



Wedding Packages



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WEDDING PACKAGES

All Packages Include:

Ceremony & Reception Site

Appetizer Display

Coffee & Tea Station

Champagne Toast

Dance Floor & DJ Table

Floor Length Table Linens

Table Settings to Include Chairs, Chargers, China, Silverware and Napkins

Cake Table, Gift Table and Place Card Table

Banquet Staff

Security

Complimentary Valet Parking

All prices subject to 20% service charge and 8.25% sales tax. Minimum \$5,000 spend, inclusive of food and bar options.



RUBY PACKAGE

\$1,250 Venue Rental Fee

\$85 Per Person

APPETIZER DISPLAY

Up to one hour of service

Seasonal Fresh Cut Fruits and Berries with Honey Yogurt Sauce

Garden Crudité with Dips: Buttermilk Ranch, Grilled Onion Cream, Smoky Blue Cheese

International and Domestic Cheeses, Fruit Preserves and Toasted Nuts with Assorted Crackers, Flatbreads, Dried Fruits, Pita Brea, Hummus, and Tabbouleh

UPGRADE OPTIONS

Deluxe Chilled Seafood Display including Jumbo Shrimp Cocktail, Crab Claws, Lobster Salad, Sea Scallops with Lemons, Limes, House Made Cocktail Sauce and Citrus Remoulade. **Additional \$55 Per Person**

Shrimp Cocktail with Cocktail Sauce and Lemon Wedges. **Additional \$15 Per Person**

THREE COURSE PLATED DINNER

Plated dinner includes salad, entrée, dessert, bread and butter, coffee, hot tea, iced tea, and soft drinks.

FIRST COURSE | Select One

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons. Served with Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot, Watermelon Radish and Cucumber. Served with Ranch Dressing or Balsamic Vinaigrette

Strawberry and Baby Spinach Salad with White Balsamic Vinaigrette with Candied Pecans and Goat Cheese

RUBY PACKAGE (continued)

SECOND COURSE | Select up to Two

Duo - Short Ribs with Bordelaise Sauce and Herb Roasted Chicken with Sage Cream Sauce

Pan Seared Airline Chicken Breast, Cipollini Onions with Forest Mushrooms and Marsala Wine Sauce

Grilled Atlantic Salmon (8 oz.) with Citrus Beurre Blanc

Beef Tenderloin Medallion with Wild Mushroom and Marsala Wine Sauce

Grilled Vegetable Stack  - Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash and Eggplant Served over Chef's Risotto with Balsamic Reduction

THIRD COURSE | Select One

Italian Vanilla Panna Cotta with Red Berry Sauce and Fruit Berries

New York Cheesecake with Red Berries and Whipped Cream

Tiramisu

Fresh Berry Tart with Lemon Curd and Whipped Cream

Crème Brûlée - Fresh Berries and Shortbread Cookie

SIDES | Select Two

Whipped Yukon Potatoes

Seasonal Market Vegetables with Herb Butter

Heirloom Carrots with Herb Oil and Sea Salt

Crispy Brussel Sprouts with Sweet and Spicy Bacon

Roasted Marble Potatoes

Grilled Asparagus

Sautéed Wild Mushrooms

PEARL PACKAGE

\$1,250 Venue Rental Fee

\$110 Per Person

Choice of Appetizer Display or Tray Passed Hors D'oeuvres

APPETIZER DISPLAY

Up to one hour of service

Seasonal Fresh Cut Fruits and Berries with Honey Yogurt Sauce

Garden Crudité with Dips: Buttermilk Ranch, Grilled Onion Cream, Smoky Blue Cheese

International and Domestic Cheeses, Fruit Preserves and Toasted Nuts with Assorted Crackers, Flatbreads, Dried Fruits, Pita Brea, Hummus, and Tabbouleh

UPGRADE OPTIONS

Deluxe Chilled Seafood Display including Jumbo Shrimp Cocktail, Crab Claws, Lobster Salad, Sea Scallops with Lemons, Limes, House Made Cocktail Sauce and Citrus Remoulade. **Additional \$55 Per Person**

