



The **Avalon**

HOTEL & CONFERENCE CENTER

Begin your beautiful new life together in the timeless setting at the Avalon Hotel, where grace and elegance are part of everyday life. We are pleased that you are considering the historic Avalon Hotel as the site for your upcoming wedding.

The legend of Avalon Hotel extends far beyond its unique design and heritage. No other facility within a 100 mile radius combines the elegance and size of the Avalon's Presque Isle Ballroom. The newly remodeled ballroom has the capacity to serve 600 people for a sit down dinner or 800 people for a reception. It conveniently divides into three smaller rooms to accommodate many different sized groups in a variety of configurations for every imaginable business or social event. The newest addition that the Avalon has to offer is the Niagara Ballroom. This elegant room has the capacity to serve a 250 person sit down dinner or reception. Beautifully decorated in a Victorian style, the Niagara Ballroom includes an adjoining waterfall.

Here at the Avalon we know that great events don't just happen... they are planned. Our staff is dedicated and committed to providing you with the utmost professionalism and personalized service so that it reflects your very own style and flair on your special day. We customize our wedding packages so that they are tailored to your every need and we will strive to make your dreams come true. Your only thought will be taking in the moment and rejoicing in the memories you are making. No detail whether big or small will be overlooked, for we take pride in our service and look forward to assisting you through your entire wedding planning process.

Wedding Package Accompaniments

CONVENIENT DOWNTOWN LOCATION WITH UNDERGROUND PARKING

COMPLIMENTARY HARVEST FRESH VEGETABLE CRUDITE & CHEESE DISPLAY

ELEGANT ARRANGEMENT OF COOKIE TRAYING

LUXURIOUS CENTERPIECES WITH MIRROR & VOTIVE CANDLES

A FOUR HOUR RECEPTION WITH THREE HOURS OF OPEN BAR SERVICE

WEDDING CAKE CUT & SERVED

WEDDING NIGHT ACCOMMODATIONS FOR THE BRIDE & GROOM
IN A LAVISH HONEYMOON SUITE

SPECIAL DISCOUNTED RATE FOR BRIDAL SHOWER,
REHEARSAL DINNER, PRE OR POST NUPTIAL BREAKFAST

WEDDING ROOM BLOCKS & DISCOUNTED RATES
TO ACCOMMODATE YOUR GUESTS

COMPLIMENTARY WEDDING COORDINATOR

PLEASE ADD 21% GRATUITY AND 6% SALES TAX TO ALL PACKAGES

The Everlasting Orchid

DINNER BUFFET
THREE HOURS OF HOUSE BAR SERVICE
SUNDAY - FRIDAY (\$37)
SATURDAY (\$39)

Salad Selection

Choose 2 of the following:

- | | |
|---|--|
| MARINATED MUSHROOMS | PARMESAN PASTA SALAD |
| APPLE PECAN SALAD WITH CRANBERRY
VINAIGRETTE | MIXED GARDEN GREENS |
| CLASSIC CAESAR SALAD | HOME-STYLE POTATO SALAD |
| FRESH FRUIT SALAD | SPINACH & ARUGULA SALAD WITH ORANGE
MARMALADE |
| CREAMY COLESLAW | BROCCOLI & CAULIFLOWER SALAD |

Starch & Vegetable Selection

Choose 2 of the following:

- | | |
|---|--|
| WILD RICE | BUTTERED BROCCOLI SPEARS |
| HERB ROASTED BABY REDSKIN POTATOES | FRANCHISE VEGETABLE MEDLEY |
| GOLDEN SEARED MASHED POTATOES | FRESH STEAMED VEGETABLES W/ SUGAR SNAP
PEAS |
| SOUTHERN SMASHED CINNAMON SWEET
POTATOES | HONEY GLAZED BABY CARROTS |
| SOUR CREAM & DILL POTATOES | PENNE PASTA WITH GARLIC HERB BUTTER |
| DELMONICO POTATOES | GREEN BEANS ALMODINE |
| SWEET CORN WITH RED PEPPERS | ZUCCHINI ITALIANA |

Entrée Selection

Choose 2 of the following:

