



Savoy Experience Wedding Reception Package

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

Savoy Experience 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

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

Butlered Champagne and Rosebuds upon Guests' Arrival

Harry's Private Label Chardonnay and Cabernet Sauvignon served throughout dinner

Custom Wedding Cake including Fondant Icing by Harry's Pastry Chef

Choice of Available Luxury Linens

Fresh Floral Table Décor including alternating high and low centerpieces

Complimentary Taste Test for four people (by appointment)

Staff to Welcome your Guests and Assist them Upon Arrival

Coatroom Attendant (seasonally)

Handicap Accessible

Service Charge

Additional Enhancements

*Please ask your Wedding Specialist about **Wedding Ceremonies** at Harry's Savoy Ballroom
Harry's Savoy Grill and Ballroom also can **Cater** your Special Day at an Alternate Venue*

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 seven)

Shrimp Rémolade Canapé, Pickled Fennel
Smoked Salmon Citrus Aioli Cucumber Canapé
Vine-Ripe Tomato Crostini with Artisan Mozzarella
Gorgonzola Dates Wrapped in Bacon
Smoked Gouda Grilled Cheese Bites with Tomato Bisque
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
Grilled Veal Bratwurst Crostini, Lemon Garlic Caper Relish
Crab Ravigote Croustade
Shrimp Tempura and Gingered Fig Jam
Imported Lamb Chop served with Port Demi
Pistachio Chicken, Dijon Espuma
Ahi Tuna Tartare with Gala Apple & Poblano Pepper Canapé
Miniature Jumbo Lump Crab Cake Crostini with Sriracha Aioli

Harry's

SAVOY BALLROOM

Two Specialty Stations

(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

Harry's Private Label Chardonnay and Cabernet Sauvignon served throughout dinner

Appetizer Course (select one)

Lobster and Sweet Corn Chowder

New England Clam Chowder

Chilled, Poached Diver Scallop, Yuzu Essence, Clementine Ragu and Micro Cilantro

Toasted Manchego and Serrano Ham, Tomato Olive Relish

Ricotta and Herb Gnocchi, Local Mushrooms, Tomato Bouillon, Shaved Pecorino

Seared Ahi Tuna, Thai Salad, Crisp Cellophane Noodles, Sriracha Aioli

Salad Course (select one)

Spinach and Black Mission Fig Salad with Spiced Pecans, Dried Cherries, Blue Cheese and Red Onion, Fig Walnut Vinaigrette

Lola Rosa and Frissé Salad, Local Farm Cheddar, Toasted Almond, Grape Tomato, Lemon Crème Fraîche

Boston Bibb, Cress, Lovage Salad, Crisp Julienne Jicama, Barrel-Aged Vinaigrette

Hearts of Romaine Caesar Salad with Feta Cheese and Roma Tomatoes

Entrée Course (Choice of Two)

Harry's Award-Winning Prime Rib of Beef au jus, served Medium, with a Baked Stuffed Potato and Chef's Seasonal Vegetable

Grilled Petite Filet Mignon, served Medium, with Horseradish Whipped Potatoes, Broiled Tomato and French Bean Bouquet

Peppercorn Medley Crusted Beef Tenderloin, Perigueux with Au Gratin Potato and Asparagus

Pinot Noir Braised Short Rib of Beef, Burgundy Reduction Sauce with Au Gratin Potato and a Parmesan Tomato

Jumbo Lump Crab Cakes, Baby Arugula and Crisp Fingerling Salad, Sauce Crudo

Grilled Atlantic Salmon Filet, Coconut Red Curry Sauce, Wild Rice and Haricots Verts

Pan Seared Swordfish, Vine-Ripe Tomato Relish with Herb New Potatoes, Zucchini and Carrots

Roasted Atlantic Wild King Salmon, Caramelized Shallot Nage with Exotic Mushroom Polenta and Asparagus

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

Sliced Roast Pork Loin, Smokey Piperade Sauce with Roast New Potatoes, Zucchini and Carrots

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

Roasted European-Cut Chicken Breast, stuffed with Spinach and Fontina Cheese, Red Pepper Coulis

Your Choice of a Vegetarian Entrée from Vegetarian Entrees Menu

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

Pear & Cranberry Cobbler with Crème Anglaise

OR

Savoy 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

Miniature Seasonal Crème Brûlée

An Assortment of Seasonal Trifles

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.*

\$163 per person

*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 Enhancements

Ceremony on site fee: \$750.00

Specialty Linens and Place Settings available at additional cost

Harry's Savoy Grill and Ballroom also can Cater your Special Day at an Alternate Venue

Additional Offerings

Six-hour wedding reception an option with additional One Hour of Open Bar \$8.50 per person plus staff charge.

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.