











*Plated*  
WEDDING PACKAGE



# Plated Wedding Package

## AMUSE BOUCHE

Selection of Five: Based on 6 pieces per person

Add an additional piece \$6 per person ++

### Hot Selections

- ❖ Indonesian Style Chicken Satay / Spicy Peanut Sauce
- ❖ Mini Cap n' Crunch Chicken and Waffles / Jalapeno - Maple
- ❖ BBQ Beef Roulade / House BBQ Sauce
- ❖ Miniature Beef Wellington / House Made Steak Sauce
- ❖ Bulgogi Style Meatballs/ Hoisin Glaze
- ❖ Miniature Crab Cakes / Ley Lime Remoulade
- ❖ Rolled Ocean Scallops in Bacon / Creole Mustard Sauce
- ❖ Orange Glazed Pork Belly Skewers
- ❖ Vegetable Egg Rolls / Duck Sauce
- ❖ Fried Cheese Ravioli / Mariana Sauce / Parmesan
- ❖ Spinach and Feta Spanakopita
- ❖ Brie & Raspberry en Croute / Raspberry Coulis

### Chilled Selections

- ❖ Vietnamese Summer Vegetable Rolls
- ❖ Fresh Tomato-Basil Bruschetta
- ❖ Poached Shrimp / Avocado Mousse / Toasted Crostini
- ❖ Seafood Ceviche Spoons
- ❖ Salmon & Cream Cheese Pops
- ❖ Shaved Parma Prosciutto Pops / Goat Cheese / Truffle Oil Spicy
- ❖ Tuna & Cucumber
- ❖ Crab Salad and Endive
- ❖ Dates Stuffed with Roquefort Blue Cheese

## RECEPTION DISPLAY STATION

Selection of One

- ❖ Artisanal Cheese Display  
Sliced Baguettes / Assorted Crackers
- ❖ Fresh Vegetable Crudité  
Creamy Blue Cheese Dip / Red Pepper Dip
- ❖ Italian Antipasti  
Mortadella / Capocollo / Salami / Provolone  
Marinated Pepperoncini / Olives / Fire Roasted Peppers
- ❖ Mediterranean Station  
Hummus / Baba Ganoush / Zaatar Spiced Pita Bread  
Cucumber and Tomato / Kalamata Olives  
Marinated Feta Cheese / Pita Chips
- ❖ Dip Station  
Warm Spinach - Artichoke Dip / Grilled Tuscan Bread  
Spicy Black Bean Dip / Tortilla Chips
- ❖ GreekMezze  
Cucumber and Tomato / Kalamata Olives / Marinated Feta Cheese

Add Additional Station \$15.00 per person ++



## DINNER SELECTION

### *Soup or Salad*

Selection of One

#### SOUP

- ❖ Tomato Bisque / Grilled Cheese Crouton
- ❖ Wild Mushroom Soup / White Truffle Essence

#### SALAD

- ❖ Baby Arugula / Toasted Pancetta Cracklings / Petit Tomato / Pine Nuts / Shaved Parmesan Honey - Orange Vinaigrette
- ❖ Fresh Garden Greens / Wrapped Cucumber Strip / Thin Red Onion / Farmers Tomatoes / Red Pepper Parmesan Dressing
- ❖ Caesar Salad / Focaccia Croutons / Imported Parmesan Caesar Dressing
- ❖ Iceberg Wedge / Blue Cheese / Shaved Red Onion / Baby Tomato / Cucumber / Bacon / Ranch Dressing
- ❖ Fresh Baby Spinach / Crispy Pancetta / Roasted Red Pepper / Toasted Pine Nuts / Red Onion / White Balsamic Vinaigrette

### *Entree Courses*

#### SINGLE ENTREE SELECTIONS

All Entrees served with fresh market vegetable

- ❖ Grilled 12 oz New York Strip Steak.....\$185  
Yukon Gold Hash with Smokey Bacon / House Made Steak Sauce
- ❖ Grilled Filet Mignon.....\$180  
Garlic Buttermilk Whipped Potatoes / Maderia Wine Shallot Glace
- ❖ Pan Seared Snapper.....\$170  
Quinoa "Fried Rice" Style / Soy-Mirin Reduction
- ❖ Double Cut Pork Chop.....\$168  
Tropical Sweet Potato Mash / Carmelized Shallot Demi-Glace
- ❖ Lemon Crusted Salmon.....\$165  
Portobelle Risotto / Spinach and Artichoke Cream Sauce
- ❖ Pan Seared Chicken Breast.....\$163  
Asparagus Farro Risotto / Prosciutto / Fontina Alfredo Sauce
- ❖ Herb Roasted Chicken Breast.....\$160  
Melted Leek Polenta / Chicken Demi-Glace

## DUET ENTREE SELECTIONS

- ❖ Duet of Petit Filet Mignon & Jumbo Lump Crab Cake....\$200  
Roasted Fingerling Medley / Creole Mustard Sauce
- ❖ Duet of Braised Short Rib & Grilled Shrimp.....\$195  
Roasted Red Pepper Polenta / Natural Jus
- ❖ Duet of Roasted Chicken Breast & Pan Seared Driver Scallops.....\$185  
Organic Stone Ground Grits / Tasso Cream Sauce

#### VEGETARIAN / VEGAN OPTIONS

Selection of One

- ❖ Vegetable Stack / Red Wine Reduction
- ❖ Portabella Mushroom Stack / Red Wine Reduction
- ❖ Eggplant Rollatini / Marinara

#### MULTIPLE ENTREES:

- ❖ Maximum of two entree choices are included. If there is a price difference between the two entrees, the higher price will prevail.
- ❖ A guarantee of the breakdown of each entree selected is due 14 days prior to the event

