



2016 Promotions

The below discounted promotional packages are available for new weddings booked from April 15, 2016, through August 30, 2016. The wedding must occur between June 1, 2016 through December 31st, 2016. This promotion can not be combined with any other promotion.

Due to the discounts built within these promotional packages there are no substitutions.

The below packages includes reception space, white chair covers with white sashes, a complimentary room for the bride & groom on the night of the wedding & a dedicated menu tasting for up to four guests. Please refer to our ceremony options (under enhancements) for ceremony information.

2016 Plated Promotion

~Stationary Hors d' Oeuvres~
 Display of Domestic & Imported Cheeses with Fresh Fruit served with Assorted Breads & Crackers

Four Hour Limited Bar Assorted Domestic & Imported Beers, House Wines, Champagne Toast & Soft Drinks

~Plated Entrée~
 Seared Chicken Breast with Wild Mushroom Sauce, Seared Chicken Breast with White Wine Sauce, London Broil with Rosemary Demi Glaze,
 Sliced Sirloin with Three Peppercorn Sauce
 Seared Salmon with, Teriyaki Glaze
 Seared Salmon with Lemon Caper Sauce,
 Stuffed Eggplant

All plated dinners include salad course, entrée, starch, vegetable & a Wedding Cake supplied by Sugar Bakers.

\$78 per person plus applicable taxes & service charge

Enhancements

Platinum Ceremony Package: Includes full set-up of the ceremony venue with white folding chairs (max 200), rehearsal of the ceremony the night prior, dressing room on the day of the wedding, ceremony coordination
 \$1,200

Traditional Ceremony Package: Includes full set-up of the ceremony venue, hotel provided standard chairs, rehearsal of the ceremony the night prior, & dressing room on the day of the wedding
 \$700

Drapery Package with Up-Lights (3)
 \$275 per package

Up-Lights
 \$50 each

Gobo Light Package
 \$250 per package

Menu Cards (per person)
 \$3 per person



Due to the discounts built within the packages there are no substitutions. For the plated selection we do allow for up to two entrees to be selected for the reception. The hotel would need to be advised of the number of entrees 7 business days prior & place cards would have to be provided by the group with entrée identification included. All food and beverage is subject to applicable taxes & service charge.

2016 Buffet Promotion

~Stationary Hors d' Oeuvres~

Display of Domestic & Imported Cheeses with Fresh Fruit served with Assorted Breads & Crackers

Four Hour Limited Bar with Domestic & Imported Beers, House Wines, Champagne Toast & Soft Drinks

~Dinner Buffet~

(Please select Two entrees)

London Broil with Rosemary Demi Glaze,
Sliced Sirloin with Peppercorn Sauce,
Seared Chicken Breast with Lemon Caper Sauce,
Chicken Mediterranean, Seared Salmon with White Wine Sauce,
Honey Orange Glazed Salmon, Asiago Cheese Ravioli with Pimento, Mushrooms, Tomatoes, Parmesan Cheese topped with Pesto

All buffets included a served salad, selection of a starch, seasonal vegetable medley, & a Wedding Cake supplied by Sugar Bakers

\$84 per person plus applicable taxes & service charge

Please visit the following links for additional options that are available to be added on to the promotional package. We have also included a link to our preferred vendor site.

starwood
Hotels and
Resorts



Due to the discounts built within the packages there are no substitutions. For the plated selection we do allow for up to two entrees to be selected for the reception. The hotel would need to be advised of the number of entrees 7 business days prior & place cards would have to be provided by the group with entrée identification included. All food and beverage is subject to applicable taxes & service charge.

2017 Promotions

The below discounted promotional packages are available for new weddings booked from May 5, 2016, through September 30, 2016. The wedding must occur between January 1, 2017 through December 31st, 2017. This promotion can not be combined with any other promotion.

Due to the discounts built within these promotional packages there are no substitutions.

The below packages includes the following:

Traditional Ceremony Package
 Reception Space
 White Chair Covers & White Sashes
 Dedicated menu tasting for up to four guests
 Complimentary room on the night of the wedding
 Complimentary dressing room

2017 Promotional Package

Stationary:
 Display of Domestic & Imported Cheeses with Fresh Sliced Fruit
 Served with Assorted Breads & Crackers

Butler Passed (Select Two):
 Old Bay Chicken Bites, Hibachi Beef Skewers, Baby Spinach & Artichoke Quiche, Brie & Raspberry Phyllo, Spanakopita, Sweet Potato Puffs

Four Hour Bar: Mixed Drinks, Assorted Domestic & Imported Beers, House Wines
 Champagne Toast & Assorted Soft Drinks

Dinner Service:
 Starter Course with Mixed Field Greens, Cranberries, Blueberries, Goat Cheese & Walnuts
 served with Raspberry Vinaigrette Dressing
 Warm Rolls & Butter

Selection of Entrée:

Seared Chicken Breast with Wild Mushroom Sauce, Seared Chicken Breast with White Wine Sauce,
 London Broil with Rosemary Demi Glaze,
 Sliced Sirloin with Three Peppercorn Sauce,
 Salmon with Teriyaki Glaze
 Salmon with Lemon Caper Sauce
 Asiago Cheese Ravioli with Pimento or Stuffed Eggplant

Selection of Starch: Garlic Mashed Potatoes
 Herb Roasted Potatoes
 Wild Rice
 Rice Pilaf
 Risotto

Enhancements

Traditional Ceremony Package
 Includes full set-up of the ceremony venue, hotel provided standard chairs, rehearsal of the ceremony the night prior, & dressing room on the day of the wedding
 (\$700 Value- included in 2017 promotion packages)

Platinum Ceremony Package
 Includes full set-up of the ceremony venue with white folding chairs (max 200), rehearsal of the ceremony the night prior, dressing room on the day of the wedding, ceremony coordination \$1,200

Outdoor Ceremony Sound System with Powered Speaker, Mixer & Microphone
 \$325

Indoor Ceremony Sound Package includes House Sound, Mixer & a Microphone
 \$200

Custom Created Ceremony Programs
 Starting- \$3 each

Please visit the following links for additional options that are available to be added on to the promotional package. We have also included a link to our preferred vendor site.



Dessert: Custom Designed Wedding Cake by Sugar Bakers

\$110 per person (plated)

\$117 per person (buffet)

Due to the discounts built within the packages there are no substitutions. For the plated selection we do allow for up to two entrees to be selected for the reception. The hotel would need to be advised of the number of entrees 7 business days prior & place cards would have to be provided by the group with entrée identification included. All food and beverage is subject to applicable taxes & service charge.

starwood
Hotels and
Resorts



WESTIN

FOUR
POINTS

THE
LUXURY
Collection

MERIDIEN

loft

W
HOTELS

TRIBUTE
PORTFOLIO

element

DESIGN
HOTELS