

# UNION STATION

*Grand Ballroom*

## DIAMOND 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 WHILE A LIVE MUSICIAN PLAYS OUR GRAND PIANO TO ADD AMBIANCE AND ENTERTAINMENT TO YOUR EVENT. YOUR GUESTS WILL ENJOY A GRAND DISPLAY OF FRUIT, CHEESE, CRUDITÉS AND 6-BUTLER STYLE PASSED HORS D'OEUVRES. IN ADDITIONAL, THEY CAN MUNCH ON A MEDITERRANEAN OR ASIAN ENHANCEMENT STATION OVER CONVERSATION AND A 5-HOUR OPEN BAR!

### YOUR GRAND BALLROOM RECEPTION

A CHAMPAGNE TOAST FOR ALL YOUR GUESTS  
(OR 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  
A S'MORES BAR OR ICE CREAM SUNDAE BAR ENHANCEMENT STATION  
FRESHLY BREWED COFFEE AND TEA STATION

### ADDITIONAL OFFERINGS INCLUDED

FLOOR LENGTH WHITE OR IVORY LINEN TABLE CLOTHS  
A SATIN TABLE RUNNER OF YOUR COLOR CHOICE FOR ALL GUEST TABLES  
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

**\$150.00 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

# DIAMOND PACKAGE MENU

## STARTERS

### MEDITERRANEAN DISPLAY

HUMMUS, TABOULEH, COUSCOUS SALAD,  
KALAMATA OLIVES, GRAPE LEAVES & PITA CHIPS

OR

### ASIAN DISPLAY

ASSORTED DUMPLINGS & SUSHI ROLLS,  
LO MEIN, CRAB RAGOONS, & SPRING ROLLS

## HORS D'OEUVRES

CHOOSE SIX

### 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

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# DIAMOND 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

### 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

#### **STUFFED CHICKEN BREAST**

ANDOUILLE SAUSAGE MIREPOIX  
STUFFING WITH A MORNAY SAUCE

### 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**

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

### 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)

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