

BOHEMIAN HOTEL CELEBRATION

Ceremonies & Receptions

Thank you for considering the Bohemian Hotel Celebration to host your upcoming wedding. Below you will find information about the Ceremony & Reception sites located at the Bohemian Hotel Celebration.

CEREMONY SITES

There are three formal outdoor/indoor ceremony sites located at the Bohemian Hotel Celebration. Ceremony fees include site reservation for up to 1 hour, white ceremony chairs, complete coordination of your ceremony by a professional wedding ceremony coordinator, use of hotel's ceremony arch and beige carpet aisle runner. Additional decoration of the site is the responsibility of the client; however the catering staff will be happy to recommend florists or decorators.

The ceremony fee is \$1,350.00++.

RECEPTIONS

An afternoon lunch reception can be scheduled Saturdays and Sundays between 11:00am-5:00pm and evening receptions can be scheduled Fridays thru Sundays between 6:30pm-Midnight. If a weekday is preferred, please contact our Catering office to discuss options. All space is based upon availability at time of booking.

Aviary Ballroom - A rare find with floor to ceiling windows, this room can accommodate up to 60 people with a dance floor. The evening Food and Beverage Minimum is \$4,500++.

Orange Grove Room - Simplicity of old world Florida with hard wood floors, padded ceiling fans, this room can accommodate up to 50 people. This stunning room is an ideal location for your Engagement Party, Bridal Luncheon or Rehearsal Dinner. It connects directly to the Plantation Room and can expand the size of that Ballroom. The evening Food and Beverage Minimum is \$3,500.00++.

Sabal Ballroom - Overlooking the lake, this room has floor to ceiling windows and French doors leading out to the Lakeside, this room can accommodate up to 110 people with a dance floor, 130 guests accommodated if used as dining room only. The evening Food and Beverage Minimum is \$8,000++.

Plantation Room- Uniquely accented with hardwood floors and paddle ceiling fans, this room can accommodate up to 90 guests for a plated reception or 50 guests for buffet reception. Capacity may increase with added use of the adjacent Orange Grove Room. The evening Food and Beverage Minimum for the Plantation/Orange Grove Combination is \$10,500.00++.

*In order to secure a date and the space for a wedding ceremony and reception, a food and beverage contract based on a minimum number of guests would need to be put in place along with a \$1,500.00 non-refundable deposit
Bohemian Hotel Celebration does not hold any date or space for a ceremony or reception without a food and beverage contract and deposit*

*For more information on having your wedding at the Bohemian Hotel Celebration,
Please contact our Catering Sales Manager at (407) 566-6004*

BOHEMIAN HOTEL CELEBRATION

Wedding Reception Packages – Events beginning after 5 pm

Our Perfect Wedding Reception Dinner Packages Include:

- *Outdoor Lakefront Terrace or Indoor Ballroom for Cocktail Reception*
- *1 Hour Cocktail Hour to include Hors d'oeuvres Reception*
- *3 Hours in Lakeview Ballroom with French Doors, Rich Details, and Elegant Chandeliers*
- *3-Course Sit Down or Buffet Dinner (see pages 3-8)*
- *A Traditional Butter Cream Wedding Cake*
- *Complimentary Champagne Toast for You and Your Guests*
- *3-Hour Open Bar*
- *Dance Floor*
- *Sweetheart Table*
- *Floor Length White Linens & Ivory Damask Overlays*
- *Votive Candles*
- *Romantic Honeymoon Night Stay with a Bottle of Champagne for the night of your Wedding*
- *A Chauffeured Trip as a Grand Exit from the Bohemian Hotel Celebration including a ride for Bride & Groom in and around Downtown areas of Celebration*

Delightfully Charming Additions

(These may be added for an additional cost)

- *Ceremony Site – One of our Terraces or one of our Ballrooms*
- *Chair Covers with bows - starting at \$6.50 per chair*
- *Customized Linens and Napkins*
- *Valet Parking - \$10 Per Car for temporary parking, \$15 for overnight guests*
- *Wine Service with Dinner*
- *Hotel Accommodations for Out of Town Guests*
- *Bridesmaids' Brunch/Luncheon/Tea*
- *Rehearsal Dinner*
- *Farewell Breakfast to Round Off the Perfect Wedding Weekend*

