

# *Wedding Package Overview*



*351 West 9<sup>th</sup> Street | Ship Bottom, New Jersey*  
**(609) 494.1998**

# *Start a Tradition ...*

## RESERVE YOUR WEDDING AT THE STATEROOM

CONGRATULATIONS ON YOUR RECENT ENGAGEMENT. OF ALL LIFE'S GREATEST EVENTS, YOUR WEDDING CELEBRATION MAY BE THE MOST PERSONAL, EXCITING, AND IMPORTANT. YOU WANT IT TO BE AS UNIQUE AS YOU ARE – TO REFLECT YOUR LIVES AND TO LINGER IN YOUR MEMORIES. TASTE CATERING UNDERSTANDS WEDDINGS AND EVERYTHING THAT MAKES THEM SPECIAL, FROM TIME HONORED TRADITIONS TO ORIGINAL TWISTS.

WE ARE PLEASED TO PRESENT THE FOLLOWING MENUS, CREATED SPECIFICALLY FOR OUR STATEROOM COUPLES. THESE MENU SUGGESTIONS ARE SOME OF OUR MOST POPULAR ITEMS THAT WE PREPARE, AND ARE TO GIVE YOU AN IDEA OF HOW DIVERSE YOUR WEDDING FARE CAN BE. YOU MAY CHOOSE ONE OF THESE MENUS EXACTLY AS IT IS , OR AS A GOOD STARTING POINT FOR A FULLY CUSTOMIZED MENU. REGARDLESS OF WHAT YOU CHOOSE, KNOW THAT YOUR EVENT IS UNIQUE TO YOU.

WE LOOK FORWARD TO HELPING YOU CELEBRATE THIS ONCE IN A LIFETIME AFFAIR.

## THE SILVER WEDDING PACKAGE

\$119.99 PER PERSON | 20% SERVICE FEE & 7% NJ SALES TAX  
10% DISCOUNT FOR FRIDAY OR SUNDAY | BASED UPON A MINIMUM OF 125 GUESTS

### PASSED HORS D'OEUVRES

CREOLE GULF SHRIMP  
PRESENTED IN A WONTON SKIN WITH A CILANTRO CRÈME FRAICHE

MINIATURE BEEF WELLINGTON  
TENDORLOIN IN PUFF PASTRY SERVED WITH A HORSERADISH AND CHIVE REMOULADE

SAVORY MINI QUICHE  
VARIETY OF CHEESE, VEGETABLES AND HAM SERVED IN A BABY PIE SHELL

PETITE MARYLAND CRAB CAKES  
SERVED WITH AN AVOCADO AIOLI

SWEET POTATO FRIES  
SERVED IN A MINI CUP WITH RANCH DIPPING SAUCE

CALIFORNIA BLT  
CHERRY TOMATO STUFFED WITH AN AVOCADO PUREE AND CRISPY BACON BITS

### PASTA STATION

PENNE A LA VODKA  
PLUM TOMATO, BASIL, PEAS, BLUSH TOMATO SAUCE

### BUTCHERS BLOCK

ISLAND WAY PORK  
BONELESS PORK LOIN, GOLDEN PINEAPPLE CHUTNEY, SERVED WITH A KINGSTON RUM SAUCE

### STATIONED DISPLAYS

BABY VEGETABLE CRUDITE CUPS  
ASPARAGUS, CARROTS, CUCUMBER, CELERY, RED PEPPER, ZUCCHINI, AND SQUASH WITH RANCH

SWEET & SAVORY FROMAGE  
WHOLE WHEELS OF FRENCH BRIE DE MEAUX PREPARED TWO WAYS: SAVORY – ROASTED GARLIC, CHARRED TOMATOES AND TORN CILANTRO WITH WHITE AND BLUE CORN TORTILLA STRIPS OR SWEET – CANDIED GRANNY SMITH APPLES, BROWN SUGAR BUTTER, PECAN DUST, AND TABLE WAFERS

