

Mirage
Wedding
Reception
Menus

Creating Memories You Will Cherish For A Lifetime

***Wedding Celebration
Reception Menu***

Wedding Cake

Our Master Pastry Chefs take great pride in creating some of the most beautiful cakes in the world.

From simple and elegant to elaborate creations, our Chefs will design the wedding cake of your dreams.

\$10.00 Per Person

Hosted Package Bar Per Person

Includes Premium Brand Cocktails, House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water

\$22.00 Per Person

or

One Hour Hosted Package Bar Per Person

Includes House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water

\$19.00 Per Person

Champagne Toast

Domaine St. Michelle Brut

\$36.00 Per Bottle

This menu is designed for a one-hour reception between the hours of 11:00 a.m. to 5:00 p.m.

All prices are subject to 8.1% sales tax and 20% service charge. Food and Beverage pricing subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

Plated Lunch



Jewel of the South Seas

Hearts of Baby Romaine, Mandarin Oranges, Red Bell Pepper
Citrus Mint Dressing

Roasted Rosemary Breast of Chicken, Madeira Jus
Pesto Mashed Potatoes
French Green Beans and Roasted Red Peppers

Wedding Cake

Our Master Pastry Chefs take great pride in creating some of the most beautiful cakes in the world. From simple and elegant to elaborate creations, our Chefs will design the wedding cake of your dreams.

Freshly Baked Rolls, Bread and Butter

Coffee and Tea

\$39.00 per person

Tropical Paradise

Mesclun Greens
Grilled Vegetables
Balsamic Vinaigrette

Sautéed Free Range Chicken Breast
Cream Garlic Potatoes
Bouquetierre of Baby Vegetables

Wedding Cake

Our Master Pastry Chefs take great pride in creating some of the most beautiful cakes in the world. From simple and elegant to elaborate creations, our Chefs will design the wedding cake of your dreams.

Freshly Baked Rolls, Bread and Butter

Coffee and Tea

\$40.00 per person

Champagne Toast
Domaine St. Michelle Brut \$36.00 Per Bottle
There are five glasses of champagne per bottle

Lunch menus are served between 11:00 a.m. to 1:30 p.m.

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Plated Lunch



Polynesian Delight

Butter and Baby Lettuce, Stilton Cheese, Walnuts and Grapes
Creamy Walnut Vinaigrette Dressing

Skillet Seared Chicken Breast and Slow Roasted Salmon in Pesto Crust
Horseradish Potatoes Au Gratin
Grilled Vegetable Napoleon

Wedding Cake

Our Master Pastry Chefs take great pride in creating some of the most beautiful cakes in the world. From simple and elegant to elaborate creations, our Chefs will design the wedding cake of your dreams.

Freshly Baked Rolls, Bread and Butter

Coffee and Tea

\$43.00 per person

Tropical Treasure

Belgian Endive, Radicchio, Arugula, Watercress,
Asparagus Tips and Yellow Peppers
Roasted Pinenut Dressing

Pan Sautéed Filet Mignon, Roasted Onion Demi Sauce
and Horseradish Crusted Sea Bass
Mashed Potato in a Crispy Cannoli
Bouquetierre of Fresh Vegetables

Wedding Cake

Our Master Pastry Chefs take great pride in creating some of the most beautiful cakes in the world. From simple and elegant to elaborate creations, our Chefs will design the wedding cake of your dreams.

Freshly Baked Rolls, Bread and Butter

Coffee and Tea

\$50.00 per person

Champagne Toast

Domaine St. Michelle Brut \$36.00 Per Bottle
There are five glasses of champagne per bottle

Lunch menus are served between 11:00 a.m. to 1:30 p.m.

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Plated Lunch



Island Oasis

Hearts of Romaine and Crouton Ring
Caesar Dressing

Marinated New York Steak (8 oz.)
Caramelized Onion Mashed Potatoes
Caramelized Leeks, Baby Spinach, Roasted Pepper Au Gratin

Wedding Cake

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Freshly Baked Rolls, Bread and Butter

Coffee and Tea

\$49.00 per person

Calypso Classic

Tender Green Leaf Salad
tossed with Caramelized Pecans and Apples
Lingonberry Vinaigrette

Seared Filet Mignon and Grilled Basil Shrimp
Vidalia Onion and Shitake Sauté
Pesto Mashed Potatoes
Tomato Studded Thyme Green Beans

Wedding Cake

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Freshly Baked Rolls, Bread and Butter

Coffee and Tea

\$50.00 per person

Champagne Toast
Domaine St. Michelle Brut \$36.00 Per Bottle
There are five glasses of champagne per bottle

Lunch menus are served between 11:00 a.m. to 1:30 p.m.

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Lunch Buffet



Hot Tropics

Chopped Hearts of Romaine and Croutons
Caesar Dressing

Tomato and Cucumber Salad tossed with Olive Oil and Basil
Farfalle Pasta Salad, Pesto Dressing

Grilled Vegetable Display
Chipotle Chili Sauce

Braised Boneless Beef Short Ribs
Herb Roasted Chicken Breast, Pan Gravy
Broiled Orange Roughy, Citrus Butter Sauce
Horseradish Scaloped Potatoes
Fresh Seasonal Vegetables

Wedding Cake

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Freshly Baked Rolls, Bread and Butter

Coffee and Tea

\$45.00 per person

Champagne Toast
Domaine St. Michelle Brut \$36.00 Per Bottle
There are five glasses of champagne per bottle

Lunch menus are served between 11:00 a.m. to 1:30 p.m.

