

All Inclusive Wedding Packages

Consult with one of our professional wedding planners to create the day you will always remember.



All Inclusive Wedding Packages

(minimum of 75 guests)

Prior to Dinner

Fruit Punch and Wine Punch during Reception
Selection of Hot Hors D'oeuvres
Use of Landscaped Courtyard Patio for your Wedding Photos
Use of a Complimentary Guestroom for Your Wedding Party 4 Hours Prior to Dinner Reception

During Dinner

Printed Menu Cards per Table
Wine with Dinner & Standard Host Bar – see package details
Three, Four or Five Course Gourmet Dinner – see package details
Sparkling Wine Toast

After Dinner

Late Night Coffee & Tea Service

Personal Touches

A Complimentary Deluxe Suite upon arrival for the Bridal Couple with a Bottle of Sparkling Wine & Chocolate Dipped Strawberries – includes Breakfast for two the following morning
Personal Wedding Planner
15% Discount for you and your Wedding Party at Aqua Salon & Spa
Printed Hotel Reservation Information Inserts
Complimentary Menu Tasting for Two
Elegant Full Chair Covers
Complimentary Coat Check
Special Guestroom Rates for your Overnight Guests
Complimentary Parking
Complimentary Guestroom on your First Anniversary

Rose Package

Choice of Soup, Appetizer or Salad

Soup

Chicken Vegetable Consommé with Chanterelles and Scallions
Honey Roasted Vine Ripe Tomatoes with Fresh Basil and Feta Cheese
Butternut Squash Soup with Garden Fresh Herbs and Sour Cream

Appetizer

Smoked Salmon and Red Onion Quiche with Swiss Cheese and Capsicum
Medley of Smoked Chicken, Prosciutto and Smoked Salmon
Striped Bauletti Pasta Stuffed with Shrimp, served with Shiitake Mushrooms & Brandy Basil Cream

Salad

Baby Spinach, Fresh Sliced Strawberries, Mandarin Oranges and Sun Dried Mango served with Papaya Balsamic Reduction
Chardonnay Caesar Salad with Herbed Focaccia Croutons and Grated Parmesan Cheese
Crisp Boston Leaves with Roma Tomatoes, Sliced Peppers, Bocconcini Cheese & Apple Balsamic Reduction
Portobello Mushroom Stuffed with Roasted Peppers & Eggplant served over Assorted Garden Fresh Greens with Balsamic Vinaigrette

Entree

Herb Crusted Filet of Sole

Served with Market Fresh Vegetables and Mini Red Potatoes in Herb Butters

Choice of Desserts

Brandy Snap Basket

Filled with Brandy infused Fresh Berries & Cream

Dessert Sampler

A Selection of Fruit Mousses and Tarts with Fruit Coulis and Berries

Mango Tear Drop Mousse

Served with a Rainbow of Sauces, Fresh Berries and Chocolate Rum Sauce

New York Style Baked Cheesecake

Served with a Rainbow of Sauces, Fresh Berries and Chocolate Pieces

Ice Cream Crepe

Vanilla Ice Cream and Raspberry Compote wrapped in a Crepe laced with Chocolate Sauce and Garnished with Fresh Berries

All of the above served with fresh baked bread and butter.

\$75.00 per person

Please note that all package prices are inclusive of taxes and gratuities. Prices subject to change without notice.

Wisteria Package

Choice of Soup, Appetizer or Salad

Soup

Chicken Vegetable Consommé with Chanterelles and Scallions
Honey Roasted Vine Ripe Tomatoes with Fresh Basil and Feta Cheese
Butternut Squash Soup with Garden Fresh Herbs and Sour Cream

Appetizer

Smoked Salmon and Red Onion Quiche with Swiss Cheese and Capsicum
Medley of Smoked Chicken, Prosciutto and Smoked Salmon
Striped Bauletti Pasta Stuffed with Shrimp, served with Shiitake Mushrooms & Brandy Basil Cream

Salad

Baby Spinach, Fresh Sliced Strawberries, Mandarin Oranges and Sun Dried Mango served with Papaya Balsamic Reduction
Chardonnay Caesar Salad with Herbed Focaccia Croutons and Grated Parmesan Cheese
Crisp Boston Leaves with Roma Tomatoes, Sliced Peppers, Bocconcini Cheese & Apple Balsamic Reduction
Portobello Mushroom Stuffed with Roasted Peppers & Eggplant served over Assorted Garden Fresh Greens with Balsamic Vinaigrette

Entree

Grilled Breast of Chicken Supreme

7 oz. Chicken Breast topped with Shiitake Mushrooms, Sundried Tomatoes and Cream. Served with Garlic Mashed Potatoes and a Medley of Fresh Vegetables

OR

Grilled Atlantic Salmon

Fire Grilled Fresh Atlantic Salmon topped with a Passion fruit-Orange Sauce. Served with Garlic Mashed Potatoes and a Medley of Fresh Vegetables

OR

Roast Prime Rib of Beef Au Jus

Tender AAA Canadian Prime Rib prepared to your specifications. Served in its own juice, with Roasted Parisienne Potatoes and a Medley of Fresh Vegetables.

