



CARRIAGE HOUSE
WEDDING PACKAGES

Gold \$97 per person

PRIVATE BRIDAL SUITE WITH BOTTLE OF SPARKLING WINE &
HORS D'OEUVRES
SERVICE FOR THE BRIDAL PARTY
ONE HOUR WELL & CALL OPEN BAR FOR COCKTAIL HOUR
CHOICE OF TWO STATIONARY HORS D'OEUVRES
CHOICE OF THREE BUTLER PASSED HORS D'OEUVRES
CHAMPAGNE TOAST
THREE ENTREES
WEDDING CAKE OR CUPCAKES FROM FREDERICK'S PASTRY
TABLES ENHANCED WITH WHITE OR IVORY LINENS, VOTIVE CANDLES & MIRRORS
CHIAVARI CHAIRS
EXPERIENCED EVENT COORDINATOR
ANNUAL MENU TASTING EVENT (MUST BE SCHEDULED OCTOBER 15 - APRIL 15)

Soup/Salad (select one)

LOBSTER BISQUE CRAB AND CORN CHOWDER CLAM CHOWDER
ITALIAN WEDDING SOUP BUTTERNUT SQUASH AND APPLE BISQUE
BABY FIELD GREENS WITH GORGONZOLA, CRANBERRIES AND PECANS
ARTISAN GREENS WITH HEIRLOOM TOMATOES AND SHAVED FENNEL
CAESAR SALAD WITH BUTTERY GARLIC CROUTONS AND SHAVED PARMESAN
ARUGULA SALAD WITH GOAT CHEESE, STRAWBERRIES AND TOASTED ALMONDS

Entrees

NY SIRLOIN
red wine wild mushroom gravy, mashed potatoes and asparagus
BLACKENED GRILLED SWORDFISH
topped with 2 shrimp in a lemon chorizo vinaigrette over jasmine rice with green beans
ROASTED HALF CHICKEN
house-brined with a lemon herb gravy over mashed potatoes with green beans

