

Orchid Wedding

*Five Hour Open Bar Featuring Name Brands
White and Red Wine Service with Dinner
Champagne Toast*

*One-Hour Cocktail Reception
Butler Passed Hors d'oeuvre
Decorated Food Displays
Chef Attended Station*

Customized Four-Course Dinner

Wedding Cake Included in Package

White Glove Service

Professional Coordination of your Wedding Reception

Daytime Events must be completed no later than 5:00 PM

The Orchid Cocktail Reception

White Glove Butler Passed Hors d'oeuvre

(Please Select Four Items)

Sweet Thai Chili, Chicken, and Pineapple Brochette

Spinach & Feta Cheese in Phyllo

Parmesan Crusted Artichoke Hearts with Goat Cheese Mousse

Portobello Mushroom in Phyllo

Sweet Soy Asian Turkey Potsticker

Scallops Wrapped in Applewood Smoked Bacon

Teriyaki Glazed Brochettes of Beef

Crab Cakes with Stone Ground Mustard Sauce

Mini Beef Wellington

Quiche Florentine

Sesame Crusted Chicken with Honey-Dijon

Chicken or Beef Empanada

Coconut Shrimp with Caribbean Mango Chutney

Popcorn Shrimp with a Cilantro Lime Cocktail Sauce

All Beef Sausage in Puff Pastry with Spicy Brown Mustard

Potato Pancakes with Sour Cream and Apple Sauce

Vegetable Egg Rolls with Duck Sauce

Assorted Sushi Rolls with Wasabi Soy

Assortment of Deluxe Canapés



International Cheese and Fresh Fruit Display

Served with a Cracker Medley and Sliced French Baguettes



Crudités with Dipping Sauces



Chef Attended Pasta Station

Pastas of the Day

with Sauce Pomodora, Alfredo Sauce, Extra Virgin Olive Oil

Mushrooms, Artichoke Hearts, Pine Nuts,

Garlic, White Wine, and Freshly Grated Parmesan Cheese

Orchid Dinner Selection

Salads

(Please Select One)

Potpourri of Baby Field Greens and Vine Ripe Tomato

Julienne Cucumber, Carrot, and Lemon Thyme Vinaigrette, Cucumber Wrapped

Spinach Salad with Applewood Smoked Bacon Vinaigrette

Served with Chopped Vine Ripe Tomatoes, Egg, and Sliced Button Mushrooms

Island Caesar Salad

*Served with Banana Bread Croutons and
A Tropical Caribbean Dressing*

Traditional Caesar Salad

*Prepared in the Classical Manner
Romaine Lettuce and Seasoned Croutons
Served with a Parmesan Crisp and Weston Hill's Caesar Dressing*

California Iceberg Wedge

*Roma Tomato, Crumbled Bleu Cheese, Brandied Sugar Pecans
Balsamic Vinaigrette*

Blushing Pear Field Greens with Cherry Tomatoes

*Poached Pears, Crumbled Bleu Cheese, Brandied Sugar Pecans
Blushing Pear Vinaigrette*

Southwestern Hearts of Romaine

*Topped with Fire Roasted Red Peppers, Black Beans, Sweet Corn kernels
and Cactus pear Vinaigrette*



Intermezzo

Lemon, Raspberry, or Mango

(Please Select One Flavor)

Entrées

(Please Select One)

Pan Seared Breast of Chicken

Vegetable Risotto

Crimson Beet Buerre Blanc

Traditional Chicken Francaise or Marsala

Risotto Parmesan and Julienne Vegetables

Mediterranean Grilled Salmon

Artichoke Hearts, Sun-dried Tomatoes and Capers

Lemon, Garlic, and Basil Infused Buerre Blanc

Jasmine Rice

Blackened Tilapia

Jasmine Rice, Creamy Saffron Roasted Corn

Julienne Vegetables

Char Grilled Filet Mignon

Gorgonzola Potato Crepe

Port Wine Demi Glace and Julienne Vegetables

Pan Seared Salmon

Red Pepper Sauce

Basil Mashed and Julienne Vegetables

*Each of the above entrees served with
Freshly Baked Rolls, Flatbreads and Sweet Butter
Coffee, Decaffeinated Coffee and Selections of Tea*

Dessert Selections

*Dessert selections are available in place of or in addition to the wedding cake.
If you choose to add a dessert to your package add \$5.00 per person.
(Please Select One)*

Chef Tim's Key Lime Parfait

Served with Fresh Fruit, Whip Cream, and Chopped Macadamia Nuts

Gelato Tartufo

*Tuxedo (Vanilla Ice Cream, Dipped in Dark Chocolate),
Fudge Brownie (Chocolate Gelato with Brownie Center, Dipped in Chocolate), or
Mezza Luna (Vanilla and Chocolate Gelato, Dipped in Dark Chocolate)
Served on a Painted plate with Fresh Berries*

Chocolate Genoise and Brandied Raspberry Compote
Fresh Berries in a Brandied Raspberry Sauce with Whip Cream

Caramel Apple Granny Pie
Strawberry Fan, Bourbon Vanilla and Chocolate Sauce Swirl

Chocolate Mousse Martini
Garnished with Fresh Berries and a Chocolate Cigarette

Starbuck's Coffee Flavored Crème Brule
Caramelized and Served with a Fresh Berry Garnish

Tira Misu
*Espresso Soaked Lady Fingers with a Cocoa Powder Sprinkle
And a Kahlua Enhanced Mascarpone Cream*

Sampler Plate
*Chocolate Covered Strawberry, Mini Éclair, Napoleon, and Cannoli
Served on a Painted Plate*

Traditional Tiered Wedding Cake
Select from a Variety of Designs and Flavors

Pricing

<i>Pricing with Chicken Entree:</i>	<i>\$115.50 Per Person</i>
<i>Pricing with Salmon or Tilapia Entree:</i>	<i>\$115.50 Per Person</i>
<i>Pricing with Filet Entree:</i>	<i>\$137.50 Per Person</i>
<i>Pricing with Dual Plate <u>Or</u> Advance Choice of Two Entrees:</i>	<i>\$145.00 Per Person</i>

Prices Are Subject to 20% Service Charge and 7% Sales Tax

Advanced Choice - Guests are required to make their selection in advance, and the Club requires an accurate count one week prior to your event.

Tableside Choice - A choice of up to Three Entrees may be offered with Guests making their selection tableside.

Please add \$15.00++ per person to highest entree price for this service.

*With Dual Plate, Advanced Choice, or Tableside Choice Entrees
Please Select One Vegetable and One Starch*

Additional Charges

Chef Fees @ \$150.00+ Per Chef

Valet Attendants are Optional: @ \$150.00+ Per Attendant

*2 Valet Attendants for Under 50 Adult Guests – 3 Valet Attendants for 51-100 Adult Guests –
1 Additional Valet Attendant for Every 25 Adult Guests Over 100*

Ceremony Room Charges are \$4.00+ Per Guest Indoors, \$7.00+ Per Guest Outdoors

Restroom Attendants are recommended @ \$100.00+ Per Attendant

Interim Membership and Room rental charges may apply if not currently a Club Member