

# **Ballroom Wedding Package Inclusions**

CHOICE OF FOUR HAND PASSED HORS D'OUEVRES

CREAM FLOOR LENGTH LINENS, OVERLAY & 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

GOURMET COFFEE STATION

**BOTTLED 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



# Sunset Room Wedding Package Inclusions

CHOICE OF FOUR HAND PASSED HORS D'OUEVRES

CREAM FLOOR LENGTH LINENS, OVERLAY & 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

**GOURMET COFFEE STATION** 

**BOTTLED 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  $1\frac{1}{2}$  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 with Vanilla Yogurt Dip

## **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, Fresh Grilled Breads

#### **Baked Brie En Croute \$5**

Apricot Preserves, Black Pepper, Toasted Crostini, and Gourmet Crackers

#### **Antipasti Display \$8**

Genoa Salami, Imported Ham, Capicola, Smoked Provolone, Marinated Mozzarella, 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 \$17

**Poultry** 

Local Oysters Shucked to Order, Oyster Shooters, Garlic Mussels, Shrimp Cocktail, Blue Crab Claw Champagne Mignonette, Cocktail Sauce, Old Bay Remoulade, Moutarde

# Hand Passed Hors d' Oeuvres

Hawaiian Chicken & Pineapple Satay with Hawaiian BBQ

Chicken & Lemon Grass Pot Stickers with Sweet Chili

Jerk Chicken Satay with Malibu Mango Marmalade and Charred Pepper

Buffalo Chicken Bites with Bleu Cheese Dip

Chicken Cordon Bleu Bites with Dijon Dip

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

Duck Confit Crostini with Orange Fennel Marmalade

\$3

Added Priced Per Person



#### Meats

#### **Added Priced Per Person**

Mini Beef Wellington

Mini BLT Canapes with Pesto Aioli

Swedish Meatballs

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

Smoked Beef Tenderloin Crostini with Onion Jam & Horseradish Cream

\$4

\$4

Added Priced Per Person

# Seafood

Seared Tuna Wontons with Wasabi Cream & Chili Glaze

Grilled Shrimp Cocktail with Cocktail Sauce

House Cured Salmon & Cucumber Pinwheels with Boursin Mousse

Bacon Wrapped Scallops with Cherry-Maple Glaze

Coconut Shrimp with Pineapple-Jalapeno Jam

Jumbo Lump Crab & Chive Deviled Eggs

Mini Crabcakes with Old Bay Remoulade

\$3

\$3



# Vegetarian

Grilled Fresh Fruit Skewer

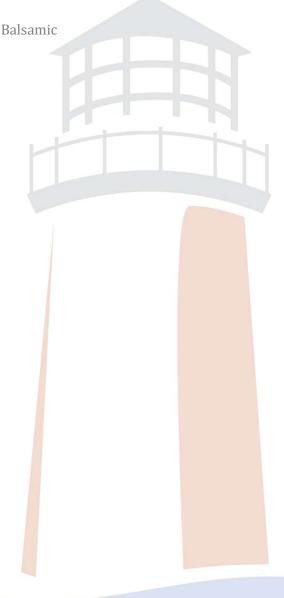
Tomato & Mozzarella Skewers with Pesto & Aged Balsamic

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 in a toasted Bread Boule with Fresh Vegetables, Toasted Breads, & Gourmet Crackers

#### Italian Bruschetta \$4

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 two entrée selections. Includes artisan dinner rolls and whipped

### 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, 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**

#### Grilled Mahi Mahi \$125

Herb Beurre Blanc

Roasted Fingerling Potatoes, Roasted Ratatouille, Grilled Carrots

#### Pan Seared Chicken Breast \$125

Herbed Pan Jus

Garlic Whipped Potatoes, Buttered French Beans, Roasted Baby Squash

# **Grilled Vegetable Napoleon \$125**

Bell Pepper Coulis, Balsamic Glaze

### Wild Mushroom & English Pea Risotto \$125

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

#### **Atlantic Salmon \$125**

Sweet Chili Glaze

Wild Rice, Sesame Broccoli, Toasted Sesame



#### Mediterranean Chicken Roulade \$125

Chicken Velouté

Prosciutto, Baby Spinach, Roasted Red Peppers, Grilled Artichoke, Israeli Couscous, Roasted Vegetables

#### Slow Cooked Short Ribs \$125

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, and Wild Mushrooms

#### Eastern Shore Crabcakes \$175

Roasted Red Pepper Coulis

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

### Seared Filet Mignon & Crabcake \$200

Cabernet Demiglace & Citrus Cream

Sea Salt & Rosemary Red Potatoes, Vegetable Medley

#### Pan Seared Chicken & Crabcake \$200

Grain Mustard Cream & Roasted Red Pepper Coulis

Corn & Smoked Gouda Yukon Whipped Potatoes, Tarragon Malibu Carrots



# Wedding Stationed Entrées Menu

# \$150 per person

All Stations require one Chef Attendant per 125 guests

(Select 3 stations. All stations that require a chef attendant will be charged \$125 per chef)

