

You Said Yes

Wedding Package Includes...

Dinner Selection

Hand Poured Champagne and Sparkling Cider for Toast
Private Ballroom with Round Table Seating
Skirted Head Table, Guest Book Table, Gift Table and Cake Table

Risers for the Head Table

Choice of Linen from House Selection

Centerpiece on each Table

Elegant Wedding Décor

Cake Cutting and Service

Bar Set-up and Waived Minimum

Dance Floor Set-up

Punch Served in a Silver Bowl

Deluxe Guest Room for the Bride & Groom

Breakfast for Bride and Groom following morning

Special Guest Room Rates

Interested in Chair Covers? We have partnered with Covered with Elegance to provide you custom made chair covers with sashes for only \$3.00 per chair!

Ask to see the color samples today!



You Said Yes

Vibrant

Entrée Package

All meals are served with a fresh garden salad, *Rice Pilaf or Red Roasted Parsley Potatoes*, Chef's Vegetables, Freshly Baked Rolls and Butter, Coffee and Iced Tea.

(Choice of Two Hors d' Oeuvres)

Vegetable crudite with creamy house dressing
Seasonal fresh fruit display
Bruschetta served with herb crostini
Teriyaki chicken or beef skewers served with soy sauce
Chicken Wings with either BBQ or Hot Sauce
Beef taquitos served with gucamole
Beer battered mozzarella sticks served with marinara sauce

(Choice of Two Entrees)

Chicken Marsala
Boneless chicken breast sauteed with a mushroom marsala wine reduction

Tri-Tip

Tender Tri Tip slices served with a bordelaise sauce

Filet of Salmon

Grilled and topped with a light dill sauce and fresh lemon

Vegetable Con Capellini

Angel hair pasta tossed with fresh vegetables, olive oil, garlic, and herbs de provence

\$35.00 Inclusive Per Person

Please note there is a Minimum Guest Requirement. Please see Catering for details.

Custom packages are available for smaller parties.

Price is subject to change and includes 20% service charge and current sales tax.



Bliss

Entrée Package

All meals are served with a fresh Garden Salad or Caesar Salad, Rice Pilaf or Red Roasted Parsley Potatoes, Chef's Vegetables, Freshly Baked Rolls and Butter, Coffee and Iced Tea.

(Choice of Three Hors d' Oeuvres)

Vegetable crudite with creamy house dressing
Seasonal fresh fruit display
Bruschetta served with herb crostini
Teriyaki chicken or beef skewers served with soy sauce
Chicken Wings with BBQ or Hot Sauce
Beef taquitos served with gucamole
Beer battered mozzarella sticks served with marinara sauce

(Choice of One Bottle of Wine Per Table)

Merlot, Chardonnay, Cabernet or White Zinfandel

(Choice of Two Entrees)

Chicken Parmesan

Breast of Chicken with Ham and Swiss Cheese breaded with seasonings and topped with a Mornay Sauce

Roasted Prime Rib

Herb rubbed 10 oz. Prime Rib of Beef, Oven Roasted and Served with Au Jus and Creamy Horseradish Sauce

Chicken & Tri Tip Combo Plate

Tender Breast of Chicken and Tri Tip Slowly Marinated and Sliced Thin served with a Bordelaise Sauce

Salmon Fillet

Grilled Fillet of Salmon, Seasoned in a light Lemon Dill Sauce

\$38.00 Inclusive Per Person

Please note there is a Minimum Guest Requirement. Please see Catering for details.

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3737 N. Blackstone Ave. Fresno, CA. 93726 (559) 230-8453 www.parkinn.com/hotel-fresno



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Harmony

Entrée Package

All meals are served with a fresh Spinach Salad or Caesar Salad, Rice Pilaf or Red Roasted Parsley Potatoes, Chef's Vegetables, Freshly Baked Rolls and Butter, Coffee and Iced Tea.

(Choice of Four Hors d' Oeuvres)

Vegetable crudite with creamy house dressing
Seasonal fresh fruit display
Bruschetta served with herb crostini
Chicken Wings with BBQ or Hot Sauce
Teriyaki chicken or beef skewers served with soy sauce
Breaded zucchini served with marinara sauce
Beef taquitos served with gucamole
Beer battered mozzarella sticks served with marinara sauce

(Choice of Two Bottles of Wine Per Table)

Merlot, Chardonnay, Cabernet or White Zinfandel

(Choice of Two Entrees)

Chicken Cordon Blue Breaded breast of Chicken with Ham and Swiss Cheese and topped with a Mornay Sauce.

Bacon Wrapped Filet Mignon

8 oz. tender Filet wrapped mouthwatering Bacon and seared to perfection! Served with a Merlot Demi Glaze sauce.

Fillet of Halibut Grilled and topped with Herb compound Butter

Salmon with Prawns Grilled Salmon and fresh Prawns topped with a Cajun Cream Sauce

Also included:

Choice of: White, Black, Ivory or Chocolate Chair Cover with your choice of Sash color Upgrade to a Suite (based on availability)

\$45.00 Inclusive Per Person

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