



# Celebrate Your Love Story at The Event Center

*When hosting your wedding reception with The Event Center, you will experience the professional courtesy and personal attention that you deserve when planning your special day. Our unique brand of warm hospitality ensures that you will be able to enjoy your Wedding Day just as much as your guests!*

*Each Wedding Package includes all of the following:*

- \* Our Wedding Specialist to assist with the planning of your vision
  - \* Personal Maître D to assist throughout your special day
- \* Private Hospitality Room for the Bridal Party during Cocktail Hour
  - \* Dinner for the Bride and Groom!
    - \* Tiered Wedding Cake  
Beautifully designed and professionally created in your choice of style and flavor
- \* Deluxe Overnight Accommodations for the Bride and Groom with Champagne on Ice
- \* Special Hotel Room Group Rates for your Wedding Guests
  - \* Private Tasting for Up to Four Guests
- \* Linen Package to Include your Choice of Chair Covers, Sashes, Table Runners or Cloths and Napkins
- \* Marriott Rewards Points Credited in Advance to Use towards your Honeymoon

LET US EXCEED YOUR EXPECTATIONS!

# Serendipity

## BEVERAGE ARRANGEMENT

Champagne Toast

## COCKTAIL HOUR

Choice of Two White Glove Butler Passed Hors D'Oeuvres

## COLD STATION

Vegetable Crudit  Shooters with Ranch Dressing and Choice of One Stationary Display

## FRESHLY PREPARED SALAD SELECTION OF YOUR CHOICE

Presented with Rustic Breads, Artisan Rolls and Whipped Butters

## ENTREES

(Choice of Two)

All Entrees Accompanied by Chef Selected Starch and Seasonally Prepared Vegetable

Herb Crusted Statler Chicken with a Roasted Chanterelle Marsala Sauce

Chicken Picatta with Lemon Caper Cream

Beef Tournedos with a Roasted Red Pepper, Caramelized Onion and Mushroom Sauce

Wild Mushroom Ravioli with Basil Cream Sauce, Baby Spinach and Carrots

Herb Crusted Salmon with a Lemon Dill Chardonnay Sauce

Roast Pork Loin with Mushroom Bordelaise

Baked Haddock with Lemon Ritz Crumb Topping

## DESSERT

Tiered Wedding Cake

Beautifully designed and professionally created in your choice of style and flavor

Freshly Brewed Regular and Decaffeinated Coffees, Fine Quality Teas

86\* per person

# Buffets

## BEVERAGE ARRANGEMENT

Champagne Toast with Fruit Garnish

## COCKTAIL HOUR

Choice of Three White Glove Butler Passed Hors D'Oeuvres

## COLD STATION

Vegetable Crudit  Shooters with Ranch Dressing and Choice of Two Stationary Displays

## TWO FRESHLY PREPARED SALADS OF YOUR CHOICE

Garden Salad with Two Dressings

Tomato Mozzarella Salad

New England Salad with a Champagne Vinaigrette

Traditional Caesar Salad

Harvest Salad with a Strawberry Vinaigrette

Farro Salad with a Sherry Dill Vinaigrette

## RUSTIC BREADS AND ARTISAN ROLLS WITH WHIPPED BUTTERS

## ENTREES

(Choice of Two)

Chicken Marsala with Saut ed Mushrooms, Garlic and Fresh Herbs

New England Stuffed Chicken with Maple Brandy Sauce

Peppercorn Crusted Beef Tournedos with a Cabernet Wine Reduction

Baked Haddock with Ritz Crumbs and a White Wine Butter Sauce

Roasted Pork Loin with a Caramelized Onion and Apple Demi-Glace

Spice Rubbed Salmon with a Warm Grilled Pineapple Chutney

Potato Gnocchi with Roasted Garden Vegetables in a Roasted Red Pepper Pesto Cream Sauce

Penne Rabe with Italian Sausage in a White Wine Garlic Butter Sauce  
(Additional Entr e 4pp)

## DESSERT

Tiered Wedding Cake

Beautifully designed and professionally created in your choice of style and flavor

103 per person (taxes & service charge included)



