

Wedding Packages



~BRONZE PACKAGE~

Bronze Package includes the following:

One of Grand Occasions 3 banquet rooms
Tables & Chairs
(see Rental Page for Off-Premise Caterings)
Floor Length Tablecloths & Linen Napkins
Hand Passed Hors d'oeuvre
One Entrée Buffet
(see Bronze Package buffet menu choices)
Cake Cutting
House Champagne or Sparkling Cider Toast
Ice tea * Ice water
Coffee Station
Professional Service Staff
No-Host Bar
\$30.00 per person inclusive
(includes service charge and tax)
"A GRAND OCCASION"



~SILVER PACKAGE~

Silver Package includes the following:

One of Grand Occasions 3 banquet rooms
Tables & Chairs
(see Rental Page for Off-Premise Caterings)
Floor Length Tablecloths & Linen Napkins
Two Hors d'oeuvre Selections
Two Entrée Buffet
(see Silver Package menu choices)
Cake Cutting
House Champagne or Sparkling Cider Toast
Ice tea * Ice water
Coffee Station
Professional Service Staff
No-Host Bar
\$35 per person inclusive
(includes service charge and tax)
"A GRAND OCCASION"

~GOLD PACKAGE~

Gold Package includes the following:

One of Grand Occasions 3 banquet rooms
Tables & Chairs
(see Rental Page for Off-Premise Caterings)
Floor Length Tablecloths, Linen Napkins
& Chair Covers
One Hand Passed Hors d'oeuvre
Two Hors d'oeuvre Stationed
Gold Package Sit-Down Menu Selection
(see Gold Package menu choices)
Cake Cutting
House Champagne or Sparkling Cider Toast
Two Bottles of House Wine per Table
Ice tea * Ice water * Coffee
Professional Service Staff
No-Host Bar
\$45 per person inclusive
(includes service charge and tax)
"A GRAND OCCASION"

~PLATINUM PACKAGE~

Platinum Package includes the following:

One of Grand Occasions 3 banquet rooms
Tables & Chairs
(see Rental Page for Off-Premise Caterings)
Floor Length Tablecloths, Linen Napkins
& Chair Covers
Room Decor
Two Hand Passed Hors d'oeuvre
Two Hors d'oeuvre Station
Platinum Package Sit-Down Menu Selection
(see Platinum Package menu choices)
Cake Cutting
Premium Champagne or Sparkling Cider Toast
Two Bottles of J.Loehr Wine per Table
Ice tea * Ice water * Coffee
Professional Service Staff
Hosted Well Bar for 1 hour - No-Host Bar
\$65 per person inclusive
"A GRAND OCCASION"

Wedding Packages

BRONZE & SILVER PACKAGE

Hors D'oeuvres Selections - Choose 1 or 2

- Wonton Crisp Topped with Avocado Salsa
- Pulled Pork Canapé
- Sweet Tomato Bruschetta

Salad Selections - Choose 1

- Mixed House Greens with tomatoes, cucumbers, croutons served w/ ranch & raspberry vinaigrette
- Crisp Caesar Salad
- Greek Salad - Romaine with artichoke hearts, olives, tomatoes, red onions & feta cheese
- Marinated Sun dried Tomato Farfalle Pasta Salad
- California Broccoli Salad
- Fresh Fruit Salad
- Chilled Green Bean Salad

Entrée Selections - Silver Package- Choose 2

- Roasted Garlic Chicken
- Balsamic Mushroom Chicken
- Grilled Italian Basil Chicken
- Panko Parmesan Crusted Chicken with Sherry Cream Sauce
- Oven Roasted Tri-tip
- Baked Basa with Lite Lemon Herb Sauce
- Penne Pasta Primavera Alfredo
- Vegetable Strudel with Marinara Sauce

Side Dish Selection 1

- Herb Garden Rice
- Roasted Red Potatoes
- Roasted Garlic Herb Whipped Potatoes
- Scalloped Potatoes

Side Dish Selection 2

- Green Beans Almandine
- Roasted Tarragon Vegetable Medley
- Grilled Zucchini & Squash
- Buttered Corn
- Italian Green Beans with Tomato & Bacon Bits

GOLD PACKAGE

Salad Selections - Gold & Platinum- Choose 1

- Grilled Hearts of Romaine with shredded parmesan, Fried Capers & Grilled Onions. Served w/ a chipotle Caesar Dressing.
- Mixed Salad with Green Apple Wedges, Dried Cranberries, Feta Cheese Served with a Puff Pastry Honey Pinwheel & Apple Cider Vinaigrette
- Mixed Greens with Fennel, Olives, Radishes, & Red Onions with a Citrus Vinaigrette.
- Panzanella Salad with Grape Tomatoes, Artichoke Hearts, Black Olives, Fresh Basil, & Feta with Toasted Bread.

