



## Wedding Pricing

	January - March	May - October	November - December, April
Wedding Package	<b>\$110</b>	<b>\$140</b>	<b>\$120</b>
Guest Minimum	The Inn 50 Guests	The Inn 75 Guests	The Inn 75 Guests
	Grand Ballroom 100 Guests	Grand Ballroom 125 Guests	Grand Ballroom 100 Guests

### Package Pricing is Per Person

Pricing is subject to an additional 20% Service Charge and 7.35% CST  
A non-refundable deposit of \$1,500.00 and a signed contract is required to secure a date.

Eight months before your wedding date a \$3,000.00 payment is due.  
The final headcount and payment are due two weeks before your wedding date.

### Onsite Ceremony Services:

½ Hour Time Frame- \$1,200.00

Includes Scheduled Rehearsal, Use of Lawn and Gazebo Area,  
Seating for Your Guests & Refreshment Station





## Wedding Menu

### Features

Maître d' Service  
5 Hour Full Service Premium Open Bar  
Bottled Wine on Each Table ~ Opening Champagne Toast  
Color Coordinated Linens ~ Hand Decorated Silk Floral Centerpieces  
Water View Deck & Grounds

### Social Hour

Cold Appetizer Display  
Artisan Cheeses, Crackers, & Flatbreads,  
Vegetable Crudit , Fresh Seasonal Fruit, Bruschetta

### Seafood Appetizer Display

Mediterranean Mussels, Crab Cakes, Shrimp Cocktail Shooters

### Chef Attended Three Sauce Pasta Station

Vodka, Alfredo & Marinara Sauces with Penne Pasta

### Chef-selected Passed Hors D'oeuvres

(Choice of eight hors d'oeuvres from menu)

### Salad

(Choice of One)  
Caesar Salad  
Sea Cliff Garden Salad

### Main Course

Choice of Three Entr es plus a Vegetarian Selection  
Served with Chef-selected Accompaniments

### Dessert

A Custom Tiered Wedding Cake of Your Choice Served with Freshly  
Brewed Coffees, Espresso & Teas  
Pastry Towers: Italian Pastry, Bars, Cookies, Strawberries & Grapes





## Entrée Selections

### Beef, Pork, & Lamb

Filet Mignon with Classic Bordelaise Sauce  
Prime Rib of Beef with Au Jus  
Rack of Lamb Provencal  
Stuffed Loin of Pork with Mushroom Gravy  
Marinated Grilled Steak Kabob with Peppers and Onions

### Chicken

Florentine  
Piccata  
Mediterranean  
Marsala  
Parmesan  
Stuffed Chicken Breast

### Fish

Baked Stuffed Shrimp  
Filet of Sole Florentine  
Salmon en Crute with Dill Sauce  
Baked Salmon with Mango Chutney  
Marinated Grilled Shrimp  
Surf & Turf Tenderloin & Shrimp  
Baked Stuffed Lobster Tail\*  
Parmesan Encrusted Sea Bass\*

### Vegetarian

Spaghetti Squash Marinara  
Grilled Vegetables over Rice  
Vegetarian Lasagna Roulade  
Vegetable Stuffed Portobello Mushroom  
Eggplant Napoléon with Spinach and Marinara Sauce  
Baked Acorn Squash with Quinoa

*\*Offered as an additional upgrade.*





## Passed Hors D'oeuvres

### **Asian Dumplings**

Served with dipping sauce

### **Flatbread Gourmet Pizzas**

Cherry tomato, mushroom, & arugula

Fresh tomato, mozzarella, & basil

Caramelized onion, mozzarella, & prosciutto

### **Firecracker Shrimp**

Served with a sweet chili sauce

### **Pork Tenderloin**

Served with caramelized onions on a toasted blinis

### **Thai Chicken Satays**

Finished with peanut sauce

### **Handmade Empanadas**

Served with chimichurri dipping sauce

### **Fried Ravioli**

Served with zesty dipping sauce

### **Herb Cheese Blinis and Smoked Salmon**

Golden blinis topped with creamy herb cheese and smoked salmon

### **Pancetta and White Bean Bruschetta**

Toasted seasoned bread topped with pancetta and a hearty white bean spread

### **Gourmet Mini Hot Dogs in Pretzel Pastry**

Savory mini hot dogs encased in a buttery pretzel dough, baked until golden, and accompanied by a tangy honey mustard dipping sauce.





