



Ceremony Package

Up to 200 White Vienna Garden Chairs

Dressing Room for the Bride & Her Attendants

Microphone & Speaker System

Beverage Station

Gift & Guest Book Tables

Wedding Coordinator

Rehearsal

Wedding Arch



Reception

Luncheon & Dinner

*Elegant Floor Length Linen
Candlelit Ballroom
Dance Floor*

Standard with your reception are the following:

Gourmet Wedding Cake

Champagne Toast

*Complimentary Suite for Bridal Couple
With a reception of 50 guests or more*

Special Guest Room Rates

*Wedding Professional on site to assist in
Creating a Memorable Day*

All prices are subject to a 22% taxable service charge and applicable sales tax. Prices are subject to change



Xona Wedding Lunch Buffet

Served with Fresh Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

Minimum of 50 Guests

Choice of Two Hors D' Oeuvres Displays

Assorted Domestic and Imported Cheese with Crackers

Chilled Vegetable Crudite with Goat Cheese and Sun-dried Tomato Dip

Assorted Fresh Fruit and Berries

Choice of Two Salads

Traditional Caesar Salad with Garlic Crouton and Asiago Cheese

Fresh Spinach with Strawberries, Mandarin Oranges and Raspberry Vinaigrette

Southwestern Tortellini Pasta Salad

Choice of Two Entrees

Chicken Forestiere

Salmon topped with a Lemon Dill Buerre Blanc

Prime Rib of Beef served with Au Jus (carved)

Roasted Loin of Pork

Accompanied By

Balsamic Grilled Vegetables

Herbed Linguini

Garlic Mashed Potatoes

Wedding Cake

& Champagne Toast

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Plated Entrees

*All selections include choice of Market Vegetables. Served with Fresh Rolls & Butter
Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas*

SOUPS & SALADS

Select One Entrée selections come with a choice of either soup or salad

SOUPS

*Butternut Squash & Sherry Bisque
Garden Vegetable Minestrone
Roasted Corn & Dungeness Crab Bisque*

SALADS

*Organic Field Green Salad, Roma Tomatoes, Cucumbers,
Shaved Red Onion, Sun-dried Vinaigrette*

Hearts of Romaine Salad, Creamy Caesar Dressing, Shaved Parmesan, Garlic Croutons

*Baby Feta Salad with Baby Spinach, Mandarin Oranges, Candied Walnuts,
Crumbled Feta, Cranberries & Balsamic Vinaigrette*

*Southwest Salad with Mixed Field Greens, Toasted Pumpkin Seeds, Grape Tomatoes,
confetti of Tortilla Strips & Cilantro Vinaigrette*

Appetizers

Roasted Vegetable Confetti Ravioli

Confetti Pasta Ravioli's stuffed with Roasted Vegetables served with a Vodka Blush Sauce

Crab Cakes *Two Claw Meat Crab Cakes served with a Roasted Red Pepper Sauce and an Avocado Relish*

Grilled Calamari Cocktail

Grilled Calamari served in a Cocktail Glass with a Spicy Bloody Mary Dipping Sauce

Intermezzo

*Peach Sorbet
Raspberry Sorbet*

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Lunch Entrees

Farmer's Market Tortellini

Tri-Colored Tortellini tossed with Portobello Mushrooms, Roasted Garlic, Fresh Spinach, Tomatoes, Roasted Red Peppers, Montrachet Cheese in a Tomato Basil Cream & Garlic Bread

Stuffed Chicken Breast

Chicken Breast Stuffed with Portobello Mushrooms, Thyme Red Wine Demi, Roasted Red Potatoes & Herb Baby Carrots with Asparagus

Mango Chicken

*Grilled Breast of Chicken topped with Mango Salsa
Accompanied by Spicy Rice & Seasonal Fresh Vegetables*

Salmon

*Grilled Filet of Salmon with Lemon Chive Aioli,
Shitake Mushroom Pilaf & Steamed Asparagus*

New York Strip

*8 oz. New York Strip topped with Roasted Garlic Maitre d' Butter
Accompanied by Garlic Mashed Potatoes & Marinated Grilled Vegetables*

