

# CRANWELL

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RESORT ♦ SPA ♦ GOLF CLUB

## WEDDING MENUS

2010-2011

HISTORIC HOTELS  
of AMERICA  
NATIONAL TRUST FOR  
HISTORIC PRESERVATION®

55 Lee Rd. Lenox, MA 01240  
800-572-8938



*We are pleased to announce that Cranwell Resort, Spa and Golf Club is now a member of The Small Luxury Hotels of the World™ brand, an unrivaled portfolio of some of the world's finest small independent hotels.*

## Cocktail Reception Hors d'oeuvre Selections

*Butler Service*

### HOT

*Grilled Sea Scallops*  
*Wrapped in Bacon*

*Miniature Spring Rolls*  
*With Sweet Soy Sauce*

*Baked Brie & Raspberry*  
*In a phyllo cup*

*Baked Vegetable Quiche Triangle*

*Crab & Bleu Cheese Stuffed*  
*New Potatoes*

*Asian Chicken and Raisin Dumplings*  
*With Apple Maple Dipping Sauce*

*Roasted Vegetables in a Beggars Purse*

*Asparagus & Puff Pastry Twist*  
*With Lemon, Tarragon Dipping Sauce*

*Miniature Beef Wellington*

*Pigs In A Blanket*

*Petite Lamb Chops*  
*With Basil Pesto*

*Marinated Beef Skewers*  
*Choice of:*  
*Peanut, Hoisin & Cilantro or*  
*Mandarin Orange Marinade*

*Soup Shooters*

### COLD

*Chilled Gulf Shrimp*  
*With Classic Dipping Sauce*

*California Rolls*  
*With Soy Sauce, Wasabi & Pickled Ginger*

*Seared Ahi Tuna on a Crisp Wonton*  
*With Pineapple Cucumber Salsa*

*Lobster & Passion Fruit Salad*  
*In a Cucumber Cup*

*Stuffed Cherry Tomato*  
*With Fresh Mozzarella, Basil*  
*And Extra Virgin Olive Oil*

*Grilled Flank Steak*  
*Wrapped with Arugula Salad*

*Smoked Cocoa Spiced Duck*  
*On a Potato Crisp with Wild Berry Compote*

*Smoked Salmon Canapé*  
*On a Cucumber Slice*  
*With Crème Fraîche & Salmon Roe*

*Soup Shooters*

## Cocktail Reception Enhancers

### Raw Bar

*Crab claws, Little Neck, Clams-on-the-half shell, Oysters-on-the-half shell, Iced Gulf Shrimp  
Remoulade sauce, cocktail sauce and lemon wedges*

**\$14.00 per person**

### Attended Sushi Station

*A mixture of Sushi and Sashimi, traditional condiments*

**\$14.00 per person \$75.00 Chef Charge**

### Antipasto Station

*An array of Italian meats and cheeses expertly displayed with marinated vegetables,  
Traditional condiments, salads and breads*

**\$11.50 per person**

### Mediterranean Station

*A selection of grilled and roasted vegetables, Hummus, Tabouleh, Couscous,  
Imported cheeses and olives, Pita breads & assorted artisan breads*

**\$10.75 per person**

### Asian Stir Fry Station

*Your selection of Beef, Chicken or Shrimp with traditional stir fry vegetables/noodles and Asian condiments*

**\$12.00 per person \$75.00 Chef Charge**

### Chef Attended Carving Station

*Your choice of two:*

*Roasted Beef Tenderloin, Roasted Turkey, Baked Virginia Ham, Leg of Lamb,  
or Peppered Strip Loin of Beef, with accompanying sauces*

**\$11.00 per person \$75.00 Chef Charge**

### Create-Your-Own –Pasta Station

*Variety of pastas, sauces and toppings*

*Prepared to Order*

**\$10.00 per person \$75.00 Chef Charge**

### Baked Cheese Presentation

*Baked cheese seasoned with herbs, wrapped in a flaky crust and served with seasonal berries and baguettes*