Hors D'oeuvres Selections - Choose 3

- Italian Pinwheels - Puff Pastry Rolled with Pepperoni & Parmesan
- Spanikopita Pinwheels - Puff Pastry Rolled with Spinach & Cheese
- Herb Cream Puffs Stuffed with Crab or Chicken Salad
- International Cheese Display
- Asian Slaw Tartlet
- Pulled Pork Canapés
- Wonton Crisp Topped with Avocado Salsa

Chicken Selections

- Chicken Cordon Bleu with Hollandaise sauce
- Chicken Scampi
- Chicken Wellington with Béarnaise Sauce
- Red Pepper & Feta stuffed Chicken topped with Olive Teenade

Beef Selections

- House Steak with House Steak Sauce

Seafood Selections

- Teriyaki Baked Salmon
- Baked Basa with Lite Lemon Sauce

Pork Selections

- Pork Tenderloin with Cranberry Apricot Glaze

Vegetarian Selections

- Penne Pasta Primavera Alfredo
- Roasted Vegetable Strudel with Marinara Sauce

Side Dish Selection - Choose 2

- *Mushroom Risotto *Re-Stuffed Baked Potato
- *Julienne Vegetables *Potato Scallion Au Gratin
- *Green Beans Almandine
- *Roasted Garlic Mashed Potatoes

PLATINUM PACKAGE

Hors D'oeuvres Selections - Choose 4

- Mushrooms Stuffed with Italian Sausage Cranberry Stuffing
- Spanikopita Pinwheels - Puff Pastry Rolled with Spinach & Cheese
- Herb Cream Puffs Stuffed with Crab or Chicken Salad
- International Cheese Display
- Asian Slaw Tartlet
- Pulled Pork Canapés
- Crab Cakes with Cayenne Aioli
- Chilled Jumbo Prawns with Cocktail Sauce
- Wasabi Chicken Salad Cucumber Chip
- Sautéed Mushroom Polenta Rounds

Chicken Selections

- Chicken Cordon Bleu with Hollandaise sauce
- Chicken Scampi
- Chicken Wellington with Béarnaise Sauce
- Red Pepper & Feta stuffed Chicken topped with Olive Teenade

Beef Selections

- 10 oz New York Steak with Roasted Garlic Peppercorn Mushroom Jus
- Filet Stack - Petite Filet Mignon with Crab cake & Prawn
- Prime Rib with Horseradish Aioli

Seafood Selections

- Baked Salmon with Dill Butter Sauce
- Orange Ruffly with Citrus Glaze
- Jumbo Crab Cakes

Vegetarian Selections

- Portobello Mushroom Stack
- Roasted Vegetable Strudel with Marinara Sauce

Side Dish Selection 1

- Mushroom Risotto
- Re-Stuffed Baked Potato
- Potato Scallion Au Gratin
- Amaretto Roasted Sweet Potatoes

Side Dish Selection 2

- Green Beans Almandine
- Julienne Vegetables
- Grilled Asparagus

Grand Occasions
Catering & Banquets

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“Make every Occasion a Grand Occasion”

Rentals Provided for Off-Premise Catering

Chairs for Reception.....White Folding chairs.
 Guest Seating Tables.....66” Rounds for guest seating
 Head Table.....(3) 8ft tables for you head table
 Buffet or Kitchen.....(2) 8ft tables buffet or kitchen
 (on served events used in kitchen area)
 Gift Tables.....(2) 8ft tables
 Cake Table.....(1) 48” Round table
 Gift Book Table.....(1) 48” Round table
 Hors d’oeuvres Table.....(1) 48” Round table
 Service Staff Tables.....(2) 8ft tables

*These are the only Rentals included in the per person price.
 Additional Tables may be provide at an additional cost.*

A \$100 - \$500 Deposit made payable to Rental Company Required and will be subtracted off your final bill.

What’s included in your Package!

| | Bronze | Silver | Gold | Platinum |
|--------------------------|-----------------|-----------------|------------------|-------------------|
| Tables & Chairs | | | | |
| Floor Length Lines | | | | |
| Chair Covers | | | | |
| Room Decor | | | | |
| Champagne or Cider Toast | | | | Upgraded |
| Hors d’oeuvres | 1-selection | 2-selection | 3-selections | 4-selections |
| Buffet Menu | 1 entree | 2 entrees | | |
| Sit-Down Menu | | | | Upgraded Menu |
| Cake Cutting | | | | |
| Wine | | | | Upgraded |
| Bar Service | No-Host | No-Host | No-Host | 1 Hour Hosted |
| Security (Banquets only) | | | | |

