

WHITE DOVE DIAMOND and BALLROOM RECEPTION

\$ 7,999 – based on 30 guests
\$ 8,899 – based on 50 guests
\$ 9,599 – based on 70 guests
\$10,899 – based on 100 guests

Please call for availability

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| White Dove personalized wedding certificate | Flowers: |
| Wedding Director Services | Matron/maid of honor bouquet |
| Customized wedding ceremony | 2 mother's corsages |
| Intimate 14 candlelight ceremony | 3 boutonnieres |
| Unity candle service | Bridal bouquet |
| Keepsake unity candle | Genuine flowers & color selection bridal bouquet |
| Live music (harp or strings) | Centerpiece flower arrangement for chapel |
| Private bridal suite | Decorated chapel |
| Rehearsal | Ordained minister (gratuity suggested) |
| Photography: | |
| Professional photographer | Storybook includes 150 photos reflecting your day |

Ballroom Reception (4-hour Reception)

Reception at the Step to Gold Ballroom in Raleigh (20 minutes from the Chapel)
<http://www.asteptogold.com/rental.html> (opens in NEW window)

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

Crab Relish with Sundried Tomato Spread on Croustade

Pesto Grilled Shrimp

Miniature Beef Wellington

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 2)

Chicken Stuffed with Portobellos, Sundried Tomatoes and Vermont White Cheddar Slow Roasted Roast
Prime Rib Herb & Orange Crusted Filet Mignon Roasted Turkey with Pan Sauce Mustard & Rosemary Pork
Loin Grilled Salmon with Sweetened Sesame Sauce

Choice of Side (Choose 1)

Rosemary Roasted Red Potatoes

Garlic Mashed Potatoes

Penne Pasta with Portobello's, Roasted Red Peppers and Basil Cream Sauce Penne Ala Vodka Jasmine

Steamed Rice

Vegetable (Choose 1)

Marinated Grilled Vegetables

Sauté Vegetable Medley

Green Beans Almondine

Assorted Breads and Rolls

Beverages (Choose 2)

Fruit Punch, Lemonade, Sweetened & Unsweetened Tea