

Weddings

*Once you visit, your mind will wander back...
many times*

GROVE ISLE HOTEL & SPA

WE WISH TO CONGRATULATE YOU ON YOUR UPCOMING WEDDING. CERTAINLY A GREAT DEAL OF PLANNING WILL GO INTO MAKING THIS EVENT EXTRAORDINARY, OF WHICH WE HOPE TO BE AN INTEGRAL PART. WE ARE DELIGHTED THAT YOU ARE CONSIDERING OUR FACILITY TO CELEBRATE YOUR SPECIAL DAY.

ONCE YOU HAVE HAD AN OPPORTUNITY TO REVIEW OUR WEDDING INFORMATION, IT WOULD BE OUR PLEASURE TO INTRODUCE YOU TO OUR DISTINCTIVELY BEAUTIFUL FACILITY AND FURTHER DISCUSS THE MENU AS WELL AS ASSIST YOU IN OTHER ASPECTS OF YOUR PLANNING.

OUR WEDDING PACKAGE HAS BEEN DESIGNED WITH YOUR NEEDS IN MIND.

EACH PACKAGE INCLUDES SPECIFIC OPPORTUNITIES. EXTENDED TO MEET YOUR DESIRED EXPECTATIONS, WE OFFER ACCOMMODATIONS FOR A SELECTION OF BUTLER PASSED HORS D'OEUVRES, A PHENOMENAL GOURMET DINNER, HOUSE WINE SERVICE WITH DINNER, HOURS OF A CONTINUOUS PREMIUM BAR, AND A CELEBRATORY TOAST.

FOOD AND BEVERAGE MINIMUMS

DUE TO THE HIGH DEMAND OF OUR GRAND BALLROOM AND PRIVATE FUNCTION ROOMS, THE FOLLOWING MINIMUM FOOD AND BEVERAGE EXPENDITURES ARE APPLICABLE. THE MINIMUMS MAY BE SUBJECT TO CHANGE DURING HIGH DEMAND PERIODS.

25 GUEST MINIMUM REQUIREMENT

CEREMONY FEE

CHARGE OF \$1,500.00 PLUS TAX

VALET PARKING

WE ARE PLEASE TO OFFER REDUCED VALET PARKING FOR YOUR EVENT
THE RATES ARE \$10.00 PER VEHICLE IF PAID BY THE HOST
ADDITIONALLY, WE OFFER A DEDICATED VALET PARKING ATTENDANT; ONE ATTENDANT PER 30 CARS AT \$75 PER ATTENDANT

SPECIALTY STATIONS

SPECIALTY STATION ATTENDANTS, CHEFS AND CARVERS ARE AVAILABLE AT \$150.00 EACH
SERVERS ABOVE THE RATION OF 1 SERVER PER 10 GUESTS MAY BE ADDED AT \$100.00 EACH
BARTENDERS ABOVE THE RATIO OF 1 BARTENDER PER 75 GUESTS MAY BE ADDED AT A FEE OF \$100.00 PER BARTENDER

CEREMONIAL SOUND SYSTEM

TWO SPEAKERS WITH STANDS AND 8 CHANNEL MIXERS
1 WIRELESS LAVALIERE MICROPHONE
TECHNICIAN TO OPERATE CEREMONY
ALL CABLING, EXTENSION CORDS AND POWER STRIPS
\$340.00 TOTAL

A SPECIAL THANK YOU

GROVE ISLE HOTEL & SPA OFFERS AN EXCITING SETTING FOR HOSTING YOUR WEDDING. WE PROVIDE SERVICE AND CUISINE THAT WILL MAKE YOUR SPECIAL DAY MOST MEMORABLE IN THE YEARS TO COME. OUR STAFF IS TRAINED TO HANDLE EVERY DETAIL SMOOTHLY AND EFFICIENTLY, AS OUR GOAL IS TO COMPLETELY DELIGHT AND SATISFY YOU AND YOUR GUESTS.