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Reception



Nuptial Soiree

25-40 People

Small Display of Domestic and Imported Cheeses
Aged Cheddar, Brie, Herbed Chevre, Maytag Bleu, Gruyere, Provolone, Fresh Grapes,
Dried Fruits, Candied Pecans, Freshly Baked Breads and Assorted Crackers
\$440.00 (Serves 40)

Small Display of Fresh Vegetables
Select Two Dips:
Red Pepper Coulis, Avocado Aioli, Green Goddess, Chipotle Mayonnaise, Pesto Cream, Jalapeno Ranch, Sour Cream Ranch
\$300.00 (Serves 35)

Wedding Cake
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\$10.00 Per Person

Hosted Package Bar Per Person
Includes Premium Brand Cocktails, House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water
\$22.00 Per Person

or

One Hour Hosted Package Bar Per Person
Includes House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water
\$19.00 Per Person

41-60 People

Medium Display of Domestic and Imported Cheeses
Aged Cheddar, Brie, Herbed Chevre, Maytag Bleu, Gruyere, Provolone, Fresh Grapes,
Dried Fruits, Candied Pecans, Freshly Baked Breads and Assorted Crackers
\$600.00 (Serves 55)

Medium Display of Fresh Vegetables
Select Two Dips:
Red Pepper Coulis, Avocado Aioli, Green Goddess, Chipotle Mayonnaise, Pesto Cream, Jalapeno Ranch, Sour Cream Ranch
\$400.00 (Serves 50)

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Includes Premium Brand Cocktails, House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water
\$22.00 Per Person

or

One Hour Hosted Package Bar Per Person
Includes House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water
\$19.00 Per Person

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Reception



Declaration of Love

Passed Hors D'oeuvres
Cold

Fresh Mozzarella & Roasted Tomato Bruschetta

Chicken Caesar Salad on Parmesan Crisp

Marinated Shrimp and Pesto Cream on Crostini

Hot

Mushroom & Sweet Italian Sausage Turnover

Chicken Saltimbocca Satay, Pesto Aioli

Beef Churrasco Skewer, Chimmichurri Marinade

Wedding Cake

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some of the most beautiful cakes in the world.

From simple and elegant to elaborate creations,
our Chefs will design the wedding cake of your dreams.

\$39.00 Per Person

Menu includes six pieces of hors d'oeuvres per person

Hosted Package Bar Per Person

Includes Premium Brand Cocktails, House Wine, Domestic Beer, Imported Beer,
Sodas and Bottled Water

\$22.00 Per Person

or

One Hour Hosted Package Bar Per Person

Includes House Wine, Domestic Beer, Imported Beer,
Sodas and Bottled Water

\$19.00 Per Person

Champagne Toast

Domaine St. Michelle Brut

\$36.00 Per Bottle

There are five glasses of champagne per bottle

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Reception



Unforgettable

Passed Hors D'oeuvres

Cold

Brie Cheese with Fresh Fruit on Currant Walnut Crostini
Soy Marinated Flank Steak, Mango Salad on Herb Crostini
Smoked Salmon on Peppered Toast

Hot

Grilled Pesto Marinated Chicken & Vegetable Skewer
Shrimp Satay, Spicy Fruit Salsa
Parmesan Crusted Artichoke Hearts filled with Goat Cheese Mousse

Wedding Cake

Our Master Pastry Chefs take great pride in creating some of the most beautiful cakes in the world. From simple and elegant to elaborate creations, our Chefs will design the wedding cake of your dreams.

\$41.00 Per Person

Menu includes six pieces of hors d'oeuvres per person

Hosted Package Bar Per Person

Includes Premium Brand Cocktails, House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water

\$22.00 Per Person

or

One Hour Hosted Package Bar Per Person

Includes House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water

\$19.00 Per Person

Champagne Toast

Domaine St. Michelle Brut

\$36.00 Per Bottle

There are five glasses of champagne per bottle

All prices are subject to 8.1% sales tax and 20% service charge. Food and Beverage pricing subject to change without notice.
Pricing can be guaranteed up to three months out if requested and confirmed in writing.

Reception



Now & Forever

Passed Hors D'oeuvres

Cold

Wonton Cup with Teriyaki Beef Salad

Spicy Vegetable Spring Roll, Thai BBQ Sauce

Dungeness Crab Filled Wonton Cones

Hot

Tandoori Glazed Chicken Satay, Pineapple Relish

Shrimp Spring Roll, Sweet & Sour Sauce and Hot Mustard

Pork Filled Potstickers, Ginger Soy Dipping Sauce

Wedding Cake

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\$41.00 Per Person

Menu includes six pieces of hors d'oeuvres per person

Hosted Package Bar Per Person

Includes Premium Brand Cocktails, House Wine, Domestic Beer, Imported Beer,
Sodas and Bottled Water

\$22.00 Per Person

or

One Hour Hosted Package Bar Per Person

Includes House Wine, Domestic Beer, Imported Beer,
Sodas and Bottled Water

\$19.00 Per Person

Champagne Toast

Domaine St. Michelle Brut

\$36.00 Per Bottle

There are five glasses of champagne per bottle

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Pricing can be guaranteed up to three months out if requested and confirmed in writing.

Plated Dinner



Love At First Sight

Passed Hors D'oeuvres

Cold

Marinated Shrimp and Pesto Cream on Crostini

Chicken Caesar Salad on Parmesan Crisp

Hot

Beef Churrasco Skewer, Chimichurri Marinade

Sautéed Scallop wrapped in Pancetta, Pesto Aioli

Mushroom and Sweet Italian Sausage Turnover

Dinner

Tender Green Leaf Salad

tossed with Caramelized Walnuts and Apples

Lingonberry Vinaigrette

Provençal Chicken

6 oz. Semi-Boneless Breast of Chicken with Herbed Breadcrumbs

Roasted Garlic Mashed Potatoes

Red Wine Jus Lie

Tomato Studded Thyme French Beans

Wedding Cake

Our Master Pastry Chefs take great pride in creating some of the most beautiful cakes in the world. From simple and elegant to elaborate creations, our Chefs will design the wedding cake of your dreams.

Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only \$56.00 per person

Hors D'oeuvres and Dinner \$82.00 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

All prices are subject to 8.1% sales tax and 20% service charge. Food and Beverage pricing subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

Everlasting Love

Passed Hors D'oeuvres

Cold

Roquefort Cheese and Pear Relish Crostini
Soy Marinated Flank Steak, Chimichurri on Bruschetta

Hot

Shrimp Satay, Mango Papaya Relish
Miniature Crab Cake, Spicy Fruit Salsa
Parmesan Crusted Artichokes filled with Goat Cheese Mousse

Dinner

Butternut Squash Bisque
Spicy Apple Salad

Butter and Baby Lettuce, Walnuts and Grapes
Creamy Walnut Dressing

6 oz. Oven Roasted Free Range Chicken Breast rubbed with Fine Herbs
Pesto Mashed Potatoes in a Crispy Cannoli
Bouquetierre of Fresh Vegetables

Wedding Cake

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Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only (without soup) \$58.00 per person
Dinner only (includes soup) \$66.00 per person
Hors D'oeuvres and Dinner (without soup) \$85.00 per person
Hors D'oeuvres and Dinner (includes soup) \$93.00 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

We've Only Just Begun

Passed Hors D'oeuvres

Cold

Fresh Mozzarella and Roasted Tomato Bruschetta
Smoked Salmon Tartare on Peppered Toast

Hot

Beef Tip Teriyaki Kebab
Brazilian Coconut Shrimp, Fire and Ice Coulis
Pork Potsticker, Ginger Soy Dipping Sauce

Dinner

Hearts of Romaine and Crouton Ring
Chipotle Caesar Dressing

6 oz. Chicken Saltimbocca
Chicken Cutlets layered with Prosciutto and Spinach
Parmigiano Risotto
Grilled Vegetable Timbale

Wedding Cake

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Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only \$60.00 per person
Hors D'oeuvres and Dinner \$86.00 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

Two Hearts Beat As One

Passed Hors D'oeuvres

Cold

Dungeness Crab filled Wonton Cones
Bleu Cheese Napoleon with Granny Smith Apples and Pistachio Crust

Hot

Shrimp Satay, Mango Papaya Relish
Miniature Risotto Cakes
Chicken Saltimbocca Satay, Pesto Aioli

Dinner

Heirloom Tomato Salad, Mozzarella
Olive Relish, Basil Cream and Micro Basil Crostini

10 oz. New York Steak, Red Wine Demi
Caramelized Onion Mashed Potato in Crispy Cannoli
Roasted Mushrooms, Grilled Vegetable Napoleon

Wedding Cake

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Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only \$73.00 per person

Hors D'oeuvres and Dinner \$101.00 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

The Romantics

Passed Hors D'oeuvres

Cold

Cajun Blackened Chicken Breast on Crostini, Mango Salsa

Bleu Cheese Napoleon with Granny Smith Apples

Hot

Brazilian Coconut Shrimp, Fire and Ice Coulis

Prosciutto, Asparagus and Grain Mustard in Phyllo Dough

Vegetable Spring Roll, Thai BBQ Sauce

Dinner

Lobster Bisque

Enhanced with Lobster Meat, Brandy and Cream

Belgian Endive, Raddicchio, Arugula and Watercress
garnished with Asparagus Tips and Yellow Peppers

Roasted Pinenut Dressing

Pan Seared 6 oz. Filet Mignon, Béarnaise Sauce

Garlic Roasted Fingerling Potatoes

Summer Porcinis and Baby Vegetables

Wedding Cake

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Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only (without soup) \$68.00 per person

Dinner only (includes soup) \$78.00 per person

Hors D'oeuvres and Dinner (without soup) \$94.50 per person

Hors D'oeuvres and Dinner (includes soup) \$104.50 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

You Are Everything and Everything Is You

Passed Hors D'oeuvres

Cold

Poppy Seed Grissini wrapped with Prosciutto and Truffle Butter

Brie Cheese with Fresh Fruit on Currant Walnut Crostini

Hot

Grilled Pesto Marinated Chicken and Vegetable Skewers

Parmesan Crusted Artichoke Hearts filled with Goat Cheese Mousse

Miniature Crab Cake, Spicy Fruit Salsa

Dinner

Hearts of Romaine and Crouton Ring

Caesar Dressing

6 oz. Filet Mignon, Merlot Glaze

Horseradish Potatoes Au Gratin

Mélange of Fresh Vegetables

Wedding Cake

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Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only \$68.00 per person

Hors D'oeuvres and Dinner \$95.50 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

Plated Dinner



You Are My Destiny

Passed Hors D'oeuvres

Cold

Poppy Seed Grissini wrapped with Prosciutto and Truffle Butter
Caprese Crostini with Cherry Tomato, Mozzarella and Basil Chiffonade

Hot

Miniature Crab Cake, Chipotle Mayonnaise
Coconut Chicken Tenderloin Brochette, Pineapple Salsa
Pesto Marinated Shrimp Kebabs, Tomato Garlic Chutney

Dinner

Lobster Bisque En Croute
Enhanced with Lobster Meat, Brandy and Cream
Topped with Puff Pastry

Mesclun Greens and Grilled Vegetables
Balsamic Vinaigrette

Grilled 6 oz. Filet Mignon served over Caramelized Leeks
Merlot Reduction
Potato Gratin
Bouquetierre of Baby Vegetables

Wedding Cake

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Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only (without soup) \$76.00 per person

Dinner only (includes soup) \$86.00 per person

Hors D'oeuvres and Dinner (without soup) \$104.50 per person

Hors D'oeuvres and Dinner (includes soup) \$114.50 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

All prices are subject to 8.1% sales tax and 20% service charge. Food and Beverage pricing subject to change without notice.
Pricing can be guaranteed up to three months out if requested and confirmed in writing.

I Only Have Eyes For You

Passed Hors D'oeuvres

Cold

Fresh Mozzarella and Roasted Tomato Bruschetta
Smoked Salmon on Peppered Toast

Hot

Chicken Saltimbocca Satay, Pesto Aioli
Roasted Beef Tenderloin and Pesto Béarnaise on Grilled Crostini
Miniature Risotto Cakes

Dinner

Butter and Baby Lettuce, Walnuts and Grapes
Creamy Walnut Dressing

Mixed Grill

Grilled 4 oz. Herb Crusted Chicken Breast and Shrimp
Madeira Sauce and Lemon Butter Sauce
Penne Pasta, Basil Cream Sauce
Mélange of Roasted Vegetables

Wedding Cake

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Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only \$73.00 per person

Hors D'oeuvres and Dinner \$98.50 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

Plated Dinner



Together Forever

Passed Hors D'oeuvres

Cold

Dungeness Crab filled Wonton Cones
Spicy Vegetable Spring Roll, Thai Dipping Sauce

Hot

Moroccan Chicken and Eggplant Kebab, Hummus Sauce
Shrimp Satay, Mango Papaya Relish
Parmesan Crusted Artichoke Heart filled with Goat Cheese Mousse