TAPAS DISPLAY  
HUMMUS, COUNTRY BLEND OF OLIVE TAPENADE, ROASTED EGGPLANT CAPONATA, FRESH TOMATO AND BASIL BRUSCHETTA SERVED WITH GRILLED PITA TRIANGLES AND GARLIC PARMESAN TOASTED ROUNDS

### FIRST COURSE

CHEF'S SIGNATURE SALAD  
FIELD GREENS, FRESH FRUIT BRUNOISE, STRAWBERRY CHAMPAGNE VINAIGRETTE

## MAIN COURSE

ENTRÉE SELECTIONS ARE REQUIRED IN ADVANCE | TABLESIDE ORDERING +\$5/PP

### NY STRIP

PAN SEARED WITH BLACK PEPPER & SEA SALT. SERVED WITH A BURGUNDY DEMI-GLACE

### PAN ROASTED CHICKEN FRESCO

SERVED WITH A LEMON TARRAGO BUTTER SAUCE

### PORTOBELLO NAPOLEON

BABY SPINACH, MOZZARELLA CHEESE, CARMELIZED ONIONS, FIRE-ROASTED RED PEPPERS

\*\* ALL ENTRÉE'S SERVED WITH CHIVE MASHED POTATOES, SEASONAL VEGETABLE DU JOUR, AND FRESHLY BAKED DINNER ROLLS WITH BUTTER

## DESSERT

### CUSTOM WEDDING CAKE

CHOOSE FROM A SELECTION OF BUTTERCREAM CAKES

BREWED COFFEE, DECAF, AND TEA SERVICE

## BEVERAGE PACKAGE

5 HOUR UNLIMITED BAR INCLUDES SOFT DRINKS, MIXERS, & GARNISHES | CHAMPAGNE TOAST WITH RASPBERRIES

SMIRNOFF VODKA, GORDON'S GIN, CASTILLO RUM, MONTEZUMA TEQUILA,  
CRUZAN COCONUT RUM, WINDSOR CANADIAN WHISKEY, DUGGAN'S DEW SCOTCH,  
HEAVEN'S HILL BOURBON.  
BERINGER STONE CELLAR WINES: CHARDONNAY, CABERNET, AND WHITE ZINFANDEL  
BUDWEISER AND MILLER LIGHT

## THE GOLD WEDDING PACKAGE

\$129.99 PER PERSON | 20% SERVICE FEE & 7% NJ SALES TAX  
10% DISCOUNT FOR FRIDAY OR SUNDAY | BASED UPON A MINIMUM OF 125 GUESTS

