



HYATT  
PLACE®



RIVERFRONT  
*Events*



HYATT PLACE & RIVERFRONT EVENTS

# *Wedding* PACKAGES



# Forever BEGINS WITH US...

Imagine the wedding of your dreams, surrounded by your closest friends and family. Picture the fun you will have, the memories you will make and the love of your life by your side. Now envision your celebration hosted in an elegant yet modern setting, with fresh, delicious food and beautiful river views.

The Big Fish Restaurant Group brings its award-winning cuisine and culture of hospitality into this brand new, up-and-coming event location. Riverfront Events, located on the heart of the Christina River, features a large outdoor ceremony space, as well as overnight accommodations at the attached Hyatt Place. Our mission is to provide a seamless experience and to leave a lasting impression on you and your guests for years to come.

Looking for convenience in a brand new, beautiful location with great food, professional staff and modern design? Look no further than Riverfront Events!

*...and love grows with you*



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# *Ceremony* PRICING

## WEDDING CEREMONIES AT RIVERFRONT EVENTS

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### INDOOR CEREMONY - \$750

Ballroom Seating (Up to 170 Guests)

### OUTDOOR CEREMONY - \$1,500

Terrace Seating (Up to 200 Guests)

#### PRICING INCLUDES:

- Wedding Ceremony Rehearsal  
*\*Date & Time are Dependent Upon Event Schedule.*
- Wedding Ceremony
- White Resin Chair Rental (Outdoor Only)

*Pricing & inclusions subject to change without notice.*



# RIVERFRONT *Events*

## WEDDING PACKAGES

### PACKAGES WILL INCLUDE:

- One Hour Cocktail Reception
- Four Hour Wedding Reception
- Plated or Buffet Style Dinner
- Custom Wedding Cake from Cakes by Kim, Bing's Bakery, or Spark'd Creative Pastry
- Complimentary Champagne Toast  
*Displayed at Each Place Setting or on our Glass Champagne Shelf.*
- Standard Open Bar Package  
*Choice of Two Signature Cocktails Upon Request.*
- Wedding Attendant & Event Captain
- Choice of Polyester Table Linens & Napkin Colors  
*\*Additional Linens Available as an Upgrade.*
- Complimentary Tasting for Wedding Couples
- Complimentary Room at the Attached Hyatt Place Hotel  
*Applied to Night of the Wedding.*
- Special Rates for Wedding Guests at the Attached Hyatt Place Hotel

*\*All pricing is subject to a 22% service charge.*

*Pricing, availability & inclusions are subject to change without notice.*

# plated PACKAGES

## ROMANCE

\$125 PER PERSON

\*BUFFET DINNER AVAILABLE +\$5 PER PERSON

### COCKTAIL HOUR

#### ARTISAN TABLE

##### Roasted Garlic Hummus & Tomato Bruschetta

*Served with Grilled Pita, Naan Bread & Assorted Crisps*

##### Selection of Cured Meats, Imported & Domestic Cheeses

*Accompanied by Kalamata Olives, Marinated Artichokes, Roasted Peppers & Baby Heirloom Tomatoes, Dried Fruits, Candied Pecans, Assorted Nuts & Fresh Berries Served with Whole Grain Mustard, Honey Dijon & Seasonal Preserve*

##### Seasonal Vegetable Display

- Grilled Squash, Zucchini, Red & Yellow Peppers & Asparagus Drizzled with Balsamic Reduction
- Crudit  with Garlic-Herb Ranch

#### STATIONS

*(Choose One)*

##### SLIDER BAR

**Classic Cheeseburger** *with Cooper Sharp American Cheese, Pickles & Tomato-Bacon Aioli*

**Baked Ham & Cheese** *with Taverna Ham, Gruyere Cheese, Pickles & Dijon Mustard*

**Southern Fried Chicken** *with Buttermilk Fried Chicken, Lettuce, Pickles & Herb Mayo*

##### DIP IT UP

**Vermont Cheddar & Ale Fondue**, *Broccoli & Cauliflower Bites, Roasted*

*Garlic Baguettes, Smoked Pepperoni & Warm Soft Pretzels*

##### STREET CART TACO

*Marinated Chicken & Chipotle Shrimp, Pico de Gallo, Queso Fresco, Sour Cream, Cilantro, Fresh*

*Jalape o, Lettuce, Tomato, Soft Corn or Flour Tortillas, Hot Sauces, Salsa Verde,*

