



THE TOWNSEND HOTEL

2019 SATURDAY EVENING RECEPTION PACKAGES

BAR SERVICE

five-hour unlimited hosted bar to include
gold premium cocktails
townsend house wines
domestic, craft, and imported beers
soft drinks and juices

TO ENHANCE YOUR BAR SERVICE

add additional hour(s) to your bar service
\$10 per person per hour

upgrade your liquor selections to platinum brands
\$12.00 flat fee per person

add champagne toast for your guests
\$42 per bottle

add wine service during dinner on a “per consumption”
basis
selections from our Townsend wine list

PRICING INCLUDES

five-hour unlimited gold premium hosted bar
passed appetizers
first course
plated 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

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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COCKTAIL RECEPTION

select five tray passed hors d'oeuvres:

Cold Selections

caprese skewer
buffalo mozzarella, cherry tomato, fresh basil

tenderloin crostini
seared tenderloin, boursin cheese, fresh basil,
micro greens
on soft crostini

salmon gaufrette
smoked salmon, potato chip, crème fraiche, fresh dill

Hot Selections

brie kiss
brie cheese, almond, and pear in phyllo

crisp vegetable spring rolls
sweet and sour sauce

tempura green beans
chipotle dipping sauce

coconut chicken tenders
ginger teriyaki dipping sauce

mini open face reuben
thousand island dipping aioli

new england crab cakes
red pepper remoulade

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FIRST COURSE

Choose One

garden salad
local greens, cherry tomatoes, cucumber, shaved
radishes,
crumbled goat cheese, basil balsamic vinaigrette

or

townsend classic
petite green bundle, macerated strawberries, creamy
gorgonzola,
candied pistachios, champagne vinaigrette

or

house made seasonal soup
warm house made rolls and butter

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ENTRÉE SELECTIONS

Poultry

roasted frenched chicken breast
baby leek and mushroom ragout
chicken jus

\$118 per person

herb rubbed boneless breast of chicken
piccata style, lemon and caper sauce

\$118 per person

Fish

grilled scottish salmon
creamy dill pesto

\$118 per person

pan seared chilean sea bass
caramelized meyer lemon reduction

\$125 per person

Beef

slow roasted beef short ribs
chianti reduction

\$118 per person

6oz petite filet mignon
bordelaise

\$125 per person

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8oz filet mignon
mâitre d' butter, red wine demi

\$132 per person

DUETS

braised short ribs with
pan seared breast of chicken

\$123 per person

petite filet mignon with
pan seared breast of chicken

\$128 per person

petite filet mignon with
grilled salmon or gulf shrimp

\$136 per person

petite filet mignon with
chilean sea bass or halibut*

\$140 per person

*seasonal item

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DESSERT EXTRAS

townsend wedding cake
selected especially by our pastry chef

\$7 per person

miniature dessert table*
selection of miniature pastries, dipped strawberries,
assorted cookies and brownies
coffee station

\$14 per person

*sweet table must be ordered for 80%
of your guaranteed guest count

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LATE NIGHT SNACK EXTRAS

brooklyn pizza™
assorted fresh baked pizzas

\$10 per person

townsend sliders
hamburger & cheeseburger sliders
pickles, caramelized onions
townsend truffle fries
miniature bottles of coke® & diet coke® with striped straw

\$12 per person

or

hunter house sliders™

\$13 per person

coney island™
miniature or full size hot dogs
detroit chili, cheese sauce, mustard, ketchup, onions
french fries

\$9.00 per person

*late night snack must be ordered for 50%
of your guaranteed guest count

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FOR YOUR WEDDING, FROM US

Choose One:

complimentary champagne & strawberries in bridal suite

or

one (1) additional bar set up with bartender

or

late night snack for bride and groom waiting in suite

or

complimentary upgrade from king room to luxury suite for both sets of parents (based on availability)

ADDITIONAL PACKAGE OPTIONS

valet, coat check, bathroom attendant
pricing available

COMPLIMENTARY BALLROOM SET UP INCLUDES

choice of tables- rounds squares or longs
elegant banquet chairs
standard floor length table linen and matching napkins
votive candles and standard table numbers
riedel crystal stemware
townsend china base plates
white glove service
dance floor & staging
one server per 15 guests

OUR WEDDING PACKAGE INCLUDES

one complimentary bridal suite for two nights*
complimentary space to sign marriage license
complimentary tasting for 4 attendees
*restrictions apply - ask your sales manager

room rental applies to all events

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