

Ballroom Wedding Package Inclusions

CHOICE OF FOUR HAND PASSED HORS D'OUEVRES

CREAM FLOOR LENGTH LINENS & NAPKINS

DISCOUNTED ROOM BLOCK OPTIONS at HYATT PLACE DEWEY BEACH

COMPLIMENTARY CAKE CUTTING FEE

WOOD PANEL DANCE FLOOR

HONEYMOON NIGHT ACCOMMODATIONS IN ONE OF OUR LUXURIOUS CONDOMINIUMS

COMPLIMENTARY MENU TASTING FOR UPWARDS OF SIX PEOPLE

COMPLIMENTARY COFFEE STATION

FRUIT & CITRUS INFUSED WATER STATION

COMPLIMENTARY AUDIO VISUAL PACKAGE FOR RECEPTIONS ONLY

SIGNATURE COCKTAIL

COMPLIMENTARY BANQUET BARTENDER AND BANQUET BUTLER FEES

PERSONALIZED BUTLER FOR THE BRIDE AND HER BRIDESMAIDS FOR THE DAY OF THE WEDDING

All prices are per person and subject to a 22% Event Administrative Fee



Sunset Room Wedding Package Inclusions

CHOICE OF FOUR HAND PASSED HORS D'OUEVRES

CREAM FLOOR LENGTH LINENS & NAPKINS

DISCOUNTED ROOM BLOCK OPTIONS at HYATT PLACE DEWEY BEACH

COMPLIMENTARY CAKE CUTTING FEE

WOOD PANEL DANCE FLOOR

HONEYMOON NIGHT ACCOMMODATIONS IN A HYATT PLACE DEWEY BEACH KING ROOM

COMPLIMENTARY MENU TASTING FOR TWO PEOPLE

COMPLIMENTARY COFFEE STATION

FRUIT & CITRUS INFUSED WATER STATION

SIGNATURE COCKTAIL

PERSONALIZED BUTLER FOR THE BRIDE AND HER BRIDESMAIDS FOR THE DAY OF THE WEDDING



WEDDING CEREMONY PACKAGE

Choice of Two Waterfront Options:

BAYSIDE CEREMONY on the Rehoboth Bay by the Lighthouse Cove

PRIVATE OUTDOOR PATIO Overlooking Rehoboth Bay

CEREMONY CHAIRS

Set up and breakdown of white, padded ceremony chairs

150 chairs maximum

**Additional chairs are an added cost. Ask your Wedding Specialist for pricing

LIGHTHOUSE COVE WEDDING SPECIALIST

On site for up to 1½ hours to assist with coordination of ceremony details

Alternate indoor space in case of inclement weather

Package Price: \$2,000.00



Hors d 'Oeuvres

Choice of four hand passed hors d' Oeuvres

Hors d 'Oeuvres Displays Priced per Person

Garden Vegetable Crudité \$4

Buttermilk Ranch & Port Wine Bleu Cheese Dips

Fresh Fruit Display \$4

Sliced Seasonal Local Fruit, Berries, and Grapes

Domestic & Imported Cheese Display \$4

Grapes, Berries, Toasted Nuts, Grilled Fresh Breads, & Gourmet Crackers

Mediterranean Trio \$4

Roasted Red Pepper Hummus, Greek Olive Tapenade, Roasted Garlic Cloves, Italian Bruschetta, Fresh Grilled Breads

Antipasti Display \$8

Genoa Salami, Imported Ham, Capicola, Soppressa, Artisan Cheeses, Marinated Mozzarella, Grilled Vegetables, Country Olives, Roasted Garlic, and Pickled Peppers

Tapas Mosaic \$11

Multi-Tiered Table Top Display of Individually Plated Tapas

Marinated Artichokes, Caramelized Mushrooms, Charred Bell Peppers, and Roasted Carrots

Boursin Cheese, Smoked Gouda, and Marinated Mozzarella

Imported Salami, Black Forest Ham, and Prosciutto

Country Olives and Roasted Cherry Tomatoes



Raw Bar \$19

Local Oysters Shucked to Order, Garlic Mussels, Shrimp Cocktail, Blue Crab Claw

Champagne Mignonette, Cocktail Sauce, Old Bay Remoulade, Moutarde

BOURBON & BBQ \$28

Our House BBQ Carved to Order Paired with Fine Bourbons & Whiskeys

House Smoked Brisket, Slow Roasted Pork, Mesquite-Brick Chicken, Brioche Slider Rolls, and Accoutrements

