



## Ballroom Wedding Package Inclusions

CHOICE OF FOUR HAND PASSED HORS D'OEUVRES

CREAM FLOOR LENGTH LINENS & 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

COMPLIMENTARY COFFEE STATION

FRUIT & CITRUS INFUSED 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'OEUVRES

CREAM FLOOR LENGTH LINENS & 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

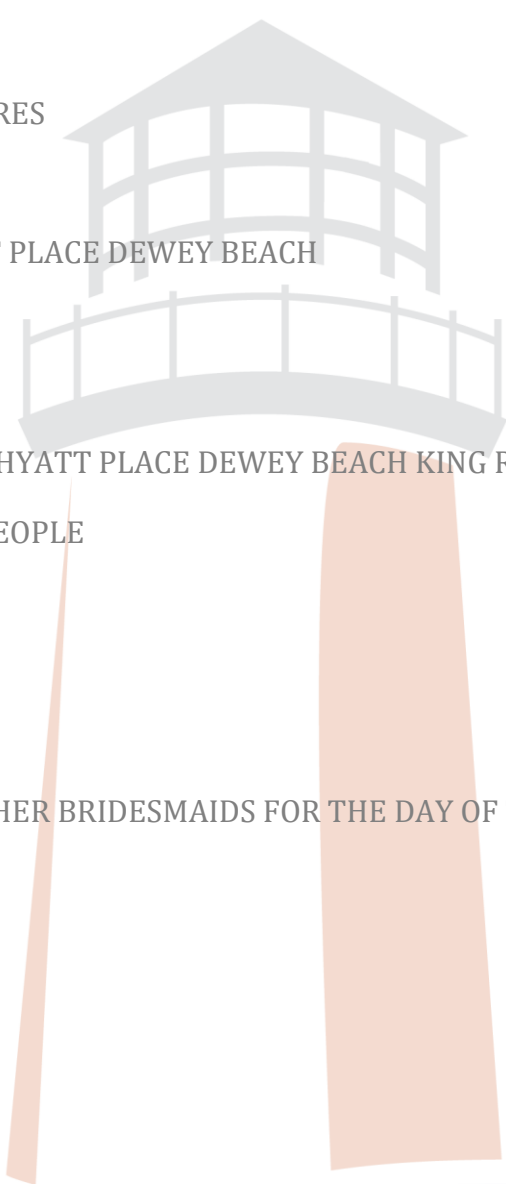
COMPLIMENTARY MENU TASTING FOR TWO PEOPLE

COMPLIMENTARY COFFEE STATION

FRUIT & CITRUS INFUSED 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 1½ 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 \$5**

Sliced Seasonal Local Fruit, Berries, and Grapes

#### **Domestic & Imported Cheese Display \$5**

Grapes, Berries, Toasted Nuts, Grilled Fresh Breads, & Gourmet Crackers

#### **Mediterranean Trio \$5**

Roasted Red Pepper Hummus, Greek Olive Tapenade, Roasted Garlic Cloves, Italian Bruschetta, Fresh Grilled Breads

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

Genoa Salami, Imported Ham, Capicola, Soppressa, Artisan Cheeses, Marinated Mozzarella, Grilled Vegetables, Country Olives, Roasted Garlic, and Pickled Peppers