THANK YOU FOR INQUIRING WITH GROVE ISLE
HOTEL & SPA

Grove Isle Weddings 2010

All prices are subject to 22% Service Charge and 9% Sales Tax

GROVE ISLE HOTEL & SPA WEDDING PACKAGES

ISLAND PACKAGE \$155
INCLUDES A ONE-HOUR COCKTAIL RECEPTION,
THREE COURSE DINNER,
CHAMPAGNE TOAST,
WINE SERVICE WITH DINNER,
AND FOUR HOUR OPEN BAR

* ADDITIONAL ENHANCEMENTS AND UPGRADES ARE
AVAILABLE PER CUSTOM MENU

COMPLIMENTARY SUITE
FOR THE BRIDE AND GROOM
&
SPECIAL HOTEL ROOM RATES
FOR GUESTS

Grove Isle Weddings 2010
All prices are subject to 22% Service
Charge and 9% Sales Tax

RECEPTION

BEGIN WITH A SELECTION OF 6 BUTLER PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

BEEF CARPACCIO, ROASTED PORTABELLA, PARMESAN, THYME
THAI BEEF SALAD, SESAME, ORANGE, ICEBERG
"BIG MAC" STEAK TARTAR, FRIED CAPER, CORNICHON, SESAME TOAST
JERK CHICKEN WRAPS, BLACK BEAN, CILANTRO SOUR CREAM
CLASSIC SHRIMP COCKTAIL
SMOKE SALMON FENNEL, ARUGULA, ORANGE CRÈME
FRAICHE, PHYLLO CONE
PICKLED WHITE ASPARAGUS, POPCORN, HONEY, WHITE PEPPER, SAFFRON
"CARMEL APPLE" GRANNY SMITH, CARMEL, PEANUT
CHERRY TOMATO, MOZZARELLA, PARMESAN, GARLIC
TOMATO CONFIT BRUSCHETTA, FETA CRUMBLES, AGED BALSAMIC, BASIL

HOT HORS D'OEUVRES

SOY BEEF OR CHICKEN SATE WITH PEANUT DIPPING SAUCE
BEEF WELLINGTON WITH SAUCE AU POIVRE
MINI COCKTAIL FRANKS-IN-A-BLANKET
PORK TENDERLOIN, CORNBREAD CAKE, SAGE PUDDING, APPLE CRISP
COCONUT TIGER PRAWNS WITH SWEET THAI CHILI SAUCE
VEGETABLE SPRING ROLLS WITH CHAR SU TERIYAKI
BREADED ARTICHOKE WITH GOAT CHEESE & CHIVE
PEAR, ALMOND & BRIE IN CRISPY PHYLLO
BRIE WITH APPLE, GOLDEN RAISINS AND RASPBERRIES
"LOADED" BAKED POTATO CUP

ENHANCED HORS' DOEUVRES

ADDITIONAL \$2.00 PER PIECE

COLD HORS D'OEUVRES

DUCK, DRIED CHERRIES, 5 SPICE ALMONDS, ORANGE, THYME **
DUCK PROSCIUTTO, PARMESAN, PEAR, HONEY, THYME **
LOBSTER, CAVIAR, VANILLA BRIOCHE, CRÈME FRAICHE, CHIVE **
AHI TUNA SUMMER ROLL, AVOCADO, ORANGE, CUCUMBER, SESAME SEEDS **
JUMBO LUMP CRAB, PASSION FRUIT, LYCHEE, DRIED PINEAPPLE, LEMON **
TRUFFLED WALDORF, CHERRY, PINK PEPPERCORN, DUCK **

HOT HORS D'OEUVRES

GRILLED LAMP LOLLIPOPS WITH GUAVA BBQ OR MINT JELLY **
ASIAN SHORT RIB POT POE WITH HOISIN SAUCE **
CRISPY DUCK RAVIOLI, DUCK SAUCE **
LOBSTER COBBLER, TRUFFLE HERB SALAD **
CRAB CAKES WITH MANGO RELISH **