BOHEMIAN HOTEL CELEBRATION

Delightfully Charming Wedding Receptions

AN ELEGANT PLATED DINNER AFFAIR

(25 guests or more)

OPEN BAR

(Three Hours)

*Serving Call Brands, Domestic Beer, House Wine, Soft Drinks & Mineral Waters
\$10.00++ Per Person Each Additional Hour*

COCKTAIL RECEPTION

DISPLAYED HORS D'OEUVRES

(Choice of Two)

Gourmet Canapé Display

Beef Brochette Display

Warm Wheel of Brie with Seasonal Accompaniments

Imported & Domestic Cheese Served with Gourmet Crackers & Sliced French Bread

Fresh Seasonal Melons & Berries with Gourmet Honey

BUTLER STYLE HORS D'OEUVRES

WHITE GLOVE SERVICE

(Choice of Three)

Crab Rangoon with Honey Mustard

Assorted Gourmet Canapés

Oriental Spring Rolls with Plum Sauce

Beef or Chicken Satay Teriyaki Style

Mushroom Duxelle

Mini Jack Cheese Quesadillas with Salsa

Pineapple Wrapped with Prosciutto

Artichoke and Cream Cheese Tartlets

Fresh Sugar Cane Skewered Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce

Spanakopita - Spinach and Feta Cheese Wrapped in Phyllo Dough

Coconut Shrimp with Aioli Sauce

CHAMPAGNE TOAST

PLATED DINNER

SALAD

(Choice of one)

Trio of Exotic Baby Lettuces, Plum Tomatoes, Fried Goat Cheese with Poppy Seed Dressing

Early Bibb Lettuce with Beef Steak Tomatoes, Buffalo Mozzarella with Aged Balsamic Vinaigrette

Baby Spinach, Toasted Pine Nuts and Brie Salad with Raspberry Vinaigrette

Golden and Red Beets, Endive, Watercress and Apple with Caraway Vinaigrette

Mixed Greens with Vine-Ripened Tomatoes, Cucumbers with Lemon Vinaigrette Dressing

Traditional Caesar with Fresh Baked Croutons

ENTRÉES

(Choice of one*)

Pan Seared Breast of Airline Chicken with Spicy Mango Papaya Beurre Blanc
\$101.00++ per person

Grilled Breast of Chicken with Chanterelle Sauce
\$101.00++ per person

Roasted Salmon with Citrus Beurre Blanc
\$102.00++ per person

Seared Breast of Chicken wrapped in Fresh Basil and Prosciutto
Served with a melted Yellow Tomato Fondue
\$103.00++ per person

Chicken Breast stuffed with Spicy Sausage, Mozzarella Cheese and Basil
Lightly Breaded, Fried and Served with Champagne Cream Sauce
\$105.00 ++ per person

Pan Seared Florida Grouper with Crab Meat Crown and a Hollandaise Coat
\$110.00++ per person

Roasted Beef Tenderloin & Confetti of Shallots with Three Peppercorn Sauce
\$110.00++ per person

Grilled Rack of Lamb with Mint Demi
\$111.00++ per person

DUETS

Chicken Moutarde with Skewers of Jumbo Diver Scallops and Mornay Sauce
\$116.00++ per person

Pan Seared Breast of Chicken & Maine Scallops with Red and Yellow Tomato Relish
\$118.00++ per person

Beef Tenderloin and Potato Crusted Grouper with Mushroom Sauce
\$123.00 Per Person

Grilled New York Strip Steak au Poivre with Pulgra Butter & Poached Lobster Tail
\$126.00++ per person

WEDDING CAKE

Customized Butter Cream Wedding Cake

Illys Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

Children's Meals available - \$66.00 Per Child Under 12

***A choice of two pre-selected entrees plus one vegetarian option may be given to your guests, one place card per guest must be provided with an indication of their choice**

