Diamond with a Roasted Pepper Sauce

Shrimp Spring Roll

Chilled poached Shrimp rolled in a Rice Pilaf shell with Micro Greens, Carrots, and Napa Cabbage then served with Ginger Soy

Sesame Beef Arugula Wrap

Tenderloin marinated Arugula Beef rolled on Sesame Pretzel Stick, sprinkled Parmesan and dressed in a Remoulade Sauce

Applewood Gorgonzola Roulade

Applewood Smoked Chicken wrapped around Pastrami and Gorgonzola Cheese topped with Dried Cranberry Aioli

Premium Cold Hors D'oeuvres

To substitute a Select Hors D'oeuvres with a Premium Hors D'oeuvres, add \$2.50 per Guest
To add a Premium Hors D'oeuvres to your select package add \$4.95 per Guest

Pastrami Smoked Salmon Latke

House Smoked Salmon over a Crisp Potato Pancake with Dill Crème Fraiche

Carpaccio Crostini

Shaved Beef Tenderloin on an Italian Toast Round with Creamed Horseradish, Capers and Red Onion garnish

Peppered Yellow Fin Endive

Fresh sliced Rare Yellow Fin Tuna seasoned with Pepper on a crown of a crisp Belgium Endive with a dollop of Wasabi Aioli

Trio of Caviar

Market fresh Caviar to include Ofsetra, Sevruga and Salmon Caviar served with traditional condiments on an individual tasting spoon

Lobster Spring Roll

New Zealand Warm Water Lobster, blended with Bok Choy, Jicama and Carrot and served with Hoisin Sauce



First Course

Soups

Select One

Chilled

Tomato Lime Gazpacho with Yellow Pepper Puree

A soup from Southern Spain consisting of Tomato, Bell Peppers, Lime, Cucumber and Garlic creating a pungent blend of flavors

Swirl Avocado Cucumber with Crème Fresh

A refreshing combination of Cucumber, Herbs and a hint of Spice with bite size Avocado pieces. Enhanced with a Crème fresh monogram

Parsnip and Leek Vichyssoise with Horseradish

Parsnips, Leeks and Potatoes bring maximum flavor to this rich, smooth classic summer soup

Watermelon Sangria

Watermelon, Mint, White Wine, Ginger and garnished with Danish Bleu Cheese and a Star Fruit garnish complete this refreshing chilled Soup.

Hot

Fire Roasted Tomato with a Basil Chiffonade

Creamy Vegetarian Broth highlighted with Basil and roasted for a wonderful smoky taste

Russet Potato Leek with Applewood Smoked Bacon

The aroma of simmering Leeks and Potatoes combined with flavorful Bacon makes this an appetizing soup

Creamy Smoked Chicken and Wild Mushroom

Chicken simmered in a herb scented Velouté and paired with Wild Mushrooms bring an earthy intense flavor to this soup

Shrimp and Roasted Corn Chowder

Creamy Roasted Corn is dressed up with Shrimp, Onion, Bell Peppers and Light Cream. This zippy Chowder is chock-full of Shrimp and Vegetables

Traditional Minestrone

Originally from Northern Italy this is a Classic Italian Deep Pot Soup. This brightly colored with fresh tasting soup makes the most of delicious summer Vegetables

Beef Consommé

Clarified Beef Broth garnished with Fried Leek and served hot or chilled

Second Course

Salads

Select One

Field of Greens

Crisp Bib Lettuce with Vine Ripe Tomatoes, Red Onion and House Dressing wrapped in English Cucumber

Traditional Caesar Salad*

Romaine Leaves tossed in Homemade Anchovy Dressing with Shaved Parmesan Reggiano Cheese and Garlic Croutons

Strawberry Fields

Romaine leaves topped with fresh sliced Strawberries, Red Onions and toasted Almonds with Mixed Berry Vinaigrette

Port Soaked Pear

Pears soaked in Port Wine served over Baby Greens with Maytag Bleu, Candied Walnuts and Cabernet Reduction Vinaigrette.

