

UNION STATION

Grand Ballroom

PLATINUM WEDDING PACKAGE

THE PRESIDENTIAL LOUNGE

THE PRESIDENTIAL LOUNGE IS AVAILABLE TO YOU AND YOUR WEDDING PARTY THROUGHOUT YOUR ENTIRE AFFAIR. THE LOUNGE INCLUDES COUCHES AND ARMCHAIRS FOR YOU TO RELAX, A PRIVATE BATHROOM TO FRESHEN UP IN, AS WELL AS WATER, A CHAMPAGNE TOAST, AND HORS D'OEUVRES DURING SOCIAL HOUR.

SOCIAL HOUR

OUR BALLROOM LOUNGE OFFERS A COMFORTABLE AND INTIMATE AREA FOR YOUR GUESTS TO MINGLE. OUR GRAND PIANO ADDS AMBIANCE AS A CLASSIC STATEMENT PIECE, OR CAN BE USED TO ENHANCE YOUR EVENT WITH LIVE MUSIC. YOUR GUESTS WILL ENJOY A GRAND DISPLAY OF FRUIT, CHEESE, CRUDITÉS AND 5-BUTLER STYLE PASSED HORS D'OEUVRES OVER CONVERSATION AND A 5-HOUR OPEN BAR!

YOUR GRAND BALLROOM RECEPTION

A CHAMPAGNE TOAST FOR ALL YOUR GUESTS
(UPGRADE TO SPARKLING ROSÉ)
VARIETY OF FRESHLY BAKED ROLLS AND BUTTER
YOUR SELECTION OF A SALAD
YOUR CHOICE OF THREE DINNER ENTRÉES
YOUR CHOICE OF TWO SIDE ACCOMPANIMENTS
CUSTOM DESIGNED WEDDING CAKE FOR DESSERT
FRESHLY BREWED COFFEE AND TEA STATION

ADDITIONAL OFFERINGS INCLUDED

FLOOR LENGTH WHITE OR IVORY LINEN TABLE CLOTHS
YOUR CHOICE OF COLORED LINEN NAPKINS
MAHOGANY CHIAVARI CHAIRS
CUSTOM DESIGNED FRESH FLORAL CENTERPIECES
COMPLIMENTARY FOOD TASTING FOR THE COUPLE PLUS FOUR GUESTS
FREE PRIVATE PARKING LOT

\$105.00 PER PERSON

A 21% ADMINISTRATIVE FEE AND APPLICABLE STATE SALES TAX (7%) WILL BE ADDED TO ALL INVOICED ITEMS. PRICE AND AVAILABLE ITEMS SUBJECT TO CHANGE

PLATINUM PACKAGE MENU

HORS D'OEUVRES

CHOOSE FIVE

ARTICHOKE TURNOVERS

WITH VODKA TONIC SAUCE

HERB LEEK TARTS

WITH GOAT CHEESE

MINI QUICHE LORRAINE

WITH APPLE-WOOD BACON, SWEET
ONION & SWISS CHEESE

VEGETABLE POT STICKERS

WITH A SOY DIPPING SAUCE

GRILLED STUFFED EGGPLANT

WITH SWEET POTATO MOUSE &
HABANERO CHILI

SPINACH, POTATO & ONION TORTE

CAULIFLOWER RISOTTO BALLS

SWEET POTATO BLINI

WITH CRÈME FRESH & SALMON CAVIAR

FRIED BUFFALO MOZZARELLA

PANCETTA WRAPPED FIGS

BACON WRAPPED DATES

STUFFED WITH MANCHEGO CHEESE

SERRANO HAM CROQUETTES

WITH MANCHEGO CHEESE

CHICKEN, BEEF OR VEGAN SATAY

WITH A THAI PEANUT SAUCE

CHICKEN SKEWERS

WITH A CITRUS SALSA

ANGUS BEEF TENDERLOIN CROSTINI

WITH HORSERADISH CREAM & PICKLED
RED ONION

CRISPY SEARED PORK BELLY

WITH MANGO PAPAYA SLAW

LAMB LOLLI POPS

WITH A MINT PESTO SAUCE

JUMBO SHRIMP COCKTAIL

BACON WRAPPED GRILLED SCALLOPS

SMOKED SALMON CROSTINI

WITH DILL, CAPERS AND LEMON

SUSHI GRADE AHI TARTAR

ON STICKY RICE NORI ROUNDS

SPICY TUNA TEMPURA ROLL

LOBSTER STUFFED MUSHROOMS

WITH TRUFFLE HOLLANDAISE

LOBSTER SALAD

ON BELGIUM ENDIVE SPEAR

SALAD COURSE

CHOOSE ONE

SPINACH SALAD

WILTED BABY SPINACH, SAUTÉED CRIMINI MUSHROOMS, MAYTAG BLUE
CHEESE, BACON LARDONS & PICKLED RED ONION
WITH A BACON AND AGED SHERRY VINAIGRETTE

