

The Garden Room Cocktail Hour

*One Hour Top Shelf Open Bar
With
Imported Cheese Display Or Vegetable Crudités
And
Butlered Hors d' Oeuvres
(Please Select Six)*

The Falls Reception In The Grand Ballroom

*Top Shelf Open Bar
(Four Hours)
Champagne Toast
Soup du Jour Followed By A Caesar Salad*

Dinner Entrees

<i>Farm Raised Poussin</i>	<i>Beef Wellington</i>
<i>A Whole Semi-Boneless Tender Spring Chicken Stuffed With Florida Rock Shrimp & Jumbo Lump Crab Meat Finished With A Rich Lobster Cream Sauce</i>	<i>A Succulent Center-Cut Filet Of Beef Tucked In A Buttery Puff Pastry With A Mushroom Duxelle Is Finished With A Flavorful Burgundy Wine Sauce</i>

(Must Have Meal Count In Advance For Both Entrees)

Accompagniments

(Please Select Two)

*Rice Pilaf, Parsley Potatoes Or Potatoes Au Gratin
Green Beans Almondine, Mixed Vegetable Medley Or Glazed Carrots*

Wedding Cake

*Presented With Fresh Fruit Garnish And Berry Coulis
Coffee, Decaffeinated Coffee Or Hot Tea
(See Attached Cake Selection Sheet)*

Linens

*Burgundy, Green, Cream Or White With White Overlays
(Other Colors Are Available At An Additional Cost)*

\$112.50
Per Person
(50 Person Minimum)

A 7% State Sales Tax And 21% Service Gratuity Is Additional

Package Four