

# HYATT PLACE & RIVERFRONT EVENTS WEDDINGS



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[RiverfrontHyattEvents.com](http://RiverfrontHyattEvents.com)  
[HyattPlaceWilmingtonRiverfront.com](http://HyattPlaceWilmingtonRiverfront.com)



# *Ceremony* PRICING

## WEDDING 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  
and not guaranteed until two weeks prior.*
- Wedding Ceremony
- Ceremony Chair Set-Up & Breakdown



# RIVERFRONT *Events*

## \$150 PER PERSON

### YOUR PACKAGE INCLUDES:

- One Hour Cocktail Reception
- Four Hour Wedding Reception
- Plated or Buffet Dinner Service
- Custom Wedding Cake from One of Our Preferred Bakers
- Complimentary Champagne Toast  
*Displayed at each place setting or on our glass champagne shelf.*
- Standard Open Bar Package  
*Upgrade to top shelf for +\$10 per person.*
- Choice of Polyester Table Linens & Napkin Colors  
*Enhanced linens available upon request.*
- Complimentary Seasonal Tasting for Wedding Couples
- Complimentary Suite at the Attached Hyatt Place Hotel  
*Applied to the night of the wedding. Based on Hotel availability.*
- 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.*

# COCKTAIL HOUR

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## ARTISAN TABLE

### Roasted Garlic Hummus & Tomato Bruschetta

*served with grilled bread and crisps*

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

*chef's choice of seasonal accompaniments*

### Seasonal Vegetable Display

*chef's choice of grilled and crudité vegetables*

## STATIONS

*Choose Two*

## SLIDER BAR

*(Choose Three)*

**Classic Cheeseburger** *cooper sharp american cheese, tomato-onion jam, roasted garlic aioli*

**Baked Tavern Ham & Cheese** *gruyere cheese, pickles & dijon mustard*

**Southern Fried Chicken** *buttermilk brined, lettuce, pickles & herb mayo*

**Roasted Turkey** *swiss cheese & cranberry mayo*

**Balsamic Portobello** *caramelized onions, roasted garlic-basil aioli, aged white cheddar & arugula*

**Pulled Pork** *carolina bbq & crunchy slaw*

**Jumbo Lump Crab Cake** *old bay remoulade +\$3 Per Person*

**Shaved Tenderloin** *provolone, horseradish aioli & crispy shallots +\$3 Per Person*

## STREET CART TACO

*(Choose Two)*

**Slow Roasted Pork Carnitas**

**Marinated Chicken**

**Chipotle Shrimp**

*pico de gallo, queso fresco, sour cream, cilantro, fresh jalapeño, lettuce, tomato, hot sauces, salsa verde, queso blanco, crispy tortilla chips, soft corn -or- flour tortillas*

**Add Guacamole +\$2 Per Person**

**Add Third Protein +\$4 Per Person**

## FLATBREAD STATION

*(Choose Three)*

**Classic Cheese** *san marzano tomato sauce, mozzarella*

**Pepperoni** *san marzano tomato sauce, mozzarella, hot honey*

**Spinach & Ricotta** *mozzarella, parmigiano reggiano*

**Margherita** *san marzano tomato sauce, fresh mozzarella, ricotta, basil*

**Grilled Vegetable** *seasonal vegetables, mozzarella, ricotta, basil*

**Fig & Goat Cheese** *fig jam, caramelized onions, honey*

## THE PHILLY

**Mini Cheesesteaks** *thinly sliced beefsteak topped with house made cheese sauce*

**Soft Pretzels** *house made philly pretzels with beer cheese & mustard sauce*

**Roast Pork Sandwiches** *slow roasted pork, sautéed spinach, provolone, seeded roll*

# BUTLERED HORS D'OEUVRES

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*Choose Four*

## HOT

- Confit Pork Belly** *hoisin glaze, chili crisp, scallion*
- Buffalo Chicken Spring Rolls** *whipped bleu cheese, celery*
- Garlic Toast Meatballs** *marinara, parmesan, basil*
- Fried Goat Cheese** *panko, fig jam, chives*
- Steamed Shrimp Gyoza** *chili-soy reduction, scallions*
- Beef Tenderloin-Pineapple Skewers**  
*soy-ginger glaze, toasted sesame seeds*
- Seared Bourbon Shrimp** *thai chili glaze*
- Lamb Merguez Meatball**  
*harissa-tomato jam, goat cheese mousse, cilantro*
- Jumbo Lump Crab Stuffed Mushrooms** *old bay remoulade*
- Chicken Quesadillas** *chipotle crema, cilantro*
- Seasonal Vegetable Quesadillas** *chipotle crema, cilantro*
- Grilled Cheese** *roasted garlic-tomato bisque*
- Cheesesteak Egg Rolls** *cherry pepper aioli, toasted sesame seeds*