*Your choice of two:*

*Brie, Saga Bleu, Wisconsin Cheddar (sharp or mild), Bel Paese*

**\$9.75 per person**

### Potato Martini Bar

*A dollop of creamy whipped potatoes served in martini glasses with a variety of toppings  
Garlic infused Yukon Gold potatoes and honey glazed sweet potatoes*

**\$10.75 per person**

### Fruit, Cheese & Crudité Presentation

*A selection of international cheeses with fresh fruits and vegetables  
Mint Crème Fraiche, Roquefort dip and a variety of crackers and Lavosh*

**\$9.75 per person**

### Combine The Two Cheese Stations

**\$12.00 per person**

## *Appetizers*

*Please select one of the following:*

*Pistachio Encrusted Goat Cheese*  
*On a bed of baby Arugula with citrus vinaigrette*

*Spring Rolls*  
*Apricot & Sweet Chili Sauce*  
*~ Choice of ~*  
*Pulled Pork*  
*Duck*  
*Vegetable*

*Tuna Seviche*  
*Tomato & Avocado Chutney*  
*Wakame Salad*  
*Served in a martini glass*

*Ravioli Du Jour*  
*Housemade Ravioli*  
*~~~See Ravioli Selection~~~*

*Crab & Langostino Cake*  
*With lobster sauce ~or~ Red pepper remoulade*

*Freshly Baked Vegetable Tart*  
*Flaky puff pastry with vegetables of the season*  
*~~~See Tart Selection~~~*

*Phyllo Wrapped Camembert Cheese*  
*Locally made sheep's milk cheese, toasted baguettes*  
*Fig & cherry chutney*

*Pan Seared Sea Scallops*  
*Herb encrusted, grilled frisée*  
*Wild berry compote – OR - Mango & Caramelized Cipollini Onion*

*Chef Selection of Soups*  
*~~~See Soup Selection~~~*

## *Soups*

*~~~~All Soups Can Be Prepared Vegetarian Style Upon Request~~~~*

### *Hot Soups*

*Butternut Squash & Pumpkin Bisque  
With Cinnamon & Nutmeg cream*

*New England Lobster Bisque*

*Portabella & Roasted Endive Bisque*

*Artichoke & Goat Cheese Soup*

*Celeriac & Pear Bisque*

*Sweet Potato & Apple Bisque  
With sweet potato chips and Bleu cheese*

*Asparagus Soup  
With grilled asparagus*

### *Chilled Soups*

*Two-Toned Melon  
Honeydew and Cantaloupe*

*Heirloom Tomato & Fennel*

*Classic Gazpacho  
Served in a martini glass with grilled olive bread*

*Two-Toned Strawberry & Pineapple  
With berry & pineapple chutney*

*Chilled Potato & Leek*

*Chilled Cucumber  
With smoked scallops*

*Chef's Selection of Tarts*

*Tomato, Mozzarella  
& Basil*

*Caramelized Onion  
& Goat Cheese*

*Smoked Gouda &  
Asparagus*

*Tomato & Fennel*

*Butternut Squash &  
Bleu Cheese*

*Wild Mushroom*

*Roasted Eggplant &  
Mascarpone Cheese*

*Spinach & Goat  
Cheese*

*Grilled Zucchini &  
Summer Squash*

*Cheese & Herb*



*Chef's Selection of Ravioli*

*Butternut Squash &  
Bleu Cheese*

*Spinach & Ricotta*

*Three Cheese & Herb*

*Italian Sausage &  
Ricotta*

*Sweet Potato &  
Ginger*

*Lobster & Mango*

*Roasted Vegetable  
& Parmesan*

*Pomegranate &  
Chicken*

*Fig & Mascarpone*

*Caramelized Onion  
& Goat Cheese*

## Salads

Please select one of the following:

*Julienne Vegetable Salad*  
*Sherry Vinaigrette*

*Cucumber & Watercress Salad*  
*Ver Jus Vinaigrette*

*Baby Spinach Salad*  
*Toasted Walnuts & Aged Balsamic Vinaigrette*

*Tomato & Fresh Mozzarella Napoleon*  
*Layered with Fresh Basil, Aged Balsamic Vinaigrette and Organic Greens*

