



*Enjoy an evening filled with memories on your **Wedding Day** guests arrive and enjoy hor d'oeuvres for an hour followed by dinner served in one of our elegant banquet rooms. As your guests enter your room, they will admire beautifully set tables. To add an additional sparkle, each table will be decorated with a beveled mirror and brass oil lamp to compliment the ambiance.*



Your Wedding Package Will Include:

*Reception Hor d'oeuvres
Salad
Appetizer
Entrée or Buffet Selection
Freshly Baked Rolls with Butter
Medley of Fresh Seasonal Vegetables
Gourmet Rice Blend or Specialty Potatoes
Traditional Champagne or Sparkling Cider Toast
Freshly Brewed Coffee, Decaffeinated Coffee, and Selected Teas Ballroom
Rental Dance Floor*

Reception Hors d'oeuvres

Tropical Fruit Punch Station

Choice of Two of the Following:

*Deluxe Imported and Domestic Cheese Display
With Sliced Sesame-Onion & Sourdough Baguettes
Tropical Fresh Fruit with Poppy Seed Dressing
Fresh Vegetables with Bleu Cheese and French Onion Dip*

Passed Hors d'oeuvres

(Add \$3 Per Person)

Choice of Two of the Following:

*Smoked Salmon Mousse on Toast Points
Breaded Artichoke Heart with Blue Cheese
Herb Baguette with Mozzarella & Sun-Dried Tomatoes
Mushroom Caps Stuffed with Crabmeat
Vegetables Eggroll*

Appetizers

(Choice of One)

*Semi Crusted Tuna with Baby Diacon Salad
Seared Diver Scallops
Pan Seared Crab Cakes
Curry Chicken Skewer with Eggplant
Wok Seared Tuna with Ponzu Salad & Wasabi Lemon Glaze*

Intermezzo

Lemon Sorbet

Salads

(Choice of One)

California Salad

Mixed Greens Tossed with Caramelized Walnuts, Blue Cheese with Red Wine Vinaigrette

Tuscany Salad

Sliced Tomatoes, Mozzarella Cheese, Fresh Greens, & Basil with Balsamic Vinaigrette

Sonoma Salad

Sonoma Greens, Dried Cranberry and Pistachio Tossed in a Champagne Vinaigrette

The Marina Salad

*Mixed Greens, Kalamata Olives, Asparagus Spears, & Peppers
Tossed in Cilantro Vinaigrette*

Dinner Entrees

(Choice of One)

California Chicken

*Marinated Chicken Breast with an Artichoke Cream Sauce,
Shiitake Mushrooms, & Spinach*

Lunch \$49.95 Per Person / Dinner \$56.95 Per Person

Grilled, Poached or Baked Fillet of Salmon

Fennel Saffron Broth Lunch \$49.95 Per Person / Dinner \$56.95 Per Person

Roasted Prime Rib

*Served with Horseradish & Sour Cream Lunch \$55.95 Per Person / Dinner \$60.95
Person*

Chicken Chardonnay and Scampi Style Prawns

*Grilled Chicken Breast & Pan Seared Prawns with Garlic, White Wine Sauce Lunch
\$51.95 Per Person / Dinner \$59.95 Per Person*

Petit Filet and Salmon

*Grilled Filet of Beef & Salmon with Red Wine & Roasted Shallots Lunch \$ 58.95 Per
Person / Dinner \$67.95 Per Person With Lobster Tail \$79.95 Per Person (Dinner Only)*

Grilled New York Steak

*Served with Crispy Red Onions and Port Wine Demiglance Lunch \$56.95 Per
Person / Dinner \$66.95 Per Person*

The Above Charges Are Subject to a 20% Service Charge and State Sales Tax

Starch Selections

(Choice of 1 per Entrée)

