

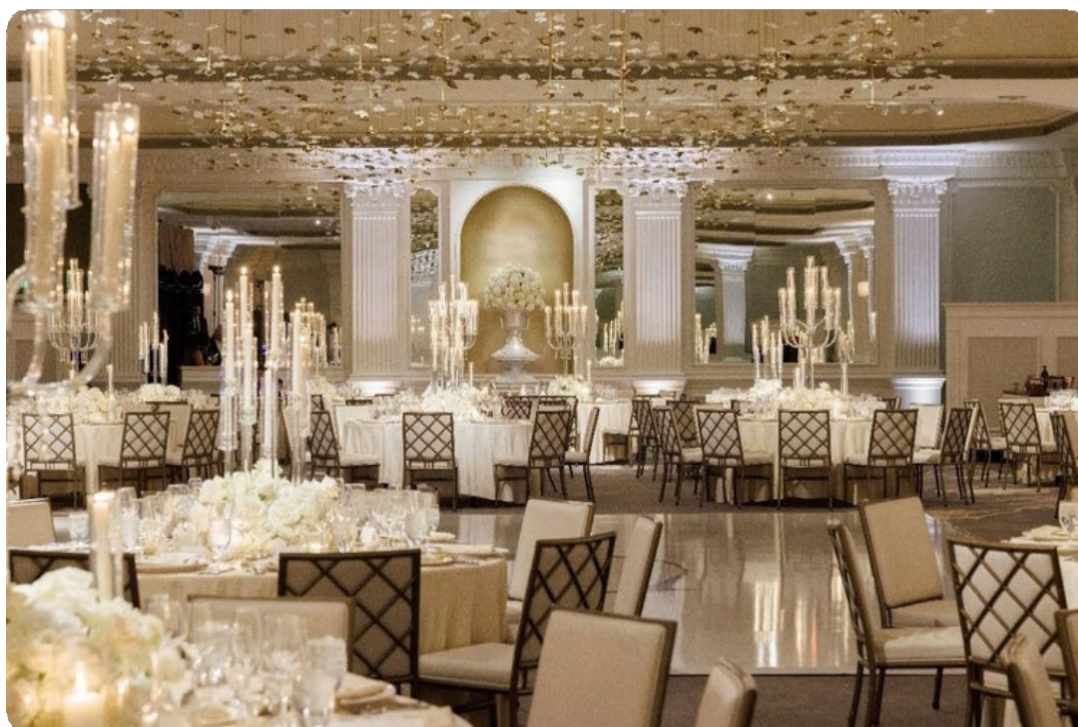


THE GARDEN CITY HOTEL

The Wedding Collection

2027

*Timeless Celebrations. Exceptional Cuisine.
Unforgettable Moments.*



Wedding Packages

Silver Package

(Not available on Saturday)

Choice of Six Passed Hot & Cold Hors d'Oeuvres | Farm-to-Table Station | Three-Course Dinner
Salad or Composed Starter | Choice of Two Entrées | Vegetarian Silent Alternative | Dessert | Premium Open Bar
Cake not included / No wine service at tables

Gold Package

Choice of Eight Passed Hot & Cold Hors d'Oeuvres | Choice of Four Stations | Three or Four-Course Dinner
Appetizer and/or Salad or Composed Starter, and/or Pasta | Choice of Three Entrées | Vegetarian Silent Alternative
Celebration Cake | Dessert | Deluxe Open Bar

Platinum Package

125-Guest Minimum

Choice of Eight Passed Hot & Cold Hors d'Oeuvres | Choice of Five Stations, including One Enhanced Station
Three or Four-Course Dinner | Appetizer and/or Salad or Composed Starter, and/or Pasta
Choice of Three Entrées | Vegetarian Silent Alternative | Celebration Cake | Dessert | Ultra Open Bar

David Burke Signature Selections May Be Subject to a Supplemental Charge
All Menu Prices Are Subject to 14% Administrative Fee 8.625% Sales Tax and 12% Gratuity

