

Grand Wedding Reception ~ Served Package

Cocktail Hour

Butler-passed Hors d'oeuvres

Sliced Crisp Duck on
Orange Risotto Cake

Caviar on Blini with
Crème Fraiche

Red Pepper and Spinach Mousse
on a Crostini

Stationary Hors d'oeuvres

International Cheese and
Seasonal Fruit Display

Roasted Vegetables with Hummus,
Olive Tapenade And Relishes

Option of one of three dips

Warm Crab Dip
Warm Artichoke Dip
Warm Spinach Dip

All three include pita crisps and an
assortment of sliced artisan breads

Served Dinner

Salad

Spinach salad with Warm Goat Cheese on
Crouton with Honey Bacon Dressing

Grand Mixed Grill And Accompaniments

Tenderloin of Beef
Seared Salmon
Grilled Breast of Chicken
Tomato Béarnaise Sauce

Au Gratin Potatoes with Pancetta

Sautéed Baby Vegetables
With Herb Butter

Sweets and Beverages

Truffles, Assorted Petit Fours and Chocolate
Covered Fruit

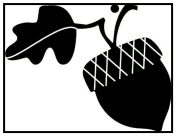
Cutting of Your Wedding Cake

Champagne Toast for the Bride & Groom

\$57.95 per person*

**Iced Tea and Iced Water, Aspreto Regular and Decaffeinated Coffee, Aspreto Teas® and Artisan Breads and Whipped Butter included.*

An 18% administrative fee for catering (see page 14) and 11% state and local sales and meals taxes will be added to the price of each menu.



Served Selection Menus

The Premium Served

Passed Hors d'oeuvres

Smoked Chicken on Biscuit
with Marscapone Cheese

Shrimp Mousse Quenelle on Sugar Cane Skewer

Sauteed Spinach and Feta Cheese on a Crostini

Stationary Hors d'oeuvres

International Cheese and
Seasonal Fruit Display

Roasted Vegetable Display with Dipping Sauce

Warm Crab Dip with French Baguettes

Served Dinner

Spinach Salad with Orange, Garlic, and Pecans
With a Citrus Vinaigrette

Trio of Medallions of Veal, Lamb and Beef
Wild Mushroom Demi-glace

Mashed Yukon Gold Potatoes and Turnips

French Green Beans

Wild Mushroom and Pearl Onion Ragout

\$49.95 per person*

The Deluxe Served

Stationary Hors d'oeuvres

International and Domestic Cheese and
Seasonal Fruit Display

Antipasto Display with Marinated Vegetables,
Italian Meats, and Cheeses

Warm Artichoke Dip with French Baguettes

Served Dinner

Boston Bibb and Radicchio Salad with Julienned
Vegetables and Creamy Tomato Dressing

Filet of Beef with Bordelaise Sauce

Lump Crab Cake with
Roasted Red Pepper Mayonnaise

Herb-Roasted Turned Potatoes
and Sautéed Squash

\$39.95 per person*

The Traditional Served

Stationary Hors d'oeuvres

Display of Fruit and Domestic Cheeses
Assortment of Crackers

Roasted Vegetable Tray with Dipping Sauce

Warm Spinach Dip with French Baguettes

Served Dinner

Grilled Baby Romaine with Croutons
Parmesan Cheese and Caesar Dressing

Sautéed Breast of Chicken with a Puree of Fresh
Tomatoes, Bell Peppers, Olive Oil, and Garlic

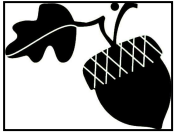
Jasmine Rice Pilaf

Steamed Julienne Vegetables

\$35.95 per person*

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Grand Wedding Reception ~ Buffet Package