Grove Isle Weddings 2010

All prices are subject to 22% Service
Charge and 9% Sales Tax

APPETIZERS

CHOOSE 1 SELECTION BELOW

COLD APPETIZERS

VODKA DILL CURED SALMON, PICKLED BEET, APPLE AND
RADISH SALAD, WALNUT TUILE **

CHARRED BEEF CARPACCIO, SWEET CORN, AVOCADO, TRUFFLE OIL **
LOBSTER SALAD, VANILLA COMPRESSED PINEAPPLE,
CASHEWS, GRANOLA, AND EDAMAME

HOT APPETIZERS

WARM GOAT CHEESE TARTLET, MICRO LETTUCES,
STRAWBERRY VINAIGRETTE **

JUMBO PRAWNS, SPICY HONEY GLAZE, CARROT OBLIQUE,
BACON CHARD SAUTÉ **

SAUTÉED ROCK SHRIMP STEW, FRIED GREEN TOMATO,
COCONUT SAFFRON BROTH **

BLUE CRAB CAKES, TROPICAL MANGO RELISH, AVOCADO,
PINEAPPLE-CITRUS FRISEE**

SALADS

CHOOSE 1 SELECTION BELOW

ORGANIC SPINACH SECKEL PEAR, ROQUEFORT, CANDIED
WALNUTS, RUBY PORT VINAIGRETTE

STEAKHOUSE ICEBERG WEDGE ROQUEFORT, GRAPE
TOMATOES, RED ONION, BACON

CRISP ROMAINE SALAD "CAESAR LIKE" LEMON PEPPER
EMULSION, MANCHEGO, OLIVE CROSTINI

MARINATED TOMATO WITH SLICED MOZZARELLA BABY ARUGULA,
PINE NUTS AND BALSAMIC GLAZE

WILD MUSHROOM STRUDEL HERB GLAZED CIPOLINI, MICRO
LETTUCE, AGED BALSAMIC

TRUFFLED WALDORF "SALAD" THAI HERBS

Grove Isle Weddings 2010

All prices are subject to 22% Service
Charge and 9% Sales Tax

ENTRÉE SELECTIONS

AND SHAVED PARMIGIANO-REGGIANO CHEESE

HERB CRUSTED SALMON **\$155**

SPRING ONION, FAVA, FINGERLING
& MUSHROOM FRICASSEE, TRUFFLE LEMON JUS

HERB CRUSTED FILET MIGNON **\$185**

CRUSHED YUKON, GLAZED CARROT, ASPARAGUS, SAUCE
BORDELAISE

LAMB CHOPS **\$185**

TOASTED PECAN BUTTER, SPINACH, GLAZED BEETS, WHITE
BEAN CASSOULET

SOY LEMON CHICKEN **\$155**

POTATO DAUPHINOISE, MIXED SEASONAL VEGETABLES,
SHALLOT DIJON JUS

BLACKED CHILEAN SEA BASS **\$180**

BRAISED LEEKS, BABY BOK CHOY, SHIITAKE, LEMON GRASS
BROTH

ROASTED VEAL CHOP **\$195**