Cocktail Reception | Passed Selections—Select Eight

Cold Hors d'Oeuvres

Potato & Caviar | Crème Fraîche | Black Tobiko
California Roll | Wasabi Mayonnaise | Soy Sauce
Deviled Eggs | Crispy Bacon
Prosciutto & Melon Skewer | Lavender Honey Glaze
Jumbo Shrimp Cocktail | Cocktail Sauce
Fresh Maine Lobster Roll | Tomato | Herb Mayonnaise | Potato Roll (*Additional \$2 per person*)
Yellowfin Tuna Tartare | Black Sesame Basket | Wasabi Mayonnaise
Brie | Fig | Truffle Honey | Crostini

David Burke Signature Selections

Mini Corn Pancakes | Smoked Salmon & Caviar
Oysters on the Half Shell | Cucumber | Chili-Lime (*Additional \$3 per person*)
Beef Tartare | Crostini
Pastrami Salmon | Potato Chip | Nachos Style

Hot Hors d'Oeuvres

Crispy Vegetable Dumplings | Ginger Soy Sauce
Spicy Shrimp Skewer | Mango Ginger Salsa
Crispy Fresh Mozzarella Pizzette
Mini Chicken & Waffles | Mashed Potato | Maple Glaze
Porcini Truffle Arancini | Arrabbiata
Chicken Kebab | Sweet Mint Chimichurri
Herb-Roasted Beef Skewer | Horseradish Aioli
Franks in a Blanket | Spicy Mustard
Gamal's Falafel | Roasted Pepper Hummus
Mini Crab Cake | Dill-Lemon Remoulade
Bacon-Wrapped Scallop | Pickle Relish Glaze
General Tso's Cauliflower Bites
Wagyu Beef Sliders | Cheddar | Potato Bun
Smoked Chicken Quesadilla | Onions | Peppers | Chipotle Mayonnaise
Coconut Shrimp | Sriracha Mayonnaise
Lamb Chop Lollipops | Provençal Style (*Additional \$5 per person*)

David Burke Signature Selections

Angry Franks in a Blanket | Garlic | Chili | Basil
Angry Lobster Dumplings | Candied Lemon (*Additional \$3 per person*)
Grady's Molten Spinach Crisps
Warm Smoked Gouda Lollipops
Candied Maple-Pepper Clothesline Bacon
Kobe Beef Lollipops on Hot Salt Bricks (*Market Price*)

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Cocktail Reception Stations & Displays

Farm-to-Table “Pledge Local”

Hummus | Roasted Tomatoes | Marinated Artichoke Hearts | Kalamata Olives

Grilled Marinated Vegetables | Crudités | Dipping Sauces

Domestic & Imported Artisanal Cheese

Baguette | Raisin-Walnut Batard | Breadsticks

A Selection of Cured Meats | Domestic & Imported Artisanal Cheeses

Lemon Orzo Salad | Toasted Couscous Salad | Gremolata Chickpea Salad

Crispy Pita Chips | Breadsticks | Bruschetta | Artisanal Breads

Pasta Station

Selection of Two Pasta or Macaroni, Two Sauces, and Two Flatbreads:

Pastas: Cheese Tortellini | Gemelli | Strozzapreti | Penne | Gnocchi

Sauces: Arrabbiata | Tomato alla Vodka | Basil-Parmesan Pesto Cream

Crushed Tomato Marinara | Sausage Tomato Sauce | Alfredo

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Mac & Cheese — Cavatappi Pasta | Aged Vermont Cheddar Cheese Sauce

Flatbreads

Crushed Tomato | Mozzarella | Basil

Vegetables | Ricotta

Meatballs | Pepperoncini

Accompanied by Shaved Parmesan | Crushed Red Pepper | Toasted Garlic Bread

Chef Required

David Burke Signature Selections

Quack & Cheese | Duck Skin Cracklings (*Market Price*) *

Wild Mushroom and Vegetable Mac & Cheese

Classic Garnishes: Grated Parmesan | Crisp Bacon | Toasted Garlic Breadcrumbs

Add Lobster- \$8/Person

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Carving Station

Selection of Two:

Sliced Corned Beef or Pastrami

Flank Steak | DB's B1 Steak Sauce or Chimichurri Sauce (*Additional \$6 per person*)

Black Angus NY Striploin | Peppercorn Sauce (*Additional \$6 per person*)