Dinner

Tender Green Leaf Salad
tossed with Caramelized Pecans and Apples
Lingonberry Vinaigrette

Grilled 4 oz. Filet Mignon and Roasted Rosemary Chicken Breast
Pesto Mashed Potatoes
Bouquetierre of Fresh Vegetables

Wedding Cake

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Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only \$74.00 per person
Hors D'oeuvres and Dinner \$101.50 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

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Happily Ever After

Passed Hors D'oeuvres

Cold

Smoked Salmon and Herb Cream Cheese Wonton Cones

Camembert with Caramelized Pecan on Toasted Crouton

Hot

Tandoori Glazed Chicken Satays, Pineapple Relish

Miniature Crab Cake, Spicy Fruit Salsa

Vegetable Spring Roll, Thai BBQ Sauce

Dinner

Hearts of Romaine and Crouton Ring

Chipotle Caesar Dressing

Dunn Dee's Blend

Grilled 6 oz. Filet of Beef with "Out-Back" Seasonings

and Herb Crusted Jumbo Shrimp

Red Wine and Lemon Butter Sauce

Mashed Potato in a Crispy Cannoli

Artichoke Ragout

Wedding Cake

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Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only \$84.00 per person

Hors D'oeuvres and Dinner \$111.00 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

True Love

Passed Hors D'oeuvres

Cold

Poppy Seed Grissini wrapped with Prosciutto and Truffle Butter
Bleu Cheese Napoleon with Granny Smith Apples and Pistachio Crust

Hot

Coconut Chicken Tenderloin, Pineapple Salsa
Pesto Marinated Shrimp Kebab, Tomato Garlic Chutney
Vegetable Spring Roll, Thai BBQ Sauce

Dinner

Belgian Endive, Raddicchio, Arugula and Watercress
garnished with Asparagus Tips and Yellow Peppers
Roasted Pinenut Dressing

Grilled Petit Filet Mignon, Cabernet Sauce
and Basil Pesto Marinated Sea Bass
Roasted Garlic Mashed Potatoes
Bouquetierre of Baby Vegetables

Wedding Cake

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Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only \$86.00 per person

Hors D'oeuvres and Dinner \$117.50 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

Plated Dinner



Hopelessly In Love

Passed Hors D'oeuvres

Cold

Cajun Blackened Chicken Breast on Crostini, Mango Salsa

Brie Cheese with Fresh Fruit on Currant Walnut Crostini

Hot

Miniature Crab Cake, Spicy Fruit Salsa

Rosemary Herb Crusted Lamb, Roasted Red and Yellow Peppers on Garbanzo Bean Fritters

Mushroom and Sweet Italian Sausage Turnover

Dinner

Organic Greens, Crispy Red and Green Apple Chips

Braised Roasted Shallots, Herb Boursin Cheese Wedge

and Caramelized Pecans

Lingonberry Vinaigrette

Pomegranate Granita

Pan Seared Beef Tenderloin, Summer Porcinis, Demi Cabernet Reduction
and 6 oz. Lobster Tail Milanese

Potato Anna in a Sweet Truffle Butter

Sautéed Baby Spinach and Carrot Confit

Wedding Cake

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Freshly Baked French Baguettes, Cheese Rolls, Olive Rolls and Butter

Coffee and Tea

Dinner only (without Pomegranate Granita) \$98.00 per person

Dinner only (includes Pomegranate Granita) \$105.00 per person

Hors D'oeuvres and Dinner (without Pomegranate Granita) \$125.50 per person

Hors D'oeuvres and Dinner (includes Pomegranate Granita) \$132.50 per person

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

Reception menus include five pieces of hors d'oeuvres per person.

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Dinner Buffet



Inseparable

Cold:

Caesar Salad
Tomato and Basil Oil with Fresh Mozzarella
Roast Asparagus Salad with Artichokes and Peppers
Grilled Vegetable Display, Pesto Oil and Chipotle Chili Sauce

Display of Domestic and Imported Cheeses
to include Brie, Cheddar, Port Salut, Bel Paese, Smoked Gouda, Pepper Jack, Jarlsberg, Gorgonzola, garnished with Grapes, Strawberries, Pear Relish, Smoked Apple Dip and a variety of LaBrea Rustic Breads and Crackers

Hot:

Blackened Strip Loin of Beef with Jalapeno Béarnaise, carved to order
Oven Roasted Chicken rubbed with Fine Herbs

Sautéed Sea Bass
topped with Fresh Tomato Rosemary Butter

Horseradish Potatoes Au Gratin
Medley of Fresh Vegetables

Wedding Cake

Our Master Pastry Chefs take great pride in creating some of the most beautiful cakes in the world. From simple and elegant to elaborate creations, our Chefs will design the wedding cake of your dreams.

Rolls and Butter

Coffee and Tea

\$88.00 per person
(Minimum 50 People)
\$200.00 Charge for Uniformed Chef

Domaine St. Michelle Brut for Champagne Toast \$36.00 Per Bottle

All prices are subject to 8.1% sales tax and 20% service charge. Food and Beverage pricing subject to change without notice.
Pricing can be guaranteed up to three months out if requested and confirmed in writing.

Dessert Buffet

The Mirage logo is written in a cursive, handwritten style in a dark brown color. It is positioned in the upper right corner of the page, above a decorative wavy line that spans the width of the page.

Expressions of Love

Passion Fruit Cheesecake

Dark Chocolate Fudge Torte

Chambord Napoleons

Raspberry and Coconut Frangipan Bar

Tart au Chocolate with Soft Caramel

Chocolate Dipped Strawberries

Desserts are festooned with tuile cookies bearing the words of love...

Promise, Hope, Passion, Devotion,
Love, Cherish, Trust, I Do, Respect
(select a maximum of 6 inscriptions)

Action Station

Select One:

Golden Pineapple, sautéed with Vanilla Bean and Dark Rum
served with Banana Ice Cream and Coconut Tuille

or

Cherries Jubilee with Vanilla Ice Cream
Sweet Dark Cherries flambéed with Kirsch Wasser

\$29.00 per person

Dessert selections will vary based on the number of people.