Cocktail Hour

Butlered Hors d'oeuvres

Shrimp Cocktail

North Carolina Pulled Pork with Savory Slaw
on Cornbread Toast

Mini Bouchee of Wild Mushroom
and Goat Cheese

Stationary Hors d'oeuvres

International Cheese and
Seasonal Fruit Display

Warm Artichoke Dip with French Baguette

Buffet Dinner

Served Salad

Baby Lettuces with Fresh Herbs, Parmesan Crisps,
and Champagne Vinaigrette

Buffet Entrées and Accompaniments

Carving Station of Beef Tenderloin with
Bordelaise Sauce

Breast of Chicken Stuffed with Boursin Cheese and
Sun-Dried Tomato Sauce

Seared Sea Bass with Mango Caper Relish

Roasted Fingerling Potatoes

Long Grain Wild Rice Medley

Asparagus with Roasted Red Peppers

Mélange of Seasonal Vegetables

Sweets and Beverages

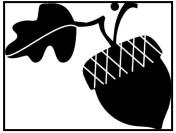
Truffles, Assorted Petit Fours and Chocolate
Covered Fruit

Cutting of the Wedding Cake

\$53.95 per person*

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Buffet Selection Menus

The Premium Buffet

Butlerød Hors d'øuvrēs

Sesame Panko Chicken

Sweet Corn and Crab Cake

Saffron Risotto Balls

Sørved Salad

Mixed Field Greens with Toasted Almonds,
Balsamic Vinaigrette, and Tomato Basil Dressing

Buffet Dinner

Grilled Beef Tenderloin with Dried Cherries,
Chives and Bordelaise Sauce

Salmon-stuffed Fillet of Sole
Citrus Butter Sauce

Crowned Portobello Mushroom with Asian Red
Beans, Lemon, Thyme, and Basil Pesto on Warmed
Spinach

Roasted Herb Potatoes

Garden Couscous

Marinated Grilled Vegetables

\$49.95 per person

The Deluxe Buffet

Butlerød Hors d'øuvrēs

Skewered, Grilled Lemon Basil Shrimp

Sausage-stuffed Mushroom Caps

Sørved Salad

Spinach Salad with Camembert Cheese, Pine Nuts,
Poppseed Vinaigrette, and Tomato Vinaigrette

Buffet Dinner

Savory Molasses-Glazed Roasted Pork Loin
With Apple Smoked Bacon

Poached Filet of Rainbow Trout stuffed with
Julienned Vegetables

Sun-Dried Tomato Tart with Savory
Whipped Cream and Tomato Mousse

Herb Roasted Root Vegetables

Jasmine Rice Pilaf

Medley of Zucchini and Peppers

\$42.95 per person*

The Traditional Buffet

Stationary Hors d'øuvrēs

Warm Artichoke Dip

Domestic Cheese and
Seasonal Fruit Display

Butlerød Hors d'øuvrēs

Jamaican Pork Tenderloin on Crostini

Sørved Salad

Mesculin Salad with Ranch and
Raspberry Vinaigrette Dressings

Buffet Dinner

Chicken Breast with Grain Crust and Champagne
Shallot Sauce

Oven Roasted Fillet of Salmon with
Cucumber Dill Butter Sauce

Cheese Tortellini with Shiitake Mushrooms in a
Creamy Romano Cheese Sauce

Garden Blend Rice

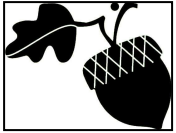
Polenta with Tomato Basil Marinara

Seasonal Steamed Vegetables

\$35.95 per person*

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Grand Wedding Reception ~ Hors d'Oeuvres Package _____

Cocktail Hour

Butlered Hors d'Oeuvres

Mini Crab Cake with Red Pepper Aioli

Mushroom Tartlette with
Manchego Cheese

Canape of Prosciutto with
Mascarpone Cheese

Reception

Stationary Hors d'Oeuvres

International Cheese Display with Dried Fruits and
Nuts served with Assorted Crackers and Pita Chips

Premium Roasted Vegetable Display
with Hummus, Tapenade, Apple and Roasted
Onion Chutneys

Fresh Fruit Display
Fresh Seasonal Fruits with Orange
Poppy seed Dressing

Spinach and Artichoke Dip with French Baguettes

Orange Duck in a Phyllo Purse

Baby Artichokes with Sun-Dried Tomato Jam

Chicken Cordon Bleu Bouchee

Gazpacho Soup Shooter with Shrimp

Smoked Salmon Display with Traditional Garnish

Chef-Assisted Stations, Sweets & Beverages

Honey Basted Roast Turkey Carving Station
Silver Dollar Rolls, Mustard and
Cranberry Mayonnaise

