An Apricots Wedding Dinner Party

Thank you for your interest in Apricots for your Wedding Reception. We hope to provide you with enough information in this section to demonstrate that Apricots is the right place for your group. Our two private dining rooms can accommodate from 15 – 70 people. Parties over 70 can combine all three rooms (our entire upstairs) for up to 125 people.

Obviously you will have to select a menu but that's only the beginning. Here is a list of some of the other things you will need to consider in planning your party.

Cocktails & Hors d'oeuvres

- How long should this period be?
- What beverages do we offer?
- Do you want hors d'oeuvres? – For how long?

Room and table set ups

- Will seating be assigned – Will there be a head table?
- How many tables will we need?
- Will there be music and/or dancing
- Do you need a gift table or other auxiliary tables?

Which wines would be appropriate with the meal

- Our house wines @ $26 per bottle
- Monthly wine specials ranging $26 - $35 per bottle
- Something special from our 200 bottle wine list

What beverage service should we finish the evening with

- Should coffee or tea be the only beverages with dessert?
- Offer espresso & cappuccino?
- Port, grappa, after-dinner drinks?

THE MENU

Apricots features menus that attempt to work with your budget. Most Apricots evening weddings feature menus customized from our regular seasonal Dinner Menu. If a more casual menu is desired we build one from our nicest selections from our seasonal Pub Menu.

Menus for parties generally consist of three courses. We like to create an opening course that's the same for all. This sets the timing for service. It insures that there are no awkward gaps in service. A soup course is sometimes offered instead of, or in addition to, the salad course. With hors d'oeuvre this in essence allows you to create an evening of up to four to five courses.

Our menus change each season and your menu may need to be updated to the seasonal menu at the time of your dinner. We do request you poll guests for their choices on entrées in advance. We realize this can be difficult, but even incomplete results will help us prepare for your group. On the evening of your party, the menu we've created with you will be presented at each place setting. This allows your guests to make a last minute change if their fully describe pre-selected choice does not meet their taste.

If you have anyone in your group with special dietary needs (e.g. vegetarian, lactose or gluten intolerant, etc.), or you have youngsters, we will prepare something special for them. We always have vegetarian preparations available. These vary with the seasons. These exceptions to your menu will be dealt with individually and need not compromise your other entrée selections. Wedding Cake selections are included in this proposal. A variety of desserts can be offered instead on your menu.

HORS D'OEUVRE

Our hors d'oeuvres are prepared with the idea that each is a bright flavor in the mouth and can easily be eaten without having to set your beverage down. Passed hors d'oeuvre are better suited than stationary hors d'oeuvre for most dinners for two reasons. First, they are "user friendly", they come to you – you don't have to go to them. Secondly, you don't have to break away from conversation to take the edge off your appetite.

The number of hors d'oeuvres offered will depend on the number of people in your party and the length of the hors d'oeuvre service. The charges for hors d'oeuvres depend on the length of service; $6 per person for 30 min., $9 per person for 45 min., $12 per person for 1 hr.

WINES

Wine is often the appropriate beverage to be offered with the meal. Depending on your group's appreciation of wine, one of the following categories will be the right one for you:

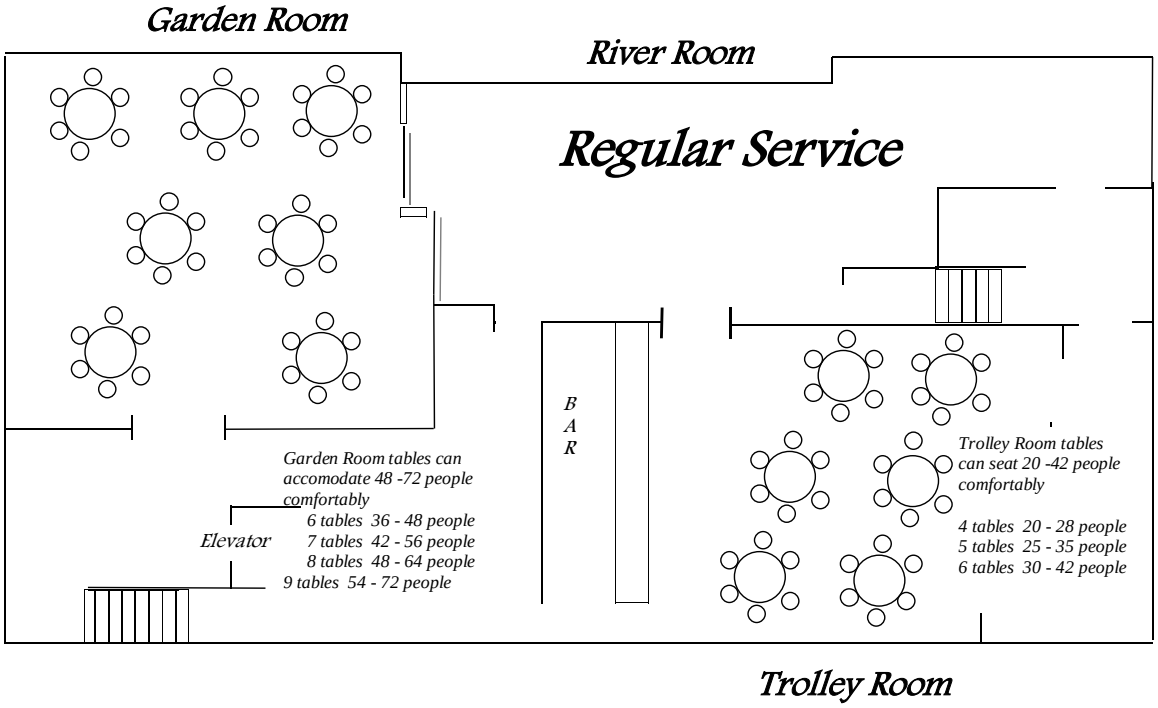
Our House Wines – Hacienda Merlot ($26), Two Vines, Chardonnay ($26), or Kritter Champagne ($30).

