

Medallion Hotel Banquet Facilities

Wedding Reception Package's

Each package includes: a Social Hour with Hors D'oeuvres service, Buffet Dinner and Beverages, Champagne Toast & Cake Service.
Buffet Tables and Mirror Tiles, and 2 votives on dining tables.
A minimum guarantee of 45 guests is required.

Love at First Sight

Social Hour

Raspberry Fruit Punch
Fresh Vegetable Tray with Spinach Dip
Your choice of three (3) Hors D'oeuvres.

Buffet Dinner

Tossed Green Salad with Dressings
Rolls & Butter
Your Choice of Two (2) additional Salads,
Two (2) Entrees and One (1) Starch
Fresh Vegetable
Freshly Brewed Coffee, Decaffeinated Coffee and a
Selection of Teas

Champagne Toast & Cake Service
\$32 per person

Hopelessly Devoted

Social Hour

Raspberry Fruit Punch
Fresh Vegetable Tray with Spinach Dip
Your choice of four (4) Hors D'oeuvres.

Buffet Dinner

Caesar Salad
Fresh Fruit Salad
Rolls & Butter
Your Choice of Two (2) additional Salads,
Two (2) Entrees and Two (2) Starches
Fresh Vegetable
Freshly Brewed Coffee, Decaffeinated Coffee and a
Selection of Teas

Champagne Toast & Cake Service
\$39 per person

Everlasting Love

Social Hour

Raspberry Fruit Punch
Fresh Vegetable Tray with Spinach Dip
Cheese, Fruit & Cracker Display
Your choice of four (4) Hors D'oeuvres

Buffet Dinner

Spring Mix Salad with Two Dressings
Spinach Salad with Candied Walnuts, and Basil Vinaigrette
Fruit Salad
Rolls & Butter
Your Choice of Two (2) additional Salads, Two (2) Entrees, Two (2) Starches
Fresh Vegetable
Prime Rib with Au Jus and Horseradish Sauce - Carved in Room
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

Champagne Toast & Cake Service
\$46 per person

Hors D'oeuvres Choices

Tomato & Basil Brushetta
Mini Quiche
Smoked Salmon Crostinis
Chicken Satays

Mini Spring Rolls
Barbecue Meatballs
Potstickers
Spanakopita

Coconut Shrimp
Tempura Shrimp
Swedish Meatballs
Chicken Tenders

Salad Choices

Caesar Salad
Marinated Vegetable Salad
Pasta Salad

Potato Salad
Fruit Salad
Cole Slaw

Broccoli Salad
Greek Salad
Antipasto Salad

Starch Choices

Herbed New Red Potatoes
Garlic Mashed Potatoes

Au Gratin Potatoes
Rice Pilaf
Long Grain & Wild Rice

Roasted Baby Bakers
Herb & Butter Penne Pasta

Entrée Choices

Roast Turkey
Bourbon Glazed Ham
Roast Pork Loin with Apple Brandy Sauce
Salmon with Carrot Ginger Buerre Blanc
Halibut with Chive Buerre Blanc
Marinated Flat Iron Steak
Roast Sirloin of Beef Bordelaise Sauce

Tortellini Alfredo with Vegetables
Baked Lasagna
Chicken Piccata
Herb Roasted Chicken
Chicken Parmesan
Pasta Primavera
Butternut Squash Raviolis

Alcohol services are available at an additional charge.

Don't forget to let your guests know that they can
“Take the Elevator Home”.
Discounted “Group Rates” available.

Please Contact Our Sales Manager's to “Save the Date”
360 657-0500