All Prices Subject to Change
All Prices Subject to a 22% Service Charge and 7% Sales Tax

BOHEMIAN HOTEL CELEBRATION

Delightfully Charming Wedding Receptions

A GRAND BUFFET AFFAIR

(50 guests or more)

OPEN BAR

(Three hours)

Serving Call Brands, Domestic Beer, House Wine, Soft Drinks & Mineral Waters
\$10.00++ Per Person Each Additional Hour

COCKTAIL RECEPTION

DISPLAYED HORS D'OEUVRES

(Choice of Two)

Gourmet Canapé Display

Beef Brochette Display

Warm Wheel of Brie with Seasonal Accompaniments

Imported & Domestic Cheese Served with Gourmet Crackers & Sliced French Bread

Fresh Seasonal Melons & Berries with Gourmet Honey

BUTLER STYLE HORS D'OEUVRES

WHITE GLOVE SERVICE

(Choice of Four)

Crab Rangoon with Honey Mustard

Assorted Gourmet Canapés

Oriental Spring Rolls with Plum Sauce

Beef or Chicken Satay Teriyaki Style

Mushroom Duxelle

Mini Jack Cheese Quesadillas with Salsa

Pineapple Wrapped with Prosciutto

Artichoke and Cream Cheese Tartlets

Fresh Sugar Cane Skewered Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce

Spanakopita - Spinach and Feta Cheese Wrapped in Phyllo Dough

Coconut Shrimp with Aioli Sauce

CHAMPAGNE TOAST

DINNER

SALAD STATION

(Choice of Two)

Trio of Exotic Baby Lettuces, Plum Tomatoes, Fried Goat Cheese with Poppy Seed Dressing

Early Bibb Lettuce with Beef Steak Tomatoes, Buffalo Mozzarella with Aged Balsamic Vinaigrette

Baby Spinach, Toasted Pine Nuts and Brie Salad with Raspberry Vinaigrette

Golden and Red Beets, Endive, Watercress and Apple with Caraway Vinaigrette

Mixed Greens with Vine-Ripened Tomatoes, Cucumbers with Lemon Vinaigrette Dressing

Traditional Caesar with Fresh Baked Croutons

PASTA STATION

(Choice of One)

*Selection of Tortellini, Penne, or Bow Tie Pasta
Sautéed with a Selection of Vegetables and Herbs
Served with Alfredo, Tomato Basil, or Marinara Sauce*

CARVING STATION

(Choice of One)

*Roasted Tenderloin of Beef
With Béarnaise Sauce and Horseradish Cream*

*Marinated Boneless Oven Roasted Turkey Breast
With Balsamic Mayonnaise and
Fresh Cranberry and Orange Chutney*

*Boneless Prime Rib of Beef with Herb Crust
And Grated Horseradish Cream*

ENTRÉE SELECTION

Served with Chef's Choice of Accompaniments

(Choice of One)

*Grilled Breast of Chicken Dijonaise
Pan Seared Breast of Chicken with Spicy Mango Papaya Salsa
Grilled Breast of Chicken Topped with Roasted Garlic, Thyme, Mushrooms & Pinot Noir Sauce
Mahi Mahi with Mango-Cilantro Relish
Ginger Soy Grouper Filet with Deep Fried Spinach
Honey and Ginger Glazed Salmon*

WEDDING CAKE

Customized Butter Cream Wedding Cake

Illys Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

\$114.00 per person

*Children Under 12- \$71.00 per Child, if Eating from Buffet
Children's Meals available - \$66.00 Per Child*

Buffet Requires 1 Chef's Attendant at \$75.00++ for the Carving Station

*All Prices Subject to Change
All Prices Subject to a 22% Service Charge and 7% Sales Tax*

BOHEMIAN HOTEL CELEBRATION

Delightfully Charming Wedding Receptions

A CLASSIC APPETIZER BUFFET AFFAIR

(50 guests or more)

OPEN BAR

(Three Hours)

