

Wedding Packages

THE TIFFANY WEDDING

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)





The Tiffany Wedding

WELCOMING

PASSED HORS D'OEUVRES - CHOOSE 5

COLD

- SMOKED SALMON ON PUMPERNICKEL, DILL CAPER, CHIVE CRÈME
- PROSCIUTTO WRAPPED ASPARAGUS, GROUND PEPPER LEMON OIL, SPRINKLE PARMESAN CHEESE
- NEGIMAKI WITH FLANK STEAK AND SCALLION, HOISIN SAUCE
- MEDITERRANEAN OR CAJUN SHRIMP SKEWERS
- GRILLED OCTOPUS-VALENCIA OR AEGEAN PREPARATION

HOT

- Gougere Puff
- Bacon Wrapped Manchego Stuffed Dates
- SESAME CHICKEN SATAY, CHILI-HOISIN SAUCE
- Braised Short Rib Tartlet, Onion Jam
- SKIRT STEAK SKEWERS CHIMICHURRI
- MASCARPONE, ROASTED PEACHES, WALNUT FLATBREAD

DINING

SOUP OR SALAD - CHOOSE 1

SOUP

- FOREST MUSHROOM CREAM MEDEIRA UNDER A DOME
 ORGANIC MESCALINE MIX W/RADICCHIO, HEARTS
- SHRIMP BISOUE
- ORGANIC CHICKEN CONSOMMÈ, JULIENNE VEGETABLES, PASTINI
- CREAM OF ASPARAGUS CRÈME FRAICHE

SALADS

- ORGANIC MESCALINE MIX W/RADICCHIO, HEARTS OF PALM, ARTICHOKE HEARTS, MARINATED HERB TOMATO, BLUE CHEESE, PARIS DRESSING
- SANTORINI SALAD, ROMAIN LETTUCE, SHAVED FENNEL, FRESH DILL, CHERRY TOMATOES, CUCUMBERS, FETA CRUMBLES, LEMON VINAIGRETTE

ENTREÉS

BEEF, FISH, CHICKEN OR VEGETARIAN - CHOOSE 2

BEEF

- 12 HOUR CABERNET WINE BRAISED
 FARROW ISLAND SALMON EN
 SHORT RIB
 CROUTE, CREAM SPINACH.
- TORNADOES OF BEEF TENDERLOIN, MUSHROOM CABERNET DEMI AND BEARNAISE SAUCES
- BEEF WELLINGTON, CENTER CUT FILET MIGNON, BORDELAISE SAUCE
- Steak House Dry Aged Strip 12oz, Pink Peppercorn Gastrique

FISH

- FARROW ISLAND SALMON EN CROUTE, CREAM SPINACH, CHAMPAGNE DILL CREAM SAUCE
- GROUPER FILET, HERB CRUSTED, GINGER LIME SAUCE

CHICKEN & VEGETARIAN

SEE MUSEUM AND LAFARGE PACKAGES FOR OTHER OPTIONS



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DESSERT - CHOOSE 1

CHOCOLATE COVERED STRAWBERRIES PAIRED WITH CHOCOLATE MOUSSE LOOPS
CHOUX, HAZELNUT MOUSSE, MILK CHOCOLATE MOUSSE AND FRESH BERRIES
CHOCOLATE TULIP CUP WITH CHOCOLATE MOUSSE AND FRESH BERRIES

BAR PACKAGE

4-HOUR HOSTED MUSEUM DISTINCT SPIRITS BAR + SPARKLING TOAST

MUSEUM DISTINT SPIRITS BAR

- ABSOLUT VODKA
- GREY GOOSE VODKA
- BEEFEATER GIN
- BACARDI SILVER RUM
- CAPTAIN MORGAN SPICED RUM
- DEWAR'S WHITE LABEL SCOTCH
- CANADIAN CLUB WHISKEY
- JACK DANIELS WHISKEY
- Jose Cuervo Tequila
- CHRISTIAN BROS BRANDY
- Domestic Cordials
- MAKERS MARK BOURBON
- Hennessy Cognac
- IMPORTED CORDIALS

BEERS

CHOOSE 2 DOMESTIC & 2 IMPORTED

DOMESTIC

- MILLER LITE
- Coors Light
- SAM ADAMS

IMPORTED

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

CHOOSE 2 WHITE & 2 RED

CHOOSE 2 WHITE & 2 RE

WHITE

WINES

- CHARDONNAY
- SAUVIGNON BLANC
- PINOT GRIGIO

RED

- CABERNET SAUVIGNON
- MERLOT
- PINOT NOIR
- SYRAH

ASSORTED CRAFT BEERS

COST PER GUEST

FOOD \$130 | BAR \$50 | STAFF \$45 \$225/GUEST

Package prices are per person & are not inclusive of room rental fee & tax (currently 10.25% for food & 16.25% for alcohol).

Additional discounts available for events held on Sunday through Friday. Minimum room charges apply.

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