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Desserts



Sweet Celebrations

Petit Fours and French Pastries	\$58.00 per dozen
Chocolates and Truffles.....	\$51.00 per dozen
Chocolate Dipped Fruits: Pineapple, Strawberries, Bananas	\$54.00 per dozen
Miniature Napoleons:.....	\$55.00 per dozen
Vanilla, Chocolate, Grand Marnier, Chambord, Pistachio	
Miniature Chocolate Eclairs, Coffee Eclairs, Cannolis, Homemade Marshmallow Pies	\$50.00 per dozen
Miniature Roulades:.....	\$50.00 per dozen
Lemon, Chocolate Cream, Vanilla Cream and Berries	
Miniature Crème Brulees:.....	\$58.00 per dozen
Vanilla, Chocolate, Espresso, Raspberry	
Specialty Cookies:.....	\$51.00 per dozen
Chocolate Viennese Sable, Jam, Pina Colada, Double Chocolate Chip, Chocolate Ganache Coconut Macaroon, Chocolate Chip Shortbread, White Chocolate Macadamia	
Miniature Pastry Dessert Buffet.....	\$23.00 per person
Vanilla & Espresso Crème Brulee, Chocolate Dipped Strawberries, Chambord Napoleons, Mocha Eclairs, Raspberry Pistachio Tarts, Chocolate Ganache Coconut Macaroons, Chocolate Mousse Dome with Hazelnut Crust (Based on 3 pieces of miniature desserts per person)	
Create Your Own Gelato and Sorbetto Bar (minimum 50 people).....	\$15.00 per person
<i>Gelatos:</i> Vanilla, Chocolate, Strawberry, Banana, Butter Pecan, White Chocolate Macadamia Nut, Rocky Road, Cappuccino Latte	
<i>Gelato Toppings:</i> Carmelized Walnuts, Oreo Chunks, Butterfinger Pieces, M&Ms, Jimmies, Whipped Cream, Cherries, Sugar Cones Chocolate Fudge, Strawberry, Pineapple and Butterscotch Sauces	
<i>Sorbetto:</i> Lemon, Orange, Green Apple, Melon, Watermelon, Pomegranate, Cherry, Strawberry	
<i>Sorbetto Toppings:</i> Whipped Cream, Assorted Fruit Coulis, Cherries, Sugar Cones	
Gelato and Sorbetto flavors are subject to availability.	
(50-200 people: 4 toppings, 2 sauces, 2 gelato or sorbetto)	
(201-399 people: 5 toppings, 4 sauces, 4 gelato or sorbetto)	
(400 people or more: 7 toppings, 4 sauces, 4 gelato or sorbetto)	

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Desserts



Sweet Celebrations

- Chocolate Fondue (minimum 100 people).....\$16.00 per person
dark, milk and white chocolate, strawberries, pineapple kebabs,
marshmallows, madeleines and miniature rice krispy treats
(based on 2 pieces fruit and 1 piece dessert per person)
- Chocolate Fountain Action Station (minimum 200 people).....\$17.00 per person
(select one chocolate) Dark, Milk and White Chocolate
Strawberries, Pineapple Kebabs, Marshmallows, Apricots, Madeleines,
Pistachio Biscottis, Miniature Rice Krispy Treats and Coconut Macaroons
(based on 2 pieces fruit and 2 pieces dessert per person)

Dessert Action Stations

(minimum 50 People)

- Cherries Jubilee with Vanilla Bean Ice Cream.....\$13.00 per person
dark sweet cherries flambéed with kirschwasser
- Golden Pineapple sautéed with Vanilla Bean Ice Cream and Dark Rum.....\$13.00 per person
served with Banana Ice Cream and Coconut Tuile

\$150.00 Charge Per Uniformed Food Server

\$200.00 Charge Per Uniformed Chef

Cappuccino & Espresso

- Cappuccino.....\$4.50 per cup
Espresso.....\$4.00 per cup
Cappuccino/Espresso Machine Rental.....\$300.00 each
Uniformed Food Server
Cappuccino/Espresso and International Coffee... \$150.00 each
International Coffee Station.....\$78.00 per gallon
choice of colombian, sumatra or gourmet blend, freshly brewed
decaffeinated coffee, whipped cream, sugared stir sticks, chocolate straws,
orange twists and cinnamon sticks

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Wedding Cakes



Our Master Pastry Chefs take great pride in creating some of the most beautiful cakes in the world. From simple and elegant to elaborate creations, our Chefs will design the wedding cake of your dreams.

Our recommendations include the following:

Cake Suggestions:

- White Sponge
- Devils Food Chocolate
- Banana
- Carrot
- Grand Marnier Chiffon
- Lemon

Filling Suggestions:

- Vanilla Whipped Cream
- Vanilla Whipped Cream with Fresh Strawberries
- Vanilla Butter Cream
- Lemon Cream with Fresh Raspberries
- Strawberry Whipped Cream with Fresh Strawberries
- Italian Meringue Butter Cream
- Chocolate Ganache
- Custard
- Mocha Cream
- Grand Marnier Cream
- Sambuca Bavarian Cream
- Kahlua Cream
- Pina Colada
- \$10.00 Per Person

White Chocolate Mousse with Fresh Strawberries
\$11.00 Per Person

Icing Suggestions:

- White Rolled Fondant
- Ivory Rolled Fondant

CAKE TOPS

Fresh Floral is available to embellish your wedding creation \$25.00 and up

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Banquet Bar



Banquet Bar

	<u>Host Bar</u>	<u>Cash Bar</u>
Premium Brands	\$8.00 Per Drink	\$9.50 Per Drink
Select Brands.....	\$9.50 Per Drink	\$11.50 Per Drink
Specialty, Frozen, Blended Drinks	\$11.00 - \$12.00 Per Drink	
Cordials and Cognacs	\$10.00 Per Drink	\$12.75 Per Drink
Domestic Beer.....	\$6.00 Per Drink	\$7.75 Per Drink
Imported Beer	\$6.50 Per Drink	\$8.25 Per Drink
Wine	Bottle Price	\$10.00 Per Drink
Sparkling Wine and Champagne.....	Bottle Price	
Sparkling Cider	\$20.00 Per Bottle	
Soft Drinks.....	\$4.00 Per Drink	\$5.00 Per Drink
Juice.....	\$4.75 Per Drink	\$6.00 Per Drink
Mirage Bottled Water and Perrier Sparkling Mineral Water	\$4.00 Per Drink	\$5.00 Per Drink
Fiji Natural Artesian Bottled Water	\$5.25 Per Drink	\$6.75 Per Drink
Red Bull Energy Drink.....	\$6.00 Per Drink	\$7.00 Per Drink
Champagne Punch.....	\$99.00 Per Gallon	

