

<u>Wedding Gala</u> <u>Enhancements</u>



All pricing is subject to NYS Sales Tax and 20% administrative Fee **Pricing for Market Priced Items will be provided 1 month prior to event**

COCKTAIL HOUR

<u>Sushi</u>

Butler Passed Sushi (MP) Hand Rolled Sushi Station: Chef attended and hand rolled on site. Chef's choice of Assorted Sushi Selections (MP)

Seafood Extravaganza

Shrimp Cocktail, Fresh Shucked Little Neck Clams, Blue Point Oysters on the Half Shell, Poached Maine Lobsters, Split & Chilled, & Alaskan King Crab Legs with Cognac Mayo, Mignonette Sauce and Cocktail Sauce (MP)

> <u>Shellfish Barge</u> Shrimp Cocktail, Fresh Shucked Little Neck Clams, Blue Point Oysters on the Half Shell with Lemon Wedges with Cognac Mayo, Mignonette Sauce and Cocktail Sauce (MP)

<u>Caviar Bar:</u> Select American Caviar - 1 Pound per 100 guests (MP)

<u>Ice Sculptures:</u> Custom Designed Ice Pieces (Pricing Starting at \$300 per)

DINNER RECEPTION:

Pasta Course Upgrade (+8pp)

<u>Entrée Upgrades</u> Miso Glazed Chilean Sea Bass (MP) Panko Crusted New Zealand Lamb Chops with Demi Glaze (MP) Veal Chop Stuffed with Prosciutto and Fontana Cheese (MP)

DESSERT COURSE:

Ice Cream Sundae Bar: Chocolate and Vanilla Ice Cream with Delicious Toppings (+8pp)

<u>Chocolate Fountain</u>: Strawberries, Pretzels, Marshmallows, Pineapples, Bananas, Chocolate Chip Cookies, Oreos, Rice Crispy Treats and Melon (+8pp)

<u>Sweet Feast Vienna Hour:</u> An Immeasurable Display of International Cookies, Cakes, Pastries, Pies, Mousses, Ice Cream Sundae Bar, Chocolate Fountain Station Served on a Candle Lit Table (+15pp)

BEVERAGE ENHANCMENTS

After Dinner Cordial Bar:

Irish Mist, Kahlua, Grand Marnier, Chambord, Sambuca Romano, Opal Nera Sambuca, Cointreau, Drambuie, Frangelico, Armaretto Di Sarona, Tia Maria, Jameson, Godiva, Baileys, B&B, Hennesy VSOP, Remy Martin, Bushmills, Crown Royal, Apricot Brandy, Glen Morange and Peach Schnapps (+9pp)

Signature Cocktails

A flavorful and personalized touch to your guests cocktail selections. Please inquire with banquet sales manager for Signature Cocktail Options and Pricing

- THE AFTER GLOW PARTY (+20pp)

Host your after party directly with us in the Grill Room Bar adjacent to the main ball room. A one hour open bar is included accompanied by:

> Pub Station: Beef Sliders (Pain and with Cheese) Mozzarella Sticks Macaroni & Cheese Mini Franks en croute Jalapeño Poppers

END OF PARTY EXIT STATIONS:

Hot Chocolate and Churros or Donuts (+7pp) Coffee and Bagels (+5pp) Hot Pretzels and Soda (+6pp)

Coney Island Delight: Nathan's Style Hot Dogs with Chili, Cheese Sauce, Relish, Onions, Sauerkraut and Mustard. Soft Pretzel Station and Old Fashion Cotton Candy (+15pp) Mini Beef Sliders (Plain and Cheese) with Fries (+9pp)