



sundy house

*Sundy House*  
*Garden Brunch Weddings*

*Congratulations on your engagement....*

and thank you for making us part one of the most special occasions of your life. Our wedding specialist will help you plan the most memorable day of your lives, and create an event that reflects your personal taste and style.

We look forward to working with you and creating an experience that will never be forgotten.

*O*ur especially designed Wedding Package Includes

- Three Hour bar service featuring unlimited mimosas, bloody Mary's, Imported and domestic beers, house red and white wine selection
- Deluxe reception display
- Buffet style meal
- Spectacular custom – designed wedding cake or dessert display
- Champagne toast
- Ivory linen and napkins
- Four votives candles per table
- Hotel 48", 60", 72' banquet tables
- Hotel existing chairs

This package is not available on Sundays. It is available for events ending by 2:00pm.



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## *Taru Gardens Exquisite Brunch*

*\$91.95++*

### **RECEPTION DISPLAY**

Seasonal Fruit Display  
Served with a Honey Mint Yogurt Dipping Sauce

Assorted Danish, Apple Muffins, Croissants  
Whipped Butter & Assorted Jellies

### **ACTION STATIONS**

(Choose one of the following)

Chef Attended Omelet Station  
Made to Order Regular or Egg White Omelets  
Diced Tomatoes, Diced Ham, Chopped Bacon, Peppers,  
Mushrooms, Onions, Broccoli, Shredded Jack Cheese

Or

Chef Attended Waffle Station  
Fresh Made Waffles, Banana Pecan Compote, Mixed Berry Chutney, Fresh Whipped  
Cream, Cinnamon Honey Butter,  
Fresh Assorted Berries, Maple Syrup, Strawberry Syrup

### **CARVING STATION**

(Choose one of the following)

Pit Smoked Ham  
With Papaya Apple Chutney, & Horseradish Dijon Sauce

Or

Sage Roasted Tom Turkey  
Turkey Gravy & Cranberry Mango Relish

Or

Roasted Prime Rib of Beef  
Creamy Horseradish Sauce, Au Jus, & Soft Rolls

Or

Cinnamon Seared Pork Loin  
With Tropical Chutney & Apple Fennel Demi Glace

All served with Roasted Potatoes with Fresh Herbs



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## *Taru Gardens Exquisite Brunch (Cont...)*

### **RECEPTION DISPLAYS**

Smoked Salmon Display  
Capers, Onions, Hard Cooked Eggs, Chive Cream Cheese  
& Bagel Toast Points

Tomato Mozzarella Salad  
Ripe Sliced Tomato, Fresh Mozzarella, Basil Pesto,  
Extra Virgin Olive Oil

Mixed Baby Greens  
Toasted Almonds, Shaved Red Onions, Citrus Sections  
Roasted Garlic Herb Vinaigrette

### **DESSERT STATION**

Assortment of Fruit Tarts, Brownies  
and selection of cup cakes

Or

Wedding Cake  
Designed by Sweet Art by Lucila

Includes freshly brewed Starbucks regular and decaffeinated coffee  
selection of teas, orange juice, cranberry juice, apple juice and soft drinks,.



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## *Enhancements*

*(Additional price per person applies)*

### **Eggs Benedict "Florentine Style"**

Spinach, Grilled Tomatoes, & Parmesan Hollandaise  
Served on top of a Toasted English Muffin  
\$5.95 per person

### **Molasses Bacon & Maple Sausage**

Spiked Home Fried Potatoes with Corn and Sweet Peppers  
\$3.95 per person

### **Belgian Waffle Display**

with Warm Banana Compote  
Toasted Pecans & Fresh Whipped Cream  
\$4.95 per person

### **Sliced Pit Ham**

with Mango Jam & Herb Cheddar Biscuits  
\$4.50 per person

### **International & Domestic Cheeses**

With Tropical Fruit & Crackers  
\$10.00

### **Jumbo Shrimp Cocktail**

With Chipotle Cocktail Sauce & Fresh Lemons  
\$10.95 per person

### **Antipasto Platter**

Italian Meats & Cheeses, Grilled Vegetables, Olives, Cornichones & Capers  
\$8.95 per person

### **Made to Order Pasta Station**

Penne Pasta, Farfalle Pasta, Cheese Tortellini Tomato Sauce, Alfredo Sauce, Pesto,  
Parmesan Cheese, Grilled Mixed Vegetables, Asparagus,  
Sun Dried Tomatoes,  
\$16.95 per Person



## *Catering Guidelines:*

### **WEDDING BRUNCH HOURS**

This package applies to wedding receptions ending by 2pm. Maximum event time permitted is 4 hours. Start time is 10:00am; other times can be accommodated based on availability. This package is not available on Sundays.

### **FOOD AND BEVERAGE MINIMUM**

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.

Our Wedding Specialist will be happy to assist you customize your menu if different choices or enhancements are required.

### **GUESTS MINIMUM AND FOOD AND BEVERAGE MINIMUM PER BANQUET ROOM**

Mediterranean Room	75 guests	{Max 90 people}
Fresco Room	44 guest	{Max 56 people}
Galleria Room	32 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)
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### **GENERAL FEES**

Valet Attendant	\$85.00, plus tax and gratuity. One attendant required for every 50 guests.
Bartender	\$75.00, plus tax and gratuity, for a maximum of 3 hours; 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	\$95.00 each. For a maximum of 2 hours (applies to action stations only)