WILD MUSHROOM POLENTA CAKES, GLAZED ROOT
VEGETABLES FONDANTS, SAUCE PERIQUEAUX

BEEF FILET & HERB ROASTED SHRIMP **\$205**

CRUSHED YUKON, GLAZED CARROTS, GREEN ASPARAGUS,
CORIANDER JUS

BEEF FILET & SEA BASS **\$215**

CRUSHED YUKON, BRAISED LEEKS, GLAZED CARROTS,
ROASTED ASPARAGUS, SAUCE BORDELAISE, VER JUS
BLANC

OTHER ENTRÉE ACCOMPANIMENTS

CHOOSE (1) STARCH AND (1) VEGETABLE

CREAMY RISOTTO CAKE	GLAZED CARROT BUNDLE
CRISPY RISOTTO CAKE	CARROT DAUPHINOISE
CRUSHED YUKON	OBLIQUE CARROTS "VICHY"
GLAZED POTATO TUBES	HARICOTS VERTS
POTATO DAUPHINE	MUSHROOM, CARROT, AND ASPARAGUS FRICASSEE
DUCHESS POTATO	ROOT VEGETABLE FONDANTS
RICE PILAF	RED AND YELLOW
YUKON POTATO CROQUETTE	ROASTED BEETS
LOADED POTATO CROQUETTE	FRICASSEE OF:
CRANBERRY ALMOND QUINOA	BABY ZUCCHINI,
POTATO RISOTTO	SUNBURST SQUASH, AND
HERB ROASTED FINGERLING POTATO	PICKLED PEARL ONIONS

Grove Isle Weddings 2010

All prices are subject to 22% Service
Charge and 9% Sales Tax

DESSERT

WEDDING CAKE EXTRAORDINAIRE

CUSTOM DESIGNED WEDDING CAKE OF YOUR CHOICE, THROUGH ONE OF THE HOTEL'S PREFERRED CAKE VENDORS.

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
AND SELECT HOT HERBAL TEAS

DESSERT ENHANCEMENTS

AVAILABLE FOR A SUPPLEMENTAL COST OF \$8 PER GUEST

ALMOND TUILE, A SPLASH OF BERRIES & GRAND MARNIER SABAYON
TROPICAL FRUIT & BERRY BOWL, POPPY SEED HONEY YOGURT DRESSING
CHOCOLATE MOUSSE, FRESH BERRIES SERVED IN A MARTIN GLASS
TRIO OF DESSERTS TO INCLUDE ASSORTED TRUFFLES, MINI CRÈME BRULE AND A
TUXEDO STRAWBERRY

ASSORTED MINI PASTRIES AND CHOCOLATE DIPPED STRAWBERRIES
SERVED FAMILY STYLE AT \$50 PER DOZEN

VIENNESE PASTRY TABLE

A SELECTION OF CAKES, TORTES, MOUSSES, CARAMEL FLANS, MINI PASTRIES,
PETIT FLOURS, ASSORTED TRUFFLES, SEASONAL FRESH FRUIT WITH CHOCOLATE
FONDUE
\$16 PER GUEST