	Premium Brands	Select Brands
Vodka	Skyy, Absolut	Grey Goose, Belvedere
Rum	Bacardi Silver, Captain Moragan Spice	Mount Gay Eclipse, Malibu
Tequila	El Jimador, Sauza	Herradura Silver, Patron
Scotch	Dewars, Johnny Walker Red	Glenlivet, Johnny Walker Black
Canadian Whiskey	Canadian Club, Seagram's V.O.	Crown Royal
Bourbon	Jim Beam, Jack Daniels	Makers Mark, Know Creek
Gin	Beefeater, Tanqueray	Bombay Sapphire
Cognac	Courvoisier V.S.	Courvoisier V.S.O.P.

Wine - Select the wines of your choice from our Mirage Wine List
 Domestic Beer - Budweiser, Bud Light, Coors Lite, Michelob Ultra
 Imported Beer - Heineken, Corona, Newcastle, O'Douls Non Alcoholic

Cocktails prices are based on one ounce of liquor per drink

Multi Liquor, Specialty drinks and Martinis will inflate the consumption figures and costs

Host Bar: Bartender Fee (one bartender per 75 people)	\$200.00
Hosted Wine, Beer and Soda Station: Uniformed Food Server (less than 50 people)	\$150.00
Hosted Wine, Beer and Soda Station: Bartender Fee (50 people or more).....	\$200.00
Cash Bar: Bartender Fee	\$200.00
Cash Bar: Cashier Fee	\$200.00
Iced Bar with Custom Logos and Designs to Complement Your Theme	\$2,500.00 and up

Cash Bar prices are inclusive of tax and gratuity

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Banquet Bar



Host Package Bar Per Person

Includes Cocktails, House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water

	<u>Premium Brands</u>	<u>Select Brands</u>
One Hour	\$22.00	\$26.00
Two Hours	\$30.00	\$35.00
Three Hours	\$39.00	\$52.00
Four Hours	\$46.50	\$61.00
Premium Brands --	\$8.00 per person for each additional hour based on guaranteed number of people	
Select Brands --	\$9.50 per person for each additional hour based on guaranteed number of people	

Host Package Bar Per Person

Includes House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water

One Hour	\$19.00
Two Hours	\$25.00
Three Hours	\$31.00
Four Hours	\$37.50

\$6.00 per person for each additional hour based on guaranteed number of people

\$200.00 Charge Per Bartender

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Specialty Drinks



Island Passion

Vodka
Chambord
Pineapple

French Kiss

Vanilla Vodka
Chai Tea
Cointreau

Eve's Nectar

Apple Pucker Liqueur
Vodka

Head Over Heels

Citrus Vodka
Hypnotiq
White Cranberry Juice

Flirtini

Pomegranate Liqueur
Vodka
Cointreau

Love Potion #9

Midori
Chambord
Vodka
Cranberry Juice
Sweet & Sour

Champagne Passion

Champagne
Hypnotiq
Passion Fruit Puree

The Aphrodisiac

Champagne
Pinot Noir
Grenadine

Sensual Elixir

Bombay Sapphire Gin
Pomegranate Juice
Fresh Lemon Juice
Berry Syrup
Champagne

Passionate Bliss

Raspberry Vodka
Dry Champagne
Triple Sec
Fresh Lime Juice
Pineapple Juice
Cranberry Juice

Champagne Ruby

Dry Champagne
Chambord

Tantric Kiss

Champagne
Strawberry Puree

Premium Brands \$11.00 per drink
Select Brands \$12.00 per drink
Select a maximum of six drinks
\$200.00 charge per bartender

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Martinis



COSMOPOLITAN

Vodka
Cointreau
Cranberry Juice
Fresh Lime Juice

CHAI TINI

Vanilla Vodka
Chai Tea
Cointreau

ABBEY ROAD

Midori
Chambord
Vodka
Cranberry Juice
Sweet and Sour

MIDORI COSMOPOLITAN

Citrus Vodka
Midori
White Cranberry Juice

TROPICAL TINI

Vodka
Chambord
Peach Schnapps
Pineapple Juice
Cranberry Juice

TANGERINE DREAM

Citrus Vodka
Triple Sec
Orange Juice
Splash of Sour

HPNOTIQ COSMOPOLITAN

Citrus Vodka
Hpnotiq
White Cranberry Juice

POMEGRANATE TINI

Vodka
Pomegranate Liqueur
Cointreau

GREEN APPLE TINI

Vodka
Apple Pucker Liqueur

WILD BERRY COSMO

Berry Vodka
Triple Sec
Cranberry Juice
Lime Juice

LEMON DROP

Citrus Vodka
Fresh Lemon Juice
Sugar Syrup

LIQUID CANDY

Vodka
Pineapple Juice
Watermelon Schnapps

Premium Brand Specialty Martinis \$11.00 per drink

Select Brand Specialty Martinis \$12.00 per drink

Select a maximum of four drinks.

