

Sunday, October 28<sup>th</sup> 2132

Celebrate with us! A wedding ceremony for Jocelyn and Doug Sunday commencing at 3:00pm in the Lakeview building at Gwenavere Park overlooking the Breathtaking Waterfalls of Gwenavere Lake.,

Cocktails and Appetizers will be served in the Foyer @ 3:30pm Sharp

With

Select Don Pergnoin Champagne  
Grey Goose Vodka, Patron Gold Tequila, Bacardi Spiced Rum, Name Whiskey,  
Pouring from the Loge - Absolute Apple Martinis  
Gordon Biersch Marzen, Karl Straus Amber Lager, Stone Pale Ale  
Tynant Spring Water, San Pellegrino Sparkling, Diet and Regular Carbonated Soft Drinks

Cheeses of the World

Italy's finest, Sottocenere Truffle Cow's milk cheese, aged in ash rind rubbed with nutmeg, coriander, licorice, cloves and fennel

Paris St Simean, very rich, eggy, Raw Cow's Round, smooth texture and lasting flavor

Running of the Bull's La Mancha Monchego with Monchego Sheep's milk, Rich golden, simi firm full mellow flavor

These delectable cheeses are offered with

+Membrillo Quinch Fruit Paste

+Sliced Baguette seasoned with Walnut Oil and Lemon Salt

+Marinated Herb Olives with Extra Virgin Olive Oil, roasted bell pepper, fresh Basil and Oregano

+Date and Walnut Wedge, a hearty, robust cake with Baked Dates and Walnuts



In Addition, Hand Passed Appetizers will be served in the Grand Foyer

Ginger Jalapeno Rice Cake Topped with Goat Cheese and Shredded Arugula

Wild Mushroom Sauté with Portabella Mushroom, Oyster Mushroom and Black Forest Mushroom, sautéed with White Wine, Lemon and Herbs on top of Toasted Focaccia Bread

English Cucumber Crown topped with Norwegian Smoked Salmon and Lemon Caper Sauce

Thai BBQ Chicken Bouche with Green Onion and Celery with Black and White Sesame Seed and Thai BBQ Flavor

Enjoy

Dinner Buffet will be Served at 4:30pm on the Garden Patio Overlooking the Gwenavere Exotic Fish Pond and Wild Animal Retreat

White Bean and Asparagus Salad with Virgin Olive oil, Lemon Zest, Cracked Black Pepper, Grated Asiago and Fresh Chopped Garlic

Grilled Vegetable Salad with Zucchini, Crookneck Squash, Roasted Red and White Cabbage, Red Potato and Ruby Red Tomato with Basil Vinaigrette

Caramelized Sweet Onion and Arugula Salad with Fresh Baby Spinach, Crumbled Cabrella Spanish Cheese and Tangerine Vinaigrette



Crumbled Bleu Raviolis with Sweet Bay Shrimp, Roasted  
Artichoke hearts and Cilantro Pesto Cream

Roasted Herb Chicken Breast with Saffron, Fresh Mint, Virgin  
Olive oil and more Herbs

Mashed Cauliflower with Grated Asiago Cheese and Cracked Black  
Pepper

Sliced Sirloin with Blackberry and Fresh Sage Demi Glaze



Proudly Present Mr & Mrs Wedding Cake with Don Pergnoin  
Champagne Toast  
And Lots of Pictures