*Queso Fundido & Crispy Tortilla Chips*

##### ASIAN DUMPLING

*Seasonal Assortment with Spicy Hunan, Chili Garlic,*

*Sweet Thai Chili Glaze, Teriyaki & Soy Sauces*

##### POTATO BAR

*Whipped Yukons & Roasted Fingerlings, Green Onions, Sour Cream, Chives, Roasted Garlic Basil,*

*Whipped Herb Butter, Broccoli, Spicy Beef Chili, Applewood Smoked Bacon & Gorgonzola*

#### BUTLERED HORS D'OEUVRES

*(Choose Four)*

**Goat Cheese Stuffed Dates** *with Toasted Almonds & Sherry Honey*

**Chilled Shrimp** *with Cocktail Sauce*

**Tomato, Mozzarella, Basil Skewers** *with Aged Balsamic*

**Jumbo Lump Mini Seafood Cakes** *with Old Bay Remoulade*

**Smoked Salmon on Sliced Cucumbers** *with Lemon-Dill Aioli*

**Roasted Corn & Avocado Salsa** *on Corn Crisp with Mango Relish*

**Cheesesteak Egg Rolls** *with Spicy Ketchup*

**Brie Crostinis** *with Strawberries, Basil & Honey*

**Seafood Potstickers** *with Teriyaki Glaze*

**Soy-Ginger Beef Tenderloin & Mango Skewers** *with Soy-Ginger Teriyaki*

**Garlic Toast Meatball Bites** *with Pecorino & Basil*

**Buffalo Chicken Meatballs** *with Maytag Blue Cheese Drizzle*

**Mini Chicken Quesadillas** *with Chipotle Aioli*

**Chicken & Waffles** *with Chipotle Honey Cream*

**Mini Grilled Cheese** *with a Roasted Garlic Tomato Bisque Shooter*

**BLT Bites** *Buttered Toast & Ranch Dressing*

**Kennett Square Crab Stuffed Mushrooms** *with Lemon-Dill Cr me Fraiche*

DINNER ENTR ES ON NEXT PAGE ...

# plated PACKAGES

## ROMANCE

\$125 PER PERSON

\*BUFFET DINNER AVAILABLE +\$5 PER PERSON

### PLATED DINNER

#### SALAD

(Choose One)

##### Baby Spinach Salad

*with Bacon, Mushrooms, Eggs, Gorgonzola  
& Warm Apple Cider Vinaigrette*

##### Harvest Green Salad

*with Garden Vegetables & Maple Walnut Balsamic Vinaigrette*

##### Traditional Caesar Salad

*with Romaine, Seasoned Croutons, Shaved  
Pecorino & House Caesar Dressing*

##### Chopped Salad

*with Romaine, Carrots, Tomatoes, Corn,  
Cucumbers & Garlic-Herb Ranch*

##### Wedge Salad

*with Tomatoes, Cucumbers, Crumbled  
Bacon, Gorgonzola & Blue Cheese Dressing*

~OR~

#### SOUP

(Choose One)

##### New England Clam Chowder

*with Bacon, Thyme, Sherry, Cream & Local Cherry Stone Clams*

##### Crab Bisque

*with Signature House Recipe with Fresh Lump Blue Crab & Hint of Sherry*

##### Tuscan Vegetable

*with Roasted Tomato Broth, Fresh Vegetables & Herbs*

##### Wild Mushroom Bisque

*with a Truffle Drizzle*

Soup & Salad Add \$3 Per Person

(Choose One of Each)

#### ENTRÉES

(Choose Two Proteins & One Vegetarian\*)

Add a Third Protein + \$3 Per Person

##### Chicken Roulade

*Stuffed with Shiitake, Baby Spinach, Boursin  
Cheese & Topped with Mushroom Cream Sauce*

