

# SILVER TIER PACKAGE \$125.00 PER PERSON

•	1- Hour Cocktail Hour Display with Premium Brand
•	Choice of 2 Hors D'oeuvres
•	Single Salad Option
•	Single-Buffet Full Protein
•	Single Starch and Vegetable
•	Vendor Meals
•	Wedding Tasting for 4
•	Cake Cutting
•	Stage 16 x 32
•	Dance Floor – up to 24 x 24
•	Floating Votive Candle Center Pieces
•	Iced Tea, Coffee, Rolls & Butter
•	1 Comp'd Studio Suite the night of the Wedding

#### PLATIUM TIER PACKAGE \$175.00 PER PERSON

	1- Hour Cocktail Hour Display with Deluxe Brand
•	Choice of 2 Hors D'oeuvres
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٠	1-Hour Tableside Wine Service for Dinner
•	Double Salad Option
•	Buffet with 2 Proteins
•	Single Starch and Vegetable
•	Vendor Meals
•	Wedding Tasting for 4
•	Cake Cutting
•	Champagne or Sparking Wine Toast
•	Stage 16 x 32
•	Dance Floor – up to 24 x 24
•	Floating Votive Candle Center Pieces
•	Iced Tea, Coffee, Rolls & Butter
•	1 Comp'd Bridal Suite the day of the Wedding with
	Amenity
•	1 Comp'd King Suite the Night of the Wedding

## GOLD TIER PACKAGE \$150.00 PER PERSON

- 1- Hour Cocktail Hour Display with Premium
  - Brand Choice of 2 Hors D'oeuvres
  - Single Salad Option
  - Buffet with 2 Proteins
  - Single Starch and Vegetable
    - Vendor Meals
      - Wedding Tasting for 4
    - Cake Cutting
  - Champagne or Sparking Wine Toast
  - Stage 16 x 32
- Dance Floor up to 24 x 24
- Floating Votive Candle Center Pieces
- Iced Tea, Coffee, Rolls & Butter
- 1 Comp'd King Suite the Night of the Wedding

#### DIAMOND TIER PACKAGE \$200.00 PER PERSON

•	1- Hour Cocktail Hour Display with Deluxe Brand
•	Choice of 3 Hors D'oeuvres
•	1-Hour Tableside Wine Service for Dinner
•	Double Salad Option
•	Buffet with 3 Proteins
•	Double Starch and Single Vegetable
•	Vendor Meals
•	Wedding Tasting for 4
•	Cake Cutting
•	Champagne or Sparking Wine Toast
•	Stage 16 x 32
•	Dance Floor – up to $24 \times 24$
•	Floating Votive Candle Center Pieces
•	Iced Tea, Coffee, Rolls & Butter
•	1 Comp'd Bridal Suite the day of the Wedding with
	Amenity with Private Server
•	1 Comp'd Grooms Suite the Day of the Wedding
•	1 Comp'd King Suite the Night of the Wedding

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## SALADS

Tender Field Greens with Carrots, Tomatoes, Cucumbers, Herb Croutons and Dijon Vinaigrette Hearts of Romaine with Roasted Tomatoes, Parmesan Cheese, Greek Olives and Roman Caesar Dressing Butter Lettuce Wedge Display with Diced Eggs, Crispy Carrots, Applewood Smoked Bacon, and Baby Heirloom Tomatoes with Buttermilk Ranch Dressing

Baby Spinach Salad with Strawberries, Marinated Cucumbers, Candied Pecans, Feta and Horseradish Vinaigrette Tuscan Tortellini Salad with Olives, Red Onion, Bell Pepper, Banana Peppers, Roasted Tomatoes in a Zesty Vinaigrette Golden Beet Salad with Candied Pecans and Cider Dressing

Texas Caviar Salad

### ENTREES

Grilled Chicken Marsala with Crimini Mushroom Ragu Parmesan Chicken with Sauce Duo and Mozzarella Savory Vegetable Crepes with Garlic Cream Texas Chopped Steak with Caramelized Onion Gravy Homestyle Meatloaf with Zesty Tomato Sauce Spicy Fried Catfish with Cajun Remoulade Slow Braised Pot Roast with Red Wine Reduction Bourbon Glazed Salmon Turkey Schnitzel with Lemon Butter Sauce Herb Roasted Pork Loin with Pan Gravy and Sauteed Apples Pecan Crusted Chicken with Peach Beurre Blanc Seared Redfish with White Wine Sauce, Tomatoes and Olives Ancho Marinated Flank Steak with Black Bean and Corn Salsa Chickpea Curry with Butternut Squash and Sweet Peppers

#### **STARCHES**

Yukon Gold Mashed Potatoes Herbed Rice Pilaf Rosemary Red Potatoes Chef's Mac n Cheese Pasta Primievera Quinoa and Brown Rice Medley Saged Butternut Squash Rigatoni Three Cheese Tortellini with Garlic Pesto Sauce Smoked Shallot Potato Dauphinois Herbed Fingerling Potatoes Basmati Rice

### VEGETABLES

Southern Green Beans with Bacon Vegetable Ratatouille Roasted Asparagus with Grilled Lemon Tender Braised Collard Greens Buttered Broccoli Parmesan Tomatoes Green Beans Almandine Lemon Scented Brussels Sprouts Maple Roasted Carrots Grilled Vegetable Medley