### PASSED HORS D'OEUVRES

EXOTIC FRESH FRUIT BRUSCHETTA  
PHYLLO TARTLET, CINNAMON AND HONEY LACED MARSCAPONE

MINIATURE BEEF WELLINGTON  
TENDORLOIN IN PUFF PASTRY SERVED WITH A HORSERADISH AND CHIVE REMOULADE

SAVORY MINI QUICHE  
VARIETY OF CHEESE, VEGETABLES AND HAM SERVED IN A BABY PIE SHELL

PETITE MARYLAND CRAB CAKES  
SERVED WITH AN AVOCADO AIOLI

SWEET POTATO FRIES  
SERVED IN A MINI CUP WITH RANCH DIPPING SAUCE

CALIFORNIA BLT  
CHERRY TOMATO STUFFED WITH AN AVOCADO PUREE AND CRISPY BACON BITS

ASIAN CHICKEN SPRING ROLLS  
TOASTED SESAME SEEDS AND WASABI AIOLI

ANGUS BEEF SLIDERS  
GORGONZOLA CHEESE AND CARMELIZED ONIONS, BRIOCHE BUN

### PASTA STATION

PENNE A LA VODKA  
PLUM TOMATO, BASIL, PEAS, BLUSH TOMATO SAUCE

TORTELLINI ALFREDO  
SUN-DRIED TOMATOES, PINE NUTS, GORGONZOLA CREAM SAUCE

### STATIONED DISPLAYS

SHRIMP TINI STATION  
COLOSSAL GULF SHRIMP PRESENTED IN LITTLE CUPS WITH A FIERY BOURBON COCKTAIL SAUCE

BABY VEGETABLE CRUDITE CUPS  
ASPARAGUS, CARROTS, CUCUMBER, CELERY, RED PEPPER, ZUCCHINI, AND SQUASH WITH RANCH

SWEET & SAVORY FROMAGE  
WHOLE WHEELS OF FRENCH BRIE DE MEAUX PREPARED TWO WAYS: SAVORY – ROASTED GARLIC, CHARRED TOMATOES AND TORN CILANTRO WITH WHITE AND BLUE CORN TORTILLA STRIPS OR SWEET – CANDIED GRANNY SMITH APPLES, BROWN SUGAR BUTTER, PECAN DUST, AND TABLE WAFERS

MEDITERRANEAN BRUSCHETTA BAR  
ASSORTED CROSTINIS, FRESH MOZZARELLA, CORN SALSA, ROASTED GARLIC CONFIT, PROSCIUTTO DI PARMA, COLD ITALIAN MEATS, GRILLED SUMMERTIME VEGETABLES, MARINATED MUSHROOMS, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

## FIRST COURSE

### CHEF'S SIGNATURE SALAD

FIELD GREENS, FRESH FRUIT BRUNOISE, STRAWBERRY CHAMPAGNE VINAIGRETTE

## MAIN COURSE

### NY STRIP

PAN SEARED WITH BLACK PEPPER & SEA SALT. SERVED WITH A BURGUNDY DEMI-GLACE

### PAN ROASTED CHICKEN FRESCO

SERVED WITH A LEMON TARRAGO BUTTER SAUCE

### COLOSSAL STUFFED SHRIMP

STUFFED WITH LUMP CRAB MEAT AND A CITRUS CHIVE AIOLI

### PORTOBELLO NAPOLEON

BABY SPINACH, MOZZARELLA CHEESE, CARMELIZED ONIONS, FIRE-ROASTED RED PEPPERS

\*\* ALL ENTRÉE'S SERVED WITH CHIVE MASHED POTATOES, SEASONAL VEGETABLE DU JOUR, AND FRESHLY BAKED DINNER ROLLS WITH BUTTER

## DESSERT

### WEDDING CAKE

CHOOSE FROM A SELECTION OF BUTTERCREAM CAKES

### FRESH SEASONAL BERRY MOSAIC

DESSERT SHOOTER WITH FRESH BERRIES AND WHIPPED CREAM

### BREWED COFFEE, DECAF, AND TEA SERVICE

### COFFEE EXPRESS STATION

WARM CHOCOLATE CHIP COOKIES AND HOT COFFEE TO GO FOR THE RIDE HOME

### BEVERAGE PACKAGE

5 HOUR UNLIMITED BAR INCLUDES SOFT DRINKS, MIXERS, & GARNISHES | CHAMPAGNE TOAST WITH RASPBERRIES

SMIRNOFF VODKA, GORDON'S GIN, CASTILLO RUM, MONTEZUMA TEQUILA,  
CRUZAN COCONUT RUM, WINDSOR CANADIAN WHISKEY, DUGGAN'S DEW SCOTCH,  
HEAVEN'S HILL BOURBON.  
BERINGER STONE CELLAR WINES: CHARDONNAY, CABERNET, AND WHITE ZINFANDEL  
BUDWEISER AND MILLER LIGHT