Monthly Wine Specials – They represent good quality and value at prices starting at $26 per bottle. They generally include chardonnay, sauvignon blanc, pinot grigio, shiraz, petit syrah, cabernet, merlot and others.

Our Award Winning Wine List – we win Wine Spectators Annual "Award of Excellence" every year with our 200-bottle list. This can be faxed or mailed to you at your request.

ROOM & TABLE SET UP

Apricots offer two wonderful dining rooms for private parties; the historic Trolley Room and the scenic Garden Room. Enclosed you will find a diagram of the Trolley and Garden rooms with the possible table and seating arrangements. When the Room is decided and the final number of guests is determined we can select the most appropriate set up.



COSTS

The final bill for your party will be determined by four factors: food, beverage, tax & gratuity. Your menu, hors d'oeuvres and wine decisions will all affect the final total.

You will be charged for the confirmed number of guests 48 hours before your reception. A per person price will be determined once your menu is selected. The cost of our three course menus range from $40 - $46 per person for our regular dinner menu and $30 - $35 for our more casual menu. The actual cost will depend on what entrees you select for the menu. Your final cost would also include alcohol consumption, sales tax and gratuity.

Thank you again for considering Apricots for your dinner. Listed below are a sample seasonal menus for both approached, take a look and give us a call and we'll customize a proposal to your precise needs.

An Apricots' Sample Dinner Menu Summer 2014

Passed Hors D'oeuvre

Grilled shrimp aioli
Mini Maine crab cakes
Crispy vegetable spring roll
Mini Beef Wellingtons with exotic mushrooms

Country Garden Greens Salad
Parmesan cheese, mustard seed ~ balsamic vinaigrette,
grilled cheese bread

Entrees

Sautéed North Atlantic Salmon
grilled corn & fava bean succotash, lemon ~ dill aioli

Grilled New York Strip Steak
Idaho whipped potatoes, summer vegetable medley, caramelized Vidalia onions,
sauce bordelaise

Roasted "Frenched" Chicken Breast
grilled roasted garlic polenta, wilted baby spinach, fresh herb veloute

Dessert

Coffee Moucha Wedding Cake
Vanilla butter cream, raspberry coulis

A Sample Fall Casual Dinner Menu 2014

Country Garden Greens Salad
mesclun greens, mustard ~ balsamic vinaigrette, cored cucumbers, grape tomatoes, sliced radishes, shaved Grana Padana cheese, grilled cheese bread

Entrees

Mulled Cider Glazed Atlantic Salmon
toasted wild rice pilaf & currants, fall vegetable medley

Grilled Black Angus Top Sirloin Steak
whipped Idaho potatoes, fall vegetable medley, sauce bordelaise

Sautéed Chicken Marsala
exotic mushrooms, savory Marsala wine demi-glace, Idaho whipped potatoes, fall vegetable medley

Dessert

Chocolate Mousse Wedding Cake
Vanilla butter cream, raspberry coulis

Cakes Provided By Ann Howard

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Chocolate Mousse

Chocolate cake with chocolate mousse filling prepared either with an all chocolate or vanilla butter cream frosting. Enhanced with raspberry coulis

White Chocolate Mousse

Yellow cake with white chocolate mousse filling with a vanilla butter cream frosting Enhanced with raspberry coulis

Raspberry Dream Layer

Yellow cake with fresh raspberry preserve filling with a vanilla butter cream frosting (option of having sliced almonds on the outside)
Enhanced with raspberry coulis

Lemon Sunshine

Yellow cake with lemon filling with a lemon butter cream frosting with coconut
Enhance with crème anglais

Coffee Mocha

Either a chocolate or yellow cake with a mocha-coffee brandy filling with vanilla butter cream
Enhanced with crème anglais

Carrot

With carrot, nuts & cream cheese frosting enhanced with crème anglais

Peaches & Cream

Yellow cake with whipped cream & peaches or strawberries with vanilla butter cream frosting
Enhanced with crème anglais

Possible Cake Types & Fillings

Cakes	Fillings	
Chocolate	Chocolate Mousse	Lemon Curd
Vanilla	Mocha Mousse	Vanilla Custard
Carrot	Kahlua Mousse	White Butter Cream
Banana	White Chocolate Mousse	Raspberry Preserves
Lemon	Strawberry Mousse	Canolli Filling
Marble	Raspberry Mousse	Lemon Mousse
Red Velvet	Sweetened Cream Cheese	