



Traditional Package

On the day of your wedding, your guests will be received in our well appointed ball room and patio setting, where elegantly skirted tables for your cake, registry and gifts will be displayed. Your personal wedding host, who has coordinated every detail to ensure your complete satisfaction on this special day, will be present to welcome you and your guests.

Beverage

- Cocktail Hour; Deluxe cocktail open bar for the first hour (includes premium brand liquors, red & white wine, draft beer and soft drinks)
- Sparkling wine toast
- Dinner Hour; during dinner drinks from bar can be available by cash or put on a tab
- After Dinner; 3 hours of draft beer, red & white wine and soft drinks
- Fresh brewed coffee & tea service

Hors d'oeuvres

- A tiered display featuring selected imported & domestic cheeses, artisan breads, and crackers
- **Three** hors d'oeuvre selections (*choose from list provided*)

First Course

*Please choose **one***

- | | |
|----------------------------|--------------------------|
| • Fresh Fruit en champagne | • Bruschetta on crostini |
| • Italian wedding soup | • Tortellini in Alfredo |

Second Course

*Please choose **one**, served with oven fresh rolls*

- Field green salad with traditional toppings and your choice of two dressings
- Caesar Salad served with creamy dressing multigrain croutons with shredded Asiago cheese

Entree

*Please select **three** choices, all selections include chef's fresh vegetables and appropriate starch*

Penne Pasta Puntenesca tossed with hearty tomato, caper, red onion, and olive sauce _____	\$54 per person
Creamy Parmesan Risotto with grilled vegetables finished with a basil olive oil _____	\$55 per person
Granny Smith Chicken breast stuffed with savory apple and herb dressing _____	\$58 per person
Pork Loin stuffed with fresh mozzarella, basil, and roasted shallot _____	\$60 per person
Herb Crusted Salmon North Atlantic filet with chive buerre blanc _____	\$58 per person
Normanside chicken breast stuffed with broccoli, mushroom, & cheddar cheese wrapped in puff pastry _____	\$62 per person
Grilled North Atlantic Salmon finished with a lemon lime buerre blanc _____	\$57 per person
Chilean Sea Bass wrapped in Prosciutto finished with cracked pepper and sherry buerre blanc _____	\$64 per person
Prime Rib of Beef slow roasted, served au jus _____	\$62 per person
Roasted Tenderloin of Beef sliced and served with a red wine demi-glace _____	\$64 per person
Surf and Turf (4 oz lobster tail & 6 oz. beef fillet) _____	\$73 per person

Dessert

- Traditional tiered wedding cake, custom made, cut and presented to your guests

*All food and beverage pricing is subject to 8% sales tax and 19% gratuity
Bridal suite with butler service available for \$75.00*



Queen of Hearts Package

On the day of your wedding, your guests will be received in our well appointed ball room and patio setting, where elegantly skirted tables for your cake, registry and gifts will be displayed. Your personal wedding host, who has coordinated every detail to ensure your complete satisfaction on this special day, will be present to welcome you and your guests.

Beverage

- Cocktail Hour; Deluxe cocktail open bar for the first hour (includes premium brand liquors, red & white wine, draft beer and soft drinks)
- Sparkling wine toast
- Dinner Hour; during dinner drinks from bar can be available by cash or put on a tab
- After Dinner; 3 hours of open bar featuring premium brand liquors, draft beer wine and soft drinks
- Fresh brewed coffee & tea service

Hors d'oeuvres

- A tiered display featuring selected imported & domestic cheeses, artisan breads, and crackers
- **Three** hors d'oeuvre selections (*choose from list provided*)

First Course

*Please choose **one***

- Fresh Fruit en champagne
- Italian wedding soup
- Bruschetta on crostini
- Tortellini in Alfredo

Second Course

*Please choose **one**, served with oven fresh rolls*

- Field green salad with traditional toppings and your choice of two dressings
- Caesar Salad served with creamy dressing multigrain croutons with shredded Asiago cheese

Entree

*Please select **three** choices, all selections include chef's fresh vegetables and appropriate starch*