Martini Potato Bar
Mashed Garlic Infused Potatoes
Sweet Potatoes, and Red Bliss Potatoes
Chives, Cheese, Bacon Bits and
Southwestern Chicken

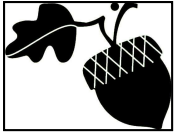
Truffles, Assorted Petit Fours and Chocolate
Covered Fruit

Cutting of the Wedding Cake

\$50.95 per person*

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Hors d'oeuvres Selection Menus

The Premium

Chef-Assisted Station

Carved Black-pepper Crusted Beef Tenderloin
Silver Dollar Rolls and Red Skin Potato Salad,
Horseradish Cream, Mayonnaise and Mustard

Stationary and Passed Hors d'Oeuvres

Shrimp Dip with French Baguettes

International Cheese and Fruit Display
Crackers, Pita Chips and Nuts

Premium Roasted Vegetable Display
Hummus Dip

Sushi and Ngiri Display with
Wasabi, Pickled Ginger and Soy Dipping Sauce

Crab-stuffed Mushroom Caps

Teriyaki Beef Skewer

Asparagus and Phyllo Straws

Sesame Panko Chicken

Smoked Scallops on Skewers
Saffron Chive Sauce

\$48.95 per person*

The Deluxe

Chef-Assisted Station

Carved Roasted Turkey Breast
Home Made Biscuits and Petite Rolls
Cranberry Mayonnaise and Mustard

Stationary and Passed Hors d'Oeuvres

Artichoke Dip
French Baguettes and Crostini

International and Domestic Cheese and
Seasonal Fruit Display

Mediterranean Display with Hummus, Tapenade,
Feta Cheese, and Olives, with Pita Chips

Tandoori Chicken Skewers

Skewered Risotto and Brie Quenelles

Shrimp and Cucumber Canapés

Spanakopita Triangles

\$44.95 per person*

The Traditional

Chef-Assisted Station

Carved Baked Virginia Ham with Honey
Bourbon Glaze
Petite Rolls and Whole Grain Mustard

Stationary and Passed Hors d'Oeuvres

Spinach Dip with French Baguettes

Domestic Cheese and Fruit Display
Assortment of Crackers

Vegetable Crudités with Hummus, Tapenade, Tomato
Chutney and Pita Chips

Sweet and Sour Meatballs

Barbeque Beef Skewer

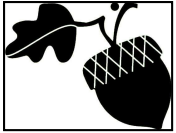
Tarragon Chicken Tartlette

Spinach and Boursin Cheese-Stuffed
Mushroom Caps

\$39.95 per person*

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Hors d'oeuvres Selection Menus

All substitutions are available at no extra charge for the Grand Wedding Package

The Premium

Hors d'Oeuvres

- ◆ Warm Crab Dip
- ◆ International Cheese and Fruit Display Crackers, Pita Chips and Nuts
- ◆ Lamb Kefta Kabob with Cucumber Dill Sauce
- ◆ Shrimp Cocktail (5 per Person)
- ◆ Sesame Panko Chicken Skewer
- ◆ Sushi and Ngiri Display with Wasabi, Pickled Ginger, and Dipping Sauce
- ◆ Fresh Spring Roll with Sweet Chili Dipping
- ◆ Smoked Chicken on a Biscuit with Mascarpone Cheese
- ◆ Shrimp Mousse Quenelle on a Sugar Cane Skewer
- ◆ Sauteed Spinach and Feta Cheese on a Crostini
- ◆ Sweet Corn Crabcake
- ◆ Shrimp Dip with French Baguettes
- ◆ Crab Stuffed Mushroom Caps
- ◆ Teriyaki Beef Skewer
- ◆ Asparagus and Phyllo Straws
- ◆ Smoked Scallops on Skewers with Saffron

