



Siena Hotel Spa Casino The Perfect Wedding Package

*Planning your wedding should be simple and carefree.
Our wedding packages are designed for just that purpose.*

Prices are inclusive of the following:

- *Buffet or Served Dinner*
- *Wedding Cake (Several Options to Choose from)*
- *Wine with Dinner*
- *Champagne Toast*
- *One Night Stay in our Honeymoon Suite*
- *Reception Room for Five Hours*
- *Dance Floor (not included in Periwinkle Package)*
- *Choice of House Linens*
- *Head Table, Guest Book Table, Cake Table*
- *Taxes and Gratuity*



TULIP

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Served Dinner

Choice of Salad

One choice only

Crisp Hearts of Romaine with Croutons and Shaved Parmesan tossed in Caesar Dressing

Mixed Baby Greens tossed in Golden Balsamic Vinaigrette With Hearts of Palm, Avocado and Cherry Tomatoes

Mixed Baby Greens tossed in Raspberry Vinaigrette With Candied Pecans, Cherry Tomatoes, thinly sliced Bermuda Onions and Dried Cranberries

Choice of Entrée

(Speak to your Catering Representative if you are interested in offering more than one entrée to your guests)

*Petaluma Certified Organic Grilled Chicken Breast
Topped with Melted Bel Paese Cheese and Crispy Prosciutto
Served over Asparagus Risotto*

*Slow Roasted Prime Rib Jus de Viande
Yukon Gold Mashed Potatoes and Grilled Asparagus*

*Grilled Salmon with Ground Mustard and Brown Sugar Glaze
Yukon Gold Mashed Potatoes and Grilled Asparagus*

*Pork Loin Stuffed with Cranberry and Walnut Dressing
Caramelizes Onion Jus, Roasted Garlic Mashed Potatoes,
Sauteed Broccolini and Baby Carrots*

*Vegetarian Cannelloni, Filled with Broiled Vegetables and Ricotta,
Served with a Duet of Marinara and Alfredo Sauce*

*Freshly baked rolls with butter
Coffee and Tea*

For 40 persons \$2,500.00 (includes Pantera/ Tartuca Room)

For 100 persons \$7,200.00 (includes Siena Ballroom)

For 150 persons \$8,400.00 (includes Siena Ballroom)

For 300 persons \$15,200.00 (includes Siena Ballroom)

Additional Adults \$56.00

Additional Children 12 & Under \$25.00: Special Children's Menu

*Prices and Package components are subject to change.
Unused portion(s) of any package are non-transferable and non-refundable*

7/1/2008



BRIDAL ROSE

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Buffet

*Freshly Tossed Green Salad Bar
Sliced Fresh Seasonal Fruit
Imported and Domestic Cheeses
Pasta Primavera Salad
Tomato, Onion, Calamata Olive, Feta Cheese & Basil Salad*

*Grilled Chicken with Garden Fresh Herbs
Oven Roasted Pork Loin
Rigatoni Marinara
Orange Roughy with Beurre Blanc Sauce
Fresh Vegetables
Garlic Rosemary Roasted Potatoes*

*Carved Prime Rib of Beef
Accompanied with Au Jus and creamed Horseradish*

*Assorted Freshly Baked Breads with Butter
Freshly Brewed Coffee and Tea*

For **100** persons \$7,800.00 (includes Siena Ballroom)
For **150** persons \$9,100.00 (includes Siena Ballroom)
For **300** persons \$16,500.00 (includes Siena Ballroom)
Additional Adults \$59.50
Additional Children 12 & Under \$25.00



LILY

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Elegant Buffet

Shrimp on Ice

*Freshly Tossed Green Salad with Sun Dried Cranberries and Tangerine
Vinaigrette*