Overnight-Smoked Beef Brisket | Sweet & Smoky BBQ Sauce

Oven-Roasted Turkey | Cranberry Relish | Tarragon Aioli | Stuffing

Cedar-Planked Salmon | Herb Marinade | Sauce Gribiche

Leg of Lamb | Dijon Mustard & Herb Crust

Herb-Roasted Tenderloin | Horseradish Cream | Béarnaise Sauce (*Additional \$10 per person*)

Whole Rack of Lamb (*Additional \$25 per person*)

Himalayan Sea Salt Crusted Boneless Prime Ribeye Steak | Creamed Horseradish (*Additional \$6 per person*)

Accompanied by:

Sourdough Rolls & Cheddar Biscuits

Chef Required

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Select Two Sides:

Crispy Shoestring Potatoes | House-Made Potato Chips | Onion Rings | Creamed Spinach

Green Beans | Sautéed Mushrooms

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David Burke Signature Selections

Crackling Pork Shanks | Firecracker Applesauce (*Additional \$5 per person*)

"Everything"-Spiced Sushi-Style Tuna Loin (*Additional \$5 per person*)

Slow-Roasted Pastrami Salmon | Mustard Sauce | Rye Crouton (*Additional \$5 per person*)

Ginger & Black Pepper-Crusted Salmon (*Additional \$5 per person*)

Long-Bone Cowboy Steak | B1 Steak Sauce (*Additional \$18 per person*)

Dry-Aged "Salt Brick" Roasted Prime Strip Loin (*Additional \$18 per person*)

Dry-Aged "Salt Brick" Porterhouse | Market Price (*Additional \$30 per person*)

All Steaks Aged Using Chef David Burke's Patented Dry Aging Process using Himalayan Pink Salt

Meatball Bar

Buffalo Chicken Meatballs | Spiced Fries | Blue Cheese Dressing

Swedish Meatballs | Creamy Potatoes | Sour Cream Sauce

Grandma's Italian Meatballs | Soft Polenta | Pomodoro Sauce

Accompanied by:

Breadsticks | Toasted Garlic Bread

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Beijing Street Corner Station

Selection of Three:

Shrimp and Snow Peas | Chicken and Broccoli | Pepper Steak
Lemongrass Chicken Dumpling | Shrimp & Watercress Shumai
Vegetarian Spring Rolls | Pork Dumplings

Selection of One:

Fried Rice | Vegetable Lo Mein Noodles

Accompanied by:

Sweet Chili Sauce | Plum Sauce | Spicy Soy Sauce
Served in Steamer Baskets

David Burke Signature Selections

Lobster Dumplings (*Additional \$3 per person*)
BBQ Chicken & Jack Cheese Dumpling (*Additional \$3 per person*)

New York Deli

Knishes | Potato Salad
Pastrami | Corned Beef Brisket | Smoked Turkey Breast | Sauerkraut
Coleslaw | Garlic Dill Pickles | Potato Chips
Rye | Pumpernickel Rolls | Swiss Cheese
Deli Mustard | Russian Dressing
Chef Required

Mexican Gully

Selection of Two Types of Tacos:

Baja Shrimp | Mahi Mahi | Shredded Beef Short Rib | Chicken Tinga

Accompanied by:

Mini Soft White Corn Tortillas & Crisp Tortillas
Black Beans | Mexican Rice | Shredded Lettuce | Queso Fresco | Cotija Cheeses
Pico de Gallo | Sour Cream | Guacamole | Salsa Picante

Beverage Pairing also Available with Mini Red Salt Margaritas – Additional \$5 Per Person

All American Station

Selection of Three:

Wagyu Beef Sliders | Fried Chicken | Beef Chili Dog | Braised Short Rib
All Served on a Potato Bun
French Fries | Remoulade Sauce | Ketchup | Sliced American | Cheddar Cheese
Beverage Pairing Available with Microbrews — Additional \$5 per person

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Halal Corner

Chicken & Lamb Gyro with Grilled Pita | Falafel | Shredded Lettuce | Tomatoes | Tzatziki Sauce | Crumbled Feta
Yellow Rice Pilaf | Cucumber & Tomato Salad | Chickpea Salad | White Sauce | Hot Sauce

David Burke Signature Selections

Clothesline Bacon Station

Extra-Thick-Cut Candied Bacon | Black Pepper-Maple Glaze
Pickled Vegetables | Tortilla Crêpes | Jalapeño | Peanut Butter