The Deluxe

Hors d'Oeuvres

- ◆ Warm Artichoke Dip
- ◆ International and Domestic Cheese and Seasonal Fruit Display
- ◆ Antipasto Display with Marinated Vegetables, Italian Meats, and Chee
- ◆ Mediterranean Display with Hummus, Tapenade, Feta Cheese, and Olives with Pita Chips
- ◆ Beef or Chicken Satay
- ◆ Grilled Beef Rolls with Scallion soy Glaze
- ◆ Smoked Chicken Breast, Apple, and Cranberry on Endive Leaf
- ◆ Fried Vegetable Spring Roll with Soy Sauce and Hot Mustard Sauce
- ◆ Red Bliss Potatoes with Sour Cream, Herbs, and Caviar
- ◆ Spicy Tuna Rolls
- ◆ Skewered Grilled Lemon Basil Shrimp
- ◆ Sausage Stuffed Mushroom Caps
- ◆ Tandoori Chicken Skewers
- ◆ Skewered Risotto and Brie Quenelles
- ◆ Shrimp and Cucumber Canapes
- ◆ Spanikopita

The Traditional

Hors d'Oeuvres

- ◆ Warm Spinach Dip
- ◆ Display of Domestic Cheeses and Seasonal Fruit
- ◆ Fresh Garden Crudités Display with Dips
- ◆ Roasted Vegetable Display with Assorted Dipping Sauces
- ◆ Baby Artichokes with Sun-Dried Tomato Jam
- ◆ Smoked Turkey with Mini Orange Walnut Muffins
- ◆ Jamacian Pork Tenderloin on Crostini with Mango-Chile Chutney
- ◆ Sweet and Sour Meatballs
- ◆ Barbeque Beef Skewer
- ◆ Tarragon chicken Tartlette
- ◆ Spinach and Boursin Cheese Stuffed Mushroom Caps

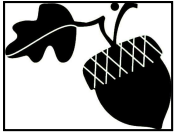
Chef-Assisted Stations

Martini Potato Bar (Add for \$5.95 per Person.)

- ◆ Mashed Garlic Infused Potatoes, Sweet Potatoes, Red Bliss Potatoes, Chives, Cheese and Bacon Bits

Cajun Martini Bar (Add for \$6.95 per Person)

- ◆ Basmati, Green and Cajun Rice, Creole Chicken, Andouille Sausage and Gumbo Vegetables
-



Entrée Selection Menus

All substitutions are available at no extra charge for the Grand Wedding Package

The Premium

Entrées

- ◆ Trio Medallions of Veal, Lamb, and Beef with Wild Mushroom Demi-Glace
- ◆ Breast of Chicken Stuffed with Jumbo Shrimp and Spinach
- ◆ Bacon Wrapped Filet Mignon with Pearl Onions, Mushrooms, and Bordelaise Sauce
- ◆ Grilled Beef Tenderloin with Dried Cherries, Chives, and Bordelaise Sauce
- ◆ Grilled Baby Lamb Chops with Mint Jelly and Rosemary
- ◆ Filet of Striped Bass with Shrimp and Mussels with White Wine Butter Sauce
- ◆ Salmon-Stuffed Filet of Sole with Citrus Butter Sauce
- ◆ Roasted Loin of Veal with Pearl Onions, Bacon, Chives, and Bordelaise Sauce
- ◆ Stuffed Portabella Mushrooms with Adzuki Beans, Lemon, Thyme, Goat Cheese, and Basil Pesto on Warmed Spinach (V)
- ◆ Eggplant Roulade in Marinara Sauce (V)

