

Wedding Information

Room Fees

Rooms, Capacities and Charges:

\$300.00
\$750.00
\$500.00
\$300.00
\$300.00
\$200.00

Wedding Receptions are six (6) hour events and must conclude by 11:00 p.m. Additional time is billed at \$300.00 per hour

Room fees are discounted 50% for active duty and retired military personnel only.

Wedding Package Inclusions

All wedding packages include the following:

- Room Set Up to Your Specifications
- Gift Table, Reception Table, DJ Table, Cake Table
- Linens and Napkins
- Centerpieces with Candles
- Selected Appetizers during Cocktail Hour
- Buffet or Plated Dinner with Children's Menu
- Champagne/Sparkling Grape Juice Toast
- Complimentary Cake Cutting Service

Additional Services

- Hosted or Cash Bar
- Wine Service with Dinner
- Vendor Meals
- Audio/Visual Equipment
- Bridal Room
- Bridal Suite at Navy Gateway Inns & Suites with Champagne and Fruit Basket
- Wedding Room Block at Navy Gateway Inns & Suites
- We are always able to accommodate your guests with special dietary needs.

We will price a customized menu upon request.

Wedding Buffet Selections

Dinner Buffets are accompanied by Iced Tea, Coffee, and Water Per Person Pricing Does Not Include 20% Service Charge

Appetizer Platters

Seasonal Fresh Fruit and Berries served with Yogurt Sauce Crisp Garden Vegetables displayed with Ranch Dip

Port O' Call Buffet

23.25

Caesar Salad Grilled Chicken Breast with Garlic Cream Roast Beef with Gravy Roasted Rosemary Redskin Potatoes Honey Glazed Carrots Dinner Rolls and Butter

Shoreline Buffet

30.75

Garden Salad with Choice of Two Dressings Oven Roasted Turkey with Gravy Traditional Sage Stuffing Roasted Prime Rib with Au Jus Garlic Mashed Potatoes Broccoli, Carrots, Snap Peas and Cranberries Dinner Rolls and Butter

Lakeview Buffet

38.75

Garden Salad with Choice of Two Dressings Roasted Prime Rib with Au Jus Salmon Fillet with Lemon Buerre Blanc Savory Green Beans Rice Pilaf Dinner Rolls and Butter

Overlook Buffet

28.75 Caesar Salad Oven Roasted Turkey with Gravy Traditional Sage Stuffing Tilapia Fillet with Lemon Buerre Blanc Garlic Mashed Potatoes Savory Green Beans Dinner Rolls and Butter

Skyline Buffet

25.75

Garden Salad with Choice of Two Dressings Roasted Pork Loin with Apple Cider Glaze Chicken Kiev Twice Baked Potato Cheesy Broccoli-Cauliflower Dinner Rolls and Butter

Wedding Plated Dinner Selections

Plated dinners are accompanied by Iced Tea, Coffee, and Water Per Person Price Does Not Include 20% Service Charge **If you wish to purchase a split menu for your guests, add \$1.00 per person**

Appetizer Platters

Seasonal Fresh Fruit Crisp Garden Vegetables displayed with Ranch Dip

Salads

Choose One Garden Salad with Choice of Two Dressings Classic Caesar Salad Fresh Fruit

Main Courses

Choose One Sliced Roast Beef with Gravy 25.50 Marinated Chicken Breast with Garlic Cream Sauce 23.25 Roasted Prime Rib with Au Jus 29.25 Roasted Pork Loin with Apple Cider Glaze 22.75 Grilled Salmon with Lemon Buerre Blanc 23.95 Chicken Kiev 23.95 Beef Filet Mignon (Select) 56.25 Marinated Chicken Breast with Sliced Roast Beef 26.95 Marinated Chicken Breast with Beef Filet Mignon 58.95

Starches

Choose One Rosemary Redskin Potatoes Garlic Mashed Potatoes Twice Baked Potato Herbed Rice Pilaf

Vegetables

Choose One Savory Green Beans Honey Glazed Baby Carrots Cheesy Broccoli-Cauliflower Blend Green Beans, Wax Beans and Baby Carrots