

Georgina's



GOLD WEDDING PACKAGE

A FIVE – HOUR PREMIUM WEDDING RECEPTION



Package Highlights

A 5 Hour Premium Open Bar, Brut, Spumante, or Sparkling Moscato Toast with Raspberries.
Customized Wedding Cake from a Premier Local Italian Pastry Shoppe



Cocktail Hour

Cold Display - International Cheese, Assorted Crackers, Fresh Fruits & Vegetables, with Dipping Sauce
Butler Style Passed Hors D'Oeuvres (Choose Two): Teriyaki Tenderloin Tips with Pineapple, Seafood Stuffed Mushrooms, Cheese Stuffed Mushrooms, Chicken Tenders, Chicken Wings, Bruschetta, Fried Ravioli, Swedish Meatballs, Fried Mozzarella, Baby Fried Shrimp, Spanakopita, Pigs in a Blanket, Bacon Wrapped Scallops, Mini Chicken Quesadillas



Pasta Course (+\$3 Per Person for Plated Service)

Penne Pasta with your choice of one homemade signature sauce
Marinara, Pomodoro, Romano, Pesto, Alfredo, or Alla Vodka Sauce.



Second Course

Choice of Garden Salad, Caesar Salad, or Baby Field Greens with Dried Cranberries & Mandarin Oranges with your choice of Dressing. Served with Assorted Dinner Rolls.



Entrees

Choice of Three Main Entrees from Our Extensive Main Course Menu.



Vegetable and Starch Selection

Vegetable (Choose One): Honey Glazed Carrots, Green Bean Almondine, or Vegetable Medley
Starch (Choose One): Roasted Red Bliss Potatoes, Penne Marinara, Rice Pilaf, Twice Baked Potato, or Baked Potato with Butter & Sour Cream



Premier Wedding Cake

Customized Wedding Cake from local bakery.
Modern Pastry Shoppe or Chimirri's Italian Pastry Shoppe



Additional Accommodations

Unlimited Coffee, Decaf Coffee & Tea Station. Children's Meals, Vegetarian, Gluten-Free and Other Dietary Needs Available Upon Request. Choice of Formal Sit-Down Service or Stationed Service with Carver

\$105 Per Person

+7.35% sales tax and 20% banquet charge