## THE PLATINUM WEDDING PACKAGE

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### PASSED HORS D'OEUVRES

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PHYLLO TARTLET, CINNAMON AND HONEY LACED MARSCAPONE

MINIATURE BEEF WELLINGTON  
TENDORLOIN IN PUFF PASTRY SERVED WITH A HORSERADISH AND CHIVE REMOULADE

SAVORY MINI QUICHE  
VARIETY OF CHEESE, VEGETABLES AND HAM SERVED IN A BABY PIE SHELL

PETITE MARYLAND CRAB CAKES  
SERVED WITH AN AVOCADO AIOLI

SWEET POTATO FRIES  
SERVED IN A MINI CUP WITH RANCH DIPPING SAUCE

CALIFORNIA BLT  
CHERRY TOMATO STUFFED WITH AN AVOCADO PUREE AND CRISPY BACON BITS

ASIAN CHICKEN SPRING ROLLS  
TOASTED SESAME SEEDS AND WASABI AIOLI

ANGUS BEEF SLIDERS  
GORGONZOLA CHEESE AND CARMELIZED ONIONS, BRIOCHE BUN

DANCING COCONUT BRAZILIAN SHRIMP  
CAJUN REMOULADE

TUNA TARTARE ON GOLDEN WONTON  
SESAME SEAWEEED SALAD, WASABI CRÈME FRAICHE

### PASTA STATION

PENNE A LA VODKA  
PLUM TOMATO, BASIL, PEAS, BLUSH TOMATO SAUCE

TORTELLINI ALFREDO  
SUN-DRIED TOMATOES, PINE NUTS, GORGONZOLA CREAM SAUCE

### STATIONED DISPLAYS

BABY VEGETABLE CRUDITE CUPS  
ASPARAGUS, CARROTS, CUCUMBER, CELERY, RED PEPPER, ZUCCHINI, AND SQUASH WITH RANCH

INTERNATIONAL CHEESE DISPLAY  
IMPORTED AND DOMESTIC CHEESES BEAUTIFULLY ARRANGED, GARNISHED WITH FRESH FRUIT, AND SERVED WITH WATER CRACKERS AND FLAT BREAD

MEDITERRANEAN BRUSCHETTA BAR  
ASSORTED CROSTINIS, FRESH MOZZARELLA, CORN SALSA, ROASTED GARLIC CONFIT, PROSCIUTTO DI PARMA, COLD ITALIAN MEATS, GRILLED SUMMERTIME VEGETABLES, MARINATED MUSHROOMS, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

CHILLED SEAFOOD RAW BAR  
SELECTION OF JUMBO BRAZILIAN SHRIMP, CLAMS ON THE HALF SHELL, NEW ZEALAND GREEN LIP  
MUSSELS, & FRESH SHUCKED OYSTERS

## BUTCHERS BLOCK

ISLAND WAY PORK  
BONELESS PORK LOIN, GOLDEN PINEAPPLE CHUTNEY, SERVED WITH A KINGSTON RUM SAUCE

## FIRST COURSE

CHEF'S SIGNATURE SALAD  
FIELD GREENS, FRESH FRUIT BRUNOISE, STRAWBERRY CHAMPAGNE VINAIGRETTE

## INTERMEZZO

SORBET

## MAIN COURSE

SURF & TURF  
BURGUNDY DEMI-GLACE & DRAWN BUTTER

HERB CRUSTED STUFFED CHICKEN BREAST  
SUN-DRIED TOMATOES, ROASTED RED PEPPERS, PINE NUTS, FRESH MOZZARELLA, ROASTED GARLIC  
ALFREDO

PORTOBELLO NAPOLEON  
BABY SPINACH, MOZZARELLA CHEESE, CARMELIZED ONIONS, FIRE-ROASTED RED PEPPERS

\*\* ALL ENTRÉE'S SERVED WITH CHIVE MASHED POTATOES, SEASONAL VEGETABLE DU JOUR, AND FRESHLY BAKED  
DINNER ROLLS WITH BUTTER

