



# Platinum Wedding Package



*Chilled Champagne Served Upon Your Guests Arrival*

*Five Hour Reception*

*Premium Top Shelf Open Bar Service*

*Champagne Toast*

*Ice Cream Sundae Bar*

*3 Tiered Wedding Cake*

*White Glove Passed Hors D'Oeuvres*

*Specialty Cocktail Stations*

*Private Bridal Suite*

*Personal Bridal Attendant*

*Professional Banquet Staff*

*Floating Floral Centerpieces & Tea Light Candles for  
Cocktail Hour Reception*

*Bride & Grooms Choice of Color Napkins*

*Beautifully Manicured Grounds for Photographs  
featuring our Footbridge to our Rustic House*

*Personal golf cart for you and your Bridal Party to take  
pictures on the Golf Course & Grounds*

*Kinetic Room Up lighting*

*DJ, Photography, Videography & Floral Included*

*Direction & Seating Cards for Guests*

## Services & Amenities



# Cocktail Hour

## *Butler Style Passed Hot & Cold Hors d'Oeuvres*

(Chose Ten)

### Silver Tray & White Glove Service

Spanakopita - Ham & Cheese Pinwheels - Mozzarella Sticks - Baby Franks  
En Croute - Sesame Chicken Skewers – Mushroom Caps w. Crabmeat  
Stuffing – Rice Balls – Tomato Bruschetta – Coconut Shrimp – Crab Cakes –  
Swedish Meatballs – Mini Grilled Cheese Sandwiches w. Shot Glass of  
Tomato Soup – Raspberry & Brie in Pastry – Melon Balls wrapped in  
Prosciutto – Bruschetta w. Mozzarella Cheese – Bay Scallops Wrapped in  
Bacon – Vegetable Spring Rolls

## *Artistically Decorated Cold Food Display*

(All Displays Accompanied by Hand Crafted Fruit & Vegetable Carvings)

Farmers Basket of Chilled, Fresh Sliced Fruit Display  
*(Seasonal Fruit Beautifully Displayed with Hand Carved Melons)*

Mirror Display of Imported & Domestic Cheese  
*(Provolone, Mozzarella, & Cheddar Cheese Displayed w. Breadsticks)*

Antipasto Display  
*(Sopresatta, Prosciutto, Salami, Ham, & Turkey)*

Fresh Mozzarella & Tomato Display  
*(Sliced Beefsteak Tomatoes & Fresh Mozzarella Cheese w. Roasted Red Peppers)*

Cascading Display of Crudités & Dip  
*(Assortment of Jullienne Farm Fresh Vegetables Served w. Fresh Baked Supremo Bread)*

Assortment of Freshly Prepared Seasonal Salads  
Tomato & Cucumber Vinaigrette  
Tri Color Italian Style Pasta Salad  
Chick Pea Salad  
Tomato & Mozzarella Salad

# *Chefs Specialty Stations*

(Select Three)

## Italian Style Pasta Bistro Table

Cheese Tortellini or Penne Pasta with your guests choice of Ala Vodka, Garlic and Oil, Marinara, or Bolognese Sauce.

Accompanied by Grated Parmesan Cheese, Crushed Red Pepper, & Garlic Bread

## Butcher Block Carving Station

Chefs Special Honey Glazed Smoked Ham served with Dijon

Roasted Turkey Breast served with Cranberry Relish

Marinated London Broil served with natural Au Juis

Flank Steak served w. our Creamy Horse Radish Sauce

Slow Roasted Pastrami served with Rye Bread, Sour Kraut & Brown Mustard

## Smashed Potato-Tini Bar

Fresh Idaho mashed potatoes and Mashed Sweet Yams Served in Martini Glasses

Assortment of toppings Include: Scallions, Sour Cream, Butter, Cheddar Cheese, Bacon, Ham, Mushrooms, Sautéed Onions, Marshmallows, Honey & Cinnamon

## South Of the Border

Hard & Soft Taco Corn Tortilla Sells served with ground beef

Assortment of toppings Include: Pico de Gallo, Lettuce, Tomato, Guacamole, Sour Cream, Grated Sharp Cheddar Cheese, Jalapeno Peppers, Onions, Salsa

## Mac & Cheese Bar

Our Freshly Prepared Creamy Cheddar Macaroni & Cheese

Assortment of Toppings Include: Green Peas, Deep Fried Crispy Onions, Broccoli Rosettes, Garlic Croutons, Crispy Bacon Bites, Smoked Ham, Pamesan Cheese, Red & Green Peppers, Scallions

*(Lobster Macaroni & Cheese Available for Additional Cost)*

## Slider Station

Handmade Premium Grade A Ground Beef Sliders with Freshly Baked Buns

Assortment of Topping Include: American Cheese, Lettuce, Tomato, Raw Onions, Crispy Bacon, Fried Onion Straws, Pickles, Ketchup, Mustard, Mayonnaise

## Grilled Cheese Station

Hosts choice of Bread (White, Wheat or Rye)

Hosts Choice of Cheese (Cheddar, Mozzarella, or Swiss)

Accompanied by our Creamy Homemade Tomato Soup

Assortment of Fix ins Include: Lettuce, Tomato, Raw Onions, Crispy Bacon, Ham, Pickles

# *Silver Chaffing Dish Selection*

(Select six)

Mussels Marinara or Vin Blanc – Prince Edward Island Mussels in a Zesty Marinara or a Butter White Wine & lemon Sauce

Fried Calamari – Gold, Crispy Calamari Accompanied by Tomato Sauce

Seafood Paella – Fluffy Spanish Rice topped with Mussels, Clams, Shrimp and Scallops

Chicken Cacciatore – On the Bone Chicken Breast smothered our tomato onion and pepper red sauce.

