
Royal Wedding Package

\$131.00 / \$141.00 per person

Plus 20% service charge and CT sales tax

Price Includes:

Open Bar: Top shelf liquor, House wines and Draft beer *Grey Goose & Patron*

Champagne Toast ♦ Bottles of house wine poured tableside

Entree ♦ Salad Course with house made rolls & butter ♦ **Pasta Course ♦ Potato & Vegetable**

Viennese Table served with your self-provided wedding cake

LINEN- white floor length tablecloths, white napkins & choice of overlay color

Chair Covers- white or ivory cover with colored sash

Professional Maitre d exclusive to your wedding

Private Bridal Suite

COCKTAIL HOUR

Hand Passed Hors D'oeuvres- select five from our Dinner Menu

**Display of Artisan cheeses, assorted crackers, sliced pepperoni
And crisp raw vegetables with tangy dip**

Tuscan Table- see description on our Dinner Menu

Add meats sliced with an authentic Berkel Meat Slicer by our Chef \$1.50

Add 3 additional hors doeuvres- \$5.00

SALAD- Select One

House Garden Salad- house made creamy Italian or Balsamic vinaigrette dressing

Caesar Salad- Traditional style

Spinach Salad- with sliced mushrooms, red onion and warm, bacon vinaigrette dressing

Chopped Salad- iceberg, diced red onion, tomato, cucumber, and cheddar cheese. Tossed with rice wine vinaigrette dressing

Apple Gorgonzola Salad- field greens, sliced apples, Gorgonzola cheese, walnuts and dried cranberries. Served with balsamic vinaigrette dressing

PASTA- Select One*

Penne Pasta with house made Bolognese Sauce

Penne ala Vodka

Baked Manicotti

Paglia e Fieno- handmade spinach & egg pasta
with prosciutto, bacon and butter

*You may substitute this course for a Pasta Station

Served during your cocktail hour. Chef prepared Tortellini Alfredo & Penne ala Vodka

Substitute one course above for one item below

Seasonal Fruit and Berry Plate ♦ Honeydew Melon & Prosciutto ♦ Caprese Salad ♦ House made Mozzarella & Prosciutto Pinwheel

Italian Wedding Soup ♦ Baked French Onion Soup au Gratin ♦ Seafood Bisque ♦ Jumbo Lump Crab Cakes- with red pepper aioli

Spiedini ala Romano- fresh mozzarella, lightly battered and fried, served over tomato butter sauce with lemon & basil

ENTREES- Select Three

Add a Vegetarian; no extra charge

Prime Rib

Filet Mignon

Filet Mignon & Baked Stuffed Shrimp

Filet Mignon Oscar

Roasted New York Strip Sirloin

Pan Seared Salmon

Nantucket Sea Scallops Casserole

Baked North Atlantic Scrod

Chicken Florentine

Chicken Valdestone

Autumn Chicken

Chicken Wadsworth

Maple Glazed Pork Chops

Vegetarian or Vegan

For a complete description of entrees, see our dinner menu

POTATO AND VEGETABLE- Select from our Dinner Menu

VIENNESE TABLE

See full description on our dinner menu. Served with your self-provided wedding cake.

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