



Grand Ballroom at Cornerstone Commons

✧ Crystal Brunch Wedding Reception Package ✧

- ◆ Meal served buffet style by *Jody's Pantry Catering*
- ◆ Use of the Diamond and Pearl Room for a maximum of six hours
- ◆ Complete placement of all tables and cushioned chairs, bridal table, and dance floor
- ◆ White linens on all guest tables and white linen napkins
- ◆ White or black skirting or floor length linens on all tables except guest tables and bridal table
- ◆ White chair covers for bride and groom
- ◆ White skirting on bridal table
- ◆ Silverware and china at place settings
- ◆ Centerpieces on all guest tables
- ◆ Elegant Wedding Cake of one flavor from our Amethyst Selections displayed on a decorated cake table
- ◆ Pre-boxed anniversary tier (providing wedding is at least 100 guests)
- ◆ Cake cut and served at cake table on plastic plates
- ◆ Coffee, Tea, Orange Juice, Choice of second Juice (Apple, Cranberry, Cran-Grape) and Ice Water

✧ Package Pricing

Saturdays or Holidays: \$43.00 per person
20% Discount for all other days

✧ Package Terms

Package prices are per person and subject to 6% Sales Tax and 18% Service Charge.

A non-refundable deposit of \$500 is due to secure your date, additional \$1,000 due six months before event, and remaining balance is due two weeks before event date. A \$500 security deposit is required two weeks in advance.

Minimum 80 people for package pricing.

All quoted prices are subject to change without notice until a date is reserved and a contract is signed.



Menu Selections

Choose 1

- ◇ Veggie Egg Scramble
- ◇ Santa Fe Scramble with Cheddar and fresh Pico de Gallo
- ◇ Farmer's Frittata with Chevre Cheese
- ◇ Ham & Cheese Stratta
- ◇ Nutty Sticky French Toast Casserole (meatless with a caramelly nut topping)
- ◇ Fruit filled Pancake Roll-ups with warm Maple Syrup (Blueberry or Apple)

Choose 1

- ◇ ***(Upgrade to two breakfast meat selections for an additional \$2.50 per person)***
- ◇ Hickory Smoked Bacon
- ◇ Sausage Links
- ◇ Canadian Bacon
- ◇ Carved Brunch Ham
- ◇ Carved Flagship of Beef with Au jus *(Beef is an additional \$3 per person)

Choose 1

- ◇ Fresh Fruit Waterfall (Seasonal Availability)
- ◇ Vegetable Crudites with Dips
- ◇ Broccoli Tortellini Salad in a White Wine Vinaigrette
- ◇ Broccoli Bacon Cheddar Salad
- ◇ Classic Pasta Salad
- ◇ Mixed Garden Salad with Dressing Choices
- ◇ Mesclun Salad with Apples, Cranberries and Pecans with Balsamic Vinaigrette
- ◇ Spinach Salad with Egg, Onion, Mushroom and Hot Bacon Dressing

Choose 1

- ◇ Farfalle Aioli with Broccolini
- ◇ Penne Primavera Alfredo
- ◇ Mozzarella, Roma Tomato and Spinach Pesto Pasta

Choose 1

- ◇ Homefried Cubed Redskin Potatoes with Pepper and Onion
- ◇ Cheddar Hashbrown Cassolette
- ◇ Herbed Baby Redskin Potatoes
- ◇ Ranch Seasoned New Potatoes
- ◇ Parmesan Roasted Redskin Potatoes

Choose 1

- ◇ Pastry Assortment
- ◇ Mini Muffin
- ◇ Assortment Bagel and Spreads with Toaster



❧ Package Additions

◇ **Chef attended Omelette Station** (\$4 per guest added to the package price)

Would include the following Omelette ingredients:

- ◆ Chopped Fresh Green and Red Pepper
- ◆ Fresh Mushroom Slices
- ◆ Red Onion
- ◆ Fresh Baby Spinach
- ◆ Fresh Dill
- ◆ Diced Roma Tomato
- ◆ Diced Ham
- ◆ Chopped Bacon
- ◆ Swiss Cheese
- ◆ Cheddar Cheese
- ◆ Fresh Pico de Gallo

◇ **Orange or Cranberry Mimosas:** (\$2.25 per stem added to the package price)

Hand butlered in champagne stemware with orange slices and floating cranberries with high quality Verde champagne.