Surf & Turf Station

(Additional \$5 per person)

Selection of Two:

Beef Medallions | Grilled Shrimp | Crab Cake

Accompanied by:

Soft Polenta or Truffle Grits

Sautéed Mushrooms

Roasted Pineapple Salsa | Romesco Sauce | Peppercorn Sauce

Potato & Caviar Station

Mashed Potatoes | Sweet Potato

Purée Accompanied by:

French Fries | Sour Cream | Crispy Bacon | Cheddar Cheese | Chives | Fried Onions | Creme Fraiche

Yuzu Tobiko | Red Tobiko Caviar | Black Tobiko Caviar

Fresh Mozzarella Station

Roasted Red & Yellow Tomatoes | Olive Tapenade | Balsamic Glaze | Arugula Pesto | Basil Scent | Sliced Semolina Bread
Chef Required — \$175 Chef Fee

Indian Spice Corner

Chicken Makhani | Shahi Paneer | Pindi Chole (Chickpeas)

Accompanied by:

Garlic Naan Bread | Vegetable Samosa | Vegetable Biryani

Papadam | Kachumber Salad (Cucumber Salad) | Tamarind Chutney | Mint Chutney

Taste of Caribbean

Jerk Chicken | Fish Escovitch | Pepper Shrimp

Accompanied by:

Plantains | Rice & Peas | Pikliz | Beef Patties

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Enhanced Stations

Sushi Bar

\$32 per person

Live Sushi Station

Sushi & Sashimi Display Featuring Japanese Fish Specialties
(Minimum 100 Guests)
\$350 Chef Fee/100 guests

Iced Raw Bar

\$28 per person | \$50 per person with Lobster

The Market's Freshest Shellfish | Shrimp

Alaskan Snow Crab Claws | Shucked Clams and Oysters

Beautifully Displayed on a Bed of Crushed Ice | Garnished with Seaweed Salad

Cocktail Sauce | Mignonette | Hot Sauce | Saffron Aioli

Horseradish | Lemon Wedges

Chef's Ice Carving Masterpieces

We Suggest a Custom Ice Sculpture to Enhance Your Special Occasion
Priced by Selection

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Plated Dinner

Choose One Hot Appetizer or Pasta & Salad, OR One Composed Starter

Hot Appetizers

Champagne Tomato Soup | Cheddar Cheese Beignet
Cream of Asparagus Soup | Crabmeat | Preserved Lemon
Seafood Risotto | Shrimp | Bay Scallops | Clams | Mussels | Crushed Basil
Grilled Shrimp | Creamy Polenta | Gremolata | Grana Padano
Double-Baked Crab Soufflé | King Crab Bisque | Chives **(Additional \$5 per person)**

Pasta

Ricotta Ravioli | Herb-Bed Tomatoes | White Wine | Grana Padano
Tagliatelle Bolognese | Ground Beef | Grated Reggiano | Spring Peas
Creamy Tuscan Gnocchi | Baby Spinach | Roasted Tomatoes | Parmesan Broth
Penne Rigate | Tomato & Basil | Parmigiano-Reggiano

Salads & Composed Starters

Warm Burrata | Eggplant Caponata
Burrata Salad | Heirloom & Roasted Tomatoes | Olive Tapenade | Basil Herb Oil
Organic Local Lettuce | Snap Peas | Shaved Vegetables | Toasted Almonds | Sherry Vinaigrette
Poached Pear Salad | Frisée | Toasted Walnuts | Blue Shropshire Cheese | Champagne-Tarragon Vinaigrette
Black Sesame-Crusted Tuna | Persian Cucumber Carpaccio | Bok Choy | Cabbage Salad | Espelette
Yuzu-Miso Vinaigrette
Beet Salad | Pickled Shallots | Mandarin Orange | Candied Pecans | Goat Cheese-Shallot Dressing
Roasted Shrimp Salad | Chipotle Aioli | Corn Salsa | Polenta Cake | Sweet & Spicy Mango Dressing
Baby Romaine Caesar Salad | Cured Egg Yolk | Grated Parmesan | Chive Oil | Herbed Breadcrumbs

