

**VENUE RATES AND SERVICES**
**MONDAY THRU THURSDAY | 1,390**

**INCLUDES:** 2 HOURS Garden Terrace for Ceremony Only and Canal Side Terrace for Cocktail Hour. (NO ACCESS TO INDOOR BALLROOM EXCEPT FOR USE OF RESTROOM FACILITIES)

**MONDAY THRU THURSDAY | 1,990**

**INCLUDES:** 4 HOURS - Garden Terrace for Ceremony, Canal Side Terrace for Cocktail Hour and Indoor Ballroom for Reception.

**FRIDAY | 2,390**

**INCLUDES:** 5 HOURS - Garden Terrace for Ceremony, Canal Side Terrace for Cocktail Hour and Indoor Ballroom for Reception.

**SATURDAY | 3,290 | \*3,490**

**INCLUDES:** 6 HOURS - Garden Terrace for Ceremony, Canal Side Terrace for Cocktail Hour and Indoor Ballroom for Reception.

**SUNDAY | 2,490**

**INCLUDES:** 5 HOURS - Garden Terrace for Ceremony, Canal Side Terrace for Cocktail Hour and Indoor Ballroom for Reception.

**REHEARSAL DINNER |**

**Get a Quote:** Call for Details

**ADDITIONAL HOURS | 550/HR**

**INCLUDES:** Access to the spaces outlined in the rental rate option selected.

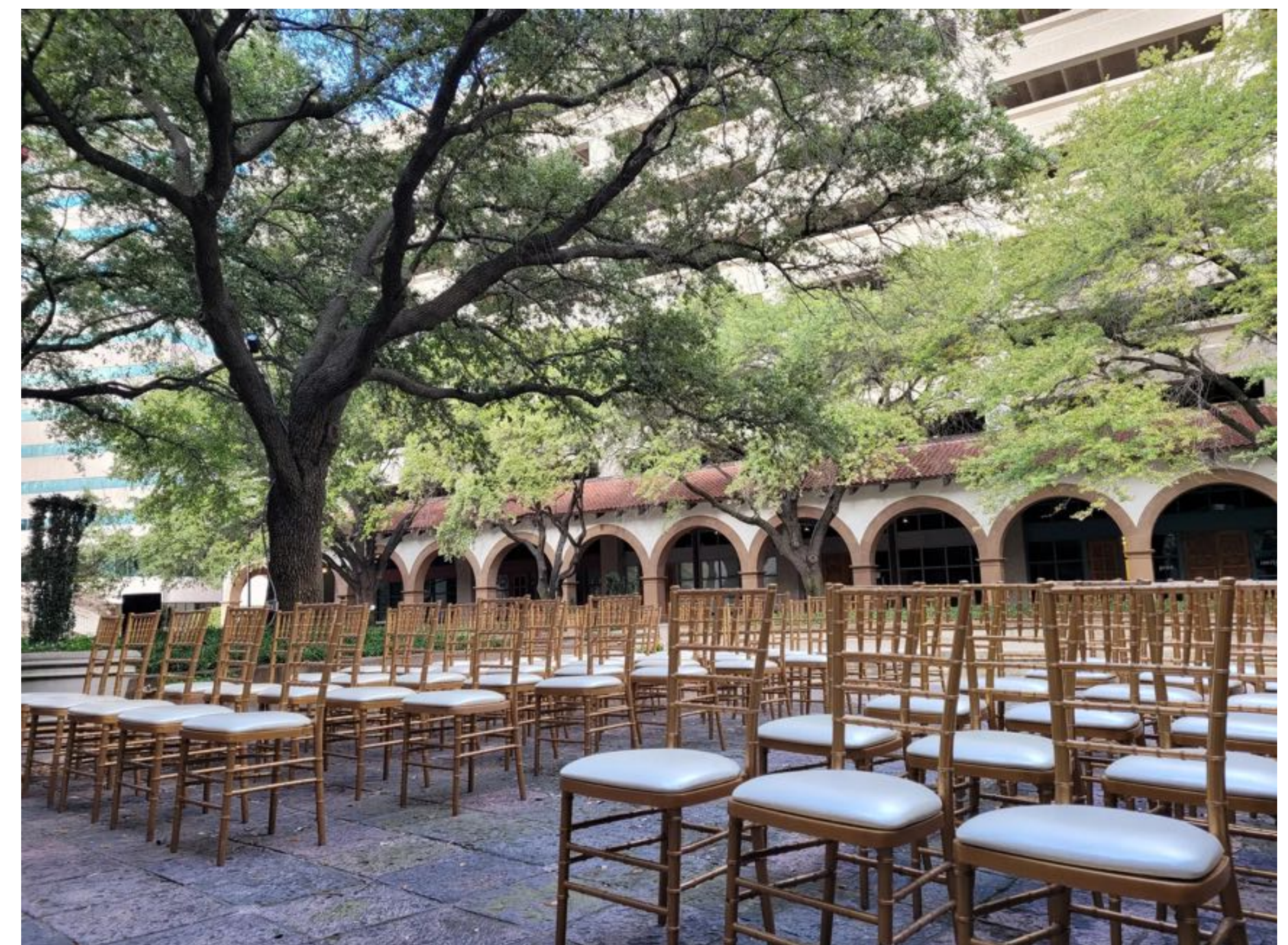
**ADDITIONAL HOURS | 150/HR**

**INCLUDES:** Set-Up Hours Only

\*Rental rates include all tables, reception chairs, linens, napkins and set-up and clean up of all Venetian Terrace items. You may select from 36 colors for your linens & napkins. You may choose your guest's start and end time and a complimentary additional 2hrs is added for you or a vendor to set up any items you wish to bring in. Additional set-up hours may be added based upon availability. A service charge of 20% will be applied to your total costs.

**\*RATES IN RED ARE PRIME DATES**

**NOTE:** Prime Months are June, September and October.



**HORS D'OEUVRES 12**

Select four, served butler style on silver trays.  
Priced per person.

Baked Mushroom Caps Stuffed with Crab Meat

Baked Mushroom Caps Stuffed with Italian Sausage

Bruschetta Rustica Fresh Mozzarella, Tomatoes and Pesto Sauce

Atlantic Smoked Salmon on Mini Bagel with Crème Cheese

Classic Shrimp Cocktail with Tomato Horseradish Sauce

Asparagus Tips Pepper Cream Wrapped in Prosciutto

Baked Mini Quiche Lorraine Cheese, Broccoli, Bacon

Baked San Francisco Style Crab Cakes

Mini Spanakopita Spinach and Feta Cheese

Mini Egg Rolls with Honey Mustard Sauce

Vegetarian Spring Roll with Peanut Soy Sauce