##### Herb Seared Chicken Breast

*with Lemon-Caper Vinaigrette*

##### Chicken Asiago

*with Asparagus Tips, Asiago Cream Sauce & Fresh Thyme*

##### Bourbon Pecan Crusted Chicken

*with Rich Brown Sugar Bourbon Sauce*

##### Seared Shrimp, Tomato & Broccoli

*with Roasted Garlic Scampi Butter*

##### Eastern Shore Seafood Cakes

*with Old Bay Remoulade*

##### Herb Crusted Scottish Salmon

*with Panko Breadcrumbs & Lemon Dill Beurre Blanc*

##### Cracker Crusted Baked Cod

*with a Lobster Cream*

##### Honey Glazed Ham

*with Pineapple Salsa*

##### Herb & Garlic Roasted Pork Loin

*with Brown Sugar Bourbon Glaze*

##### Slow Braised Short Ribs

*with Mushroom Bourguignon Sauce*

##### Slow Roasted New York Strip Loin

*with Roasted Garlic Demi-Glace*

##### Roasted Garlic-Pepper Crusted Sirloin

*with Cabernet Demi-Glace*

##### Brined Herb Crusted Turkey Breast

*with Fresh Thyme & Shallot Velouté*

##### Jumbo Shrimp Fettuccine

*with Pancetta, Spinach & Roasted Tomato-Parmesan Cream*

##### Seasonal Vegetables & Cavatappi Pasta\*

*with Tomato Pomodoro Sauce*

##### Sautéed Shrimp Scampi & Gnocchi

*with Vodka Sauce*

##### Eggplant Parmesan & Fettuccine\*

*with Vodka Sauce & Provolone*

##### Tortellini Primavera\*

*with Pumpkin Seed Pesto*

##### Roasted Root Vegetable Florentine\*

*with Baby Heirloom Tomatoes, Fresh Herbs & Cauliflower Rice*

##### Griddled Vegetable & Crispy Tofu Stir-Fry\*

*Over White Rice with Light Teriyaki Glaze*

##### Vegetable Penne\*

*with Olive Oil, Basil, Tomato, Onion & Asparagus*

#### SIDES

##### VEGETABLE

(Choose One - Plated) OR (Choose Two - Buffet)

##### Seasonal Vegetable Medley

*Green Beans with Applewood Smoked Bacon & Garlic*

*Roasted Brussels with Shallots & Balsamic Drizzle*

##### Steamed Broccoli

##### Honey Glazed Carrots

##### STARCH

(Choose One - Plated) OR (Choose Two - Buffet)

##### Garlic-Chive Mashed Potatoes

##### Vegetable Fried Rice

##### Wild Rice

*Gruyere & Fontina Potato Gratin with Chives*

*Sweet Potato Mashers with Brown Sugar & Touch of Honey*

#### DESSERT

##### WEDDING CAKE

*Cut & Displayed*

\*Freshly Brewed Coffee & Assorted Hot Tea Display Available Upon Request.

# plated PACKAGES

FOREVER

\$140 PER PERSON

\*BUFFET DINNER AVAILABLE +\$5 PER PERSON

## COCKTAIL HOUR

### ARTISAN TABLE

#### Roasted Garlic Hummus, Tomato Bruschetta & Whipped Feta Dip

*Served with Grilled Pita, Naan Bread & Assorted Crisps*

#### Selection of Cured Meats, Imported & Domestic Cheeses

*Accompanied by Kalamata Olives, Marinated Artichokes, Roasted Peppers & Baby Heirloom Tomatoes, Dried Fruits, Candied Pecans, Assorted Nuts & Fresh Berries Served with Whole Grain Mustard, Honey Dijon &*

*Seasonal Preserve*

#### Seasonal Vegetable Display

- Grilled Squash, Zucchini, Red & Yellow Peppers & Asparagus Drizzled with Balsamic Reduction
- Crudité with Garlic-Herb Ranch

### STATIONS

(Choose One)

#### SLIDER BAR

**Carolina BBQ** with Pulled Pork & Crunchy Slaw

**Jumbo Lump Crab Cake** with Old Bay Remoulade

**Shaved Tenderloin** with Provolone Cheese,

*Horseradish Aioli & Crispy Onions*

#### CRISPS & DIPS

*Hand-Cut Potato Chips, Corn Tortilla Chips, Grilled Pita Points, Pico de Gallo, Guacamole, Caramelized Onion Dip & Buffalo Chicken Dip*

#### STREET CART TACO STATION

*Slow Roasted Pork Carnitas, Marinated Chicken, Chipotle Shrimp, Pico de Gallo, Queso Fresco, Sour Cream, Cilantro, Fresh Jalapeño,*

*Lettuce, Tomato, Soft Corn or Flour Tortillas, Hot Sauces,*

*Salsa Verde, Queso Fundido, Crispy Tortilla Chips*

#### ASIAN DUMPLING DISPLAY

*Seasonal Assortment with Vegetable Fried Rice, Spicy Hunan,*

*Chili Garlic, Sweet Thai Chili Glaze, Teriyaki & Soy Sauces*

#### LOBSTER MAC N' CHEESE BAR

*Gruyere & Fontina Cheeses, Cavatappi Pasta, Bacon, Chives, Old Bay,*

*Roasted Heirloom Tomatoes, Mozzarella, Parmesan, Basil*

#### SHRIMP JAMBOREE

*Jumbo Fried Cocktail, Shrimp Scampi,*

*Butterflied Shrimp, Baked Stuffed Shrimp with*

*Crab Imperial, Cocktail Sauce, Old Bay & Fresh Lemons*



### CHEF ATTENDED STATIONS

(Choose One)