## DESSERT

WEDDING CAKE  
CHOOSE FROM A SELECTION OF BUTTERCREAM CAKES

FRESH SEASONAL BERRY MOSAIC  
DESSERT SHOOTER WITH FRESH BERRIES AND WHIPPED CREAM

BREWED COFFEE, DECAF, AND TEA SERVICE

COFFEE EXPRESS STATION  
WARM CHOCOLATE CHIP COOKIES AND HOT COFFEE TO GO FOR THE RIDE HOME



## BEVERAGE PACKAGE

5 HOUR UNLIMITED BAR INCLUDES SOFT DRINKS, MIXERS, & GARNISHES | CHAMPAGNE TOAST WITH RASPBERRIES

SMIRNOFF VODKA, GORDON'S GIN, CASTILLO RUM, MONTEZUMA TEQUILA,  
CRUZAN COCONUT RUM, WINDSOR CANADIAN WHISKEY, DUGGAN'S DEW SCOTCH,  
HEAVEN'S HILL BOURBON,  
BERINGER STONE CELLAR WINES: CHARDONNAY, CABERNET, AND WHITE ZINFANDEL  
BUDWEISER AND MILLER LIGHT

## LET'S ADD TO THE OCCASION ...

BELOW ARE ADDITIONAL MENU IDEAS TO CUSTOMIZE YOUR DAY

### PASSED HORS D'OEUVRES

MAINE LOBSTER TARRAGON INFUSED MEDALLIONS  
TARRAGON AND RED ONION ON TOASTED BRIOCHE

TUNA TARTARE WITH CAPERS  
SESAME SEAWEEED SALAD, WASABI CRÈME FRAICHE

SMOKED SALMON MOUSSE  
LIGHTLY SMOKED ALASKAN SALMON, DILL ESSENCE, ENGLISH CUCUMBER CUPS

SHRIMP & AVOCADO CRISPS  
SERVED WITH CILANTRO AND LEMON ZEST ON BLUE CORN TORTILLA CHIPS

PETITE MARYLAND CRAB CAKES  
BLACK BEAN CORN SALSA, AVOCADO AIOLI

CRAB STUFFED MUSHROOM CAPS  
MUSHROOM CAPS STUFFED WITH LUMP CRAB MEAT

CHICKEN SESAME KABOBS  
SKEWERED WITH SCALLIONS AND DICED PINEAPPLES

MINIATURE BEEF WELLINGTON  
TENDERLOIN IN PUFF PASTRY, HORSERADISH CRÈME FRAICHE

MINIATURE QUICHE LORRAINE  
VARIETY OF CHEESE, VEGETABLE, AND HAM IN BABY PIE SHELLS

PROSCIUTTO, ROASTED RED PEPPER & MOZZARELLA CROSTINIS  
SHAVED PROSCIUTTO, LOCATELLI CHEESE, FIRE ROASTED RED PEPPERS, FRESH MOZZARELLA

CHERRY TOMATO MOZZARELLA BASIL TOWER  
PETITE RIPE RED AND YELLOW CHERRY TOMATO, FRESH MOZZARELLA, AND BASIL

### SPECIALTY TABLE ITEMS

ABSOLUT™ SEAFOOD MARTINIS  
LOBSTER, SCALLOP, AND SHRIMP, VODKA AND CITRUS MARINATED, POACHED WITH WILD GREENS,  
SERVED IN A MARTINI GLASS \*SERVED AS FIRST COURSE\*

ASSORTED SUSHI TABLE PLATTER  
ASSORTMENT OF SEAFOOD AND VEGETABLE SUSHI AND ROLLS, BEAUTIFULLY PRESENTED WITH  
WASABI, FRESH GINGER AND SWEET SOY SAUCE

SESAME SEARED AHI TUNA TABLE PLATTER  
BLACK AND WHITE PAN SEARED RARE TUNA MEDALLIONS, ASIAN SLAW, WASABI, AND SRIRACHA

### APPETIZER STATIONS

CHILLED SEAFOOD RAW BAR  
SELECTION OF JUMBO BRAZILIAN SHRIMP CLAMS ON THE HALF SHELL, FRESH SHUCKED OYSTERS, AND  
NEW ZEALAND GREEN LIP MUSSELS.