- | | |
|---------------------------------------|---|
| BEEF STROGANOFF IN CREAMY EGG NOODLES | VEGETABLE OR MEAT LASAGNA |
| ASAGIO ZITI ALFREDO | HOME-STYLE RIGATONI W/ MEATBALLS |
| ROASTED SLICED SIRLOIN | PORK CHOPS ATZERT |
| SUN-DRIED APRICOT ROSEMARY CHICKEN | ROASTED PORK LOIN W/ APPLE WALNUT
STUFFING |
| PINEAPPLE GLAZED HAM | SEASON-SPICED BAKED CHICKEN |
| HONEY-CURED DIJON CHICKEN | |

PLEASE ADD 21% GRATUITY AND 6% SALES TAX TO ALL PACKAGES

The Enchanted Hibiscus

SIT DOWN DINNER
THREE HOURS OF HOUSE BAR SERVICE
SUNDAY - FRIDAY (\$43)
SATURDAY (\$45)
CHAMPAGNE TOAST FOR ALL GUESTS

ALL PLATED DINNERS INCLUDE DINNER ROLLS WITH BUTTER PEARLS,
A VEGETABLE, A STARCH AND FRESHLY BREWED GOURMET COFFEE AND ASSORTED HOT TEAS

Hibiscus Salad Selection
Choose one of the following:

MIXED GARDEN GREENS

**APPLE PECAN SALAD WITH CRANBERRY
VINAIGRETTE**

CLASSIC CAESAR SALAD

**SPINACH & ARUGULA SALAD WITH ORANGE
MARMALADE**

Entrée Selections
Choose 2 of the following:

LEMON PEPPER SCROD

A center cut filet baked with a herb crumb topping accompanied with a smooth dill butter cream aside wild rice and seasonal vegetable

AVALON'S STUFFED CHICKEN BREAST

Our famous stuffing engorges this skin-on baked chicken breast served with golden seared mashed potatoes & seasonal vegetable

PASTA PRIMAVERA

Ziti pasta laced with freshly steamed vegetables and folded with a tomato pesto

CAJUN TUNA

A center cut tuna steak charred with a dusting of Cajun seasoning accompanied with a spicy risotto and seasonal vegetables

CHICKEN CORDON BLEU

Breaded boneless breast of chicken stuffed with Vermont ham, Swiss cheese & topped with mornay sauce accompanied by a twice baked potato & seasonal vegetable

CHICKEN FLORENTINE

Tenderly stuffed with spinach & cheese encrusted with fresh herbs & bread crumbs, finished with a lemon dill sauce served with golden seared mashed potatoes & seasonal vegetable

ROASTED SLICED SIRLOIN

Oven roasted royal sirloin finished with a delectable mushroom bordelaise sauce accompanied by a home-style baked potato & seasonal vegetable

PORK LOIN BORDELAISE

Sliced medallions of herb crusted pork loin served with a bordelaise sauce accompanied by a twice baked potato & seasonal vegetable

PLEASE ADD 21% GRATUITY AND 6% SALES TAX TO ALL PACKAGES

The Rose Terrace

SIT DOWN DINNER
CHAMPAGNE TOAST FOR ALL GUESTS
UPGRADED PREMIUM BAR FOR THREE HOURS
CHOICE OF THREE HOT HORS D'OEUVRES
SUNDAY - FRIDAY (\$57)
SATURDAY (\$59)

ALL PLATED DINNERS INCLUDE DINNER ROLLS WITH BUTTER PEARLS,
A VEGETABLE, A STARCH AND FRESHLY BREWED GOURMET COFFEE AND ASSORTED HOT TEAS

Rose Terrace Salad Selections Choose one of the following:

CLASSIC CAESAR SALAD

MIXED GARDEN GREENS

HOMESTYLE POTATO SALAD

**SPINACH & ARUGULA SALAD WITH ORANGE
MARMALADE**

Entrée Selections

Include all entrées from the Enchanted Hibiscus. Choose 2 of the following:

ATLANTIC SALMON

Baked salmon topped with lemon caper sauce
accompanied by lemon garlic risotto and seasonal
vegetable

TORNEDOS ROSSINI

Two 4 ounce fillets set on garlic croutons topped with
a drizzle of bordelaise sauce accompanied by golden
seared potatoes and seasonal vegetables

