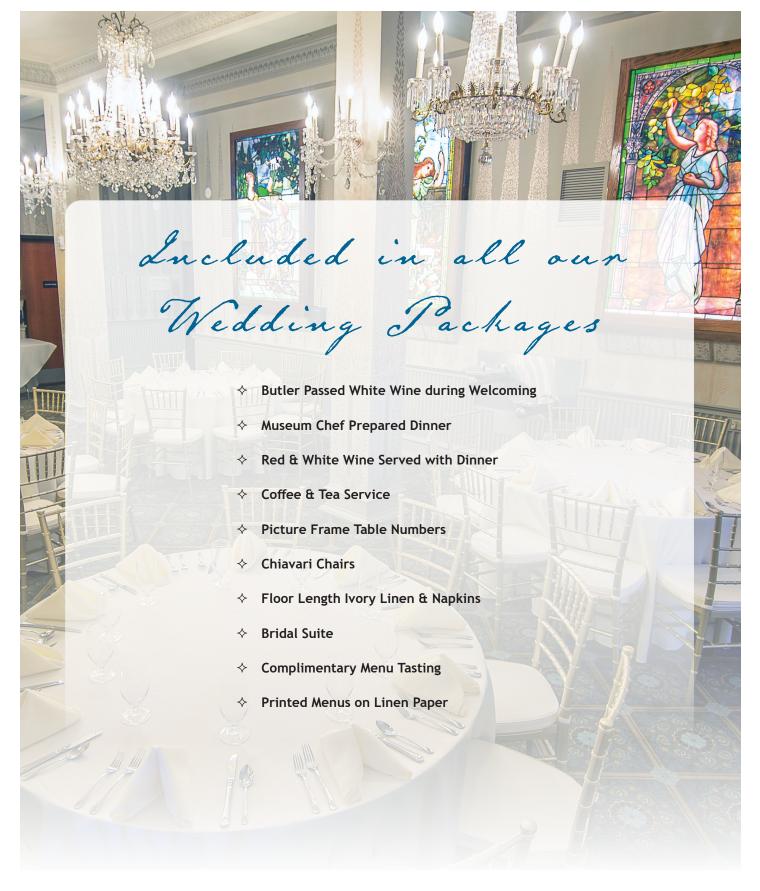


# Wedding Packages

Halim Time & Glass Museum



# Room Changes **SATURDAY** FRIDAY OR SUNDAY **MONDAY-THURSDAY VENUE** WISTERIA ROOM \$3,500 \$2,000 \$2,500 (UP TO 300 GUESTS) TIFFANY ROOM \$1,400 \$2,500 \$1,800 (UP TO 76 GUESTS) **GARDEN ROOM** \$900 \$1,500 \$1,100 (UP TO 64 GUESTS) ROOFTOP \$2,500 \$1,800 \$1,400 (UP TO 200 FOR RECEPTION OR CEREMONY)



# PACKAGE 1

# The Museum Wedding

# WELCOMING

PASSED HORS D'OEUVRES - CHOOSE 3

# COLD

- CAPRESE SKEWERS WITH PESTO OIL
- BRUSCHETTA WITH GARLIC PARMESAN CROSTINI, CHERRY DICED TOMATOES, GARLIC BALSAMIC
- FETA, CHERRY TOMATO, OLIVE SKEWER, MARINATED
  IN OREGANO EVOO, RED WINE VINEGAR
- SALAMI CORNUCOPIA WITH CREAM CHEESE, ONION JAM AND WALNUTS

## HOT

- ANCIENT GRAIN ARANCINI WITH POMODORO SAUCE
- CRISPY VEGETABLE ROLLS WITH TANGY SWEET & SOUR SAUCE
- HOMEMADE SPANAKOPITA
- SOUTHWEST GRILLED VEGETABLE SKEWERS
- BEEF PUFF WITH TANGY MUSTARD
- CLASSIC MEATBALL SWEDISH OR POMODORO W/ LEMON MINT YOGURT

# DINING

SOUP OR SALAD - CHOOSE 1

#### SOUP

- MINESTRONE ROMANA
- TOMATO BISQUE, BASIL ESSENCE, CHEESE CROSTINI
- CREAM OF POSTATO LEEK

#### SALADS

- MIXED FIELD GREENS, POACHED BEETS, CANDIED
   WALNUTS, ORANGE SEQUENT, BALSAMIC VINAIGRETTE
- CLASSIC CAESAR WITH PARMIGIANO-REGGIANO
- Baby Spinach, Wild Mushrooms, Cherry Tomatoes, Toasted Almonds, Raspberry Vinaigrette

# **ENTREÉS**

CHICKEN OR VEGETARIAN - CHOOSE 2

#### **CHICKEN**

- CHICKEN PICCATA WITH CREAMY LEMON CAPER SAUCE
- CHICKEN BREAST MARSALA WITH FOREST MUSHROOM CREAM SAUCE
- FINE HERBS ROASTED CHICKEN BREAST WITH PORT AU
  POIVRE SAUCE
- CHICKEN NOUVELLE WITH HONEY GREEN PEPPERCORN SAUCE

# VEGETARIAN

- GRILLED TOFU, RED PEPPER, BROCCOLI, THAI CHILI COCONUT SAUCE
- RATATOUILLE PARISIENNE IN A POCKET PUFF
- FIRE GRILLED VEGETABLE RISOTTO WITH RED PEPPER COULIS
- Mushroom Ravioli, Madeira Cream Sauce
- GRILLED PORTOBELLA MUSHROOM STUFFED W/MOZZERELLA SPINACH, VEGETABLE RAGOUT

# PACKAGE 1

# The Museum Wedding

**DESSERT** - CHOOSE 1 DU MONDE EUROPEAN PASTRY RASPBERRY MOUSSE PASTRY

# BAR PACKAGE

3-HOUR HOSTED BAR + SPARKLING TOAST

# MUSEUM SPIRITS BAR

- ABSOLUT VODKA
- BEEFEATER GIN
- BACARDI SILVER RUM
- Dewar's White Label Scotch
- CANADIAN CLUB WHISKEY
- JACK DANIELS WHISKEY
- Jose Cuervo Teouila
- CHRISTIAN BROS BRANDY
- DOMESTIC CORDIALS

# **BEERS**

CHOOSE 2 DOMESTIC & 2 IMPORTED

# DOMESTIC

- MILLER LITE
- Coors Light
- SAM ADAMS

## **IMPORTED**

- CORONA
- HEINEKEN
- AMSTEL LIGHT
- STELLA ARTOIS
- KALIBER

## **WINES**

CHOOSE 2 WHITE & 2 RED

#### WHITE

- CHARDONNAY
- SAUVIGNON BLANC
- PINOT GRIGIO

#### RED

- CABERNET SAUVIGNON
- MERLOT
- PINOT NOIR
- SYRAH

# **COST PER GUEST**

FOOD \$87 | BAR \$33 | STAFF \$45 \$165/GUEST