Lemon Champagne Caprese

Vine Ripe Tomatoes, Baby Buffalo Mozzarella, Opal Basil and Lemon Champagne Vinaigrette.

*Table Side Service add \$4.50 per Guest

Third Course

Intermezzo

Select One

Lemon Sorbet

Raspberry Sorbet

Mixed Berry Sorbet



Fourth Course- Entrées

Beef, Lamb, Pork and Veal

London Broil

Seasoned, grilled and thinly sliced Beef with a rich Mushroom Demi-Glaze

Tenderloin Béarnaise

Roasted Beef Tenderloin Medallions topped with Béarnaise Sauce

Beef Wellington

8oz. Filet Mignon topped with Liver Pâté, Truffles and Peppercorn in a Puff Pastry and served with Horseradish Cream

Filet Mignon

Grilled 8oz Filet Mignon served with Red Onion Marmalade

Lamb Chop Milanese

Herb Roasted Lamb Chops on a bed of Arborio Rice Herbs and Parmesan Reggiano Cheese

Pork Loin with Five Spice Apples

Loin Soaked in an Asian Brine overnight. Seasoned, seared and baked and topped with a deglazed five spice apple mixture.

Veal Oscar

Herb Crusted Veal Cutlets topped with Crabmeat, Asparagus and Hollandaise Sauce

Poultry Entrée

Chicken Breast Champagne

Lightly floured and seasoned 8oz Chicken Breast drizzled with rich Champagne Crème Sauce

Chicken Breast Roulade

Stuffed with Boursin Cheese, Baby Spinach and Roasted Peppers served with smoked Paprika Cream

Chicken Breast Lorraine

Spinach and Swiss Cheese wrapped in Prosciutto Ham, stuffed in Chicken Breast and served with Lemon Herb Sauce.

Airline Chicken stuffed with Spinach Mousse

Seasoned, marinated and stuffed with a spinach mousse mixture. Topped with a Roasted Red Pepper Sauce.



Seafood Entrée

Tri Color Peppercorn Halibut

A perfect blending of mild Halibut and Peppercorn flavors

Macadamia Halibut Mango Chutney

An exceptional tasting firm, white flesh and sweet flavored Fish, hand-breaded in Macadamia Nut crust and gently sautéed served with a Mango Chutney

Lobster Tail

10 oz. Lobster Thermidor flavored with Mushrooms, Sherry Wine, Garlic, Basil and Tarragon

Mahi Mahi with Escabeche Sauce

Dressed with a Spanish style Escabeche Sauce made with Red and Green Peppers, Onions, Black Olives, Capers and Tomato Juice

Miso-Marinated Sea Bass with Beurre Blanc

Filet Marinated in Mirin Rice Wine, White Miso and Sake. Baked to a opaque center, topped with Sauce Beurre Blanc.

Italian Grilled Sea Bass

Dressed with traditional Parmesan Cheese, Basil, Oregano and Lemon Juice

Tilapia Parmesan

Pan seared 8oz. Tilapia filet dusted with fresh Italian Seasonings and Parmesan

Braided Atlantic Salmon

Pan roasted, hand braided Salmon dressed with Champagne Dill Cream

Vegetarian Entrée

Portabella Mushroom

Portabella Mushroom baked with Ricotta Cheese and Parsley

Butternut Squash Ravioli

Ravioli filled with Butternut Squash, Parmesan Cheese, Nutmeg, Sage and dressed with Chipotle Cream Sauce

Stuffed Eggplant Parmesan

Eggplant stuffed with Parmesan and Mozzarella Cheeses, Garlic, Oregano, Parsley, Bread Crumbs and dressed with a Tomato Sauce



Duet Entrée

Pepper Seared Filet and Chicken Breast Medallion

4oz Filet with Mushroom Ragout paired with 4oz Chicken Breast dressed in a Lemon Shallot Wine Sauce