*Baby Organic Greens*  
*Grape Tomatoes, English Cucumbers*  
*Aged Sherry Vinaigrette*

*Classic Caesar Salad*  
*Romaine Hearts, Garlic Croutons, Fresh Parmesan Cheese*

*Baby Arugula Salad*  
*Dried Cherries, Pine Nuts, Sliced Pears*  
*Walnut Vinaigrette*

*Prosciutto & Roasted Asparagus Salad*  
*Roasted Asparagus Wrapped in Italian Cured Ham, Fresh Mozzarella*  
*With Baby Greens, Oven Roasted Tomato Vinaigrette*

*Grilled Vegetable Salad*  
*Mixture of Grilled Vegetables and Salad Greens*

~~~The following selection of cheeses may be added to your salad selection~~~

~ Please select one ~

- |                                |                                      |
|--------------------------------|--------------------------------------|
| ❖ Crumbled Bleu Cheese         | ❖ Goat Cheese Wrapped in Puff Pastry |
| ❖ Crumbled Gorgonzola          | ❖ Baked Brie in Pastry               |
| ❖ Seared Boucheron Goat Cheese | ❖ Fresh Parmesan Romano              |
| ❖ Phyllo Wrapped Camembert     |                                      |

## Entrées

Please select two of the following  
Pre-counts required, or without pre-counts for an additional \$5.00 per person

### Meat & Poultry

Tenderloin of Beef  
Seared Statler Breast of Chicken  
Grilled Veal Chop  
Domestic Rack of Lamb  
Seared Breast of Duck  
Osso Bucco  
Boneless Stuffed Breast of Chicken  
Choice of:  
Roasted Apple & Pear  
Caramelized Onion, Mushroom  
& Artichoke  
Spinach, Roasted Red Pepper  
& Bleu Cheese  
Crab & Langostino  
Sausage & Apple

### Seafood

Pan Seared Red Snapper  
Pistachio Encrusted Salmon  
Oven Roasted Salmon  
Oven Roasted Chilean Sea Bass  
Pomegranate & Cilantro  
Encrusted Chilean Sea Bass  
Wrapped in Rice Paper  
Braised Leek & Roasted Red  
Pepper Encrusted Salmon  
Pan Seared Hawaiian Tuna  
(Served Rare)  
Oven Roasted Arctic Char  
Lobster in Puff Pastry  
With Cognac Cream Sauce  
~~~Additional Charges Apply~~~

‡ All Entrees are Served with a  
Seasonal Vegetable and Your Starch  
Selection ‡

*Mixed Grille Selections*

*No pre-counts required*

*Please select two items*

*Your guests will be served both*

|                                  |   |
|----------------------------------|---|
|                                  | <i>Arctic Char</i>                              |
| <i>Tenderloin of Beef</i>        | <i>Chilean Sea Bass</i><br><i>(Not Wrapped)</i> |
| <i>Statler Breast of Chicken</i> | <i>Pan-Seared Tuna</i>                          |
| <i>Rack of Lamb</i>              | <i>Snapper</i>                                  |
| <i>Stuffed Chicken Breast</i>    | <i>Salmon</i>                                   |
|                                  | <i>Lobster in a Puff Pastry</i>                 |

*Sauce Selections*

| <u><i>Meat &amp; Poultry</i></u> | <u><i>Fish</i></u>         |
|----------------------------------|----------------------------|
| <i>Wild Mushroom</i>             | <i>Mustard Caper</i>       |
| <i>Shallot Bordelaise</i>        | <i>Citrus Glaze</i>        |
| <i>Truffle Bordelaise</i>        | <i>Lobster Sauce</i>       |
| <i>Pinot Noir</i>                | <i>Carrot &amp; Ginger</i> |
| <i>Roasted Red Pepper</i>        | <i>Beurre Blanc</i>        |
| <i>Wild Berry Madeira</i>        | <i>Herb Butter</i>         |