Added Priced Per Person

\$3

Hand Passed Hors d' Oeuvres

Poultry

Buffalo Chicken Empanada

Chicken & Lemon Grass Pot Stickers with Sweet Chili

Jerk Chicken Satay with Malibu Mango Marmalade and Charred Pepper

Buffalo Chicken Fritter with Bleu Cheese Dip

Chicken Cordon Bleu Bites with Dijon Dip

Mini Chicken Quesadilla with Pico de Gallo & Lime-Cilantro Sour Cream

Duck Confit Ravioli with Ponzu



Meats

Added Priced Per Person

Mini Beef Wellington			
Mini BLT Canapes with Pesto Aioli			
BBQ Short Rib Tart with Smoked Bleu Cheese			
Philly Cheesesteak Spring Rolls with Sriracha Aioli			
Chorizo Stuffed Mushrooms			
Coney Island Franks in a Blanket with Spicy Mustard			
Melon & Prosciutto Lollipops			
House Pork Belly Lollipops with Brandied Cherry BBQ			
Seared Lamb Chops with Cabernet Demi-Glace		\$3	
Smoked Beef Tenderloin Crostini with Onion Jam & Hors	\$3		
Seafood	Added P	Priced Per Person	
Seafood Seared Tuna Wontons with Wasabi Cream & Chili Glaze	Added P	Priced Per Person	
	Added P	Priced Per Person	
Seared Tuna Wontons with Wasabi Cream & Chili Glaze	Added P	Priced Per Person	
Seared Tuna Wontons with Wasabi Cream & Chili Glaze Grilled Shrimp Cocktail with Cocktail Sauce	Added P	Priced Per Person	
Seared Tuna Wontons with Wasabi Cream & Chili Glaze Grilled Shrimp Cocktail with Cocktail Sauce Bacon Wrapped Salmon with Bourbon Glaze	Added P	Priced Per Person	
Seared Tuna Wontons with Wasabi Cream & Chili Glaze Grilled Shrimp Cocktail with Cocktail Sauce Bacon Wrapped Salmon with Bourbon Glaze Bacon Wrapped Scallops with Cherry-Maple Glaze	Added P	Priced Per Person \$3	
Seared Tuna Wontons with Wasabi Cream & Chili Glaze Grilled Shrimp Cocktail with Cocktail Sauce Bacon Wrapped Salmon with Bourbon Glaze Bacon Wrapped Scallops with Cherry-Maple Glaze Coconut Shrimp with Pineapple-Jalapeno Jam	Added P		
Seared Tuna Wontons with Wasabi Cream & Chili Glaze Grilled Shrimp Cocktail with Cocktail Sauce Bacon Wrapped Salmon with Bourbon Glaze Bacon Wrapped Scallops with Cherry-Maple Glaze Coconut Shrimp with Pineapple-Jalapeno Jam Mini Lobster Salad on Avocado Toast	Added P	\$3	



Vegetarian

Tomato Bisque & Grilled Cheese Shooters Tomato & Mozzarella Skewers with Pesto & Aged Balsamic Mozzarella Arancini with Beet-Jalapeno Jam Mini Quesadilla with Roasted Corn & Edamame Vegetable Spring Rolls with Sweet Chili Raspberry & Brie in Phyllo Shiitake, Spinach, & Goat Cheese Tarts



Fresh Homemade Dips & Spreads

Displays priced per person

Served with Fresh Vegetables, Toasted Breads, & Gourmet Crackers

Italian Bruschetta \$3

Fresh Local Tomatoes, Sweet Red Onion, Fresh Herbs & Garlic, Parmesan Crostini

(Served Cold)

Spinach & Artichoke Dip \$5

Fresh Baby Spinach, Roasted Artichoke Hearts, Gourmet Cheeses, Sambuca

Buffalo Chicken Dip \$6

Grilled Chicken Breast, House Buffalo Sauce, Gourmet Cheeses, Bleu Cheese Crust

Chesapeake Crab Dip \$8

Lump Blue Crab, Dry Sherry, Gourmet Cheeses, Old Bay, Cheddar Crust



Wedding Plated Entrées Menu

Choice of one salad and three entrée selections. Includes artisan dinner rolls and whipped honey butter.

