



sundy HOUSE

***The Cenote
Wedding Package
\$100++***

***Congratulations!
We are delighted that you are considering the Sundy house
for your upcoming wedding***

***** This Package is not available on Saturday Evenings*****

Your wedding package includes

*Three Hour Event
(does not include ceremony time)*

Delicious Gourmet Three Course Meal

Three Hour Open Bar Service with Select Brand Liquor

Spectacular custom-designed wedding cake

*Our professional catering staff will be glad to assist you with custom menu selections
and recommendations on music, flowers, theme décor, specialty linens,
photography and video.*

*Let your imagination be your guide and allow us to create an event
that will perfectly match your style and taste.*

*Please add 22% taxable service charge and 6.5% state tax to all prices.
All prices subject to change*



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Signature salads

(Please select one)

Traditional Caesar Salad

*Crisp Romaine Lettuce, Baked Croutons, Fresh Shaved Parmesan
Creamy Caesar Dressing*

Baby Iceberg Wedge

Heirloom Tomato, Blue Cheese, Smoked Bacon, Blue Cheese Dressing

Mixed Baby Greens

*Grape Tomatoes, Toasted Almonds, Pickled Onions,
Dried Cherries, Roasted Garlic White Balsamic Vinaigrette*

Insalata Caprese Napoleon

*Sliced Stacked Tomatoes, Fresh Mozzarella, Arugula,
Aged Balsamic Vinaigrette and Basil Pesto*

Evening celebration entrées

(Please select two entrées from the following categories)

Pre ordered prior to event

Poultry

*Roasted Airline Chicken Breast Braised in Natural Pan Jus with Fricassee of Wild
Mushroom,
Grilled Asparagus And Whipped Yukon Potatoes*

*Herb roasted Cornish Game Hen with English Pea Risotto, Roasted Fingerling Potatoes
and Natural Herb Jus*

*Maple Farms Duck Breast with Sweet Potato Puree, Buttered French Beans
and Bay Leaf Balsamic Reduction*

*Lemon and Rosemary Broiled Chicken Breast with New Potato Noisette, Garlic Roasted
Baby Spinach and Lemon Beurre Blanc*

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Seafood

*Lemon Sabayon Glazed Salmon with Blackberry Gastrique
Steamed Asparagus, Parsley Roasted Fingerling Potatoes*

*Almond Crusted Snapper, Vanilla Rum Sauce
Sautéed Baby Spinach, Lemon Whipped Boniato Potatoes*

*Seared Chilean Sea Bass with, Tomato-Basil Relish
Spaghetti Vegetables & Chive Risotto*

*Citrus Grilled Grouper with Lemongrass Ginger Butter,
Cardamon Basmati Rice, Sesame Sautéed Baby Bok Choy*

Beef & Lamb

*Rioja Braised Beef Short Ribs
Creamy Polenta, Garlic Roasted Spinach, Salsa Verde*

*Filet Mignon with Spinach & Goat Cheese Potato Au Gratin
Buttered Asparagus, Wild Mushroom Ragout, Cabernet Reduction*

*Grilled Angus Beef Rib Eye with Smoked Bacon Brussel Sprouts, Cheddar Potato Au
Gratin and Roasted Shallot Demi Glace*

*Dijon Horseradish Herb Crusted Lamb Rack with Gruyere Potato Soufflé, Sautéed
Baby Vegetables and a Port Wine Demi Glace*

Pork

*Jamaican Jerk Roasted Loin of Pork with Mango-Apple Chutney
Sweet Potato Hash, and Haricot Verts*

*Grilled Pork Chop, Bay Leaf Balsamic Reduction,
Parsnip Potato Puree, Braised Red Cabbage*

Wedding cake

*Custom designed special occasion cake in a variety of styles & flavors.
Additional charges may apply based on cake design.*

*Freshly brewed Starbucks regular & decaffeinated coffee,
iced tea & hot tea*

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Event Guidelines

Each of our Private Rooms has a minimum food & beverage requirement. If the food & beverage minimum requirement is not met, the difference is charged as a room rental fee. Food and beverage minimum does not include taxes, gratuity and applicable fees.

Entrée Choice Policy:

The following stipulations apply to request for multiple entrées:

- Multiple entrées are limited to a choice of two (2) published entrées.
- The hotel will provide a limited number of vegetarian entrées appropriate to the menu.
- Guarantee of attendance with the breakdown for each entrée is required five (5) business days prior to the event.
- If there is a deviation on the day of the event from the guarantee, the additional entrées provided will be added to the final charges.
- **A form of entrée identification is required at the guest table, i.e. marked place card, colored ticket or coded nametag.**
- If the final entrée count varies by more than 5% of the guarantee count the, Sundy House will charge the client with the full entree price to cover this differential.
- A cake allowance of \$3.00 per person is included in this package.
- Children meals available upon request @ \$25.00 per child; available for children under 12 years of age.

Guests minimum and food and beverage minimum per banquet room

Mediterranean Room	55 guests {Max 90 people}
Fresco Room	40 guest {Max 56 people}
Galleria Room	25 guest {Max 40 people}

Food and beverage minimum does not include taxes, gratuity and fees.

Ceremony Fees

Upper Pond,	\$950.00 (plus tax and gratuity). This ceremony fee includes white padded folding chairs.
Large Gazebo,	\$550.00 (plus tax and gratuity), standing room only

Extra Event Time

One Hour of extension, \$550.00 (plus tax & gratuity)

General Fees

Valet Attendant -	\$85.00, plus tax and gratuity. One attendant required for every 50 guests. This price will cover the parking fee for your guest.
Bartender -	\$75.00, plus tax and gratuity, for a maximum of 3 hour; each additional hour is \$25.00 plus tax and gratuity. One bartender for up to 65 guests, additional bartenders will be required for parties over 65 people.
Chef attendant Fee -	\$100.00 each. For a maximum of 2 hours. (applies to buffet action stations only)

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