

Diamond Reception Buffet Dinner Package

Post Ceremonial Guest Reception

This reception allows your guests to relax at the reception site for up to forty-five minutes while the Bridal Party full-fills post ceremony formalities such as pictures.

Display of Domestic Cheeses, Hank's Savory Cheese Blend (1 per 75 guests)

And

Your Choice of One Elegant Crostini Display (1 per 75 guests)

Herb Cream Cheese with Smoked Salmon and Slivered Roasted Red Pepper

Guacamole with Smoked Turkey and Cherry Tomato Half

Buffalo Mozzarella and Pesto

Citrus or Berry Wedding Punch presented in an elegant punch fountain or punch bowl

Coffee service, water, domestic white, rose', and red wine, domestic barreled beer

Ambassador Diamond Dinner Buffet

Includes one entrée selection, tossed Salad Maison with balsamic vinaigrette and herb infused ranch dressings, assorted rustic breads with butter, and Chef Select Vegetable

Fillet of Beef with Mushroom Bordelaise served with Lemon-buttered New Potatoes

Autumn Harvest Roast Loin of Pork with Cranberry Walnut Dressing & Plum Sauce

Neapolitan Breast of Chicken with Herb Cream Buerre Blanc with Wild Rice Blend

Chicken Cordon Bleu with Cream Buerre Blanc on Bed of Herbed Rice Pilaf

Fillet of Norwegian Salmon with Dill Cream Sauce served on Bed of Herbed Risotto

New England Crab Cakes on Bed of Buttered Orzo

Your Enchanted Affair includes:

Bride and Groom champagne toast (1 bottle) Food & beverage service for 2 hours*

*Tables, chairs & linens (black or white) * China, glass, silverware and disposables*

*Gratuities, service charges and taxes * Location Rental, dance floor and security*

Cost Calculator

*Maximum of 100 Guests \$6000 * Maximum of 150 \$7000*

*Maximum of 200 \$8000 * Maximum of 250 \$9000*

Maximum of 300 \$10,000

Additional charges will apply for extended food and beverage, staging and/or linens.

Diamond Hors D'oeuvres Reception

Post Ceremonial Guest Reception

This reception allows your guests to relax at the reception site for up to forty-five minutes while the Bridal Party full-fills post ceremony formalities such as pictures.

*Display of Domestic Cheeses, Hank's Savory Cheese Blend (1 per 75 guests)
Presented with French Baguettes, Specialty Crackers & Breads Gourmet Jams*

And

*Your Choice of One Elegant Crostini Display (1 per 75 guests)
Herb Cream Cheese with Smoked Salmon and Slivered Roasted Red Pepper
Guacamole with Smoked Turkey and Cherry Tomato Half
Buffalo Mozzarella and Pesto*

Citrus or Berry Wedding Punch presented in an elegant punch fountain or punch bowl Coffee service, water, domestic white, rose', and red wine, domestic barreled beer

Your Choice of 4 Hors D'oeuvres

(Warm Selections)

*Coconut Chicken with Asian Plum Sauce
Mandarin Pork and Vegetable Egg Rolls with Sweet and Sour Sauce
Southwest Egg Rolls with Medium-spiced Salsa
Asian Egg Rolls or Gourmet Bagel Crisps and Pita Chips with Pancetta Queso
Proscuitto Wrapped Asparagus Tips
New England Crab Cakes with Remoulade Sauce
Warm Asparagus & Artichoke Crab Dip
Corn & Scallion Fritters with Plum Sauce*

Chilled Selections

*Cascading Vegetable Crudités with Southwest Dipping Sauce (1 per 75)
Seasonal Fresh Fruit Display with Berry Dipping Sauce(1 per 75)
Ambassador Seasoned Beef, Chicken Salad or Ham Sliders(1 per 75)
Texas Caviar served with Sliced & Toasted Baguettes (1 per 75)
Creamy Shrimp Dip served with Toasted Baguettes (1 per 75)
Italian-Marinated Large Mushroom Caps (1 per 75)*

Your Enchanted Affair includes:

*Bride and Groom champagne toast (1 bottle) * Food & beverage service for 2 hours
Tables, chairs & linens (black or white) * China, glass, silverware and disposables
Gratuities, service charges and taxes * Location Rental, dance floor and security*

Cost Calculator

*Maximum of 100 Guests \$5500 * Maximum of 150 \$6500*

*Maximum of 200 \$7500 * Maximum of 250 \$8500*

Maximum of 300 \$9500

(Additional charges will apply for extended food and beverage, staging and/or linens)

Pearl Reception Buffet Dinner

Post Ceremonial Guest Reception

This reception allows your guests to relax at the reception site for up to forty-five minutes while the Bridal Party full-fills post ceremony formalities such as pictures.

