

Best Western Plus

Wedding Packages

Cocktail Hour:

- ❖ *One Hour Premium Bar*
 - ❖ *Choice of One Display Station*
 - ❖ *Choice of Four Hors D'oeuvres*
 - ❖ *Includes a Fresh Fruit, Cheese, and Crudite Display*
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Reception:

- ❖ *Three Hour Premium Open Bar*
- ❖ *Choice of Couples Signature Drink*
- ❖ *Champagne Toast*
- ❖ *Dinner Rolls with Butter*
- ❖ *House Garden Salad with Choice of Dressing*
- ❖ *Choice of Three Entree Selections*
- ❖ *Chefs Choice of Seasonal Starch and Vegetable*
- ❖ *Soft Drinks*
- ❖ *Coffee and Tea Station*
- ❖ *Linens and Napkins*
- ❖ *Dance Floor*
- ❖ *Banquet Chairs, and Tables*
- ❖ *Silver, China, Glass, and Flatware*
- ❖ *Onsite Coordinator*
- ❖ *Complimentary Suite with Bottle of Champagne*

**Please Add 18% Service Charge and 6% Sales Tax*

Wedding Buffet Package

\$89.00 Per Person

Chicken Scampi

Sauteed Chicken served over Rice Pilaf

Chicken Saltimbocca

Chicken Cutlets, Sage, Wrapped in Italian Prosciutto, Pan fried with a White Sauce

Broiled Flounder

Tossed with Fresh Lemon and Creamy Dill Sauce

Roasted Salmon

Served with Creamy Beurre Blanc Sauce

Pork Loin

Served with a Roasted Pepper Onion Sauce

Tenderloin Beef Tips

Served with a Demi Glaze

English Cut Ribeye Steak

Served with a Peppercorn Sauce

**Please Add 18% Service Charge and 6% Sales Tax*

Clarks Green Plated Package

\$105.00 Per Person

Chicken Marsala

Tender Chicken Breast in a Sweet Marsala Wine and Mushroom Sauce

Chicken Francaise

Lightly Battered Chicken Breast with a Buttery mixture of Lemon Juice, Fresh Herbs, and Wine

Roasted Herb Crusted Pork Loin

Served over Whipped Sweet Potatoes with Dijon Mustard Sauce

Sesame Encrusted Ahi Tuna

Black and White Sesame Seeds Encrusted Ahi Tuna, Served Medium Rare, Wasabi, Beurre Blanc

Seared Scallops

with Romesco Sauce

Filet of Beef

8oz with Balsamic Demi Glaze

Prime Rib

Herb Encrusted with Tyme topped with Au Jus, Fresh Horseradish Sauce

**Please Add 18% Service Charge and 6% Sales Tax*

The Waverly Plated Package

\$115.00 Per Person

Chicken Milanese

Served with Baby Arugula, Cherry Tomatoes, and Red Wine Vinaigrette

Pan Roasted Airline Chicken

Chicken Breasts with Fresh Herbs, Mushrooms, and Red Wine Sauce

Seafood Stuffed Sole

Sole Fillets stuffed with Seafood Stuffing, and served in a Garlic Lemon Butter Sauce, and topped with Parmesan Cheese

Lump Crab Cakes

Served with Roasted Red Pepper Remouleade

Braised Beef Short Rib

Served with Burgundy Demi Glaze

Filet Mignon

With Red Wine Sauce and Blue Cheese Glaze

Veal Chop

Grilled, Marinated with Prosciutto and Fontina

**Please Add 18% Service Charge and 6% Sales Tax*

Cocktail Hors D'oeuvres

Cold:

Beef Skewers with Peanut Sauce
Honey BBQ Glazed Battered Cauliflower Bites
Spicy Chicken with Horseradish Aioli and Lemon Zest
Smoked Salmon and Chive Cream Cheese stuffed Cucumber
Seared Ahi Tuna with Wasabi Aioli and Lemon Zest
Antipasto Skewers

Hot:

Mini Beef Wellington
Mini Chicken Cordon Bites
Spinach and Feta Spanakopita
Bacon Wrapped Asparagus
Bacon wrapped Chorizo stuffed Dates
Asian Glazed Battered Cauliflower Bites
Breaded Chicken Cordon Bites

Upscaled Enhancements:

Pasta Station \$10

Tabled or Chef Attendee Station

Jumbo Shrimp Cocktail Display \$12

Served with Cocktail Sauce and Lemon Wedges

Charcuterie Board Display \$15

Cured Meats, Imported and Domestic Cheese, Savory and Sweet Accompaniments

**Please Add 18% Service Charge and 6% Sales Tax*

*Open Bar Package
(up to 5 hours)*

House California White Wines: Pinot Grigio, Chardonnay, White Zinfandel, Moscoto

House California Red Wines: Merlot, Cabernet Sauvignon

Vodka: Absolut, Titos

Gin: Beefeaters, Tanqueray

Rum: Bacardi Silver, Captian Morgan Spiced Rum

Whiskey: VO, Jack Daniels

Scotch: Dewars, J&B

Bourbon: Jim Beam

Tequila: Jose Cuervo Silver & Gold

Beer Selection (Choose Four): Miller Lite, Coors Lite, Bud Lite, Yuengling Lager, Heineken, Corona, Michelob Ultra

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