MANDARIN SALAD

NAPA AND RED CABBAGE, MANDARIN ORANGES, BEAN SPROUTS,
SLICED ALMONDS & CRISPY WONTONS
WITH A PINK GINGER DRESSING

ENDIVE, WATERCRESS, APPLE & HERB SALAD

WITH A MAPLE APPLE VINAIGRETTE

A 21% ADMINISTRATIVE FEE AND APPLICABLE STATE SALES TAX (7%) WILL BE ADDED TO
ALL INVOICED ITEMS. PRICE AND AVAILABLE ITEMS SUBJECT TO CHANGE

PLATINUM PACKAGE MENU

DINNER ENTREES

CHOOSE THREE

MEAT

PORK SHORT RIBS

MAPLE CHIPOTLE BBQ SAUCE &
A GINGER SESAME SLAW

PORK ROULADE

APPLE, CHESTNUTS & CHORIZO
STUFFING WITH A PINOT NOIR DEMI

ROAST PRIME RIB

CREAMY HORSERADISH & AU JUS

PEPPERED BEEF TENDERLOIN

WITH A BURGUNDY VEAL DEMI

HONEYMOON ROAST COULOTTE STEAK

SPICE RUBBED SHORT RIBS

BONELESS RIBS WITH A WILD
MUSHROOM BURGUNDY DEMI

LAMB SHANK

BRAISED IN RED WINE

HALF RACK OF NEW ZEALAND LAMB

WITH AN ARMAGNAC DEMI

SEAFOOD

POACHED SALMON

WITH A CUCUMBER RIATA

GRILLED SWORDFISH

WITH GRILLED PINEAPPLE SALSA

NORTHAMPTON STYLE CRAB CAKES

LUMP CRABMEAT WITH ROASTED CORN,
SWEET BELL PEPPERS & GREEN ONIONS,
FLASH FRIED, WITH A REMOULADE SAUCE

NEW ENGLAND SEA SCALLOPS

HAZELNUT PANKO TOPPING

BAKED STUFFED JUMBO SHRIMP

WITH ROASTED CORN, SHALLOTS, SWEET
BELL PEPPERS & CRAB MEAT STUFFING

NEW ENGLAND CLAM BAKE (MRKT PRICE)

LOBSTER, LITTLE NECKS, MUSSELS,
SHRIMP, POTATOES & CORN ON THE COB

POULTRY

CHICKEN PICATTA

PAN SEARED WITH A LEMON CAPER
WHITE WINE SAUCE

CHICKEN CORDON BLEU

BLACK FOREST HAM & GRUYERE
IN A PANKO CRUST WITH A WILD
MUSHROOM RAGOUT

ROSEMARY LEMON CHICKEN

WITH A GARLIC THYME CHICKEN BROTH

HONEY BALSAMIC CHICKEN

SLOW ROASTED WITH A HONEY
BALSAMIC GLAZE

CORNISH GAME HEN

HERB CRUSTED & SLOW ROASTED

SIDES

CREAMY GARLIC MASHED YUKON'S

HERB RUBBED RED BLISS POTATOES

CARAMELIZED ONION POTATO GRATIN

SWEET POTATO CROQUETS

WILD RICE PILAF

SEASONAL RISOTTO

CAULIFLOWER RISOTTO

ROASTED BRUSSELS SPROUTS

CANDIED BABY CARROTS

SAUTÉED BROCCOLINI

GREEN BEAN ALMANDINE

ROASTED SQUASH MEDLEY

ROASTED ROOT VEGETABLE MEDLEY

GRILLED ASPARAGUS (SEASONAL)

A 21% ADMINISTRATIVE FEE AND APPLICABLE STATE SALES TAX (7%) WILL BE ADDED TO
ALL INVOICED ITEMS. PRICE AND AVAILABLE ITEMS SUBJECT TO CHANGE