***Display of Domestic Cheeses, Hank's Savory Cheese Blend (1 per 75 guests)
Presented with French Baguettes, Specialty Crackers & Breads Gourmet Jams***

And

***Your Choice of One Elegant Crostini Display (1 per 75 guests)
Herb Cream Cheese with Smoked Salmon and Slivered Roasted Red Pepper
Guacamole with Smoked Turkey and Cherry Tomato Half
Buffalo Mozzarella and Pesto***

***Citrus or Berry Wedding Punch presented in an elegant punch fountain or punch bowl
Coffee service, water, domestic white, rose', and red wine, domestic barreled beer***

Ambassador Pearl Buffet

Includes one entrée selection, Italian marinated tomato and cucumber salad or tossed salad, assorted rustic breads with butter, Chef's choice of appropriate starch and vegetable.

*Beef with Burgundy Mushroom and Onion Sauce
Sage Roast Thigh of Free Range Chicken
Three Cheese Penne Pasta Alfredo with Chicken
Baked Ziti with Italian Sausage and Vegetable Marinara
Potato Crusted Tilapia with Crawfish Etouffee*

Your Enchanted Affair includes:

Bride and Groom champagne toast (1 bottle) Food & beverage service for 2 hours
Tables, chairs & linens (black or white)* China, glass, silverware and disposables
Gratuities, service charges and taxes* Location Rental, dance floor and security*

Cost Calculator

*Maximum of 100 Guests \$5000 * Maximum of 150 \$6000*

*Maximum of 200 \$7000 * Maximum of 250 \$8000*

Maximum of 300 \$9000

Additional charges will apply for extended food and beverage, staging and/or linens.

Pearl Hors D'oeuvres Reception

Post Ceremonial Guest Reception

This reception allows your guests to relax at the reception site for up to forty-five minutes while the Bridal Party full-fills post ceremony formalities such as pictures.

***Display of Domestic Cheeses, Hank's Savory Cheese Blend (1 per 75 guests)
Presented with French Baguettes, Specialty Crackers & Breads Gourmet Jams***

And

Your Choice of One Elegant Crostini Display (1 per 75 guests)

Herb Cream Cheese with Smoked Salmon and Slivered Roasted Red Pepper

Guacamole with Smoked Turkey and Cherry Tomato Half

Buffalo Mozzarella and Pesto

Citrus or Berry Wedding Punch presented in an elegant punch fountain or punch bowl

Coffee service, water, domestic white, rose', and red wine, domestic barreled beer

Your Choice of 4 Hors d' Oeuvres

Warm Selections

Metropolitan Miniature Quiche

Cheesy Meatballs with Mushroom Bordelaise

Jalapeno Poppers served with Medium Spiced Salsa

Tuscan Asiago Queso with Parmesan Crisps

Buffalo Chicken Wings with Blue Cheese Sauce

Corn Scallion Fritter served with Plum Sauce

Buffalo or Teriyaki Chicken Tenders

Chilled Selections

Ambassador Ham Salad Slider (1 per 75)

Chicken Salad Sliders (1 per 75)

Seasonal Fresh Fruit Display with Berry Sauce (1 per 75)

Cascading Vegetable Crudités with Southwest Dipping Sauce (1 per 75)

Texas Caviar served with crisped Baguettes (1 per 75)

Your Enchanted Affair includes:

*Bride and Groom champagne toast (1 bottle) * Food & beverage service for 2 hours*

*Tables, chairs & linens (black or white) * China, glass, silverware and disposables*

*Gratuities, service charges and taxes * Location Rental, dance floor and security*

Cost Calculator

*Maximum of 100 Guests \$4500 * Maximum of 150 \$5500*

*Maximum of 200 \$6500 * Maximum of 250 \$7500*

Maximum of 300 \$8500

Additional charges will apply for extended food and beverage, staging and/or linens.

Additional Options:

Additional Wedding Options

(Must accompany reception package)

Wedding Package *(includes Wedding Day use of Bella Vista House , one-hour pre-scheduled wedding rehearsal and , 3 hours additional use of Las Tiendas on day of wedding.)*

Bella Vista House

For rehearsal dinner, bridal luncheon or showers

Cash and Host Bar Services

- *Bartender fees are additional. Contact catering sales for pricing.*
- *20% Service Charge will be added to all tabs and Host Bars*
- *All prices are inclusive of Sales Tax*

Premium Bar

*Dewar's
Bombay
Bacardi
Smironoff
Seagram's 7
Jack Daniels
Cuervo
Malibu*

Deluxe

*Chivas
Tanqueray
Bacardi
Absolute
Crown Royal
Maker's Mark
Cuervo 1800
Captain Morgan*

Reserve

*Glenlivet
Tanqueray
Bacardi
Greygoose
Crown Reserve
Maker's Mark
Patron
Captain Morgan
Kahlua
Bailey's
Grand Mariner*

***Domestic Beer (Coors Light, Budweiser, Bud Light, MGD)
Premium and Domestic (Sam Adam's, Corona and Zima)***

***House Wine (Copper Ridge Chard, Cabernet, Zinfandel)
Kendall Jackson or Robert Mondavi***

Sparkling Wine and Champagne and other Beverages

*Cooks
Asti Spumante
Moet Chandon White Star
Dom Perignon
Champagne Punch
Frozen Drinks
Soft Drinks
Bottled Water*