

Deluxe Package

Chef's Choice of Hot & Cold Hors D'oeuvres passed during Guest Arrival

Appetizer

Assortment of Freshly Baked European Rolls and Butter

Signature Antipasto Plate or
Choice of Chef's Award-Winning Soups

Pasta

(Selection of One)

Penne, Fusilli, Cheese Tortellini or Bowtie Pasta

Choice of Homemade Sauce

(Tomato Basil, Rose, Pesto, Ala Vodka or Alfredo Sauce)

Entrées

First Entree

Fresh Atlantic Fillet of Salmon, Scallop and Shrimp Brochette,
Boneless Skin on Breast of Chicken, Served with Rice Pilaf

Bowl of Three Green, Caesar, or Baby Spinach Salad

Second Entree

Slow Roasted AAA Prime Rib au jus, French Cut Veal Chop,

AAA New York Steak,
Seasonal Vegetables and Potatoes

Dessert

Your Choice of Freshly Made Desserts

Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Late Night Table

Client's Wedding Cake Cut and Displayed

Assorted Cakes, Assorted European Pastries & Tarts,

Fresh Carved Seasonal Fruit Display,

Homemade Italian Pizza

Fresh Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Host Bar 5pm - 1am

Liqueurs at Receiving Line

Champagne Toast

Rye, Rum, Vodka, Gin, Scotch, Brandy,

Variety of Domestic Beers,

VQA Red and White Wine

Pop and Juices

Espresso

(Served at the Bar)

Décor & Accessory Package Includes

Satin Floor Length Tablecloths, Satin Chair Covers,

Linen Napkins

Head Table, Receiving Line & Cake Table Décor

In House Backdrop with Up Lights

Head Table Candelabras

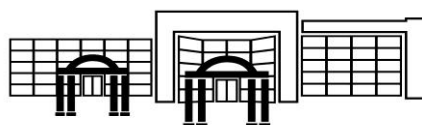


Upgrades

Deluxe Antipasto Bar.....\$12.00pp
(Substitute Hot & Cold Hors D'oeuvres and Soup/Signature Antipasto plate)

Imported Beers (Heineken & Corona)\$ 3.00pp

After Dinner Liqueurs\$ 7.00pp



BURLINGTON CONVENTION CENTRE