Penne Pasta Puntenesca tossed with hearty tomato, caper, red onion, and olive sauce _____	\$57 per person
Creamy Parmesan Risotto with grilled vegetables finished with a basil olive oil _____	\$58 per person
Granny Smith Chicken breast stuffed with savory apple and herb dressing _____	\$61 per person
Pork Loin stuffed with fresh mozzarella, basil, and roasted shallot _____	\$63 per person
Herb Crusted Salmon North Atlantic filet with chive buerre blanc _____	\$61 per person
Normanside chicken breast stuffed with broccoli, mushroom, & cheddar cheese wrapped in puff pastry _____	\$65 per person
Grilled North Atlantic Salmon finished with a lemon lime buerre blanc _____	\$60 per person
Chilean Sea Bass wrapped in Prosciutto finished with cracked pepper and sherry buerre blanc _____	\$67 per person
Prime Rib of Beef slow roasted, served au jus _____	\$65 per person
Roasted Tenderloin of Beef sliced and served with a red wine demi-glace _____	\$67 per person
Surf and Turf (4 oz lobster tail & 6 oz. beef fillet) _____	\$76 per person

Dessert

- Traditional tiered wedding cake, custom made, cut and presented to your guests

*All food and beverage pricing is subject to 8% sales tax and 19% gratuity
Bridal suite with butler service available for \$75.00*



Camelot Package

On the day of your wedding, your guests will be received in our well appointed ball room and patio setting, where elegantly skirted tables for your cake, registry and gifts will be displayed. Your personal wedding host, who has coordinated every detail to ensure your complete satisfaction on this special day, will be present to welcome you and your guests. This package also includes a Bridal Suite with butler service for your wedding party.

Beverage

- Cocktail Hour; Deluxe cocktail open bar for the first hour (includes premium brand liquors, red & white wine, draft beer and soft drinks)
- Sparkling wine toast
- Dinner Hour; Chardonnay and Cabernet table wine service, drinks from bar can be available by cash or put on a tab
- After Dinner; 3 hours of open bar featuring premium brand liquors, draft beer wine and soft drinks
- Fresh brewed coffee & tea service

Hors d'oeuvres

- A tiered display featuring selected imported and domestic cheeses, crudités vegetables, Artisan breads and crackers
- Five hors d'oeuvre selections (*choose from list provided*)

First Course

Please choose one

- Fresh Fruit en champagne
- Bruschetta on crostini
- Italian wedding soup
- Tortellini in Alfredo

Second Course

Please choose one, served with oven fresh rolls

- Field green salad with traditional toppings and your choice of two dressings
- Caesar Salad served with creamy dressing multigrain croutons with shredded Asiago cheese

Entree

Please select three choices, all selections include chef's fresh vegetables and appropriate starch

Penne Pasta Puntenesca tossed with hearty tomato, caper, red onion, and olive sauce _____	\$61 per person
Creamy Parmesan Risotto with grilled vegetables finished with a basil olive oil _____	\$62 per person
Granny Smith Chicken breast stuffed with savory apple and herb dressing _____	\$65 per person
Pork Loin stuffed with fresh mozzarella, basil, and roasted shallot _____	\$67 per person
Herb Crusted Salmon North Atlantic filet with chive buerre blanc _____	\$65 per person
Normanside chicken breast stuffed with broccoli, mushroom, & cheddar cheese wrapped in puff pastry _____	\$69 per person
Grilled North Atlantic Salmon finished with a lemon lime buerre blanc _____	\$64 per person
Chilean Sea Bass wrapped in Prosciutto finished with cracked pepper and sherry buerre blanc _____	\$71 per person
Prime Rib of Beef slow roasted, served au jus _____	\$69 per person
Roasted Tenderloin of Beef sliced and served with a red wine demi-glace _____	\$71 per person
Surf and Turf 4 oz lobster tail & 6 oz. beef fillet) _____	\$80 per person

Dessert

- Traditional tiered wedding cake, custom made, cut and presented to your guests

All food and beverage pricing is subject to 8% sales tax and 19% gratuity



Wedding Package Hors D' Oeuvres

Please make your selection based on your wedding package

- Swedish Meatballs
- Spanakopita
- Pork Pot Stickers
- Vegetable Egg Roll
- Cocktail Franks
- Stuffed Mushrooms
- Beef Hibachi Skewer
- Asparagus Wrapped in Filo
- Chicken & Pineapple Kabob
- Fried Ravioli with Marinara
- Assorted Mini Quiche
- Cheese Puff with Dill
- Chicken Cornets
- Potato Pancakes
- Thai Shrimp Money Bags
- Brie & Pear in Phyllo
- Scallop wrapped in Bacon
- Chicken Tenders with BBQ Sauce