*Serving Call Brands, Domestic Beer, House Wine, Soft Drinks & Mineral Waters
\$10.00++ Per Person Each Additional Hour*

COCKTAIL RECEPTION

BUTLER STYLE HORS D'OEUVRES WHITE GLOVE SERVICE

*Assorted Gourmet Canapés
Asparagus Roulades
Tempura Shrimp with Soy Dipping Sauce and Lime Aioli*

CHAMPAGNE TOAST

DINNER – STATION RECEPTION

HOT HORS D'OEUVRES STATION

(Choice of Three)

*Oriental Spring Rolls with Plum Sauce
Crab Rangoon with Honey Mustard
Beef or Chicken Satay Teriyaki Style
Mini Jack Cheese Quesadillas with Fresh Salsa
Artichoke & Cream Cheese Tartlet
Spanakopita – Spinach and Feta Cheese Wrapped in Phyllo Dough*

COLD STATION

*Imported & Domestic Cheese Served with Gourmet Crackers & Sliced French Bread
Fresh Seasonal Melons & Berries with Gourmet Honey*

PASTA STATION

(Choice of One)

*Selection of Tortellini, Penne, or Bow Tie Pasta
Sautéed with a Selection of Vegetables and Herbs
Served with Alfredo, Tomato Basil, or Marinara Sauce*

CARVING STATION

(Choice of One)

*Marinated Boneless Oven Roasted Turkey Breast
With Balsamic Mayonnaise and
Fresh Cranberry and Orange Chutney*

*Boneless Prime Rib of Beef
With a Herb Crust and
Grated Horseradish Cream*

*Roasted Tenderloin of Beef
With Béarnaise Sauce*

ACTION STATION

(Choice of One)

*Tuna Sliders
Hawaiian Tuna Burgers Sautéed to Order
With Maui Wowee Ginger Salsa
Station set up on Terrace

*Oriental Wok Stir Fry
Stir Fry Chicken or Beef with Oriental Noodles,
Vegetables and Thai Chili Sauce*

*Seafood Sauté
Market Fresh Seafood Sautéed in Roasted Garlic,
Tomato, Mushroom, and Sweet Onion
With Fresh Basil, Olive Oil, White Wine and Pine Nuts*

WEDDING CAKE

Customized Butter cream Wedding Cake

Illys Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

\$121.00 per person

*Appetizer Buffet Menu Requires 2 Chef's Attendants at \$75.00++ Each
(1 Chef's Attendant for the Carving Station and 1 Chef's Attendant for the Action Station)*

*All Prices Subject to Change
All Prices Subject to a 22% Service Charge and 7% Sales Tax*

BOHEMIAN HOTEL CELEBRATION

LUNCHEON PACKAGES – Events Completed by 5 pm

Our Perfect Wedding Reception Lunch Packages Include:

- *Outdoor Lakefront Terrace or Indoor Ballroom for Cocktail Reception*
- *1 Hour Cocktail Hour to include Hors d'oeuvres Reception with Non-Alcoholic Punch*
- *Lakeview Ballroom with French Doors, Rich Details, and Elegant Chandeliers*
- *3-Course Sit Down or Buffet Lunch (see pages 10-13)*
- *A Traditional Butter Cream Wedding Cake*
- *Complimentary Champagne Toast for You and Your Guests*
- *Dance Floor*
- *Sweetheart Table*
- *Floor Length White Linens & Ivory Overlays provided by the Bohemian Hotel Celebration*
- *Romantic Honeymoon Night Stay with a Bottle of Champagne for the night of your Wedding*
- *A Chauffeured Trip as a Grand Exit from the Bohemian Hotel Celebration including a ride for Bride & Groom in and around Downtown areas of Celebration*

Delightfully Charming Additions

(These may be added for an additional cost)

- *Ceremony Site – One of Our Terraces or in one of our Ballrooms*
- *Bar Packages can be added to Luncheon Receptions, see attached pricing*
- *Chair Covers with bows - starting at \$6.50 per chair*
- *Valet Parking - \$10 Per Car for temporary parking, \$15 for overnight guests*
- *Sorbet Served in Individual Ice Carvings*
- *Hotel Accommodations for Out of Town Guests*
- *Bridesmaids' Brunch/Luncheon/Tea*
- *Rehearsal Dinner*
- *Farewell Breakfast to Round Off the Perfect Wedding Weekend*

