

**Honor's Haven Resort & Spa
2010 Wedding Planning Guide**



W e d d i n g P a c k a g e I n c l u d e s

Function Space; Set in Rounds with Floor Length White Linens & Dance Floor

Overnight Accommodations for the Bride and Groom on their Wedding Night

Bottle of Champagne & Chocolate Covered Strawberries Delivered to Bridal Suite

Dressing Room for the Bridal Party with Champagne & Crudités, Available Upon Request

Special Room Rates for Your Overnight Guests

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H o n o r ' s H a v e n R e s o r t & S p a
2 0 1 0 W e d d i n g P a c k a g e

Cocktail Hour

One- Hour Premium Open Bar

Please choose four butler style passed hors d'oeuvres from our list of options, each additional option \$3 per person

SCALLOPS WRAPPED IN BACON
MINI QUICHE
CHICKEN SATAY
CELERY STUFFED WITH BLEU CHEESE
MINI SMOKED QUESADILLA
STUFFED MUSHROOMS
CALAMARI

FRANKS EN CROUTE
MINI CORDON BLEU
POTATO PANCAKES
BRUSCETTA
SPRING ROLLS
SESAME CRUSTED CHICKEN
SPANIKOPITAL

Please choose three stationary hors d'oeuvres from our list of options, each additional option \$6 per person

DOMESTIC & IMPORTED CHEESE DISPLAY
GARDEN VEGETABLE CRUDITES
VEGETABLE FRIED RICE

ANTIPASTO DISPLAY
BEEF STIR FRY
FRESH CUT FRUIT & BERRIES

Plated Reception

Four- Hour Premium Cash Bar

CHOICE OF PLATED GARDEN SALAD, CEASAR SALAD OR SPINACH SALAD

SELECTION OF FRESH ROLLS

CHAMPAGNE TOAST PRIOR TO ENTREE

Please choose three options for Guests' tableside selection

CHICKEN MARSALA * SLICED BEEF TENDERLOIN * ROASTED PORK LOIN * SCALLOP & CRAB STUFFED FILET
OF SOLE * PASTA ANY STYLE * PARMESAN CRUSTED CHICKEN * SALMON FILET * CHICKEN FRANCAISE
LOBSTER RAVIOLI ALFREDO * ROASTED CORNISH GAME HEN

All entrees are served with a chef selected starch & vegetable

VIENESSE TABLE

COFFEE & TEA SERVICE

COMPLIMENTARY CUTTING & PLATING OF CAKE (PROVIDED BY BRIDE & GROOM)

\$75 Per Person

E N H A N C E M E N T S

ON SITE CEREMONY

\$500 fee; includes white garden chair setup on our lakeside patio

Tent rental based upon prevailing rates

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LINENS & CHAIR COVERS

Overlay Color Options: \$8 per table

Chair Covers: \$2.50 each

Colored Chair Sashes: \$2 each

Napkin Color Options: \$0.50 each

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BAR OPTIONS

Cocktail Hour

Upgrade to Top Shelf Bar for an additional \$3 per person

Reception

Premium Open Bar (4 hours): \$40 per person

Top Shelf Open Bar (4 hours): \$55 per person

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ADD A COURSE

Pasta Any Style * Lobster Bisque * Clam Chowder * Lemon Sorbet with Fresh Mint Leaves

\$4 each per person

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APPETIZER OPTIONS

Poached Salmon * Prawn Cocktail * Maryland Crab Cakes

\$8 each per person

Tomato, Basil & Fresh Mozzarella

\$2 per person

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ENTRÉE UPGRADES

Prime Rib : \$4 per person

Beef Tenderloin: \$6 per person

8oz Brazillian Lobster Tails: \$9 per person

10oz Filet Mignon: \$12 per person

S T A T I O N S

One hour of service, minimum 30 people

Stazione di Italia

Roasted Sweet Peppers * Marinated Artichoke Hearts * Mushrooms * Olives * Provolone * Fresh Mozzarella , Basil & Roma Tomatoes * Sopressata * Mortadella * Prosciutto * Focaccia Breads
\$12 per person

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Asian Flare Station

Vegetable Fried Rice * Beef Stir Fry * Steamed White Rice * Spring Rolls
\$10 per person

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Fiesta Station

Spanish Rice * Chicken & Beef Tacos * Grilled Peppers & Onions
Salsa, Sour Cream & Guacamole
\$10 per person

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Mediterranean Station

Hummus * Babaganosh * Pita Breads * Grape Platter * Curried Chicken Kabobs * Greek Salad
\$10 per person

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Raw Bar

Fresh Prawns * Oysters on the Half Shell * Clams
\$14 per person

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Chef Attended Prime Rib

\$20 per person

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Chef Attended Roasted Turkey

\$15 per person

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Chef Attended Honey Baked Ham

\$12 per person

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Chef Attended Pasta Station

Assorted Pasta Selections with choice of Alfredo, Pesto, Vodka or Marinara Sauce
\$5 per person

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Sushi Station

Assortment of fresh rolls, ginger & wasabi (3-5 pieces per guest)
\$10 per person

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Ice Cream Bar

Vanilla * Chocolate * Strawberry Ice Cream
Assortment of Toppings
\$6 per person

D E T A I L

BAR DETAILS

PREMIUM BAR

Includes: Absolute Vodka, Tanqueray Gin, Jose Cuervo Tequila, Bacardi Rum, VO Seagram 7, E& J Brandy, House Wines, Domestic Beer & Choice of one Imported beer

TOP SHELF BAR

Includes: Choice of Ketel One or Grey Goose Vodka, Tequila 1800, Cognac, Hennessy, Dewar's, Bombay Sapphire, Choice of Bacardi Gold or Captain Morgan Rum, Choice of Jack Daniel or Johnny Walker Black Whiskey, Cordials, Amaretto, Sambuca, Crème de Mint, House Wine, Imported & Domestic Bottled Beer

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Customize

Off season 5% discount November through March

Buffet Option: Deduct \$10 per person

Sunday or Thursday Events: 10% discount

Use of Gaiya Hall: \$1,000, based upon availability

Use of indoor space is subject to our Friday & Saturday 150 guest minimum, substitution available

Outdoor space based upon availability

Prices are subject to a 20% resort fee & prevailing NY State and Local Taxes

Please ask about our preferred vendor list

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