BBQ Spare Rib – Fall off the bone tender pork ribs glazed with our house made honey barbeque sauce.

Roasted Loin of Pork – Sliced Pork loin topped with a Port Wine and Balsamic Reduction

Chicken Picatta – Boneless Chicken Breast Sautéed in lemon Butter sauce with a White Wine Reduction topped with Capers

Grilled Chicken Alfredo – Grilled Chicken on top of our al dente Penne Pasta in a Creamy Alfredo Sauce

Chicken Marsala – Sautéed Boneless Chicken Breast topped with Mushrooms and our Marsala Wine Reduction

Chicken Delfina – Sautéed Chicken Breast with fresh cream, basil, onions, prosciutto and tomatoes baked with mozzarella and parmesan cheeses.

Eggplant Rollatini – Thinly sliced eggplant rolled with ricotta stuffing topped with tomato sauce and baked with mozzarella cheese

Stuffed Shells Carbonara – Hand stuffed shells with a trio of cheeses, fresh herbs and spices, topped with a creamy Carbonara Sauce

Pasta Primavera – Fresh al dente Penne Pasta tossed with fresh seasonal vegetables tossed in a garlic & oil white wine sauce.

# *Four Hour Sit Down Dinner Reception*

## Appetizer Course:

(Select one)

Sliced Melon & Prosciutto

Shrimp Cocktail w. Lemon Wedges and Horseradish Cocktail Sauce

Fresh Mozzarella & Tomato w. Basil Roasted Red Pepper Pesto Drizzle

Shrimp, Crab, & Scallop Crepes w. a Lobster Cream Sauce

## Salad Course:

(Select one)

Classic Caesar Salad

Mixed Garden Salad w. Romaine, Mesculin Greens, Tomatoes, Cucumbers,  
Shredded Carrots, and Red Cabbage

Greek Salad w. Olives, Cucumbers, Tomato, Red Onion,  
and Feta Cheese

Baby Field Greens w. Dried Cranberries, Walnuts, Gorgonzola Crumbles, finished  
with a Balsamic Vinaigrette

Honey – Cracked Black Pepper Roasted Chicken Breast w. Field Greens  
w. Raspberry Vinaigrette

## Combo Course:

(In lieu of an appetizer & salad)

(Select one)

Jumbo Lump Cakes Louisiana over Mescaline Greens topped with Vinaigrette

Hearts of Palm Salad Topped w. Grilled Chicken, Roasted Red Peppers, &  
Chopped Walnuts

Fresh Mozzarella & Tomato Slices over Mesculin Greens

# Entrée Course

(Select Four)

(Select One Chicken, One beef, One Fish & One Vegetarian)

## BEEF:

Filet Mignon Au Poivre w. Natural Juices

Slow Roasted Prime Rib w. Natural Au Juis

Stuffed Pork Chop w. Herb Bread Stuffing & Rosemary Demi Glaze

## CHICKEN:

Chicken Rossi Rollatini Stuffed w. Prosciutto, fontina Cheese, & Seasoned Bread Crumbs w. a Cranberry Demi-Glaze

Chicken Oscar topped w. Asparagus & Lump Crab Meat in a Cream Sauce

Stuffed Chicken w. Herb Bread Stuffing topped with a Sherry Wine Cream Sauce

## FISH:

Grilled Salmon w. a Dijon Port Wine Reduction

Baked Stuff Shrimp w. a Seafood Stuffing topped with a Lemon Beurre Blanc

Mahi Mahi Pan Roasted topped w. a Caribbean Spiced Pineapple Salsa

## Vegetarian:

Vegetable Lasagna Rollatini w. Tomatoes, Spinach, Onion & Mozzarella

Penne Primavera tossed with Garlic & Oil and Fresh Garden Vegetables

## Upon Request for Children:

Chicken Fingers & French Fries

Penne Pasta with Butter or Marinara Sauce

**\*\*All Entrée Served with Fresh Seasonal Vegetables  
and oven Roasted Potatoes\*\*  
(vegetarian & Gluten Free Choices Available)**

# Dessert Course

An elegant 3-tiered cake with choice of filling and decoration

International Coffee & Cordial Bar

featuring Espresso & International Liquors

Full Ice Cream Sundae Bar

Accompanied by whipped cream, sauces, and candy toppings

**\*\*100 Guest Guarantee\*\***

\$ 18,750.00 – Friday/Sunday

\$ 19,995.00 - Saturday Night

\*All Inclusive of NYS Sales Tax & Admin Fee\*

\*Gratuities at Hosts Discretion \*

# Platinum Wedding Package Vendors

## Absolute Entertainment DJ

DJ/MC

1 hour of music for Cocktail Hour  
4 Hours of Music during Wedding Reception  
Basic Lighting  
Black DJ Booth Set Up

## Images By Jonathan

2 Copies of a Fully Edited Video.  
Guest Interviews, Ceremony Recap,  
Reception Recap, Video Chapters on the DVD

## Life Art Photography

6 hours of Photography  
2 Folio Folders 1 - 8x10 and 4 - 5x5s in each folder  
75 Thank You Cards w. Envelopes (extra Cards @ \$1.50)  
40 Image Custom Wedding Photo Album

## 10 Low Cube Floral Centerpieces

Mix of Hydrangeas & Roses  
Plated Mirror on Table  
Tea Light Candles

## ALL INCLUDED IN PACKAGE

Onsite ceremony available for \$1,000