CORDIALS

AVAILABLE ON A CONSUMPTION BASIS
\$11 PER CORDIAL

ESPRESSO AND FLAVORED COFFEE STATION

AVAILABLE AT \$12 PER GUEST

Grove Isle Weddings 2010

All prices are subject to 22% Service Charge and 9% Sales Tax

RECEPTION STATIONS

<u>PASTA STATION</u> - CHEF ATTENDANT \$150.00 PER CHEF	\$20
ORECCHIETTE WITH SMOKED BACON, SHALLOT, AND PEAS, GARLIC ROSEMARY CREAM MARINATED CHICKEN PENNE PESTO, PINE NUTS, SUN DRIED TOMATOES, GOAT CHEESE BLACKENED SHRIMP, FETTUCCHINE ALFREDO, CRISP PANCETTA GNOCCHI, FRIED SAGE, PUMPKIN OIL, VER-JUS BLANC	
<u>CARVING STATION</u> - CHEF ATTENDANT \$150.00 PER CHEF	
GRILLED STRIP LOIN OF BEEF, PEBBLE ROLLS, SPICY MUSTARD	\$22
BORDELAISE & BÉARNAISE ROASTED TOM TURKEY WITH CRANBERRY CHUTNEY, BUTTERMILK GRAVY	\$16
CASHEW GINGER CRUSTED PORK LOIN, CRANBERRY JUS	\$16
PEKING DUCK, RICE SUMMER ROLL, ICEBERG LEAF, DIPPING SAUCE	\$20
<u>KABOB STATION</u>	\$22
TURKEY, PEPPERS, ONIONS, TAMARIND BBQ GLAZED GARLIC CHICKEN, WITH HONEY MUSTARD GLAZE TERIYAKI STEAK, WASABI & CHILI GROUPEL NUGGETS, RED ONION, CHERRY TOMATO PONZU GLAZED SALMON, PINEAPPLE, VIDALIA ONION JUMBO SHRIMP, CHIPOTLE SWEET CHILI	
<u>STIR FRY STATION</u> - CHEF ATTENDANT \$150.00 PER CHEF	\$20
CHICKEN, SHRIMP, PORK, STEAK, DUCK** SERVED WITH, FRIED RICE, ASIAN VEGETABLES, GARLIC TERIYAKI	
<u>CREPE STATION</u> - CHEF ATTENDANT \$150.00 PER CHEF	\$20
FRESH CREPES FILLINGS INCLUDE: CHICKEN A LA REINE, SEAFOOD THERMADOR, FORESTIERE, OR DUCK CONFIT**	
<u>PAELLA STATION</u>	\$18
TRADITIONAL STYLE, WITH MIXED SAUSAGE, CHICKEN AND FRUITS OF THE SEA	
<u>SMOKED SEAFOOD STATION</u>	\$22
DISPLAY OF SMOKED SALMON, TROUT, MUSSELS & MACKEREL TRADITIONAL GARNITURE AND CRÈME FRAICHE	
<u>PERUVIAN CEVICHE STATION</u>	\$22
OCTOPUS, SNAPPER, GROUPEL AND SCALLOPS IN A TRADITIONAL CITRUS FIRE PEPPER PERUVIAN MARINADE, PLANTAIN AND TORTILLA CHIPS	
<u>PAN ASIAN DIM SUM STATION</u>	\$18
CHEF ATTENDANT FEE AT \$150.00 PER CHEF STEAMED & PAN FRIED PORK, CHICKEN & VEGETABLE DUMPLINGS, TRADITIONAL DIPPING SAUCES	
<u>FRUIT DISPLAY</u>	\$14
LAVISH DISPLAY OF SEASONAL FRUIT	
<u>DISPLAY OF DOMESTIC & IMPORTED CHEESE</u>	\$16
PATE, TERRINE, DISPLAY OF SIX CHEESES, WITH TOASTED BREADS AND DRIED STONE FRUITS	
<u>SEASONAL DISPLAY OF CRUDITÉS</u>	\$14
INCLUDING GRILLED AND CHILLED VEGETABLES WITH, BLUE CHEESE, CHILI REMOULADE, VIRGIN OLIVE OIL AND BALSAMIC VINEGAR	
<u>SUSHI & SASHIMI DISPLAY</u>	\$20
ASSORTED SUSHI & SASHIMI TO INCLUDE: CALIFORNIA ROLLS, VEGETALBE ROLLS, SPICY TUNA, NIGIRI SUSHI & SASHIMI, SOY SAUCE, WASABI & PICKLED GINGER	

Grove Isle Weddings 2010

All prices are subject to 22% Service Charge and 9% Sales Tax

BEVERAGE MENU

CONSUMPTION BAR PRICING
CASH BAR INCLUDES TAX & GRATUITIES

PREMIUM BRANDS

ABSOLUT
TANQUERAY
BACARDI
CAPTAIN MORGAN
JOHNNIE WALKER RED
JACK DANIELS
CANADIAN CLUB
CUERVO GOLD
HOUSE WINES

SUPER PREMIUM

KETTLE ONE
GREY GOOSE
TANQUERAY 10
BACARDI GOLD
CHIVAS REGAL
JOHNNIE WALKER BLACK
CROWN ROYAL
PATRON SILVER
UPGRADE TO KENWOOD WINES

DOMESTIC/IMPORTED BEER

COORS LIGHT
MILLER LIGHT
HEINEKEN
CORONA
AMSTEL LIGHT
ST. PAULIE NON ALCOHOLIC

CORDIALS

AMARETTO DISARONNO
BAILEY'S IRISH CREAM
KAHLUA
ROMANA SAMBUCA
GODIVA LIQUEUR

COGNACS

HENNESSY V.S
COURVOISIER V.S.