David Burke Signature Items

Caesar Salad | Soft-Coddled Egg | CheeseCrisp
Smoked Salmon & Pastrami-Smoked Salmon | Warm Herb-Corn Pancakes | Horseradish Mousse | Watercress Salad
Lobster Avocado Salad | Mango | Grapefruit | Green Beans | Tomatoes | Citrus-Poppy Seed Dressing*
Tuna & Salmon Tartare Parfait | Crème Fraîche & Caviar | Potato Chips | Lettuce Leaves*
Duck Salad | Foie Gras & Seasonal Garnish **(Market Price)** *

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Entrées

**Complete Plate*

Fish

Faroe Salmon | Asian Greens | Shiitake Mushrooms | Champagne Sauce*
Roasted Atlantic Cod | Florentino | Beluga Lentil Broth*
Miso-Glazed Chatham Cod | Choy Sum | Yuzu Beurre Blanc*
Roasted Branzino | Charred Broccoli Rabe | Lemon-Caper Sauce*
Pan-Roasted Halibut | Seafood Bouillabaisse | Gnocchi (Available seasonally April–October) *
Pan-Seared Striped Bass | Roasted Cauliflower | Lemon-Leek Béarnaise*
Chilean Sea Bass | White Wine & Basil Reduction (**Additional \$6 per person**) *

Poultry

Lemon-Thyme Chicken Breast | Vermouth Reduction
Lemon-Garlic Roasted Chicken Breast | Rosemary Pan Jus
Pan-Roasted Long Island Duck Breast | L' Orange Sauce (**Market Price**) *
Red Salt Brick Chicken | Roasted Shallot Jus

Meats

Grilled Filet Mignon | Pinot Noir Reduction (**Additional \$12 per person**)
Braised Short Rib | Port Wine Reduction
Roasted Prime Rib of Beef | Au Jus (**Additional \$10 per person**)
NY Striploin | Broiled | Himalayan Sea Salt-Crusted (**Additional \$10 per person**)
Double-Cut Lamb Chop | Lemon-Mint Rub | Lamb Jus (**Additional \$12 per person**)
Berkshire Pork Chop | Lemon-Caper Sauce (**Additional \$8 per person**)

Accompaniments

To Complement Your Poultry & Meat Entrée Selections

Starches — Choose One

Crushed Potato Cake | Roasted Fingerling Potatoes | Rosemary Yukon Gold Potatoes
Truffle Mushroom Risotto | Potato Gratin | Creamy Mushroom Polenta

Vegetables — Choose One

Braised Baby Carrots & Beans | Caraway Seeds
Asparagus | Honey-Glazed Carrots
Garlic Spinach | Pearl Onions
Grilled Zucchini | Thyme | Shallots
French Beans | Almonds
Roasted Brussels Sprouts | Cremini Mushrooms

Vegetarian Entrée — Silent Alternative

Roasted Tomato-Rubbed Cauliflower Steak | Coconut-Lime Broth
Pea Risotto | Grated Parmesan | Asparagus | Fava Beans
Vegetarian Paella Jardín | Spanish Rice | Saffron | Fennel | Peas | Haricots Verts | Asparagus | Pimento
Grilled Vegetable Plate | Basil Pesto | Fingerling Potato Chips

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Plated Dessert

Strawberry Shortcake

Orange Chiffon Cake | Strawberry Sauce | Orange Fluid Gel | Chantilly Cream | Strawberries

Hazelnut Paris-Brest

Pâte à Choux | Sliced Almonds | Hazelnut Cream | Chocolate Sauce | Candied Hazelnuts

Yuzu Tart

Graham Cookie Crust | Yuzu Curd | Coconut Cream | Mango Sauce | Meringue Kisses

The Beehive

Lemon Yogurt Mousse | Lemon Chiffon Cake | Orange Blossom Gelée | Honey Caramel Sauce
Graham Streusel Crumble

Dark Chocolate Mousse Dome

White & Semisweet Chocolate Mousse | Cocoa Nibs | Raspberry Sauce | Raspberries | Vanilla Gelato

Rose in a Garden

Lychee Cream | Raspberry Gelée | Ladyfinger Sponge Cake | Chocolate Crumble | Rose Marshmallow

