



PARAMOUNT
CONFERENCE & EVENT VENUE

Friday & Sunday

WEDDING PROMO MENU

DATE: Friday or Sunday 2013 **PRICE PER PERSON:** Fridays \$72.00 + Taxes / Sundays \$78.00 + Taxes

RECEPTION SERVICE

HORS D'OEUVRES

- » An assortment of Hot and Cold Hors D'oeuvres served to your guests butler style (6 pieces per person)

DINNER SERVICE

SPECIALTY BREAD BASKET

- » An assortment of Homemade Breads, Flat Breads and Fresh Baked Focaccia
- » "My Mother's Olive Oil" imported from Greece, bottle per table

SALAD

- » Mixed Field Greens with Poached Pear, Oven Roasted Tomatoes, Tossed in a well-aged Balsamic Vinaigrette

PASTA

- » Penne in a Light Fresh Tomato & Basil Sauce

MAIN ENTRÉE

- » 4oz. A.A.A. Bacon Wrapped Filet Mignon in a Port Demi Glaze
- » 4oz. Cornish Hen Peter & Paul's Style
- » Lemon Roasted Potatoes
- » Chefs Choice Vegetables

DESSERT

- » Choice of Fruit Sorbet with Berry Coulis

LATE NIGHT SERVICE

WEDDING CAKE/COFFEE & TEA STATION

- » Client to provide cake, Paramount to cut & serve from station
- » Seasonal Market Fresh Fruit Arrangement

STANDARD OPEN BAR

- » Unlimited Red and White Wine
- » Sparkling Toast before dinner
- » Natural & Sparkling Water on all tables
- » Coffee/Tea/Esspresso

ROOM

- » Eastwood – 150 Minimum Guaranteed Adults
- » Sinatra – 150 Minimum Guaranteed Adults
- » Monroe – 75 Minimum Guaranteed Adults
- » Taylor – 75 Minimum Guaranteed Adults

** Promotion price applies to new bookings only*

** Menu can be customized and altered to suit your specific needs & budgets*