## Starch Selections

- ~ Potato & Cheddar Cheese Gratin ~
- ~ Seared Roasted Garlic Polenta ~
- ~ Roasted Fingerling Potatoes ~
- ~ Roasted Baby New Potatoes ~
- ~ Piped Mashed Potatoes on Puff Pastry ~  
Choice of: Garlic, Yukon Gold or Mixture of  
Sweet Potato & Yukon Gold
- ~ Italian Cous Cous Cake ~
- ~ Scallion Goat Cheese Risotto Cake ~
- ~ Lime Infused Sushi Rice Cake ~
- ~ Sweet Potato Bread Pudding ~
- ~ Quinoa Cake ~
- ~ Crimson Lentil & Micro Green Salad  
(Recommended for Fish Entrées Only)

## Vegetarian Entrées

*Pre-counts required*

*Ravioli Du Jour*

*Selection listed previously*

*Roasted Vegetable Gateau*

*Roasted Vegetable Risotto*

*Marinated Grilled Vegetables & Aged Goat Cheese*

*With warm couscous salad*

*Eggplant Rollantini*

*Roasted vegetable & ricotta cheese filling*

*Topped with fresh tomato sauce*

*Pecan Encrusted Sweet Potato Cakes*

*With warm Ratatouille & red pepper Coulis*

## Desserts

Please select one of the following:

### *Belgian Chocolate Mousse*

*Choice of white or dark chocolate mousse with chocolate curls*

*or*

*Fresh fruit mousse with chocolate curls*

### *Cranwell's Famous Apple Tart*

*Orange caramel sauce and vanilla ice cream*

### *Berkshire Ice Cream, Seasonal Fruit Sorbet*

*Choice of raspberry coulis, Belgian chocolate or caramel sauce*

### *Chocolate Truffle Bar Trio*

*With fresh mint cream*

### *Assorted Miniature Pastries*

### *Fresh Fruit Presentation*

*An array of fruits served with choice of:*

*Valrhona chocolate dipping sauce*

*Raspberry Coulis*

*or*

*Whipped Cream*

*Served with freshly brewed premium coffee and a selection of teas.*

## Cappuccino & Espresso Bar

*\$125.00 Attendant Fee Applies*

*Includes Biscotti and Flavored Syrups*

*Additional \$3.95 per person*

# ***Cranwell Buffet Station Wedding Menu***

*Available to parties of 140 or less*

## ***Your Appetizer Selection Served***

*Choose from any of the appetizers listed from the plated menu*

## ***Your Salad Selection Served***

*Choose from any of the salads listed on the plated menu*

## ***Chef Attended Carving Station***

*Your choice of two:*

*Beef Tenderloin, Roasted Turkey, Baked Virginia Ham,  
Peppered Strip Loin of Beef, Leg of Lamb  
With accompanying sauces*

## ***Create Your Own Pasta Station***

*Variety of pastas, sauces and toppings prepared to order:  
Penne Pasta and Tortellini with Marinara or Alfredo sauce  
Onions, peppers, mushrooms, tomatoes, garlic, olive oil, Parmesan cheese  
Prepared to order*

## ***Fish & Poultry Station***

*Stuffed Chicken Breast (Stuffing of your Choice)  
or Statler Breast of Chicken  
Grilled Salmon Filet, Snapper or Chilean Sea Bass  
Seasonal Vegetable Medley  
Roasted potatoes, hearty rolls and breads*

## ***Your Dessert Selection Served (Please select one of the following)***

*Belgian chocolate mousse, Cranwell's famous apple tart,  
Berkshire ice cream, seasonal fruit sorbet  
Decadent chocolate torte, assorted mini pastries or,  
Fresh fruit presentation with chocolate dipping sauce*

*OR*

## ***Dessert Station***

*Assorted mini pastries, petit fours, mousses and  
fresh fruit with chocolate dipping sauce*

*Served with freshly brewed premium coffee and a selection of teas.*

## *Emerald Package* *Wedding Package Pricing*

*Wedding Package pricing varies seasonally.*

*Please contact Samantha Talora,  
Wedding Sales Manager, for details.*

❖ *E-mail: [Samantha@cranwell.com](mailto:Samantha@cranwell.com)*

❖ *Phone: 1-800-572-8938 ext. 644*

*All food & beverage prices are subject to a 6.25% Mass. Tax. A Service Charge of 15% will also be added to all banquet and conference food and beverage and will be given to the service personnel. In addition, 3% will be given to food and beverage supervisory personnel and an additional 2% will be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff associates. State and Local Taxes are subject to change.*