The Deluxe

Entrées

- ◆ Breast of Chicken Stuffed with Spinach, Wild Mushroom Duxelles, and Herbed Jus
- ◆ Grilled Breast of Chicken with Wild Mushrooms, Tarragon, and Lemon Butter
- ◆ Filet Mignon with Bordelaise Sauce
- ◆ Poached Filet of Rainbow Trout Stuffed with Julienned Vegetables
- ◆ Sautéed Swordfish Steak with Brandied Pepper Cream Sauce
- ◆ Grilled Swordfish Steak with Citrus Salsa
- ◆ Lump Crab Cake with Roasted Red Pepper Mayonnaise
- ◆ Grilled Veal Chop with Herbed Butter
- ◆ Lamb Loin Wellington Wrapped in Phyllo with Bordelaise Sauce
- ◆ Savory Molasses Glazed Roasted Pork Loin with Apple Smoked Bacon
- ◆ Rustic Potato Torta with Savory Tomato and Leek Coulees (V)
- ◆ Sun Dried Tomato Tart with Whipped

The Traditional

Entrées

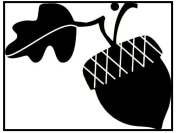
- ◆ Citrus Chicken with Basil and Pine Nuts
- ◆ Sauteed Breast of Chicken with a Puree of Fresh Tomatoes, Bell Peppers, Olive Oil, and Garlic
- ◆ Chicken Breast with Grain Crust and Champagne Shallot Sauce
- ◆ Grilled Flank Steak with Roasted Pepper Sauce
- ◆ Sliced, Oven Roasted Sirloin of Beef with Brandy Cream Sauce
- ◆ Oven Roasted Filet of Salmon with Fresh Fruit Salsa
- ◆ Oven Roasted Filet of Salmon with Cucumber Dill Butter Sauce
- ◆ Glazed Roasted Loin of Pork with Sundried Tomato Cherry Sauce
- ◆ Cheese Tortellini with Shitake Mushrooms in a Creamy Romano Cheese Sauce (V)

Chef-Assisted Stations

Carving Station Entrees

All items listed are accompanied by an assortment of petite rolls and complementary condiments.

- ◆ Baked Virginia Country Ham (Add for \$6.95 per Person)
 - ◆ Honey Roasted Basted Breast of Turkey (Add for \$7.95 per Person)
 - ◆ Roasted Peppered Top Round of Beef (Add for \$8.95 per Person)
 - ◆ Rosemary and Garlic Encrusted Leg of Lamb (Add for \$12.95 per Person)
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Beer and Liquor List

Consumption Bar

For those who wish to pay for all the drinks consumed by their guests

- ◆ Bartender fee is \$30.00 per hour with a four-hour minimum. Bartender fee is waived if your guests consume more than \$200.00 in drinks.

Cash Bar

For those who wish for each guest to pay individually

- ◆ Bartender fee is waived if sales exceed \$200.00. Please keep in mind that many of your guests will not have thought to bring cash and credit cards are not accepted

Top Shelf Bar Brands

Bombay Sapphire Gin
Belvedere Vodka
Mount Gay Eclipse Rum
Crown Royal Whisky
1800 Silver Tequila
Glenfiddich 12 Year Old Scotch
Woodford Reserve Bourbon

Premium Bar Brands

Tanqueray Gin
Smirnoff 80 Vodka
Jack Daniel's Whiskey
Bacardi Superior Rum
Johnny Walker Red Scotch
Maker's Mark Bourbon
Jose Cuervo Gold Tequila

Beer

Domestic Beer

Budweiser
Bud Light
Rolling Rock
Miller Lite
Coors
Coors Light

Imported/Premium Beer

Amstel Lite
Heineken Lager
Sierra Nevada Pale Ale
Sam Adams
Corona
Yuengling

- ◆ Beer choice includes 2 domestic and two premium. Other beers available upon request.

Top Shelf Cordials

Godiva White Chocolate
Chambord Royal de France
Frangelico
Hennessy VS

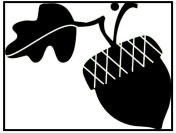
Premium Cordials

Kahlua Coffee
PAMA Pomegranate
Amaretto Di Amore
Courvosier VS

Pricing Per Glass*

- ◆ Top Shelf Cocktails—\$7
- ◆ Premium Cocktails—\$6
 - ◆ Glass of wine—\$6
 - ◆ Domestic Beer—\$4
 - ◆ Premium Beer—\$3
- ◆ Top Shelf Cordials—\$5
- ◆ Premium Cordials—\$4

* All bar prices are inclusive of 18% administrative fee (see page 14) and 11% sales tax.