#### **Tapas Mosaic \$14**

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 \$19**

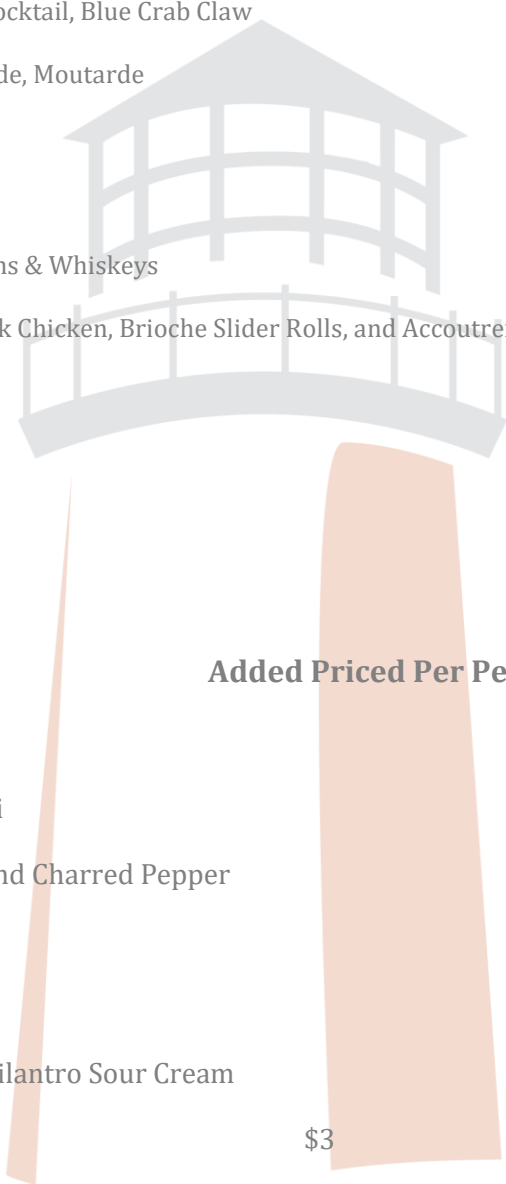
Local Oysters Shucked to Order, Garlic Mussels, Shrimp Cocktail, Blue Crab Claw

Champagne Mignonette, Cocktail Sauce, Old Bay Remoulade, Moutarde

**BOURBON & BBQ \$28**

Our House BBQ Carved to Order Paired with Fine Bourbons & Whiskeys

House Smoked Brisket, Slow Roasted Pork, Mesquite-Brick Chicken, Brioche Slider Rolls, and Accoutrements



