



Wedding Packages

The Central Park West Package —

- Four Hour Central Park West Open Bar*
House Chardonnay *Merlot*
White Zinfandel *Seagram's Gin*
Jim Beam Bourbon *Ronrico Rum*
Lauder's Scotch *Amarito Amaretto*
Black Velvet Whiskey *Smirnoff Vodka*
DeKuyper Peach Schnapps *El Toro Tequila*
Bud Light Draft Beer *Budweiser Draft Beer*
Bottled O'Doul's *Frozen Margaritas*
Frozen Strawberry Daiquiris
- Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders
- Four Hour Ballroom Reception
- Limited China Buffet Dinner (listed at right)
- Lighting Under Buffet, Head and Cake Tables
- Stainless Flatware on Buffet
- Bridal Tasting Dinner for Four
- 72" White Linen Table Covers
- White Linen Napkins on Buffet
- Dance Floor Swag
- Champagne Toast for Head Table
- Full China Service
- Complimentary Dinner for Bride and Groom
- Gold Chivari Chairs
- Private Use of Bridal Suite
- China Cake Cutting Service
- Linen Table Skirting
- Complimentary Use of Card Box

Salad

Tossed Garden Salad
Spring Mix and Iceberg with Tomatoes, Cucumbers, Shredded Carrots, Baked Croutons, and Red Onion Rings Served with French and Ranch Dressings

Build Your Own Salad Table

Available at \$2.25 Added per Guest

Additionally Includes Bean Sprouts, Rice Noodles, Cheese, Chopped Eggs, and Crumbled Bacon

Starches — Choose One

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes with Gravy

Twice Baked Potatoes (\$1 Added per Guest)

Baked Potato with Butter, Sour Cream, Chives

Vegetables — Choose One

Seasonal Chef Blend

California Mix

Green Beans with Red and Yellow Peppers

Entrées — Choose Two

Chicken Cordon Bleu with White Wine Sauce

Boneless Oven-Roasted Chicken Breast

Served with Dijon, Marsala, or Tarragon Sauce

Chicken Breast Stuffed with Bread Stuffing with White Wine Sauce (\$1.50 Added per Guest)

Sliced Beef Top Rounds with Bordelaise

Sliced Glazed Ham

Meat and Cheese Lasagna

Chef-Carved Beef Tenderloin with Bordelaise

(\$4 Added per Guest, \$50 Carver Fee per Buffet)

Vegetable Lasagna

Compliments

Fresh Baked Assorted Rolls with Butter

Colombian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar in a Library Setting

*See page 6 for package options that do not include liquor.



Wedding Packages

The 5th Avenue Package —

- Open 5th Avenue Bar*

<i>Summerfield Chardonnay</i>	<i>Kahlua</i>
<i>Summerfield Merlot</i>	<i>Ronrico Rum</i>
<i>Don Sol White Zinfandel</i>	<i>Amarito Amaretto</i>
<i>Jim Beam Bourbon</i>	<i>El Toro Tequila</i>
<i>Cutty Sark Scotch</i>	<i>Beefeater Gin</i>
<i>Black Velvet Whiskey</i>	<i>Smirnoff Vodka</i>
<i>DeKuyper Peach Schnapps</i>	<i>Bud Light Draft Beer</i>
<i>Budweiser Draft Beer</i>	<i>Bottled O'Doul's</i>
<i>Frozen Margaritas & Frozen Strawberry Daiquiris</i>	
- Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders
- Ballroom Reception
- **Crudit  Station**
- Stainless Flatware
- **Dual Entr e Dinner**
- Bridal Tasting Dinner for Four
- **85" White Linen Table Covers**
- Colored Linen Napkins
- **Hostess Greeting Guests at the Door**
- Dance Floor Swag
- **Sparktacular Bridal Entry**
- Under Lighting for Head and Cake Tables
- Champagne Toast for Head Table
- Full China Service
- Complimentary Dinner for Bride and Groom
- Gold Chivari Chairs
- Private Use of Bridal Suite
- China Cake Cutting Service
- Linen Table Skirting
- Complimentary Use of Card Box