#### RAW BAR STATION

*Variety of Freshly Shucked Oysters, Jumbo Shrimp Cocktail,*

*Chesapeake Bay Clams on the Half Shell, Fresh Lemons,*

*Cocktail Sauce, Mignonette & Old Bay Seasoning*

#### PASTA STATION

*Cavatappi, Penne, Farfalle Pasta with Tomato, Pomodoro, Creamy Alfredo & Herb*

*Scampi Sauces. Accompanied by Cracked Pepper, Pecorino, Parmesan Cheese,*

*Basil, Broccoli, Peas & Mushrooms*

#### STIR-FRY STATION

(Choose Three): *Gulf Coast Shrimp, Organic Free-Range Chicken,*

*Crispy Tofu or Marinated Sliced Flank Steak with Asian Vegetables,*

*Jasmine Rice, Lo Mein Noodles, Teriyaki, Ginger-Soy Glaze,*

*Sweet Thai Chili Sauce & Spicy Hunan Sauces*

### BUTLERED HORS D'OEUVRES

(Choose Six)

**Goat Cheese Stuffed Dates** with Toasted Almonds & Sherry Honey

**Chilled Shrimp** with Cocktail Sauce

**Tomato, Mozzarella, Basil Skewers** with Aged Balsamic

**Jumbo Lump Mini Seafood Cakes** with Old Bay Remoulade

**Smoked Salmon on Sliced Cucumbers** with Lemon-Dill Aioli

**Roasted Corn & Avocado Salsa** on Corn Crisp with Mango Relish

**Cheesesteak Egg Rolls** with Spicy Ketchup

**Brie Crostinis** with Strawberries, Basil & Honey

**Seafood Potstickers** with Teriyaki Glaze

**Soy-Ginger Beef Tenderloin & Mango Skewers**

**Garlic Toast Meatball Bites** with Pecorino & Basil

**Buffalo Chicken Meatballs** with Maytag Blue Cheese Drizzle

**Mini Chicken Quesadillas** with Chipotle Aioli

**Chicken & Waffles** with Chipotle Honey Cream

**Mini Grilled Cheese** with a Roasted Garlic Tomato Bisque Shooter

**BLT Bites** Buttered Toast & Ranch Dressing

**Kennett Square Crab Stuffed Mushrooms** with Lemon-Dill Crème Fraiche

**Mini Avocado Toasts** with Dressed Arugula

**Seared Bourbon Shrimp** with Thai Chili Glaze

**Beef Tenderloin Crostinis** with Caramelized Onions & Horseradish Cream

**Baked Brie & Raspberry Bites**

**Ahi Tuna Poke** with Avocado Relish on Wonton Crisps

**Buffalo Chicken Spring Roll** with Garlic-Herb Ranch

**Fried Goat Cheese** with Fig Compote

**Lobster Deviled Egg** with Maine Lobster & Parmesan Crisp

DINNER ENTRÉES ON NEXT PAGE ...

# plated PACKAGES

## FOREVER

\$140 PER PERSON

\*BUFFET DINNER AVAILABLE +\$5 PER PERSON

## PLATED DINNER

### SALAD (Choose One)

#### Baby Spinach Salad

with Bacon, Mushrooms, Eggs, Gorgonzola & Warm Apple Cider Vinaigrette

#### Harvest Green Salad

with Garden Vegetables & Maple Walnut Balsamic Vinaigrette

#### Traditional Caesar Salad

with Romaine, Seasoned Croutons, Shaved Pecorino & House Caesar Dressing

#### Chopped Salad

with Romaine, Carrots, Tomatoes, Corn, Cucumbers & Garlic-Herb Ranch

#### Arugula Salad

with Toffee Pecans, Dried Cranberries, Parmesan & Lemon Thyme Vinaigrette

#### Wedge Salad

with Tomatoes, Cucumbers, Crumbled Bacon, Gorgonzola & Blue Cheese Dressing

~OR~

### SOUP (Choose One)

#### New England Clam Chowder

with Bacon, Thyme, Sherry, Cream & Local Cherrystone Clams

#### Lobster Bisque

with Maine Lobster, Shellfish Stock, Butter, Cream & Hint of Sherry

#### Tuscan Vegetable

with Roasted Tomato Broth, Fresh Vegetables & Herbs

#### Wild Mushroom Bisque

with a Truffle Drizzle

Soup & Salad Add \$3 Per Person

(Choose One of Each)

