



sundy house

***The Taru Gardens
Wedding Package
\$130++***

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

Your wedding package includes

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

*One-hour Cocktail Reception
With Three Butler Passed Hors d' Oeuvres*

Delicious Gourmet Three Course Meal

Four Hour Open Bar Service with Premium 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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Butler passed hors d'oeuvres

*During a One Hour Cocktail Reception
Please choose 3 selections for your package
Based on one piece of each item per person*

Hot hors d'oeuvres

*Crab cakes with chipotle-lime mayonnaise
Lamb chop, Dijon herb crusted, fig marmalade
Coconut chicken skewer with sweet chili peanut sauce
Grilled Flatbread, olive tapenade, manchego cheese
Spanikopita feta, spinach in phyllo
Eggplant crisps, mozzarella, oregano, cherry tomatoes
Fried brie skewer, grapes, honey, almonds
Vegetable spring rolls with sake soy sauce
Beef empanadas
Chicken empanadas, tomato, corn, olives
Caribbean conch fritters
Scallops wrapped in serrano
Tempura of shrimp with soy dipping sauce
Prosciutto, goat cheese tart, phyllo
Open face quesadilla, shredded chicken, roasted pepper, black bean
Open faced quesadilla, monterey jack, diced jicama, corn salsa*

Cold hors d'oeuvres

*Tuna tartar on crispy wonton
Smoked salmon, cream cheese, arugula, potato cake
Antipasti skewer, salami, fresh mozzarella, kalamata, tomato, balsamic
Spicy Tuna, rolled in cucumber, chili mayonnaise
Jumbo shrimp with citrus cocktail
Grilled shiitake mushroom crostini, boursin cheese, tomato
Scallop ceviche, toasted corn cups
Fried Oysters, creole mayo
Phyllo wrapped parmigiano asparagus crisps
Snow crab claws with grain mustard remoulade
Canape, shrimp, dill, cucumber, shallot butter
Paprika grilled pita, curried garbanzo bean, olive
Caprese skewers, cherry tomato, mozzarella, basil
Seared tuna nori stacks, sushi rice, tobiko*

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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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