

# WEDDING

## *Package*

*Dear Newlyweds,*

We would like to present our most sincere wishes of happiness for your upcoming wedding.

Banquet la Sirène creates a charming setting with an attentive and obliging service, to make your wedding an unforgettable experience. We want you to count on us to fulfill your dreams on this very special occasion.



# BRONZE

## Package

¼ LITER OF WINE / PERS

*House wine*

### TABLE SERVICE:

#### SOUP

*Chef's choice*

&

#### GARDEN SALAD

*Mesclun of tender greens, cucumber, tomatoes, red cabbage, carrot julienne, creamy garlic dressing & a drizzle of balsamique glaze.*

### MAIN COURSE:

#### BEEF FILET MEDAILLION

*Filet mignon wrapped in bacon, served with seasonal vegetables, creamy mashed potatoes & a cognac flambé mushroom sauce.*

*Or*

#### GRILLED CHICKEN BREAST & GARLIC SHRIMPS

*Served with seasonal vegetables, creamy mashed potatoes & forestière sauce.*

*Or*

#### GRILLED ATLANTIC SALMON FILET

*Served with seasonal vegetables, creamy mashed potatoes & a creamy dill sauce.*

*Or*

#### BRAISED BEEF RAVIOLI

*Served with a mushroom, Dijon mustard & peppercorn sauce.*

&

#### REGULAR COFFEE OR TEA

&

#### WEDDING CAKE

*Service of your cake*

Additional Option

Minimum of 55 adults required

OPEN BAR

*Bloc of 3 hours*

*Bloc of 4 hours*

*All night*

# SILVER

## Package

¼ LITER OF WINE / PERS

*House wine*

### COCKTAIL:

½ GLASS OF SPARKLING WINE & STRAWBERRY  
&

CANAPÉS

*Hot & cold ~ 8-9/pers.*

### TABLE SERVICE:

SOUP

*Chef's choice*

&

GARDEN SALAD

*Mesclun of tender greens, cucumber, tomatoes, red cabbage, carrot julienne, creamy garlic dressing & a drizzle of balsamique glaze.*

### MAIN COURSE:

BEEF FILET MEDAILLON

*Filet mignon wrapped in bacon, served with seasonal vegetables, creamy mashed potatoes & a cognac flambé mushroom sauce.*

*Or*

GRILLED CHICKEN BREAST & GARLIC SHRIMPS

*Served with seasonal vegetables, creamy mashed potatoes & forestière sauce.*

*Or*

GRILLED ATLANTIC SALMON FILET

*Served with seasonal vegetables, creamy mashed potatoes & a creamy dill sauce.*

*Or*

BRAISED BEEF RAVIOLI

*Served with a mushroom, Dijon mustard & peppercorn sauce.*

&

REGULAR COFFEE OR TEA

&

WEDDING CAKE

*Service of your cake.*

Additional Option

Minimum of 55 adults required

OPEN BAR

*Bloc of 3 hours*

*Bloc of 4 hours*

*All night*

# GOLD

## Package

¼ LITER OF WINE / PERS

*House wine*

### COCKTAIL:

½ GLASS OF SPARKLING WINE & STRAWBERRY

&

CANAPÉS— *Hot & cold ~ 8-9/pers.*

### TABLE SERVICE:

SOUP— *Chef's choice*

&

PENNE— *Rosé or tomato sauce*

*Or*

PROSCIUTTO MELON & BOCCONCINI

&

GARDEN SALAD

*Mesclun of tender greens, cucumber, tomatoes, red cabbage, carrot julienne, creamy garlic dressing & a drizzle of balsamique glaze.*

&

GRANITA— *House selection*

### MAIN COURSE:

BEEF FILET MEDAILLON

*Filet mignon wrapped in bacon, served with seasonal vegetables, creamy mashed potatoes & a cognac flambé mushroom sauce.*