## SALADS

### CLASSIC CAESAR

ROMAINE LETTUCE, GRATED PARMESAN, GARLIC CROUTONS

### FRESH VEGETABLE SALAD

ROMAINE AND ICEBERG LETTUCE, ZUCCHINI, PLUM TOMATO, SQUASH, CARROT, CUCUMBER, SUN-DRIED TOMATO VINAIGRETTE

### COMPOSED SALAD

FIELD GREENS, ROMAINE LETTUCE, PLUM TOMATO, OLIVES, RED ONION, CROUTONS, CREAMY HERB PARMESAN DRESSING

### WILD MUSHROOM AND ENDIVE

HERB MARINATED PORTABELLA, SHITAKE AND DOMESTIC MUSHROOMS, GRILLED ENDIVE, ROASTED RED PEPPER, WHITE BALSAMIC VINAIGRETTE

## ENTRÉE'S

### FISH SELECTIONS

#### CITRUS MARINATED SALMON FILLET

GRILLED ATLANTIC SALMON, ROASTED CORN TOMATO RELISH

#### GRILLED ATLANTIC SALMON FILLET

SPICED RUM GRILLED PINEAPPLE COMPOTE

#### PISTACHIO CRUSTED PAN SEARED MAHI MAHI

VANILLA RUM BUERRE BLANC

#### TEQUILA LIME MARINATED MAHI MAHI

ROASTED CORN TOMATO SALSA

#### CREOLE SPICE BLACKENED MAHI MAHI

YELLOW TOMATO SALSA

#### CHILEAN SEA BASS

MISO MUSTARD SAUCE

#### PAN SEARED CHILEAN SEA BASS

SPANISH SOFFRITO SAUCE

#### ROASTED STRIPED BASS

ROASTED TOMATO COMPOTE

### SEAFOOD SELECTIONS

#### JUMBO SHRIMP CRAB IMPERIAL

SWEET CRAB MEAT STUFFED JUMBO SHRIMP, LEMON AND PARMESAN

#### LEMON CHIVE MARINATED JUMBO SHRIMP

#### SESAME CRUSTED JUMBO SHRIMP

PAN-SEARED BLACK AND WHITE SESAME SEED JUMBO SHRIMP, ASIAN SLAW

#### JUMBO LUMP CRAB CAKES

LEMON REMOULADE

## CHICKEN SELECTIONS

### HERB CRUSTED STUFFED CHICKEN

STUFFED WITH SUN DRIED TOMATO, ROASTED RED PEPPER, PINE NUT, BASIL, FRESH MOZZARELLA

### HERB HONEY LEMON GLAZED CHICKEN BREAST

THYME SCENTED ROASTED CHICKEN JUS

### CHICKEN BREAST TOPPED WITH LUMP CRAB MEAT

ROASTED CORN RELISH

## BEEF SELECTIONS

### ROSEMARY GARLIC INFUSED FILET MIGNON

BURGUNDY DEMI GLACE

### ROASTED RED PEPPER AND BRIE STUFFED FILET MIGNON

SUN-DRIED TOMATO JUS

### TARRAGON INFUSED JUMBO SHRIMP STUFFED FILET MIGNON

CHIMICHURRI SAUCE

### MARINATED FILET MIGNON WITH GRILLED JUMBO SHRIMP

ROSEMARY DEMI AND LEMON BUERRE BLANC

### SLOW ROASTED PRIME RIB

THYME AU JUS

## VEGETARIAN ENTREES

### PORTOBELLA NAPOLEON

BABY SPINACH, MOZZARELLA, CARAMELIZED ONION, FIRE ROASTED PEPPERS

### PUFF PASTRY ENCROUTE

CREMINI MUSHROOMS, BABY SPINACH, ARTICHOKE, ROASTED PEPPERS, ASIAGO,

### STUFFED JERSEY TOMATO

PINE NUTS, WILTED SPINACH, BROCCOLI, BASIL, MASCARPONE CHEESE

## DESSERT SELECTION

### CHOCOLATE COVERED STRAWBERRIES

HAND DIPPED STRAWBERRIES