The Manhattan Package —

- Open Manhattan Bar*

<i>Summerfield Chardonnay</i>	<i>Kahlua</i>
<i>Summerfield Merlot</i>	<i>Bacardi Silver Rum</i>
<i>Don Sol White Zinfandel</i>	<i>DeKuyper Amaretto</i>
<i>Jack Daniels Tennessee Bourbon</i>	<i>Jose Cuervo Tequila</i>
<i>Dewar's White Label Scotch</i>	<i>E&J Brandy</i>
<i>Canadian Club Whiskey</i>	<i>Absolut Vodka</i>
<i>DeKuyper Peach Schnapps</i>	<i>Tanqueray Dry Gin</i>
<i>Captain Morgan Spiced Rum</i>	<i>Bud Light Draft Beer</i>
<i>Budweiser Draft Beer</i>	<i>Bottled O'Doul's</i>
<i>Frozen Margaritas & Frozen Strawberry Daiquiris</i>	
- Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders
- Ballroom Reception with Dual Entr e Dinner
- Crudit  Station
- Stainless Flatware and Full China Service
- Bridal Tasting Dinner for **Six**
- **Floor Length Linen Table Covers, Available in Black, White, or Ivory**
- Colored Linen Napkins
- Hostess Greeting Guests at the Door
- **Two Hour Chocolate River**
- **Two Passed Hors D'Oeuvres**
- Elegant Chair Sashes for the Head Table
- Dance Floor Swag
- Sparktacular Bridal Entry
- **Champagne Toast for All Guests**
- Complimentary Dinner for Bride and Groom
- Gold Chivari Chairs
- Private Use of Bridal Suite
- China Cake Cutting Service
- Linen Table Skirting
- Complimentary Use of Card Box
- Under Lighting for Head and Cake Tables

*See page 6 for package options that do not include liquor.



Hors D'Oeuvres

Passed Jumbo Shrimp Shooters

Fresh Shrimp Served with Horseradish and Cocktail Sauce

Parmesan Bacon Mushroom Caps

Prepared with a Parmesan Bread Crumb and Smoked Bacon Stuffing

Chicken Satay with Teriyaki Sauce

Mozzarella-Stuffed Tomatoes

Cherry Tomato Stuffed with Fresh Basil, Sun-Dried Tomato, Mozzarella Cheese, and a Hint of Garlic

Assorted Miniature Quiche

Bacon-Wrapped Almond-Stuffed Dates

Hot Egg Rolls with Sweet and Sour Dipping Sauce

Cold Vegetarian Egg Rolls with Ginger Dipping Sauce

Chicken Parmesan Meatballs

Ground Chicken Meatball Seasoned with Italian Seasoning
Rolled in Bread Crumbs, Topped with Marinara Sauce

Shrimp Meatballs

Meatball Made of Shrimp and Dill, Served with a Dill Hollandaise

Swedish Meatballs

Beef Meatballs with a Lemon Caper Twist

Pork Meatballs

Mustard and Caper Pork Meatballs, Served with Sauce Choron

Passed Trio of Meatballs

Counts as Two Passed Hors D'Oeuvres



Sitdown Dinner

Crudité Station

An Elegant Display of Select Domestic and Imported Cheeses, Fresh Raw Vegetables with Ranch Dip, Marinated Mushrooms, Served with Gourmet Crackers and Wafers

Salad — Choose One

All Served with Fresh Baked Breads and Whipped Butter

Traditional Betty's Salad of *Iceberg Lettuce, Baby Spinach, Fresh Sprouts, Chopped Eggs, and Diced Bacon Served with Original Betty's Dressing*

Tossed Garden Salad of *Iceberg Lettuce, Spring Mix, Sliced Cucumbers, Shredded Carrots, Roma Tomatoes, Baked Croutons, and Red Onion Rings Served with Ranch and French Dressings.*

House Salad of *Crisp Romaine Lettuce, Grape Tomatoes, Feta Cheese, Red Onion Rings, and Rice Noodles Served with Basil Balsamic Vinaigrette Dressing*

Starches — Choose One

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes with Gravy

Twice Baked Potatoes

Baked Potato with Butter, Sour Cream, Chives

Vegetables — Choose One

Green Beans with Red and Yellow Peppers

Seasonal Chef Blend

California Mix

Sugar Snap Peas and Carrots

Entrées — Choose Up to Two

Poultry

Chicken Cordon Bleu with White Wine Sauce

Boneless Oven-Roasted Chicken Breast Served with Dijon, Marsala, or Tarragon Sauce

