

2009 Poggio Private Dining

❧ Wedding Reception ❧

Congratulations on your engagement and upcoming wedding and thank you for considering Casa Madrona Hotel and Poggio for your special day!

We offer inclusive Wedding Packages or our Catering Director can assist you in making individual selections from our Private Dining Menus.

- Our Wedding Reception Package Includes -

Tray passed Sparkling Wine and Sparkling Cider during the first hour

Your Choice of Hors d'oeuvres or Reception Platters

Formal Seated Dinner with your Selections from our Special Menus

***House** Red and White Wine Served with your Meal
(Two glasses per person)*

A Glass of Sparkling Wine for the Traditional Champagne Toast

Complimentary Cake Cutting

Personalized Menus

Votive Candles

Your Catering Director will be happy to assist you with services such as Entertainment, Bakeries, Florists, Wedding Consultants, Clergy, Photography, Limousines and all other Wedding Related Services.

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*You may wish to personalize your Wedding Package
with the following additions:*

Premium Bar Package**

*Ketel One Vodka, Bombay Sapphire Gin, Bacardi Dark Rum,
Herradura Reposado Tequila, Hennessy VSOP Cognac, Makers Mark Bourbon,
Premium Wines and Champagne, Imported and Domestic Beer,
Soft Drinks and Mineral Water
\$14 Per Person - Per Hour*

Select Bar Package**

*Seagram Vodka, Beefeater Gin, Bacardi Light Rum, Sauza Tequila,
Jim Beam Bourbon, Raynol Cognac,
House Wines and Champagne, Imported and Domestic Beer,
Soft Drinks and Mineral Water
\$12 Per Person - Per Hour*

Beer and Wine Package**

*House Wine and Champagne
Imported and Domestic Beer
Soft Drinks and Mineral Water
\$10 Per Person - Per Hour*

Wedding Ceremony Fee

*Includes white wooden chairs
\$1,000*

Dance Floor

\$350

*****Bartender Fee***

\$175 per bartender

*(3 hour minimum required includes set up and tear down)
\$50.00 per hour charge per bartender after 3 hours*

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Please select four passed hors d'oeuvres or two reception platters, one first course and one main course option.
All dinner menus are complimented by baskets of bread, coffee & tea service.

Passed Hors d'oeuvres

Prosciutto Wrapped Lettuces & Walnuts & Balsamico
White Bean Crostini with Crispy Prosciutto
Smoked Salmon on Potato Cakes with Chive Cream
Roasted Chicken, Apple, Almonds in Endive Spears
Smoked Trout & Lemon Mousse on Cucumber
Pancetta Wrapped Shrimp with Spicy Tomato Sauce
Miniature Crab Cakes with Spicy Pepper Sauce
Meatballs with Tomato Leek Sauce
Warm Wild Mushroom Tartlets with Ricotta Salata
Toasted Walnut Bread with Gorgonzola and Pears

Reception Platters

Cheeses of Italy

Scamorza, Montassio, Gorgonzola, Provolone, Pecorino
Served with Assorted Breads & Cracker Bread

Grilled Vegetable Display

An Assortment of Grilled Vegetables may include
Assorted Peppers, Onions, Fennel,
Zucchini & Eggplant with Balsamic Vinegar

Chilled Pacific Seafood Platter

A Variety of Prawns, Dungeness Crab, Oysters, Clams,
Smoked Salmon & Marinated Mussels
Served on Shaved Ice with Cocktail Sauce, Mignonette,
Saffron Cream & Fresh Lemons

Prosciutto Platter

Thinly Sliced Prosciutto di Parma & Prosciutto Speck
Served with Grissini & Chicory Lettuces Dressed in
Balsamic Vinaigrette

First Course

Mixed Lettuces with Pinenuts, Currants & Balsamic Vinaigrette
Local Endive Salad with Gorgonzola, Figs, Apples, Hazelnuts & Honey
Marinated Beet & Arugula Salad with Ricotta Salata
Potato Leek Soup with Crema & Chives
Roasted Shrimp in Spicy Tomato Sauce with Grilled Garlic Crostini
Crostini Misti della Casa, an Assortment of Seasonal Crostini
Romaine Salad with Grilled Onions, Parmesan & Caper Anchovy Dressing

Main Course

Roasted Seabass with Potatoes, Savoy Spinach and Lemon Burro Bianco
Grilled Ahi Tuna with Grilled Escarole, Fingerling Potatoes and Picholine Olive Tapenade
Grilled Pork Chop with Fagioli al Uccelletto & Garlic Rapini
Roasted Tenderloin of Beef with Savoy Spinach, Potato Puree & Red Wine Sauce
Braised Lamb Shank with Celeriac Potato Passato and Gremolata
Roasted Chicken with Potato Puree, Braised Chard and Roasted Garlic Sauce
Spiced Lamb, Pepper & Chickpea Stew with Couscous & Herbed Pesto
Rosemary & Mustard Roasted Sirloin with Potato Puree and Savoy Spinach
Roasted Rack of Lamb with Artichokes, Potato and Black Olive Tapenade
Polpettone, Pork & Beef "Meatloaf" Braised in a Savory Tomato Sauce with Potato Puree

Cost is \$130* per person (*Inclusive of 20% Service Charge and 7.75% Sales Tax)
- Facility Fees and Minimums May Apply -