### ENTRÉES

(Choose Two Proteins & One Vegetarian\*)

Add a Third Entrée + \$3 Per Person

#### Chicken Roulade

Stuffed with Shiitake, Baby Spinach, Boursin Cheese & Topped with a Mushroom Cream Sauce

#### Chicken Asiago

with Asparagus Tips, Asiago Cream Sauce & Fresh Thyme

#### Pan Seared Chicken Scaloppini

with Lemon-Herb Beurre Blanc & Parmesan Fettuccine

#### Bourbon Pecan Crusted Chicken

with Rich Brown Sugar Bourbon Sauce

#### Seared Shrimp, Tomato & Broccoli

with Roasted Garlic Scampi Butter

#### Chesapeake Bay Jumbo Lump Crab Cakes

with Old Bay Remoulade

#### Sautéed Sea Scallops

with Garlic-Herb Beurre Blanc

#### Herb Crusted Scottish Salmon

with Panko Breadcrumbs & Lemon Dill Beurre Blanc

#### Citrus Glazed Shrimp

with Caramelized Red Onion Confit & Orange-Lime Glaze

#### Pan Roasted Sea Bass

with Pistachio Gremolata

#### Herb & Garlic Roasted Pork Loin

with Brown Sugar Bourbon Glaze

#### Cracker Crusted Baked Cod

with a Lobster Cream Sauce

#### Slow Braised Short Ribs

with Mushroom Bourguignon Sauce

#### Pan Roasted Petite Filet Mignon

6 oz with Cabernet Demi-Glaze

#### Slow Roasted New York Strip Loin

with Roasted Garlic Demi-Glaze

#### Honey Glazed Ham

with Pineapple Salsa

#### Slow Roasted Prime Rib

with Rosemary Au Jus

#### Marinated Grilled Flank Steak

with Rosemary Tomato Au Jus

#### Brined Herb Crusted Turkey Breast

with Fresh Thyme & Shallot Velouté

#### Roasted Herb-Dijon Crusted Pork Chop

with Sherry Wine Gastrique

#### Jumbo Shrimp Fettuccine

with Pancetta, Spinach & Roasted Tomato-Parmesan Cream

#### Seasonal Vegetables & Cavatappi Pasta\*

with Tomato Pomodoro Sauce

#### Sautéed Shrimp Scampi & Gnocchi

with Vodka Sauce

#### Eggplant Parmesan & Fettuccine\*

with Vodka Sauce & Provolone

#### Tortellini Primavera\*

with Pumpkin Seed Pesto

#### Roasted Root Vegetable Florentine\*

with Baby Heirloom Tomatoes, Fresh Herbs & Cauliflower Rice

#### Griddled Vegetable & Crispy Tofu Stir-Fry\*

Over White Rice with Light Teriyaki Glaze

#### Vegetable Penne\*

with Olive Oil, Basil, Tomato, Onion & Asparagus

~OR~

**DUET ENTRÉES** (Choose One Duet Plate & One Vegetarian\*)

#### Blackened Jumbo Shrimp with Slow Roasted New York Strip Loin

with Roasted Garlic Demi-Glaze

#### Sautéed Sea Scallops with Roasted Garlic-Pepper Crusted Sirloin

with Cabernet Demi-Glaze

#### Herb-Roasted Scottish Salmon with Eastern Shore Seafood Cake

with Lemon-Dill Beurre Blanc

#### Chesapeake Bay Jumbo Lump Crab Cake

with Pan Roasted Petite Filet Mignon +\$3 Per Person

with Old Bay Remoulade & Cabernet Demi-Glaze

### SIDES

#### VEGETABLE

(Choose One - Plated) OR (Choose Two - Buffet)

Roasted Asparagus with Fresh Herbs & Olive Oil

Seasonal Vegetable Medley

Green Beans with Applewood Smoked Bacon & Garlic

Roasted Brussels with Shallots & Balsamic Drizzle

Steamed Broccoli

Honey Glazed Carrots

#### STARCH

(Choose One - Plated) OR (Choose Two - Buffet)

Roasted Baby Yukon Potatoes with Sea Salt & Fresh Herb

Garlic-Chive Mashed Potatoes

Vegetable Fried Rice

Wild Rice

Gruyere & Fontina Potato Gratin with Chives

Sweet Potato Mashers with Brown Sugar & Touch of Honey

### DESSERT

Wedding Cake Cut & Displayed

Choice of One Additional Sweet Station

\*Freshly Brewed Coffee & Assorted Hot

Tea Display Available Upon Request.



# brunch PACKAGES

\$115 PER PERSON

\*AVAILABLE AS BUFFET OR PLATED.

