

PREMIUM WEDDING PACKAGE

Your Six Hour Event Includes a
One Hour and Half Cocktail Hour and
a Four and a Half Hour Reception



INCLUDES THE FOLLOWING

Six Hours of Premium Open Bar Maître D' & Bridal Attendant Hospitality Room

Complimentary Overnight Room at Danfords for the Couple on their Wedding Night

Hospitality Room for the Bridal Party

Votive Candles on all Guest Tables and Cocktail Tables

Ivory Linens and Napkins

Place Cards

Direction Cards for your Invitations

Coat Check (Seasonal)

ADDITIONAL SERVICES

On-Site Ceremony

BANQUET ADMINISTRATIVE FEES TERMS

Cocktail Hour



Your guests will be greeted with

A BUTLER PASSED CHAMPAGNE WELCOME

PREMIUM OPEN BAR

Premium Brand Liquor

Tito's Vodka, Beefeater Gin, Bacardi, Captain Morgan & Malibu Rum, Jose Cuervo Tequila,

Seagram's 7 Whiskey, Dewar's Scotch, Jack Daniels Bourbon, Vermouth,

Amaretto, Bailey's, Kahlua, & Southern Comfort

Premium Wine Selection

Pinot Grigio, Chardonnay, White Zinfandel, Merlot, & Cabernet Sauvignon

Premium Beer Selection

Budweiser, Bud Light, Corona, & Blue Point Toasted Lager

COLD DISPLAYS



ANTIPASTO DISPLAY

Marinated Olives & Pickled Vegetables, Sliced Air-Dried Beef & Salami, Grilled Artichokes in Extra Virgin Olive Oil, Selection of Italian Cheeses & Sun-Dried Tomatoes with Roasted Red Peppers

SLICED FRUIT DISPLAY

Assorted Fresh Seasonal Fruits & Melons

INTERNATIONAL CHEESE BOARD

Domestic & Imported Cheeses with Sliced, Crusty Fresh Breads & Crackers

VEGETABLE CRUDITE PLATTER

Assorted Vegetables with Buttermilk Chive & Blue Cheese Dip

BUTTLER PASSED HOR D'OEUVRES



Selection of 8

Duck Confit with Soft Herb Cheese on Crispy Wonton

Chicken Satay
with Thai Peanut Sauce

Vegetable Spring Rolls

Apple Chutney & Brie Phyllo Dough

Cheese Empanada
with Serrano Chile & Green Olives

Bacon Wrapped Scallops

Mini Salad

with Endive, Gorgonzola, Candied Walnut & Balsamic Spanakopita
with Tzatziki Dipping Sauce

Franks in a Blanket

Lamb Chop Lollipop
with Mint Jelly Dipping Sauce

Chicken & Cashew Spring Rolls

Potato Pancakes
Served with Chive Cream

Roasted Red Beets with Mint Jelly Dipping Sauce

Crab Stuffed Mushroom

Cucumber Cup filled with Shrimp Mousse

Brie, Caramelized Pear with walnut on Crostini

Beef Satay with Hoisin Sauce

Potato Wrapped Shrimp

Crab Cakes
with Tropical Fruit Chutney

Filet of Beef Tenderloin on a Crostini with Red Onion Marmalade

Shrimp Spring Rolls

Shrimp Tostada Grilled Shrimp, Guacamole & Salsa Fresca

Smoked Swiss & Bacon Cup

BANQUET ADMINISTRATIVE FEES TERMS

COCKTAIL HOUR STATIONS



PASTA STATION

Uniformed Attendant Select 2

Penne a la Vodka

Farfalle Pesto Alfredo

Rigatoni with Classic Bolognese

Penne Giardiniera

Orecchiette with Sausage and Broccoli Rabe

Shaved Parmesan Cheese and Red Pepper Flakes

HAWAIIAN POKE BAR

Tuna Poke

Salmon Poke

Seaweed Salad

Shredded Cabbage, Crisp Wontons, Wasabi and Soy Sauce

CARVING STATION

Uniformed Attendant Select 2

Bone-In Turkey Breast

Smoked Brisket

Three-Peppered NY Strip

Salmon en Croute

Honey-Glazed Ham

Rolls and Butter

MASHED POTATO MARTINI STATION

Uniformed Attendant

Mashed Yukon Potatoes and Mashed Sweet Potatoes served in Martini Glasses

Crisp Bacon, Cheddar Cheese, Sour Cream & Chives, Sweet Corn Pepper Succotash

MAC 'N CHEESE MARTINI STATION

Uniformed Attendant

Our Chef's Traditional Mac 'n Cheese and Lobster Mac 'n Cheese served in Martini Glasses

Crisp Bacon, Cheddar Cheese, Sour Cream & Chives, Sweet Corn Pepper Succotash

GRAIN BAR

Abundant Display of Farro, Cous Cous, Orzo and Tabouli Salad

Crisp Bacon, Broccoli Florets, Peas, Tomatoes, Onions, Red & Green Peppers, Shrimp & Chicken