*Tomato, Onion, Calamata Olive, Feta Cheese & Basil Salad
Asian Salad*

Roasted Corn & Black Bean Salad

Grilled Salmon with a Fresh Herb Sauce

Chicken Florentine Stuffed with Spinach & Ricotta Cheese

Oven Roasted Pork Loin

Roti Potatoes

Mélange of Fresh Vegetables

Carved Beef Tenderloin En Croute with Garlic Demi Glace

Assorted Freshly Baked Breads with Butter

Freshly Brewed Coffee and Tea

For **100** persons \$9,100.00 (includes Siena Ballroom)

For **150** persons \$11,300.00 (includes Siena Ballroom)

For **300** persons \$21,000.00 (includes Siena Ballroom)

Additional Adults \$74.95

Additional Children 12 & Under \$27.00



PERIWINKLE

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Wedding Cake

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Italian Antipasto with Cold Cuts, Imported & Domestic Cheeses, Olives, Roasted Tomatoes, Fresh Breadsticks, Lavosh & Sliced Baguettes

A Crudit  of Fresh Vegetables with Ranch Dip

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Hot Hors D'Oeuvres

(Choice of Three Items)

Petite Quiche

Potstickers with Soy Ginger Sauce

Vegetarian Spring Rolls with Hot Mustard & Sweet and Sour Sauces

Mozzarella Sticks with Marinara Sauce

Italian Meatballs

Jalapeno Poppers with Ranch Dip

Miniature Egg Rolls with Sweet & Sour Sauce

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Freshly Brewed Coffee

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Glass of Wine Per Person

For **25** persons \$1,200.00 (includes Lupa Room)
For **50** persons \$2,100.00 (includes Pantera/ Tartuca Room)
Additional Adults \$36.50

*Reception Room for 2 hours only with Periwinkle Package.

*Dance Floor not included.

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Keep in Mind & Speak to your Wedding Specialist for Further Assistance with...

- *Rehearsal Dinner*
- *“Morning After” Brunch*
- *Spa day for Bride and her Wedding Party*
- *Bridal Luncheon*
- *Room Block for out of town guests*
- *Outside Supplier Referral*
- *Horse and Buggy Rental*

ADDITIONAL AMENITIES

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Chocolate Truffles (1 placed at each setting) - \$2.50 per person

Chocolate Covered Strawberries (1 placed at each setting) - \$3.00 per person

Fresh Raspberries or Strawberries Dropped in Champagne Flutes for Toast - \$2.00 per person

Late Night Coffee and Liquors - \$6.00 per drink

Martini Bar - \$6.00 per drink

Ice Carving - \$300.00 and up

Assorted Imported and Domestic Cheeses & A Crudite of Fresh Vegetables - \$5.00 per person

Package DVD player, 12'x9' Ballroom Screen and LCD Projector to play your wedding memories during your reception - \$250 (guest to provide DVD disc)

Your Wedding Favors Set on Tables - \$1.00 per person

****Additional Amenities Subject to 7.375% Tax and 17% Gratuity.***



Bar Service

Bar Service Options

Hosted Bar – All beverages served over the bar(s) are added to the master bill and are subject to 7.375% sales tax and 17% service charge.

Hosted Tickets Bar – Host provides tickets to guests, which are valid for one beverage from bar(s). A flat fee is charged to master bill for each ticket used. Ticket charges are subject to 7.375% sales tax and a 17% service charge. Guests are charged cash for their beverage if they do not have a ticket.

Hosted Hourly Bars – A flat fee for unlimited beverages served over the bar for a specified number of hours is charged on a per person basis to the master bill. Per person fee is subject to 7.375% sales tax and 17% service charge. Bartender fees are waived

No Host Bar – Guests pay cash for all drinks ordered at the bar(s).

Bartender Fee - A flat \$75.00 fee will be charged for each Bartender. This fee will be waived if bar charges are a minimum of \$400.00 per bar.

