

The Garden Room Cocktail Hour

Champagne Punch

With

Imported Cheese Display Or Vegetable Crudités

The Falls Reception In The Grand Ballroom

Top Shelf Open Bar

(Four Hours)

Champagne Toast

Soup du Jour & Garden Salad

Dinner Entrées

Stuffed Pork Loin

With Spinach & Goat Cheese Stuffing

And Wild Mushroom Sauce

Or

Baked Salmon

With A Light Tomato & Basil Broth

(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)

\$81.50

Per Person

(50 Person Minimum)

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

Package One