



HYATT PLACE & RIVERFRONT EVENTS

Wedding

PACKAGES

Forever

BEGINS WITH US...



Imagine celebrating your wedding day surrounded by close friends and family—sharing laughter, creating memories, and marking the occasion with the person you love most. Riverfront Events offers a modern, elegant setting along the Christina River, featuring fresh, thoughtfully prepared food and scenic views.

Operated by the Big Fish Restaurant Group, known for its award-winning cuisine and warm hospitality, this new venue includes a spacious outdoor ceremony area and convenient overnight accommodations at the adjoining Hyatt Place.

Riverfront Events is designed to make your planning process straightforward and your celebration memorable—for you and your guests alike.

...and love grows with you



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Wedding PRICING

CEREMONY PRICING - \$2,000

Indoor Ballroom Seating (Up to 170 Guests)

Outdoor 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)

RECEPTION GUEST COUNT MINIMUM

Reception will be a Guest Count Minimum that is dependent on Day of the Week and Season – please see our Sales Team for your options.

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 or Bing's Bakery
- 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 Suite at the Attached Hyatt Place Hotel
Applied to Night of the Wedding. Based on Hotel Availability
- Complimentary Breakfast OR Lunch Platter to be Delivered to Suite Day of 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

\$130 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

\$130 PER PERSON

***BUFFET DINNER AVAILABLE +\$5 PER PERSON**

PLATED DINNER

Add +\$2 for rolls & butter

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

Brined Herb Crusted Turkey Breast

with Fresh Thyme & Shallot Velouté

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

Jumbo Shrimp Fettuccine

with Pancetta, Spinach & Roasted Tomato-Parmesan Cream

Sautéed Shrimp Scampi & Gnocchi

with Vodka Sauce

Seared Shrimp, Tomato & Broccoli

with Roasted Garlic Scampi Butter

Herb Crusted Scottish Salmon

with Panko Breadcrumbs & Lemon Dill Beurre Blanc

Cracker Crusted Baked Cod

with a Lobster Cream

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

Eggplant Parmesan & Fettuccine*

with Vodka Sauce & Provolone

Tortellini Primavera*

with Pumpkin Seed Pesto

Seasonal Vegetables & Cavatappi Pasta*

with Tomato Pomodoro Sauce

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

\$145 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
- Crudit  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 Jalape o, 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
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 Cr me 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 ENTR ES ON NEXT PAGE ...

plated PACKAGES

FOREVER

\$145 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 Cherry Stone 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
- Brined Herb Crusted Turkey Breast**
with Fresh Thyme & Shallot Velouté
- Honey Glazed Ham**
with Pineapple Salsa
- Roasted Herb-Dijon Crusted Pork Chop**
with Sherry Wine Gastrique
- Herb & Garlic Roasted Pork Loin**
with Brown Sugar Bourbon Glaze
- Slow Braised Short Ribs**
with Mushroom Bourguignon Sauce
- Pan Roasted Petite Filet Mignon**
6 oz with Cabernet Demi-Glace
- Slow Roasted New York Strip Loin**
with Roasted Garlic Demi-Glace
- Slow Roasted Prime Rib**
with Rosemary Au Jus
- Marinated Grilled Flank Steak**
with Rosemary Tomato Au Jus
- Jumbo Shrimp Fettuccine**
with Pancetta, Spinach & Roasted Tomato-Parmesan Cream

Add +\$2 for rolls & butter

Sautéed Shrimp Scampi & Gnocchi

- with Vodka 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
- Cracker Crusted Baked Cod**
with a Lobster Cream Sauce
- Pan Roasted Sea Bass**
with Pistachio Gremolata
- 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
- Seasonal Vegetables & Cavatappi Pasta***
with Tomato Pomodoro Sauce
- 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-Glace
- Sautéed Sea Scallops with Roasted Garlic-Pepper Crusted Sirloin**
with Cabernet Demi-Glace
- Chesapeake Bay Jumbo Lump Crab Cake**
with Pan Roasted Petite Filet Mignon +\$3 Per Person
with Old Bay Remoulade & Cabernet Demi-Glace

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.*

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 \$10 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
riverfronthyattevents.com • hyattplacewilmingtonriverfront.com