



Happily Ever After Package

Casablanca and Marrakesh Rooms (both levels)

50 TO 75PPL-\$7,000 TO \$12,000

INCLUDES PLATINUM DECOR PACKAGE, WEDDING CEREMONY & RECEPTION, 4 COURSE MEAL, 1 CARVING STATION, 1 FRUIT & CHEESE STATION, SOFT DRINKS, COFFEE&TEA, CHAMPAGNE TOAST & STAFFING

HOT HORS D' OEUVRES (CHOOSE THREE)

- Seared Queen Scallops with Orange Ginger Sauce • Crab and Corn Medallion served with Garlic Aioli
- Jerk Salmon Canape • Grilled Pomegranate Jumbo Shrimp • Mini Jerk Chicken Kabob • Eurosoul Flatbread
- Grilled Artichokes with Garlic Aioli • Pa-Nash Mac & Cheese Rolls • Stuffed Baby Bella Mushrooms • Ackee & Codfish Brochette
 - Eggplant Brochette (Vegan) • Eurosoul Mini Kabobs (jerk pork, grill chicken, Lamb)
- Salmon Croquettes with Remoulade Sauce • Fig Glazed Jumbo Party Wings • Pigs in Blanket

COLD HORS D' OEUVRES

- Farro Cups (Vegan) •
- Poached Pears stuffed with Blue Cheese drizzled with Honey
 - Vegan topped Butter Beans and Tomatoes Brochette
- Jerk Salmon Gravlax • Devils Eggs • Rotini Pesto Pasta Salad

ENTRÉE (CHOOSE 3) (Full Service)

STARTER: (Guests will choose Fresh Garden Salad w/dinner rolls or Soup)

- Moroccan Spice Roasted Beef, Fingerling Potatoes with PaNash Vegetable Medley
- Coconut and Almond Crusted Salmon, Garlic Mash Potato, Roasted Seasonal Mediterranean Vegetables
 - Curried Goat served with Caribbean Rice & Peas and PaNash Vegetable Medley
- Boneless Jerk Chicken Breast stuffed with spinach and cranberries, Rice & Peas, & Glazed Carrot with Mint & Brown Sugar
 - Mango Curry Shrimp served with Moroccan Lentil Rice Pilaf, and Panash Vegetable Medley
- Marrakesh Spiced Cornish Hen with Fresh Herb Mango Bread Stuffing and Wilted Spinach with Cranberry
 - Brown Stew Red Snapper Fillet, EuroSoul Rice and Panash Vegetable medley
 - Vegan Option - Moroccan Vegan Stew, with Eurosoul Rice & PaNash Veggie Medley

DESSERT (CHOOSE 2 TIER CAKE OR CHOOSE 4 FOR DESSERT STATION)

- Truffles • Chocolate Covered Strawberries • Seasonal Fruit Platter • Sorbet • Assortment of Cookies and Pastries • Tropical Ice Cream • Cream Puffs Cannolis • Rummy Nut Cake • Banana Bread Pudding •
Mini Cheesecake • Chocolate Cake • Red Velvet Cake

Guidelines for PRIVATE EVENT

Once availability is established, client is sent an Invoice and Contract detailing cost per person/package, staffing fee and any other customized / additional items. You are required to pay a non-refundable deposit of 25% (if the event is two or more months away) and/or 50% (if the Event is less than two months away) of the total cost of the Event and return a signed copy of your contract to secure your event date. The full balance is due 14 days prior to the scheduled date of the Event. Failing to complete payment will attract a late fee and/or cancellation of the Event. As a private event you utilize our Venue for 4 hours. All events are expected to honor the START AND END TIME. Events will begin promptly at contracted time regardless of prep or set-up status as well as end on time. Should the event continue past the 15 minutes grace period, clients will be charged for additional hours.

State taxes of 8.875% and 25% service charge will be applied to all private events package; Liquor packages have an additional charge and will also be taxed.

We Appreciate your Business!!
LIVE LIFE WITH A DASH OF PANASH