



CLASSIC WEDDING RECEPTION PACKAGE

FIVE-HOUR WEDDING RECEPTION
DELUXE OPEN BAR
CHAMPAGNE TOAST AND SIGNATURE DRINK

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 ENSURE 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

HORS D'OEUVRES

CUSTOM WEDDING CAKE

COMPLIMENTARY TASTE TEST FOR FOUR PEOPLE (BY APPOINTMENT)

FLOOR-LENGTH CHAMPAGNE, BLACK OR WHITE LINENS WITH A CHOICE OF AVAILABLE NAPKIN COLORS

STAFF TO WELCOME YOUR GUESTS AND ASSIST THEM UPON ARRIVAL

COATROOM ATTENDANT (SEASONALLY)

HANDICAP ACCESSIBILITY

FACILITY RENTAL

SERVICE CHARGE

ADDITIONAL ENHANCEMENTS

PLEASE ASK ABOUT WEDDING CEREMONIES AT HARRY'S SAVOY BALLROOM

SPECIALTY LINENS AND PLACE SETTINGS AVAILABLE AT ADDITIONAL COST

FIVE HOUR DELUXE OPEN BAR

INCLUDES: CANADIAN CLUB, SEAGRAM'S VO, SEAGRAM'S 7, DEWAR'S SCOTCH,
BOMBAY SAPPHIRE GIN, TITO'S VODKA, ABSOLUT VODKA
(FLAVORED VODKA ALSO AVAILABLE UPON REQUEST),
BACARDI, CAPTAIN MORGAN RUM, MALIBU RUM, JACK DANIEL'S BOURBON, JIM BEAM,
BAILEY'S IRISH CREAM, SOUR APPLE PUCKER, PEACH SCHNAPPS, AMARETTO,
HAYES RANCH CABERNET SAUVIGNON AND CHARDONNAY,
WALCH "PRENDO" PINOT GRIGIO, BERINGER WHITE ZINFANDEL,
BUD LIGHT, STELLA ARTOIS, SAM ADAMS SEASONAL, DOGFISH 60 MINUTE IPA,
ASSORTED SODAS, JUICES
BRANDS ARE SUBJECT TO CHANGE-ADDITIONAL SELECTIONS MAY BE AVAILABLE UPON REQUEST

SAVOY GRAND HORS D'OEUVRES DISPLAY

HOT CRAB AND ARTICHOKE DIP, SOURDOUGH CROUTONS
IMPORTED & DOMESTIC CHEESES WITH CRISPS AND CRACKERS
CHARCUTERIE
ROASTED GARLIC 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

PASSED HORS D'OEUVRES

SELECT FIVE:

SHRIMP & TOMATO BRUSCHETTA
MELON & PROSCIUTTO BITES
RISOTTO PARMESAN BITES, MARINARA
CHÈVRE & TOMATO JAM PASTRIES
CAPRESE SKEWERS, BASIL AIOLI
GRILLED ASPARAGUS, SPECK, AGED BALSAMIC
ROASTED PORK BELLY, SPICED MAPLE GLAZE, ENDIVE SPEAR
CRAB CAKE BITES
BACON-WRAPPED GORGONZOLA DATES
SCALLOPS WRAPPED IN BACON
AHI TUNA & APPLE CANAPÉS
ASIAN VEGETABLE SPRING ROLLS

STATION OPTION

(\$5 SUPPLEMENT)

BRUSCHETTA STATION
PASTA BAR
MASHED POTATO BAR
MAC & CHEESE BAR

APPETIZER COURSE

SELECT ONE:

FOUR CHEESE RAVIOLI, PESTO CREAM
LOBSTER & SWEET CORN CHOWDER
ROASTED TOMATO & BASIL SOUP
BABY SPINACH SALAD, FIG WALNUT VINAIGRETTE
SALAD OF SEASONAL GREENS, BALSAMIC VINAIGRETTE
HARRY'S CLASSIC CAESAR SALAD

DESSERT COURSE

SELECT ONE:

WARM APPLE CRISP, CARAMEL SAUCE
BANANAS FOSTER CAKE, CARAMEL-CREAM CHEESE ICING
SEASONAL CHEESECAKE
SEASONAL BREAD PUDDING
WARM APPLE ALMOND CREAM TART
OR
HARRY'S CLASSIC GRAND DESSERT DISPLAY
SEASONAL SELECTION OF HOUSE-MADE GOURMET COOKIES,
BROWNIES, CAKES, TRUFFLES, TARTLETTES & BARS,
MINIATURE CREAM PUFFS, MINIATURE CANNOLI, MINIATURE
CHEESECAKES

CUSTOM WEDDING CAKE

CHOICE OF FLAVORS, DECORATIONS* AND ICING

*ADDITIONAL CHARGES MAY APPLY FOR CAKES REQUIRING SPECIALTY ICING, FILLING,
SHAPES OR DECORATION

LA COLOMBE COFFEE, DECAFFEINATED COFFEE,
GOURMET HOT & ICED TEA

ENTRÉE COURSE

SELECT TWO:

GUARANTEED ENTRÉE COUNTS ARE REQUIRED 10 BUSINESS DAYS PRIOR TO THE EVENT

HARRY'S AWARD WINNING PRIME RIB OF BEEF
BAKED STUFFED POTATO & CHEF'S SEASONAL VEGETABLES
(\$5 SUPPLEMENT)

GRILLED PETITE FILET MIGNON SERVED MEDIUM
HORSERADISH WHIPPED POTATOES, BROILED TOMATO & FRENCH BEANS
(\$7 SUPPLEMENT)

BRAISED BEEF SHORT RIB IN A RICH BURGUNDY-PEPPERCORN SAUCE,
AU GRATIN POTATOES, ASPARAGUS

GRILLED BONE-IN PORK CHOP, EXOTIC MUSHROOMS &
ROSEMARY REDUCTION SAUCE, NAVY BEANS, BRAISED FENNEL

GRILLED CHICKEN BREAST WITH AN APRICOT PEPPERCORN DEMI-GLACE
HERBED YUKON GOLD POTATOES, ASPARAGUS WITH LEMON PRESERVE

ROASTED EUROPEAN-STYLE CHICKEN BREAST
MUSHROOM & TOMATO RAGOUT, ASPARAGUS, CONFIT POTATO

PAN-SEARED ATLANTIC SALMON, POMMERY MUSTARD GLAZE
GREEN ONION BASMATI RICE, ZUCCHINI SQUASH

PAN-SEARED MAHI MAHI, PICKLED LEMON AIOLI
ROASTED FINGERLING POTATOES, BROILED TOMATO

BROILED CHESAPEAKE JUMBO LUMP CRAB CAKES, DUCHESS POTATOES
SEASONAL VEGETABLES, CHIPOTLE AIOLI
(\$8 SUPPLEMENT)

DUET: GRILLED PETITE FILET MIGNON SERVED MEDIUM AND BROILED PRAWNS
BERCY BUTTER, AU GRATIN POTATOES & SEASONED SAUTÉED SPINACH
(\$12 SUPPLEMENT)

\$140 PER PERSON

CLASSIC BUFFET WEDDING RECEPTION PACKAGE IS AVAILABLE FOR

\$148 PER PERSON

ASK FOR DETAILS

RECEPTION PACKAGES ARE BASED ON MINIMUM OF 100 GUESTS. ALL PACKAGE PRICES ARE INCLUSIVE OF SERVICE CHARGE