## COLD

- Goat Cheese Stuffed Dates**  
*toasted almonds, sherry honey, chives*
- Sun-Dried Tomato & Pub Cheese**  
*roasted garlic-crostini, scallions*
- Roasted Corn & Avocado Salsa**  
*corn crisps, red pepper-cilantro relish*
- Shrimp Cocktail** *cocktail sauce*
- Mini Avocado Toasts** *arugula, tomato, sourdough*
- Brie Crostini** *strawberries, basil, honey, toasted brioche*
- Tomato, Basil & Mozzarella Skewers** *aged balsamic reduction*

## ENHANCED +\$2 PER PERSON

- Bacon Wrapped Scallops**  
*toasted panko, peppered maple syrup*
- Lobster Deviled Eggs**  
*maine lobster, parmesan crisp, snipped chives*
- Ahi Tuna Poke**  
*seaweed, seasonal fruit, wonton crisp, togarashi*
- Shaved Beef Tenderloin Crostini**  
*caramelized onions, horseradish crema, chives*
- Smoked Salmon**  
*sliced cucumbers, lemon-dill crème fraiche*

# STARTERS

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## SALAD

*Includes fresh baked rolls & whipped butter  
(Choose One)*

### Harvest Green Salad

*with garden vegetables & maple walnut  
balsamic vinaigrette*

### Traditional Caesar Salad

*with romaine, seasoned croutons, shaved  
pecorino & house caesar dressing*

### Wedge Salad

*with tomatoes, crumbled bacon,  
gorgonzola & blue cheese dressing*

### Greek Salad

*romaine, red onion, kalamata olives,  
feta cheese, cucumber, tomato, red wine vinaigrette*