Salads

Iceberg Wedge Baby Iceberg, Smoked Bacon, Heirloom Tomatoes, Sweet Red Onion, Bleu Cheese Crumbles Bleu Cheese Dressing

Classic Caesar Romaine Hearts, Ciabatta Crostini, Roasted Garlic, Shaved Parmesan *Lite Caesar Dressing*

Strawberry Spinach

Baby Spinach, Ripe Strawberries, Toasted Almonds, Goat Cheese Strawberry-Lemon Vinaigrette

Composed Caprese

Fresh Mozzarella, Heirloom Tomatoes, Local Greens, Fresh Basil, Aged Balsamic *Pesto Vinaigrette*

Lighthouse Garden

Fresh Baby Greens, Heirloom Tomatoes, English Cucumber, Sweet Red Onion, Shaved Carrots, Buttered Croutons Buttermilk Ranch

All prices are per person and subject to a 22% Event Administrative Fee

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Entrees

Atlantic Salmon \$130

Sweet Chili Glaze

Wild Rice, Sesame Broccoli, Toasted Sesame

Pan Seared Chicken Breast \$130

Herbed Pan Jus

Frenched Chicken Breast, Garlic Whipped Potatoes, Buttered French Beans, Roasted Baby Squash

Grilled Vegetable Napoleon \$130

Bell Pepper Coulis, Balsamic Glaze

Wild Mushroom & English Pea Risotto \$130

Carnaroli Risotto / Shitake, Porcini, & Oyster Mushrooms / English Peas

Mediterranean Chicken Roulade \$130

Chicken Velouté

Prosciutto, Baby Spinach, Roasted Red Peppers, Grilled Art<mark>ich</mark>oke, Bulgarian Feta, Israe<mark>li Couscous, Ra</mark>inbow Cauliflower, Chimichurri Butter

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Pan Seared Rockfish \$150

Citrus Beurre Blanc

Parmesan-Garlic Fingerling, Roasted Ratatouille, Grilled Carrots

Slow Cooked Short Ribs \$150

Pan Reduction

Parsnip Puree, Fall Vegetable Hash, Roasted Brussel Sprouts, Fried Shallots

Seared Filet Mignon \$175

Brandied Peppercorn Sauce

Parmesan-Truffle Potato Gratin, Charred Asparagus, Wild Mushrooms, Baby Bell Pepper

Eastern Shore Crabcakes \$175

Roasted Red Pepper Coulis

Sea Salt & Rosemary Red Potatoes, Glazed Malibu Carrots, Frenched Green Beans

Pan Seared Chicken & Crabcake \$175

Grain Mustard Cream & Roasted Red Pepper Coulis

Corn & Smoked Gouda Yukon Whipped Potatoes, Rainbow Cauliflower Tarragon Malibu Carrots

Seared Filet Mignon & Crabcake \$200

Cabernet Demiglace & Citrus Cream

Sea Salt & Rosemary Red Potatoes, Grilled Broccolini, Divina Tomato

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Wedding Stationed Entrées Menu

\$150 per person

Choice of one salad and Three Stations. Includes artisan dinner rolls and whipped honey butter. All Stations require one Chef Attendant per 125 guests

Salads

Iceberg Wedge Baby Iceberg, Smoked Bacon, Heirloom Tomatoes, Sweet Red Onion, Bleu Cheese Crumbles Bleu Cheese Dressing

Classic Caesar Romaine Hearts, Ciabatta Crostini, Roasted Garlic, Shaved Parmesan *Lite Caesar Dressing*

Strawberry Spinach Baby Spinach, Ripe Strawberries, Toasted Almonds, Goat Cheese *Strawberry-Lemon Vinaigrette*

Composed Caprese Fresh Mozzarella, Heirloom Tomatoes, Local Greens, Fresh Basil, Aged Balsamic *Pesto Vinaigrette*

Lighthouse Garden

Fresh Baby Greens, Heirloom Tomatoes, English Cucumber, Sweet Red Onion, Shaved Carrots, Buttered Croutons Buttermilk Ranch

All prices are per person and subject to a 22% Event Administrative Fee

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Carving Stations

Served with Fresh Brioche Slider Rolls

Cedar Plank Roasted Salmon with Honey-Citrus Glaze

Cherry-Bourbon Glazed Spiral Ham

Deep Fried Turkey Breast with Cranberry Aioli

Churrascaria-Style Teres Major with Fresh Herb Chimichurri

Boneless Leg of Lamb with Mushroom Ragout, Tzatziki, Grilled Pita **\$6 per person**

Prime Rib with Herb Au Jus and Red Horseradish \$8 per person

Beef Tenderloin with Cabernet Demi-Glace **\$15 per person**

Build Your Own Mashed Potato & Mac n' Cheese Bar

Rosemary Grilled Chicken, Spanish Chorizo, Scallions, Smoked Bacon, Chives, Sour Cream, Cheddar Cheese, Bleu Cheese Crumbles