Choice of Desserts

Brandy Snap Basket

Filled with Brandy infused Fresh Berries & Cream

Dessert Sampler

A Selection of Fruit Mousses and Tarts with Fruit Coulis and Berries

Mango Tear Drop Mousse

Served with a Rainbow of Sauces, Fresh Berries and Chocolate Rum Sauce

New York Style Baked Cheesecake

Served with a Rainbow of Sauces, Fresh Berries and Chocolate Pieces

Ice Cream Crepe

Vanilla Ice Cream & Raspberry Compote wrapped in a Crepe laced with Chocolate Sauce & Garnished with Fresh Berries

All of the above served with fresh baked bread and butter.

\$95.00 per person

Please note that all package prices are inclusive of taxes and gratuities. Prices subject to change without notice.

Orchid Package

Choice of Soup, Appetizer or Salad

Soup

Chicken Vegetable Consommé with Chanterelles and Scallions
Honey Roasted Vine Ripe Tomatoes with Fresh Basil and Feta Cheese
Butternut Squash Soup with Garden Fresh Herbs and Sour Cream

Appetizer

Smoked Salmon and Red Onion Quiche with Swiss Cheese and Capsicum
Medley of Smoked Chicken, Prosciutto and Smoked Salmon
Striped Bauletti Pasta Stuffed with Shrimp, served with Shiitake Mushrooms & Brandy Basil Cream

Salad

Baby Spinach, Fresh Sliced Strawberries, Mandarin Oranges and Sun Dried Mango served with Papaya Balsamic Reduction
Chardonnay Caesar Salad with Herbed Focaccia Croutons and Grated Parmesan Cheese
Crisp Boston Leaves with Roma Tomatoes, Sliced Peppers, Bocconcini Cheese & Apple Balsamic Reduction
Portobello Mushroom Stuffed with Roasted Peppers & Eggplant served over Assorted Garden Fresh Greens with Balsamic Vinaigrette

Entree

Duo of Chicken and Beef Tenderloin

Herb Crusted Chicken Breast married with a 5 oz. AAA Tenderloin Steak, topped with a Fire Grilled Portobello Mushroom & a Merlot Reduction. Served with Herbed Mashed Potatoes and a Medley of Fresh Vegetables
OR

Duo of Salmon and Chicken

Cajun Roasted Chicken Breast and Salmon Parisienne topped with Red Chili and Onion Salsa. Served with Parmesan Crusted Potatoes
OR

Duo of Shrimp and Beef Tenderloin

Pan Seared Garlic Shrimp accompanied by a 5 oz. Tenderloin Steak with Truffle Sauce and Chateaux Potatoes

Choice of Desserts

Includes Choice of Fruit Sorbet

Brandy Snap Basket

Filled with Brandy infused Fresh Berries & Cream

Dessert Sampler

A Selection of Fruit Mousses and Tarts with Fruit Coulis and Berries

Mango Tear Drop Mousse

Served with a Rainbow of Sauces, Fresh Berries and Chocolate Rum Sauce

New York Style Baked Cheesecake

Served with a Rainbow of Sauces, Fresh Berries and Chocolate Pieces

Ice Cream Crepe

Vanilla Ice Cream & Raspberry Compote wrapped in a Crepe laced with Chocolate Sauce & Garnished with Fresh Berries

All of the above served with fresh baked bread and butter.

\$110.00 per person

Please note that all package prices are inclusive of taxes and gratuities. Prices subject to change without notice.

The Extra Touch...

Deluxe Bar

Add an Extra Hour of Deluxe Bar Service which includes Aperitifs, Cognacs, Liqueurs
\$10.95 per person

Antipasto Platters

\$5.25 per person

Seafood Platters

Scallops, Shrimps, Mussels and Clams
\$11.95 per person

Chocolate Dipped Strawberries

\$1.50 per person

Fresh Fruit Display

\$6.00 per person

A Light Evening Snack

Assorted Finger Sandwiches, Assorted Domestic and International Cheeses with Crackers
\$9.95 per person

Sweet Table (Minimum 75 persons)

Assorted Cheeses and Fruits, Mousses, Cakes, Petit Fours, Cheesecakes, Tortes and Pastries
\$14.95 per person

Please note that the above extra touches are subject to taxes and gratuities. Prices subject to change without notice.