Special Touches

Add these special touches to enhance your wedding package

Gulf Shrimp Display

Tender gulf shrimp served with cocktail sauce and lemon wedge

Standard size _____ \$170 per 100 pieces

Colossal size _____ \$200 per 100 pieces

Pumpnickel and Crab Dip _____ \$4.00 per person

Fresh made crab and dill dip served with cubed pumpnickel bread

Ahi Tuna Display _____ \$200 serves 50

Sushi grade tuna sesame crusted with soy and wasabi

Chef prepared Pasta station _____ \$7.00 per person

Pastas prepared live during cocktail hour, choose **two** pastas & **two** freshly made sauces;

Pasta- Penne, Farfalle or Tortellini

Sauces- Alfredo, Marinara or Pesto

Carved Items _____ \$16.25 per person

With cocktail rolls and appropriate side sauces, choose **two** of the following;

- Pork Loin
- Roast Beef
- Turkey Breast
- Baked Ham
- Tenderloin of Beef _____ add \$4.00 per person

Sauté Station

- Sirloin steak stir fry with rice _____ \$8.50 per person
- Gulf shrimp scampi over pasta _____ \$8.50 per person
- Chicken Provençal _____ \$6.75 per person
- Roasted vegetable and herb oil _____ \$5.75 per person

Add \$75 chef fee for live presentation

Baked Brie in Pastry _____ \$120 serves 50

Imported French Brie topped with mixed berries and candied nuts wrapped in a flaky crust and served warm

Viennese Pastry Display _____ \$6.00 per person

Assorted petitfours, éclairs, cream puffs, cannolis, cookies, dessert bars and assorted mousses in chocolate cups

Champagne Greeting _____ \$3.00 per person

Champagne greeting with strawberry garnish

Fruit Punch Fountain _____ \$75.00

serves 50

Tropical fruit punch with fruit garnish

Wine Service _____ priced by the bottle

Served table side, ask for our wine list

Assorted Cordial _____ \$175.00 serves 100

A variety of after dinner cordials served in chocolate cups and butler passed

Champagne Fountain _____ \$200.00 serves 75

Bridal Suite with Butler Service _____ \$75.00

Private room for the wedding party with appetizers, champagne and wait staff for any of your needs

Place Cards _____ \$100.00 for up to 200 guests

Available in white or ivory. Must provide an excel spreadsheet of names (as they are to appear on card), Table # and Food Selection.



The Normanside Wedding Buffet

Our buffet wedding package includes the following for \$68.95 per person

Amenities

- Skirted and well appointed tables for the cake, gifts, guestbook, and place cards
- Wedding host to coordinate timing and details of your wedding

Beverage

- Cocktail Hour: deluxe cocktail open bar for the first hour (includes premium brand liquors, red & white wine, draft beer and soft drinks)
- Sparkling wine toast
- Dinner Hour: during dinner drinks from bar can be available by cash or put on a tab
- After Dinner: 3 hours of draft beer, red & white wine and soft drinks
- Fresh brewed coffee & tea service

Hors d'oeuvres

- A tiered display featuring selected imported & domestic cheeses, artisan breads, and crackers
- **Three** hors d'oeuvre selections (*choose from list provided*)

Dinner

All Dinner items can be customized to fit your needs

- Salad Bar with chefs choice assorted side salads
- Herb roasted red bliss potatoes
- Rice pilaf
- Fresh seasonal vegetable
- Oven fresh rolls
- Chicken Saltimbocca with Marsala Sauce
- Herb Crusted Salmon with chive beurre blanc
- Pasta Primavera with Alfredo sauce

Dessert

- Traditional tiered wedding cake, custom made, cut and presented to your guest

Upgrades

Enhance your buffet wedding package by adding the following

- **Premium Bar** _____ add \$3.95 per person
After dinner, 3 hours of open bar featuring premium brand liquors, draft beer, wine and soft drinks
- **Table Wine Service** _____ add \$2.95 per person
Chardonnay and Cabernet table wine service during dinner

All food and beverage pricing is subject to 8% sales tax and 19% gratuity