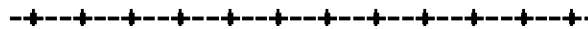




Watson Package



Includes:

Cocktail Hour and Dinner Reception

Private Bridal Party Cocktail Reception

Wine Service

Four Hour Open Premium Bar

Champagne Toast for each Guest

Complimentary Suite for the Bride and Groom

One additional complimentary suite

Coat Check Service

Valet Parking

\$92.00 per person

Plus Tax and Gratuity

Menu

Watson Package

Cocktail Reception

Butlered Hors d'oeuvres - Choose three

Baked Brie with Melba Sauce

Mini Maryland Crab Cakes

Spinach and Feta Filo Cups

Gourmet Pizza

with Prosciutto, Basil, Tomato and Mozzarella Cheese

Fresh Tomato Bruschetta

Roasted Sirloin of Beef Crustinis

with Horseradish Cream Sauce

Stuffed Mushroom with Apple and Sausage Duxcelle

Scallops wrapped in Bacon

Bacon Wrapped BBQ Shrimp

Shrimp Cocktail with Traditional Sauce

Stationary Hors d'oeuvres - Choose two

International and Domestic Cheese Display

Fresh Vegetable Crudités with Dips

Tortellini Alfredo

Baked Crab and Artichoke Dip with Garlic Crustinis

Baked Manicotti Florentine

Fresh Sliced Fruit with Chantilly Sauce

Antipasto Display

Dinner Reception

Italian Wedding Soup



Mixed Greens Salad



Lemon Sorbet



Entree

(Choose Two)

Roast Prime Rib of Beef

Slow Roasted Western Choice Rib Eye served with Au Jus Lie

Stuffed Chicken Valentino

Sautéed Boneless Breast of Chicken Crowned with, Prosciutto, Roasted Red Pepper, Mozzarella and Marsala Wine Sauce.

Charbroiled Filet Mignon

Served with sautéed Mushroom Cap and Port Wine Demi Glace.

Grilled Mahi Mahi with Mango Salsa

Served with a Salsa of Fresh Mango, Pineapple, Green and Red Peppers and Cilantro.

Chicken Oscar

Sautéed Boneless Chicken Breast with Crabmeat and Fresh Asparagus. Topped with Sauce Béarnaise.

Broiled Red Snapper Oreganatta

Broiled Red Snapper fillet topped with Sundried Tomato and Oregano Breadcrumb Crust.

Grilled Chicken Bruschetta

Grilled Marinated Chicken Breast topped with Traditional Tomato Bruschetta and Melted Mozzarella Cheese.

Wild Mushroom Ravioli (vegetarian)

With Marinara Sauce and shredded Parmesan

Starch - Choose one

Garlic Herb Whipped Red Potatoes, Rice Pilaf aux Fines Herbes,

Creamy Wild Rice Pilaf, or

Oven Roasted Red Potatoes with Rosemary

Parmesan Risotto

Vegetable - Choose one

Sautéed Haricot Vert with Mushrooms,

Baby Carrots with Honey and Fresh Parsley,

Steamed Broccoli dusted with Romano Cheese, Sautéed Vegetable Blend.

Wedding Fee Schedule

Grand Traditions Ballroom

\$1000.00

(Plus tax)

Spalding Dining Room and Tavern available complimentary with 150 or more guests



Ceremony Tent

\$500.00

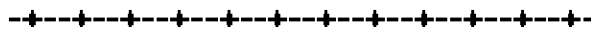
(Plus tax)



Food and Beverage Items

21% Service Charge

8% New York Sales Tax



\$2000.00 Deposit required



*Further information and availability inquiries
may be directed to the Sales Department*

Ph. 607-797-2381