

THE
Colonnade
HOTEL

WEDDING PACKAGE

A Selection of Five Passed Hors D'oeuvres

Colonnade Cheese Display

*Four Course Dinner to Include a Custom Designed
Wedding Cake Served on a Decorated Plate*

Champagne Toast

(One Hour) Open Bar Featuring Deluxe Brands

Unlimited House Wine with Dinner

White Glove Service by Tuxedoed Waitstaff

Specialty Linen

*Wedding Photograph Room with Champagne
and Hors D'oeuvres for the Bridal Party*

*Overnight Suite Accommodations for the Bride and Groom
on Their Wedding Night*

Discounted Sleeping Room Rates for Guests

Votive Candles for Dinner Tables

Vendor Meals (maximum 10)

Parlor Service

Menu Tasting for up to Four Guests

All Taxes, Gratuities, and Service Charges

PASSED HORS D'OEUVRES

COLD

Duck Taco with Ginger Gastrique

Grilled Truffle Shrimp Shooter with Carrot Cocktail Sauce

Steak Tartar, Saffron Aioli, Crisp Endive, Baguette

Mini Ahi, Diakon Radish, Wasabi, Carrot Vinaigrette

Deviled Eggsm Crab, Tobiko Caviar

Smoked Salmon Blini, Crème Fraiche, Caviar

Scallop Ceviche, Peppered Mango, Cilantro, Lime Popcorn

Smoked Duck, Blue Corn Pancake, Black Bean Relish

Ratatouille & Goat Cheese Tart

Prosciutto & Marinated Melon

Ahi "lolly pops" Citrus, Fennel, Celery

Foie Gras Donut, Pear Compote

Oyster on Half Shell, Champagne Pearls, Wasabi Caviar

PASSED HORS D'OEUVRES

HOT

Smoked Shrimp Brandade, Smoked Tomato Aioli

Shrimp & Lobster Corn Dog

Fresh Mozzarella & Tomato Pizza

Crab Cakes, Herb Aioli

Petite Gyro, Pita, Tzatziki, Cucumber, Lemon

House-Made Spicy "Pigs in a Blanket", Sweet Onion Aioli

Mini Hot Dogs

House-Made Scallops Wrapped in Nueskes Bacon

Mini Pizza, Braised Lamb, Leeks, Feta Cheese

BBQ Brisket, Jalapeno Cornbread, Pickled Shallot

Butter Fried Chicken, Tangerine Honey

Mini Kobe Burgers with Aged Cheddar

Bonnefoy Chicken Meatballs, Tarragon jus

Shrimp Grits, Scallion, Roast Pepper

Sloppy "JO" (Braised Short Rib, Caramelized Onion, Saffron Aioli)

Gougeres

Three Cheese Mac & Cheese

Spanikopita

Crusted Rack of Lamb @ \$5.00 per piece

Wild Mushroom & Truffle Fritter, Sherry Cream

WIND THROUGH THE WINDOW

(Included in Package)

*Elaborate Display of Cheese & Vegetables
Baked Brie, Fondue & Saganaki
Assorted Fruits, Poached Pear, & Berries*

DISPLAYED HORS D'OEUVRES

(Select one Displayed at an Additional Price)

TAPAS

*Marinated Tomato and Mozzarella, Olive and Anchovy Salad, Black Bean and Cilantro,
Baby Shrimp and Leeks, Forest Mushroom Salad, Artichoke Salad, Calamari Salad,
Smoked Chicken and Corn Salad with Fried Plantains
\$18.00 per person*

ANTIPASTO

*Soppressata, Capicola, Salami, Prosciutto, Roasted Peppers, Olives, Hummus,
Balsamic Marinated Cippolini Onions, Marinated Artichokes, Marinated Seafood Salad, Bread Sticks,
Mozzarella, Provolone and Truffle Whipped Mascarpone
\$15.00 per person*

RAW BAR

*Crab Claws, Shrimp, Oysters, Clams, Green Lip Mussels, Mignonette,
Herb Aioli, Amber Cocktail Sauce, Cucumber Chow Chow
Additional – Market Price*

CHEF ATTENDED STATIONS

(All Stations Require One Chef for Every 75 Guests at \$100.00 Each Plus Applicable Tax)

WILD MUSHROOM SAUTE

*Sauté of Exotic Mushrooms, Served over Brioche, Fresh Herbs, Pecorino, Veal jus
\$12.00 per person*

HERB RUBBED TURKEY BREAST

*Bistro Sauce, Herb Aioli, and Cranberry Chutney
\$13.00 per person*

SPICED AHI

*Sweet Corn Relish, Braised Scallions, Mango Aioli and Herb Blini
\$18.00 per person*