BOHEMIAN HOTEL CELEBRATION

Delightfully Charming Wedding Receptions

AN ELEGANT PLATED LUNCHEON AFFAIR

(25 guests or more)

COCKTAIL RECEPTION

(Choice of Three)

DISPLAYED HORS D'OEUVRES

Gourmet Canapé Display

Beef Brochette Display

Warm Wheel of Brie with Seasonal Accompaniments

Imported & Domestic Cheese Served with Gourmet Crackers & Sliced French Bread

Fresh Seasonal Melons & Berries with Gourmet Honey

BUTLER STYLE HORS D'OEUVRES

WHITE GLOVE SERVICE

Crab Rangoon with Honey Mustard

Oriental Spring Rolls with Plum Sauce

Mushroom Duxelle

Pineapple Wrapped with Prosciutto

Fresh Sugar Cane Skewered Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce

Spanakopita - Spinach and Feta Cheese Wrapped in Phyllo Dough

Coconut Shrimp with Aioli Sauce

Assorted Gourmet Canapés

Beef or Chicken Satay Teriyaki Style

Mini Jack Cheese Quesadillas with Salsa

Artichoke and Cream Cheese Tartlets

NON-ALCOHOLIC PUNCH

CHAMPAGNE TOAST

SIT DOWN LUNCHEON

SALAD

(Choice of one)

Trio of Exotic Baby Lettuces, Plum Tomatoes, Fried Goat Cheese with Poppy Seed Dressing

Early Bibb Lettuce with Beef Steak Tomatoes, Buffalo Mozzarella with Aged Balsamic Vinaigrette

Baby Spinach, Toasted Pine Nuts and Brie Salad with Raspberry Vinaigrette

Golden and Red Beets, Endive, Watercress and Apple with Caraway Vinaigrette

Mixed Greens with Vine-Ripened Tomatoes, Cucumbers with Lemon Vinaigrette Dressing

Traditional Caesar with Fresh Baked Croutons

ENTREES

(Choice of one)

*Grilled Breast of Chicken Dijonaise
\$55.00++ per person*

*Seared Chicken Breast
Coated with Pine Nut-Parmesan Crust
\$57.00++ per person*

*Grilled Salmon Fillet with Capers and Saffron
\$57.00++ per person*

*Roasted Pork Loin with Seasonal Accompaniments
\$57.00++ per person*

*Bow Tie Pasta with Grilled Chicken
Fresh Asparagus Tips and Red Pepper Pesto
\$57.00++ per person*

*Gulf Coast Grouper with Fresh Basil and Lemon
\$59.00++ per person*

*Penne Pasta with Plum Tomatoes, Shrimp, Scallops and
Garden Fresh Vegetables in a Cream Sauce
\$60.00++ per person*

*Grilled New York Strip Steak with Roasted Shallots
\$61.00++ per person*

WEDDING CAKE

Customized Butter Cream Wedding Cake

Illys Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

Open Bar – Addition

*One Hour Open Bar – Hosted by the Hour - \$21.00++ Per Adult
Two Hours Open Bar - Hosted by the Hour - \$26.00++ Per Adult
Three Hours Open Bar – Hosted by the Hour - \$31.00++ Per Adult
Open Bar can also be Hosted by the Drink-Or-Cash Bar can be offered*

*Bartender Fees are Applicable
\$75.00++ For the First Two Hours of Bartender Services
\$25.00++For Each Additional Hour of Bartender Service Required*

*All Prices Subject to Change
All Prices Subject to a 22% Service Charge and 7% Sales Tax*

BOHEMIAN HOTEL CELEBRATION

Delightfully Charming Wedding Receptions

LUNCHEON BUFFET

(50 guests or more)

COCKTAIL RECEPTION

(Choice of Three)