Chicken Breast Stuffed with Bread Stuffing with White Wine Sauce

Beef and Pork

Sliced Beef Top Rounds with Bordelaise

Sliced Glazed Ham

Meat and Cheese Lasagna

Sliced Pork Tenderloin with Peppercorn Sauce

Chef-Carved Beef Tenderloin with Bordelaise

Seafood

Atlantic Farm Raised Salmon Topped with Lemon Caper Sauce

Vegetarian

Portabella Mushroom Stacker Filled with Sautéed Seasonal Vegetables Served with a Teriyaki Sauce

Beggar's Purse of Sautéed Vegetables Wrapped in Phyllo Dough, with Roasted Pepper Sauce

Compliments

Fresh Baked Assorted Rolls with Butter

Colombian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar in a Library Setting



First Class Buffet

Buffet Menu Offerings for The 5th Avenue and Manhattan Packages

Crudité Station

An Elegant Display of Select Domestic and Imported Cheeses, Fresh Raw Vegetables with Ranch Dip, Marinated Mushrooms, Served with Gourmet Crackers and Wafers

Served Salad — Choose One

All Served with Fresh Baked Breads and Whipped Butter

Traditional Betty's Salad of Iceberg Lettuce, Baby Spinach, Fresh Sprouts, Chopped Eggs, and Diced Bacon Served with Original Betty's Dressing

Tossed Garden Salad of Iceberg Lettuce, Spring Mix, Sliced Cucumbers, Shredded Carrots, Roma Tomatoes, Baked Croutons, and Red Onion Rings Served with Ranch and French Dressings.

House Salad of Crisp Romaine Lettuce, Grape Tomatoes, Feta Cheese, Red Onion Rings, and Rice Noodles Served with Basil Balsamic Vinaigrette Dressing

Starches — Choose One

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes with Gravy

Twice Baked Potatoes

Baked Potato with Butter, Sour Cream, Chives

Vegetables — Choose One

Green Beans with Red and Yellow Peppers

Seasonal Chef Blend

California Mix

Sugar Snap Peas and Carrots

Entrées — Choose Up to Two

Poultry

Chicken Cordon Bleu with White Wine Sauce

Boneless Oven-Roasted Chicken Breast Served with Dijon, Marsala, or Tarragon Sauce

Chicken Breast Stuffed with Bread Stuffing with White Wine Sauce

Beef and Pork

Chef-Carved Beef Top Rounds with Bordelaise

Chef-Carved Glazed Ham

Meat and Cheese Lasagna

Chef-Carved Pork Tenderloin with Peppercorn Sauce

Chef-Carved Beef Tenderloin with Bordelaise (Add \$4 per Guest)

Seafood

Atlantic Farm Raised Salmon Topped with Lemon Caper Sauce

Vegetarian

Vegetable Lasagna

Compliments

Fresh Baked Assorted Rolls with Butter

Colombian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar in a Library Setting



Finishing Touches

Additional Items Available

Chocolate River

River of Hot Fudge, Caramel, Milk and White Chocolates Served with Strawberries, Maraschino Cherries Pineapple, Pretzel Rods, Shortbread Cookies, Rolled Pirouette Cookies, and Miniature Cream Puffs (Displayed for Two Hours)

Toledo Botanical Gardens

Looking for an outdoor ceremony location where Central Park West helps with the rental fee? For more information ask our Wedding Specialist about our Toledo Botanical Gardens partnership.

Gold/Silver Charger Plates

White Chiffon Chair Covers

*with Colored Poly Sash
with Colored Organza Sash
with Colored Satin Sash*

Chair Sashes

*Colored Poly Sash
Colored Organza Sash
Colored Satin Sash*

Chivari Chair Pad

Colored (Other Than Black)

Champagne Toast

*House Champagne Served in Toasting Glasses
One Bottle Placed at Each Guest Table*

Floor Length Table Covers

Available in Black, White, or Ivory

85" Table Cover

Organza Table Overlays

Colored Linen Napkins

Sparktacular Entrance

Packages Without Bar Inclusions —

Reduce your per guest cost by not including alcohol in your package. You may provide your own alcohol, or not offer alcohol to your guests.