



Diamond Package

One of our most valued packages including....

Six and a half hour reception of your choice, any day, any time

Exclusive facility rental (min 180 adult count)

Table Linens, All china ware, Chivari Ballroom Chairs

Spumante Toast, Six & ½ Hour Top Shelf Open Bar, Custom Uniformed Wait Staff

One stretch 8 passenger limousine for 3 hours

Ballroom Up-lighting, Custom floral centerpieces

Upon the Arrival of your Guest

Enjoy 1 ½ hour Hors d Oeuvre in our Courtyard (seasonal)

Seafood Bar

Attendant shucked little neck clams, Market fresh oysters

Jumbo shrimp cocktail, Calamari and Octopus Salad

Butcher Block carving

Lamb lollipops

Chef attended Pasta or Risotto Sautee

Your choice of two, one of each or the chef's seasonal preparation

Aperitivo bar

Classic in Italy, France and Spain to drink these liquors before the meal

Tuscan Table

Assorted Italian Cheeses, Prosciutto

Cured Meats, House pickled Vegetables

Rustic Crostini and flat bread with condiments

Ricotta, Caponata, Pancetta White Bean



In our Ballroom a display of Six Grand Beginnings

And Three passed Gourmet Hors d' Oeuvre

Upon completion of your first dance and toast, a choice of:

Antipasto / Salad

GOV House Salad

*Baby greens, grape tomato, watermelon
raddish pickled red onion, red wine
vinaigrette*

Burratina Caprese

*Creamy Burrata cheese, Vine ripe tomato,
Arugula pesto*

Classic Caprese

*Fresh Mozzarella, Vine ripe Tomato
Balsamic, basil oil*

D.C Salad

*Baby kale, Arugula, roasted beets, shaved
fennel, goat cheese, mandarin vinaigrette*

Caramelized Pear

*Candied pecans, baby greens, crumbled
gorgonzola, honey balsamic*

Heirloom panzanella (seasonal)

*Local tomato, Frissee, fresh mozzarella,
roasted garlic crostini*

Lemon Intermezzo

Entrée Selection

Land and Sea Duo

6oz Filet and Two stuffed or Grilled Shrimp

Chipotle rubbed CAB Sirloin

Pepperonata, gorgonzola mash

Filet AuPoivre

*8oz, Cracked pepper encrusted cooked to
perfection, Shallot Brandy Cream, Roasted
garlic Yukon Mash*

Center cut Pork Chop

*Apple Cider Brined and seared over sautéed
Kale, grain mustard sauce and seasonal
potato*

Lamb Nosselte

*Chorizo and roasted vegetable matignon,
smoked paprika demi*

Statler Chicken

Picatta, Florentine or Marsala

Saltimbocca Chicken Roulade

Stuffed with spinach, fontina and prosciutto

Harvest Chicken Roulade

*Stuffed with apples, leeks, fontina and
pancetta, Sage Veloute*

Grilled Atlantic Salmon

Roasted vegetable Cous Cous, herb oil

Dover Sole Francaise

Citrus butter, fresh herb gremolata

Sea Bass Putanesca

*Roasted Tomato, Caper, Green Olive,
Fresh Herb Risotto*

Seafood Trio

Stuffed shrimp, Seared Scallop and Cod



Dessert

Specially chosen four tier wedding cake served with coffee and tea and as a finale....

Choose one:

Viennese table

Two late night enhancement Stations

Pastry platters for the table

Package excludes Holidays