Homemade Italian Meatball Marinara Sauce

Sesame Chicken with Soy Glaze on Skewers

Chicken Quesadillas with Sour Cream and Guacamole

Grilled Chicken or Beef Kebabs with Onions and Peppers on Skewers

Hawaiian Grilled Pork Tenderloin and Pineapple on Skewers



**DESSERT BAR 15**

Elevate your wedding reception to new heights of sweetness and make your special day even more magical by treating your guests to a captivating dessert bar experience. Designed with love in mind, our stunning dessert bar is created using a feast of exquisite desserts artfully arranged to create an irresistible display of love on your wedding day.

Includes beautiful dessert stands and professional design. Priced per person.



## BUFFET STATIONS

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All Served with seasonal grilled vegetables and warm dinner rolls or fresh baked garlic bread.

- ONE COLD AND THREE HOT | 39
- TWO COLD AND FOUR HOT | 45
- THREE COLD AND FIVE HOT | 51

## COLD SELECTIONS

Exotic Fresh Fruit Salad Display  
Beautifully Garnished

Domestic and Imported Cheese Display  
with Fresh Fruit Garnish

Classic Caesar Salad with Garlic Croutons  
and Grated Parmesan Cheese

Tomato and Spring Mix Salad with Feta  
Cheese and Basil Vinaigrette

Venetian Style Marinated Grilled  
Vegetables Served Cold or Hot

Bow Tie Pasta Salad with Garden  
Vegetables and Herb Vinaigrette  
Dressing

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## ADD A PASTA OR CARVING STATION

|   |    |
|---|----|
| Herb Crusted Prime Roast Beef with<br>Light Au Jus Dip Sauce          | 12 |
| Roasted Black Angus Prime Rib of Beef<br>with Horseradish Cream Sauce | 13 |
| Herb Crusted Beef Tenderloin Served<br>with Wild Mushroom Cream Sauce | 12 |
| Roasted Turkey Breast with Gravy &<br>Cranberry Sauce                 | 9  |
| Bourbon Honey Pecan Glazed Ham  | 9  |
| Herb Crusted Boneless Leg of Lamb                                     | 13 |
| Pepper Seared Prime Pork Loin with<br>Garlic & Rosemary               |    |
| Linguini Mare with Clams, Scallops and<br>Shrimp in Garlic Dill Sauce | 9  |
| Chicken Breast Scallopini over Fetticini<br>with Alfredo Pesto Sauce  | 7  |
| Spaghetti & Meatballs with Homemade<br>Marinara Sauce                 | 7  |
| Penne Rigate with Cream Tomato Sauce                                  | 7  |