**Hand Passed Hors d' Oeuvres**

**Poultry**

Buffalo Chicken Empanada

Chicken & Lemon Grass Pot Stickers with Sweet Chili

Jerk Chicken Satay with Malibu Mango Marmalade and Charred Pepper

Buffalo Chicken Fritter with Bleu Cheese Dip

Chicken Cordon Bleu Bites with Dijon Dip

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

Duck Confit Ravioli with Ponzu

**Added Priced Per Person**

\$3



## Meats

## Added Priced Per Person

Mini Beef Wellington

Mini BLT Canapes with Pesto Aioli

BBQ Short Rib Tart with Smoked Bleu Cheese

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

\$3

Smoked Beef Tenderloin Crostini with Onion Jam & Horseradish Cream

\$3

## Seafood

## Added Priced Per Person

Seared Tuna Wontons with Wasabi Cream & Chili Glaze

Grilled Shrimp Cocktail with Cocktail Sauce

Bacon Wrapped Salmon with Bourbon Glaze

Bacon Wrapped Scallops with Cherry-Maple Glaze

Coconut Shrimp with Pineapple-Jalapeno Jam

Mini Lobster Salad on Avocado Toast

\$3

Jumbo Lump Crab & Chive Deviled Eggs

\$4

Mini Crabcakes with Old Bay Remoulade

\$4



## Vegetarian

Tomato Bisque & Grilled Cheese Shooters

Tomato & Mozzarella Skewers with Pesto & Aged Balsamic

Mozzarella Arancini with Beet-Jalapeno Jam

Mini Quesadilla with Roasted Corn & Edamame

Vegetable Spring Rolls with Sweet Chili

Raspberry & Brie in Phyllo

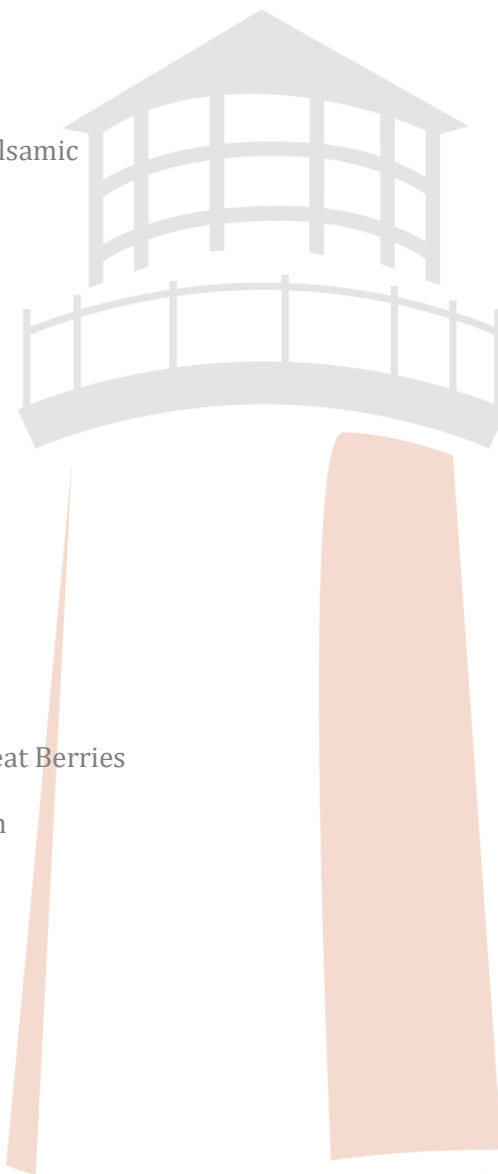
Shiitake, Spinach, & Goat Cheese Tarts

## Vegan

Potato Pancake with Grilled Vegetable Chow Chow

Mini Mushrooms stuffed with Vegetable Hash & Wheat Berries

Tomato Bruschetta Crostini with Balsamic Reduction





## Fresh Homemade Dips & Spreads

Displays priced per person

*Served with Fresh Vegetables, Toasted Breads, & Gourmet Crackers*

### Italian Bruschetta \$3

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 three entrée selections. Includes artisan dinner rolls and whipped honey butter.*

### 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  
*Caesar Dressing*

#### **Strawberry Spinach**

Baby Spinach, Ripe Strawberries, Toasted Almonds, Goat Cheese  
*Citrus Vinaigrette*

#### **Composed Caprese**

Fresh Mozzarella, Heirloom Tomatoes, Local Greens, Fresh Basil, Aged Balsamic  
*Pesto Vinaigrette*

#### **Traditional Garden**

Fresh Baby Greens, Heirloom Tomatoes, English Cucumber, Sweet Red Onion, Shaved Carrots, Buttered Croutons  
*Buttermilk Ranch*



## Entrees

### Atlantic Salmon \$130

*Sweet Chili Glaze*

Wild Rice, Sesame Broccoli, Toasted Sesame

### Pan Seared Chicken Breast \$130

*Herbed Pan Jus*

Frenched Chicken Breast, Garlic Whipped Potatoes, Buttered French Beans, Roasted Baby Squash

### Grilled Vegetable Napoleon \$130

*Bell Pepper Coulis, Balsamic Glaze*

### Wild Mushroom & English Pea Risotto \$130

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

### Mediterranean Chicken Roulade \$130

*Chicken Velouté*

Prosciutto, Baby Spinach, Roasted Red Peppers, Grilled Artichoke, Bulgarian Feta, Israeli Couscous, Rainbow Cauliflower, Chimichurri Butter

### Pan Seared Rockfish \$150

*Citrus Beurre Blanc*

Parmesan-Garlic Fingerling, Roasted Ratatouille, Grilled Carrots



**Slow Cooked Short Ribs \$150**

*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, Wild Mushrooms, Baby Bell Pepper