Multigrain Pilaf Wild Grain Rice

Au Gratin Potatoes

Garlic Mashed Potatoes

Roasted New Potatoes

Baked Potato

Revised 7.17.09

Northwoods Buffet

Freshly Baked Rolls with Butter

Caesar Salad

Paella Salad

Gruyere Endive Salad

California Mixed Greens

An Array of Fresh Seasonal Fruit

*Grilled Fillet of Salmon
with Vermouth Cream Sauce*

Chicken Artichoke

*Crimini Mushrooms, Artichoke Hearts, Red Pepper
with Lemon White Truffle Sauce*

Seasonal Vegetables

Roasted Garlic Mashed Potatoes

White and Wild Rice

Freshly Brewed Coffee, Decaffeinated Coffee, and Selected Teas

Luncheon \$53.95 Per Person

Dinner: \$65.95 Per Person

(Based on a Minimum of 50 Guests)

All of The Above Are Subject to a 20% Service Charge and State Sales Tax

Woodlands Buffet

Freshly Baked Rolls with Butter

*Mixed Green Salad
Mixed Sonoma Greens Salad
With Assorted Dressings and Condiments*

*Mediterranean Vegetable Salad
Paella Salad
Penne Pasta Salad with Arugula Caramelized Onions,
Asiago Cheese, Spinach, Egg, and Tomato
Tortellini Salad*

An Array of Seasonal Fruit

*New York Strip Loin with Caramelized Onions with Cabernet Reduction
Sautéed Breast of Chicken with Lemon Rosemary Sauce
Grilled Salmon with Fennel Saffron Sauce*

*Seasonal Vegetables
Roasted New Potatoes
Multigrain Pilaf*

Freshly Brewed Coffee, Decaffeinated Coffee, and Selected Teas

Luncheon \$57.95 Per Person

Dinner \$67.95 Per Person

(Based on a Minimum of 50 Guests)

The Above Charges Are Subject to a 20% Service Charge and State Sales Tax

Extras

Ice Carving
\$500.00+ each

Chair Covers
\$5.00 each

Corkage Fee
\$15.00 per bottle

Cake Cutting
\$3.50 per person

Tropical Fruit Punch
\$36.00 per gallon

Champagne Punch
\$48.00 per gallon

Champagne Fountain
\$48.00 per gallon
(minimum five gallons)

Upgraded Linens (Available on Request)

The Above Charges Are Subject to a 20% Service Charge and Sales Tax

BANQUET BEVERAGE SELECTIONS

Banquet Bar Prices

	<i>Cash Bar</i>	<i>Hosted Bar</i>
<i>Well brands</i>	7.00	6.75
<i>Premium brands</i>	8.00	7.75
<i>Liqueurs</i>	9.00	8.50
<i>Cognacs V.S.</i>	9.00	8.50
<i>House Wine by the glass</i>	7.00	6.50
<i>House Champagne by the glass</i>	8.00	7.00
<i>Calistoga Mineral Water</i>	3.50	3.25
<i>Imported beers</i>	6.00	5.50
<i>Domestic beers</i>	6.00	5.50
<i>Soft drinks</i>	3.50	3.25
<i>Varietal wines by the bottle</i>	27.00	26.00
<i>House champagne by the bottle</i>	25.00	26.00

Bars are Subject to a \$200.00 Labor Charge \$50.00 Extra Labor Fee if Bar remains open over 5 hours (Minimum of 50 ppl)

Hosted Bar Prices Do Not Include 20% Service Charge and State Sales Tax

Sponsored Bar Packages

Designed to ensure guest satisfaction while maintaining a budget.

*Our Suggestions!
Ask us about our Sponsored Bar Packages.*

*Whether you are celebrating a wedding or having a dinner with colleagues,
We charge you one flat rate per hour, per guest.
Also, you can decide the level and variety of available products,
By choosing from these three packages.*

*All packages include Imported and Domestic Beers, Chardonnay,
Cabernet Sauvignon and White Zinfandel, Mineral Waters & Sodas.*

Hotel Package

*All House Brands:
\$12.00 for the first 1 1/2 hours.
\$8.00 for each additional hour.*

Premium Brands

*All Premium Brands:
\$17.00 for the first 1 1/2 hours.
\$10.00 for each additional hour.*

(Minimum of 50 ppl)

Prices do not include applicable 20% Service Charge and State Sales Tax

CHILDREN'S WEDDING SELECTIONS

(Ages 12 and Under)

The following children's entrees are served following a Fruit Cup or Salad

(Choice of 1 Entrée)

Burger and French Fries

Chicken Strips and French Fries

Spaghetti and Meatballs with Garlic Bread

Hot Dog and French Fries

Grilled Cheese Sandwich

\$25.95 Per Child

The children's price is 20% less for buffets.