#### MENU IS PRICED PER PERSON

- ❖ Prices are subject to 24% taxable service charge and 7% sales tax



# Beverage Menu

## PREMIUM BRANDS PACKAGE

### INCLUDED

- ❖ Titos Vodka
- ❖ Bacardi Rum Brugal 1888
- ❖ Milagro Silver Tequila
- ❖ Bombay Dry Gin
- ❖ Michter's Whiskey
- ❖ Mitcher's Bourbon
- ❖ Dewar's White Label Scotch

### Wine Offerings

- ❖ Chalk Hill, Chardonnay
- ❖ Maso Canali, Pinot Grigio
- ❖ Portlandia, Pinot Noir
- ❖ Broadside, Cabernet Sauvignon
- ❖ Barefoot, Brut Cuvee Champagne

## DELUXE BRANDS PACKAGE

UPGRADE \$14.00 PER PERSON ++

- ❖ Grey Goose Vodka
- ❖ Mount Gay Rum & Captain Morgan Spiced Rum
- ❖ Patron Silver Tequila
- ❖ Tanqueray Gin
- ❖ Jameson Whiskey
- ❖ Angel's Envy Bourbon
- ❖ Glenfiddich Scotch

### Wine Offerings

- ❖ Sonoma Cutrer, Chardonnary
- ❖ Ca'Bolani, Pinot Grigio
- ❖ King Estate 'Inscription', Pinot Noir
- ❖ Barossa Valley, Cabernet Sauvignon
- ❖ La Marca Prosecco Sparkling Wine

## ALL FULL BAR PACKAGES INCLUDE

### SELECT THREE

- ❖ Coors Light
- ❖ Miller Lite
- ❖ Yuengling Domestic Beers
- ❖ Heineken and Corona Imported Beers

## COCKTAIL MIXERS

- ❖ Coke & Diet Coke
- ❖ Sprite
- ❖ Club Soda
- ❖ Tonic Water
- ❖ Ginger-Ale
- ❖ Juices: Cranberry, Pineapple, Orange
- ❖ VOSS Bottled Water: Still & Sparkling
- ❖ Triple Sec
- ❖ Sweet/Dry Vermouth
- ❖ Grenadine
- ❖ Sour Mix
- ❖ Garnishes: Orange, Lemon, Lime, Cherries, Olives



# Included

- ❖ Five Butler Passed Hors D'oeuvres
- ❖ One Display Station
- ❖ Five Hour Open Bar
- ❖ Three Course Dinner
- ❖ Champagne Toast
- ❖ Custom Designed Buttercream Wedding Cake
- ❖ Gourmet Coffee & Tea Service
- ❖ White or Ivory Floor Length Linens & Napkins
- ❖ Gold Chiavari Chairs with Ivory Cushions
- ❖ Complimentary Valet Parking for Local Guests
- ❖ Complimentary Tower Balcony Guestroom for Couple  
(On the night of the wedding)



# Upgrades

- ❖ **Tableside Wine Service During Dinner \$8 Per Person ++**
- ❖ **Cordials & Cognacs \$15 Per Person ++**  
*Baileys Irish Cream, Kahlua, Hennessy Vs Courvoisier Vs*
- ❖ **Gold Charger Rental \$2 Each ++**
- ❖ **Signature Riverside China Charger Rental \$4 Each ++**
- ❖ **Speciality Drink Options**  
*Inquire for Availability & Pricing*



## OTHER CONSIDERATIONS:

- ❖ **On Site Ceremony Fee \$1000 ++**  
*Includes Ceremony Space / White Garden Chairs / Infused Water Station for Guests / Weather Back Up Space*
- ❖ **Bartender Fee \$150 ++**  
*One Bartender per 75 Guests*
- ❖ **Children's Meals (10 and Under) \$25 ++**  
*Hors D'oeuvre, Fresh Fruit Appetizer / Chicken Tenders with Fries / Wedding Cake / Soft Drinks*
- ❖ **Vendor Meals**  
*(DJ / Photographer / Videographer / Etc.)*  
**Includes: Club Sandwich, Chips, Soft Drinks \$30 Per Person ++**  
**OR**  
**Chef Choice: Hot Chicken Dish / Salad / Starch / Vegetable \$60 Per Person ++**



# Late Night Options

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<b>Tenders &amp; Tots</b>	<b>\$18 per person ++</b>
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- ✳️ Served with Honey Dijon & Ranch & BBQ Sauce

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<b>Build Your Own Slider Bar</b>	<b>\$20 per person ++</b>
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- ✳️ Angus Beef Slider
- ✳️ BBQ Glazed Turkey
- ✳️ Lettuce
- ✳️ Tomato
- ✳️ Carmelized Onion
- ✳️ Cheddar Cheese
- ✳️ Ketchup
- ✳️ Served with Mustard & Slider Rolls with House-made Truffle Chips

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<b>Build Your Own Taco Bar</b>	<b>\$22 per person ++</b>
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- ✳️ Picadillio
- ✳️ Pulled Chicken
- ✳️ Tortilla + Hard Shells
- ✳️ Guacamole
- ✳️ Sour Cream
- ✳️ Salsa

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<b>3 Assorted Chef's Choice Tapas Style Desserts</b>	<b>\$48 per dozen ++</b>
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- ✳️ White Chocolate Mousse with Fresh Strawberries
- ✳️ Chocolate Hazlenut Crunch
- ✳️ Cappuccino Pots De Creme
- ✳️ Coconut Panna Cotta with Pineapple Salsa
- ✳️ Carrot Cake Trifle
- ✳️ Key Lime Tarlet
- ✳️ Sicilian Cannoli
- ✳️ Tiramisu