Shrimp Cocktail with Cocktail Sauce and Lemon Wedges. Additional \$15 Per Person

TRAY PASSED HORS D'OEUVRES | Select Three

Up to one hour of service

Wild Mushroom Arancini Balls

Quiche Assorted

Coconut Shrimp

Dates wrapped in Bacon

Potato and Cheddar Croquettes

Lumpia

Crab Cakes

Cream Cheese Rangoon

Mushroom stuffed with Italian Sausage

Beef Empanadas

PEARL PACKAGE (continued)

THREE COURSE PLATED DINNER

Plated dinner includes salad, entrée, dessert, bread and butter, coffee, hot tea, iced tea, and soft drinks.

FIRST COURSE | Select One

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons. Served with Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot, Watermelon Radish and Cucumber. Served with Ranch Dressing or Balsamic Vinaigrette

Strawberry and Baby Spinach Salad with White Balsamic Vinaigrette with Candied Pecans and Goat Cheese

SECOND COURSE | Select up to Two

Duo - Short Ribs with Bordelaise Sauce and Herb Roasted Chicken with Sage Cream Sauce

Pan Seared Airline Chicken Breast, Cipollini Onions with Forest Mushrooms and Marsala Wine Sauce

Grilled Atlantic Salmon (8 oz.) with Citrus Beurre Blanc

Beef Tenderloin Medallion with Wild Mushroom and Marsala Wine Sauce

Grilled Vegetable Stack  - Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash and Eggplant Served over Chef's Risotto with Balsamic Reduction

Cauliflower Steak  - Herb-Roasted Cauliflower, Sweet Potato Mash, Chimichurri Sauce

SIDES | Select Two

Whipped Yukon Potatoes

Seasonal Market Vegetables with Herb Butter

Heirloom Carrots with Herb Oil and Sea Salt

Crispy Brussel Sprouts with Sweet and Spicy Bacon

Roasted Marble Potatoes

Grilled Asparagus

Sautéed Wild Mushrooms

Sautéed Broccolini

Creamy Parmesan Risotto

PEARL PACKAGE (continued)

THIRD COURSE | Select One

Italian Vanilla Panna Cotta with Red Berry Sauce and Fruit Berries

New York Cheesecake with Red Berries and Whipped Cream

Tiramisu

Fresh Berry Tart with Lemon Curd and Whipped Cream

Crème Brûlée - Fresh Berries and Shortbread Cookie

COMPLIMENTARY SUITE

Complimentary Suite for the Couple on Their Wedding Night

Couple may select between a Mountain View Suite or Sunset Suite (Subject to Availability)*

The option to upgrade to a suite with a balcony would require payment of the rate difference*

Wedding Party Room Block Rates on Overnight Accommodations for up to 8 Rooms

*Complimentary Suite and Suite Upgrade are Subject to Availability





ONYX PACKAGE

\$1,250 Venue Rental Fee

\$125 Per Person

Choice of Appetizer Display or Tray Passed Hors D'oeuvres

APPETIZER DISPLAY

Up to one hour of service

Seasonal Fresh Cut Fruits and Berries with Honey Yogurt Sauce

Garden Crudité with Dips: Buttermilk Ranch, Grilled Onion Cream, Smoky Blue Cheese

International and Domestic Cheeses, Fruit Preserves and Toasted Nuts with Assorted Crackers, Flatbreads, Dried Fruits, Pita Brea, Hummus, and Tabbouleh

UPGRADE OPTIONS

Deluxe Chilled Seafood Display including Jumbo Shrimp Cocktail, Crab Claws, Lobster Salad, Sea Scallops with Lemons, Limes, House Made Cocktail Sauce and Citrus Remoulade. [Additional \\$55 Per Person](#)

Shrimp Cocktail with Cocktail Sauce and Lemon Wedges. [Additional \\$15 Per Person](#)

TRAY PASSED HORS D'OEUVRES | Select Three

Up to one hour of service

Wild Mushroom Arancini Balls

Quiche Assorted

Coconut Shrimp

Dates wrapped in Bacon

Potato and Cheddar Croquettes

Lumpia

Crab Cakes

Cream Cheese Rangoon

Mushroom stuffed with Italian Sausage

Beef Empanadas

ONYX PACKAGE (continued)

FOUR COURSE ELEGANT DINNER

Plated dinner includes soup, salad, entrée, dessert, bread and butter, coffee, hot tea, iced tea, and soft drinks.