DISPLAYED HORS D'OEUVRES

Gourmet Canapé Display

Beef Brochette Display

Warm Wheel of Brie with Seasonal Accompaniments

Imported & Domestic Cheese Served with Gourmet Crackers & Sliced French Bread

Fresh Seasonal Melons & Berries with Gourmet Honey

BUTLER STYLE HORS D'OEUVRES

Crab Rangoon with Honey Mustard

Oriental Spring Rolls with Plum Sauce

Mushroom Duxelle

Pineapple Wrapped with Prosciutto

Fresh Sugar Cane Skewered Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce

Spanakopita - Spinach and Feta Cheese Wrapped in Phyllo Dough

Coconut Shrimp with Aioli Sauce

Assorted Gourmet Canapés

Beef or Chicken Satay Teriyaki Style

Mini Jack Cheese Quesadillas with Salsa

Artichoke and Cream Cheese Tartlets

NON-ALCOHOLIC PUNCH

CHAMPAGNE TOAST

LUNCHEON

CHILLED SELECTIONS

Seasonal Field Greens with a Medley of Dressings -and- Red Skin Potato Salad with Balsamic Vinaigrette

THE HOT SIDE

Grilled Breast of Chicken with Fresh Tomatoes, Garlic and Parsley

Sautéed Fresh Catch with a Baby Shrimp Cream Sauce

Grilled Seasonal Fresh Vegetables

Baskets of Fresh Baked Bread and Butter

PASTA STATION

(Choice of one Pasta)

Selection of Tortellini or Penne or Bow Tie Pasta

Sautéed with a Selection of Vegetables and Herbs

With Choice of Alfredo, Tomato Basil or Marinara Sauce

WEDDING CAKE

Customized Butter Cream Wedding Cake

Illys Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

\$68.00++ per person

Luncheon Buffet Requires 1 Chef's Attendant for Pasta Station at \$75.00++

OPEN BAR - ADDITION

One Hour Open Bar - Hosted by the Hour - \$21.00++ Per Adult

Two Hours Open Bar - Hosted by the Hour - \$26.00++ Per Adult

Three Hours Open Bar - Hosted by the Hour - \$31.00++ Per Adult

Open Bar can also be Hosted by the Drink-Or-Cash Bar can be offered

Bartender Fees are Applicable

\$75.00++ For the First Two Hours of Bartender Services Required

\$25.00++ For Each Additional Hour of Bartender Service Required

All Prices Subject to Change

All Prices Subject to a 22% Service Charge and 7% Sales Tax

BOHEMIAN HOTEL CELEBRATION

Delightfully Charming Wedding Receptions

WEDDING BRUNCH

(50 guests or more)

COCKTAIL RECEPTION

BUTLER STYLE HORS D'OEUVRES

WHITE GLOVE SERVICE

Mini Beef Wellington

Smoked Salmon Canapé

Miniature Quiche

MIMOSAS, BLOODY MARYS & SOFT DRINKS

CHAMPAGNE TOAST

BRUNCH BUFFET

OMELET STATION

Omelets Made to Order:

Goat Cheese, Cheddar and Swiss Cheese, Smoked Salmon, Rock Shrimp, Wild Mushrooms,
Green Onions, Peppers, Tomatoes, Ham and Salsa

BELGIAN WAFFLE STATION

With Whipped Butter, Fresh Whipped Cream, Strawberries, Blueberries and Raspberries,
Real Vermont Maple Syrup and Powdered Syrup

EGGS BENEDICT

To Include Poached Eggs, Sweet Canadian Bacon and Hollandaise Sauce
Served on top of Toasted English Muffin

CHILLED SELECTIONS

Seasonal Fruits and Berries

Poached Asparagus with Mimosa Dressing

Mixed Field Greens with Assorted Dressings

THE HOT SIDE

Florida Grouper with Citrus Buerre Blanc

Cheddar Cheese Grits

Crab Meat and Tomato Tartlet

Applewood Smoked Bacon

WEDDING CAKE

Customized Butter Cream Wedding Cake

\$68.00 PER PERSON

Illys Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

All Prices Subject to Change

All Prices Subject to a 22% Service Charge and 7% Sales Tax

Masterpiece Celebration Enhancements

These Enhancements May be Added to our Wedding Menu at the Additional Price Listed