Roasted Free Range Chicken and Stuffed Shrimp

Roasted and served with Saffron Sage Beurre Blanc accompanied by Crab stuffed Shrimp wrapped in Bacon, grilled and served with Mango Relish

Vegetables

Select One

Grilled Asparagus Bundles

Grilled to perfection Asparagus with Olive Oil, Salt and Pepper presented in Lemon Ring

Sautéed Vegetable Medley

Sautéed Zucchini, Yellow Squash, Broccoli, Cauliflower and Bell Pepper

Sautéed Spinach with Garlic

Sautéed in Olive Oil garnished with diced Red Peppers, Salt and Pepper

Broccoli Polonaise

Broccoli with Buttered and toasted Breadcrumbs

Chipotle Squash

Marinated with Olive Oil, Salt, Pepper and Chipotle

Sugar Snap Peas and Baby Carrots

Delicious sautéed Baby Carrots and Sugar Snow Peas. A summer favorite

Root Vegetables

Tender and sweet Vegetables tossed with Seasoning and Olive Oil

Shaved Corn on the Cob

Grilled with Husk on, Kernels are shaved and brushed in melted Butter and garnished with diced Red Peppers

Starches

Select One

Dauphinoise Potatoes

Thin Potatoes slices stacked in a pan and baked with Cream and Cheese

Mediterranean Orzo with Sun-Dried Tomatoes and Spinach

Consisting of Red Pepper, Artichoke, Calamata, Tomatoes and Feta

Creamy Oven Dried Tomato Polenta

Sun-dried Tomato, Parsley, Cream, Butter and mixed diced Vegetables

Wild Mountain Rice Pilaf

Wild Rice, Long Grain, Brown Rice and Dried Fruits. A perfect companion to Poultry and Seafood dishes

Heirloom Potato Mélange

Roasted Fingerling, Peruvian Purple and Bliss Potatoes with fresh Herbs

White Cheddar Horseradish Rosette

Piped Mashed Potatoes with mild White Cheddar Horseradish

Roasted Garlic Rosette Potatoes

Piped Mashed Potatoes with Roasted Garlic and fresh Herbs

Bread Service

Four Choices of Bread Service
Select One

Assortment of Dinner Rolls and Flat Breads

French Baguette

Assortment of Raisin Rye, Bread Sticks, Bialy Challah and Matzah

Assortment of Sliced Breads consisting of Vienna Bread, Raisin Bread and Multi Grain

Assortment of Spreads

Please select one

Unsalted Butter

Honey Butter

Liver Pâté

Olive Tapenade

Sun Dried Tomato Spread

Roasted Garlic Clove

Includes Five Hours of Select Open Bar

Displayed Hors D'oeuvres

Served during cocktail hour

Imported Cheese Tray

Swiss, Cheddar, Muenster, Smoked Gouda, Provolone, Boursin Jalapeno and Goat Cheese

Vegetable Crudités

Broccoli, Peppers, Carrots, Radishes, Cauliflower, Celery, Tomatoes and Cucumber

Fresh Fruit Display

Cantaloupe, Honeydew, Pineapple, Watermelon, Grapes and Strawberries

Baked Brie with Apples en Croûte

Caramelized Apples and Brie Cheese wrapped in Pastry

Cilantro BBQ Gulf Shrimp over a Plantain Crisp

Tender Shrimp marinated in BBQ Sauce, Cilantro and Pineapple Juice and presented on a fried Plantain Crisp

Fresh Baked Artisan Breads

Select One

Spicy Orange Hummus with Pita

Spinach and Artichoke Dip with Flat Bread

Grand Marnier Pâté with Crostini

Plated Salads

Select One

Field of Greens

Crisp Bib lettuce with Vine Ripe Tomatoes, Red Onion and House Dressing, wrapped in English Cucumber

Strawberry Fields

Romaine leaves topped with fresh sliced Strawberries, Red Onion and toasted Almonds with Mixed Berry Vinaigrette