LEMON-OREGANO LEG OF LAMB

*Tzatziki, Grilled Flatbread
\$15.00 per person*

ASIAN STATION

*Mandarin Chicken and Beef and Asparagus
Fried Rice, Steamed White Rice and crispy Wontons
\$16.00 per person*

SUSHI STATION

*Assorted Sushi Made To Order
Additional \$8.00 per person
\$250.00 Chef Fee*

LOBSTER STATION

*Poached Lobster, Vanilla Beurre Fondue, Cream Leeks, Coconut-Lemongrass Fumet,
Crispy Vegetables, Champagne Nage, Braised Fennel
Additional – Market Price*

FIRST COURSE

(Choice of One)

Tri of Duck

Blue Corn "Pancake"

Smoked Duck-Tomato Chutney, Ginger Seared Duck-Poached Pear, Duck Rilette-Dijon

Gnocchi

Basil, Confit Tomato, Parmigiano-Reggiano, Olive Oil

Orecchiette

Butter Poached Clam, White Wine Sauce, bacon, peas, Bulls Blood

Capon

Dumpling, Corn-lemongrass Essence, Enoki Mushroom, Ginger, Sesame

Parsnip Veloute

Crème Fraîche, Poached Lobster, Caviar

Shrimp

Timbale of Shrimp & Cilantro, Piquillo Pepper Sauce, Queso Blanco, Arugula

Salmon

Chilled, Tabbouleh, Toasted Mustard Seed, Micro Celery, Falafel

Day Boat Scallop

Salsify, Caramelized Pears, Micro Cress

Corn Veloute

Crab, Bacon Crème, Arugula

Sirloin

Smoked Rare, Frisee, Chilled Potato, Red Wine Syrup, Shallot Puree

Cocktail

Lobster-Mango & Snow Pea, Shrimp-Summer Roll, Seared Tuna-Ginger Sushi Rice

Grilled Lamb Chop

Lemon Hummus, Cucumber Yogurt, Olive

Lemon Soup

Rice, Chicken, Scallion

SALAD COURSE

(Choice of One)

Caesar Salad

Parmesan Tuile, Brioche, Prosciutto, Chive Mousseline

Pear & Arugula Salad

Goat Cheese, Pear Chip, Vanilla Vinaigrette

Cucumber & Roasted Pepper

Feta, Mint, Almonds, Shallots, Oregano

Lola Rosa & Baby Oak Salad

Grapefruit, Port-Ginger Emulsion, Crispy Shallots

Mixed Baby Greens

Goat Cheese, Dried Cranberry, Orange Rappi

Bibb

Chive, Dijon Vinaigrette, Shallot

Seasonal Vegetable Salad

Champagne Vinaigrette, Chive, Nasturtiums

Tomato (Seasonal)

Fresh Mozzarella, Basil Puree, Balsamic

ENTRÉES

BLACK BASS

Crayfish, Spinach, Sauce Etouffee, Dauphine Potato, Mushroom

SALMON

Edamame, Baby Artichoke, Pommes Tapees, Lemon Verbena Tea Broth

MONK

La Quercia Wrapped, Red Wine Reduction, Brunoise Vegetable Risotto, Lobster

BOUILLABAISSSE

Shrimp, Mussels, Scallop, Bass, Saffron Fumet, Potato

STATLER CHICKEN

Aged Vinegar Sauce, Macaroni Gratin, Bacon Lardon, Root Vegetable

STATLER CHICKEN

Stuffed with Spinach Mousseline, Yukon Whipped, Red Wine Lacquered Baby Carrots, Sauce Bonnefoy

FILET MIGNON

Cedar Planked, Caramelized Shallot, Spatezle, Syrah Sauce, Foie Gras Brulee

NY SIRLOIN

Braised Short Ribs, Fondante Potato, Haricot Verts, Juniper Reduction

PORK TENDERLOIN

Sauce Forestiere, Sweet Corn Polenta, Asparagus, Citrus, Truffle

NAVARIN LAMB LOIN

Buttered Vegetable, Parsnip Puree, Thyme jus

DUCK BREAST

Confit of Leg, Honey Glazed baby Onions, Salsify, Minted Peas, Maderia Sauce, Sweet Potato

CHEESE COURSE

INDIVIDUAL PLATE

Manchego, Brie, Ash Brush Goat Cheese, Honey Comb, Roast Pistachio

\$8.00 per person additional

DESSERT

CUSTOM STYLED WEDDING CAKE

WEDDING PACKAGE PRICING

<i>Black Bass</i>	<i>\$175.00</i>
<i>Salmon</i>	<i>\$165.00</i>
<i>Monk</i>	<i>\$170.00</i>
<i>Bouillabaisse</i>	<i>\$180.00</i>
<i>Statler Chicken</i>	<i>\$165.00</i>
<i>Statler Stuffed Chicken</i>	<i>\$165.00</i>
<i>Filet Mignon</i>	<i>\$185.00</i>
<i>NY Sirloin</i>	<i>\$185.00</i>
<i>Pork Tenderloin</i>	<i>\$175.00</i>
<i>Navarin Lamb Loin</i>	<i>\$195.00</i>
<i>Duck Breast</i>	<i>\$175.00</i>