Available from 11am-4pm

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Dinner Entrees

Chicken Forestiere

*Breast of Chicken Sauteed and Served with a Mushroom Pinot Demi Glaze
Dauphinoise Potatoes and Steamed Asparagus*

Parmesan & Herb Crusted Breast of Chicken

*Breast of Chicken Breaded in Parmesan and Herb
With Red Pepper Coulis, Garlic Mashed Potatoes & Fresh Seasonal Vegetables*

Pan Seared Halibut Filet

*Halibut Filet atop a Gazpacho Shrimp Relish, Grilled Sweet Potatoes,
& Steamed Asparagus*

Crab Stuffed Prawns

*Four Crab Stuffed Jumbo Prawns atop a bed of Herbed Linguini
Fresh Vegetable Garnish*

New York Sirloin

*New York 10oz. Sirloin, Honey Glazed Red Potatoes
& Balsamic Marinated Grilled Vegetables*

Filet Mignon

*Wrapped in Apple Wood Smoked Bacon, Wild Mushroom Cognac Sauce,
Boursin Whipped Potatoes, and Grilled Asparagus*

Available from 6pm-12am

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Duet Dinners

Roulade of Chicken with Beef Tenderloin

Roulade of Chicken with Spinach and Sun-dried Tomatoes in Light Roasted Red Pepper Sauce and Tenderloin of Beef in a Red Wine Reduction, Garlic Mashed Potatoes & Marinated Grilled Vegetables

Peppercorn Filet & Prawns

6 Oz. Peppercorn Filet with Jumbo Prawns Sauteed In White Wine Garlic Butter, Boursin Whipped Potatoes, & Steamed Asparagus

Filet Mignon & Pan-Seared Salmon

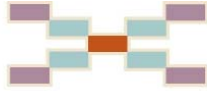
6 oz Filet Mignon in a Wild Mushroom Cognac Sauce and Pan Seared Salmon in a Lemon Chive Aioli, Dauphinoise Potatoes & Seasonal Fresh Vegetables

Surf & Turf

10 oz Filet Mignon with 6 oz Cold Water Lobster Tail, Herbed Baby Carrots and Asparagus, & Wild Pecan Rice Pilaf

Split entrée menus are \$3.00 per person additional

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XONA
RESORT SUITES

Xona Dinner Buffet

(Minimum of 50 Guests)

Served with Fresh Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

Choice of Two Salads

Mixed Field Greens, Toasted Croutons, with your choice of Assorted Dressings

Traditional Caesar Salad with Garlic Croutons & Asiago Cheese

Organic Field Green Salad, Roma Tomatoes, Cucumbers, Shaved Red Onion, & Sun-dried Tomatoes, Vinaigrette, Fresh Spinach with Strawberries, Mandarin Oranges & Raspberry Vinaigrette Southwestern Tortellini Pasta Salad

Choice of Three Entrees

Roulade of Chicken with Spinach and Sun-dried Tomatoes

In Light Roasted Red Pepper Sauce

Roasted Pork Loin with a Red Wine Reduction

Prime Rib of Beef with Beef Au Jus

Honey Glazed Ham

Rosemary Roasted Breast of Turkey

Choice of Two Starches

Honey Roasted Red Potatoes

Garlic Infused Mashed Potatoes

Wild Rice Pilaf

Herbed Linguini with your choice of Sauce

Au Gratin Potatoes

Choice of One Vegetable

Sauté of Fresh Seasonal Vegetables

Steamed Herb Buttered Mixed Vegetables

Balsamic Grilled Vegetables

Glazed Baby Carrots

Steamed Asparagus

Wedding Cake & Champagne Toast

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Stations

Selection of minimum of three stations required.

