

Intimate Wedding Package

Package Includes

Hotel China, Silver and Crystal Tables and Chairs Parquet Dance Floor Floor Length Linens & Napkins Votive Candles Personalized Menu Cards

Dinner Menu

(Select One from Each Course)

Salad

Roosevelt Fig Salad
Port Soaked Figs, Frisee and Arugula Salad with Gorgonzola,
Walnuts and Honey Citrus Vinaigrette

Watermelon and Arugula Salad Frisee Lettuce, Hearts of Palm, Pickled Onions, Spicy Pecans and Goat Milk Feta, Citrus Vinaigrette

Entrée

Grilled Filet of Prime New York Strip Roasted Garlic and Black Truffle Mash, Broccolini, Tomato Provençale and Roasted Shallot Sauce Seared Gulf Grouper Saffron Lobster Risotto, Haricots Verts Champagne Beurre Blanc

Zinfandel Braised Short Ribs and Colossal Shrimp Potato Gratin, Haricot Vert, Tomato – Coriander Vinaigrette And Claret Wine Sauce

Dessert

Strawberry Mousse Entrements Grand Marnier Soaked Lemon Madeline, Strawberry Jam and Vanilla Mousseline Chocolate Profiteroles
Chocolate Choux au Craquelin, Milk Chocolate Mascarpone
Cream, Caramelized Bananas and Salted Caramel Bourbon

Sauce

Roosevelt Blend Coffee Service

Dinner Wine and Refreshment Service

Wente Vineyards Estate Grown Chardonnay, Wente Vineyards Southern Hill Cabernet Sauvignon, Chandon Brut Sparkling Wine, Imported and Domestic Beer, Soft Drinks and Bottled Water

Three Hour Service

\$150.00 Per Person

Exclusive of an 18% Gratuity, 7.5% Taxable Service Charge, 10.2% Sales Tax Food and Beverage minimum will apply based on your estimated guest count.

Offer Based on Availability and Subject to Change, Menu Items May Change Based on Seasonality Menu May Be Customized and Enhanced for An Additional Charge