



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

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

Bacon Wrapped Scallops with Toasted Panko & Pepper Maple Drizzle

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

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

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

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

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