

LUMINARY

HOTEL & CO.

INCLUSIONS

LUMINARY HOTEL & CO. CEREMONY PACKAGES INCLUDE:

WHITE GARDEN CEREMONY CHAIRS

COMPLIMENTARY WATER AND LEMONADE STATION

LUMINARY HOTEL & CO. RECEPTION PACKAGES INCLUDE:

INDOOR OR OUTDOOR RECEPTION SETTING

COCKTAIL HOUR WITH BUTLER-PASSED HORS D'OEUVRES

CHOICE OF PLATED OR BUFFET DINNER

THREE TO FOUR HOURS OF UNLIMITED OPEN BAR

WHITE OR BLACK TABLE LINENS AND NAPKINS

BUTLER PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

Jumbo Shrimp Cocktail with Kaffir Lime Cocktail Sauce

Heirloom Tomato Salad with Parmesan Tuile, Basil, Balsamic

Crab and Avocado Toast with Yuzu, Sea Salt, Aleppo Pepper

Tuna Poke with Avocado, Maui Onion, Sesame, Wonton Chip

Salmon Tartar with Crema Fraiche, Capers, and Chive



HOT HORS D'OEUVRES

Vegetable and Ginger Spring Roll, Orange Sweet and Sour Sauce

Pork Pot Sticker, Firecracker Sauce

Miniature Brie en Croute

Wild Mushroom Arancini, Truffle Aioli

Chicken Meatball, Romesco Sauce

Bikini Sandwich with Dry Cured Ham, Manchego Cheese, Apricot Jam

Surf and Turf Skewer, Tarragon Aioli

Honey Coriander Glazed Pork Belly Satay with Kimchi, Scallion

Beef Tenderloin Satay

Flatbread with Beef Short Ribs, Red Onion Marmalade, Bleu Cheese

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.

DISPLAYS

THE MEDITERRANEAN TASTING

Hummus, Tomato Cucumber & Feta Salad, Baba Ghanoush
Citrus-marinated Olives, Tabbouleh, Cous Cous Salad
Pita Chips, Naan Bread, Mint Pesto, Tzatziki
\$23.00++ per person

CHEESE + VEGETABLE DISPLAY

Domestic Artisan Cheeses, Dried Fruits and Nuts, Crackers,
French Bread
Carrot, Celery, Cherry Tomatoes, Broccoli, Cauliflower, Seasonal
Vegetables, Assorted Dips
\$27.00++ per person

ANTIPASTO DISPLAY

Roasted and Marinated Vegetables
Imported Olives
Fresh Mozzarella & Heirloom Tomatoes
Creamy Goat Cheese, Smoked Blue Cheese, Fontina
Prosciutto, Artisan Dry Salami, Spicy Capicola
Toasted Baguette and Rustic Breads
\$23.00++ per person

SEAFOOD BAR

Chilled Gulf Shrimp Cocktail, King Crab Legs, Ceviche,
Seasonal Raw Oysters on the Half Shell
Spicy Cocktail Sauce, Mignonette, Horseradish & Lemons
\$32.00++ per person*

*Based on 5 pieces per person

**Stone Crab Claws Available at Market Price (Available Oct 15 -
May 15)

CLASSIC DESSERT DISPLAY

Mini Lemon Bars, Assorted Jumbo Cookies, Blondies, Triple
Chocolate Brownies, Chocolate Dipped Strawberries
Dean Street Regular and Decaffeinated Coffee, Hot Tea Service
\$19.00++ per person

FRENCH TWIST DESSERT DISPLAY

Assorted Macarons, Blondies, Brownies, Chocolate Truffles,
Petite Fours
Dean Street Regular and Decaffeinated Coffee, Hot Tea Service
\$25.00++ per person

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.

HENDRY PLATED DINNER

THREE HOUR LUMINARY BRAND OPEN BAR

CHOICE OF FOUR BUTLER-PASSED HORS D'OEUVRES

BREAD SERVICE WITH SEA SALT AND BUTTER

SALAD (CHOICE OF ONE):

Romaine Salad
with Shaved Parmesan, Garlic Croutons, and Caesar Dressing

Arugula Salad
with Heirloom Tomato, Shaved Onion, Pine Nuts, and Creamy Peppercorn Basil

ENTRÉE (CHOICE OF ONE):

Lemon Herb Grilled Chicken Breast
with Natural Jus

Chicken Breast Scalopini
with Wild Mushroom Cream Sauce

Pan Seared Salmon
with Champagne Butter

Chef's Freshly Made Pasta
with Pistachio Pesto, Broccolini, Parmesan

Cauliflower Steak
with Heirloom Tomato, Power Grain Salad, Almond, Preserved Lemon

SIDES (CHOICE OF TWO):

Mashed Potatoes
Herb and Garlic Roasted Potatoes
Coriander Herb Basmati Rice
Creamy Polenta
Roasted Brussels Sprouts
Glazed Baby Carrots
Green Beans
Roasted Cauliflower
Seasonal Vegetables

COFFEE AND HOT TEA SERVICE

\$99.00++ PER PERSON

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.

