



THE TOWNSEND HOTEL

2017 FRIDAY & SUNDAY EVENING RECEPTION PACKAGES

BAR SERVICE

Five Hour Unlimited Hosted Bar to Include:
Gold Premium Cocktails
Château Townsend Wines
Domestic Craft and Imported Beers
Soft Drinks and Juices

BAR ENHANCEMENTS

Additional Hour(s) of Bar Service
\$10 per person

Champagne Toast
House Sparkling
\$42 per bottle

Wine Service with Dinner
Château Townsend
\$35 per bottle

COCKTAIL RECEPTION

Choice of Three Passed or One Station

Tray Passed Hors d'Oeuvres

Beef Wrapped Grilled Asparagus, Citrus Horseradish Cream
Crisp Vegetarian Spring Rolls, Sweet and Sour Sauce
Coconut Chicken Tenders, Ginger Teriyaki Dipping Sauce

OR

Reception Display

Choice of One

Garden Vegetables with Dips
Mediterranean Hummus, Tabbouleh with Pita

Substitutions Available for a Nominal Fee.

Please ask your server about items that may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All Food and Beverage is Subject to Six Percent Sales Tax and Twenty-Two Percent Service Charge



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FIRST COURSE

Townsend Garden Salad

Petite Greens, Marinated Tomatoes,
Herb Goat Cheese, Cucumber, Balsamic Vinaigrette

ENTRÉE SELECTIONS

Poultry

Chicken Duxelle

Caramelized Breast of Chicken, Mushroom Duxelle Stuffing
\$99 per person

Chicken Marsala

Pan Seared Breast of Chicken, Marsala Wine Sauce
\$99 per person

Fish

Atlantic Salmon

Citrus Beurre Blanc
\$99 per person

Beef

Slow Braised Beef Short Ribs

Natural Reduction
\$99 per person

6oz Petit Filet Mignon

Red Wine Reduction
\$108 per person

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Duet

Petite Filet Mignon with Pan Seared Breast of Chicken
\$116 per person

Petite Filet Mignon with Grilled Salmon or Gulf Shrimp
\$116 per person

Braised Short Ribs with Pan Seared Breast of Chicken
\$116 per person

THE PRICE AT EACH ENTRÉE INCLUDES:

Five Hour Unlimited Gold Premium Hosted Bar, Appetizers, Salad, and Entrée
All Entrées Include Seasonal Fresh Vegetable and Starch
Warm House Made Rolls with Butter
Freshly Brewed Regular and Decaffeinated Coffee
International and Herbal Teas

DESSERT ENHANCEMENTS

Plated Dessert

\$6 per person

**See Your Catering Manager
For Seasonal Options*

Townsend Wedding Cake

Specially Selected with Our Pastry Chef

Cut and Served on a Painted Plate

\$6 per person

Miniature Dessert Table

Assorted Miniature Pastries, Dipped Strawberries,

Assorted Cookies and Brownies

Coffee Station

\$13 per person

**Sweet Table Must be ordered for 80%
Of Your Guaranteed Guest Count*

Ask your Catering Manager for Late Night Snack Menu

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VENUE RENTAL FEES

Friday and Sunday Discounted Room Rental Fee*

*Set up Time Starting at 3:30pm on Fridays

*Some restrictions apply

ADDITIONAL PACKAGE OPTIONS

Hosted Valet Parking
\$12 per car

Hosted Coat Check
\$3 per garment

Coat Room Attendant
\$100

Bathroom Attendant
\$100

COMPLIMENTARY OFFERINGS

72" Rounds Dining Tables, Floor Length Table Linen, Linen Napkins,
Votive Candles, Riedel Crystal Stemware, Townsend China Base
Plates,

Table Numbers, White Glove Service, Dance Floor & Staging
One Server per 15 Guests

FOR THE BRIDE AND GROOM

One Complimentary Bridal Suite on Wedding Night
Complimentary Champagne & Strawberries in Bridal Suite
Complimentary Boardroom for Signing of Marriage License
Ceremony Line-up and Space for Vendor Hospitality

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