



THE ROOFTOP

WEDDING MENU PACKAGE

*eat, drink, and
be married...*





WEDDING PACKAGE

\$120 ADULT | \$55 CHILD

- Ceremony and Reception Site
- Appetizer Display
- Three Course Plated Dinner
- Champagne Toast
- Coffee and Tea Station
- Chiavari Fruitwood Chairs
- Linens and Napkins (several colors available)
- Dance Floor
- Arch
- Hurricane Candle Holders
- Gold Chargers



Best Place to Get Married



Best Place to Get Married

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

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 Guest**

Shrimp Cocktail with Cocktail Sauce and Lemon Wedges **Additional \$15 per Guest**

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 **Additional \$45 per Platter (Feeds 3 Guests)**

Roasted and Salted Fancy Mixed Nuts **Additional \$1.50 per Guest**

Original Kettle Potato Chips **Additional \$1.50 per Guest**

Hummus **Additional \$1.50 per Guest**

Pita Chips **Additional \$1.00 per Guest**

Tabbouleh **Additional \$1.00 per Guest**

PLATED DINNER

All Plated Selections are Served with Bread and Butter

FIRST COURSE - Choice of One

Caesar Salad with Shaved Parmesan Reggiano and Garlic Herb Crostini

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

Garden Salad with Shredded Carrots, Radishes, Cucumbers, Tomatoes, Dressing Selections: Herb Buttermilk Ranch and Creamy Balsamic Vinaigrette

SECOND COURSE - Choice of 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

Vegetarian Dish - Ratatouille with Roasted Butternut Squash

10 oz. Top Sirloin with Bordelaise Sauce

SIDES - Choice of 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

Jasmine White Rice

Sautéed Green Beans

THIRD COURSE - Choice of One

Italian Vanilla Panna Cotta with Red Berry Sauce and Fruit Berries

Chocolate Torte with Almond Toffee and Bourbon Sauce

New York Cheesecake with Red Berries and Whipped Cream



CHILDREN'S MENU

Accompanied with Fresh Fruit Cup and Fresh Baked Chocolate Chip Cookie

Choice of One

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

Hamburger or Cheeseburger with French Fries or Tater Tots with Ketchup

Cheese or Pepperoni Flatbread

Mac and Cheese

ENHANCEMENTS

UPGRADE SINGLE OPTION SELECTIONS

ADDITIONAL \$15 PER GUEST

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 GUEST

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