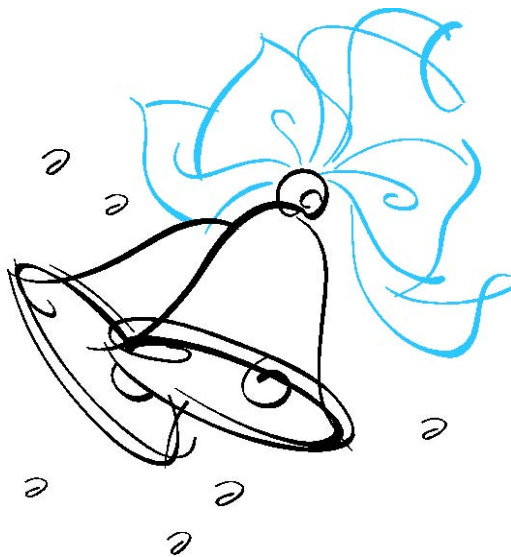


Wedding Celebration Packages



All of our packages include the following:

Table Decor

*White floor length linens
Taper candle centerpieces*

Display of Hors D'oeuvres

For your cocktail hour

Sparkling Wine Toast

*Provided for guests during reception,
one glass per person*

Three-Course Meal or Buffet

Select from a variety of menus

*Wedding Night Accommodations**

*Ocean view room provided for the evening
of the wedding for the Bride & Groom
Full Breakfast Buffet Included*

Split Menu

If you offer your guests two choices of entrée please add \$4 to the per person price for your selected served menu.

For three choices add \$8. Entrée counts are due 72 hours prior to your event.

Vegetarian Entrees

Prepared and selected by our Chef and are always available to your guests at no additional cost.

Additional hors d'oeuvres or desserts can be added for an additional cost

**Based on Availability*

*Receptions under 60 guests do not include
complimentary wedding night accommodations*

Lunch Menus

(Served before 1pm)

Strand Luncheon

Hors D'oeuvres

Baked Brie en Croûte

*Brie Wheel Wrapped in Puff Pastry Baked to a
Golden Brown, French Bread*

Assorted Sliced Fruit Display

Soup or Salad

(choice of one)

*Chilled Carrot & Ginger Soup with Heirloom
Tomato Salsa or Soup du Jour*

*Romaine, Pesto Croutons, Shaved Reggiano
Cheese, Caesar Dressing*

*Field Greens, Tomatoes, Spicy Sprouts,
Carrots, Cucumber, Vinaigrette Dressing*

(May substitute a Four Shrimp Cocktail for Soup or Salad for additional \$5.00++ per person)

Entrees

(choice of one)

*Chicken Breast Stuffed with
Asparagus, Roasted Peppers & Three Olive Salsa*

*Roasted Free Range Chicken Breast,
Parsley, Sage, Rosemary, Lemon Grass Sauce*

*Grilled Local Grouper,
Parmesan Crust, Beurre Fondue*

*Pan Seared New York Steak,
Wild Mushrooms, Madeira Sauce*

*All entrees include Potatoes or Risotto
& Seasonal Fresh Vegetables
Freshly Baked Rolls*

Iced Tea & Coffee Service

Platters of Chocolate Covered Strawberries

And Wedding Cookies for Each Table

*A taxable 22% Service Charge and 10.5% sales tax will apply to all food and beverage.
Prices subject to change without notice*

Ocean Breeze Luncheon

(Minimum of 50 Guests)

Hors D'oeuvres

Baked Brie en Croûte

*Brie Wheel Wrapped in Puff Pastry Baked to a
Golden Brown, French Bread*

Assorted Sliced Fruit Display

Salads

*Marinated Roma Tomatoes,
Smoked Gouda, Thyme*

Red Bliss Potato Salad, Walnuts, Bacon

Seasonal Field Greens, Choice of Dressings

*Bow Tie Pasta Salad, Fresh Buffalo Mozzarella,
Roasted Tomatoes*

Specialty Platters

Antipasto Display

*Prosciutto, Salami, Mortadella, Grilled Chicken,
Pickled Vegetables, Marinated & Roasted Eggplant, Peppers, Asparagus, Fennel, Extra Virgin Olive Oil*

Whole Poached Salmon Display

Dill-Tomato Relish and Appropriate Condiments

Carving Station

(Complimentary chef to attend)

(choice of two)

Dijon Crusted New York Beef

Roasted Breast of Turkey

Five Pepper Crusted Ahi Tuna

Peking Style Pork Loin

Pasta Station

(Chef to attend for an additional fee)

Penne, Garlic, Sun-Dried Tomatoes,

Basil Pesto Tortellini, Alfredo Sauce,

Mushrooms, Pancetta, Pine Nuts

Freshly Baked Rolls

Iced Tea & Coffee Service

Platters of Chocolate Covered Strawberries

A taxable 22% Service Charge and 10.5% sales tax will apply to all food and beverage.