David Burke Signature Items

Apple Fig Tart

Cranberry Sauce | Apple Chip | Vanilla Ice Cream

Lemon Yogurt Panna Cotta

Lemon Glaze | Marinated Blueberries | Citrus Shortbread Cookie

Mocha Chocolate Caramel Dome

Mocha Mousse | Crème Anglaise | Espresso Bean | Cocoa Nibs

Coconut Mousse Cake

Coconut Chips | Raspberries | Kaffir Anglaise | Raspberry Sauce

OR

Seasonal Dessert Trios

All Year | Chocolate Ganache Cake | Mini Crème Brûlée | Raspberry Sorbet

Winter | Spiced Chocolate Truffle Cake | Eggnog Panna Cotta | Salted Caramel Gelato | Chocolate Sauce

Spring | Carrot Cake | Lemon Meringue Tart | Coconut Gelato | Pineapple Sauce

Summer | Mango Cream Tart | Chocolate-Caramel Passion Fruit Cake | Piña Colada Sorbet | Mango Sauce

Fall | Pumpkin Crème Brûlée | Apple Crumb Tart | Banana-Maple Walnut Gelato | Caramel Sauce

David Burke Signature Selections May Be Subject to a Supplemental Charge

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Butler Passed Desserts

Selection of Four

Banana & Dulce de Leche Spring Rolls

Banana Pudding

Cinnamon Sugar Mini Churros

Chocolate Chip Cookie Ice Cream Sandwiches

Chocolate-Dipped Strawberries

Cinnamon Sugar Ricotta Donuts

Deep-Fried Oreos

Ice Cream or Sorbet-Filled Cones

Mango Coconut Truffles

Manhattan Cocktail Lollipops

Matcha Oreos

Mini Milkshakes or Mini Ice Cream Floats

Oreo Truffles

Pabana Popsicles

Rainbow Cookie Cake Pops

Tequila Lime Truffles

David Burke Signature Item

Cheesecake Lollipops (*Additional \$4 per person*)

Celebration Cake

A custom-decorated cake baked fresh in-house, with your choice of filling and icing.

Ornate decoration may incur supplemental charges. Please speak with your Event Specialist for details.

David Burke Signature Selections May Be Subject to a Supplemental Charge
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Dessert Enhancements

Build Your Own Ice Cream Sandwich *\$14 per person*

Cookies — Selection of Four

Chocolate Chip | M&M | Oatmeal Raisin | Red Velvet | S'mores

Ice Cream—Selection of Three

Vanilla | Strawberry | Chocolate | Mint Chocolate Chip

Toppings

Butterscotch Chips | Chocolate Chips | Chocolate Sprinkles | M&M's

Oreo Crumbs | Rainbow Sprinkles | Reese's Pieces

S'mores Bar Station *\$18 per person*

The Original | Graham Cracker | Marshmallow | Hershey's Chocolate

The PB&J | Graham Cracker | Peanut Butter Marshmallow | Grape Jelly | Hershey's Chocolate

The Salted Caramel | Graham Cracker | Sea Salt | Chocolate Caramel | Marshmallow

Croissanwich | Croissant | Strawberry Marshmallow | Nutella | Banana

Build Your Own Ice Cream Sundae *\$18 per person*

Chocolate & Vanilla Ice Cream

Sprinkles | Mini M&M's | Maraschino Cherries | Oreo Crumbs | Toasted Coconut

Chocolate Sauce | Butterscotch Sauce | Fresh Whipped Cream | Strawberries

Crêpe Station *\$18 per person*

Fresh Crêpes Made to Order

Chocolate Sauce | Nutella | Raspberry Sauce | Whipped Cream

Mixed Berries | Caramelized Bananas

\$175 Chef Fee

Dessert Table *\$18 per person*

Assorted Cookies | French & Italian Pastries | Tarts | Cheesecake

Petit Fours | Chocolate-Dipped Strawberries

Chocolate Fountain Station *\$15 per person*

Selection of Dark, Milk, or White Chocolate

Pretzels | Marshmallows | Cookies

Banana | Pineapple | Graham Crackers | Rice Krispies Treats | Fresh Strawberries

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Candy Station *\$15 per person*

A variety of candy presented in beautiful glass bowls to complement your event theme.