Grove Isle Weddings 2010

All prices are subject to 22% Service Charge and 9% Sales Tax

PRE-PARTY BITES

ASSORTED FINGER SANDWICHES
ASSORTED MINI DESSERTS
VEGETABLE CRUDITÉS WITH ASSORTED DIPPING SAUCES
FRESH FRUIT SKEWERS WITH HONEY YOGURT DIPPING SAUCE
ASSORTED SOFT DRINKS AND BOTTLED WATER
\$45 PER PERSON

SUGGESTED ENHANCEMENTS

HOUSE CHAMPAGNE
\$38 PER BOTTLE

CHOCOLATE COVERED STRAWBERRIES
\$50 PER DOZEN

MIMOSAS
\$8.50 EACH

BELLINI'S
\$8.50 EACH

KIR ROYALE
\$8.50 EACH

NEXT DAY FAREWELL BRUNCH

BREAKFAST BUFFET TO INCLUDE THE FOLLOWING:
FRESHLY SQUEEZED ORANGE, GRAPEFRUIT & CRANBERRY JUICE
SLICED FRESH SEASONAL FRUIT & BERRIES
FRESH BAKED MUFFINS, DANISH PASTRIES AND ASSORTED BAGELS
SERVED WITH BUTTER, CREAM CHEESE AND
PRESERVES
FLUFFY SCRAMBLED EGGS WITH FRESH HERBS
BUTTERMILK PANCAKES SERVED WITH
WARM VERMONT MAPLE SYRUP
BACON AND SYRUP
CHEF'S SELECTION OF BREAKFAST POTATOES

OMELET STATION
REQUIRES CHEF ATTENDANT AT \$100 EACH
MADE TO ORDER WITH ASSORTED FILLINGS TO
INCLUDE:
CHEDDAR AND SWISS CHEESE, HAM, ONIONS,
PEPPERS, MUSHROOMS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
&
HOT HERBAL TEA WITH LEMONS
\$47 PER PERSON

NATURALLY, A CUSTOMIZED MENU CAN BE
DESIGNED FOR YOUR EVENT BASED UPON YOUR
PREFERENCES AND WHICH REFLECT YOUR
INDIVIDUALITY.

ALL PACKAGES INCLUDE:

COCKTAIL TABLES FOR THE RECEPTION
AND 72" ROUND TABLES FOR THE DINNER
WHITE FLOOR LENGTH LINENS AND WHITE NAPKINS
HOTEL PARQUET DANCE FLOOR, STAGING UP TO 12X32
HOTEL 60" OR 72" ROUND BANQUET TABLES
HOTEL BANQUET CHAIRS
VOTIVE CANDLES

SPECIALTY OF COLORED LINENS WOULD NEED TO BE
CONTRACTED SEPARATELY
CHIVARI OR TIFFANY CHAIRS WOULD NEED TO BE
CONTRACTED SEPARATELY

PLEASE SEE OUR ATTACHED LIST OF PREFERRED VENDORS.

DEPOSIT AND PAYMENT

TO SECURE A DATE, A SIGNED CONTRACT AND NON-
REFUNDABLE DEPOSIT IS REQUIRED. THE DEPOSIT IS 25%
OF THE ESTIMATED VALUE OF THE EVENT. A FULL ESTIMATED
PREPAYMENT OF THE EVENT IS DUE 15 DAYS PRIOR TO THE
WEDDING DATE.

*A CREDIT CARD WILL NEED TO BE ON FILE TO
ACCOMMODATE ANY OVERAGES ON THE DAY OF THE EVENT.

WEDDING PACKAGE PRICING

PLEASE NOTE: A TAXABLE 22% SERVICE CHARGE AND A 9%
SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE

GUARANTEES

FINAL ATTENDANCE WITH THE DETAILED SEATING CHART
WILL BE COMPLETED WITH YOUR CATERING MANAGER 72-
HOURS PRIOR TO THE WEDDING DATE

FREQUENTLY ASKED QUESTIONS

Q. WHAT IS NEEDED TO SECURE MY DATE AND RESERVE MY SPACE?

A. A NON-REFUNDABLE DEPOSIT IN THE AMOUNT OF 25% OF YOUR ESTIMATED FOOD AND BEVERAGE GUARANTEE AS WELL A SIGNED CONTRACT AGREEMENT SECURES YOUR DATE AND SPACE. ONCE THIS IS RECEIVED AND POSTED, AN ACCOUNT IS SETUP.