University Wine List

Wine selection includes three wines with a choice of a red, a white, and a sparkling. A second white or red can be substituted for the sparkling

White Wines

Maso Canali Pinot Grigio, Italy

Maso Canali 2009 Pinot Grigio has a brilliant pale golden color, and the nose delivers nectarine and light citrus notes. It is well-balanced with depth on the palate, fresh acidity and a long clean finish.

Martin Codax Albariño, Spain

A refreshing food friendly white wine, it is crisp, elegant and dry and has aromas and flavors of pear, passion fruit and pineapple with bright acidity.

Whitehaven Sauvignon Blanc, New Zealand

A full-flavored medium bodied wine with vibrant peach, tropical fruit and gooseberry aromas and freshly cut herb undertones this wine refreshes the palate with a crisp, clean, lingering finish.

Ghost Pines Chardonnay, Napa/Sonoma

This Chardonnay possesses expressive fruit-forward characters, the result of sourcing only premium fruit this wine to express characters of baked apple, pear and lemon cream accented by an elegant and sweet vanilla finish.

M&R Prosecco, Italy (Sparkling)

Martini & Rossi Prosecco is a refreshingly dry, slightly sparkling wine that is delicate and well-balanced with hints of apple, peach and vanilla. Its light and crisp flavor makes it an incredibly versatile wine.

Red Wine

MacMurray Ranch Pinot Noir, Sonoma Coast

From the Sonoma Coast wine region, this Pinot Noir has elegant varietal fruit character expressing rich aromas and flavors of red currant, raspberry, sage, mushroom, and fresh, earthy notes.

Don Miguel Gascon Malbec, Argentina

A pure expression of the fruit, this Malbec is a full bodied wine with a deep violet color, showcasing flavors and aromas of blackberry, blueberry, plum, dark cherry, and a hint of mocha that finishes elegantly with black spice and maple

DaVinci Chianti DOCG, Italy

Aromas of ripe plums, cherries and fresh red fruit accented by peppery notes. The palate is well balanced and medium weight with flavors of ripe plums, cherries and red fruit.

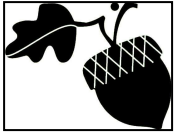
Louis M. Martini Cabernet Sauvignon, Napa Valley

This wine exhibits intense aromas of ripe cherry, cedar, and pipe tobacco. Concentrated flavors of ripe plums and dark Bing cherries marry perfectly with the oak nuances, imparting notes of brown spice and vanilla.

Zaccagnini Riserva Montepulciano d'Abruzzo

Aromas of plums and ripe blackberry. Each sip delivers a mouthful of ripe berries, leather and black pepper with subtle hints of oregano, dried herbs, and a touch of vanilla; all leading to a dry, supple finish.

* Available at \$28 a bottle or a \$5 per person package upgrade



Premium Wine List

Wine selection includes three wines with a choice of a red, a white, and a sparkling. A second white or red can be substituted for the sparkling

White Wines

Washington Hills Riesling, Washington

Bright and bursting with lime zest and mineral essence on the nose. Wonderful crispness compliments the creamy texture surrounded by key lime and crème brulee sugar notes.

Shannon Ridge Sauvignon Blanc, California

Bright aromas of gooseberry, lemons and grapefruit and flavors of citrus, tangerine and guava. Crisp, nicely balanced fullness and a lingering finish.

Stellina di Notte Pinot Grigio, Italy

A fresh, dry white wine with fragrant fruit, floral and spice aromas. The silky flavors are filled with pear, kiwi, melon, honey and spice notes that culminate in a lemony finish.

William Hill Chardonnay, Central Coast

Aromas and flavors of ripe tree fruit and spice with hints of citrus and tropical notes combine with notes of vanilla and toasty oak to round out the palate.

Korbel Brut, California

America's favorite bottle-fermented champagne, Korbel Brut is light-tasting and crisp with a 1% dosage for a balanced medium-dry finish.

