



The Townsend Hotel

THE CENTERPIECE OF STYLE

Friday and Sunday Evening Reception Packages

Five-Hour Package Beverage Bar

Bar

Absolut Vodka
Tanqueray Gin
Southern Comfort
Jack Daniels Black
DeWars White Label
Bacardi
Captain Morgan
Jim Beam
Sauza Gold
Peach Schnapps

House Wines

Chardonnay
Merlot
Cabernet Sauvignon

Domestic and Imported Beers

Soft Drinks Juices and Bottled Water

Selection for a One-Hour Cocktail Reception

Tray Pass- Selection of three hors d'oeuvres based on four pieces per person

Vegetarian Spring Roll
Chicken Satay with Peanut Garlic
Beggars Purse Filled with Pear and Brie

Spanikopita
Shrimp Canapés
Mini Rare Tenderloin Croissants

Display- Selection of One

Imported and Domestic Cheese Display English Water Crackers and Baguettes

Warm Artichoke and Parmesan Dip with Sun-Dried Tomato Baguettes

Fresh Crudite and Dip

The Rugby Salad

*Mixed Spring Greens, Artichoke Hearts, Grape Tomatoes, Carrot Curls, English Cucumber Slices
with Balsamic Vinaigrette Served with Fresh Baked Artisan Rolls and Butter*

2010 Wedding packages are available for new bookings confirmed and hosted in 2010.
All Food and Beverages is subject to Six Percent Sales Tax and Twenty Percent Service Charge.
Substitutions available for a nominal fee.



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Entrée Selections- Selection of One

Chicken Piccata

*Roasted Boneless Chicken Breast
Garnished with Artichoke Hearts
Mushrooms Capers and Lemon Beurre Blanc*
\$71.00 per person

Chicken Birmingham

*Roasted Chicken Breast
Stuffed with Boursin Cheese Florentine
and Tarragon Mushroom Sauce*
\$73.00 per person

Sliced Beef Tenderloin

Pearl Onion Madeira Sauce
\$76.00 per person

Beef Short Ribs

*Braised Prime Beef Short Ribs
with Natural Reduction*
\$73.00 per person

Grilled Norwegian Salmon

Orange Ginger Glaze
\$73.00 per person

Petit Filet & Roasted Chicken

*Petite Filet Mignon
Roasted Baby Tomato and Garlic Ragoût,
Roasted Breast of Chicken
Stuffed with Wild Mushroom Mousse
Balsamic Marsala Brown Sauce*
\$83.00 per person

Petit Filet & Norwegian Salmon

*Petit Filet Mignon on Portobello Mushroom
Grilled Norwegian Salmon
with Asian Orange Ginger Glaze*
\$83.00 per person

Dessert Selections- Selection of One

**New York Style
Cheesecake**

*New York Style Cheesecake
Served with Berry Garnish*

Duo of Desserts

*Chocolate and Fresh
Raspberry Tart
with Crème Brule Spoon*

**Townsend Bakery
Wedding Cake**

*Designed
Cut and Served*

Complimentary Offerings

72" Dining Tables
Elegant Banquet Chairs
Floor length Table Linen
Linen Napkins
Base Plates

Crystal Stemware
Votive Candles
Table Numbers
White Glove Service
One server per 10 Guests

Gift Table
Cake Table
Bar Set-up
Dance floor
Staging

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