BAKED TILAPIA

A baked, center cut rolled filet with fresh asparagus
and herb crumb topping accompanied with a smooth
dill butter cream aside wild rice pilaf and seasonal
vegetable

CHICKEN & SALMON COMBINATION PLATE

A petite baked salmon fillet coupled with a fresh
sautéed chicken breast

STUFFED ORANGE ROUGHY

Bread shaving & seafood imperial stuffed in an
orange roughy fillet accompanied by herb roasted
baby redskin potatoes and seasonal vegetable

PRIME RIB OF BEEF

A 10 ounce succulent slow roasted cut of aged beef
served with natural au jus & horseradish sauce
accompanied by a twice baked potato & seasonal
vegetable

SHRIMP SCAMPI

Five jumbo shrimp with a garlic butter sauce served
over risotto with tomato Florentine

BEEF & CHICKEN COMBINATION PLATE

Sliced tenderloin & a petite sautéed chicken slice
topped with béarnaise sauce

PLEASE ADD 21% GRATUITY AND 6% SALES TAX TO ALL PACKAGES

Wedding Package

Enhancements

MARTINI BAR

3 per guest

Beyond the basic vodka, this bar addition includes up to five speciality martini's. Served for two hours.

SIGNATURE WEDDING DRINK

Prices vary

A signature drink is a fun & creative way to match the personality of the couple. A cocktail hour is even more celebratory with your own personalized drink. You may provide your own recipe or ask to have one of our beverage mixologists to provide you with some tasty ideas

DINNER WINE SERVICE

3 per guest

Add a touch of elegance to your wedding day and provide that extra service that will help your guests relax by having us serve wine to compliment your dinner. You may either choose our resort brand wine, or you may select your preference (Preferred wine prices vary)

CHAMPAGNE TOAST FOR ALL GUESTS

2 per guest

CHAMPAGNE FOUNTAIN

45 per gallon

Beverage Service

HOSTED STANDARD BAR

BANKER'S VODKA,
CASTILLO LIGHT RUM,
CALICO JACK SPICED RUM,
TORTILLA GOLD TEQUILA, BANKER'S GIN,
BANKER'S BOURBON,
BARRISTER'S SCOTCH,
BANKER'S WHISKEY, PEACH SCHNAPPS
BLUSH, RED & WHITE WINE
2 BOTTLED BEER SELECTIONS

PREMIUM BAR

ABSOLUT, BACARDI, CAPTAIN MORGAN,
SEAGRAM'S GIN,
JOSE CUERVO TEQUILLA, JACK DANIELS,
JIM BEAM, DEWAR'S SCOTCH,
PEACH SCHNAPPS
BLUSH, RED & WHITE WINE,
2 BOTTLED BEER SELECTIONS

ADDITIONAL HOURS FOR A HOUSE BAR

4 per guest

ADDITIONAL HOURS FOR A PREMIUM BAR

6 per guest



Calla Lily Cocktail Reception

THREE HOURS OF HOUSE BAR SERVICE

SIGNATURE WEDDING COCKTAIL

SUNDAY - FRIDAY (\$30)

SATURDAY (\$32)

HARVEST VEGETABLE CRUDITE

An assortment of garden fresh vegetables served with ranch dipping sauce

CHEESE DISPLAY

An assortment of domestic cheeses & crackers served with ranch dipping sauce, walnuts & sun-dried figs

SPANAKOPITA

MINI QUICHE LORRAINE

ROASTED SIRLOIN OF BEEF CARVING STATION

Served with mushroom beef gravy & bread rolls

(OTHER CUSTOMIZED PACKAGES AVAILABLE)

PLEASE ADD 21% GRATUITY AND 6% SALES TAX TO ALL PACKAGES

Specialty Displays

ANTIPASTO DISPLAY

A beautiful blend of marinated vegetables & olives with cured assortment of meats & cheeses served with an herb blended Italian dressing

2 per guest

HARVEST VEGETABLE CRUDITE

An assortment of garden fresh vegetables served with ranch & cusabi dipping sauce

2 per guest

CHOCOLATE FONDUE STATION

A luxurious fountain served with fresh strawberries, marshmallows, & pretzel rods flowing with delectably sweet chocolate

3 per guest

CHEESE DISPLAY

An assortment of domestic cheeses & crackers served with ranch dipping sauce, walnuts & sun-dried figs

2 per guest

SHELLFISH BAR

Iced jumbo shrimp, mussels in a butter & garlic sauce, & clams casino with lemon slices & cocktail sauce.