FIRST COURSE

Creamy Mushroom Velouté, Truffle Oil Drizzle

SECOND COURSE

Pear & Gorgonzola Salad - Mixed Baby Greens, Sliced Pears, Crumbled Gorgonzola, Candied Walnuts. Served with a White Balsamic Dressing

THIRD COURSE | Select up to Two

Prime Ribeye & Jumbo Prawns DUO - 8 oz Prime Ribeye, grilled to perfection with a Red Wine Demi-Glace and Large Grilled Prawns, brushed with Garlic Herb Butter. Accompanied with Honey-Glazed Baby Carrots and Charred Broccolini

6 oz Prime Filet Mignon accompanied with Dauphinoise Potatoes, Glazed Carrots, and Cabernet Reduction

Pan-Seared Seabass accompanied with Wild Rice Pilaf, Braised Bok Choy, and Citrus Beurre Blanc

Vegan Cauliflower Steak accompanied with Sweet Potato Mash and Chimichurri Sauce 

FOURTH COURSE | Select One

Warm Chocolate Lava Cake with Raspberry Coulis and Edible Gold

Deconstructed Lemon Tart with Meringue Shards, Lemon Curd, and Basil Sorbet

COMPLIMENTARY SUITE

Complimentary Suite for the Couple on Their Wedding Night

Couple may select between a Mountain View Suite or Sunset Suite (Subject to Availability)*

The option to upgrade to a suite with a balcony would require payment of the rate difference*

Room will include a complimentary bottle of champagne and a Charcuterie Board - An artful selection of fine cured meats, paired with an array of artisanal cheeses, pickled vegetables, fresh fruits, nuts, and crackers.

Wedding Party Room Block Rates on Overnight Accommodations for up to 10 Rooms*

*Complimentary Suite and Suite Upgrade are Subject to Availability



ENHANCEMENTS

UPGRADE SINGLE OPTION SELECTIONS

Additional \$15 Per Person

Seared Lamb Chops with Blistered Tomatoes and Chimichurri Sauce

Grilled New York Steak with Roasted Tomato and Sweet Onion Demi-Glace

Seared Petite Beef Tenderloin Medallion with Green Peppercorn Sauce

Macadamia Crusted Mahi Mahi with a Honey-Fresno Chili Sauce and Tropical Salsa

UPGRADE DUO OPTION SELECTIONS

Additional \$20 Per Person

Grilled Jumbo Shrimp and Pan Seared Airline Chicken Breast

Top Sirloin and Grilled Jumbo Shrimp Scampi

Petite Beef Medallion with Bordelaise and Lobster Tail with Drawn Butter



CHILDREN'S MENU

\$40 PER PERSON

Accompanied with Fresh Fruit and Fresh Baked Chocolate Chip Cookie

Select One

Chicken Fingers with Choice of Buttermilk Ranch or BBQ Dipping Sauce and French Fries with Ketchup

Grilled Chicken Sandwich and French Fries with Ketchup

Hamburger or Cheeseburger with French Fries with Ketchup

Cheese or Pepperoni Flatbread



APPETIZERS

TABLETOP OPTIONS

CHARCUTERIE BOARD

Chef's Selection of Artisanal Cheeses, Cured Meats, and Accoutrements: Cheddar, Swiss, Pepperjack Cheese, Hummus, Cashews, Spanish Sausage, Salami, Dried Cranberries, Crackers, Pickled Carrot and Cauliflower, Pita Bread.

\$30 Per Person (Feeds Three People)

Roasted and Salted Fancy Mixed Nuts

\$1.50 Per Person

Original Kettle Potato Chips

\$1.50 Per Person

Hummus

\$1.50 Per Person

Pita Chips

\$1 Per Person

Tabbouleh

\$1 Per Person