**Eastern Shore Crabcakes \$175**

*Roasted Red Pepper Coulis*

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

**Pan Seared Chicken & Crabcake \$175**

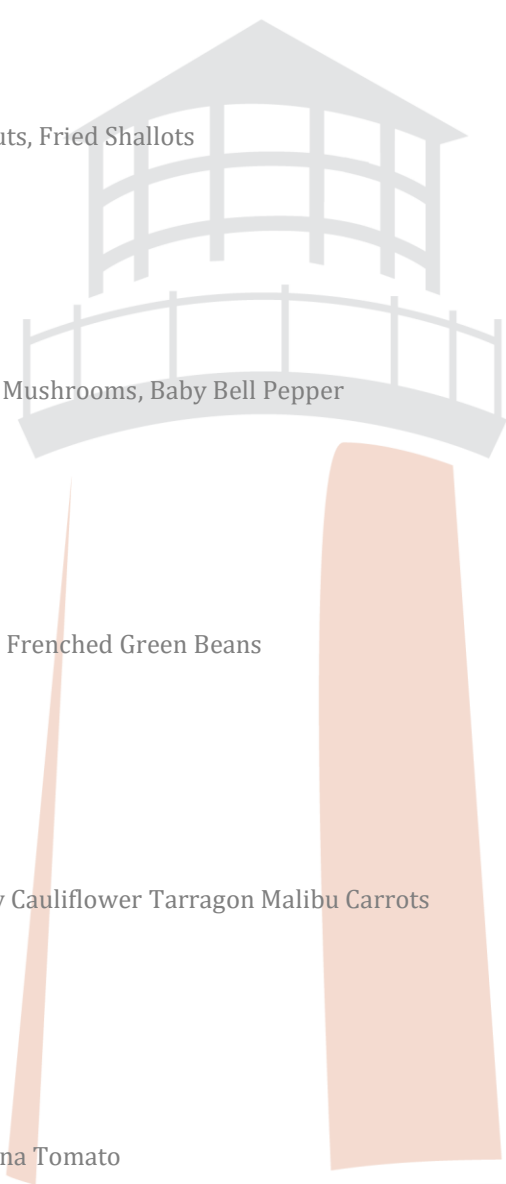
*Grain Mustard Cream & Roasted Red Pepper Coulis*

Corn & Smoked Gouda Yukon Whipped Potatoes, Rainbow Cauliflower Tarragon Malibu Carrots

**Seared Filet Mignon & Crabcake \$200**

*Cabernet Demiglace & Citrus Cream*

Sea Salt & Rosemary Red Potatoes, Grilled Broccolini, Divina Tomato





## Wedding Stationed Entrées Menu

**\$150 per person**

*Choice of one salad and Three Stations. Includes artisan dinner rolls and whipped honey butter.*

*All Stations require one Chef Attendant per 125 guests*

### 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**

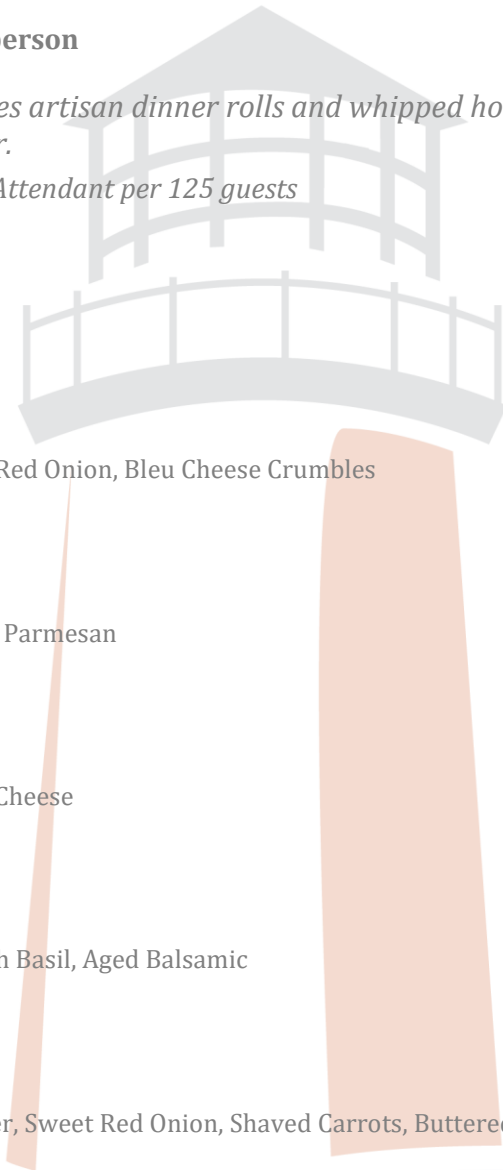
Baby Spinach, Ripe Strawberries, Toasted Almonds, Goat Cheese  
*Strawberry-Lemon Vinaigrette*

#### **Composed Caprese**

Fresh Mozzarella, Heirloom Tomatoes, Local Greens, Fresh Basil, Aged Balsamic  
*Pesto Vinaigrette*

#### **Lighthouse Garden**

Fresh Baby Greens, Heirloom Tomatoes, English Cucumber, Sweet Red Onion, Shaved Carrots, Buttered Croutons  
*Buttermilk Ranch*