Prices subject to change without notice

And Wedding Cookies for Each Table

Dinner Menus

(served after 1pm)

Atlantic Dinner

Hors D'oeuvres

Baked Brie en Croûte

*Brie Wheel Wrapped in Puff Pastry Baked to a
Golden Brown, French Bread*

Assorted Sliced Fruit Display

Mixed Nuts

Soup or Salad

(choice of one)

Cream of Forest Mushroom en Croûte

*Romaine, Pesto Croutons, Shaved Reggiano
Cheese, Caesar Dressing*

*Field Greens, Tomatoes, Spicy Sprouts,
Carrots, Cucumber, Vinaigrette Dressing*

Lady Apples, Celery, Candied Walnuts, Mandarin Oranges, Baby Frisée, Sweet Citrus Dressing

Entrees

(choice of one)

*Breast of Chicken Stuffed with
Asparagus, Red & Yellow Roasted Peppers,
White Wine Sauce*

*Braised Veal Shank,
Fontina Cheese, Tomato Saffron Coulis*

*Herb Baked Petrale Sole,
Grilled Vegetable Relish*

*Grilled New York Steak with
Gorgonzola Cream & Fresh Chive Oil*

*Baked Breast of Chicken Stuffed with
Wild Mushrooms, Sun-Dried Tomatoes,
Smoked Mozzarella & White Wine*

*All entrees include Potatoes or Risotto
& Seasonal Fresh Vegetables*

*Freshly Baked Rolls
Coffee & Tea Service*

*A taxable 22% Service Charge and 10.5% sales tax will apply to all food and beverage.
Prices subject to change without notice*

***Platters of Chocolate Covered Strawberries
And Wedding Cookies for Each Table***

Seaside Dinner

Vegetable Crudite

Antipasto Display

*Prosciutto, Salami, Mortadella, Grilled Chicken,
Pickled Vegetables, Marinated & Roasted Eggplant, Peppers, Asparagus, Fennel, Extra Virgin Olive Oil*

Soup or Salad

(choice of one)

Chilled Cucumber Dill Soup or Soup du Jour

*Romaine, Pesto Croutons, Shaved Reggiano
Cheese, Caesar Dressing*

*Field Greens, Tomatoes, Spicy Sprouts,
Carrots, Cucumber, Vinaigrette Dressing*

*Red & Yellow Ripened Tomatoes, Fresh
Buffalo Mozzarella, Extra Virgin Olive Oil*

Entrees

(choice of one)

Grilled Breast of Chicken

Cheese Tortellini in Cheese Sauce

Seared Pacific Salmon, Citrus Cream Sauce

Breast of Chicken Stuffed with

Wild Mushrooms, Sun-Dried Tomatoes, Smoked Mozzarella & Tomato Butter Sauce

Breast of Chicken Stuffed

*with Spinach, Mushrooms, Jumbo Shrimp,
Star Anise Butter Sauce*

Grilled Garlic Herb Crusted New York Strip Steak, Garlic Demi-Glace Sauce

*All entrees include Potatoes or Risotto
& Seasonal Fresh Vegetables*

Freshly Baked Rolls

Iced Tea & Coffee Service

***Platters of Chocolate Covered Strawberries
And Wedding Cookies for Each Table***

Sand & Surf Dinner

Hors D'oeuvres

Fine Imported & Domestic Cheese Display

Miniature Beef Wellington

Coconut Shrimp

Potstickers

Mixed Nuts

Soup

(choice of one)

Classic Lobster Bisque

Smoked Tomato & Fennel Soup

Salad

(choice of one)

Romaine, Pesto Croutons, Shaved Reggiano

Cheese, Caesar Dressing

Oven Roasted Asparagus, Grilled Eggplant

Baby Romaine, Bleu Cheese Vinaigrette

Butter Lettuce, Radicchio, Belgian Endive,

Tomatoes, Nasturtium, Citrus Dressing

*(May substitute Tri-Colored Lobster Ravioli
for additional \$3.50++ per person)*

Entrees

(choice of one)

One Pound Maine Lobster, Saffron au Jus

Chicken Breast Stuffed with

Rock Shrimp, Spinach & Lobster Cream

Filet Mignon, Red Wine Reduction

Petit Filet Mignon & Salmon, Zinfandel Sauce

Seared Veal Chop,

Morel Mushrooms, Madeira Sauce

All entrees include Potatoes or Risotto

& Seasonal Fresh Vegetables

Freshly Baked Rolls

Coffee & Tea Service
**Platters of Chocolate Covered Strawberries
And Wedding Cookies for Each Table**

Starlight Dinner Buffet

(Minimum of 50 guests)

Hors D'oeuvres

Fine Imported & Domestic Cheese Display
Tropical Fresh Fruit Display

Salads

Mesclun Field Greens, Aged Balsamic Vinaigrette

Marinated Baby Artichokes, Roasted
Peppers, Onions, Mushrooms

Grilled Local Vegetables, Penne Pasta,
Extra Virgin Olive Oil

Roma tomatoes, onions, goat cheese
Freshly Baked Focaccia, Parmesan & Herbs

Entrees

(choice of two)

Mahi Mahi, Spiced Rum & Mango
with a Passion Fruit Salsa

Breast of Chicken Stuffed with
Prosciutto, Sun -Dried Tomatoes, Artichokes & Port Wine au Jus