- ❖ *Reception Package includes :*
  - *One Hour of Passed Hors D'oeuvres (Selection of Five)*
  - *Four Course Dinner or Buffet Station Menu*
  - *Champagne Toast*
  - *Complimentary Bridal Suite on the evening of your wedding*
  
- ❖ *Please note, this pricing is also applicable to the Buffet Station Menu*
  
- ❖ *A six hour premium bar package with tableside wine service may be added for an additional \$45.00 per person; or without tableside wine service for \$40.00 per person. (Optional)*
  
- ❖ *Facility fee includes use of the Music Room, Rose Terrace and Ballroom, champagne colored linens, flatware, china and glassware*
  
- ❖ *For additional options, (such as an Open Bar on Consumption Basis or Package Pricing without Open Bar) please consult the Wedding Sales Manager*

## *Sapphire Package* *Wedding Package Pricing*

*Wedding Package pricing varies seasonally.*

*Please contact Samantha Talora,  
Wedding Sales Manager, for details.*

❖ *E-mail: [Samantha@cranwell.com](mailto:Samantha@cranwell.com)*

❖ *Phone: 1-800-572-8938 ext. 644*

*All food & beverage prices are subject to a 6.25% Mass. Tax. A Service Charge of 15% will also be added to all banquet and conference food and beverage and will be given to the service personnel. In addition, 3% will be given to food and beverage supervisory personnel and an additional 2% will be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff associates. State and Local Taxes are subject to change.*

❖ *Reception Package includes :*

- *One Hour of Passed Hors D'oeuvres (Selection of Six)*
- *Fruit, Cheese & Crudité Station*
- *Choice of Two of the following Stations:  
(Carving Station, Create-Your-Own Pasta Station, Antipasto, Raw Bar, Potato Martini Bar, Baked Cheeses or Mediterranean Station)*
- *Four Course Dinner*
- *Deluxe Champagne Toast*
- *Six Hour Premium Bar Package with Tableside Wine Service*
- *Chocolate Dipped Strawberries Per Table*
- *Complimentary Bridal Suite on the evening of your wedding*

❖ *Facility Fee includes use of the Music Room & Rose Terrace (during your cocktail reception; Rose Terrace is available seasonally) and Ballroom (during your dinner reception, champagne colored linens, flatware, china and glassware*

❖ *Please note that substitutions and/ or modifications are not available for the **Sapphire and Diamond** Packages*

## *Diamond Package* *Wedding Package Pricing*

*Wedding Package pricing varies seasonally.*

*Please contact Samantha Talora,  
Wedding Sales Manager, for details.*

❖ *E-mail: [Samantha@cranwell.com](mailto:Samantha@cranwell.com)*

❖ *Phone: 1-800-572-8938 ext. 644*

*All food & beverage prices are subject to a 6.25% Mass. Tax. A Service Charge of 15% will also be added to all banquet and conference food and beverage and will be given to the service personnel. In addition, 3% will be given to food and beverage supervisory personnel and an additional 2% will be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff associates.. State and Local Taxes are subject to change.*

❖ *Reception Package includes :*

- *One Hour of Passed Hors D'oeuvres (Selection of Eight)*
- *Fruit, Cheese & Crudité Station*
- *Choice of Three of the following Stations:  
(Carving Station, Create-Your-Own Pasta Station, Antipasto, Raw Bar, Sushi Station, Asian Stir Fry Station, Potato Martini Bar, Baked Cheeses or Mediterranean Station)*
- *Five Course Dinner (Includes Intermezzo: Sorbet flavor of your choosing; and the option of a Viennese Table as dessert)*
- *Premium Champagne Toast*
- *Six Hour Premium Bar Package with Tableside Wine Service*
- *Chocolate Dipped Strawberries & Truffles Per Table*
- *Attended Cappuccino & Espresso Bar  
with Assorted Biscotti and Cordials*
- *Complimentary Bridal Suite on the evening of your wedding*

