

Wedding Packages

Willits-Hallowell Wedding Packages Include:

Professional Service and Planning Coordination
Champagne Toast
Fresh Flower Bud Vases and Head Table Spray
Lace Skirted Head Table with Choice of Linen
Napkin Color
Bride's Room with Complimentary Champagne
(based on availability)

Cash Bar throughout the Reception
Complimentary Vegetable Crudite, Cheese & Fruit
Display and Fruit Juice Punch for Social Hour
Wedding Cake - Decorated and Displayed with
Fresh Flowers
Dance Floor
All House Charges

Entrees include the following:

Field Greens Salad or Soup
Intermezzo
Fresh Vegetable

Choice of Potato or Rice
Fresh Baked Rolls & Butter
Coffee, Decaf, or Herbal Teas

Prime Rib Au Jus

A boneless cut of Prime Rib
with Natural Juices and a Side
Horseradish Sauce
\$42.00

Grilled Filet Mignon

Flame Grilled and Served with
Bordelaise Sauce
\$45.00

Grilled Swordfish

Flame Grilled served with a
Citrus Herb Beurre Blanc
\$42.00

Seafood Stuffed Filet of Sole

Served with a Dill Mustard
Cream
\$39.00

Salmon A La Vera Cruzana

Seared Salmon with Tomato,
Capers, Cilantro and Garlic
\$39.00

Herb Encrusted Salmon

Fresh Herb Coated Baked Salmon
\$39.00

Coq Au Vin

Braised Chicken with
Mushrooms and Red Wine
\$37.00

Chicken Cordon Bleu

A Classic Dish combining
Boneless Breast of Chicken,
Baked Ham and Swiss Cheese
\$38.00

Chicken Chasseur

Sauteed Chicken Breast
with a Sauce of Artichokes,
Tomatoes, Mushrooms, White
Wine & Garlic
\$38.00

Chicken Madeira

Sauteed Boneless Breast Served
with Madeira Wine Sauce
and a Blend of Wild Mushrooms
\$37.00

Stuffed Chicken Breast

Boneless Breast of Chicken
Stuffed with Cranberries and
Sourdough Bread Stuffing
\$38.00



All Willits-Hallowell Wedding Packages Include:

Professional Service and Planning Coordination	Cash Bar throughout the Reception
Champagne Toast	Complimentary Vegetable Crudite, Cheese & Fruit Display and Fruit Juice Punch for Social Hour
Fresh Flower Bud Vases and Head Table Spray	Wedding Cake - Decorated and Displayed with Fresh Flowers
Lace Skirted Head Table with Choice of Linen Napkin Color	Dance Floor
Bride's Room with Complimentary Champagne (based on availability)	All House Charges

Deluxe Buffet

Field Greens Salad
Assorted Homemade Dressings
Antipasto Salad
Vegetable Medley
Baked Stuffed Potatoes, Roasted New Potatoes
Horseradish Cheddar Mashed Potatoes
or Saffron Rice
Fresh Rolls and Creamy Butter
Ice Cream with Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Choice of two entrees:

Chicken Marsala
Chicken Chasseur
Chicken with Wild Mushroom Madeira
Chicken with Sausage Caponata
Chicken Saltimboca
Roast Sirloin of Beef with Bordelaise Sauce
Beef Stroganoff
Roast Pork with Spiced Cider Sauce
Veal Marsala
Seafood Stuffed Filet of Sole
Shrimp and Scallop Scampi
Shrimp Fettucini Alfredo
Salmon with a Dill Mustard Cream
Eggplant Rollatini
Penne Pasta with Broccolini, Walnuts and Parmesan Cream
\$43.00