Sushi, Sushi, Sushi Bar

Elaborate & Colorful Display of Assorted Sushi and Sashimi

Shredded Cabbage, Crisp Wontons, Wasabi and Soy Sauce

Bread & Butter Station

Uniformed Attendant

Hand-Blended on a Chilled Granite Slab
Ciabatta, Baguettes, Semolina Bread, Sourdough
Warmed Olive Oil with Choice of Hand-Picked Herbs from our Herb Garden Display
Pine Nuts & Basil Butter, Roasted Red Pepper Butter

BANQUET ADMINISTRATIVE FEES TERMS

PLATED DINNER



PINK CHAMPANGE TOAST

APPETIZER COURSE

Select One

Three Cheese Ravioli Roasted Tomato, Shaved Parmesan & Fresh Basil Heirloom Tomato & Baby Burrata With Herb Oil Jumbo Lump Crab Cake
With Apple Fennel Slaw
& Citrus Aioli

SALAD COURSE

Select One

Stuffed Salad

Vine-Ripe Tomato Stuffed with Field Greens, White Balsamic Vinaigrette, Balsamic Glaze Classic Caesar Salad Shaved Parmesan, Herbed Croutons, Creamy Caesar Dressing Baby Boston Bibb Crumbled Blue Cheese, Pickled Red Onions, Bacon Lardon, Blue Cheese Dressing

ENTRÉE COURSE

Select Three

Stuffed Chicken Breast Prosciutto, Herb Cheese, White Wine Cream Sauce

Ribeye Steak
Blue Cheese Compound Butter

Center Cut Pork Caramelized Onions, Dry Figs, Stilton Brulé, Red Wine Demi-Glaze French Cut Chicken Herb Crusted, Pan Jus

Sliced Sirloin Steak
Red Wine Reduction, Roasted Shallots

Grilled Atlantic Salmon Cauliflower Puree, Radicchio, Roasted Garlic, Balsamic Reduction

> Herb-Crusted Basa Filet Stewed Peppers, Lemon Jus

Chicken Napoleon Lemon Butter Sauce, Roasted Red Peppers, Grilled Zucchini, Fresh Mozzarella

Signature-Cut Filet Mignon
Port Wine Demi-Glaze

Pork Florentina Wilted Baby Spinach, Mushrooms, Calvados Sauce

All Entrees Accompanied By Seasonal Vegetables, Rolls & Butter

Hosts Selection of Starch—Mashed Potatoes or Roasted Fingerling Potatoes

BANQUET ADMINISTRATIVE FEES TERMS

Dessert Course



ELEGANT TIERED WEDDING CAKE

With Your Choice of Design & Fillings

VIENNESE SWEET TABLE

Mouthwatering Station of Deluxe Miniature Pastries Eclairs, Cream Puffs, Cannoli's, Napoleons, and Petits Fours

SIGNATURE DESSERT SHOOTERS

ICE CREAM SUNDAE BAR

COFFEE BAR

Bold, Blond, Hazelnut & French Vanilla Coffees, Toffee, Toasted Almond and Vanilla Creamers, Shaved Chocolate, Lemon Zest, Sugar Sticks, Chocolate Covers Coffee Beans

ESPRESSO & CORDIALS

Served During the Fourth Hour of the Reception

NIGHT CAP

Available as Your Guests Are Departing

Donut Wall

To-Go Coffee Station

BANQUET ADMINISTRATIVE FEES TERMS

WEDDING ENHANCEMENTS



Cocktail Stations

CHILLIN' & GRILLIN'

Uniformed Grill Master Grilled & Served Outside on the Atrium Deck

Grilled Lobster Tails

Grilled Shrimp Skewers

Mango Tequila Salsa

FISH FRY

Served in Paper Cones Fried Clam Strips

Fried Seadog (Cod)

Fried Shrimp

Fresh Made Lattice Chips

SEAFOOD MINI ROLLS

Mini Maine Lobster Rolls

Mini New England Shrimp Rolls

Long Island Shrimp & Lobster Rolls

OYSTER BAR

Oyster Shooters Bloody Mary Style

Fried Oysters

Raw Oysters

Shaved Frozen Mignonette & Cocktail Sauce

MEDITTEREN VISIT

Hummus, Crumbled Feta, Haloumi & Marinated Olives Olive Tapenade, Bruschetta Grilled Tandoori, Naan Pita Bread, Pita Chips

Martini Bar

Flavored Vodkas
Stuffed Olives
Specialty Nectars, Coconut Waters, Fresh
Fruits
Crystal Sugars
Bada Bing Rainbowed Cherries
Pickled Veggies

Each Station Available at Market Price

ADDITIONAL UPGRADES

Valet Parking Ultra-Premium Bar

BANQUET ADMINISTRATIVE FEES TERMS