### PETIT PASTRY ASSORTMENT

AN ASSORTMENT OF PASTRIES FROM CARLO'S BAKERY

### MINI ICE CREAM CONES

SERVED IN MINI SUGAR CONES THAT ARE HAND PASSED IN CUSTOM SERVICE TRAYS

## HOST BARS

5 HOUR UNLIMITED BAR INCLUDES SOFT DRINKS, MIXERS, & GARNISHES | INCLUDES BARTENDERS

### SILVER BAR PACKAGE | INCLUDED IN ALL CATERING MENUS

SMIRNOFF VODKA, GORDON'S GIN, CASTILLO RUM, MONTEZUMA TEQUILA, CRUZAN COCONUT RUM, WINDSOR CANADIAN WHISKEY, DUGGAN'S DEW SCOTCH, HEAVEN'S HILL BOURBON.  
BERINGER STONE CELLAR WINES: CHARDONNAY, CABERNET, AND WHITE ZINFANDEL  
BUDWEISER AND MILLER LIGHT

\* IF YOU CHOOSE TO EXTEND THE RECEPTION, IT IS \$5/PP FOR EACH ADDITIONAL HOUR

### GOLD BAR PACKAGE | +\$10.00/PP ++

ABSOLUT VODKA, TANQUERAY GIN, BACARDI SILVER RUM, MALIBU COCONUT RUM, SAUZA TEQUILA, VO CANADIAN BLENDED WHISKEY, DEWAR'S SCOTCH WHISKEY, AND JIM BEAM BOURBON.  
WINES: MIRASSOU CHARDONNAY, DANCING BULL CABERNET, AND WHITE ZINFANDEL.  
BUDWEISER, MILLER LIGHT, AND YUENGLING BEER.

\* IF YOU CHOOSE TO EXTEND THE RECEPTION, IT IS \$6/PP FOR EACH ADDITIONAL HOUR

### PLATINUM BAR PACKAGE | +\$20.00/PP ++

KETTLE ONE VODKA, BOMBAY SAPPHIRE GIN, MOUNT GAY RUM, MALIBU COCONUT RUM, JOSE CUERVO TEQUILA, CROWN ROYAL CANADIAN WHISKEY, JOHNNY WALKER BLACK SCOTCH, AND JACK DANIELS TENNESSEE WHISKEY.  
STERLING VINTNERS WINES: CHARDONAY, CABERNET, AND WHITE ZINFANDEL.  
BUDWEISER, AMSTEL LIGHT, AND HEINEKEN BEER.

\* IF YOU CHOOSE TO EXTEND THE RECEPTION, IT IS \$6/PP FOR EACH ADDITIONAL HOUR

## SIGNATURE COCKTAILS

\$4.50/PP++ FOR COCKTAIL HOUR | CAN ONLY BE ADDED WHEN BEVERAGE PACKAGE IS PURCHASED

### MOJITO (GREEN)

RUM, FRESH LIME JUICE, MINT, AND CLUB SODA

### GREEN APPLE MARTINI (GREEN)

VODKA, GREEN APPLE PUCKER, MELON LIQUOR, GREEN SUGAR RIM, APPLE SLICE GARNISH

### PURPLE PASSION (PURPLE)

VODKA, FRESH LIME JUICE, RASPBERRY LIQUOR, PURPLE SUGAR RIM, LIME WHEEL GARNISH

### SOMETHING BLUE (BLUE)

BLUE CURACAO, WHISKEY SOUR, AND CHAMPAGNE

### A LOVER'S KISS (RED)

10 CANE RUM, COINTREAU, AND POMEGRANATE JUICE, CHERRY

### ORANGE CRUSH MARTINI (ORANGE)

VANILLA VODKA, GRAN MARNIER, ORANGE JUICE, ORANGE SUGAR RIM, ORANGE WHEEL GARNISH

### COTTON CANDY MARTINI (PINK)

VODKA, CRANBERRY JUICE, TRIPLE SEC, PINK SUGAR RIM, TUFF OF COTTON CANDY

### BLUSHING BRIDE (PEACH)

PEACH SCHNAPPS, CHAMPAGNE, DASH GRENADINE, GARNISHED WITH PEACH SLICE