



Pearl Wedding Package



Pearl Wedding Package

Available With A Minimum of 100 Adult Guests

Professional Bridal Consultant

Limousine Service

Transportation in a Beautiful, White or Black, Eight Passenger Limousine from the Bride's Home to the Ceremony and Phillip's for Your Reception, Red Carpet, Driver Gratuities with 3 Consecutive Hours of Service

Linen

White Floor Length Linens with Choice of White, Champagne, or Sage Green Overlays in Standard or Tuxedo Stripe
Choice of Napkins
Elegantly Styled Silver Table Numbers
Personal Room Captain

Floral Arrangements

A Beautiful Floral Arrangement for Each Guest Table & the Head Table
(Guest Table Centerpieces are based on 10 Tables, Additional Centerpieces are Available with Applicable Fee)
Bouquets for the Bride, the Maid of Honor & 2 Bridesmaids
Boutonnieres for the Groom, Best Man & Two Ushers
Two Mothers' Corsages & Two Fathers' Boutonnieres

Music/Entertainment

One of the Finest DJs in the Area Serving as Emcee to Entertain Your Guests for the Evening

Wedding Cake

Your Choice from One of Many Artistically Designed & Lavishly Decorated Cakes
Slicing & Serving by Our Professional Staff



Pearl Wedding Package

Toast

A Champagne or Wine Toast to Honor the Bride & Groom

Private Hospitality Room

Bridal Party Pictures with Complimentary Cracker & Cheese Tray for Your
Wedding Party During the Photography Session

Bride's Changing Room

For Use Throughout the Reception



Pearl Menu

Freshly Baked Rolls & Butter

Appetizers

(please select one)

Fresh Seasonal Fruit Cup

Chicken Rice Soup

Clam Chowder

Salad

(please select one)

Mixed Green Salad with Choice of Dressing

Caesar Salad with Shaved Parmesan Cheese & Garlic Croutons

Boston Baby Bibb Lettuce with Plum Tomatoes & Vingerette Dressing

Starch

(please select one)

Garlic Mashed Potatoes

Fingerling Potatoes

Rosemary Roasted Red Bliss

Au Gratin Potatoes

Rice Pilaf

Vegetable

(please select one)

Glazed Carrots

Green Beans with Roasted Peppers & Mushrooms

Medley of Fresh Vegetables



Pearl Menu

Entrées

*Statler Chicken Topped with a Chicken Veloute, Roasted Red Peppers, & Artichoke Hearts

Char-Grilled Center Cut Filet Mignon with Bernaise Sauce

Chicken Marsala with Portabella Mushrooms, Prosciutto, & Roasted Red Peppers

*Salmon Encrusted with Potato & Onion & Topped with a Balsamic Beurre Blanc

Chicken Piccatta with Artichokes, Capers, & a White Wine Lemon Sauce

Roast Prime Rib Au Jus

Baked Stuffed Chicken with Sausage or Traditional New England Herb Stuffing & Supreme Sauce

Chicken Kiev stuffed with Butter and Fine Herbs & Topped with Beurre Blanc Sauce

*Herb Roasted Sliced NY Sirloin with Au Jus

**Specialties of the Chef*

Dessert

Your Wedding Cake with Vanilla Ice Cream

Children's Meals Available

(11 & under)



Pearl Buffet

(minimum of 100 guests)

Freshly Baked Rolls & Butter

Soup

Chicken Rice Soup

Salad

(please select one)

Mixed Green Salad with Choice of Dressing

Classic Caesar Salad with Shredded Parmesean Cheese & Garlic Croutons

Starch

(please select one)

Rosemary Oven Roasted Potatoes

Garlic Mashed Red Bliss

Rice Pilaf

Vegetable

(please select one)

Medley of Seasonal Vegetables

Green Beans Almondine

Glazed Carrots



Pearl Buffet

Entrées

Roast Sirloin of Beef with Wild Mushrooms & Tarragon Sauce

Baked Stuffed Scrod with Lemon Butter

Boneless Breast of Chicken with Mango Sauce

Beverage

Fresh Brewed Coffee

Decaffeinated Coffee

Assorted Teas

Dessert

Your Wedding Cake Served with Vanilla Ice Cream