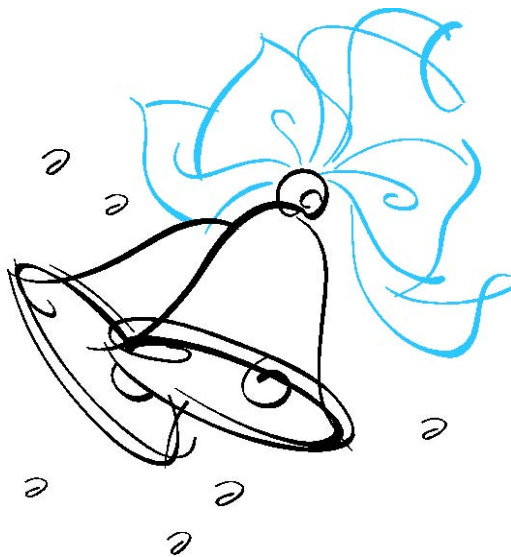


# *Wedding Celebration Packages*



*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

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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.