❖ *Facility Fee includes use of the Music Room & Rose Terrace (during your cocktail reception; Rose Terrace is available seasonally) and Ballroom (during your dinner reception, champagne colored linens, flatware, china and glassware*

❖ *Please note that substitutions and/ or modifications are not available for the  
**Sapphire and Diamond Packages***

# *Tented Weddings*

## *Wedding Package Pricing*

*(The following is a minimum package requirement for a Wedding held in a tent on Cranwell's grounds.)*

*Wedding Package pricing varies seasonally.*

*Please contact Ms. Samantha Talora,  
Wedding Sales Manager, for details.*

❖ *E-mail: [Samantha@cranwell.com](mailto:Samantha@cranwell.com)*

❖ *Phone: 1-800-572-8938 ext. 644*

*All food & beverage prices are subject to a 6.25% Mass. Tax. A Service Charge of 15% will also be added to all banquet and conference food and beverage and will be given to the service personnel. In addition, 3% will be given to food and beverage supervisory personnel and an additional 2% will be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff associates. State and Local Taxes are subject to change.*

❖ *Reception Package includes :*

- *One Hour of Passed Hors D'oeuvres (Selection of Seven)*
- *Fruit, Cheese & Crudite Station (during cocktail reception)*
- *One Additional Stationary Hors D'oeuvre of your choosing*
- *Four Course Dinner or Buffet Station Menu*
- *Champagne Toast*
- *Complimentary Bridal Suite on the evening of your wedding*

❖ *A six hour premium bar package with tableside wine service may be added for an additional \$45.00 per person. Open Bar may also be offered on a consumption basis.*

❖ *Facility fee includes use of the Music Room & Rose Terrace during your cocktail reception and our Ballroom will be reserved as an alternate location in the case of inclement weather. Also included are champagne colored linens, tables, chairs, flatware, china and glassware*

❖ *For additional options, (such as an Open Bar on Consumption Basis or Package Pricing without Open Bar) please consult the Wedding Sales Manager*

❖ *Please note that the Facility Fee includes all rental items (i.e. Chairs, Tables, Champagne-Colored Linens, China, Flatware, Glassware), but **DOES NOT** include the tent, dance floor or lighting. (Cranwell will supply power to the tent, however.)*

# CRANWELL

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RESORT ♦ SPA ♦ GOLF CLUB

## *General Information*

### ***Reservation Requirements:***

*A minimum guest attendance of 125 is required for Saturday evenings from May through October. There is no minimum requirement for Friday or Sunday affairs. (This does not include the Sundays of Labor Day, Columbus Day and Memorial Day Weekends. Additional holidays may also be subject to special pricing and requirements.)*

### ***Deposits:***

*An initial deposit of 25% is due when you sign your agreement. The next payment of 50% is due one month prior to the event. The final payment is due two weeks prior to your event date and may be paid via credit card or cashier's check.*

### ***Ceremony Fee:***

*For a ceremony at Cranwell, a fee of \$1000.00 is applied. This includes set-up, break-down and chair rental for weddings with less than 200 attendees. Additionally, we provide assistance with a ceremony rehearsal the evening before your wedding and facilitate the events during the ceremony itself. Cranwell will also supply microphones needed for the ceremony. (For officiant, readers, etc...).*

### ***Dining for Children:***

*For guests five years of age and younger there is no charge, six years to twelve years of age there is a fee of \$25.00 per child.*

### ***Dining for Professionals (Band, Photographer, etc.)***

*Should you wish to provide food and non-alcoholic beverages for professionals hired for your reception a \$30.00 fee per professional is applied to the wedding cost.*

### ***Rooms:***

*During the months of May, June, September & October a two-night minimum stay is required with discounted room rates. During the months of July and August there is a two-night minimum stay requirement, however, we are unable to offer discounted room rates. November through April, we offer discounted room rates and there are no minimum stay requirements. (Special requirements will apply for holidays.)*

### ***Additional Services Available:***

*Rehearsal Dinner, Post Wedding Brunch, Spa Packages and Salon Services, Preferred Golf Tee Times and Preferred Tennis Court Times.*