Grilled Chicken Breast,
Garlic Cilantro Butter Sauce

Roasted Salmon, Baby Fennel Ragoût,
Saffron Jus

Rosemary & Garlic Seared Lamb Loin,
Zinfandel Jus

Carving Station

(Complimentary chef to attend)

(choice of one)

Prime Rib of Beef, au Jus
Smoked Turkey

Five Pepper Crusted Ahi Tuna
Peking Style Pork Loin

All entrees include Potatoes or Risotto
& Seasonal Fresh Vegetables

Freshly Baked Rolls

A taxable 22% Service Charge and 10.5% sales tax will apply to all food and beverage.
Prices subject to change without notice

Coffee & Tea Service
***Platters of Chocolate Covered Strawberries
And Wedding Cookies for Each Table***
Celebration of Stations Buffet
(Minimum of four stations and 50 guests)

Hors D'oeuvres

*Fine Imported & Domestic Cheese Display
Antipasto Display*

Salad Bar

*Tossed Mixed Greens • Fresh Fruit Display
Marinated Tomatoes with Feta Cheese
Seafood Pasta • Chinese Chicken Salad*

Carving Station

*Select any two of the following:
Oven-Roasted Turkey
Baked Ham
New York Strip Roast
Tri-Tip Roast
Condiments include Creamed Horseradish,
Honey-Mustard and Cranberry Relish*

Fajita Station

*Guests can create their own combinations with
Strips of Chicken or Beef, Cheese, House-made Salsa, Sour Cream,
Guacamole and Beans.
Served with Warm Flour and Corn Tortillas.*

Mesquite Grill

*Select and three of the following:
Petite Sirloin Steaks
Petite Filet Mignon Steaks
Chicken Breasts
6 oz. Beef or Chicken Skewers
Baby Lamb Chops
Ahi Tuna*

Stir-Fry

Our Chefs will wow your guests as they prepare your selection of Chicken, Beef or Vegetable Stir-Fry in large woks. All items are cooked to order in our own Piquant Oriental Sauce and served with Asian-style. Vegetables and White Rice included

Crab Cakes

A creation of Crab, Corn, Celery, Bell Peppers & Fresh Herbs blended together, then dipped in cracker crumbs. Cooked and served with Black Beans, Rice, Corn Relish & Ancho Chile Chipotle.

Seafood Display

An elegant display consisting of the following:

Jumbo Shrimp, Split Crab Legs, Green Lip Mussels, Sautéed Scallops and Steamed Clams

Sushi Station

An assortment of Shrimp, Salmon and Tuna served on Sticky Rice. California Rolls made with choice Crab or Julienne Vegetable Filling. Accompanied by Wasabi, Soy Dipping Sauce and Pickled Ginger.

[Limit to either the Sushi Station OR Seafood Display]

Fresh Pasta

A display of Cheese Tortellini, Penne or Rigatoni Pastas. Prepared to order with Fresh Tomato Concassé, Alfredo or Pesto Cream Sauce and served with Focaccia Bread.

Dessert Station

Select one of the following:

Chocolate Fondue Station

Milk Chocolate Fondue with skewers of Strawberries, Bananas, Pineapple, Seasonal Melons, Marshmallows & Biscotti

Sweet Table

A delicious display of Fresh Fruit Tarts, New York Style Cheesecake, Assorted Mousse Cups, Cream Puffs, Eclairs and an assortment of Fresh Baked Cakes & Tarts

Accompaniments to All Stations

Seasonal Fresh Vegetables

Potatoes and Risotto

Freshly Baked Rolls

Coffee & Tea Service

BEVERAGE ARRANGEMENTS

Kingston Package Plan

Unlimited Consumption of Premium Brand Liquor, House Wine, Imported and Domestic Beer

Plantation Package Plan

*A taxable 22% Service Charge and 10.5% sales tax will apply to all food and beverage.
Prices subject to change without notice*

Unlimited Consumption of House Brand Liquor, House Wine, Imported and Domestic Beer

The Beer and Wine Bar Package

Unlimited Consumption of Regular and Light Domestic Beers and House Wines

HOSTED BARS

The Premium Selection

Premium Brand Liquors
Cordials
Premium House Wine
Imported Beer

The House Selection

House Brand Liquors
Cordials
House Brand Wine
Domestic Beer
Keg Beer

CASH BARS

The Premium Selections

Premium Brand Liquors
Imported Beer
Premium Brand Wines
Soft Drinks & Juices

The House Selections

House Brand Liquors
Domestic Beer

House Brand Wines
Soft Drinks & Juices

Non-Spirited Beverages

(All Drinks Charges on a Consumption Basis)

Virgin Mary's
Frozen Spiritless Daiquiris
Frozen Spiritless Margaritas
Non-Alcoholic Wine
Non-Alcoholic Beer
Sparkling Punch
Old Fashioned Lemonade

Bartending Charges

\$100.00 per bar for the first 3 hours, \$50.00 each additional hour.
One bar serves up to 100 people.