EDISON PLATED DINNER

THREE HOUR LUMINARY BRAND OPEN BAR

CHOICE OF FOUR BUTLER-PASSED HORS D'OEUVRES

BREAD SERVICE WITH SEA SALT AND BUTTER

SALAD (CHOICE OF ONE):

Farm Salad

with Greens, Radish, Carrot, Red Onion, Herbs, Parmesan, Red Wine Vinaigrette

Romaine Salad

with Shaved Parmesan, Garlic Croutons, and Caesar Dressing

Luminary Salad

with Spinach, Endive, Pistachio, Golden Raisins, Orange Curry Vinaigrette

Arugula Salad

with Heirloom Tomato, Shaved Onion, Pine Nuts, Creamy Peppercorn Basil

ENTRÉE (CHOICE OF ONE):

Lemon Herb Grilled Chicken Breast

with Natural Jus

Chicken Breast Scalopini

with Wild Mushroom Cream Sauce

Pan Seared Salmon

with Champagne Butter

ENTRÉE CONTINUED (CHOICE OF ONE):

Grilled Mahi Mahi

with Salsa Verde

Chef's Freshly Made Pasta

with Pistachio Pesto, Broccolini, Parmesan

Cauliflower Steak

with Heirloom Tomato, Power Grain Salad, Almond, Preserved Lemon

Grilled NY Strip Steak

with Red Wine Demi Glace

Seared Shrimp

with Caper Butter Sauce

SIDES (CHOICE OF TWO):

Mashed Potatoes

Herb and Garlic Roasted Potatoes

Coriander Herb Basmati Rice

Truffle Macaroni and Cheese

Creamy Polenta

Roasted Brussels Sprouts

Glazed Baby Carrots

Green Beans

Grilled Asparagus

Roasted Cauliflower

Seasonal Vegetables

COFFEE AND HOT TEA SERVICE

\$119.00++ PER PERSON

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.

LANGFORD PLATED DINNER

THREE HOUR LUMINARY BRAND OPEN BAR

CHOICE OF FOUR BUTLER-PASSED HORS D'OEUVRES

BREAD SERVICE WITH SEA SALT AND BUTTER

SALAD (CHOICE OF ONE):

Farm Salad

with Greens, Radish, Carrot, Red Onion, Herbs, Parmesan, Red Wine Vinaigrette

Romaine Salad

with Shaved Parmesan, Garlic Croutons, and Caesar Dressing

Luminary Salad

with Spinach, Endive, Pistachio, Golden Raisins, Orange Curry Vinaigrette

Arugula Salad

with Heirloom Tomato, Shaved Onion, Pine Nuts, and Creamy Peppercorn Basil

ENTRÉE + SIDES (CHOICE OF TWO OR SINGLE DUO PLATE):

Chicken Breast Scalopini

served with Potato Puree, Haricot Vert, Wild Mushroom Cream Sauce

Pan Seared Salmon

served with Toasted Pearl Barley, Baby Spinach, Cured Tomato, Champagne Butter

Chef's Freshly Made Pasta

with Pistachio Pesto, Broccolini, Parmesan Reggiano

Cauliflower Steak

with Heirloom Tomato, Power Grain Salad, Almond, Preserved Lemon

Miso-Glazed Cod

served with Jasmine Rice, Coriander, Baby Bok Choy, Sizzling Shoyu Vinaigrette

Grilled Filet Mignon

served with Roasted Potatoes, Asparagus, Red Wine Demi Glace

Seared Key West Pink Shrimp

served with Navy Bean Ragout, Olives, Heirloom Tomato, Caper Butter Sauce

Barolo Braised Beef Short Ribs

served with Potato Puree, Haricot Vert, Orange Gremolata, and Natural Reduction

Seared Grouper

served with Rice Pilaf, Golden Raisins, Almonds, Broccolini, Salsa Verde

COFFEE AND HOT TEA SERVICE

\$139.00++ PER PERSON

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.

