

Premier Wedding Reception Package

The Affair

First Two Hours Hosted Bar of Premium Brands
Ivory Chair Covers
Champagne or Sparkling Cider Toast
Glass of Premium California Wine Served with your meal
Complimentary Cake Cutting
Complete Reception Set-up

Hors D'oeuvres

Choice of "5" from our Hors D'oeuvres Menu

Salad

Mixed Field Greens (Organic Mixed greens, Candied Walnuts, Bleu Cheese
Crumbles with a Raspberry Vinaigrette Dressing)

Entrees

All Entrée's are served with Seasonal Chef Selected Vegetables and a Choice of
Rice Pilaf, Garlic Mashed Potatoes or Roasted Rosemary Red Potatoes

Choice of

Broiled Filet Mignon (USDA "Choice" Midwest Corn Fed Beef with a Cabernet
Reduction)

Alaskan Halibut (Topped with Pineapple Salsa in a Lemon Butter Sauce)

Dijon Chicken Marinated in a (Champagne Herb Vinegar with an Herb Dijon
Sauce)

Accompaniments

Freshly Baked Rolls and Butter

Coffee or Tea

** Vegetarian option Available of request

All Charges Subject to 20% Service Charge and Applicable Sales Tax