



SAVOY EXPERIENCE 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

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 & ROSEBUDS UPON GUESTS' ARRIVAL

HARRY'S PRIVATE LABEL CHARDONNAY & CABERNET SAUVIGNON SERVED THROUGHOUT DINNER

CUSTOM WEDDING CAKE

CHOICE OF AVAILABLE LUXURY LINENS

FRESH FLORAL TABLE DÉCOR INCLUDING ALTERNATING HIGH & LOW CENTERPIECES

COMPLIMENTARY TASTE TEST FOR FOUR PEOPLE (BY APPOINTMENT)

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

FIVE HOUR DELUXE OPEN BAR

INCLUDES: CANADIAN CLUB, SEAGRAM'S VO, SEAGRAM'S 7, DEWAR'S SCOTCH, BEEFEATER GIN, BOMBAY SAPPHIRE GIN, TITO'S VODKA, ABSOLUT VODKA, (FLAVORED VODKA ALSO AVAILABLE UPON REQUEST), BACARDI SILVER, 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 SEVEN:

SMOKED SALMON CUCUMBER CANAPÉS
SHRIMP & TOMATO BRUSCHETTA
SHRIMP TEMPURA, HORSERADISH MARMALADE
POLPETTINE MEATBALLS, LEMON VEAL REDUCTION
BLACK BEAN EMPANADAS, LIME CREMA
RISOTTO PARMESAN BITES, MARINARA
SMOKED GOUDA GRILLED CHEESE SHOOTERS, TOMATO BISQUE
FRENCH BROIL, CHÈVRE & BALSAMIC RED ONION CANAPÉS
OLIVE TAPENADE PASTRIES
CAPRESE SKEWERS, BASIL AIOLI
BUFFALO CHICKEN SKEWERS
GRILLED ASPARAGUS, CHÈVRE TOAST, AGED BALSAMIC
ROASTED PORK BELLY, SPICED MAPLE GLAZE CANAPE
CRAB CAKE BITES
BACON-WRAPPED GORGONZOLA DATES
SCALLOPS WRAPPED IN BACON
AHI TUNA & APPLE CANAPÉS
ASIAN VEGETABLE SPRING ROLLS

SPECIALTY STATIONS

SELECT ONE:

CLASSIC RISOTTO STATION
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
CHEESE TORTELLINI, LOCAL MUSHROOMS, TOMATO, SHAVED PECORINO
TOASTED MANCHEGO & SERRANO HAM, TOMATO-OLIVE RELISH

SALAD COURSE

SELECT ONE:

BABY SPINACH SALAD, GRAPE TOMATO, OLIVE, SPICED BARLEY, CHAMPAGNE VINAIGRETTE
SALAD OF SEASONAL GREENS, BALSAMIC VINAIGRETTE
HARRY'S CLASSIC CAESAR SALAD

DESSERT COURSE

SELECT ONE:

WARM APPLE CRISP, CARAMEL SAUCE
HARRY'S CARROT CAKE
SEASONAL CHEESECAKE
SEASONAL BREAD PUDDING
OR
HARRY'S SAVOY GRAND DESSERT DISPLAY (\$5 SUPPLEMENT)
SEASONAL SELECTION OF HOUSE-MADE GOURMET COOKIES,
BROWNIES, CAKES, TRUFFLES, TARTLETTES & BARS,
MINIATURE CREAM PUFFS, MINIATURE ECLAIRS, MINIATURE CHEESECAKES

CUSTOM WEDDING CAKE

INCLUDES A CHOICE OF FLAVORS, DECORATIONS AND ICING

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

GRILLED PETITE FILET MIGNON SERVED MEDIUM
HORSERADISH WHIPPED POTATOES, BROILED TOMATO & FRENCH BEANS

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, 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

DUET: GRILLED PETITE FILET MIGNON SERVED MEDIUM AND BROILED PRAWNS
BERCY BUTTER, AU GRATIN POTATOES & SEASONED SAUTÉED SPINACH
(\$10 SUPPLEMENT)

\$185 PER PERSON

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