The Above Charges Are Subject to a 20% Service Charge and State Sales Tax

COLD HORS D'OEUVRES

(Each Order Contains 50 Pieces)

<i>Smoked Salmon Mousse on Toast Points</i>	<i>\$175.00</i>
<i>Jumbo Prawns on Ice with Cocktail Sauce</i>	<i>\$225.00</i>
<i>Artichoke Bottoms with Crabmeat Salad</i>	<i>\$195.00</i>
<i>Iced Crab Claws with Cocktail Sauce</i>	<i>\$200.00</i>
<i>Assorted Finger Sandwiches on Focaccia Bread</i>	<i>\$95.00</i>
<i>Asparagus Spears Wrapped in Prosciutto</i>	<i>\$105.00</i>
<i>Asparagus Spears Wrapped in Smoked Salmon</i>	<i>\$125.00</i>
<i>Avocado Cream Cheese on Crostini with Red Pepper</i>	<i>\$130.00</i>
<i>Bay Shrimp and Dill an Artichoke Bottom</i>	<i>\$210.00</i>
<i>Belgium Endive with Roquefort Cheese</i>	<i>\$200.00</i>
<i>Cherry Tomato with Salmon Mousse</i>	<i>\$200.00</i>
<i>Goat Cheese and Sun Dried Tomato Tartlet</i>	<i>\$200.00</i>
<i>Gorgonzola Cream in New Potato Cup</i>	<i>\$200.00</i>
<i>Mini Shrimp Cocktail Wrap in Tomato Tortilla</i>	<i>\$200.00</i>
<i>Mini Spicy Chicken Salad Wrap in Spinach Tortilla</i>	<i>\$200.00</i>
<i>Peppered Beef Tenderloin on Potato Pancake</i>	<i>\$225.00</i>
<i>Prosciutto Wrapped Melon Baton</i>	<i>\$200.00</i>
<i>Seared Coriander Tuna on Seasoned Rice Cake</i>	<i>\$200.00</i>
<i>Crab and Avocado Mousse Tartlet Garnished with Surimi and Diced Red Pepper</i>	<i>\$200.00</i>

HOT HORS D'OEUVRES

(Each Order Contains 50 Pieces)

<i>Herb Baguette with Mozzarella and Sun-dried Tomatoes</i>	<i>\$175.00</i>
<i>Mushroom Caps stuffed with Crabmeat</i>	<i>\$175.00</i>
<i>Grilled Vegetable Brochette</i>	<i>\$125.00</i>
<i>Tender Scallops wrapped in Bacon</i>	<i>\$200.00</i>
<i>Artichoke & Mushrooms Boucher</i>	<i>\$175.00</i>
<i>Southwestern Crab Cake with Red & Pasilla Peppers, Cilantro and Lime</i>	<i>\$200.00</i>
<i>Phyllo Triangles with Spinach & Feta</i>	<i>\$125.00</i>
<i>Brochette of Beef with Honey Mustard Dressing</i>	<i>\$125.00</i>
<i>Vegetable or Pork Potsticker</i>	<i>\$175.00</i>
<i>Vegetables Eggroll</i>	<i>\$125.00</i>
<i>Crab Rangoon with Crabmeat, Mushroom & Cream Cheese</i>	<i>\$150.00</i>
<i>Maryland Crabcakes with Spicy Remolded</i>	<i>\$200.00</i>
<i>Chicken Samosa in Phyllo</i>	<i>\$175</i>
<i>Phyllo Cup with a Spicy Crab Meat Mix</i>	<i>\$165.00</i>

