COCKTAIL

PLATINUM WEDDING
FEATURES

INCLUDED IN YOUR COCKTAIL PLATINUM WEDDING

SERVICES

- Personal wedding coordinators
- Maitre d' dedicated to your event
- Attended coat room (seasonal)
- **Add Valet parking for a $350 flat fee

AMENITIES

- Private room for the bridal party during cocktail hour
- Stay in the beautifully appointed Bridal Suite on your wedding night
- Breakfast for the newlyweds the following morning
- Hotel accommodations offered at a special rate for wedding guests

DÉCOR

- Table coverings in your choice of Modern Fitted (ivory or black) or Traditional Linen (ivory)
- Elegant metallic charger plate at every place setting
- Napkin rings coordinated to the charger plates
- Dinner napkins in a variety of colors
- Dramatic centerpieces
- Votive candles accenting each centerpiece

FOR YOUR CONVENIENCE

- Place cards for you to personalize for your guests
- Hotel information cards with driving directions for your invitations

PLEASE NOTE

15-7 Menu Edition

Specialty Fare stations will be served for 1.5 hours during the reception. Menu details may be subject to change or vary slightly. It is our pleasure to cater to dietary restrictions and food allergies. Kosher meals are available. For exclusively Kosher events, ask about our recommended Kosher catering options.
LIBATIONS

5-HOUR PREMIUM OPEN BAR
Served during your cocktail hour and reception, featuring many popular labels

SIGNATURE COCKTAIL GREETING
Upon entering the cocktail hour, your guests will be greeted with your signature cocktail passed to them by our uniformed servers. Select KORBEL BRUT CHAMPAGNE or one of these Seasonal Signature Cocktails (available year round):

WINTER COCKTAILS
PEPPERMINTINI vanilla vodka, peppermint schnapps, cream, whipped cream and candy cane garnish
FRENCH KISS vodka, raspberry liqueur, orange liqueur, garnished with raspberries
WHITE CHRISTMAS SANGRIA granny smith apples, fresh cranberries, and rosemary sprigs soaked in pinot grigio, white grape juice, and club soda
CINNAMON BUN MARTINI creamy RumChata and cinnamon whiskey blended together and garnished with a cinnamon stick

SUMMER COCKTAILS
VERY CHERRY MARTINI cognac, cherry brandy, orange liqueur, grenadine, lemon juice, cherry garnish
FIRE + PASSION vodka, passion fruit nectar, blood orange juice, red grapefruit garnish
CUCUMBER LIMEADE COCKTAIL rum, cucumber juice, sparkling water, simple syrup, lime juice, cucumber lime garnish
CRUSHED ICE PIÑA COLADA white rum, coconut cream, pineapple juice, whipped cream, pineapple cherry garnish

SPRING COCKTAILS
ROSÉ CRUSH MARTINI rosé wine, orange juice, cranberry juice, orange slice garnish
PEAR DAZZLER champagne, vodka, pear nectar, grenadine
HIBISCUS ICED TEA SPARKLER hibiscus tea and honey, champagne, strawberry garnish
BLACKBERRY BRAMBLE BLISS gin, blackberry liqueur, lemon juice, simple syrup, blackberry garnish

FALL COCKTAILS
CARAMEL APPLE MARTINI vodka, ginger brandy, apple cider, lemon juice, apple garnish
SPICED CRANBERRY SPARKLER champagne, cranberry juice, apple juice, lemon juice, clove spice
HONEYCRISP APPLE SANGRIA honeycrisp apples, lemons, limes, orange blossom honey, cinnamon sticks, ginger, and cloves soaked in cabernet sauvignon and apricot brandy, garnished with an apple slice
APPLE BOURBON BELLINI champagne, bourbon, apple cider, lemon juice, cinnamon spice

**CRAFT BEER FLIGHT TASTING ADDITIONAL $5.95 PER PERSON**
Minimum of 100 adults required
Craft beer from local Rinn Duin Brewing company. Includes 16 total growlers of 4 beers, served in 4-glass tasting flights during cocktail hour. (Unfinished growlers may be served from reception bar.) Served with soft pretzels with a variety of mustards (whole grain mustard, yellow mustard, honey mustard, and Dijon), freshly popped buttered popcorn and seasoned party mix

BEERS St. John’s Irish-style red, Sandpiper English-style brown, Trinity Scottish-style 70, plus one current seasonal brew

**BUBBLE BAR ADDITIONAL $6.95 PER PERSON**
For an effervescent DIY twist on the classic wedding cocktail, guests make their own blends of champagne, juice, and garnish. Includes a dramatic carved ice sculpture display with bottle holders and rock candy stirrers