# **Carving Stations**

Served with Fresh Silver Dollar Rolls

Grilled Salmon with Lemon-Dill Beurre Blanc

Cherry-Bourbon Glazed Smoked Ham

Deep Fried Turkey Breast with Cranberry Aioli

Churrascaria-Style Beef Sirloin with Fresh Herb Chimichurri

Boneless Leg of Lamb with Mushroom Ragout \$8 per person

Prime Rib with Herb Au Jus \$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 Roasted Vegetables

Served over Parmesan & Herb Carnaroli Risotto

### **Pasta Station**

\*Selection of

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



# Wedding Buffet Entrées Menu

\*50-person minimum

\$150 per person

All buffets include choice of a salad with artisan dinner rolls and whipped 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

#### **Baby Lettuces**

Heirloom Tomatoes, English Cucumber, Sweet Red Onion, Shaved Carrots, & Croutons

Buttermilk Ranch



## **Entrees**

Smoked Beef Brisket with Smoked Texas Jus

Chicken Marsala or Piccata

Grilled Mahi Mahi with Herb Beurre Blanc

Jumbo Lump Crabcakes with Roasted Red Pepper Cream

Sweet Chili Glazed Salmon

Garlic Rubbed Beef Sirloin with Demi-Glace

Smoked & Grilled Baby Back Ribs with Cherry BBQ

Shrimp & Scallop Scampi



# **Vegetables**

French Green beans

Roasted Ratatouille

Vegetable Medley

Sesame Roasted Broccoli

**Glazed Carrots** 

**Charred Asparagus** 

**Braised Greens** 

Caramelized Brussel Sprouts

### Starch

Loaded Mashed Potatoes

Parmesan & Herb Risotto

Sea Salt & Herb Roasted Creamer Potatoes

Potatoes Au Gratin

Wild Rice

Roasted Garlic Mashed Potatoes

Cheddar & Scallion Grits



# 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**

Choose from Dark, Milk, or White German Chocolate with Strawberries, Fresh Fruit, Pretzels, Bananas, Fresh Cherries, Marshmallows, Peanut Butter Wafers, Homemade Salted Peanut Brittle, and Rice Crispy Treats

# **Late Night Munchies**

#### Mini Sliders \$7

Assortment of:

Burger Sliders with American Cheese, House Pickles, Thousand Island

Pulled Pork Sliders with Crispy Onions, Coleslaw, BBQ Sauce

Fried Chicken Sliders with Honey Mustard, House Pickles, American Cheese

**Boardwalk Fries** 



### **Philly Cheesesteaks Sliders \$8**

Shaved Top Round with American Cheese

Pulled Chicken with Melted Provolone

**Boardwalk Fries** 

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

#### **Chicken Poppers \$5**

Buffalo Sauce, Honey BBQ & Sweet Chili Sauces

#### **Bavarian Pretzel Sticks \$4**

Trio of Mustards, Cheese Dipping Sauce

#### Grotto's Pizza Break \$8

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



# **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

House: New Amsterdam Vodka, Seagram's VO, Cutty Sark Scotch, Beefeater Gin, Sauza Tequila, Jim Beam Bourbon, Cruzan Rum, Cruzan Spiced Rum, Cruzan Coconut Rum, Triple Sec, Miller Lite, Yuengling Lager, Corona, Chardonnay and Cabernet Sauvignon

Premium: Absolut Vodka, Jack Daniels Whiskey, Dewar's Scotch, Tanqueray Gin, Cuervo Silver Tequila, Maker's Mark Bourbon, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Peach Schnapps, Sour Apple Pucker, Dekuyper Amaretto, Triple Sec, Bud Light, Miller Light, Yuengling Lager, Sam Adam's Seasonal, Stella Artois, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

Ultimate: Grey Goose Vodka, Tito's Handmade 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, Sour Apple Pucker, Amaretto DiSaronno, Bailey's Irish Cream, Kahlua Coffee Liqueur, Cointreau, Dogfish Head 60 minute, EVO Pinehopple, Bud Light, Michelob Ultra, Yuengling Lager, Stella Artois, Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Pinot Noir, Cabernet Sauvignon, Rose

Wines: Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio and Rosé

## **Open Bar** (Price per person)

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
<b>House Brands</b>	\$21	\$25	\$31	\$37	\$43
<b>Premium Brands</b>	\$26	\$30	\$36	\$42	\$48
<b>Ultimate Brands</b>	\$30	\$34	\$40	\$46	\$52
Beer, Wine & Soda	\$17	\$21	\$25	\$29	\$33

**Host or Cash Bar** (**Host**: Charged to master bill; **Cash**: Guests charged per drink)

	Beer	Wine		Mixed Drinks	Rocks	Cordials
				DI IIIKS		
<b>House Brands</b>	\$5	\$8		\$9	\$10	N/A
<b>Premium Brands</b>	\$7	\$9		\$10	\$11	\$9
<b>Ultimate Brands</b>	\$8	\$10		\$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)