



# Platinum Dinner Package

## Reception for One Hour

Hosted bar (House Brands)

Unlimited flow of champagne and tropical fruit punch

Domestic and international cheese tray with fresh fruit

Grilled and roasted vegetable mirror with red pepper remoulade

Hand passed beef yakitori and coconut shrimp

## Choice of One Appetizer

Butter lettuce salad with glazed walnuts, tomatoes, sliced cucumbers, feta cheese and mandarin oranges served with honey-citrus dressing

Iceberg wedge salad with bacon bits, chopped eggs, tomatoes and crumbled bleu cheese dressed with bleu cheese-ranch dressing

Traditional caesar salad with focaccia croutons

## Choice of One Entrée

**Lemon & Rosemary Marinated Half-Chicken**

with cabernet demi glaze and pearl onions

**Herb Crusted Halibut Steak**

with citrus-caper butter sauce

**Filet Mignon**

with port wine and balsamic glaze

Chef's choice of accompaniments

Fresh rolls and butter

## Champagne Toast

A glass of champagne  
for each guest

## Wine

Two bottles of Robert  
Mondavi wine per table

## Chair Covers

To compliment your  
wedding theme

## Wedding Cake

A beautiful decorated tiered cake  
from Copenhagen Bakery  
Mini petit fours after dinner service

## Complimentary Room

A V.I.P. room on wedding night  
with a bottle of chilled champagne  
& chocolate covered strawberries

\$135.00 per adult

\$75.00 per child

(price is inclusive service & tax)