

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

The Garden Room Cocktail Hour

*One Hour Top Shelf Open Bar
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 Followed By A Garden Salad Or Caesar Salad

Dinner Buffet

*Baked Salmon Filet
Paired With An Aromatic And
Flavorful Tomato Basil Broth*

And

*Boneless Breast Of Chicken
Served With Florida Rock Shrimp
And A Lobster Cream Sauce*

Carving Station

(Please Select One)

*Maple Syrup & Brown Sugar Glazed Ham
Slow Roasted And Served With A
Tangy Mustard Sauce*

*Rosemary Encrusted Prime Rib
With Natural Au Jus And A Creamy
Horse Radish Sauce*

Accompaniments

(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 Selection Sheet)

Linens

Burgundy, Green, Cream Or White With White Overlays

(Other Colors Are Available At An Additional Cost)

\$91.75

Per Person

(50 Person Minimum)

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

Package Two

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 Garden Salad Or Caesar Salad*

Dinner Entrées

*Chicken Wellington
With A Light Mushroom Sauce
Or
Filet Mignon
With A Flavorful Red Wine Sauce
(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)*

\$101.95
Per Person
(50 Person Minimum)

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

Package Three

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