Bananas Foster Station *\$18 per person*

Ripe Bananas | Brown Sugar & Butter | Flambéed Spiced Rum | Vanilla Ice Cream
\$175 Chef Fee

Butler-Passed Desserts

\$18 per person

Selection of Four:

Banana & Dulce de Leche Spring Rolls *\$38/dozen*

Cinnamon Sugar Mini Donuts/Churros *\$42/dozen*

Mango Coconut Truffles *\$38/dozen*

Chocolate Chip Cookie Ice Cream Sandwiches *\$42/dozen*

Chocolate-Dipped Strawberries *\$34/dozen*

Churros *\$38/dozen*

Deep-Fried Oreos *\$42/dozen*

Ice Cream or Sorbet-Filled Cones *\$38/dozen*

Milkshakes *\$38/dozen*

Rainbow Cookie Cake Pops *\$38/dozen*

Manhattan Cocktail Lollipops *\$38/dozen*

Oreo Truffles *\$45/dozen*

David Burke Signature Items

Raspberry Creamsicle Crème Brûlée *\$48/dozen*

Cheesecake Lollipops *\$42/dozen*

Ricotta Donuts | Grand Marnier Pastry Cream | Raspberry Rum Jam *\$48/dozen*

Mini Cookies & Cream Baked Alaska *\$60/dozen*

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Late Night Comfort

Buffet or Passed

Selection of Four

Mini Hot Dogs
Chicken Fingers | Honey Mustard
Cheeseburger Sliders | Ketchup
French Fry Cones | Ketchup
Chicken Sliders
Pizza
Mini Pot Pie
Mac & Cheese
Mini Egg Muffin
Grilled Cheese
Mozzarella Sticks | Marinara Sauce

Beverage Service

Five-Hour Open Bar Featuring Deluxe Brands

Tanqueray Gin | Tito's Vodka | Ketel One Vodka | Dewar's Scotch | Johnnie Walker Black Label Scotch
Jack Daniel's Whiskey | Crown Royal Canadian Whisky | Bacardi Superior Rum | Mijenta Blanco Tequila
Imported & Domestic Beer | House Select Wines
Pol Clément Brut Toast

Served before dinner and available throughout the affair.

With Dinner — Select Two

House Select Cabernet Sauvignon | Chardonnay | Sauvignon Blanc | Merlot | Pinot Grigio | Rosé | Pinot Noir

\$175 Bartender Fee, each

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Beverage Options

Ultra Open Bar

Deluxe Bar Plus

Hendrick's Gin | Grey Goose Vodka | Chivas Regal Scotch | The Macallan 12 Scotch
Basil Hayden Bourbon | Angel's Envy Rye Whiskey | Diplomático Reserva Exclusiva Rum

Tequila Flight

Don Julio Añejo | Reposado | Blanco

OR

Casamigos Añejo | Reposado | Blanco

\$26 per person additional

\$43 per person when added to the Silver Package

Deluxe Open Bar

Tanqueray Gin | Tito's Vodka | Ketel One Vodka | Dewar's Scotch | Johnnie Walker Black Label Scotch
Jack Daniel's Whiskey | Crown Royal Canadian Whisky | Bacardi Superior Rum | Severo Blanco Tequila

Imported & Domestic Beer | House Select Wines

Cabernet Sauvignon | Chardonnay | Merlot | Pinot Grigio | Rosé French Sparkling Wine

Bottles of wine may be served with dinner.

\$17 per person additional

Premium Brand Bar

Beefeater Gin | Smirnoff Vodka | Dewar's Scotch | Jim Beam Bourbon

Canadian Club Whisky | Bacardi Superior Rum | Jose Cuervo Gold Tequila

House Select Chardonnay & Cabernet Sauvignon | Sparkling Wine | Domestic & Imported Beer

No wine service at tables

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Hotel Services

Complimentary Overnight Accommodation for the Wedding Couple

Directional Maps and Place Cards

Pre-Printed Menu Cards Available at Additional Cost

Ceremony Fee **\$2,500**

Please add 26% administrative fee & 8.625% sales tax.

Hotel Package

The Hotel Package Includes:

Valet Parking | Doorman | Bridal Attendant | Coat Check Attendant | Lounge Attendant | Preparation Rooms

Package Price \$800 per 100 guests

Please add 26% administrative fee & 8.625% sales tax.

Outside Catered Events

Five-Hour Event | Deluxe Bar

Net to Hotel: \$120–\$130 per person

\$70 Allocation

\$220 per person

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