Shrimp & Grits

Blackened Jumbo Shrimp

Cheddar-Chorizo Grits, Roasted Bell Pepper Coulis, Chimichurri

Risotto Bar

Chef prepared Wild Mushroom Ragout, Shrimp Scampi, or Beef Wellington with Mushroom Duxelle, Crispy Prosciutto, and Gruyere

Served over Parmesan & Herb Carnaroli Risotto



Pasta Station

Pastas: Fettucine, Tortellini, and Cavatappi

Sauces: Black Pepper Alfredo, Homemade Marinara, or Scampi Butter

Sides: Grilled Chicken, Garlic Shrimp, Seared Scallops, Mushrooms, Roasted Red Peppers, Spinach, Heirloom Tomatoes, Roasted Garlic, Parmesan Cheese, Chili Flake, Homemade Garlic Bread

Seared Crab Cakes \$15 per person

Fresh Jumbo Crab Cakes Seared to Order

Quinoa-Wheat Berry Hash, Herb-Citrus Salad, Roasted Lemon Vinaigrette



Wedding Buffet Entrées Menu

*50-person minimum

\$150 per person

All buffets include choice of a salad with artisan dinner rolls and whipped honey butter, three entrée selections with two side selections

Salads

Iceberg Wedge

Smoked Bacon, Heirloom Tomatoes, Sweet Onion & Bleu Cheese Crumbles

Bleu Cheese Dressing

Romaine Hearts

Ciabatta Crostini, Roasted Garlic & Shaved Parmesan

Creamy Caesar Dressing

Baby Spinach

Ripe Strawberries, Toasted Almonds and Goat Cheese

Strawberry-Lemon Vinaigrette

Composed Caprese

Fresh Mozzarella, Heirloom Tomato, Fresh Basil, Aged Balsamic

Pesto Vinaigrette

Lighthouse Garden

Fresh Baby Greens, Heirloom Tomatoes, English Cucumber, Sweet Red Onion, Shaved Carrots, Buttered Croutons Buttermilk Ranch



Entrees

Stout Braised Short Rib with Creamy Polenta and Truffle Brussel Sprouts

Chicken Marsala or Chicken Piccata

Grilled Mahi Mahi with Braised Carrots and Herb Beurre Blanc

Jumbo Lump Crabcakes with Roasted Red Pepper Cream

Sweet Chili Glazed Salmon with Sesame Broccoli

Garlic Rubbed Beef Tres Major with Demi-Glace

South Philly Roasted Pork with Garlic Spinach, Sharp Provolone, Roasted Peppers and Onions Shrimp & Scallop Scampi with Roasted Tomato and Baby Spinach

Vegetables

French Green Beans Roasted Ratatouille Garlic Broccolini Sesame Roasted Broccoli Glazed Carrots Charred Asparagus Vegetable Medley

Country Brussel Sprouts

Starch

Loaded Mashed Potatoes Wild Mushroom and Tomato Risotto Sea Salt & Herb Roasted Creamer Potatoes Potatoes Au Gratin Wild Rice Roasted Garlic Mashed Potatoes Cheddar & Scallion Grits Parmesan-Garlic Fingerling

All prices are per person and subject to a 22% $\operatorname{Event}\nolimits$ Administrative Fee



Special Night Enhancements

Enhancements are Priced per Person per Hour

Sushi Bar Station Market Price \$

Fresh rolled sushi made to order by local sushi chefs, using the freshest ingredients. This station can be added on to the cocktail hour or as a dinner station.

Includes: Assortment of Fresh Sushi, Vegetable Fried Rice, Wasabi, Pickled Ginger, Japanese Shoyu

Chocolate Fountain \$10

Dark Chocolate with Strawberries, Fresh Fruit, Pretzels, Bananas, Marshmallows, Peanut Butter Wafers, Homemade Salted Peanut Brittle, Oreos, Cream Puffs and Rice Crispy Treats

Late Night Munchies

Mini Sliders \$8

Assortment of:

Burger Sliders with American Cheese, House Pickles, Thousand Island

Pulled Pork Sliders with Crispy Onions, BBQ Sauce

Fried Chicken Sliders with Honey Mustard, House Pickles, Nashville Hot Sauce, American Cheese

Boardwalk Fries with Ketchup and Malt Vinegar



Philly Cheesesteaks Sliders \$8

Shaved Top Round with American Cheese

Pulled Chicken with Melted Provolone

Boardwalk Fries with Ketchup and Malt Vinegar

Toppings: Caramelized Onions, Sweet Bell Peppers, Sautéed Mushrooms, Hot Pepper Relish, Mayo, Ketchup

Bavarian Pretzel Sticks \$4

Trio of Mustards, Cheese Dipping Sauce

Grotto's Pizza Break \$9

Enjoy an Eastern Shore favorite with Famous Grotto's Pizza. Choose Two Toppings Per Pizza. Toppings Include Pepperoni, Sausage, Ham, Bacon, Onions, Mushrooms, Peppers, Tomatoes, Black Olives, Broccoli, Jalapenos, Pineapple, Spinach, and Extra Cheese.

