

Wedding Pricing

	January-March	May- October	November- December - April
Wedding Package	\$110	\$140	\$120
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 nonrefundable deposit of \$1,500.00 and a signed contract is required to secure a date.

Eight months prior to your wedding date a \$3,000.00 payment is due.

Two weeks prior to your wedding date final headcount & payment is due.

Onsite Ceremony Services:

½ Hour Time Frame- \$950.00

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 & Flat Breads,
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

Salad

(Choice of One)

Caesar Salad ~ Sea Cliff Garden Salad

Main Course

Choice of Three Entrees 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 Provençal
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.

Social Hour Assortments

Priced Per Person

Additional Upgrades

- ❖ **Antipasti Display** \$10
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 \$10
 - Turkey Breast \$10
 - Deluxe Glazed Ham \$10
 - St. Lewis Roast \$10
 - Beef Tenderloin M.P.

Seafood Bars

- ❖ **Seafood Bar:** \$25
Mediterranean Mussels, Firecracker Shrimp, Mixed Seafood Ceviche, Crab Cakes, Sushi
- ❖ **Iced Raw Bar** \$18
Jumbo Shrimp Cocktail, Clams and Oysters on the Half Shell
- ❖ **Sushi Bar** \$15
An Assortment of Handmade Rolls Including Spicy Salmon, Spicy Tuna, California, Vegetable & Avocado Shrimp & Salmon Nigiri

Additional Hors D'oeuvre Selections

Cold Options

- Cajun Shrimp Canape \$3 each
- 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 *M.P.*

Additional Menu Customizations

Priced Per Person

Appetizer or Soup Course

(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 Faggioli
- ❖ Butternut Squash Soup
- ❖ Garden Vegetable Soup
- ❖ Thai Curry Red Lentil Soup

Pasta Course or Risotto

(Choice of One)

- ❖ Penne Ala Vodka
- ❖ Lasagna Roll Filled with Spinach and Sausage
- ❖ Wild Mushroom and Mascarpone Ravioli
- ❖ Fettuccini Alfredo
- ❖ Pappardelle Bolognese
- ❖ Wild Mushroom Risotto
- ❖ Parmesan and Asparagus Risotto

Salad Course Upgrade

- ❖ Baby Arugula with Beets & Goat Cheese
- ❖ Cucumber Wrapped Baby Greens with Tomato & Frisee

Intermezzo Course

(Choice of One)

- ❖ Lemon Sorbet
- ❖ Mango Sorbet
- ❖ Raspberry Sorbet

Main Entrée Upgrades

- ❖ Adding an additional entrée selection
- ❖ Upgraded Entrée Selections:
 - Baked Stuffed Lobster Tail
 - Parmesan Encrusted Sea Bass

\$8

\$7

\$5

\$5

\$8

M.P.
M.P.

Dessert

- ❖ **Venetian Table** \$15
Layered Cakes, Fresh Baked Cookies, Italian Pastries, Bars, Brownies, Sliced Fruit, Chocolate Fountain Station & Espresso Bar
- ❖ **Espresso & Cappuccino Station** \$10
- ❖ **Ice Cream Sundae Station** \$6
Toppings Including Whipped Cream, Strawberry, Chocolate Syrup, Rainbow Sprinkles, Oreo Crumbs, and English Toffee
- ❖ **Gelato Station** \$6
- ❖ **Dessert Crepe Station (Choice of Two)** \$10
Fruit Salsa, Cannoli Cream, Fresh Blueberry, Chocolate, Nutella / Whipped Cream
- ❖ **Passed Mini Dessert Assortments** \$10
Chocolate Mousse, Strawberry Brownie Shortcake, Strawberry Banana Milkshake, Pineapple Bliss, Lemon Cake Parfait, Cannoli Cups
- ❖ **Chocolate Fountain with Fruit & Pretzels** \$10

Late Night Snack

- ❖ **Popcorn** \$5
Freshly Popped Popcorn
- ❖ **Pretzel** \$5
New York Style Soft Pretzels Served with Assorted Toppings; Beer & Cheese Sauce, Yellow Mustard, Honey Butter, & Chipotle Sauce
- ❖ **S'mores** \$6
Marshmallows, Chocolate, and Graham Cracker Display with an Open Flame for Roasting
- ❖ **Empanadas** \$6
Chicken, Beef & Vegetable Empanadas with Dipping Sauces
- ❖ **Hot Dog** \$6
Fix Your Own, Served with a Variety of Toppings
- ❖ **Flat Bread Pizza** \$6
Cherry Tomato, Mushroom & Arugula
Fresh Tomato, Mozzarella & Basil
Caramelized Onion, Mozzarella & Prosciutto
- ❖ **Bacon Egg & Cheese** \$6
Served on a Warm Croissant
- ❖ **Sliders (Choice of One)** \$6
Chicken Parmesan, Steak & Cheese, or Sloppy Joe