## Social Hour Assortments

(Priced Per Person)

**Additional Upgrades** **\$20.00**

**Antipasti Display**

*Prosciutto, Genoa Salami, Sweet & Hot Capicola, Fresh Marinated Mozzarella, Provolone, Roasted Red and Yellow Peppers, Marinated Artichokes and Mushrooms, Assorted Olives and Roasted Plum Tomatoes, with Focaccia Bread*

**Slicing Station: (One Hour)**

**Pork Tenderloin** **\$MP**

**Turkey Breast** **\$MP**

**Deluxe Glazed Ham** **\$MP**

**St. Louis Roast** **\$MP**

**Beef Tenderloin** **\$MP**

**Seafood Bars**

**Seafood Bar:** **\$30.00**

*Mediterranean Mussels, Firecracker Shrimp, Mixed Seafood Ceviche, Crab Cakes, Sushi*

**Iced Raw Bar:** **\$25.00**

*Jumbo Shrimp Cocktail, Clams and Oysters on the Half Shell*

**Sushi Bar:** **\$20.00**

*An Assortment of Handmade Rolls Including Spicy Salmon, Spicy Tuna, California, Vegetable & Avocado Shrimp & Salmon Nigiri*

**Additional Hors D'oeuvre Selections** **\$8.00 each**

**Cold Options**

Cajun Shrimp Canape

Goat Cheese & Tomato Comfiture

Ceviche Cucumber Cups

Melon and Prosciutto Skewers

Filled Salami Coronets

Maryland Crab Salad Canape

Salmon Tartar Toasts

**Hot Options**

Scallops Wrapped in Bacon

Clams Casino

Oysters Rockefeller

Stuffed Mushrooms

Baby Quiche Lorraine

Mini Cheeseburger Sliders

Spanakopita

Baby Lamb Chops

**\$MP**





## Seafood Assortments

(Priced Per Person)

### Seafood Bar

\$30.00/PP

Mediterranean Mussels  
Fire Cracker Shrimp, with a Sweet Chili Sauce  
Mixed Seafood Ceviche with Shrimp, Scallops, and White Fish  
Crab Cakes with Remoulade Sauce  
Thai Noodle Salad with Shrimp and Vegetable  
Sushi: California Rolls

### Iced Raw Bar

\$25.00/PP

Jumbo Shrimp Cocktail  
Oysters on the Half Shell  
Clams on the Half Shell

### Sushi Bar

\$20.00/PP

Spicy Salmon Rolls  
Spicy Tuna Rolls  
California Rolls  
Vegetable, Avocado Rolls  
Shrimp Nigiri  
Salmon Nigiri

### Passed Bar

\$13.00/PP

Spicy Salmon Rolls  
Spicy Tuna Rolls  
California Rolls  
Vegetable, Avocado Rolls

### Lobster Sliders

\$15.00 each

(Min. order of 50)

### Ceviche Appetizer

\$8.00

### Clams on the ½ Shell

\$MP

### Passed Jumbo Shrimp

\$15.00

### Oysters

\$MP

### Mediterranean Mussels

\$10.00

### Add On - Lobster Tails

\$MP

### Fried Calamari

\$10.00





## Additional Menu Customizations

### **Appetizer or Soup Course**

**\$13.00**

(Choice of one)

Lump Crab Cake with Red Pepper Sauce  
Jumbo Shrimp Cocktail  
Mussels Fra Diavolo  
Fresh Mozzarella with Tomato and Fresh Basil  
Melon and Prosciutto di Parma  
Asian Noodles with Fresh Vegetables  
Chopped Antipasto  
New England Clam Chowder  
Pasta Fagioli  
Butternut Squash Soup  
Garden Vegetable Soup  
Thai Curry Red Lentil Soup

### **Pasta or Risotto Course**

**\$13.00**

(Choice of one)