\$200.00 Charge Per Bartender

Ice Bar with Custom Logos and Designs to Complement Your Theme.....\$2,500.00 and up

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South of the Border Margaritas



GRAND MARGARITA

Cuervo 1800 Tequila
Cointreau
Lime Juice
Sweet and Sour
Float Grand Marnier

NEON WATERMELON

Tequila
Triple Sec
Midori
Watermelon Juice
Lime Juice

MELON FREEZE

Tequila
Triple Sec
Midori
Lime Juice

SILVER SQUEEZE

Silver Tequila
Triple Sec
Orange Juice
Splash of Grenadine
Lemon or Lime Juice

SAUZA LEMONADE

Sauza Gold Tequila
Drambuie
Blue Curacao
Lemonade

RASPBERRY FREEZE

Tequila
Triple Sec
Chambord
Lime Juice

EXECUTIVE SUNRISE

Gold Tequila
Crème De Cassis
Pineapple Juice

STRAWBERRY

Tequila
Triple Sec
Sweet and Sour
Fresh Strawberries

MANGO-RITA

Blue Agave Tequila
Triple Sec
Simple Syrup
Fresh Sweet Mango
Fresh Lime Juice

LATIN ELIXIRS

MOJITO

Rum
Lime Juice
Simple Syrup
Bitters
Fresh Mint

PINEAPPLE MOJITO

Light Rum
Pineapple Juice
Fresh Lime Juice
Club Soda
Simple Syrup
Fresh Mint

STRAWBERRY CAIPIRINHA

Malibu Rum
Fresh Strawberries
Fresh Lime Juice
White Cranberry Juice

POMEGRANATE MOJITO

Pomegranate Liqueur
White Rum
Simple Syrup
Club Soda
Lime Juice
Fresh Mint

CHERRY MOJITO

Bicardi Limon
Lime Juice
Sprite
Cherries
Fresh Mint

CRISTO COOLER

Monte Cristo Rum
Chambord
Pineapple Juice

Premium Brand Specialty Margaritas (Sauza, Jose Cuervo Gold) \$11.00 per drink
Select Brand Specialty Margaritas (Herradura Silver, Patron Anejo) \$12.00 per drink
Latin Themed Specialty Drinks \$11.00 per drink. Select a maximum of four drinks

\$200.00 Charge Per Bartender

Ice Bar with Custom Logos and Designs to Complement Your Theme.....\$2,500.00 and up

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Specialty Frozen and Blended Tropical Drinks



THE GREEN DOLPHIN

Malibu Rum
Midori Liqueur
Pineapple Juice
Lemon and Lime Juice

PINA COLADA

Dark Rum
Coco Lopez
Pineapple Juice

TIDAL WAVE

Malibu Rum
Blue Curacao
Amaretto
Coconut Cream
Fresh Lime Juice

THE VOLCANOS FIRE

Dark Rum
Malibu Rum
Amaretto
Southern Comfort
Tropical Juices
Chambord and Bacardi

TROPICAL DREAM

Dark Rum
Midori
Crème de Banana
Coconut Cream
Fresh Orange Juice
Pineapple Juice
Fresh Bananas

TIKITINI

Light Rum
Maraschino Liqueur
Pineapple Juice
Mango Juice
Coconut Milk

BERMUDA TRIANGLE

Hpnotiq
Pineapple Juice
Crème De Banana

BANANA DAIQUIRI

Dark Rum
Crème de Banana
Fresh Banana

AVALANCHE

Vodka
Hpnotiq
Lychee Juice

BAHAMA BREEZE

Dark Rum
Raspberry Liqueur
Grenadine
Orange Juice
Pineapple Juice

STRAWBERRY DAIQUIRI

Dark Rum
Crème de Fraise
Fresh Strawberries
Fresh Lime Juice

RUM RUNNER

Meyers Rum
Crème de Banana
Blackberry Brandy
Light Rum
Orange Juice

JAMAICAN TEN SPEED

Vodka
Midori Liqueur
Crème de Banana
Malibu Rum
Cream

JUNGLE JUICE

Malibu Rum
Pomegranate Liqueur
Guava Juice
151 Rum
Pineapple Juice

BANANA SHAKER

Crème de Banana
Light Crème de Cacao
Sweet Cream
Toasted Coconut Flakes

Specialty Frozen and Blended Tropical Drinks \$12.00 per drink
Select a maximum of four drinks

\$200.00 Charge Per Bartender

Ice Bar with Custom Logos and Designs to Complement Your Theme.....\$2,500.00 and up

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Blended and Frozen Dessert Drinks



CHERRIES JUBILEE

Brandy
Cherry Liqueur
Vanilla Ice Cream
Sweet Cherries

GRASSHOPPER FROST

Crème de Cacao
Crème de Menthe
Vanilla Ice Cream
Vodka
Milk

STRAWBERRY BANANA FREEZE

Vodka
Crème de Banana
Fresh Strawberries
Strawberry Ice Cream

BRANDY ALEXANDER FREEZE

Brandy
Crème de Cacao
Heavy Cream

COOKIES AND CREAM

White Rum
White Crème de Cacao
Chocolate Ice Cream
Milk Chocolate Ice Cream
Chocolate Cream Filled Cookies

MUDSLIDE

Vodka
Bailey's Irish Cream
Kahlua
Chocolate Ice Cream

CHOCOLATE ALMOND JOY

Vodka
Amaretto
Coconut Cream
Vanilla Ice Cream
Milk

AVALANCHE

Bailey's Irish Cream
White Crème de Cacao
Vanilla Ice Cream

THE OATMEAL COOKIE

Bailey's Irish Cream
Jagermeister
Butterscotch Schnapps

COCO LATTE

Kahlua
Godiva Dark Chocolate Liqueur
Heavy Cream

Blended and Frozen Dessert Drinks \$12.00 per drink

Select a maximum of four drinks

\$200.00 Charge Per Bartender

Ice Bar with Custom Logos and Designs to Complement Your Theme.....\$2,500.00 and up

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Cordial Service



May we suggest an after dinner cordial to complement your special event.

Chambord	Bailey's Irish Cream
Amaretto Di Saronno	Kahlua
Remy Martin VSOP	Sambuca Ala Romana
Grand Marnier	Tia Maria
B & B	Drambuie
Frangelico	

\$10.00 per drink

\$200.00 Labor Charge Per Bartender

International Coffee Station

Selection of Exotic Coffee Drinks. May we suggest:
Coffee Candy (Butterscotch Schnapps, Vanilla Liqueur, Kahlua)
Almond Mocha Coffee (Amaretto Di Saronno)
Mexican Coffee (Kahlua and Brandy)
Irish Coffee (Irish Whiskey)
French Kiss (Grand Marnier/Martel V.S.)
Bailey's Coffee
Italian Coffee (Sambuca ala Romana)
Café Michelle (Bailey's, Amaretto Di Saronno, Kahlua)
French Truffle (Brandy, Crème de Cacao)