BUTLER STYLE HORS D'OEUVRES

*Caramelized Vidalia Onion and Foie Gras Tartlet
Sea Scallops Wrapped in Applewood Smoked Bacon
Oysters Rockefeller
Escargot Vol-au-Vent*

*Tempura Shrimp with Soy Dipping Sauce and Lime Aioli
Pheasant Sausage Bruschetta with Lingonberry Jelly
Lump Crab Cakes with Cajun Remoulade*

\$5.95 Per Piece

DISPLAYS

*Warm Wheels of Brie Cheese with
Grapes and Freshly Baked Baguettes
\$5.95 Per Person, 15 Guest Minimum*

*Antipasto Table Display
An Artful Array of Italian Delicacies
\$6.95 Per Person*

*Tapas Tapenades
Caramelized Onions, Roasted Eggplant, Sun-dried Tomatoes & Black Olive Tapenades
Served with Rustic Breads
\$5.95 Per Person*

*Mediterranean Splendor
Baba Gannoush, Hummus, Grape Leaves & Feta
Garnished with Cucumber and Carrot Wedges
Served with Grilled Pita Chips
\$6.95 Per Person*

*Celebration Tenderloin Display
Sliced Marinated Tenderloin of Beef
Served with Blue Cheese Crumbles, Horseradish Cream & Wedges of Brie Cheese
Accompanied by Hot French Baguettes
\$350.00++
(Serves 25 Guests)*

*Ceviche served in Chilled Martini Glasses
Garnished with Snipped Chives and Lemon
\$12.95 Per Person*

*Raw Bar
Crab Legs, Shrimp, Oysters, Crab Claws
Citrus Scented Tarter Sauce, Horseradish, Lemon Wedges, Spicy Course Grain Mustard Sauce
Chef Selection of Fresh Seafood Salad
\$15.95 Per Person, Minimum 30 Guests*

*All Prices Subject to Change
All Prices Subject to a 22% Service Charge and 7% Sales Tax*

Masterpiece Celebration Enhancements

These Enhancements May be Added to our Wedding Menu at the Additional Price Listed

Continued

ACTION STATIONS

(Attendant Fee of \$75.00 Per Station)

Caribbean Pork

Slow Roasted Pork Loin with Mojo Seasoning

Grain Mustard Remoulade and Island Fruit Chutney

Served with Fried Yucca, Fried Plantain and Sliced Cuban Bread

\$300.00 ++ per loin

(Serves 50 guests)

Tenderloin of Beef

Marinated Tenderloin of Beef

Served with Blue Cheese Crumbles, Horseradish Cream & Wedges of Brie Cheese

Hot French Baguettes

\$275.00 ++, Serves 25 Guests

Oriental Stir Fry

Stir Fry Chicken, Shrimp and Beef with Oriental Noodles

And Crisp Vegetables

Tossed in a Thai Chili Sauce

\$13.95 ++ per person

Tuna Sliders

Hawaiian Tuna Burgers Sautéed to Order

With Maui Wowee Ginger Salsa

**Station set up on Terrace*

\$15.95 ++ Per Person

Caviar and Blini Station

Miniature Corn Blini with a Trio of Caviar, Crème Fraiche & Apricot Chutney

\$9.95 ++ Per Person, Serves 25 Guests

Bananas Foster Flambe

Sautéed Bananas, Crème de Banana, Cinnamon, Rum, Brown Sugar

Served with Tahitian Vanilla Bean Ice Cream

\$9.50 ++ Per Person, Minimum 25 Guests

Chocolate Martini Bar

Enhanced with Lighted Ice Carving, Chocolate Shavings and Garnished with Strawberries

\$25.00 ++ Per Person, Minimum 50 Guests

All Prices Subject to Change

All Prices Subject to a 22% Service Charge and 7% Sales Tax