Red Wine

Bridlewood Pinot Noir, California

This Pinot Noir expresses dark fruit flavors of currant, plum and blueberry with nuances of vanilla and brown spice. Well-balanced with a round mouthfeel, this wine has a smooth, lingering finish.

Red Rock Merlot, California

Aromas of ripe cherry, strawberry, and raspberry; all framed by a touch of sweet vanilla flavor. The palate is rich, giving flavors of briary blackberry and raspberry fruits.

McWilliam's Hanwood Estate Shiraz, Australia

Dark black fruit aromas of plum combined with spice and vanillin oak. The palate is dominated by plum and raspberry fruit flavors, layered with hints of vanilla and spice.

Alamos Malbec, Argentina

Flavors of dark cherry and blackberry fruit in this beautiful Malbec, with integrated spice and vanilla oak characteristics. The wine has a full structure and a long, lingering finish

Rancho Zabaco Heritage Vines Zinfandel, Sonoma

This wine delivers an abundance of black fruit and spice aromas, with soft, plummy, and jammy flavors and textures that make this wine not only approachable, but also versatile.

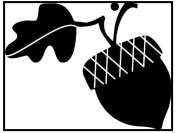
Bogle Petite Sirah, California

Full-bodied on the entry, aromas of black plum jam and toasty oak set the stage for what is to come. Vibrant and luscious fruits are framed by serious tannins, with just a wisp of leather and vanilla.

Bogle Cabernet Sauvignon, California

Unabashed cherry and rich plums on the palate, with a touch of tobacco. Soft notes of nutmeg, clove and touches of cedar shavings create a rich and sturdy flavor.

*Available at \$22 a bottle or a \$4 per person package upgrade



House Wine List

Wine selection includes three wines with a choice of a red, a white, and a sparkling. A second white or red can be substituted for the sparkling

White Wines

Canyon Road White Zinfandel, California

A medium bodied wine with nicely-balanced acidity and sweetness. This wine has aromas of dried cranberry, watermelon, with fresh cherry and strawberry notes.

Barefoot Moscato, California

Barefoot Moscato is a sweet wine with delicious mouth-watering flavors of juicy peach and apricot. Hints of lemon and orange citrus compliment a crisp, refreshing finish.

Mirassou Riesling, California

Soft and approachable with fruit-forward aromas and flavors of peach, apple, and citrus notes; a perfect complement to chicken or seafood with a versatile follow through for light and fruity desserts.

Candoni Pinot Grigio, Italy

Crisp, well-structured and sophisticated, this wine has a rich, pear-like nose, which is followed by crisp acidity, a medium body and a delicious mouth feel.

Mirassou Chardonnay, California

Fruit forward, revealing intense aromas and flavors of stone fruit such as peach and nectarine with some tropical notes. These flavors are accompanied with hints of citrus and subtle oak characteristics.

Chalone Chardonnay, California

In this Chardonnay, bright, fruit-focused flavors keep cadence with sweet essence of oak. Baked pear, Braeburn apple and sweet tangerine are accented by wafts of floral and nutmeg.

Barefoot Bubbly, California

Barefoot Bubbly Brut Cuvée is a dry bubbly that opens with the delightful aromas of Chardonnay and flavors of green apples and jasmine. Savor the hints of kiwi and peach while you enjoy the crisp, lingering finish.

Red Wine

Mirassou Pinot Noir, California

Displaying fresh fruit aromas and flavors of cherries, strawberries and red currants, this wine is bright, fresh and approachable.

Mirassou Merlot, California

Full-bodied with dark fruit flavors of blackberry and black currant. These primary flavors are enhanced by hints of vanilla and brown spices.

Navarro Correas Malbec, Argentina

Delicate floral aromas grace the entry of this Malbec, followed by flavors of cherry, mulberry, and plum elegantly joined by licorice, vanilla and baking spices. A subtle smokiness lingers across the finish. Well balanced with soft tannins and inviting easiness.

