

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**

*Tzatzki, 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**

Wycliff Brut, California \$45

Chateau Lafayette Brut, California \$38

Cava, Cordoniu, Pinot Noir, Spain \$38

Pierre Sparr Cremant d' Alsace, France \$59

Deutz Brut Classic, Champagne, France \$74

### **WHITE WINES**

Douglass Hill, Chardonnay, California \$36

Stella, Pinot Grigio, Italy \$36

Canyon Road Pinot Grigio, California \$42

Raymond Estate, Chardonnay, California \$39

Dr. Loosen, Riesling, Germany \$39

Valley of the Moon, Pinot Blanc, California \$40

Matanzas Creek, Sauvignon Blanc, California \$51

La Doucette Pouilly-Fume, Sauvignon Blanc, France \$76

Helfrich, Pinot Gris, France \$47

Sterling, Chardonnay, California \$44

Markham, Chardonnay, California \$66

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

## **WINE SELECTIONS**

### **RED WINES**

Douglass Hill, Merlot, California \$36

Douglass Hill, Cabernet, California \$36

Montes Estate, Cabernet Sauvignon, Chile \$39

Santa Ema, Merlot, Chile \$39

Sterling, Merlot, California \$41

Canyon Road Pinot Noir, California \$42

Canyon Road Merlot, California \$42

St. Cosme Little James Syrah, France \$35

Lolonis (Organic), Merlot, California \$56

Da Vinci, Chianti, Italy \$36

Mirassou Pinot Noir \$40

Chalone, Pinot Noir, California \$48

Chateau Haut-Beausejour St. Estephe, France \$64

Los Vascos, Cabernet Sauvignon, Chile \$40

Hess Estate, Cabernet Sauvignon, California \$72

Sterling, Cabernet Sauvignon, California \$42

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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	\$10.00
Deluxe Martinis	\$11.00
Luxury Martinis	\$12.00
Mojito Bar	\$11.00
Themed Bar**	\$13.00

### Full Service Hosted Bars

Select Mixed Drinks	\$8.00
Deluxe Mixed Drinks	\$9.00
Luxury Mixed Drinks	\$10.00
Domestic Beer	\$7.00
Imported Beer	\$8.00
Soft Drinks	\$5.00
Mineral Water	\$6.00
House Wine	\$10.00
Cordials	\$8.00
Cognacs	\$9.00

### Cash Bars\*

Select Mixed Drinks	\$10.00
Deluxe Mixed Drinks	\$11.00
Luxury Mixed Drinks	\$12.50
Domestic Beer	\$8.00
Imported Beer	\$9.00
Soft Drinks	\$6.00
Mineral Water	\$7.00
House Wine	\$11.00
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 15% Service Charge, 6% Taxable Administrative Fee and 7% MA Sales Tax