Traditional Caesar Salad*

Romaine leaves tossed in Homemade Anchovy Dressing with Shaved Parmesan Reggiano Cheese and Garlic Croutons

Lemon Champagne Caprese

Vine Ripe Tomatoes, Baby Buffalo Mozzarella, Opal Basil and Lemon Champagne Vinaigrette

*Table Side Service add \$4.50 per Guest

Intermezzo

Select One

- Lemon Sorbet
- Raspberry Sorbet
- Mixed Berry Sorbet

Entrées

Select Two

Beef and Pork

Hoisin Beef

Grilled Beef presented with Soba Noodles, Broccoli Florets and Asian Mushroom

Tenderloin Béarnaise

Roast Beef Tenderloin Medallions topped with Béarnaise Sauce

Cavatappi Rustico

Grilled Italian Sausage in a Sun-Dried Tomato Cream Sauce presented over curly Macaroni

Poultry

Pollo Arrosto Alla Penne

Sliced Chicken Breast with Roasted Tomatoes and Artichokes

Jerk Spice Chicken

Spicy Chicken presented with refreshing Roasted Pineapple Chutney and Fried Plantain Crisps

Chicken Vesuvio

Traditionally prepared with Garlic, Rosemary and White Wine

Chicken Basmati

Tender Chicken Breast with Snow Peas, fresh Basil, Butternut Squash, Eggplant and mild Chili Garlic

Seafood

Blackened Tilapia

Over a grilled Potato Coin with Ancho Chili Relish

Ginger Coconut Shrimp

with Sautéed Peppers, Green Onions and Rice Noodles

Asiago Crusted Sea Scallops

Caramelized Onions, Roasted Red Peppers, Asparagus, Garlic, Olive Oil, White Wine and Champagne Beurre Blanc

Pasta

Select One

Rigatoni Primavera

Rigatoni tossed in Marinara with fresh Spring Vegetables

Gnocchi

Homemade Potato Dumplings with Snow Peas served with a Tomato Cream Sauce

Portobello Ravioli

Portobello filled Ravioli Sauce with Pesto Cream Sauce

Pan Seared Risotto Cake

with Wild Mushroom Ragout

Vegetables

Select One

Grilled Asparagus Bundles

Grilled to perfection Asparagus with Olive Oil, Salt and Pepper presented in Lemon Ring

Sautéed Vegetable Medley

Sautéed Zucchini, Yellow Squash, Broccoli, Cauliflower and Bell Pepper

Sautéed Spinach with Garlic

Sautéed in Olive Oil garnished with diced Red Peppers, Salt and Pepper

Broccoli Polonaise

Broccoli with Buttered and toasted Breadcrumbs

Chipotle Squash

Marinated with Olive Oil, Salt, Pepper and Chipotle

Sugar Snap Peas and Baby Carrots

Delicious sautéed Baby Carrots and Sugar Snow Peas. A summer favorite

Root Vegetables

Tender and sweet Vegetables tossed with Seasoning and Olive Oil

Shaved Corn on the Cob

Grilled with Husk on, Kernels are shaved and brushed in melted Butter and garnished with diced Red Peppers

Starches

Select One

Dauphinoise Potatoes

Thin Potatoes slices stacked in a pan and baked with Cream and Cheese

Mediterranean Orzo with Sun-Dried Tomatoes and Spinach

Consisting of Red Pepper, Artichoke, Calamata, Tomatoes and Feta

Creamy Oven Dried Tomato Polenta

Sun-Dried Tomato, Parsley, Cream, Butter and mixed diced Vegetables

Wild Mountain Rice Pilaf

Wild Rice, Long Grain, Brown Rice and Dried Fruits. A perfect companion to Poultry and Seafood dishes