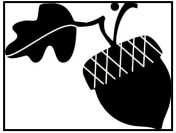
Mirassou Cabernet Sauvignon, California

Balancing intense flavors of rich blackberry and black currant with hints of vanilla and toasted oak, this wine is a unique expression of California's most celebrated growing regions.

Apothic Red, California

Syrah, Zinfandel and Merlot are blended to create this wine which reveals intense fruit aromas and flavors of rhubarb and black cherry that are complemented by hints of mocha and vanilla.

*Available at \$18 a bottle or a \$2 per person package upgrade



Bridal Package Wine List

Wine selection includes three wines with a choice of a red, a white, and a sparkling. A second white or red can be substituted for the sparkling

White Wines

Copper Ridge White Zinfandel

Lots of summer fruit including strawberry and raspberry aromas. Light bodied, fruity, fresh and delicious with a crisp finish.

Copper Ridge Chardonnay

This wine shows subtle scents of honey and roasted nut, ripe citrus and green apple fruit flavors, and a hint of oak on the finish.

William Wycliff Brut, California

Very fruity with a touch of red berry and Residual Sugar, but well balanced with a crisp, clean finish.

Red Wine

Copper Ridge Merlot

This wine exhibits medium body and mid-palate weight. The nose is dominated by bright red fruit with notes blackberry. The finish shows notes of brown spice and vanilla.

Copper Ridge Cabernet Sauvignon

Medium-bodied with flavors of blackberry, plum and cherry fruit; a hint of spice. Soft and supple tannins make for an easy drinking, everyday wine.

Full Open Bar

For those who wish to offer their guests unlimited cocktails, beer, wine, soft drinks and bottled water.

A four-hour bar includes one hour of cocktail time and 3 hours of reception time. One bartender per 75 guests is guaranteed at no charge. If you have fewer than 30 guests a bartender will be provided at \$30.00 per hour. (Minimum charge for our bartenders is four hours.)

Top Shelf Bar— \$28 per Person

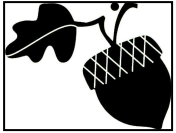
Premium Bar— \$26 per Person

Beer and Wine Only

For those who do not wish to serve alcohol other than unlimited beer and wine,. Soft drinks and bottled water will also be provided.

One bartender per 100 guests IS guaranteed at no charge. If you have fewer than 30 guests A bartender will be provided at \$30.00 per hour. (Minimum charge for our bartenders is four hours).

Beer and Wine—\$22 per Person



Catering Policies

Payments and Fee

Unless otherwise noted, all prices are per person and subject to 18% Administrative Fee* and 11% Tax.

All major credit cards, cash, and personal or business checks are accepted by the catering company.

Final Guest Count

The guaranteed minimum number of guests expected, or Final Guest Count, is due three days prior to the event.

If *fewer* than the expected number of guests attend the event, billing will be based on the Final Guest Count, not the actual number attending.

If *more* than the expected number of guests attend, the increase will be reflected in the final bill.

Until one day prior to the event, and at the discretion of the Director of Catering, additional guests may be added.

Catering Policies

All food and beverage consumed in the Jepson Alumni Executive Center must be provided by Sodexo Catering. No outside food or beverage is allowed.

Excess food and beverage items, including alcohol, may not be removed from the event site.

Extending an Open Bar

Our bar packages are for a four hour period. This is an industry standard for weddings that is acceptable to most brides and grooms. However, should you wish to extend your bar for one additional hour you may do so at the price listed below.

Wine and Beer Bars are \$5 per person

Premium Brand Bars are \$7 per person

Top Shelf Brand Bars are \$8 per person

A bartender fee of \$30 will be applied to the additional hour

Please keep in mind your final price for extending your bar will be based on your *original* guest number guarantee. In other words if you have 125 guests and 118 of your guests are 21 or over, the price for extending your bar will be based on 118 rather than only the number of guests who remain past the fourth hour.

*Administrative Fee

The Administrative Fee is not a gratuity, but a charge to cover overhead, profit, and or miscellaneous expenses. These costs can include (but are not limited to) office personnel, training expenses, culinary staffing, marketing, vehicle expenses, uniforms, and smallwares.