Minimum of 30 Guests

Salad Station

Classic Caesar Salad- Hearts of Romaine, Grated Parmesan Cheese & Garlic Herb Croutons

Southwest Salad-Mixed Field Greens, Toasted Pumpkin Seeds, Grape Tomatoes,

Confetti of Tortilla Strips & Cilantro Vinaigrette

Baby Feta Salad-Baby Spinach, Mandarin Oranges, Candied Walnuts,

Crumbled Feta, Cranberries & Balsamic Vinaigrette

Pasta Station

Spinach Fettuccini, Penne & Cheese-filled Egg Tortellini with Sauces to include

Traditional Marinara, Pesto & Wild Mushroom Cream Sauce, Sweet & Hot Italian Sausage, Sliced Olives,

Bell Peppers, Mushrooms, Julienne of Zucchini & Squash

Diced Ham, Fresh Basil, Garlic, Parmesan Cheese, Diced Chicken & Canadian Bay Shrimp

(Chef Attendant Required)

Southwestern Station

Mesquite Grilled Chicken & Marinated Beef Fajitas

Sauteed Onions & Trilogy of Peppers

Shredded Lettuce, Diced Tomatoes, Black Olives Shredded Jack & Cheddar Cheeses

Sour Cream, Guacamole, Salsa Fresco & Warm Flour Tortillas served with Spanish Rice

(Chef Attendant Required)

Mashed Potato Martini Station

Roasted Garlic Mashed Potatoes & Smashed Yukon Gold Potatoes

Served in Martini Glasses with Assorted Toppings: Chopped Chives, Cajun Rock Shrimp, Grilled Rib Eye,

Shredded Parmesan Cheese, Vermont Cheddar Cheese, Maytag Blue Cheese, Wild Mushroom Ragout, Sauteed

Garlic Spinach, & Traditional Pan Gravy

(Chef Attendant Required)

Carving Station (Chef Attendant Required)

Roast Turkey, Traditional Accompaniments & Rolls

Café Round of Beef, Traditional Accompaniments & Rolls

Honey Glazed Ham & Rolls

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Tray Passed Hors d'oeuvres

Hot Hors d'oeuvres

Vegetable Spring Rolls
Pear & Bleu Cheese Truffle
Roulade of Beef with Horseradish
Tomato & Mozzarella Stacks
Teriyaki Chicken on Asian Rice Crisp
Sesame Tuna with Wasabi Mayo
Smoked Salmon Pinwheel
Assorted Cold Canapes
Smoked Duck Wonton Shooters
Asian Chicken Wonton

Cold Hors d'oeuvres

Anti Pasta Skewers
Sesame Coconut Chicken Strips
Chicken Quesadilla Cornucopia
Boursin Stuffed Mushrooms
Jamaican Beef Patty
Sonoran Crab Cakes
Vegetable Quesadillas
Beef Machaca
Brie en Croute
Shrimp & Papaya Lollipop

Choice of Three, Four or Five

Stationary Hors d'oeuvres

Cheese Board

Domestic & Imported Cheese with Fresh Fruit Garnish
Served with Fresh Baguette & Crackers

Vegetable Crudite

Selection of Fresh Garden Vegetables
Served with Creamy Ranch Dressing

Straight Off the Vine

Seasonal Selection of Sliced Melons & Berries
Served with Honey-Yogurt Dip

Shrimp Cocktail on Ice

Jumbo Shrimp Cocktail, displayed on Ice with Cocktail Sauce
& Fresh Lemon Slices (minimum of 50)

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Bar Services

Call Brands

*Absolut Vodka
Beefeater Gin
Captain Morgan Rum
Jim Beam Bourbon
Seagram's 7 Whiskey
Dewars Scotch
Cuervo Gold Tequila*

Domestic Beer

*Coors Light
Budweiser
Bud Light
Michelob Light*

Premium Brands

*Grey Goose
Tanqueray
Bacardi Rum
Jack Daniel's Bourbon
Crown Royal Whiskey
Chivas Regal Scotch
Patron Tequila*

Imported Beer

*Corona
Heineken
Dos Equis
Guinness*

Cordials

*Bailey's Irish Cream
Amaretto
Frangelico
Drambuie
Kahlua*

House Wines

*Ravenswood Cabernet
Ravenswood Merlot
Ravenswood Chardonnay
CK Mondavi White Zinfandel
CK Mondavi Pinot Grigio*

Cash prices include service charge & sales tax

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