*Applicable for Weddings between the Hours of 9AM-4PM*

## HORS D'OEUVRES (Choose Three)

**French Toast Shooters** with Warm Maple Syrup & Powdered Sugar

**Mini Avocado Toasts** with Dressed Arugula

**Tomato, Mozzarella, Basil Bruschetta Crostinis**

with Aged Balsamic

**Cheesesteak Egg Rolls**

with Spicy Ketchup & Roasted Garlic Aioli

**Mini Tea Sandwiches** Traditional British Spreads & Fillings

**Assorted Mini Quiches** Classic Egg Custard & Cheese with Fresh Vegetables

**Brie Crostinis** with Strawberries, Basil & Honey

**Smoked Salmon on Rye Crisps** with Lemon-Dill Aioli

**Chicken & Waffles** with Hand Breaded Chicken & Spicy Honey

**Mini Grilled Cheese**

with a Roasted Garlic Tomato Bisque Shooter

**BLT Bites** Buttered Toast & Ranch Dressing

## DISPLAY

**Charcuterie & Artisanal Cheese Display**

Domestic & Imported Cheese & Cured Meat Selection, Olives,

Artichokes, Pickled Accoutrements & Crisps

**Pancake Board**

Assorted Seasonal Fruit, Mini Pancakes, Cinnamon Whipped Cream,

Seasonal Jams, Whipped Butters, & Applewood Smoked Bacon

**Vegetable Crudité**

Seasonal Vegetables & Garlic-Herb Ranch

## SALADS (Choose One)

**Baby Spinach Salad**

with Local Mushrooms, Chopped Eggs, Crumbled Bacon,

Blue Cheese Crumbles & Apple Cider Vinaigrette

**Harvest Green Salad**

with Garden Vegetables & Maple Walnut Balsamic Vinaigrette

**Traditional Caesar Salad**

with Romaine, Seasoned Croutons, Shaved Pecorino & House Caesar Dressing

**Chopped Salad**

with Romaine, Carrots, Tomatoes, Corn, Cucumbers & Garlic-Herb Ranch

**Arugula Salad**

with Toffee Pecans, Dried Cranberries, Parmesan & Lemon Thyme Vinaigrette

~OR~

## SOUP (Choose One)

**New England Clam Chowder**

Bacon, Thyme, Sherry, Cream & Local Cherrystone Clams

**Crab Bisque**

Signature House Recipe with Fresh Lump Blue Crab & Hint of Sherry

**Tuscan Vegetable**

Roasted Tomato Broth, Fresh Vegetables & Herbs

**Wild Mushroom Bisque**

with a Truffle Drizzle

**Soup & Salad Add \$3 Per Person**

(Choose One of Each)

## STATIONS (Choose One)

**SMOKED SALMON PLATTER**

Canterbury Cured Smoked Salmon, Variety of Bagels

& Cream Cheese, Cucumbers, Capers, Hard Boiled Eggs,

Roma Tomatoes & Red Onions

**BELGIAN WAFFLE STATION**

Vermont Maple Syrup, Honey Butter, Butter,

Greek Yogurt, Preserves, Nutella, Fresh Seasonal

Fruit & Whipped Cream

## ENTRÉES

(Choose Two Proteins & One Vegetarian\*)

Served with Chef's Choice of Seasonal Vegetable & Starch

**Biscuits & Gravy**

Andouille Sausage Gravy & Fried Egg

**Eggs in Purgatory**

Poached Eggs, Spicy Tomato Sauce, Chorizo & Grilled Bread

**Avocado Toast**

Thick Sliced Sourdough, Mashed Avocado,

Pickled Onions, Fried Egg & Chia Seeds

**Chicken & Waffles**

Spicy Honey Drizzle

**Honey Glazed Ham**

with Pineapple Salsa

**Herb Crusted Scottish Salmon**

with Panko Breadcrumbs & Lemon Dill Beurre Blanc

**Chicken Asiago**

with Asparagus Tips, Asiago Cream & Fresh Thyme

**Sautéed Shrimp Scampi & Gnocchi**

with Vodka Sauce

**Eastern Shore Seafood Cakes**

with Old Bay Remoulade

**Seasonal Vegetables & Cavatappi Pasta\***

with Tomato Pomodoro Sauce

**Tortellini Primavera\***

with Pumpkin Seed Pesto

## DESSERT

**WEDDING CAKE**

Cut & Displayed

## PACKAGE ENHANCEMENTS

**MIMOSA BAR + \$8 Per Person**

Unlimited Champagne with Orange, Cranberry, Grapefruit & Pineapple Juice.