\$11.00 per drink

\$200.00 Labor Charge Per Bartender

The Roasted Bean "House Blend" Coffee.....	\$73.00 per gallon
Coffee and Decaffeinated Coffee (serves 13).....	\$70.00 per gallon
Domestic Teas and Herbal Teas (serves 13).....	\$70.00 per gallon
Cappuccino	\$4.50 per cup
Espresso	\$4.00 per cup
Cappuccino/Espresso Machine Rental	\$300.00 each
Uniformed Food Server – Cappuccino/Espresso and International Coffee	\$150.00 each
International Coffee Station.....	\$78.00 per gallon
choice of colombian, sumatra or gourmet blend, freshly brewed decaffeinated coffee, whipped cream, sugared stir sticks, chocolate straws, orange twists and cinnamon sticks	

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CHAMPAGNES AND SPARKLING WINES

FRANCE

	Per Bottle
Mumm, Cordon Rouge, Brut Very popular, just off dry style, bright and crisp	\$97.00
Deutz Classic, Brut Crisp dry well-balanced champagne perfect for any occasion	\$100.00
Nicolas Feuillatte, Brut Rose Toasty and dry Rose champagne with light flavors of cherry and walnut	\$110.00
Veuve Clicquot, Yellow Label, Brut High quality, elegant dry champagne with creamy baked fruit flavors	\$120.00
Moet et Chandon Dom Perignon, Brut Delicious full flavored champagne for that special occasion	\$390.00

CALIFORNIA

Domaine Chandon Rose, California Dry and complex with hints of dried cherry	\$65.00
Roederer Estate, Anderson Valley Elegant wine with creamy tart fruit aromas, well integrated	\$56.00

WASHINGTON

Domaine St. Michelle, Brut Clean, crisp and slightly toasty sparkling wine.	\$36.00
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IMPORTED WHITE WINES

Chardonnay, Grand Ardeche Louis Latour Medium body, easy to drink white Burgundy	\$40.00
Pouilly Fuisse, Joseph Drouhin Classic dry Chardonnay with a complex baked fruit aroma	\$52.00
Sauvignon Blanc, Nobilo Light body, crispy dry wine	\$39.00
Sancerre, Caves La Perriere Light body, dry Sauvignon Blanc with hints of lemon and lime	\$59.00
Piesporter Michelsberg Spatlese, Franz Dillmann Classic German wine, sweet, light body with tart green apple aromas	\$40.00
Pinot Grigio, Pighin Crisp, light body, dry wine that works well with shellfish	\$41.00

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Wine



AMERICAN WHITE WINES

	Per Bottle
Chardonnay, Robert Mondavi Woodbridge Medium body, dry, fruit driven wine	\$40.00
Chardonnay, Echelon Dry, mouth filling, ripe fruit aromas	\$40.00
Chardonnay, EOS Smooth creamy texture, dry, medium body	\$40.00
Chardonnay, Esser Cellars Medium body, dry, great with chicken or seafood	\$40.00
Fume Blanc, Lolonis Easy to drink Sauvignon Blanc, medium body with balanced oak influence	\$41.00
Pinot Grigio, Robert Mondavi La Famiglia Classic style, light body, very fruity but dry	\$49.00
White Blend, Conundrum A ripe medium body, aromatic wine, with a complex fruity taste	\$56.00
Chardonnay, Ferrari-Carano Full flavored with lots of oak and tropical fruit	\$56.00
Chardonnay, Groth Full body with a creamy, spicy core of oak and apple	\$60.00

IMPORTED RED WINES

Cabernet Sauvignon, Errazuriz Dry, full body, with black cherry and cassis aromas	\$40.00
Cabernet Sauvignon, Navarro Correas Full body, dry wine with black cherry aromas and hints of fresh pepper	\$40.00
Beaujolais, George DuBoeuf Very popular fruity dry wine with rich raspberry and strawberry flavors	\$39.00
Sangiovese, Antinori, Santa Cristina Complex, medium body, dry red wine with tart cherry aromas	\$40.00

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Wine



AMERICAN RED WINES

	Per Bottle
Cabernet Sauvignon, Esser Cellars Well balanced, food friendly wine with a dry finish	\$40.00
Cabernet Sauvignon, Red Diamond Full body, dry red wine with a young smooth taste	\$40.00
Cabernet Sauvignon, Chateau Ste. Michelle Washington's best, full body, rich, great with cheeses	\$39.00
Cabernet Sauvignon, Beringer "Founders Estate" Easy drinking, full body, rich black fruit, very dry	\$46.00
Cabernet Sauvignon, BV, Napa Dark, creamy, dry red wine with hints of black cherry and chocolate aromas	\$41.00
Cabernet Sauvignon, Clos du Val A Napa Valley classic! Full body with rich mountain fruit and oak	\$60.00
Merlot, Pine Ridge "Crimson Creek" Smooth drinking, firm with ripe mountain fruit	\$56.00
Zinfandel, Joel Gott Spicy, dry wine, full of dark fruit aromas and flavors	\$44.00
Pinot Noir, Castle Rock Vibrant spicy cherry fruitiness, touch of oak, not too dry	\$40.00
Pinot Noir, Wild Horse Medium body, distinct flavors of cherry, tea and cola	\$49.00
Red Blend, O'Brien "Seduction" Cabernet Sauvignon based blend with a hearty structure and a smooth finish	\$75.00

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Wine



ROSE AND BLUSH WINES

CALIFORNIA

	Per Bottle
White Zinfandel, Beringer Light body, a pleasantly sweet and fruity wine	\$40.00
Nebbiolo Rosato, Montevina Elegant, medium body, fruit oriented wine	\$39.00

HOUSE WINES

Glass Mountain from Markham and Robert Mondavi

Chardonnay, Glass Mountain Medium body, easy to drink Chardonnay	\$38.00
Cabernet Sauvignon, Glass Mountain Dry, full body, California red wine	\$38.00
White Zinfandel, Robert Mondavi Woodbridge Crisp, light body, fruity wine	\$38.00

DESSERT WINES

Smith Woodhouse Late Bottle Vintage Port Rich, sweet, full body, with black cherry flavors, perfect with chocolate	\$75.00
Churchhill 10 yr Tawny Port Barrel-aged Port with brown sugar, dried figs, and raisin characteristics	\$79.00

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