Q. HOW MUCH IS VALET PARKING?

A. A SPECIAL DISCOUNTED VALET PARKING RATE OF \$10.00 PER VEHICLE IS OFFERED. YOU CAN EITHER PAY THIS CHARGE FOR YOUR GUESTS OR YOUR GUESTS WILL BE GIVEN THIS RATE TO PAY INDIVIDUALLY. THIS RATE IS SUBJECT TO CHANGE.

Q. WHAT ARE THE MINIMUM AND MAXIMUM NUMBER OF GUESTS THAT CAN BE ACCOMMODATED AT GROVE ISLE?

A. 2 GUESTS FOR AN INTIMATE PACKAGE AND UP TO 200 GUESTS – A MINIMUM OF 100 GUESTS WILL BE REQUIRED FOR SATURDAY WEDDINGS IN THE BALLROOM. THESE MINIMUMS ARE SUBJECT TO CHANGE UPON EVENT REVIEW WITH THE CATERING DEPARTMENT DIRECTLY

Q. DOES THE HOTEL PROVIDE A MICROPHONE FOR MY OFFICIANT?

A. NO. IT CAN BE SETUP THROUGH THE HOTEL AUDIO VISUAL COMPANY

Q. HOW MUCH THE CEREMONY FEE?

A. \$1,500.00 IS THE CEREMONY FEE FOR THE LOWER DECK. THE FIRE PIT AREA IS \$500.00.

Q. DOES THE HOTEL PROVIDE AN ARCH OR CHUPPAH FOR CEREMONIES?

A. NO - THIS IS BE PROVIDED BY YOUR DECORATOR/FLORIST.

Q. DOES THE HOTEL PROVIDE CHALLAH BREAD AND KOSHER WINE FOR CEREMONIES?

A. YES. THE HOTEL WILL PROVIDE CHALLAH BREAD AND A GLASS OF KOSHER WINE FOR YOUR CEREMONY ON A COMPLIMENTARY BASIS.

Q. WHAT BRAND OF LIQUORS IS PROVIDED AT THE BAR?

A. PLEASE FIND THE LIST OF CURRENT LIQUOR IN OUR BAR MENU

Q. ARE MARTINIS INCLUDED IN THE PREMIUM BAR?

A. BASIC GIN OR VODKA MARTINIS ARE INCLUDED IN THE BAR ONLY.

Q. WILL THERE BE A BAR IN THE BALLROOM?

A. YES. FOR EVENTS UNDER 100 GUESTS, THE HOTEL WILL PROVIDE A SINGLE BAR SET UP. FOR GROUPS OVER 100 GUESTS, THE HOTEL WILL PROVIDE A DOUBLE BAR SET UP.

Q. WHAT IS THE CHARGE IF I WANT TO HAVE AN ADDITIONAL BARTENDER?

A. EACH ADDITIONAL BARTENDER IS \$100.00 FOR 5 HOURS AND \$25.00 FOR EVERY HOUR AFTERWARDS.

Q. CAN I HAVE MY WEDDING RECEPTION POOLSIDE?

A. YES, THERE IS A LABOR FEE OF \$700.00 FOR PRIVATE RECEPTIONS POOLSIDE. POOLSIDE FUNCTIONS MUST BEGIN AFTER 8:00 PM IN SUMMER AND 6:00 PM IN WINTER. PLEASE NOTE THAT THERE IS A 10PM NOISE ORDINANCE ON THE ISLAND. EVENT CAN BE MOVED INSIDE AFTER THE NOISE ORDINANCE.