PIPER BUFFET DINNER

FOUR HOUR LUMINARY BRAND OPEN BAR

BUTLER-PASSED HORS D'OEUVRES, TO INCLUDE:

Jumbo Shrimp Cocktail,
Kaffir Lime Cocktail Sauce

Chicken Meatballs
Romesco Sauce

Vegetable and Ginger Spring Rolls
Orange Sweet and Sour Sauce

ARTISAN BREADS WITH SEA SALT AND BUTTER

SALADS, TO INCLUDE:

Farm Salad
with Greens, Radish, Carrot, Red Onion, Herbs, Parmesan,
Red Wine Vinaigrette

Chopped Salad
with Bacon, Smoked Cheddar, Hard Boiled Eggs, Cherry Tomatoes, Green Beans, Corn, Choice of Citrus Vinaigrette or Ranch

ENTRÉES, TO INCLUDE:

Herb Grilled Chicken Breast
with Wild Mushroom Cream Sauce

Roasted Salmon
with Preserved Lemon Emulsion

SIDES, TO INCLUDE:

Roasted Garlic Whipped Potatoes
Chef's Freshly Made Pasta with Pesto, Broccolini,
Roasted Tomatoes, Parmesan
Seasonal Vegetables

COFFEE AND HOT TEA SERVICE

\$109.00++ PER PERSON

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.
AN ADDITIONAL \$5.00 SERVICE CHARGE PER GUEST WILL BE ADDED FOR GROUPS LESS THAN 25.

MCCANN BUFFET DINNER

FOUR HOUR LUMINARY BRAND OPEN BAR

CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRES

ARTISAN BREADS WITH SEA SALT AND BUTTER

SALADS, TO INCLUDE:

Luminary Salad

with Spinach, Endive, Pistachio, Golden Raisins,
Orange Curry Vinaigrette

Arugula Salad

with Heirloom Tomato, Shaved Onion, Pine Nuts, and Creamy
Peppercorn Basil

ENTRÉES, TO INCLUDE:

Chicken Breast Scalopini

with Wild Mushroom Cream Sauce

Barolo Braised Beef Short Ribs

with Orange Gremolata, Natural Reduction

Grilled Mahi Mahi

with Salsa Verde

SIDES, TO INCLUDE:

Herb and Garlic Roasted Potatoes

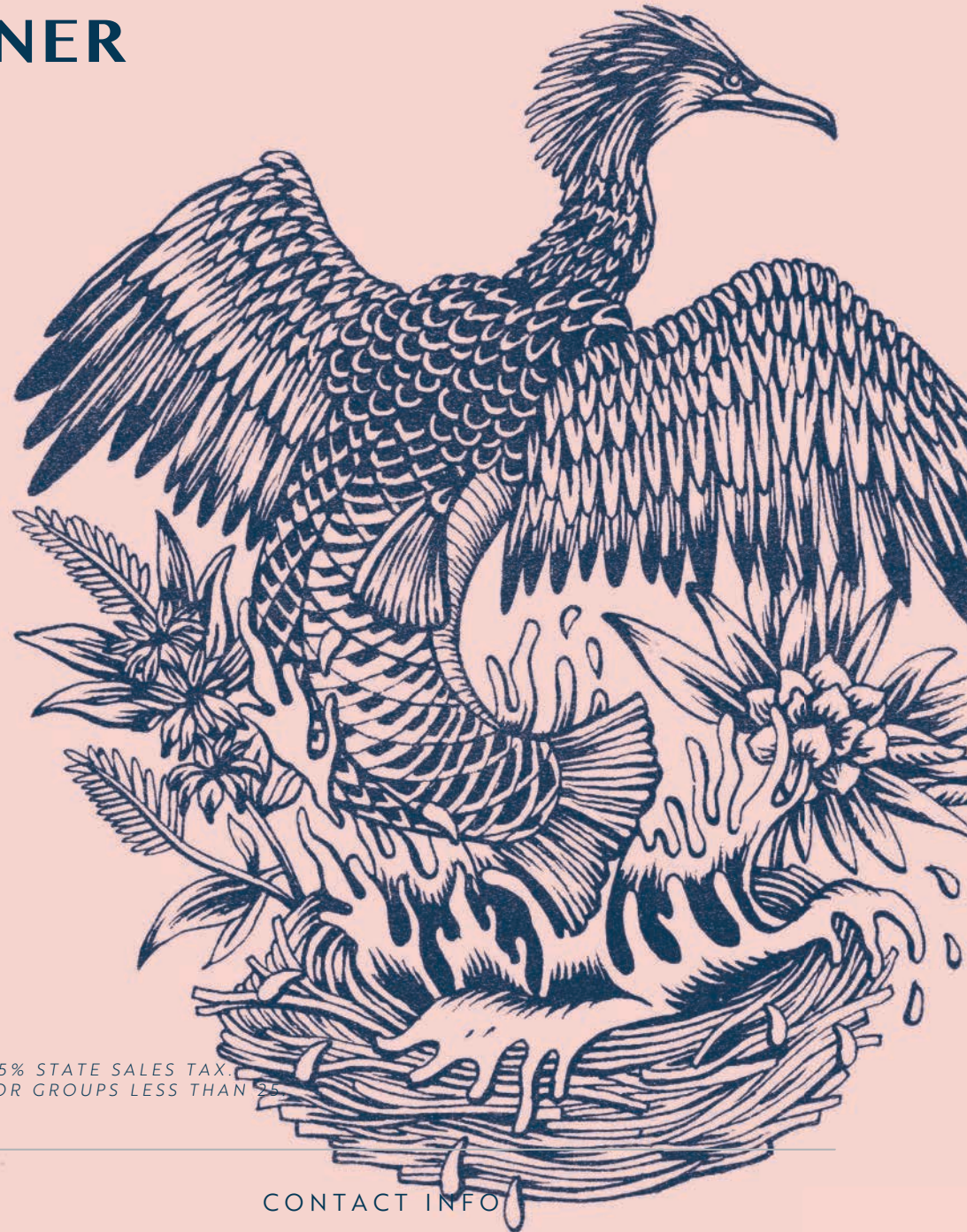
Penne Pasta with Pesto, Broccolini, Roasted Tomatoes, Parmesan

