



PROXIMITY™ HOTEL

SUMMER WEDDING PACKAGE

Available June 1st - August 31st 2018

The Wedding package that allows you to create your ultimate bespoke wedding for \$120++ per guest (up to 150 guests):

- Includes room rental
- Four Hors D'oeuvre choices for your passed cocktail hour
- Playlist for cocktail hour
- Choose three entrées for your plated meal selection
- Microphone for Officiant
- Printed place-cards and table numbers
- Linens in white, ivory or black (table cloths and napkins)
- Fresh floral center pieces (two colors guaranteed)
- Gold Chaivari chairs for ceremony and reception
- Uplighting for reception space
- Faux-leave in our London Taxi for Bride and Groom

SUMMER WEDDING PACKAGE MENU SELECTIONS

COCKTAIL HOUR HORS D'OEUVRES

choice of four

CHILLED HORS D'OEUVRES

- Smoked Salmon, Avocado and Citrus Crème Fraiche on a Sesame Prima Chip
- Seasonal Soup Shooter

WARM HORS D'OEUVRES

- Gougere, lightly golden baked cheese puffs
- Cordon Bleu Croquettes with Whole Grain Mustard Aioli
- Honey Tarragon Chicken Skewers with Sesame Lime Aioli
- Short Rib Slider with Truffle Bacon Aioli
- Melted Brie in a Filo Cup
- Chef's Seasonal Meatball

PLATED DINNER SELECTIONS

All Dinner Entrées include a Salad, Baguettes & Butter, Chef's Selection of Starch and Seasonal Vegetable, Iced Tea & Coffee. Up to 3 entrées can be chosen. The number of each entrée as well as who is receiving which entrée should be given to your sales manager 14 days prior to the event.

- **Crispy Chicken Schnitzel** with Preserved Lemon Vinaigrette
- **Herb de Provence Seared Chicken Breast** with Roasted Tomato Ragout with Goat Cheese Crumbles
- **Mountain Trout** with Lemon-Caper Buerre Blanc
- **Pan Seared Salmon** with Mustard, Dill and Honey Glaze
- **Pork Loin** with Bacon, Mustard and Rosemary Cream Sauce
- **Bistro Meatloaf** with Sherry Mushroom Sauce
- **Braised Beef Short Ribs** - Red Wine Braised Short Ribs
- **PWB Seasonal Vegetarian** – *see sales manager for details*