10 per guest

CHARMING CANDY BAR

A sweet selection of our most popular candies All deliciously presented in a tier of ginger jars

3 per guest

Upgrades

FLOOR LENGTH LINEN	3
WHITE CHAIR COVERS	2
CHAIR COVER SASHES Any Color	.75
TULLE AROUND NIAGARA DANCE FLOOR	White \$ 150 Colored \$200
PHOTO BOOTH Unlimited pictures with an attendant for a two hour time period. Includes assorted props and costumes	300
BIRD CAGE CARD BOX	12
WII PACKAGE Includes multiple controllers & games all displayed through an LCD projector on a large screen	150
CAKE CUTTING SET	8
BRIDE & GROOM TOASTING FLUTES	8
CEREMONY ARCH	30
CEREMONY AISLE RUNNER	15

PLEASE ADD 21% GRATUITY AND 6% SALES TAX TO ALL PACKAGES

Hors d'oeuvres

ICED SHRIMP ON HORSEBACK	\$165 per 50	SALAMI CORONETS	\$45 per 50
BRUSCHETTA WITH TOMATO & BASIL VINAIGRETTE	\$1.25 per guest	FRESH ASSORTED FRUIT DISPLAY	\$95 per 75 or \$175 per 125
CHERRY TOMATOES FILLED W/ BOURSIN CHEESE	\$45 per 50	SHRIMP DIP ON PITA	\$2 per guest
SWEDISH MEATBALLS	\$30 per 50	RUMAKI SCALLOPS	\$100 per 50
VEGETABLE SPRING ROLLS	\$60 per 50	MINI QUICHE LORRAINE	\$100 per 50
HOT SPINACH & ARTICHOKE DIP	\$1.25 per guest	PASTRY WRAPPED FRANKS	\$75 per 50
MINIATURE CRAB CAKES	\$100 per 50	SPANAKOPITTA	\$75 per 50
MUSHROOM CAPS STUFFED W/ LUMP CRABMEAT	\$75 per 50	COCONUT SHRIMP W/ THAI MANGO SAUCE	\$100 per 50
		STUFFED BABY NEW POTATOES	\$45 per 50

Carving Stations

SLOW ROASTED ANGUS PRIME RIB OF BEEF Served with natural au jus, creamy horseradish sauce & bread rolls	9 per guest
HONEY GLAZED HAM Served with caramelized peach & cherry relish	4 per guest
ROASTED ROSEMARY RACK OF LAMB Encrusted with pecans & fresh herbs, & accompanied by a mint sauce	9 per guest
ROASTED SIRLOIN OF BEEF Served with mushroom beef gravy & bread rolls	6 per guest
HERB ROASTED TURKEY BREAST Served with cranberry relish & home-style gravy with rolls	4 per guest

PLEASE ADD 21% GRATUITY AND 6% SALES TAX TO ALL PACKAGES

The Glistening Gladiolus

**BRIDAL SHOWER
(\$17 PER GUEST)
MIXED GARDEN GREENS
ANTIPASTO SALAD**

Fresh Fruit Skewers with Orange Yogurt Fondue
An Artistic Arrangement of Ham Salad, Chicken Salad,
Egg Salad, Tuna Salad & Cucumber
& cream cheese Tea Sandwiches
Sparkling Fruit Punch Display

The Lavish Lily

**BRIDAL SHOWER
(\$12 PER GUEST)
MIXED GARDEN GREENS
ARTISTIC FRUIT DISPLAY
WEDDING SOUP**

ENGLISH AFTERNOON TEA
Home-style scones with whipped cream & preserves, mini fruit tartlets, lemonade, and a selection of herbal teas and
freshly brewed coffee

The Marigold

**PRE OR POST NUPTIAL BREAKFAST
(\$13 PER GUEST)
TRADITIONAL SCRAMBLED EGGS
BAGELS WITH CREAM CHEESE & JELLIES
ASSORTED MUFFINS & SWEET DANISH
COUNTRY-STYLE BREAKFAST POTATOES
BUTTERMILK PANCAKES, WAFFLES, OR WARM CINNAMON FRENCH TOAST
SERVED WITH PURE MAPLE SYRUP (SELECT ONE)
CHOICE OF HICKORY
SMOKED SAUSAGE, BACON, OR
HONEY-CURED HAM (SELECT ONE)
CHILLED ORANGE, APPLE & CRANBERRY JUICES
CHILLED 2% MILK**