Heirloom Potato Mélange

Roasted Fingerling, Peruvian Purple and Bliss Potatoes with fresh Herbs

White Cheddar Horseradish Rosette

Piped Mashed Potatoes with mild White Cheddar Horseradish

Roasted Garlic Rosette Potatoes

Piped Mashed Potatoes with Roasted Garlic and fresh Herbs



Includes Five Hours of Select Open Bar

Hors D'oeuvres Station

Select Three

Shredded Duck Quesadillas*

Corn Tortillas filled with tender grilled Duck, Cilantro, Scallions, and melted Jack Cheese

Carved Mini Lamb Chops*

Seasoned with fresh Garlic, Thyme, Basil, Oregano and Rosemary

Calamari Antipasto

Lightly fried Calamari tossed with Garlic, Olive Oil and White Wine along side fresh Tomatoes, Peppers, Black Olives and Scallions

Baked Brie with Apples en Croute

Caramelized Apples, with Sugar and Butter

Asparagutto Prosciutto Crepes

Crepes with Cream cheese, Asparagus, Prosciutto and Red Pepper

*Chef Attendance Required

Salad Service

Select one tossed table side and served with fresh Artisan Breads and Unsalted Butter

Traditional Tossed Mixed Greens

Fresh Romaine and Head Lettuce with shredded Carrots, Cucumbers, Cherry Tomatoes, Cheddar Cheese and Croutons, served along with a choice of our House, Balsamic Vinaigrette or Blue Cheese Dressing

Chopped Salad

Baby Greens, Blackened Chicken, Crumbled Bleu Cheese, Diced Tomatoes, Bacon, Celery and House Dressing

Seasonal Salad

Mesclun Greens with fresh sliced Strawberries, Peaches or Jicama Sliced Red Onion, Chopped Pecans or Walnuts with Balsamic or Raspberry Vinaigrette

Traditional Caesar Salad

Romaine Leaves tossed in Homemade Anchovy Dressing, with Shaved Parmesan Reggiano Cheese and Garlic Croutons

Intermezzo

Select One

Lemon Sorbet

Raspberry Sorbet

Mixed Berry Sorbet



Pasta Station

Pasta

Select Two

Rigatoni, Linguini, Fettuccini, Cavatappi, Penne, Tri Color Tortellini, Spaghetti, Butternut Squash Ravioli or Portobello Mushroom Ravioli

Sauces

Select Three

Alfredo, Bolognese, Marinara, Sun-Dried Tomato, Vodka or Pesto Sauce

Ingredients

Select Four

Sausage, Grilled Chicken, Sautéed Spinach, Toasted Garlic, Sun-Dried Tomatoes, Mushrooms, Onions and Red or Green Peppers

Chef Carving Stations

Select One

Herb Crusted Beef Tenderloin

Hand rubbed Beef Tenderloin carved and served with Creamed Horse Radish and Red Onion Marmalade

New Zealand Rack of Lamb

Tender Lamb hand carved and served with Apple Mint Relish and fresh Fruit Compote

Oven Browned Turkey

Slowly browned hand carved and served with Rosemary Butter and Cajun Remoulade

Slow Roasted Pork Loin

Plum Sauce and Blackberry Sage Demi- Glaze

Vegetables

Select One

Grilled Asparagus Bundles

Grilled to perfection Asparagus with Olive Oil, Salt and Pepper presented in Lemon Ring

Sautéed Vegetable Medley

Zucchini, Yellow Squash, Broccoli, Cauliflower and Bell Pepper

Sautéed Spinach with Garlic

Sautéed in Olive Oil garnished with diced Red Peppers, Salt and Pepper

Broccoli Polonaise

Broccoli with Buttered and toasted Breadcrumbs

Chipotle Squash

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Assortment of Raisin Rye, Bread Sticks, Bialy Challah and Matzah

Assortment of Sliced Breads consisting of Vienna Bread, Raisin Bread and Multi Grain