BUBBLY Korbel Brut, Korbel Sweet Rosé, and San Pellegrino
JUICES/NECTARS (select four) orange, pineapple, grapefruit, mango, peach, cranberry, white grape
GARNISHES sliced strawberries, orange slices, grapes, raspberries, and blueberries
COCKTAIL HOUR

APERITIF STATIONS ATTENDED BY OUR UNIFORMED CHEFS

CHEESE TASTING
Wedges of artisan walnut pecorino, artisan peppercom pecorino, piacentinu with saffron, and caciocavallo ragusano cheese, wheels of garlic and herb Boursin and Gouda, morsels of havarti, cheddar, Muenster, and bleu cheese, accented with fresh berries and grapes.

ARTISAN BREAD
Olive and rosemary loaf, semolina twist, marble rye, French baguettes, medley of crackers, whipped butter, and infused oils.

MEDITERRANEAN MARKET
Prosciutto, Genoa salami, pepperoni, and sopressata
Bocconcini mozzarella brushed with olive oil and basil
Bruschetta and sliced baguette
Kalamata olives, julienned roasted red and yellow peppers, stuffed cherry peppers, pepperoncinis, and fresh lemons.

VEGGIES ON THE GRILL
A savory harvest of fresh produce marinated and grilled to perfection
Florets of broccoli, julienned carrots and peppers, sliced zucchini, eggplant, halved plum tomatoes, and whole champignon mushrooms.

BUFFET STATION ATTENDED BY A UNIFORMED CHEF
SELECT FOUR CHAFING DISHES

Grilled lemon chicken
Chicken franaise or Marsala
Chicken saltimbocca
Sesame chicken
Filet of beef strips with caramelized onions and bell peppers
Swedish or Italian meatballs
Italian sausage with peppers, sweet onions, and tomato basil

Eggplant rollatini
Fried ravioli
Spanish paella
Fried calamari
Seafood scampi
Steamed mussels with a choice of tomato garlic broth or white wine, garlic, and shallot broth

PASTA STATION ATTENDED BY A UNIFORMED CHEF
SELECT TWO PASTA PREPARATIONS

Penne with classic vodka sauce
Tri-color farfalle with sundried tomato pesto
Ravioli with classic carbonara
Orecchiette with portobello Florentine

Cavatappi with tomato pomodoro
Rotini with shrimp fra diavolo
Radiatore Bolognese
Tri-color tortellini Alfredo
DINNER RECEPTION

CHAMPAGNE TOAST WITH SEASONAL BERRIES

HORS D’OEUVRES PASSED ON SILVER TRAYS BY OUR UNIFORMED SERVERS (FOR 1.5 HOURS)

- Arancini (Italian rice balls)
- Assortment of perogies
- Asparagus phyllo wraps
- Beef sliders
- Brie and apricot puff
- Bruschetta
- Chicken and lemon grass spring roll
- Chicken satay skewers
- Cocktail franks
- Coconut shrimp
- Crudité shooters
- Grilled cheese and tomato soup shooter
- Chilled shrimp and oyster shooters in single-serving glasses of cocktail sauce on illuminated displays
- Baked clams oreganata or casino
- Chilled shrimp and lump crab salad atop a bed of spring greens in martini tumblers
- Crispy popcorn shrimp in bamboo cones with a cilantro aioli
- Served with miniature Tabasco bottles, fresh lemons

**Upgrade your OFF THE HOOK display with a custom ice sculpture for an additional $350 flat rate

SUSHI + SASHIMI STATION
A colorful vignette of Japanese wooden boats filled with hand-rolled sushi and fresh sashimi, served with saké, pickled ginger, wasabi, soy sauce, and chopsticks
- Select four hand rolls: spicy tuna, shrimp tempura, yellowtail, spicy salmon, vegetable, California roll, or Philadelphia roll
- Select two types of sashimi: tuna, shrimp, yellowtail, or salmon

**For an additional $4.00 per person your guests will enjoy fresh sushi rolled to order by a uniformed sushi chef

FRESH SEAFOOD
Select either Off The Hook Station or Sushi + Sashimi Station

OFF THE HOOK STATION
- Chilled shrimp and oyster shooters in single-serving glasses of cocktail sauce on illuminated displays
- Baked clams oreganata or casino
- Chilled shrimp and lump crab salad atop a bed of spring greens in martini tumblers
- Crispy popcorn shrimp in bamboo cones with a cilantro aioli
- Served with miniature Tabasco bottles, fresh lemons