## Wines

### Emerald Package

*Please select three red wine and three white wine selections from the Emerald Package to be available at the bar for the evening.*

*For Tableside Wine Service – please make one red and one white selection.*

#### *Whites*

*Oyster Bay, New Zealand, Sauvignon Blanc*

*Monsieur Touton, Bordeaux, Sauvignon Blanc*

*Dürnberg, Select, Austria, Grüner Veltliner*

*Mezza Corona, Trentino, Pinot Grigio*

*Cranwell's Private Label, Roundhill Vineyards, California, Chardonnay*

*Liberty School, California, Chardonnay*

*Princesse Anne, Macon-Fuissé, France, Chardonnay*

*Joseph Catlin, Alsace, Riesling*

#### *Reds*

*Cranwell's Private Label, Roundhill Vineyards, California, Merlot*

*Cavatina, Chianti, DOCG*

*Columbia Crest, Oregon, Merlot*

*Samorëns, Ferraton, Cotes du Rhône*

*Cranwell's Private Label, Roundhill Vineyards, California, Cabernet Sauvignon*

*Liberty School, California, Cabernet Sauvignon*

*Moondance, Reserve, Napa Valley, Cabernet Sauvignon*

*Line 39, North Coast, Petite Sirah*

*Redtree, California, Pinot Noir*

*Espiritu, Mendoza, Malbec*

#### *Sparkling*

*Domaine Ste. Michelle Brut, Washington State*

*Prosecco, Villa Jolanda, Veneto*

*If you have opted for an Open Bar on a Consumption Basis, each of the wines listed above, as part of the Emerald Package, is available at \$28.00 per bottle. If you would like to select from our complete wine list, please inquire with the Wedding Sales Manager.*

## Wines

### Sapphire Package

Please select one red, and one white wine to be passed tableside.  
Three red and three white selections may be made from the Emerald Package  
for wines available at the bar.

#### *Whites*

Coppola, Diamond Series, Sauvignon Blanc  
Sonoma Cutrer, Russian River Ranches,  
Chardonnay  
Hess, Su'Skol, Napa Valley, Chardonnay  
Puiatti, La Zuccole, Friuli, Pinot Grigio  
Julien Meyer, Pinot Blanc, Alsace

#### *Reds*

Calera, Central Coast, Pinot Noir  
Coppola Diamond Series, California, Syrah  
Blackstone, Napa Valley, Merlot  
Chateau Ste. Michelle, Washington State,  
Cabernet Sauvignon  
Rabbit Ridge, Sonoma, Zinfandel  
Navarro Correas, Mendoza, Malbec

#### *Sparkling*

Gruet, Brut or Blanc de Noir  
Roederer Estate, Brut

~~~As well as any of the wines from the Emerald Package.~~~

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### Diamond Package

Please select one red, and one white wine to be passed tableside.  
Three red and three white selections may be made from the Emerald Package  
for wines available at the bar.

#### *Whites*

Duckhorn, Napa Valley, Sauvignon Blanc  
Caymus Conundrum, California, Artisanal  
Blend, Meritage  
Chateau Ste. Michelle, Cold Creek Vineyards,  
Washington, Chardonnay  
Groth, Napa Valley, Chardonnay  
Santa Margherita, Trentino, Pinot Grigio  
Willm Alsace, Kirchberg de Barr, Grand Cru,  
Riesling

#### *Reds*

Adelsheim, Willamette Valley, Pinot Noir  
Qupé, Bien Nacido Reserve, Syrah  
Swanson, Napa, Merlot  
Amavi, Walla Walla Valley, Cabernet  
Sauvignon  
Ferrari-Carano Siena, Sonoma County,  
Tuscan Blend  
Castello de Querceto, Chianti Classico Riserva  
Girard, Napa Valley, Old Vine Zinfandel  
Catena, Mendoza, Malbec

#### *Champagne*

Perrier-Jouët, Grand Brut, Epernay  
Joseph Perrier, Brut, Cuvée Royale  
Moët et Chandon, White Star, Epernay

~~~As well as any of the wines from the Emerald & Sapphire Packages.~~~