Assortment of Spreads

Please select one

Unsalted Butter

Honey Butter

Liver Pâté

Olive Tapenade

Sun-Dried Tomato Spread

Roasted Garlic Clove



Wedding Cake

Select Package

Included in Package

Cake

Vanilla, Chocolate or Yellow Cake

Filling

Fruit Preserve, Butter Cream and Custard Filling

Frosting

Smooth Butter Cream Frosting

Premium

Prices may vary

Cake

Velvet, Carrot Cake or Banana

Filling

Fresh Fruit or Mousse Filling

Frosting

Fondant Frost



Cupcake Displays Available

Prices may vary

Additional Distinctive Touches to Indulge Your Guest

Sweet Table

A lavish, elegant display of handmade gourmet Pastries, decadent Sweets and Chocolate-dipped fresh Fruits

Deluxe Sweet Table

Gourmet Pastries, premium decadent Sweets, Chocolate-dipped fresh Fruit, Premium Tarts, whole Cheesecakes and handmade assorted Chocolates

Chocolate Fountain

Select One flavor: Dark, Milk or White Chocolate
Select Four sweets for dipping: Pound Cake, Marshmallows, Biscotti, Graham Crackers, Pretzels, fresh Pineapple, Strawberries or Bananas

Chef-Attended Flambé Station

Mixed Berry Crepes Jubilee

Tender Crepes browned and flamed with Orange Zest and Brandy topped with macerated fresh Berries and a Dollop of Grand Mariner Whipped Cream

Bananas Fosters

Caramelized Bananas flamed with Rum, Brown Sugar and Banana Liqueur served with Handmade Vanilla Ice Cream

Chantilly Coffee Display

Freshly brewed Regular and Decaffeinated Coffee with our gourmet selection of fine Teas Whipped Cream, Sugar Cubes, Chocolate Shavings, Orange Twists and Cinnamon Sticks

Late-Night Snack

Decoratively Displayed
Select One

- Hotdog or Popcorn Cart
- Mini Deli Sandwiches with Red Potato Salad **
- Omelet Station**
- Pizza Roll
- Soft Jumbo Pretzels with Cheese
- Mini Burgers and Fries

**Chef Attendance Fee Applies



Plated Desserts

Seasonal Crème Bruleé

Meringue Glaze with Seasonal Berries and Frambois Whipped Cream

Turtle Cheesecake

Chocolate and Carmel Cheesecake with Chantilly Cream and Melba Sauce

Chocolate Tiramisu

Traditional with a twist. Ladyfingers dipped in Espresso and Marcella Wine then layered with a Mascarpone Cheese and semi sweet Chocolate Mixture topped with Coco Powder

Mixed Fruit and Berry Gallatte

Caramelized Apples and Berries baked in a Puff Pastry with Cinnamon Ice Cream

Mouse Trio

Dark Chocolate, White Chocolate and Wild Berry Mouse infused with Passion Fruit

Homemade Ice Cream

Vanilla Bean or Double Chocolate Ice Cream served with your custom Wedding Cake



Select Brands Liquor Package

Absolut Vodka, Bacardi Light Rum, Malibu Rum, Christian Brothers Brandy, Jim Beam Whiskey, Jack Daniels Whiskey, Dewars White Label Scotch, Beefeaters Gin, Jose Cuervo, Amaretto, Kahlua, Bailey's Original. Select Bottled Beers, House Wine Varietals and Soft Drinks

Additional Beverage Upgrades

Premium Brands Liquor Package

Includes Select Package Plus
Bartender Fee Applies For Parties Under 100 Guests

Ketel One and Grey Goose Vodka, Captain Morgan and Myers's Dark Rum, Makers Mark, Crown Royal, Southern Comfort, Seagram's 7, Johnny Walker Black Label, J and B, Tanqueray Gin, Bombay Sapphire, Patron Silver Tequila, Courvoisier VSOP, Tia Maria, Chambord, Grand Marnier

Imported and Domestic Bottled Beers, House Wine Varietals and Soft Drinks

After Dinner Drink Package

Included in the Premium Package or Purchased Separately Should be one or the other- additional \$ per guest