Penne Alla Vodka  
Lasagna Roll Filled with Spinach and Sausage  
Wild Mushroom and Mascarpone Ravioli  
Fettuccine Alfredo  
Pappardelle Bolognese  
Wild Mushroom Risotto  
Parmesan and Asparagus Risotto

### **Salad Course Upgrade**

**\$11.00**

Baby Arugula with Beets & Goat Cheese  
Cucumber Wrapped Baby Greens with  
Tomato & Frisée

### **Intermezzo Course**

**\$7.00**

(Choice of one)

Lemon Sorbet  
Mango Sorbet  
Raspberry Sorbet

### **Main Entrée Upgrades**

Adding an additional entrée selection  
Upgraded Entrée Selections:

**\$12.00**

Baked Stuffed Lobster Tail  
Parmesan Encrusted Sea Bass

**\$MP**

### **Dessert**

#### **Venetian Table**

**\$25.00**

Layered Cakes, Fresh Baked Cookies, Italian  
Pastries, Bars, Brownies, Sliced Fruit, Chocolate  
Fountain Station & Espresso Bar

#### **Espresso & Cappuccino Station**

**\$15.00**

#### **Ice Cream Sundae Station**

**\$10.00**

Toppings Including Whipped Cream,  
Strawberry, Chocolate Syrup, Rainbow  
Sprinkles, Oreo Crumbs, and English Toffee

#### **Gelato Station**

**\$6.00**

#### **Dessert Crepe Station (Choice of Two)**

**\$15.00**

Fruit Salsa, Cannoli Cream, Fresh Blueberry,  
Chocolate, Nutella / Whipped Cream

#### **Passed Mini Dessert Assortments**

**\$15.00**

Chocolate Mousse, Strawberry Brownie  
Shortcake, Strawberry Banana Milkshake,  
Pineapple Bliss, Lemon Cake Parfait,  
Cannoli Cups

#### **Chocolate Fountain with Fruit & Pretzels**

**\$15.00**

### **Late Night Snack**

#### **Popcorn**

**\$10.00**

Freshly popped popcorn

#### **Pretzel**

**\$10.00**

New York Style Soft Pretzels Served with Assorted  
Toppings: Beer & Cheese Sauce, Yellow Mustard,  
Honey Butter, & Chipotle Sauce

#### **S'mores**

**\$10.00**

Marshmallows, Chocolate, and Graham Cracker  
Display with an Open Flame for Roasting

#### **Empanadas**

**\$10.00**

Chicken, Beef, & Vegetable Empanadas with  
Dipping Sauces

#### **Hot Dog**

**\$10.00**

Fix Your Own, Served with a Variety  
of Toppings

#### **Flatbread Pizza**

**\$10.00**

Cherry Tomato, Mushroom & Arugula  
Fresh Tomato, Mozzarella & Basil  
Caramelized Onion, Mozzarella & Prosciutto

#### **Bacon Egg & Cheese**

**\$10.00**

Served on a Warm Croissant

#### **Sliders**

**\$10.00**

Chicken Parmesan, Steak & Cheese, or Sloppy Joe





## Premium Open Bar Options

### Vodka

Absolut Vodka  
Tito's Handmade Vodka  
Smirnoff Vodka  
(Raspberry, Lemon, & Vanilla)

### Tequila

Lunazul Blanco Tequila

### Gin

Tanqueray London Dry Gin

### Scotch

Johnnie Walker Red Label

### Whiskey

Jack Daniel's Tennessee Whiskey  
Jameson Irish Whiskey  
Seagram's 7 Crown Blended Whiskey  
Canadian Club Whiskey

### Bourbon

Maker's Mark  
Jim Beam Kentucky Bourbon

### Rum

Bacardi Superior White Rum  
Captain Morgan Spiced Rum  
Malibu Caribbean Coconut Rum

### Wines

Reds: Pinot Noir & Cabernet  
Whites: Chardonnay, Pinot Grigio, Rosé,  
Sauvignon Blanc, & Zonin Prosecco

### Draft Beer

Miller Lite  
Yuengling

### Liqueurs & Others

Aperol  
Campari  
Kahlúa Coffee Liqueur  
Irish Cream Liqueur