Served with Seasonal Fresh Fruit.

**BLOODY MARY BAR + \$10 Per Person**

Unlimited Vodka & Bloody Mary Blend with Celery Sticks, Olives,

Crispy Bacon, Pepperoncini, Horseradish & Tabasco Sauce

**OMELET STATION\* + \$10 Per Person**

Farm Fresh Eggs with Ham, Cheddar, Goat Cheese, Red Peppers, Onions,

Bacon, Baby Spinach, Avocado, Scallions & Tomatoes Prepared to Order

\*All Chef Attended Stations are Subject to a \$100 fee.

# Package ENHANCEMENTS



*Package Enhancements Available Any Time Throughout  
the Duration of Your Event for a One-Hour Display.*

## STATIONS

### THE GARDEN STATION + \$5 Per Person

#### **Baby Spinach Salad**

*with Bacon, Mushrooms, Eggs, Gorgonzola & Warm Apple Cider Vinaigrette*

#### **Harvest Green Salad**

*with Garden Vegetables & Maple Walnut Balsamic Vinaigrette*

#### **Chopped Salad**

*with Romaine, Carrots, Tomatoes, Corn, Cucumbers & Garlic-Herb Ranch*

#### **Traditional Caesar Salad**

*with Romaine, House Caesar Dressing, Seasonal Croutons, Pecorino Cheese*

### LATE NIGHT MUNCHIES + \$6 Per Person

#### **Chicken Tenders & Dips**

*Hand Breaded Chicken Tenders Served with Buffalo,  
Ranch, Honey Mustard & BBQ Dipping Sauces*

#### **Bacon Cheese Fries**

*Hand-Cut Steak Fries with Applewood Smoked  
Bacon, Vermont Cheddar & Ale Fondue*

#### **Mozzarella Sticks**

*Marinara Dipping Sauce*

### FLATBREAD TRIO + \$6 Per Person

#### **Margherita**

*Tomato Sauce, Mozzarella, Roasted Garlic & Fresh Basil*

#### **Five Cheese**

*Mozzarella, Fontina, Provolone, Aged Cheddar, Parmigiana Reggiano & Garlic Oil*

#### **Pepperoni**

*Tomato Sauce, Mozzarella & Sliced Pepperoni*

### THE PHILLY + \$8 Per Person

#### **Mini Cheesesteaks**

*Thinly Sliced Beefsteak Topped with House Made Cheese Sauce*

#### **Soft Pretzels**

*House Made Philly Pretzels with Beer Cheese & Mustard Sauce*

#### **Hot Dogs**

*Assorted Toppings Including Ketchup, Mustard & Relish*

### BIG FISH + \$8 Per Person

#### **Crab Dip**

*House Made Crab Dip with Pita Points & Fresh Vegetables*

#### **Fish Tacos**

*Flash Fried Fish Tacos with Slaw*

#### **Fried Calamari**

*Flash Fried Calamari with House Made Mustard Sauce & Marinara*

### TASTE OF ASIA + \$10 Per Person

*Assorted Sushi Display with Pickled Ginger, Wasabi,  
Soy Sauce, Sesame Chicken with White Rice*

### SEASIDE STATION + \$10 Per Person

*Chesapeake Bay Crab Cakes, Signature Blend of Fresh Blue Crab, Steamed  
Mussels & Clams in a Garlic Wine Sauce, Cocktail Sauce, Creole Remoulade,  
Tartar Sauce, Roasted Garlic Aioli*

# Package ENHANCEMENTS



*Package Enhancements Available Any Time Throughout the Duration of Your Event for a One-Hour Display.*

## CHEF ATTENDED STATIONS

### CARVING STATION + \$8 Per Person

*(Choose Two)*

**Herb & Garlic Roasted Pork Loin**

**Brined Herb Crusted Turkey Breast**

**Brown Sugar-Honey Spiral Ham**

**Roasted Tenderloin +2 Per Person**

**Slow Roasted Prime Rib +2 Per Person**

**Accompaniments:**

*Horseradish Aioli, Cranberry Relish & Fresh Thyme, Shallot Velouté, Rosemary Au Jus, Cabernet Demi-Glace or Brown Sugar Bourbon Glaze*

## SWEET STATIONS

### SUNDAE DESSERT BAR + \$4 Per Person

**Ice Cream:** *Vanilla, Chocolate, Strawberry & Salted Caramel Pretzel Ice Cream*

**Accompaniments:** *Heath Bar, Mini Marshmallows, Peanut Butter Cups,*

*Fudge Brownies, Banana Slices, Fresh Whipped Cream, Chocolate*

*& Caramel Sauce, Sprinkles, Crushed Oreos, Chocolate Chips,*

*Fresh Strawberries & Maraschino Cherries*

### DONUT WALL + \$4 Per Person

*Fresh Old Fashion Donut Display with an Assortment of Toppings to Suit Every Sweet Tooth.*