Frangelico, Bailey's Original, Bailey's Mint, Kahlua, Starbucks Liqueur, Di Saronno Amaretto, Godiva Chocolate Liqueur, Godiva White Chocolate Liqueur, Tia Maria, Chambord, Grand Marnier

Specialty Drink

A personalized specialty cocktail from the Liquors above, your recipe or ours, butler-passed or offered as a special treat at the bar

Martini Bar

with three specialty Martinis served

Minimum 50 Guests

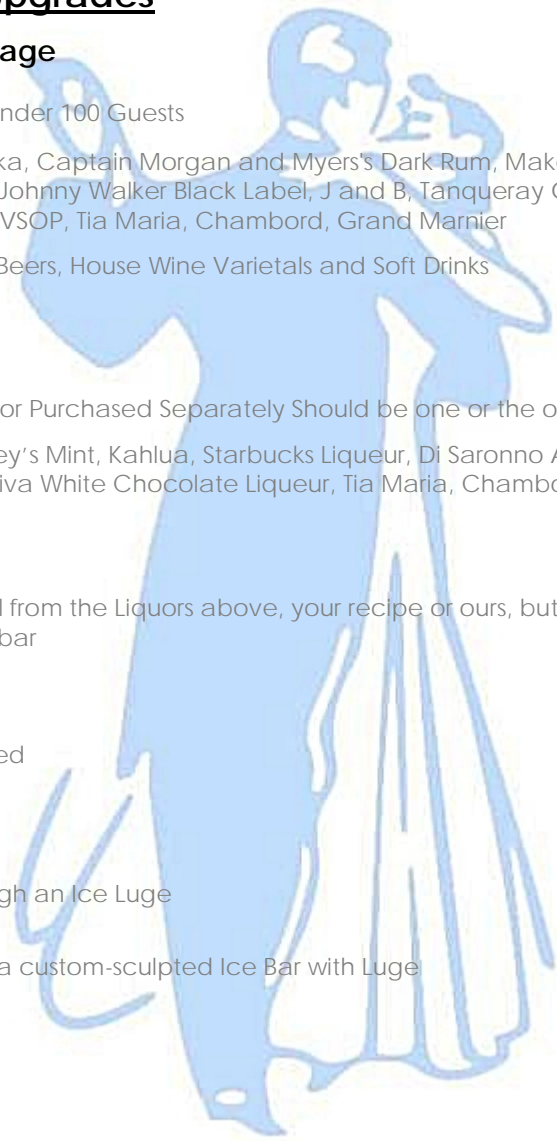
Ice Luge

Your specialty drink served through an Ice Luge

Customized Ice Luge

Your specialty drink served from a custom-sculpted Ice Bar with Luge

No shots will be served



Select Wines

- Sycamore Lane Chardonnay, California**
Ripe Apple and Pear aromas with a hint of butteriness and rich, creamy flavors
- Sycamore Lane Pinot Grigio, California**
Zesty Citrus and lush tropical Fruit flavors and aromas
- Sycamore Lane Merlot, California**
Fresh, Cherry-like aromas with hints of Mint and Spice and bright, juicy flavors
- Sycamore Lane Cabernet Sauvignon, California**
Cherry, Cassis and Cedar with rich Cherry and Currant flavors
- Sycamore Lane White Zinfandel, California**
Fresh Strawberry aromas and crisp, lightly Fruity flavors
- Le Domaine Brut, California**
Light and crisp, fragrant and very Fruity; produced in an easy style with refreshing Nectar and Melon flavors

