

WHITE DOVE CEREMONY with RECEPTION

\$ 4,995 – based on 30 guests
\$ 5,895 – based on 50 guests
\$ 6,495 – based on 70 guests
\$ 7,595 – based on 100 guests

Please call for availability

White Dove personalized wedding certificate	Flowers:
Wedding Director Services	Matron/maid of honor bouquet
Candlelight in all windows	2 mother's corsages
Intimate 14 candlelight ceremony	3 boutonnieres
Unity candle service	Bridal bouquet
Keepsake unity candle	Genuine flowers & color selection bridal bouquet
Recorded music	Centerpiece flower arrangement for chapel
Private bridal suite	Decorated chapel
Rehearsal	Ordained minister (gratuity suggested)
Photography:	
Professional photographer	Storybook includes 60 photos reflecting your day

Reception (4-hour Reception)

Reception at the Shriners Club (5 minutes from the Chapel)

Caterer

<http://www.Catering-By-Design.com> (opens in NEW window)

Reception includes white lap-length linens for guest tables, white linens for bar & buffet tables, cake & gift table, full china service, bartender & servers. Also includes set up of bar, buffet and guest tables and chairs.

Professional DJ, 3-tier wedding cake, and menu

Terms: A fifty percent (50%) non-refundable deposit is due upon acceptance of the contract. The balance is due 30 days of the event.

MENU

Choice of Hors d Oeuvres (Choose 2)

Grilled Tuscan, Pita and Focaccia Breads Humus, Olivada, Tomato Basil

Imported and Domestic Cheese Tray
Assorted Crackers and Seasonal Fruit Garnish

Toasted Phyllo Cup with Grilled Chicken, Mango and Cilantro

Springs Rolls with Sesame Ginger Dipping Sauce

Mushroom Caps with Italian Sausage Béchamel

Beef Wrapped Portobellos with Sesame Ginger Semi Glaze

Baked Parmesan Crusted Chicken Bites with Apricot Mustard

Choice of Salad (Choose 1)

Seasonal Green Salad with Tomatoes, Carrots and Cucumbers House Vinaigrette

Hand Tossed Caesar Salad with Homemade Croutons

Choice of Entrée (Choose 1)

Chicken Stuffed with Portobellos, Sundried Tomatoes and Vermont White Cheddar Pan Seared Chicken
Marsala Hand Breaded Chicken Parmesan Slow Roasted Roast Beef with Mushroom Brown Sauce
Mustard & Rosemary Pork Loin Madeira Pan Sauce

Choice of Side (Choose 1)

Rosemary Roasted Red Potatoes
Garlic Mashed Potatoes
Penne Pasta with Portobellos, Roasted Red Peppers and Basil Cream Sauce Penne Ala Vodka

Vegetable (Choose 1)

Marinated Grilled Vegetables
Sauté Vegetable Medley
Green Bean Almondine

Assorted Breads and Rolls with Butter

Beverages (Choose 2)

Fruit Punch, Lemonade, Sweetened & Unsweetened Tea