Freshly Brewed Gourmet Coffee and Assorted Hot Teas

PLEASE ADD 21% GRATUITY AND 6% SALES TAX TO ALL PACKAGES

The Victorian Verbena

**SIT DOWN DINNER
(\$79)**

**CHAMPAGNE TOAST FOR ALL GUESTS
UPGRADED PREMIUM BAR
CHOICE OF 3 BUTLERED HOT HORS D'OEUVRES
CHOCOLATE FOUNTAIN OR CANDY BAR
FLOOR LENGTH WHITE LINEN
WHITE CHAIR COVERS
4 COMPLIMENTARY GUEST ROOMS
WHITE GLOVE SERVICE**

HARVEST VEGETABLE CRUDITE

An assortment of garden fresh vegetables served with ranch & cusabi dipping sauce

CHEESE DISPLAY

An assortment of domestic cheeses & crackers served with ranch dipping sauce, walnuts & sun-dried figs

**ALL PLATED DINNERS INCLUDE DINNER ROLLS WITH BUTTER PEARLS,
A VEGETABLE, A STARCH AND FRESHLY BREWED GOURMET COFFEE AND ASSORTED HOT TEAS**

The Victorian Verbena Salad Selections

Choose one of the following:

CLASSIC CAESAR SALAD

**APPLE PECAN SALAD WITH CRANBERRY
VINAIGRETTE**

**SPINACH & ARUGULA SALAD W/ ORANGE
MARMALADE**

MIXED GARDEN GREENS

**RASPBERRY & PEAR SALAD
WITH CANDIED WALNUTS (SEASONAL)**

Entrée Selections

Choose two of the following:

CHICKEN CORDON BLEU

Breaded boneless breast of chicken stuffed with Vermont ham, Swiss cheese & topped with mornay sauce accompanied by a twice baked potato & seasonal vegetable

CHICKEN & SALMON COMBINATION PLATE

A petite baked salmon fillet coupled with a fresh sautéed chicken breast

ATLANTIC SALMON

Baked salmon topped with lemon caper sauce accompanied by lemon garlic risotto and seasonal vegetable

STUFFED ORANGE ROUGHY

Bread shaving & seafood imperial stuffed in an orange roughy fillet accompanied by herb roasted baby redskin potatoes and seasonal vegetable

PLEASE ADD 21% GRATUITY AND 6% SALES TAX TO ALL PACKAGES

PRIME RIB OF BEEF

A 10 ounce succulent slow roasted cut of aged beef served with natural au jus & horseradish sauce accompanied by a twice baked potato & seasonal vegetable

PORK LOIN BORDELAISE

Sliced medallions of herb crusted pork loin served with a bordelaise sauce accompanied by a twice baked potato & seasonal vegetable

LEMON PEPPER SCROD

A center cut filet baked with a herb crumb topping accompanied with a smooth dill butter cream aside wild rice and seasonal vegetable

SHRIMP SCAMPI

Five jumbo shrimp with a garlic butter sauce served over risotto with tomato Florentine

CHICKEN FLORENTINE

Tenderly stuffed with spinach & cheese encrusted with fresh herbs & bread crumbs, finished with a lemon dill sauce served with golden seared mashed potatoes & seasonal vegetable

BEEF & CHICKEN COMBINATION PLATE

Sliced tenderloin & a petite sautéed chicken slice topped with béarnaise sauce

TORNEDOS ROSSINI

Two 4 ounce fillets set on garlic croutons topped with a drizzle of bordelaise sauce accompanied by golden seared potatoes and seasonal vegetables

AVALON'S STUFFED CHICKEN BREAST

Our famous stuffing engorges this skin-on baked chicken breast served with golden seared mashed potatoes & seasonal vegetable

ROASTED SLICED SIRLOIN

Oven roasted royal sirloin finished with a delectable mushroom bordelaise sauce accompanied by a home-style baked potato & seasonal vegetable