

Wedding Package Overview



351 West 9th 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 HORSE RADISH 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

WEDDING CAKE BY CARLO'S BAKERY

CHOOSE FROM OUR SIGNATURE COLLECTION HAND PICKED BY BUDDY VALASTRO, TLC'S CAKE BOSS HIMSELF! YOU WILL HAVE THE CHOICE OF A BUTTERCREAM CAKE, FONDANT CAKE, OR CUPCAKES.

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

SHRIMPTINI 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 BY CARLOS BAKERY

CHOOSE FROM OUR SIGNATURE COLLECTION HAND PICKED BY BUDDY VALASTRO, TLC'S CAKE BOSS HIMSELF! YOU WILL HAVE THE CHOICE OF A BUTTERCREAM CAKE, FONDANT CAKE, OR CUPCAKES.

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

\$139.99 PER PERSON | 20% SERVICE FEE & 7% NJ SALES TAX
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PASSED HORS D'OEUVRES

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PHYLLO TARTLET, CINNAMON AND HONEY LACED MARSCAPONE

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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

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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