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CARVING STATION
Select two meats to be carved and served with miniature brioche
- Steamship of beef with chimichurri sauce
- Corned beef with a side of whole grain mustard
- Glazed pastrami round with a side of whole grain mustard
- Maple and bourbon ham
- Pepper crusted pork loin
- Breast of turkey with fresh cranberry and fruit compote
- Pecan and panko encrusted salmon

**Seared sesame crusted Ahi tuna - additional $3.50 per person
**Rosemary crusted leg of lamb - additional $3.50 per person
(Maximum of two meats will be carved on the station)
SPECIALTY FARE STATIONS  ATTENDED BY OUR UNIFORMED CHEFS (OPEN FOR 1.5 HOURS)  CONTINUED

SMASHED POTATO BAR
Creamy mashed white and sweet potatoes served in martini tumblers with an array of delectable toppings including bacon bits, scallions, broccoli, cheddar cheese, marshmallows, cinnamon, butter, sour cream, and wild mushroom gravy

ASIAN FUSION STATION
Served in white take-out boxes with chopsticks, accompanied with soy sauce, duck sauce, and fortune cookies
Select one: fried dumplings, spring rolls, crab wontons
Select two: lo mein, vegetable pad thai, garlic udon noodles, vegetable fried rice, kung pao chicken, cashew chicken, orange chicken, sweet and sour pork, Mongolian beef, beef with broccoli

GOURMET GRILLED CHEESE + SOUP STATION
Select two grilled cheese sandwiches and one soup
GRILLED CHEESE Served with sour whiskey pickles
Tomato and Swiss on rye
Gouda and Granny Smith apples on country brioche
White cheddar and applewood smoked bacon on sourdough
Classic American on white Texas toast
SOUP Served with frizzled onions, crumbled bacon, Goldfish crackers, and toasted pumpkin seeds
Fire roasted tomato
Butternut squash
New England clam chowder

MAN CAVE STATION
A culinary sanctuary for grooms and all guests with man-sized appetites
Assorted calzones including cheese, vegetable, and pepperoni
Buffalo or bbq wings
Sausage and peppers
Six-foot Italian hoagie
Seasoned waffle fries
Kegerator with your choice of domestic beer from our selection of beers on tap
**For an additional $3.95 per person you can upgrade the kegerator to your choice of craft beer selections from local Rinn Duin Brewing company, including your own personalized souvenir tap handle! Select one: St. John’s Irish-style red, Sandpiper English-style brown, or Trinity Scottish-style 70

BACON ME CRAZY
A sweet and savory kaleidoscope of flavors for foodies and comfort-seekers alike
Bacon-wrapped chicken, apricot, and pear skewers
BLT bites – bacon, lettuce, and chipotle mayo, stuffed in a bite sized cherry tomato
Bacon mac and cheese
Bacon jalapeño cheddar corn bread
Applewood smoked bacon wrapped pork loin
Chocolate covered bacon pieces
**Add Bacon Bloody Mary signature cocktail with bacon garnish for an additional $3.00 per person
SPECIALTY FARE STATIONS ATTENDED BY OUR UNIFORMED CHEFS (OPEN FOR 1.5 HOURS) CONTINUED

SLIDER STATION

Miniature hamburgers, cheeseburgers, veggie burgers, and bbq pulled pork sliders served on silver dollar brioche buns accompanied with French fries, chipotle ketchup, classic ketchup, mustard, mayonnaise, relish, pickles, lettuce, tomato, red onion, crispy onion confetti, and smoked bacon

FAJITA STATION

Chipotle marinated chicken and beef strips with sautéed onions and peppers, served with warm flour and corn tortillas, fire-roasted red and green salsa, pico de gallo, sliced jalapeños, pinto beans and rice, cheddar cheese, guacamole, sour cream, fresh cilantro, and tri-color tortilla chips

DESSERT ATTENDED BY A UNIFORMED CHEF

FOR MORE DESSERT OPTIONS, PLEASE SEE OUR ACCESSORIES MENU

WEDDING CAKE

Delicious layered wedding cake made fresh from our local baker with your selection of flavorings, fillings, icings, and a design befitting your wedding vision

DESSERT HORS D’OEUVRES

Passed on silver trays by our uniformed servers: cheesecake stuffed strawberries, milk shooters and mini donuts, mini assorted cheesecakes, mini churro bites, mini fruit tarts, mini parfait shooters, s’mores shooters (chocolate pudding with crumbled graham crackers and lightly browned marshmallow fluff), strawberry shortcake shooters, tiramisu shooters

COFFEE AND TEA

Freshly brewed aromatic coffee, decaf, and herbal teas served tableside to your guests by our uniformed servers