

RECEPTION PACKAGES:

Tying the Knot

Our most popular wedding reception package which allows the Bride and Groom "one stop shopping." It combines an amazing three course plated dinner with a customized wedding cake, floral centerpieces, Spumante champagne toast, and a hotel room for the celebrating couple.

Hors D'oeuvres & Cocktails:

Begin the celebration in a private banquet room, with a private bar and two hot hors d'oeuvres chosen by the chef. After your grand arrival, a Spumante champagne toast to the newlyweds, followed by a traditional dinner salad with our signature maple vinaigrette dressing and fresh warm rolls.

Entrees:

For your entrees, choose two among our most popular options. A chef's choice vegetarian option is offered as well.

- Roast New York Sirloin, with a cabernet and peppercorn demi-glaze
- Pan Roasted Salmon, in a champagne sauce
- Sautéed Chicken Marsala, with mushrooms
- Vermont Stuffed Chicken, with ham, cheddar cheese and creamy cider sauce
- Baked Filet of Sole, with baby shrimp and a white wine leek sauce
- Garlic Crusted Pork Loin, with bourbon glaze



All dinners include a starch and fresh seasonal vegetables.

Complete your dinner with a custom wedding cake by Capitol Cupcake and a coffee and tea service at each table. Featuring freshly brewed Vermont Coffee Company coffee & Tazo teas.

Tying the Knot also includes:

- Private Reception Room with Dance Floor
- Linen tablecloths & colored napkins
- Formal flatware and stemware
- Custom Floral Centerpieces by Botanica Florals
- Colonial Guest Room for the evening
- Late Night Snack for Bride & Groom
- Preferred Hotel Room Rates for Guests
- Experienced Full-Service Wedding Coordinator



\$55 per person, plated style. Plus 10% Vermont Rooms and Meals Tax, 20% Service fee

\$60 per person, buffet style. Plus 10% Vermont Rooms and Meals Tax, 20% Service fee

CAPITOL  PLAZA

www.capitolplaza.com