Seasonal Vegetables

COFFEE AND HOT TEA SERVICE

\$129.00++ PER PERSON

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.
AN ADDITIONAL \$5.00 SERVICE CHARGE PER GUEST WILL BE ADDED FOR GROUPS LESS THAN 25.



MCGREGOR BUFFET DINNER

FOUR HOUR LUMINARY BRAND OPEN BAR

CHOICE OF FOUR BUTLER-PASSED HORS D'OEUVRES

ARTISAN BREADS WITH SEA SALT AND BUTTER

SALADS, TO INCLUDE:

Romaine Salad
with Shaved Parmesan, Garlic Croutons, and Caesar Dressing

Caprese Salad
with Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

ENTRÉES, TO INCLUDE:

Grilled Chicken Breast
with Lemon Herb Vinaigrette

Chicken Breast Scalopini
with Wild Mushroom Cream Sauce

Roasted Salmon
Champagne Cream Sauce

Roasted Beef Tenderloin
with Red Wine Demi Glace

Grilled NY Strip Steak
with Chimichurri Sauce

Jumbo Shrimp
with Caper Butter Sauce

ENTRÉES, CONTINUED:

Smoked Beef Brisket
with Carolina Barbecue Sauce

Grilled Mahi Mahi
with Salsa Verde

Penne Pasta
with Pork and Tomato Ragu or Pistachio Pesto

Braised Beef Short Ribs
with Orange Gremolata, Natural Reduction

SIDES, TO INCLUDE:

Au Gratin Potatoes
Grilled Asparagus
Glazed Baby Carrots

COFFEE AND HOT TEA SERVICE

\$149.00++ PER PERSON

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.
AN ADDITIONAL \$5.00 SERVICE CHARGE PER GUEST WILL BE ADDED FOR GROUPS LESS THAN 25.

FIRESTONE DINNER STATION PACKAGE

FOUR HOUR LUMINARY BRAND OPEN BAR

CHOICE OF FOUR BUTLER-PASSED HORS D'OEUVRES

**SELF-SERVE RECEPTION STATIONS
(CHOICE OF TWO):**

The Mediterranean Tasting

Hummus, Tomato, Cucumber, and Feta Salad
Baba Ghanoush, Citrus-Marinated Olives, Tabbouleh,
Pita Chips, Naan Bread, Mint Pesto, Tzatziki

Cheese + Charcuterie Display

A Combination of Three Artisan Cheese and Three Charcuterie
Assorted Chutneys, Dried Fruits, Nuts, Crackers, & Artisan Bread

Curated Sliders (Choice of Two):

Vegetarian Impossible Burger with Cucumber, Watercress,
Tomato, Vegan Aioli
Juicy Lucy with a Beef Patty, Cheddar Cheese, B&B Pickle
Chorizo Burger with Tomato Jam
Pulled Pork with Barbeque Sauce and Coleslaw
Crab Cake with Remoulade