## HOT SELECTIONS

Grilled Breast of Chicken with Wild  
Mushroom Sauce

Stuffed Mushroom Caps with Crabmeat  
Topped with Tarragon Sauce

Pork Scaloppini with Fresh Mozzarella &  
Thyme Sauce

Sweet Italian Sausage Grilled with Onions  
and Peppers

Salmon Filet with Lemon Dill Sauce

Chicken, Beef or Pork Kebabs Peppers  
and Onions on Skewers

Marinated Hawaiian Pork Tenderloin with  
Pineapple on Skewers

Apricot Glazed Pork Tenderloin in Fresh  
Basil Pesto Sauce

Herb Crusted Pork Tenderloin Medallions  
in Garlic Sauce

Spaghetti & Meatballs with Marinara  
Sauce

Spinach Cheese Tortellini in Basil Cream  
Sauce

Chicken, Beef or Vegetarian Quesadillas  
Sour Cream and Pico de Gallo

Chicken or Beef Wellington in Puff Pastry

Chicken Cordon Bleu

Crispy Sesame Chicken Tenders

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## AUTHENTIC FAJITA BUFFET RECEPTION | 39

Marinated Beef or Chicken Fajitas Grilled  
with Onion, Peppers and Jalapenos Served  
with Homemade Pico De Gallo, Rice,  
Refried Beans, Guacamole, Sour Cream,  
Flour Tortillas, Chips and Salsa.  
(Add Grilled Shrimp, + \$6pp)

OUTSIDE CATERING: Permitted for a  
\$20pp fee. Our outside catering package  
includes all dishware, chafing dishes,  
servers, set-up and clean up and use of our  
kitchen warmer stations.



**PEARL GALA 49**

All Served with warm dinner rolls or fresh baked garlic bread.

**SALADS**

Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese

Tomato Salad with Feta Cheese and Basil Vinaigrette

**ENTREES**

Grilled Breast of Chicken with Wild Mushroom Sauce

Pork Scaloppini Filled with Fresh Mozzarella and Basil Thyme Sauce

Potato Crusted Salmon Filet with Lemon Dill Sauce

**VEGETABLES**

Potato Puree

Sautéed Seasonal Vegetables

**EMERALD GALA 59**

All Served with warm dinner rolls or fresh baked garlic bread.

**SALADS**

Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese

Organic Spring Mix, Cherry Tomato and Herb Vinaigrette

**ENTREES**

Chicken Cordon Bleu with Basil Pesto Sauce

Oven Roasted Beef Tenderloin with Mushroom Sauce

Potato Crusted Salmon Filet with Lemon Dill Sauce

**VEGETABLES**

Potato Puree

Sautéed Fresh Asparagus

**SAPPHIRE GALA 69**

All Served with warm dinner rolls or fresh baked garlic bread.

**SALADS**

Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese

Mixed Greens with Brie Cheese, Cherry Tomatoes and Lemon Orgegano Vinaigrette

**ENTREES**

Roasted Long Island Duck with Amaretto Orange Sauce

Grilled Black Angus Rib Eye Steak with Wild Mushroom Cabernet Sauce

Herb Crusted Snapper Filet with Shrimp and Scallops in Lemon Dill Sauce

**VEGETABLES**

Potato Puree

Sautéed Fresh Asparagus

**DIAMOND GALA 79**

All Served with warm dinner rolls or fresh baked garlic bread.

**SALADS**

Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese

Tower of Tomato with Fresh Mozzarella and Basil Herb Vinaigrette

**ENTREES**

Grilled Beef Tenderloin with Herb Butter Sauce

Marinated Double Lamb Chops with Rosemary Au Jus

Sauteed Fresh Halibut with Basil Sauce

**VEGETABLES**

Wild Mushroom Risotto

Sautéed Fresh Asparagus



**OPEN BAR SERVICE**

Complimentary Bartender/Cashier service included with any open alcoholic bar package.

**BEER/WINE PACKAGE**

Domestic & Imported Beers, House Wines & Soft drinks

2Hrs: \$21pp 3Hrs: \$26pp

4Hrs: \$32pp 5Hrs: \$39pp

**PREMIUM LIQUOR PACKAGE**

Includes Beer, Wine, Titos, Jack

Daniels, J&B Scotch, Malibu, Jose Cuervo

Tequila, Beefeater Gin

2Hrs: \$37pp 3Hrs: \$43pp

4Hrs: \$50pp 5Hrs: \$58pp

**PREMIUM PLUS LIQUOR PACKAGE**

Includes Premium Liqor Package + Bombay Sapphire Gin, Titos, Maker's Mark, Crown Royal, Dewers Scotch, Bacardi

2Hrs: \$41pp 3Hrs: \$47pp

4Hrs: \$54pp 5Hrs: \$62pp

**ULTIMATE BAR PACKAGE**

Includes Superior Liqor Package + Grey Goose, Crown Royale Reserve, Chivas, Patron Silver, Hennessey, Johnny Walker Black Label

2Hrs: \$49pp 3Hrs: \$57pp

4Hrs: \$64pp 5Hrs: \$72pp

**CASH BAR**

All drinks paid for individually as ordered by guests.