# Happily Ever After

## BEVERAGE ARRANGEMENT

Champagne Toast

## COCKTAIL HOUR

Choice of Two White Glove Butler Passed Hors D'Oeuvres

## COLD STATION

Vegetable Crudit  Shooters with Ranch Dressing and Choice of Two Stationary Displays

## FRESHLY PREPARED SALAD SELECTION OF YOUR CHOICE

Presented with Rustic Breads, Artisan Rolls and Whipped Butters

## ENTREES

(Choice of Three)

All Entrees accompanied with Chef Selected Starch and Seasonally Prepared Vegetable

Pecan Encrusted Salmon with a Mandarin Orange Glaze

Chicken Normande - Herb Apple Stuffing with Supreme Sauce

NY Sirloin with Maitre D' Butter and Tabasco Onions

Seafood Stuffed Shrimp with Lemon Beurre Blanc

Slow Roasted Prime Rib with Rosemary Au Jus

Sweet Chipotle Brined Pork Chop with a Fig Port Wine Reduction

Grilled Vegetable Napoleon with Fresh Mozzarella and Roasted Tomato Marinara Sauce

## DESSERT

Tiered Wedding Cake

Beautifully designed and professionally created in your choice of style and flavor

Garnished with Chocolate Dipped Strawberries and Chocolate

Covered Bon Bons

Freshly Brewed Regular and Decaffeinated Coffees, Fine Quality Teas

114\* per person

\*Taxes and Service Charge Included

Guests also have the choice of Menu Options from "Serendipity"

# Stations

## BEVERAGE ARRANGEMENT

Champagne Toast

## COCKTAIL HOUR

Choice of Three White Glove Butler Passed Hors D'Oeuvres

## COLD STATION

Vegetable Crudit  Shooters with Ranch Dressing and Choice of Two from our Stationary Displays

## FULL COURSE DINNER MENU

*Two Freshly Prepared Salad Selections of Your Choice*

Presented with Rustic Breads and Artisan Rolls with three Flavored Butters

*Choice of One Chef Attended Carving Station*

Top Round of Beef, Honey Ham, Herb Crusted Pork Loin or Roast Turkey

*Choice of One Chef Attended Action Station*

Pasta Station, Risotto Station or Flamb  Station

*Choice of One Hot Display Station*

Taco Bar, Slider Station, Mashed Potato Bar or Flatbread Feast

*Choice of One Chef Attended Small Plate Station*

Atlantic Salmon, Mushroom Ravioli, Chicken Roulade or Swordfish

## DESSERT

Tiered Wedding Cake

Beautifully designed and professionally created in your choice of style and flavor

Freshly Brewed Regular and Decaffeinated Coffees and Fine Quality Teas

110\* per person

\*Taxes and Service Charge Included



# Forever Yours

## BEVERAGE ARRANGEMENT

One Hour Premium Open Bar during Cocktail Hour  
Champagne Toast

## COCKTAIL HOUR

Choice of Five White Glove Butler Passed Hors D'Oeuvres

## COLD STATION

Vegetable Crudit  Shooters with Ranch Dressing and Choice of Stationary Displays

## FRESHLY PREPARED SALAD SELECTION OF YOUR CHOICE

Presented with Rustic Breads, Artisan Rolls and Whipped Butters

## ENTREES

(Choice of Three)

All Entrees accompanied with Chef Selected Starch and Seasonally Prepared Vegetable

Bacon Wrapped Tenderloin of Beef Filet with Cabernet Demi-Glace  
Petite Sirloin Steak and Skewered Citrus Shrimp with Garlic Herb Compound Butter  
Apricot, Cranberry and Goat Cheese Stuffed Chicken with Grand Marnier Sauce  
Braised Short Ribs with a Red Wine Demi Glaze  
Grilled Vegetable Napoleon with Fresh Mozzarella and Roasted Tomato Marinara Sauce

## DESSERT

Tiered Wedding Cake

Beautifully designed and professionally created in your choice of style and flavor  
Garnished with Chocolate Dipped Strawberries

Assorted Miniature Pastry Platter on Each Table

Freshly Brewed Regular and Decaffeinated Coffees, Fine Quality Teas

146\* per person

\*Taxes and Service Charge Included

Guests also have the choice of Menu Options from "Happily Ever After" or "Serendipity"