

Wedding Packages

THE TIFFANY WEDDING

Halim Time & Glass Museum



Room Changes **SATURDAY** FRIDAY OR SUNDAY **MONDAY-THURSDAY VENUE** WISTERIA ROOM \$3,500 \$2,500 \$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 \$1,300 \$2,000 \$1,000 (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 MESCLUN MIX W/RADICCHIO, HEARTS
- SHRIMP BISQUE
- ORGANIC CHICKEN CONSOMMÈ, JULIENNE VEGETABLES, PASTINI
- CREAM OF ASPARAGUS CRÈME FRAICHE

SALADS

- ORGANIC MESCLUN MIX W/RADICCHIO, HEARTS OF PALM, ARTICHOKE HEARTS, MARINATED HERB TOMATO, BLUE CHEESE, PARIS DRESSING
- SANTORINI SALAD, ROMAINE 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





DESSERTS

PLATED DESSERTS +\$6/PERSON

(CHOOSE ONE OF THE FOLLOWING)

TIFFANY FRUIT PLATE

BRIE CHEESE, FRESH BERRIES, ORANGE SEGMENTS, HONEY DRIZZLE, TOASTED MARCONI ALMONDS

CHOUX, HAZELNUT MOUSSE MILK CHOCOLATE GANACHE, BRITTLE

STRAWBERRIES ROMANOFF

WHITE CHOCOLATE MOUSSE
RASPBERRY COULIS

FRAMBOISE

BITTER CHOCOLATE ORANGE

TART TATIN

FRESH WHIPPING CREAM

VANILLA CRÈME BRULEE FRESH BERRIES

TREAT IN A CHOCOLATE TULIP CRÈME AND FRESH BERRIES

SWEET TABLES

SWEET ACCENT +\$14/PERSON
TEMPTING ASSORTMENT OF MINI PASTRIES,
ASSORTED COOKIES, FRESH SEASON FRUIT,
SAMOVAR COFFEE

SWEET INTERLUDE +\$20/PERSON
TEMPTING ASSORTMENT OF MINI PASTRIES, PETIT FOURS,
FRUIT TARTS, CHOCOLATE COVERED STRAWBERRIES,
FRESH SEASON FRUIT, SAMOVAR COFFEE

KISS AND TELL SWEET DISPLAY +\$31/PERSON
AMBROSIAL ASSORTMENT OF MINI PASTRIES, PETIT
FOURS, CHOCOLATE COVERED STRAWBERRIES,
CORNUCOPIA OF ASSORTED BUTTER COOKIES, FRESH
FRUIT PLATTER, MINI CRÈME BRULE AND MINI GREEK
YOGURT PARFAIT, FRESH BOWL OF BERRIES,
SAMOVAR COFFEE

WEDDING UPGRADES

LATE NIGHT BITES +\$15/PERSON

SLIDERS

(WITH CURLEY FRIES AND BEEF IN A PUFF)

TAQUITOS

(CHOICE OF 2: CHICKEN, BEEF, PULLED PORK OR FISH WITH CONDIMENTS)

ASSORTED FLATBREAD

(5 ASSORTED MEAT AND VEGETARIAN FLATBREADS)

SIGNATURE COCKTAIL +\$12/PERSON
CHOICE OF SIGNATURE COCKTAIL SERVED AT BAR
(INCLUDES COCKTAIL MENU SIGN)

UPGRADED HORS D'OEUVRES

LOLLIPOP LAMB CHOPS,

MINT CUCUMBER YOGURT SAUCE \$6/PERSON

BEEF TENDERLOIN CROSTINI, RED ONION JAM \$4/PERSON

CARPACCIO, TENDERLOIN, REGGIANO PARMIGIANO, ARUGULA \$4/PERSON

CREPE, RED CAVIAR, CRÈME FRAICHE \$5/PERSON

CRAB MEAT COCKTAIL ON ENDIVE, COGNANC REMOULADE \$6/PERSON

SEA SCALLOP WITH GINGER LIME \$6/PERSON