



2019 Wedding Menus

The Silver Wedding Reception (40-person minimum)

Cocktail Hour

Butler Passed Hors d' Oeuvres
Vegetable Crudités, Spinach-Artichoke Dip with Sliced Baguettes
Butler passed Sparkling Wine and Sparkling Apple Cider

Salad

(Select One)

Caesar Salad

Crisp Romaine Hearts, Garlic Croutons
Parmesan Cheese, tossed with Caesar Dressing

House Salad

Mixed Greens with Cucumber, Cherry Tomato
Seasoned Croutons and Choice of Dressing

Entree

(Served with Seasonal Vegetables, Select One)

Caprese Pesto Chicken

Grilled Chicken with Spinach Sliced Tomato and Cheese
Served with Pesto Sauce and Parmesan Risotto

Pan Seared Chicken Breast

Served with Wild Mushroom Risotto
Roasted Shallot Sauce

7 oz. Grilled Tri-Tip

Served with Roasted Garlic Mashed Potatoes
Bordelaise sauce

Complimentary Cake Cutting & Champagne Toast or Sparkling Apple Cider for Toast

Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$45 per guest

(Plus Customary Service Charge and Sales Tax)
Menu and Prices are Subject to Change

Includes Complimentary Dance Floor, No Host Bar and One Suite for (2) nights

Price based per person unless otherwise noted. All food and beverage is subject to a 23% taxable service charge and applicable sales taxes. Service charge and taxes are subject to change.
Some Station Items listed above require a Uniformed Chef - please ask your catering/event manager for more information on fees.

The Golden Wedding Reception (40-person minimum)

Cocktail Hour

Butler passed Hors d' Oeuvres
Seasonal Fruit and Cheese Display
Spinach-Artichoke Dip with Sliced Baguettes
Butler passed Sparkling Wine and Sparkling Apple Cider

Salad

(Select One)

Caesar Salad

Crisp Romaine Hearts, Garlic Croutons
Parmesan Cheese, tossed with Caesar Dressing

Arrowhead Salad

Mixed Field Greens with Sliced Apples
Candied Walnuts and Blue Cheese Crumbles

Entree

(Served with Seasonal Vegetables, Select One)
(Warm Dinner Rolls & Butter)

8 oz. Top Sirloin Steak

Top Sirloin Steak Béarnaise with Sauce
Served with Asparagus, Roasted Garlic Mashed Potatoes

Southwestern Chicken Cordon Blue

Stuffed with Roasted Anaheim Chilies, Pepper Jack cheese
Roasted Red Pepper Sauce, Served with Garlic Cilantro Rice

Seared Salmon Filet

Served with a Creamy Risotto, Roasted Pepper
Relish Lemon-Wine Sauce

Complimentary Cake Cutting & Champagne or Sparkling Apple Cider for Toast

Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$50 per guest

(Plus Customary Service Charge and Sales Tax)

Menu and Prices are Subject to Change

Includes Complimentary Bottle of House Champagne or a Bottle of Sparkling Cider delivered to your Complimentary Suite

Price based per person unless otherwise noted. All food and beverage is subject to a 23% taxable service charge and applicable sales taxes. Service charge and taxes are subject to change.
Some Station Items listed above require a Uniformed Chef - please ask your catering/event manager for more information on fees.

The Platinum Wedding Reception (40-person minimum)

Cocktail Hour

Elegantly Displayed Fruit, Cheese and Vegetable Tray Butler
passed Sparkling Wine and Sparkling Apple Cider

Salad

(Select One)

Big Bear Salad

Mixed Field Greens with Dried Cherries
Honey Glazed Pecans and Gorgonzola Cheese

Platinum Salad

Mixed Field Greens with Garbanzo Beans, Cherry
Tomatoes, Olives, Parmesan Cheese & Pepperoncini
Served with Balsamic Vinaigrette and Ranch

Entree

(Served with Seasonal Vegetables, Select One)
(Warm Dinner Rolls & Butter)

7 oz. Filet Mignon

Served with Scalloped Potatoes, Wild Mushroom
Duxelle, Red Wine Demi-Glaze

10 oz. Prime Rib

Topped with a Aju Sauce, served with Roasted
Garlic Mashed Potatoes

Mediterranean Stuffed Chicken

Stuffed with Prosciutto, Asparagus, Roasted Peppers and
Artichoke Hearts, served with Risotto and Pesto Beurre Blanc

Complimentary Cake Cutting and Champagne or Apple Cider for Toast

Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$60 per guest

(Plus Customary Service Charge and Sales Tax) Menu
and Prices are Subject to Change

Includes Complimentary Bottle of House Champagne or a Bottle of Sparkling Cider delivered to your Complimentary Suite