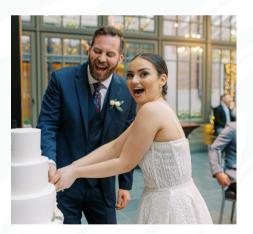


Friday & Sunday EVENING PACKAGE 2024

Reserve our Friday | Sunday Evening Package on available 2024 dates, and take advantage of the following additional perks!

Starting at \$99 per person ++



Package Inclusions

Exclusive Ballroom Rental Pricing

Ivory Damask Floor Length Table

Linens with Ivory Napkins

Complimentary Cake Cutting









Take The Elevator Home

Wedding couples receive a complimentary overnight stay in a luxury category guest room the night of the wedding.

Note* special room block rates available for your guests



2024 Friday & Sunday Evening Package

Our Friday & Sunday Evening Package includes a selection of tray passed appetizers, choice of entrée, RPH salad, fresh baked artisan rolls, butter rosettes, chef's selection starch & vegetable, freshly brewed coffee, assorted herbal teas, and a four-hour premium bar.

Tray Passed Appetizers

Vegetarian Spring Rolls Chicken & Wild Mushroom Phyllo Tomato Bruschetta Beef Wellington

Premium Bar

(Four-Hour)

Liquor

Absolute Vodka, Beefeater Gin, Bacardi Rum, Dewar's Scotch, Sauza Silver Tequila, Jim Beam Bourbon, Jack Daniel's Whiskey, Canadian Club Whiskey, Captain Morgan Rum

Beer

Labatt Blue, Bud Light, Bell's Two Hearted, Stella Artois, N/A Beer, Hard Seltzer

House Wine

Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir

Soft Drinks

Pepsi, Diet Pepsi, Starry, Schweppes Ginger Ale

150 Per Bartender

One Bartender Required For Every 125 Guests

Entrée Selections

(Choice of One)

Chicken Rochester GF 99

Roasted Boneless Chicken Breast Filled with Spinach Florentine, Tarragon Mushroom Sauce

Lemon Artichoke Chicken GF 99

Roasted Boneless Chicken Breast Filled with Goat Cheese, Artichoke, Lemon Zest, Champagne Herb Cream

Filet* & Chicken 112

Petit Filet of Beef—Balsamic Glaze, Cipollini Onion, Forest Mushroom Compote Panko Breaded Chicken—Orange Scallion and Ginger Butter Sauce

Braised Beef Short Rib & Chicken GF 110

Beef Short Rib—Bordelaise Sauce
Herb Roasted Chicken—White Wine Lemon Butter Sauce

Filet* & Salmon GF 112

Pan Seared Petit Filet of Beef—Steak Diane Sauce Slow Roasted Salmon—Tomato-Caper Beurre Blanc

All prices are subject to a 24% taxable service fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Available Fridays & Sundays in 2024 only. Not valid on previously booked events. Food and beverage minimums apply.

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of foodborne illnesses.

*Items marked with an asterisk may be cooked to order.