

Standard



When simplicity not enough, and what you seek is an extravagant affair, the name says it all.
Look no further, the Standard Wedding Package will leave you breathless
Selected by most of the couples

Cocktail Reception

Hot and Cold Hors'deuvres

Dinner

served tableside

Fresh baked bread with Original and

Honey whipped butter

Organic mixed green salad with your choice of
five toppings OR Caesar salad OR house salad

Choice of one entree

Choice of two accompaniments

Toast

TBD will be served to all guests

Plus Bar (5 Hours Duration)

Selection of Cocktails

Johnnie Walker Red Label Amaretto Gaetano Bacardi Select

Bacardi White

Dewars White

Scotch Clan McGregor

Whiskey Early Times

Smirnoff

Skol Gin

Jim Beam

Jose Cuervo Tequila

Cabernet Sauvignon "Villasenor" Curico Valley, Chile 2013

Chardonnay "Al Son" Tierra de la Castilla, Spain 2012

Savignon Blanc "Bourricot" France 2012

Domestic Beers

Non Alcoholic

Sour Mix, Triple Sec, Grenadine, Cola, Diet Cola, Sprite, Ginger
Ale, Tonic Water, Club Soda, Pineapple, Orange, Cranberry

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After dinner

“Midnight Snacks” placed alongside bar

Cake

Couture Buttercream Wedding Cake
designed by renown Magus cake Designs
Tasting to take place based on availability
at Magus business place

Tasting

Tables cape design based on selection

Service

Floor Manager to oversee team
Head Waiter to oversee waiters Uniformed waiters
Executive Chef
Professional mixologist
Uniformed butlers

Tables

Design

Round tables for every ten guests Bride and Groom Table
Seating Arrangement Table
Cake Table

Chairs

Mahagony, white, silver, gold, OR acrylic chiavari chairs

Linen Selection

Selection of couture floor length linens, such as triple pintuck,
satin, dupioni, Couture organza overlays available upon
request

Napkin selection based upon linen choice

Dinnerware

Acrylic Chargers upon selection
Fine white rimless bread, salad, dinner and dessert china Fine
water goblets and champagne flutes
Fine dining silverware