

## *Intimate Afternoon Wedding*

- ~Wedding Ceremony on the Terrace including White Padded Chairs and Ceremony Coordination
- ~Three Course Lunch in the AVIA Dining Room
- ~Bubbly Toast
- ~Wedding Cake
- ~One Night Stay for the Wedding Couple in a Lux One Bedroom Suite
- ~Breakfast for Two

*This package is offered at \$1,475 for the bride, groom and up to 10 guests. This price includes tax and gratuity. Additional guests may be added for \$62.75++. Maximum guest count may not exceed 38 people including the bride and groom.*

### *COCKTAIL RECEPTION*

Assorted Spreads to include White Bean and Roasted Garlic Puree, Olive Tapenade, Georgia Peach and Savannah Honeybee Butter and Orange Spiced Cucumber Yogurt  
Wood Fire Flatbreads, Herb Focaccia, French Baguette, Italian Breadsticks

### *PLATED LUNCH*

#### **Salad**

Please select one salad

Hydro Bibb Lettuce, Cherry Tomatoes, Granny Smith Apple, Spiced Pecans and Crumbled Blue Cheese

Mixed Field Greens, Diced Cucumber, Shaved Red Onion, Julienne Carrots, Fresh Mozzarella

Fresh Cut Romaine Caesar with Cornbread Croutons in a Parmesan Basket

#### **Entree**

Please select one duet entree

Grilled Prime Filet Mignon with Cabernet Scented Demi Glace, Jumbo Lump Crab Cake with Cilantro Pineapple Relish. Warm Herb Roasted Tri Color Fingerling Potatoes, Sautéed White Asparagus

Ginger Lemon Soy Marinated Niman Ranch Pork Tenderloin Medallions with Warm Apple Raisin Chutney, Local Mahi Mahi Topped with House Crushed Tomato Salsa, White Truffle Rissotto Cake, Grilled Asparagus

Frenched Chicken Breast Stuffed with Spinach Wild Mushroom and Goat Cheese, Local Flounder Filet Topped with Wild Georgia Shrimp Ragu

#### **Dessert**

Two Tier Wedding Cake ~ Tahitian Vanilla, Kaluha Fudge, Red Velvet or Carrot Cake