



## ***Classic Wedding Reception Package***

*Five Hour Wedding Reception  
Champagne Toast and Signature Drink  
Deluxe Open Bar*

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### ***Classic Wedding Reception Package Inclusions***

*An Experienced Wedding Specialist to work with you from your initial contact through all stages of planning, up to and including the day of your reception to make sure you feel like a guest at your own Wedding*

***Fresh Floral Table Décor***

*Private well-appointed Hospitality Suite for the Wedding Party with champagne, refreshments and Hors d'Oeuvres during The Cocktail Hour*

*Your own Personal Attendant to serve you throughout the reception*

***Custom Wedding Cake***

*Complimentary Taste Test for four people (by appointment)*

***Floor Length Champagne Linens with a Choice of Available Napkin Colors***

*Staff to Welcome your Guests and Assist them Upon Arrival*

***Coatroom Attendant (seasonally)***

***Handicap Accessible***

***Service Charge***

# Harry's

SAVOY BALLROOM

## Deluxe Bar

**Includes:** Canadian Club, VO, Seagrams 7, Dewars Scotch, Bombay Sapphire Gin, Tito's Vodka, Absolut Vodka, (Flavored Vodka also available upon request), Bacardi, Captain Morgan Rum, Jack Daniels Bourbon, Jim Beam, Bailey's Irish Cream, Malibu Rum, Sour Apple Pucker, Peach Schnapps, Amaretto, Harry's Private Label Cabernet Sauvignon and Chardonnay, Ruffino Pinot Grigio, Beringer White Zinfandel, Bud Light, Stella Artois, Sam Adams Seasonal, Dogfish 60 Minute IPA, Laguintas Craft Beer, Assorted Sodas, Juices

(Brands are subject to change-Additional selections available upon request-  
Speak with your sales representative upon booking)

## Savoy Grand Hors d'Oeuvres Display

Hot Crab and Artichoke Dip, Sourdough Croutons  
Imported & Domestic Cheeses with Crisps and Crackers  
Fresh Seasonal Fruits  
Roasted Garlic Chick Pea Hummus, Imported Olive Tapenade, Crisp Pita Chips  
Fresh Salsa and House Made Corn Chips  
Relish Display of Mixed Greek Olives, Assorted Peppers, Marinated Local Mushrooms  
House Made Bread & Butter Pickles  
Chef's Selection of Assorted Flatbreads

## Butlered Hors d'Oeuvres during Cocktail Hour

(Select five)

Shrimp Rémolade Canapé, Pickled Fennel  
Vine-Ripe Tomato Crostini with Artisan Mozzarella  
Gorgonzola Dates Wrapped in Bacon  
Truffle Scented Sheep's Milk Ricotta Pastry  
Serrano Potata, Chipolte Aioli  
Polpettine Meatballs, Lemon Veal Reduction  
Spanikopita Triangles with Blueberry Coriander Jam  
Asian Vegetable Spring Roll with a Sweet Chili Dipping Sauce  
Spiced Carrot Jam, Toasted Pistachio Chèvre Canapé  
French Broil, Chèvre, Balsamic Red Onion Canapé  
Sea Scallops Wrapped in Bacon  
Crab Ravigote Croustade  
Shrimp Tempura and Gingered Fig Jam  
Pistachio Chicken, Dijon Espuma  
Miniature Jumbo Lump Crab Cake Crostini with Sriracha Aioli

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## One Specialty Station

(Choice of)

### *Assorted Slider Station*

### *Mac & Cheese Station*

*with Assorted Toppings*

### *Mashed Potato Station with Yukon Gold & Sweet Potatoes*

*Toppings: Butter, Brown Sugar, Mini Marshmallows, Shredded Cheddar, Chives, Bacon Crumbles, Sour Cream*

### *Pasta Station – Choice of Two Pastas and Two Sauces*

*Pastas: Cavatelli, Penne, Cheese Tortellini, Orecchiette and Gemelli*

*Sauces: Fresh Tomato Marinara, Alfredo, Blush, Basil Pesto, Sundried Tomato Cream*

### *Crab Cake Sautee Station*

*Jumbo Lump Crab Cakes, Pan Seared Golden Brown*

*Accompanied by Tartar Sauce; Sriracha Aioli and Cocktail Sauce*

*(\$10.00 supplement)*

### *Classic Risotto Station (can be prepared vegetarian) made with choice of:*

*English Peas, Red Pepper and Prosciutto, Wild Mushroom, Butternut Squash (Seasonal),*

*Shrimp and Oregano (\$4.00 supplement), or Lobster and Chive (\$8.00 supplement)*

## The Dinner Reception

### *Champagne Toast*

*Harry's Private Label Chardonnay and Cabernet Sauvignon served with entrée course*

### Appetizer Course (select one)

#### *Lobster and Sweet Corn Chowder*

*New York Style Five Cheese Ravioli with Local Mushrooms and Rustic Tomato Sauce*

*Baby Greens Salad with Pear, Candied Spiced Pecans, Crisp Potato, Champagne Vinaigrette*