<u>Call Bar Prices</u>		<u>Premium Bar Prices</u>	
Call Brand Drinks	\$4.00	Premium Brand Drinks	\$4.50
House Wines	\$4.00	House Wines	\$4.00
Domestic Beer	\$3.50	Domestic Beer	\$3.50
Imported Beer/ Microbrews	\$4.00	Imported Beer/ Microbrews	\$4.00
Sodas/ Bottled Water	\$2.00	Sodas/ Bottled Water	\$2.00
Hosted Tickets	\$3.75	Hosted Tickets	\$4.25
1 Hosted Hour	\$11.00	1 Hosted Hour	\$13.00
2 Hosted Hours	\$19.00	2 Hosted Hours	\$21.00
Additional Hosted Hours	\$8.00	Additional Hosted Hours	\$9.00

	<u>Call Brands</u>	<u>Premium Brands</u>
Vodka	Absolut	Ketel One
Gin	Beefeaters	Tangeray
Bourbon	Early Times	Jack Daniels
Blend	Seagrams 7	Crown Royal
Brandy	Christian Brothers	Korbel
Rum	Bacardi	Malibu
Tequila	Cuervo Gold	Cuervo Gold 1800
Scotch	Dewars	Chivas

Domestic Beers – Budweiser, Coors Light and O'Douls
Imported and Microbrews – Heineken, Sierra Nevada Pale Ale and New Castle

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Wine List

Champagne / Sparkling Wines

<i>Schramsberg Blanc de Noir</i>	<i>\$54</i>
<i>Domaine Carneros Brut</i>	<i>\$39</i>
<i>Mirabelle Brut</i>	<i>\$28</i>

Whites

<i>Hess Suskol Napa Chardonnay</i>	<i>\$33</i>
<i>Frei Brothers Chardonnay</i>	<i>\$29</i>
<i>Kendall Jackson Vintners Reserve California Chardonnay</i>	<i>\$28</i>
<i>White Hall Lane Chardonnay</i>	<i>\$39</i>
<i>Handley Dry Creek Sauvignon Blanc</i>	<i>\$29</i>
<i>Bonny Doon Pacific Rim Reisling</i>	<i>\$26</i>
<i>J Lohr Sauvignon Blanc</i>	<i>\$33</i>
<i>Rombauer Napa Valley Chardonnay</i>	<i>\$56</i>
<i>La Crema Chardonnay</i>	<i>\$40</i>

Reds

<i>Kendall Jackson Vintners Reserve North Coast Cabernet Sauvignon</i>	<i>\$39</i>
<i>Concannon Merlot - V</i>	<i>\$29</i>
<i>Hogue Genesis Merlot</i>	<i>\$29</i>
<i>Rutherford Ranch Napa Merlot</i>	<i>\$29</i>
<i>Crosspoint Pinot Noir</i>	<i>\$32</i>
<i>Guenoc Zinfandel</i>	<i>\$32</i>
<i>Fetzer Cabernet Sauvignon</i>	<i>\$28</i>
<i>Rombauer Cabernet Sauvignon</i>	<i>\$66</i>
<i>Gallo Barelli Creek Cabernet Sauvignon</i>	<i>\$45</i>

House Wines

<i>BV Century Cellars Chardonnay</i>	<i>\$21</i>
<i>BV Century Cellars Merlot</i>	<i>\$21</i>
<i>BV Century Cellars Cabernet Sauvignon</i>	<i>\$21</i>
<i>Kenwood Sonoma County White Zinfandel</i>	<i>\$21</i>
<i>Wycliff Sparkling Wine</i>	<i>\$21</i>

**Prices are subject to change and do not include 7.375% Sales Tax & 17% Service Charge.*



Wedding Cakes

Type of Cake Flavors

Chocolate Cake
White Cake
Carrot Cake

Fillings

Pastry Cream
Cream Cheese
Buttercream

German Chocolate
Fudge Icing
Apricot Marmalade

Ganache
Cherry
Lemon

Chocolate Mousse
Whip Cream

Raspberry Marmalade
Strawberry Marmalade

Coconut
Banana

Fresh Strawberries (in Season)
Fresh Blackberries (in Season)
Fresh Raspberries (In Season)

Flavors for Fillings

Mocha
Rum

Kaluha
Grand Marnier

Icings

Whipcream
Chocolate Buttercream
Creamcheese Icing

Buttercream
Ganache
Fudge Icing