

Friday & Sunday

WEDDING PROMO MENU

DATE: Friday or Sunday May-Oct. 2013/2014 **PRICE PER PERSON:** \$84.00 + tax

RECEPTION SERVICE

- » An assortment of Hot and Cold Hors D'oeuvres served to your guests butler style

MARTINI BAR

- » Featuring Specialty Martinis made to order, with a selection of Exotic Liqueurs Garnished with Unique Toppings

DINNER SERVICE

SPECIALTY BREAD BASKET

- » An assortment of Homemade Breads and Fresh Baked Focaccia
- » "My Mothers Olive Oil", bottle per table

APPETIZER

- » Cucumber Wrapped Mixed Field Greens accented with Cherry Tomatoes and Goat Cheese Drizzled with a Vinaigrette Dressing

MAIN ENTREE

- » 5oz. Beef Tenderloin in a Cognac Mushroom Sauce
- » 5oz. Chicken Breast Supreme
- » Seasonal Vegetable Bundle
- » Roasted Potatoes

DESSERT TRILOGY

- » Mini Cheesecake, Chocolate Dipped Strawberry, Mini Whoopie Pie on Decorated Plate
- » Coffee/Tea

LATE NIGHT SERVICE

WEDDING CAKE/COFFEE & TEA STATION

- » Client to provide cake, The Vue Staff to cut & serve from station

FUNNEL CAKE STATION

- » Golden Brown Funnel Cakes lightly dusted with Icing Sugar served with Cherry and Blueberry Fruit Topping, Vanilla Ice Cream & Freshly Whipped Cream

TOP SHELF OPEN BAR

- » Unlimited Red and White Wine
- » Sparkling Toast before Dinner
- » Flat & Sparkling Water on all tables
- » Coffee/Tea

** Promotion price applies to new bookings only*

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

** Based on Minimum 125 Guests*

LONG WEEKEND SUNDAYS (MINIMUM 140 ADULTS)

- » Add \$20.00 Per Person

SATURDAYS MAY-DECEMBER (MINIMUM 150 ADULTS)

- » Add \$25.00 Per Person