Q. HOW EARLY CAN I HAVE MY VENDORS COME TO DECORATE AND SET UP FOR MY RECEPTION?

A. TYPICALLY TWO (2) HOURS PRIOR TO THE START OF YOUR EVENT. ONE WEEK PRIOR TO YOUR EVENT, PLEASE PROVIDE A CONTACT LIST OF VENDORS TO YOUR CATERING MANAGER WHO WILL ARRANGE LOAD IN AND SET UP TIMES DIRECTLY WITH YOUR VENDORS.

Q. WHAT IS THE SIZE OF THE DANCE FLOOR?

A. THE NORMAL SIZE IS 21' X 21'. SMALLER DANCE FLOORS ARE AVAILABLE- LARGER FLOORS WOULD NEED TO BE RENTED AT THE GUEST EXPENSE.

Q. DO I HAVE A CHOICE OF LINENS?

A. THE GROVE ISLE PROVIDES YOU WITH A STANDARD WHITE FLOOR LENGTH LINEN AND OVERLAY. OTHER LINENS SELECTIONS ARE AVAILABLE WOULD BE PROVIDED BY YOUR FLORIST OR SPECIALTY LINEN COMPANY.

Q. WHAT ARE THE SIZES OF THE TABLES?

A. 60" ROUND TABLES, SEATING FOR 8-10 GUESTS
72" ROUND TABLES, SEATING FOR 10-12 GUESTS
60"X 60" SQUARE TABLES MAY BE RENTED FOR YOU AT \$12.00 PER TABLE.

Q. DOES THE HOTEL HAVE CHIAVARI CHAIRS?

A. NO, BUT WE WOULD BE HAPPY TO RENT THEM FOR YOU AT A CHARGE OF \$4.00 PER CHAIR.

Q. CAN I USE MY OWN VENDORS (IE. FLORIST, ENTERTAINMENT, PHOTOGRAPHER)?

A. WE ARE HAPPY TO PROVIDE YOU WITH A PREFERRED LIST OF VENDORS WHO ARE FAMILIAR WITH EVENTS AND STANDARDS AT GROVE ISLE

Q. CAN WE CHOOSE TWO ENTRÉE SELECTIONS?

A. YES. FOR A SIT DOWN DINNER, YOU MAY GIVE YOUR GUESTS A CHOICE OF 2 ENTRÉES. YOU WILL NEED TO HAVE YOUR GUESTS PRE-SELECT AND SUPPLY THE HOTEL WITH THE COUNT 5 DAYS PRIOR TO THE DINNER, AS WELL AS PLACE CARDS INDICATING THE ENTRÉE SELECTION FOR EACH GUEST.

Q. DO YOU HAVE A KOSHER KITCHEN?

A. NO. GROVE ISLE DOES NOT HAVE A KOSHER KITCHEN BUT WE CAN USE OUR BACK KITCHEN LINE FOR GLATT KOSHER EVENTS.

Q. WHAT IS YOUR HOUSE CHAMPAGNE USED FOR THE CHAMPAGNE TOAST?

A. THE HOUSE CHAMPAGNE IS CURRENTLY KENWOOD SPARKLING WINE

Q. CAN I EXTEND MY OPEN BAR?

A. YES, YOU HAVE THE OPTION OF EXTENDING YOUR OPEN BAR AT THE RATE OF \$12.00 PER GUEST PER ADDITIONAL HOUR BASED ON THE GUARANTEED NUMBER ATTENDING.

Q. IS THERE A CAKE CUTTING FEE?

A. YES, A \$5.00 PER PERSON CAKE CUTTING FEE WILL APPLY FOR ANY CAKES THAT ARE BROUGHT IN FROM ANY OTHER VENDORS THAT ARE NOT LISTED IN THE HOTEL'S WEDDING PACKAGE

Q. CAN I TASTE THE FOOD

A. YES. FOR ALL CONFIRMED EVENTS, OVER 50 GUESTS. TASTINGS ARE SCHEDULED TUESDAY THROUGH THURSDAY FROM 1:00PM-5:00PM AND THREE MONTHS BEFORE THE EVENT.