*Hand-Pulled Mozzarella Cheese and Vine-Ripe Tomato Relish with Pecorino Vinaigrette and Fresh Italian Parsley*

*Heart of Romaine Caesar Salad Sourdough Croutons and Romano Cheese*

*Iceberg Wedge Salad, Grape Tomato, Cucumber, Red Onion, Blue Cheese Dressing*

**Entrée Course** (select two)

**Harry's Award Winning Prime Rib of Beef au jus, served Medium, with a Baked Stuffed Potato and Chef's Seasonal Vegetable** (\$5.00 supplement)

**Braised Short Rib of Beef in a Rich Burgundy-Peppercorn Sauce, Au Gratin Potatoes, Asparagus & Julienned Carrot**

**French Broil with Maderia Reduction Sauce, Garlic Mashed Potatoes and Chef's Seasonal Vegetable**

**Roasted Atlantic Salmon Filet, Red Onion Confit, Fine Herb Risotto, Haricot Verts**

**Grilled Atlantic Salmon Filet, Pommery Mustard Glaze, Green Onion Basmati Rice and Zucchini and Squash**

**Pan Seared Mahi Mahi, Pickled Lemon Aioli, Roasted Fingerling Potatoes, Broiled Tomato**

**Roasted Wild Rock Fish, Toasted Heirloom Polenta, Tomato-Ginger & Honey Jam, Sautéed Spinach** (\$5.00 supplement)

**Grilled Pork Rib Chop, Exotic Mushrooms and Rosemary Reduction Sauce, Navy Beans and Braised Fennel**

**Grilled European Style Chicken Breast with an Apricot Peppercorn Demi-Glace, Herbed Yukon Gold Potatoes, Asparagus with Lemon Preserve**  
Alternative Sauces: Mushroom Marsala, Tarragon Cream, Tomato Fondue, Port Wine Reduction

**Roasted European Style Chicken Breast with Gala Apple and Chevre Cheese Stuffing, Reduction Sauce Fresh Herb New Potatoes, Agave Glazed Baby Carrots, Braised Kale**

**Porcini Dusted European-Style Chicken Breast Gorgonzola Cream, Mashed Potatoes, Haricot Verts and Grape Tomatoes**

**Artisan Cavatelli, Market Select Vegetables, Walnut Arugula Pesto with Fresh Grated Reggiano Cheese**  
Additional Entrée Selections Available. Please see enclosed Entrée Options.

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SAVOY BALLROOM

## Choice of Served Dessert or Grand Dessert Display

### Served Dessert Course (select one)

*Chocolate-Chip Bread Pudding with Amaretto Sauce*

*Warm Apple Crisp with Caramel Sauce*

*Warm Apple Almond Cream Tart with Caramel Sauce*

*Chocolate Chambord Mousse Cake with Raspberry Sauce*

*Roasted Hazelnut Cheesecake with Chocolate Sponge Cake Crust and Caramel Cream Sauce*

*Passionfruit Cheesecake with Macadamia Nut Crust, Pineapple-Mango Compote*

*Spiced Pumpkin Cheesecake with Gingersnap Crust and Butterscotch Sauce*

OR

### Classic Grand Dessert Display

*(Seasonal Selection May Include)*

*Miniature Seasonal Cheesecakes*

*An Assortment of Truffles*

*Lemon Meringue Tartlettes*

*Raspberry-Almond Tartlettes*

*Opera Cakes*

*Seasonal Fruit Tarts*

*An Assortment of Housemade Gourmet Cookies and Brownies*

*Assorted Cream Puffs*

*Miniature Cannoli*

*Harry's Custom Roasted Coffee, Decaffeinated Coffee and Gourmet Teas*

### Custom-Appointed Wedding Cake

*Specially designed wedding cake includes a choice of flavors, decoration\* and icing*

*\* Additional charges may apply for cakes requiring specialty icing, filling, shapes or decoration.*

**\$134 per person**

*Classic Buffet Wedding Reception Package is available*

*\$142 per person*

*Ask your Wedding Specialist for details*

*Reception packages are based on minimum of 100 guests*

*10% Discount on food & beverages for a Friday or Sunday Wedding Reception*

*All package prices are inclusive of Service Charge*

**Additional Offerings**

*Ceremony on site fee: \$750.00*

*Appetizer/Salad Course - \$6.95 per person*

*One Hour of Deluxe Open Bar available \$8.50 per person*

*Designed Ice Carvings from \$350.00*

*Specialty Bars also available – ask about pricing*

*Any Additional Offerings and Services are subject to a Service Charge*

**Price Guarantee**

*Prices quoted herein are firm through December 31, 2018; commitments beyond this time period are subject to proportionate increases to meet the increased costs of food, beverages and other costs existing at the time of performance.*

**Deposits**

*To secure a date and time for your special occasion, we require a \$1,000.00 non-refundable deposit. A second non-refundable deposit of 50% of the estimated total is due nine months prior to the event. A third non-refundable deposit of 50% of the remaining balance is due six months prior to the event. Final guarantee and payment is due ten days prior to the event.*