### CHOCOLATE LOVERS + \$4 Per Person

**Chocolate Covered Pretzels & Vanilla Wafers**

**Double Layered Chocolate Cake**

**Fresh Seasonal Fruit Kabobs & Churros**

*with Chocolate Dipping Sauce*

### CANDY TABLE + \$4 Per Person

*Includes Display & Candy Bags*

**Choose 5:** *Gum Balls, Lollipops, Tootsie Rolls, Jellybeans,*

*Chocolate M&Ms, Twizzlers, Starbursts, Hershey Kisses,*

*Gummy Bears, Caramel Popcorn, Rice Crispies or Oreos*

**Mini Cupcakes +\$2 Per Person | Macarons +\$2 Per Person**

### TIERED ASSORTED DESSERT BAR + \$5 Per Person

*Assortment of Mini Cupcakes, Cannoli's, Tarts, Cheesecake, Freshly Baked Cookies, Brownies & Blondies*

### CHEESECAKE BAR + \$5 Per Person

*Seasonal Flavors & Sauces with Whipped Cream*

# CHILDREN & VENDOR *Meals*

## CHILDREN

*\$40 Per Child 12 & Under*  
*Choose One Entree & Two Sides*

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**Baked Macaroni & Cheese**

**All-Beef Hot Dog**

**Cheeseburger**

**Grilled Cheese**

**Crispy Chicken Tenders**

*with Ranch & Honey Mustard Dipping Sauce*

**Sides**

*French Fries • Fresh Fruit*

*Buttered Sweet Corn • Carrots*

## VENDORS

*\$75 Per Vendor*

*Once Your Guests are Served, Your Vendors  
will be Offered a Meal Based on Your Entree Selections.*

# Bar PACKAGES

*All Wedding Packages Include a 5 Hour Standard Open Bar with One Bar Setup & Bartender.  
A Second Bar Setup & Bartender will be Included for Weddings with 115 Guests or More.*

## STANDARD BAR PACKAGE

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### NON-ALCOHOLIC BEVERAGES

- Soft Drinks
- Assorted Juices
- Water
- Freshly Brewed Iced Tea
- O'Doul's *\*Available Upon Request.*

### WHITE WINES (Choose Three)\*

- Pinot Grigio
- Chardonnay
- Riesling
- Sauvignon Blanc
- Rosé
- White Zinfandel

### RED WINES (Choose Three)\*

- Red Blend
- Pinot Noir
- Malbec
- Merlot
- Cabernet Sauvignon

### DOMESTIC BOTTLED BEERS

*(Choose Three)*

- Miller Lite
- Coors Light
- Budweiser
- Michelob Ultra
- Yuengling Lager

### IMPORTED BEERS (Choose One)

- Corona Extra
- Corona Light
- Heineken
- Stella Artois

### SPECIALTY BEERS (Choose One)

- Blue Moon Belgian Wheat Ale
- Dogfish 60 Minute IPA
- Yards Philadelphia Pale Ale
- White Claw Seltzer Flavors

### MID-SHELF LEVEL LIQUORS

- Tito's Vodka
- Absolut Vodka
- Smirnoff Vodka Flavors
- Malibu Rum
- Captain Morgan Rum
- Jose Cuervo Silver Tequila
- Beefeater Gin
- Jack Daniel's Whiskey
- Bulleit Bourbon
- Bulleit Rye
- Johnnie Walker Black Scotch
- Bailey's Irish Cream

*\*Wine Selections Based On Availability.*

## UPGRADE TO TOP-SHELF LEVEL LIQUORS

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**Add \$8 Per Person**

- Grey Goose Vodka
- Ketel One Vodka
- Bacardi Superior Rum
- Captain Morgan Rum
- Patron Silver Tequila
- Jose Cuervo Gold Tequila
- Bombay Sapphire Gin
- Jameson Irish Whiskey
- Crown Royal
- Knob Creek Bourbon
- Johnnie Walker Black Scotch
- Glenlivet 12 Year Scotch
- Kahlua Liqueur
- Frangelico Liqueur
- Bailey's Irish Cream





**RIVERFRONT EVENTS & HYATT PLACE WEDDING PACKAGES**

760 Justison Street • Wilmington, DE • 302.656.BOOK  
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