Taco Station

Hard and Soft Corn Tortillas
Pork Carnitas, Chipotle Shrimp, Al Pastor Chicken
Black Beans, Crushed Avocado, Salsa Fresca, Mango Pico,
Cabbage, Onions, Fresh Herbs, Cheese

**CHEF-ATTENDED RECEPTION STATIONS
(CHOICE OF TWO):**

Baked Salt Crusted King Salmon with Dill Yogurt Sauce
Whole Roasted Grouper with Citrus & Lemongrass (Market Price)
Slow Roasted Herb Marinated Turkey Cranberry Orange Sauce,
Gravy
Grilled Pork Loin with Smoked Pork Jus
Smoked Beef Brisket with Caroline Barbeque Sauce
Prime Rib of Beef with Au Jus and Horseradish Sauce
Roasted Beef Tenderloin with Red Wine Demi-Glace

Pasta Station

Cheese Tortellini and Penne Pasta
Grilled Chicken, Bacon, Roasted Vegetables
Creamy Alfredo, Marinara, Pesto Sauce
Parmesan, Mozzarella Cheeses, and Garlic Breadsticks
(Add Shrimp or Lobster for \$6.00 per Person)

SIDES (CHOICE OF TWO):

Mashed Potatoes//Herb and Garlic Roasted Potatoes
Coriander Basmati Rice //Au Gratin Potatoes//Creamy Polenta
Macaroni and Cheese//Roasted Brussels Sprouts//Glazed Carrots
Green Beans//Roasted Cauliflower//Mixed Vegetables
(Add a Third Side for \$4.00 per Person)

\$159.00++ PER PERSON

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.
AN ADDITIONAL \$5.00 SERVICE CHARGE PER GUEST WILL BE ADDED FOR GROUPS LESS THAN 25.
CHEF-ATTENDED WEDDING PACKAGES ARE PRICED FOR ONE HOUR OF HORS D'OEUVRES AND TWO HOURS OF
DINNER STATIONS. CHEF FEES OF \$175.00++ PER CHEF ARE NOT INCLUDED IN PRICE

BAR PACKAGES

LUMINARY BRAND BAR

Spirits: Wheatley, Brokers, Cruzan, Corazon, Four Roses, Ballentine

Costal Vines: Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Merlot, Pinot Noir, Cabernet Sauvignon

Assorted Imported and Domestic Beers

Assorted Sodas and Bottled Waters

1 Hour: \$22.00 per person

2 Hours: \$40.00 per person

3 Hours: \$52.00 per person

4 Hours: \$62.00 per person

PREMIER BRAND BAR

Spirits: Tito's, Tanqueray, Cruzan, Captain Morgan, Sauza Silver, Johnnie Walker Red, Jim Beam, Canadian Club, Courvoisier VS

Fetzer Wines: Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Merlot, Pinot Noir, Cabernet Sauvignon

Assorted Imported and Domestic Beers

Assorted Sodas and Bottled Waters

1 Hour: \$25.00 per person

2 Hours: \$44.00 per person

3 Hours: \$58.00 per person

4 Hours: \$68.00 per person

ELITE BRAND BAR

Spirits: Ketel One, Tanqueray 10, Bacardi, Captain Morgan, Don Julio Silver, Johnnie Walker Black, Maker's Mark, Crown Royal, Hennessy V.S

Roth Estate Wines: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Assorted Imported and Domestic Beers

Assorted Sodas and Bottled Waters

1 Hour: \$29.00 per person

2 Hours: \$52.00 per person

3 Hours: \$70.00 per person

4 Hours: \$80.00 per person

BEER AND WINE BAR

Costal Vines: Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Merlot, Pinot Noir, Cabernet Sauvignon

Assorted Imported and Domestic Beers

1 Hour: \$19.00 per person

2 Hours: \$31.00 per person

3 Hours: \$41.00 per person

4 Hours: \$49.00 per person

CASH BAR PRICING

Luminary Brand Cocktail - \$11.00 each

Premier Brand Cocktail - \$12.00 each

Elite Brand Cocktail - \$14.00 each

Signature Cocktail - \$14.00 each

Costal Vines by the Glass - \$10.00 each

Fetzer Wines by the Glass - \$12.00 each

Roth Estate Wines by the Glass - \$14.00 each

Imported and Local Craft Beer - \$8.00 each

Domestic Beer - \$7.00 each

Assorted Sodas - \$4.00 each

Bottled Water - \$4.00 each

BARTENDER FEE

\$175.00 EACH

CASH BAR SET UP FEE

\$175.00 EACH