Premium Wines

- 14 Hands Chardonnay, California**
On the palate, flavors of Apples and Pears are repeated with touches of sweet Oak and Spice
- Voga Pinot Grigio, Italy**
Full and rich, with fresh, ripe Apple and Pear aromas and delicious, juicy Flavors
- Covey Run Riesling, California**
Aroma of Nectarines and Peaches. Its sweetness and acidity are well balanced, leading to a fresh, medium-bodied finish
- Casa Lapostolle Sauvignon Blanc, Chile**
Grapefruit, Melon and Ripe Fruit flavors and of style and elegance with its varietal smoky-flinty taste
- Parducci Pinot Noir, Italy**
Elegant, fresh Fruit flavors enlivened by zesty Baking Spice
- 14 Hands Merlot, California**
Flavors of Blackberries, Raspberries and Cherries are enhanced by a plush mouthfeel
- 14 Hands Cabernet Sauvignon, California**
Intense aromas of Berries and Spice, while a hint of bramble lingers in the background
- Santa Rita Reserve Cabernet Sauvignon, Chile**
Great Citrus, Peaches and Apricots. aged in neutral Oak that imparts just a touch of smooth Vanilla and smokiness. Dry, crisp and fresh
- Piccini Chianti DOCG, Tuscany**
Intensely vinous aroma and its dry, tasty and harmonious flavor
- Freixenet Cordon Negro Brut, Spain**
35% Macabeo, 25% Xarel-lo, 40%Parellada. A cava with an exceptional, fresh, Fruity style and a lingering aroma

Super Premium Wines

- Wild Horse Chardonnay, California**
Flavors of crisp Green Apple and Bosc Pear are beautifully complemented by subtle notes of Vanilla, Caramel and Toasted Oak
- Brancott Sauvignon Blanc, New Zealand**
Gooseberry flavors meld well with fresh Capsicum and underlying Nectarine and Passion Fruit flavors
- Castle Rock Chardonnay, Central Coast**
Rich, ripe and Fruity character with a delicious blending of Vanilla, Pear, Citrus and Melon flavors
- Penfolds Koonunga Merlot, Australia**
Flavors of Plum and Mulberry across sweet, succulent mid-palate that finishes with even, soft, talc-like tannins
- Penfolds Koonunga Hill Cabernet Sauvignon, Australia**
Dark Cabernet Fruits and Tomato Leaf aromas combine with complex notes of Spice, Nutty Oak and Black Olive
- Castle Rock Pinot Noir, Central Coast**
Aromas of Cherry, Tea and Herbal Spice. On the palate, the wine gives flavors of Black Cherry, Plum and Spice
- Folie à Deux Mènage à Trois Red, California**
Fresh, ripe, jam like Fruit that is the calling card of California wine
- Mumm Napa Brut Prestige, Napa Valley**
Touches of Vanilla and Melon, with firm acid and crisp structure. Medium bodied, with excellent Mousse and a rich lingering finish

Reserve Selections

- Santa Margherita Pinot Grigio, Alto Adige**
Intense aroma and dry flavor with pleasant Green Apple aftertaste
- Ruffino Riserva Ducale, Tuscany**
Violet, Cherry and Plum aromas and hints of White Pepper
- Franciscan Oakville Estate Cabernet Sauvignon, Napa Valley**
Flavors of Cassis, Coffee and toasted Oak with a well-structured body
- Wild Horse Merlot, California**
On the palate the flavors are dominated by ripe Berry and Mocha. A supple, spicy mouthfeel leads to a long finish
- Kim Crawford Sauvignon Blanc, New Zealand**
Characters of cut Grass and Tropical Fruits are dominant on the nose. Flavors of Passion Fruit, Gooseberry and subtle herbaceousness
- Toasted Head Pinot Noir, California**
Smooth, supple combining ripe Fruit with excellent balance
- Chateau St. Jean Chardonnay**
Aromas of Lemon, yellow Nectarine and Mango. Yellow stone Fruit flavors and lightly-toasted Oak characters of Caramel and Toffee
- Moët & Chandon White Star, France**
A bouquet of fresh cut Flowers and Hazelnut, smooth and Peachy on the palate
- Veve Clicquot Yellow Label, France**
Rich on the nose and palate, with Almond Croissant and suggestions of Calvados in the aroma flavor
- Dom Pérignon, France**
A fresh nose aromas, blending hints of Angelica, Dried Flowers, Pineapple, Coconut, Cinnamon, Cocoa and Tob



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Wedding Package