Additional for Toppings Extra

Bourbon & BBQ \$28

Our House BBQ Carved to Order Paired with Fine Bourbons & Whiskeys

House Smoked Brisket, Slow Roasted Pork, Mesquite-Brick Chicken, Brioche Slider Rolls, and Accoutrements



Beverage Stations

All Beverage Stations are Priced per Person per Hour

Bloody Mary & Mimosa Bar \$15

*Includes 1 bartender for up to 75 people

House Made Bloody Mary Mix served with Premium Vodkas and toppings including candied bacon, stuffed olives, meats, spicy peppers, crabmeat, and other toppings. Mimosa items include Fresh Squeezed Juice bar, fruit and sparkling wine.

The Dewey Crush Bar \$16

*Includes 1 bartender for up to 75 people

Assorted New Amsterdam vodka flavors, fresh crushed orange, lemon, lime, grapefruit, pineapple, and watermelon (in season), club soda, and sprite.

The Delaware Beer Tour \$MP

*Includes 1 bartender for up to 75 people

We include some Delaware "main-stays" including beers from dogfish head, evolution, big oyster, and more! Ask us for what's hot, what's exclusive and what's in season!

Soda Bar \$5

*Includes 1 bartender for up to 75 people

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Club Soda, Tonic Water, and Bottled Water with Cherries, Oranges, Lemons, and Limes.

Gourmet Lemonade and Cold Brewed Iced Tea \$9

*Includes 1 bartender for up to 75 people

Seasonally infused fresh squeezed lemonade and cold brewed iced tea selections with house-made strawberry puree, peach puree, and blueberry puree.



Banquet Beverage Plans

Prices are Per Person. The amount charged will be based on the NUMBER of guaranteed Guests

*Bar products are subject to change upon availability

House: House Vodka, Orange and Grapefruit flavored Vodka, Whiskey, Scotch, Gin, Tequila, Bourbon, Rum, Spiced Rum, Coconut Rum, Triple Sec, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Assorted Draft Beer Selection, House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Premium: Absolut Vodka, Orange and Grapefruit flavored Vodka, Jack Daniels Whiskey, Dewar's Scotch, Tanqueray Gin, Seagrams VO, Hornitos Tequila, Maker's Mark Bourbon, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Peach Schnapps, Dekuyper Amaretto, Triple Sec, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Assorted Draft Beer Selection, House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Ultimate: Grey Goose Vodka, Tito's Handmade Vodka, Orange and Grapefruit flavored Vodka, Jameson Irish Whiskey, Crown Royal Whiskey, Johnny Walker Black Scotch, Bombay Sapphire Gin, Patron Silver Tequila, Bulleit Bourbon, Bulleit Rye, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Peach Schnapps, Amaretto DiSaronno, Bailey's Irish Cream, Kahlua Coffee Liqueur, Cointreau, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Dogfish Head, White Claw Spiked Seltzers, NUTRL, Assorted Draft Beer Selection, Conti Di San Bonifacio Pinot Grigio, Kendall Jackson Chardonnay, Highlands Forty One Cabernet Sauvignon, La Crema Pinot Noir, The Pale Rose.

Open Bar (Price per person) 1 Hour **4 Hours 5 Hours** 2 Hours **3 Hours House Brands** \$21 \$31 \$37 \$43 \$25 **Premium Brands** \$26 \$30 \$36 \$42 \$48 **Ultimate Brands** \$40 \$30 \$34 \$46 \$52 **Premium Beer &** \$17 \$21 \$25 \$29 \$33 Wine **Ultimate Beer. Wine &** \$20 \$24 \$29 \$34 \$37 Seltzers Host or Cash Bar (Host: Charged to master bill; Cash: Guests charged per drink)

	Beer	Wine	Miz	ed Drinks	Rocks	Cordials
House Brands	\$6 Domestic	\$8		\$9	\$10	N/A
Premium Brands	\$7 Imports	\$8		\$10	\$11	\$9
Ultimate Brands	\$8 Craft	\$11		\$11	\$12	\$11

Soft Drink & Water \$4 per person, per hour

Champagne Toast \$4.00 per person

Bar Charge \$125 per bartender (1 Bartender per 75 guests)