*Menu Pricing Reflects One Hour Of Open Bar.
For a Five Hour Open Deluxe Bar Add Thirty Dollars.
For a Five Hour Open Luxury Bar Add Forty Five Dollars.*

ADDITIONAL CHARGES

*Seasonal Coat Check Attendant Fee
Printed Menus
Ceremony Fee
Function Parking*

The Hotel Requires a Non-Refundable Deposit of \$2,500.00 at the Time of Booking

*Final Payment in Addition to The Number of Guaranteed Guests is Due
72 Hours In Advance of The Date of The Wedding
by a Certified Check, Cashiers Check or Credit Card
Please No Personal Checks*

WINE SELECTIONS

SPARKLING WINES AND CHAMPAGNE

Charles de Fère, Blanc de Blanc, France \$38

Cava, Codorniu Rosé, Spain \$40

Chandon, Brut Classic, California \$50

Deutz, Brut Classic, France \$72

Taittinger, Cuvée Prestige, France \$90

WHITE WINES

Douglass Hill, Chardonnay, California \$34

Stella, Pinot Grigio, Italy \$38

Valley of the Moon, Pinot Blanc, California \$39

Sterling, Chardonnay, California \$40

Pierre Sparr, Riesling, France \$40

Pierre Sparr, Pinot Gris Reserve, France \$45

Hanna Russian River, Sauvignon Blanc, California \$49

Miner, Viognier, California \$52

***Please ask to see Brasserie Jo's full French and American wine lists for additional selections.**

WINE SELECTIONS

RED WINES

Douglass Hill, Merlot, California \$34

Douglass Hill, Cabernet, California \$34

Montes Estate, Cabernet Sauvignon, Chile \$37

Da Vinci, Chianti, Italy \$38

Zuccardi, Malbec, Argentina \$39

Sterling, Merlot, California \$39

Sterling, Cabernet Sauvignon, California \$40

Chapoutier, Cote du Rhone, France \$40

Chalone, Pinot Noir, California \$46

Masi, Campofiorin, Italy \$55

Hess Estate, Cabernet Sauvignon, California \$68

Truchard, Zinfandel, Carneros California \$80

Geysler Peak Reserve, Meritage, California \$100

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BEVERAGE SERVICE

Select Brands

Smirnoff Vodka, Gordon Gin, Bacardi Silver Rum,
Seagram 7 Whiskey, Johnnie Walker Red Label Scotch
Jim Beam Bourbon

Deluxe Brands

Absolut Vodka, Tanqueray Gin,
Mt. Gay Rum, Canadian Club Whiskey
Dewars White Label Scotch, Jack Daniels Bourbon,
Cuervo Gold Tequilla

Luxury Brands

Grey Goose Vodka, Bombay Sapphire Gin,
Ten Cane Rum, Crown Royal Whiskey,
Macallan 12 yr. Single Malt Scotch,
Knob Creek 9 yr. Bourbon, Patron Silver Tequila

Cordials

Kahlúa, Drambuie, Grand Marnier
Frangelico, Sambuca, Amaretto di Saronno
Baileys Irish Cream, B & B

Cognacs

Courvoisier VS
Remy Martin VS
Hennessy VSOP

Enhancement Bars*

*Additional Bartender Required ** Specialty Cocktails and Mixology

Select Martinis	\$9.25
Deluxe Martinis	\$10.25
Luxury Martinis	\$11.25
Mojito Bar	\$10.00
Themed Bar**	\$12.50

Full Service Hosted Bars

Select Mixed Drinks	\$7.25
Deluxe Mixed Drinks	\$8.25
Luxury Mixed Drinks	\$9.25
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soft Drinks	\$4.50
Mineral Water	\$4.00
House Wine	\$8.00
Cordials	\$8.00
Cognacs	\$9.00

Cash Bars

Select Mixed Drinks	\$9.50
Deluxe Mixed Drinks	\$10.50
Luxury Mixed Drinks	\$12.00
Domestic Beer	\$6.50
Imported Beer	\$7.50
Soft Drinks	\$6.00
Mineral Water	\$5.25
House Wine	\$10.00
Cordials	\$10.00
Cognacs	\$11.50

One Bartender Is Required per 100 Guests

Bartender Fee Is \$100 for First 4 Hours and \$25 for Each Additional Hour

This Fee Will Be Waived In the Event that Beverage Sales Exceed \$500 per Bartender

*Cash Bar Prices include Service Charge and Tax