



VENETIAN TERRACE



RENTAL RATES

☐ **MONDAY THRU THURSDAY |**
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)

☐ **FRIDAY | 2,190**
INCLUDES: 5 HOURS - Garden Terrace for Ceremony, Canal Side Terrace for Cocktail Hour and Indoor Ballroom for Reception.

☐ **SUNDAY | 2,490**
INCLUDES: 6 HOURS - Garden Terrace for Ceremony, Canal Side Terrace for Cocktail Hour and Indoor Ballroom for Reception.

☐ **ADDITIONAL HOURS| 390/HR**
INCLUDES: Access to the spaces outlined in the rental rate option selected.

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

☐ **SATURDAY | 2,790 | 2,990**
INCLUDES: 6 HOURS - Garden Terrace for Ceremony, Canal Side Terrace for Cocktail Hour and Indoor Ballroom for Reception.

☐ **REHEARSAL DINNER | 290**
NOTE: 2 HOURS - Typically held Monday thru Thursday and purchased with a minimum of 30 orders of Cuisine and Beverage Service. Bar Service is Optional.

*** RATES IN RED ARE PRIME DATES**
NOTE: Applies only to the Months of June, September and October.



HORS D'OEUVRES

HORS D'OEUVRE SELECTIONS | +7.5 (select four, served butler style on silver trays)

- ☐ 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

DINE & DIP STATIONS

DINE & DIP STATIONS | +5.5 (select four, served butler style on silver trays)

- ☐ Trio Dip
Hummus, Pimento & Guacamole. Served with Pita Bread.
- ☐ Avocado Smash
Butter avocado, jalepeno, Texas Chimichurri, served with house made tortilla
- ☐ Mexican Shrimp Cocktail
Tender white shrimp, pico de gallo, lime, cilantro, avocado, served with house made tortilla chips.
- ☐ Homemade Hummus
Served with Pita Bread
- ☐ Brisket Stuffed Jalepenos
Hickory smoked brisket, jack cheese, panko breaded jalapenos, BBQ Ranch.
- ☐ Mozzarella Sticks with Maranara
Breaded in special house seasonings. Served with spicy or sweet marinara.

BUFFET STATIONS

PRICING

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

- ☐ ONE COLD AND THREE HOT | 26
- ☐ TWO COLD AND FOUR HOT | 30
- ☐ THREE COLD AND FIVE HOT | 35

COLD SELECTIONS

Cold selections served on silver trays.

- ☐ 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

HOT SELECTIONS

- ☐ San Francisco Style Crab Cakes with Lemon Dill Sauce
- ☐ Stuffed Mushroom Caps with Crabmeat Topped with Tarragon Sauce
- ☐ Stuffed Mushroom Caps with Italian Sausage and Romano Cheese
- ☐ Sweet Italian Sausage Grilled with Onions and Peppers

HOT SELECTIONS CONT.

- ☐ Homemade Meatballs with Barbeque or 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
- ☐ Boneless Spicy Buffalo Chicken Wings
- ☐ Crispy Sesame Chicken Tenders
- ☐ Honey Pecan Chicken Tenders Honey Mustard 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

AUTHENTIC FAJITA BUFFET RECEPTION | 28

- ☐ 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, + \$5pp)

ADD CARVING STATION | +9 (select one)

- ☐ Herb Crusted Prime Roast Beef with Light Au Jus Dip Sauce
- ☐ Roasted Black Angus Prime Rib of Beef with Horseradish Cream Sauce
- ☐ Herb Crusted Beef Tenderloin Served with Wild Mushroom Cream Sauce
- ☐ Roasted Turkey Breast with Gravy and Cranberry Sauce
- ☐ Bourbon Honey Pecan Glazed Ham Beautifully Garnished
- ☐ Pepper Seared Prime Pork Loin with Garlic and Rosemary
- ☐ Herb Crusted Roasted Boneless Leg of Lamb

ADD PASTA STATION | +5 (select one)

- ☐ Homemade Vegetarian or Beef Lasagna with Marinara or Beef Ragu Sauce
- ☐ Spaghetti and Meat Balls with Homemade Garlic Marinara Sauce
- ☐ Penne with Sweet Italian Sausage Cherry Tomato Parmesan Cheese Marinara Sauce
- ☐ Chicken Breast Scaloppini over Fettuccini with Alfredo Pesto Sauce
- ☐ Penne Rigate with Cream Tomato Sauce
- ☐ Linguini Mare with Clams, Scallops and Shrimp in Garlic Dill Sauce



BRUNCH

TWO STATIONS | 21
THREE STATIONS | 25
FOUR STATIONS | 32
FIVE STATIONS | 35

BRUNCH SELECTIONS | + 7.0 All orders include unlimited water, punch, tea and coffee.

- ☐ **Belgium Waffle Station**
With butter, maple syrup, raspberry syrup, fresh berries, whipped cream, country potatoes and apple wood smoked bacon.
- ☐ **Chicken Marsala**
Served with mushroom rosemary sauce, creamy garlic potatoes
- ☐ **Parmesan Chicken**
Tuscan artichoke basil red pepper sauce, bowtie pasta alfredo
- ☐ **Monte Cristo Minis**
Melted Swiss Cheese over Honey Baked Ham between egg battered and buttered white or sourdough wedges. Sprinkled powdered sugar.
- ☐ **Station de Paris**
Chicken Mornay Crepes, Spinach, bacon, and cheddar quiche, croissants with butter and jams, Asparagus wrapped with salt cured ham and bell pepper potatoes.
- ☐ **Quiches & Fruit**
Assorted quiches; spinach and feta, ham and cheddar or chorizo and pepper jack cheese, accompanied with breakfast potatoes, and bowls of fresh fruits and berries.
- ☐ **Texas Breakfast**
Migas scrambled eggs mixed with tortillas, cheese and chilies, served with breakfast potatoes, bacon, sausage, flour tortillas, pico and salsa.
- ☐ **Street Taco Bar (Choose One)**

☐ Braised Brisket with a roasted green chili pico, Queso fresco, and cilantro

☐ Baja Shrimp tacos with citrus pepper salsa, picci pachu sauce and pepper jack cheese

☐ Chipotle rubbed chicken with a roasted vegetable pico, marinated cheese and a spicy remoulade
- ☐ **Grilled Chicken Bowtie Festival**
Bowtie sauteed with sliced chicken, bacon, garlic, red onions, roma tomatoes and asiago cream.
- ☐ **Penne Pasta Chicken Alfredo**
with a mushroom cream

SWEET ENDINGS

SWEET ENDING STATIONS | + 4.5

- ☐ **Pastries & Parfaits**
Greek yogurt with fresh berries, granola, raspberry syrup, cinnamon sugar, dried cranberries and candied pecans. Served with croissants, scones, cinnamon rolls, Danish style pastries, assorted muffins, butter jellies, and seasonal fruit bowls.
- ☐ **New York Style Cheesecake**
Raspberry or Chocolate Drizzle
- ☐ **Fresh Baked Cinammon Rolls**
Melted Vanilla Buttercream Icing.
- ☐ **Basket of Homemade Blueberry Muffins and Cinammon Raisin Swirl Toast**

BRUNCH BEVERAGES & JUICE BARS

- ☐ **Fresh Squeezed Orange Juice**
- ☐ **Hot Cocoa Bar or Tea Station**
- ☐ **Italian Soda Bar**
Stawberry, Cherry, Peach, Raspberry and Vanilla.



PLATED COURSES

☐ PEARL GALA
RECEPTION MENU | 37

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
RECEPTION MENU | 40

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
RECEPTION MENU | 45

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
RECEPTION MENU | 49

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

