



JACQUES CARTIER

Candlelight Reception Package

Your Package Includes:

Hors D'oeuvres Featuring

*Selection of Hot and Cold Hors d'oeuvres & Displayed and Passed with White Glove Service
Menu selections on the reverse side*

Open bar for four hours

*Call liquor, Canadian and domestic bottled beer, house wines, non-alcoholic beer & wine,
assorted sodas*

Champagne Toast

With Cuvee Napa Brut - one pour

Wine Favors with personalized labels

Full Course Plated Dinner

Menu selections on the reverse side

Traditional Tiered Wedding Cake

Four Hours Professional DJ Service in the Harborview Ballroom

Chair Covers in reception and dancing area

Jacuzzi suite for the Bridal Couple for the night of the reception

<i>\$131.95 per person</i>	<i>100 adult guests minimum guaranteed</i>
<i>\$135.95 per person</i>	<i>75 adult guests minimum guaranteed</i>
<i>\$144.95 per person</i>	<i>50 adult guests minimum guaranteed</i>

*Children 4 - 12 years of age \$45.95 per child
Tax and Service Charge additional*

Hors D'oeuvres

*Combination International Cheese and Vegetable Board
Domestic and Imported Cheese with fresh mini Vegetable Crudités and Dipping Sauces
Roasted Red Pepper Hummus with Pita Bread
Clams Casino
Parmesan Artichoke Hearts
Baked Brie wrapped in Puff Pastry with slivered Almonds*

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CANDLELIGHT PLATED DINNER

COURSE ONE

(choose one)

Grilled Game Sausage

venison, rabbit and wild boar sausage with mushroom glaze and black truffle oil

*Orange-scented Lobster Medallions coupled with Sesame Seed encrusted dry Sea Scallops
served with a red onion confit with fresh ginger beurre blanc*

SECOND COURSE

(choose one)

Spinach Salad

spinach and frisee tossed with sun-dried tomatoes, roasted pine-nuts and goat cheese

Mesclun Salad

baby field greens with champagne vinegar vinaigrette

INTERMEZZO

ENTRÉE

(choose one)

Prime Filet Mignon

wrapped in apple-wood bacon

Grilled Swordfish

served with curried pineapple chutney

Stuffed Chicken with jumbo Shrimp in Dijon Sauce

New Zealand Rack of Lamb

herb-Dijon crusted and topped with calamata olive and port wine reduction

*Entrée served with Packaged Vegetables, Sour Cream and Chive whipped Potato with Roasted
Garlic and oven dried Tomato and Glace de viande*

Fresh baked Rolls & Butter

Coffee, Tea, Decaf