*Or*

GRILLED CHICKEN BREAST & GARLIC SHRIMPS

*Served with seasonal vegetables, creamy mashed potatoes & forestière sauce.*

*Or*

GRILLED ATLANTIC SALMON FILET

*Served with seasonal vegetables, creamy mashed potatoes & a creamy dill sauce.*

*Or*

BRAISED BEEF RAVIOLI

*Served with a mushroom, Dijon mustard & peppercorn sauce.*

&

REGULAR COFFEE OR TEA

&

WEDDING CAKE

*Service of your cake*

Additional Option

Minimum of 55 adults required

OPEN BAR

*All night*

# PLATINUM

## *Package*

UNLIMITED CITRA WINE

OPEN BAR

*All night*

L.E.D LIGHTS

*Included*

Minimum of 55 adults required

### COCKTAIL:

GLASS OF SPARKLING WINE & STRAWBERRY

&

PLATINUM CANAPÉS

*Shrimp cocktail, flambé scallops, marinated octopus, fried calamaris, Prosciutto & melon, cherry tomatoes Bocconcini & fresh basil*

### TABLE SERVICE:

SOUP — *Chef's choice*

&

CAVATELLI

*Tomato sauce, goat cheese, aragula & fresh basil.*

&

GARDEN SALAD

*Mesclun of tender greens, cucumber, tomatoes, red cabbage, carrot julienne, creamy garlic dressing & a drizzle of balsamique glaze.*

&

GRANITA — *House selection*

### MAIN COURSE:

RIB STEAK AAA (13 oz)

*Served with seasonal vegetables & creamy mashed potatoes.*

*Or*

GRILLED ATLANTIC SALMON FILET

*Served with seasonal vegetables, creamy mashed potatoes & a creamy dill sauce.*

*Or*

GRILLED CHICKEN BREAST & GARLIC SHRIMPS

*Served with seasonal vegetables, creamy mashed potatoes & forestière sauce.*

*Or*

BRAISED BEEF RAVIOLI

*Served with a mushroom, Dijon mustard & peppercorn sauce.*

&

REGULAR COFFEE OR TEA

&

WEDDING CAKE

*Service of your cake.*

# DIAMOND

## Package

UNLIMITED CITRA WINE

PREMIUM OPEN BAR

*All night*

L.E.D. LIGHTS

*Included*

MIDNIGHT TABLE

*Cold tomato pizza*

*Sandwiches*

*Fruit Platters*

*Fine cheese platter*

*Assortment of sweets*

Minimum of 70 adults required

### COCKTAIL:

GLASS OF SPARKLING WINE & STRAWBERRY — *Unlimited*

&

SUSHI — *variety of fresh sushi*

&

PLATINUM CANAPÉS

*Shrimp cocktail, flambé scallops, marinated octopus, fried calamaris, Prosciutto & melon, cherry tomatoes Bocconcini & fresh basil*

### TABLE SERVICE:

SHRIMP CAKE — *Served with homemade tartar sauce*

&

ARAGULA & PESTO CAVATELLI

*Creamy sauce, goat cheese, aragula & fresh basil.*

&

CAPRESE SALAD

*Cherry tomatoes, bocconcini cheese, fresh basil, olive oil & a drizzle of balsamic glaze.*

&

GRANITA — *House selection*

### MAIN COURSE:

RIB STEAK AAA (13 oz)

*Served with seasonal vegetables & creamy mashed potatoes.*

*Or*

GRILLED ATLANTIC SALMON FILET

*Served with seasonal vegetables, creamy mashed potatoes & a creamy dill sauce.*

*Or*

GRILLED CHICKEN BREAST & GARLIC SHRIMPS

*Served with seasonal vegetables, creamy mashed potatoes & forestière sauce.*

*Or*

BRAISED BEEF RAVIOLI

*Served with a mushroom, Dijon mustard & peppercorn sauce.*

&

REGULAR COFFEE OR TEA

&

WEDDING CAKE — *Service of your cake.*