Bar Mix

Serves 10 guests

<i>Potato Chips, Tortilla Chips or Pretzels</i>	<i>\$20.00 per bowl</i>
<i>Dry Roasted Peanuts</i>	<i>\$20.00 per bowl</i>
<i>Mixed Nuts</i>	<i>\$25.00 per bowl</i>
<i>Assorted Dips - Bleu Cheese, French Onion, or Salsa or Guacamole Dip</i>	<i>\$25.00 per bowl \$30.00 per bowl</i>

All of the Above Items are Subject to a 20% Service Charge and State Sales Tax

VEGETARIAN SELECTIONS

Pasta Primavera

*Fresh Pasta with Steamed Garden Vegetables
Yellow Pear Pomodoro Sauce*

Roasted Vegetable Raviolo

Zucchini, Mushrooms, Peppers, Spinach Romano Cream Sauce

Vegetarian Sandwich

*Grilled Eggplant, Bell Peppers, Alfalfa Sprouts and Dilled Havarti Cheese on Herbed
Focaccia Bread Served with Pasta Salad and Fruit Garnish*

Mediterranean Couscous

*Fluffy Couscous Flavored with
Roasted Vegetables Garnished with Moroccan Spices*

Vegetarian Chow Mein

Stir Fry Chinese Vegetables Served with Hoisin Sauce

All of the Above Items are Subject to a 20% Service Charge and State Sales Tax

RECEPTION STATIONS

ORIENTAL STIR-FRY STATION

Breast of Chicken and Oriental Vegetables Prepared to Order with Fried Rice and Chinese Fried Noodles
\$15.00 Per Person

PIZZA STATION

*Assorted Pizzas: Pepperoni, Pesto Artichoke, and design one of your own:
Choice of 4 Toppings: Pepperoni, Onions, Mushrooms, Bell Peppers, Bay Shrimp, Sun Dried Tomatoes,
Artichoke, Ham, Chicken,
Bacon or Sausage*
\$12.00 Per Person

FAJITA STATION

*Grilled Sliced Chicken and Beef
Served with Grated Jack and Cheddar Cheese, Refried Beans, Shredded Lettuce, Diced Tomatoes and Onions, Sliced Jalapenos,
Guacamole, Sour Cream and Salsa with Warm Flour Tortillas*
\$15.00 Per Person

PASTA BAR

*Farfalle (bow-tie)
Prepared to Order with Bolognese, Alfredo, Pesto Sauce or Clam Sauce
Freshly Grated Parmesan Cheese & Toasted Pine Nuts*
\$12.00 Per Person

VIENNESE STATION

*Chocolate Truffles, Assorted Petit Fours and Pastries
Mini Swan Cream Puffs, Chocolate Éclairs, Napoleons, Chocolate-Dipped Strawberries*
\$15.00 Per Person (3 pieces per Person)

SHRIMP SCAMPI

Jumbo Prawns Sautéed to Order In White Wine, Garlic Butter and Lemon Juice
\$15.00 Per Person (3 pieces per Person)

Minimum of 50 Guests

All of The Above Items Are Subject to a 20% Service Charge and State Sales Tax

CARVED SELECTIONS

*All carved specialties to include fresh petite rolls and appropriate condiments
Specialty Carving Boards carved by a Uniformed Chef and designed for
1 ½ hour service, \$75 ++ charge
Extended service available at \$50 ++ per hour*

NEW YORK STRIP SIRLOIN

Sherry Wild Mushroom Thyme Sauce

\$275.00 Each

(Serves approx. 50 guests)

BARON OF BEEF *Béarnaise Sauce \$350.00 Each (Serves approx. 50 guests)*

MARMALADE GLAZED HAM

Dijon Mustard

\$125.00 Each

(Serves approx. 50 guests)

ROASTED LEG OF LAMB

Mint Sauce

\$300.00 Each

(Serves approx. 50 guests)

WHOLE TOM TURKEY

Cranberry Sauce

\$160.00 Each

(Serves approx 25 guests)

ROAST TENDERLOIN OF BEEF

With Roasted Garlic Cognac Sauce

(Serves approx. 50 guests)

\$175.00 Each

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