Bartender: \$175 (one per 50 guests)

Cashier: \$120

**CONSUMPTION BASED BAR**

All drinks charged to master bill.

Bartender: \$175 (one per 50 guests)

Cashier: \$120

**CHAMPAGNE - \$49/bottle**

(8-9 servings per bottle poured in champagne flutes)

**TYPICAL HOUSE STOCKED SPIRITS:** (You may make a request for a particular spirit which may result in special pricing for procurement). Chivas Regal Blended Scotch, Johnnie Walker Black Label Blended Scotch & Whiskey, The Glenlivet single malt scotch whisky, The Macallan highland single malt scotch whisky, The Balvenie scottish scotch & whisky, Crown Royal blended canadian whisky, Johnnie Walker Red Label blended scotch & whisky, Hennessy Cognac, Cointreau, Maker's Mark Whisky, Imported El Toro Tequila, Justerini & Brooks scotch whiskies, Dewar's White Lable Scotch, Jack Daniel's Tennessee sour mash whiskey, Buchanan's Deluxe scotch whisky, Captain Morgan spiced Rum, Stolichnaya Vodka, Grey Goose Vodka, Bombay Sapphire London Dry Gin, La Belle Triple Sec, Malibu Caribbean Rum with coconut Liqueur, Bowman's distilled london dry Gin, Bowman's Vodka, Tanqueray Imported London dry Gin, KetelOne Vodka, Tito's handmade Vodka, Captian Morgan's Parrot Bay Coconut Rum, La Belle Amaretto Mix, Bacardi, Jack Daniel's Bourbon.

**MIXERS:** Pineapple juice, cranberry juice, orange juice, grapefruit juice, sweet and sour, lime juice, grenadine, margarita mix, soda water, and tonic water, Triple Sec. Sodas: Coke, Diet Coke, Sprite & Dr. Pepper



## State of the Art DJ Sound System

650

Includes:

Premium Surround Sound Speakers

Built In Haze/Smoke Machine

Built In Laser Dancefloor Lighting

Magical First Dance Spotlight

2 Wireless Microphones

Additional Bluetooth Speaker/s for Outdoor Areas

\*Include our talented DJ & MC for an additional \$1200

\*Include Professional Uplighting for an additional \$300



## Upgrades & Add-Ons

Projector/Microphone Package | 350

Outdoor Portable Bar | 750

Premium Venetian Setup (pictured) | 8

Design Packages | priced per event

Wedding Cake | from 450

Groom's Cake | from 200

Wedding Coordinator | 850

Gondola Exit or Entrance | 325

Gondola Rides for Guests (90 minutes of 5-10min trips) | 525



**Photography/Videography Packages**



**Silver Photography & Videography Package \$4500**

- 6 Hours of Photo & Video Coverage
- 1 Cinematographer
- 1 Photographer
- 1 Microphone
- 3-5 Minute Highlight Film

**Gold Photography & Videography Package \$5400**

- 8 Hours of Photo & Video Coverage
- 1 Cinematographer
- 1 Photographer
- 2 Microphones
- 3-5 Minute Highlight Film

**Platinum Photography & Videography Package \$7500**

- 10Hrs of Photography & Video Coverage
- 2 Cinematographers
- 1 Photographer
- 2 Microphones
- Aerial Coverage/Drone (if outdoors)
- 5-7 min Highlight Reel
- 30-60 min Full Film

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**Platinum Photography Package \$3600**

- Photography 10 Hr Coverage
- 2 Photographers
- Complimentary Engagement Session
- All Edited Images (500-700 Images)
- Online Gallery

**Gold Photography Package \$2700**

- Photography 8 Hr Coverage
- Online Gallery
- 300-500 Edited Images

**Silver Photography Package \$2250**

- Photography 6 Hr Coverage
- 1 Photo USB with complimentary giftbox
- 200-400 Edited Images
- Online Gallery

**Micro Photography Package \$1250**

- Photography 4 Hour Coverage
- Web Gallery Proofing with online downloads
- \*Not available on Fri or Sat

