

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 Snaffle Sweets 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



\$50 per person, plated style. Plus 9% Vermont State Tax, 20% Service fee

\$55 per person, buffet style. Plus 9% Vermont State Tax, 20% Service fee

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