### Chopped Salad

*romaine, carrot, cucumber, tomato, garlic herb ranch*

~OR~

## SOUP

*Includes fresh baked rolls & whipped butter  
(Choose One)*

### Crab Bisque

*with signature house recipe with fresh  
hump blue crab & hint of sherry*

### Tuscan Vegetable

*with roasted tomato broth, fresh vegetables & herbs*

### Wild Mushroom Bisque

*with a truffle drizzle*

## SOUP & SALAD

**+\$3 PER PERSON**

*(Choose One of Each)*

## INTERMEZZO COURSE +\$3 PER PERSON

Seasonal Sorbet

# ENTRÉES & DESSERT

## PROTEINS

*(Choose Two Proteins)*

**Add a Third Entrée + \$3 Per Person**

### BEEF + PORK

**Pan Seared Petite Filet Mignon (+\$8 Per Person)**  
*gorgonzola-garlic butter*

**Slow Roasted New York Strip (+\$6 Per Person)**  
*bourbon peppercorn sauce*

**Marinated Grilled Flank Steak (+\$2 Per Person)**  
*cabernet demi-glace*

**Slow Braised Short Ribs**  
*mushroom bourguignon sauce*

**Herb & Garlic Roasted Pork Loin**  
*brown sugar bourbon glaze*

**Char Siu BBQ Pork**  
*pickled vegetables*

### CHICKEN

**Chicken Asiago**  
*with asparagus tips, asiago cream sauce & fresh thyme*

**Chicken Roulade**  
*stuffed with shiitake, baby spinach, boursin cheese  
& topped with a mushroom cream sauce*

**Chicken Marsala**  
*cremini mushrooms*

**Seared Chicken Breast**  
*artichoke cream*

**Airline Chicken Breast**  
*salsa verde*

### SEAFOOD

**Chesapeake Bay Jumbo Lump Crab Cakes (+\$3 Per Person)**  
*with old bay remoulade*

**Pan Roasted Sea Bass (+\$2 Per Person)**  
*with pistachio gremolata*

**Herb Crusted Scottish Salmon**  
*with panko breadcrumbs & lemon dill beurre blanc*

**Thai Coconut Shrimp Curry**  
*white rice*

**Shrimp Scampi**  
*linguini*

## VEGETARIAN

*(Choose One)*

**Wild Mushroom Risotto**  
*parmigiano reggiano*

**Eggplant Parmesan & Fettuccine**  
*with vodka sauce & Provolone*

**Cauliflower Steaks**  
*arugula chimichurri*

**Chickpea Curry**  
*white rice*

**Tortellini Primavera**  
*pumpkin seed pesto*

**Seasonal Vegetables & Cavatappi Pasta**  
*tomato pomodoro sauce*

## SIDES

### VEGETABLE

*(Choose One - Plated)*

*-OR- (Choose Two - Buffet)*

**Roasted Asparagus (+\$1 Per Person)**  
*shaved pecorino*

**Seasonal Vegetables**

**Roasted Brussels**  
*crispy shallots, lemon*

**Honey Glazed Carrots**

### STARCH

*(Choose One - Plated)*

*-OR- (Choose Two - Buffet)*

**Roasted Baby Yukon Potatoes**

**Garlic-Chive Mashed Potatoes**

**Vegetable Fried Rice**

**Gruyere Potato Gratin (+\$2 Per Person)**

## DESSERT

### Wedding Cake

*A traditional wedding cake is included. You will collaborate directly  
with your choice of our preferred bakeries.*

*\*Freshly brewed coffee & assorted hot tea display available upon request.*

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

# Package ENHANCEMENTS



*Package enhancements available any time throughout the duration of your event for a one-hour display.*

## STATIONS

### LATE NIGHT MUNCHIES + \$8 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*

### SEASIDE STATION + \$11 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*

### PASTA STATION + \$10 Per Person

*rigatoni, linguini, fusili, crushed red pepper, pecorino, basil, capers, pancetta, sautéed mushrooms, roasted cherry tomatoes, seasonal vegetables, fresh baby spinach*

### RAW BAR STATION + \$16 Per Person

*variety of freshly shucked oysters, jumbo shrimp cocktail, chesapeake bay clams on the half shell, fresh lemons, cocktail sauce, mignonette & old bay seasoning*

# Package ENHANCEMENTS



*Package enhancements available any time throughout the duration of your event for a one-hour display.*

## CHEF ATTENDED STATION

### CARVING STATION + \$13 Per Person

*(Choose Two)*

**Herb & Garlic Roasted Pork Loin** *mustard cream*

**Brined Herb Crusted Turkey Breast** *shallot velouté & cranberry relish*

**Brown Sugar-Honey Spiral Ham** *pineapple salsa*

**Roasted Tenderloin** +\$7 Per Person

*black pepper port wine reduction*

**Slow Roasted Prime Rib** +\$9 Per Person

*horseradish cream & rosemary jus*

### STIR-FRY STATION +\$14 Per Person

*(Choose Three)*

**Gulf Coast Shrimp**

**Organic Free-Range Chicken**

**Crispy Tofu**

**Marinated Sliced Flank Steak**

*asian vegetables, jasmine rice, lo mein noodles, teriyaki, ginger-soy glaze, sweet thai chili sauce & spicy human sauces*

## SWEET STATIONS

### SUNDAE DESSERT BAR + \$6 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 STATION + \$6 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*

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

*assortment of mini cupcakes, cannolis, 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

**\$40 Per Vendor**

*once your guests are served, your vendors  
will be offered a meal based on your entrée selections*

# Bar PACKAGES

All wedding packages include a 5-hour standard open bar with one bar setup & bartender.

## STANDARD BAR PACKAGE

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### NON-ALCOHOLIC BEVERAGES

- Soft Drinks
- Assorted Juices
- Water
- Freshly Brewed Iced Tea
- N/A Beer \*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

### ASK ABOUT UPGRADED COCKTAIL STATIONS!

Mocktails  
Crushes  
Margaritas  
Espresso Martini  
Old Fashioned & More!

\*Wine selections based on availability.

## UPGRADE TO TOP-SHELF LEVEL LIQUORS

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### 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**

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