

## **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

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  
CHICKEN EMPANADAS, LIME CREMA  
RISOTTO PARMESAN BITES, MARINARA  
OLIVE TAPENADE PASTRIES  
CAPRESE SKEWERS, BASIL AIOLI  
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

**STATION OPTION**

(\$7 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

MIXED GREENS SALAD, ALMONDS & SUNDRIED CHERRIES, HERB VINAIGRETTE

BABY SPINACH SALAD, GRAPE TOMATO, OLIVE, SPICED BARLEY, CHAMPAGNE 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 CLASSIC GRAND DESSERT DISPLAY (\$5 SUPPLEMENT)

SEASONAL SELECTION OF HOUSE-MADE GOURMET COOKIES,

BROWNIES, CAKES, TRUFFLES, TARTLETES & BARS,

MINIATURE CREAM PUFFS, MINIATURE ECLAIRS, 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  
(\$8 SUPPLEMENT)

GRILLED PETITE FILET MIGNON SERVED MEDIUM  
HORSE RADISH WHIPPED POTATOES, BROILED TOMATO & FRENCH BEANS  
(\$9 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  
(MARKET PRICE)

DUET: GRILLED PETITE FILET MIGNON SERVED MEDIUM AND BROILED PRAWNS  
BERCY BUTTER, AU GRATIN POTATOES & SEASONED SAUTÉED SPINACH  
(\$14 SUPPLEMENT)

**\$155 PER PERSON**

CLASSIC BUFFET WEDDING RECEPTION PACKAGE IS AVAILABLE FOR

**\$163 PER PERSON**

ASK FOR DETAILS

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

