

## *Brasilia Ceremony*



*(100 Guest Minimum Required)*

- *Located in one of our Elegant Ballrooms*
  - *Personal Wedding Coordinator*
    - *Pianist or Violinist*
    - *Officiant's Fee is Included*
    - *Wireless Lavalier for Minister*
- *"Three Dozen Rose" Pave Bridal Bouquet and Groom's Boutonniere*
  - *Entrance Décor into Pavilion Ballroom with Fabric Draping and Topiary Arrangements*
    - *Draped Backdrop*
    - *Riser with Skirting*
  - *Two Topiary Arrangements for Riser*
    - *Aisle Runner*
    - *Rose Petals for Aisle*
  - *Columns with Floral Arrangements*
- *Banquet Chairs with Chair Covers and Bows (More than 100 bows are \$3per)*
  - *Four Hours of Photography and includes (4) 8x10's, (6) 5x7's, 20 Page 10x10 Montage Album (35-45 images) and (1) 11x14 print*
    - *DVD of Ceremony*
  - *Spa Package to include Manicure, Pedicure and Up-Do the day of Wedding for the Bride*
    - *Couples Massage for Two*
    - *Wedding Certificate Holder*

- *One Night Stay in an Upgraded Rio Suite*
  - *Limousine for One Hour*
  - *Breakfast in Bed for Two*
- *Dinner for Two in one of the Rio's Owned Restaurants*
  - *Strawberry Kiss Amenity for Two in Suite*

## **Brasilia Dinner Options**

*All Plated Dinners include the following in addition to starter course:*

*Chef's Choice of Potato, Rice or Pasta (unless otherwise indicated)*

*Freshly Baked Rolls and Butter Roses on a Lemon Leaf*

*Wedding Cake for Dessert*

*Champagne Toast*

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

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### **Starters**

*(Please Select One)*

*Fresh Tomato and Basil Bisque with Parmesan Croutons*

*Butternut Squash Soup with Sage Croutons*

~~~~~ OR ~~~~~

*Field of Greens with Radishes, Cucumbers, Carrots  
and Raspberry Walnut Vinaigrette*

*Tossed Caesar Salad with Romaine Lettuce with  
Sourdough Croutons and Caesar Dressing*

*Tuscan Salad with Lettuce Medley, Roma Tomatoes, Artichokes,  
Asiago Cheese with a Creamy Roasted Garlic Dressing*

### **Entrees**

*(Please Select One)*

*Petit Filet Mignon served with Madeira Wine Sauce and  
Grilled Breast of Chicken with Porcini Mushrooms*

**\$175.00 Per Person (Monday - Friday)**

**\$185.00 Per Person (Saturday, Sunday and Holidays)**

*Petit Filet Mignon served with Herb Butter and  
Lobster Stuffed Prawns*

**\$185.00 Per Person (Monday - Friday)**

**\$195.00 Per Person (Saturday, Sunday and Holidays)**

*Petit Filet Mignon with a Port Wine Reduction and  
Broiled Salmon with Roasted Shallots & Herb Butter*

**\$195.00 Per Person (Monday - Friday)**

**\$205.00 Per Person (Saturday, Sunday and Holidays)**

## **Brasilia Buffet Dinner**

*Tomato Basil Bisque with Parmesan Croutons*

*Garden Greens with Tomatoes, Mushrooms, Cucumbers, Radishes, Bacon, Cheese, Croutons,  
Diced Beets, Shredded Carrots and Red Onions*

*Blue Cheese, Balsamic and Hazelnut Vinaigrette Dressings*

*Imported and Domestic Cheeses to include Sage Cheddar, Port, Havarti with  
a Fresh Fruit Garnish served with Lavosh, Crackers and Baguettes*

*Display of Seasonal Sliced Fresh Fruit  
Artichoke, Tomato, Cucumber and Bay Shrimp Salad*

*Pasta Salad with Grilled Vegetables*

### **Entrees: (Choice of three items)**

*~~Mushroom Madeira Chicken Breast~~*

*~~Carved New York Sirloin of Beef Crusted with Tri-Color Pepper  
with **Pinot Noir Sauce and Creamed Horseradish** (\$150.00 Carver Fee Applies)~~*

*~~Roasted Turkey with Cranberry Salsa (\$150.00 Carver Fee Applies)~~*

*~~Pork Loin with Caramelized Apple Chutney~~*

*~~Jumbo Prawns Stuffed with Crab Meat with a Tarragon Cream Sauce~~*

*~~Filet of Salmon with Roasted Shallots and Lime Beurre Blanc~~*

### **Starch: (Choice of two items)**

*~~Dauphinoise Potatoes~~*

*~~Garlic Mashed or Lemon Scented Mashed Potatoes~~*

*~~Baked Potatoes with Sour Cream & Chives~~*

*~~Saffron Rice or Wild Rice Blend~~*

*~~Vegetarian Pasta~~*

*~~Seasonal Fresh Vegetables~~*

***Freshly Baked Sliced Breads & Rolls to include Baguettes, Ciabatta Bread and  
Cranberry Walnut with Butter***

*Wedding Cake for Dessert  
Champagne Toast*

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

***\$240.00 Per Person (Monday - Friday)***

***\$250.00 Per Person (Saturday, Sunday and Holidays)***

***All items depicted are subject to availability. All items depicted are subject to availability  
Prices do not include applicable taxes and are subject to change without notice. Prices  
confirmed up until December 21<sup>st</sup>, 2007.***