

Evening Weddings

Gold Package



NIKOS Gold Wedding Package includes the following:

- 5 ½ hours room rental
- 5 hours of Premium Open Bar. Includes Domestic & Imported bottled Beer (MGD, Miller Lite, Budweiser, Bud Lite, Heineken, Corona), Tanqueray, Beefeater, White Label, Kalhua, Malibu Rum, Captain Morgan, Bailey's Irish Cream, Jack Daniels, J & B, Cuervo Tequila, Jim Beam, Blended and Frozen Cocktails, California wines (Cabernet, Merlot, Chardonnay and White Zinfandel)
- Hot Appetizers served Butler style (grilled miniature Beef Shish Kebabs, grilled Chicken fingers, sautéed fresh sliced Zucchini, fried fresh Mushrooms, Shrimp with Cocktail sauce)
- Choice of dinner from Menu Package
- Unlimited Wine, Champagne or Soda with Dinner
- Unlimited Champagne for the Head Table
- Wedding Cake
- Chair covers with choice of color sash
- Bridal Suite (Staircase & Garden rooms only)
- Table Linen with choice of colored Napkins
- Permanent hardwood dance floor
- Centerpieces (\$25.00 per room)
- Uplighting (\$50.00 per room)



Menu Packages

Option 1: Family Style

(Please choose one from each category)

Soup

Cream of Broccoli
Cream of Chicken
Minestrone
Chicken & Tortill
Creamy Corn Chowder
Cream of Mushrooms
Butternut Squash Bisque (seasonal)

Salad

House Mix with choice of two dressings
Caesar Salad with our homemade dressing
Greek Salad, Feta, Olives (\$1 extra)
Baby Spinach, Walnuts, Citrus Vinegraitte (\$1 extra)

Pasta

Penne with Marinara
Penne with Alfredo Sauce
Penne with Vodka Sauce

Meat:

Roast Sirloin of Beef
Roast Pork Loin with apples
Beef Fajitas
Baked Ham

Starch

Mashed Potato
Oven Brown Potatoes
Potatoes Vesuvio
Baked Rice Pilaf
Double baked Potatoes

Poultry

Roasted Chicken
Fried Chicken
Chicken Vesuvio
Roast Turkey
Chicken Fajitas

Vegetables

Green Beans Almondine
Seasonal California Mix
Honey glazed Baby Carrots
Refried Beans

Other Meat

Italian Sausage
Polish Sausage
Tilapia Fried, Baked or Cajun
Braised Pork



Option 2: Individual plated entrees

Chicken Breast French: Boneless Chicken breast with Mushrooms, Leeks and white wine

Chicken Breast Pasquinelli: Chicken breast with onions, Hot Gardeniera, Tomatoes, Artichoke hearts, topped with goat cheese

Chicken Vesuvio: Chicken breast sauteed with white wine, fresh garlic and peas

London Broil: served with Bordelaise sauce (rare to medium)

Greek style Beef: roasted with Oregano, Garlic and Onions and served with au jus

London Broil & Chicken breast Combination: sliced Beef with Bordelaise sauce and boneless Chicken breast with cream sauce Duo

Filet Mignon: center cut, served with Béarnaise or Espanola sauce

M Strip Steak: char Grilled, with Cognac, Wine Reduction and pure Butter

Salmon: grilled filet of Salmon, green cured Olives and grape Tomatoes

Beef Wellington: Pinot Noir Reduction

Filet & Salmon: grilled Combo with Dill and Espanola sauce

Filet & Chicken breast: grilled Beef Tenderloin and Boneless Chicken Breast

Starch Saffron Rice

Garlic or Regular mashed Potato

Parmesan cheese mashed Potato

Vesuvio Potatoes

Oven Brown Potatoes

Double baked Potato

Vegetables Green Beans Almondine

Zucchini, Squash, Broccoli

Baby Carrots

Broccoli florets

Desserts

Sherbet Ice Cream
Chocolate or Strawberry Sundae
Chocolate or Vanilla Mousse
Raspberry flavored Chocolate Mousse
Cherries Jubilee (50¢ extra)
Peach Melba (50¢ extra)

Wedding Cake

Style: Please see the Cake Book for styles

Flavors: Yellow, Chocolate, Marble, Half & Half or Red Velvet

Fillings: Hazelnut, Mocha, Chocolate Fudge, French Cream,
Mousse, Banana Cream, Bavarian Cream, Lemon
Custard, Chocolate Mousse