## Carving Stations

*Served with Fresh Brioche Slider Rolls*

Cedar Plank Roasted Salmon with Honey-Citrus Glaze

Cherry-Bourbon Glazed Spiral Ham

Deep Fried Turkey Breast with Cranberry Aioli

Churrascaria-Style Teres Major with Fresh Herb Chimichurri

Boneless Leg of Lamb with Mushroom Ragout, Tzatziki, Grilled Pita **\$6 per person**

Prime Rib with Herb Au Jus and Red Horseradish **\$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 Beef Wellington with Mushroom Duxelle, Crispy Prosciutto, and Gruyere

Served over Parmesan & Herb Carnaroli Risotto



### **Pasta Station**

Pastas: Fettucine, Tortellini, and Cavatappi

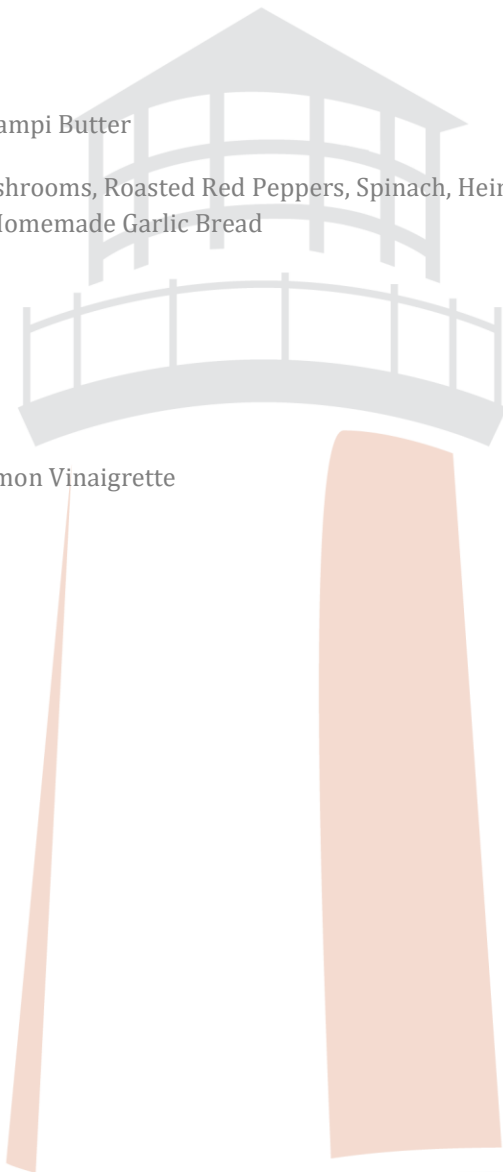
Sauces: Black Pepper Alfredo, Homemade Marinara, or Scampi Butter

Sides: Grilled Chicken, Garlic Shrimp, Seared Scallops, Mushrooms, Roasted Red Peppers, Spinach, Heirloom Tomatoes, Roasted Garlic, Parmesan Cheese, Chili Flake, Homemade Garlic Bread

### **Seared Crab Cakes \$15 per person**

Fresh Jumbo Crab Cakes Seared to Order

Quinoa-Wheat Berry Hash, Herb-Citrus Salad, Roasted Lemon Vinaigrette





## Wedding Buffet Entrées Menu

\*50-person minimum

\$150 per person

*All buffets include choice of a salad with artisan dinner rolls and whipped honey butter, three entrée selections with two side selections*

### 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  
*Caesar Dressing*

#### **Strawberry Spinach**

Baby Spinach, Ripe Strawberries, Toasted Almonds, Goat Cheese  
*Citrus Vinaigrette*

#### **Composed Caprese**

Fresh Mozzarella, Heirloom Tomatoes, Local Greens, Fresh Basil, Aged Balsamic  
*Pesto Vinaigrette*

#### **Traditional Garden**

Fresh Baby Greens, Heirloom Tomatoes, English Cucumber, Sweet Red Onion, Shaved Carrots, Buttered Croutons  
*Buttermilk Ranch*



## Entrees

Stout Braised Short Rib with Creamy Polenta and Truffle Brussel Sprouts  
Chicken Marsala or Chicken Piccata  
Grilled Mahi Mahi with Braised Carrots and Herb Beurre Blanc  
Jumbo Lump Crabcakes with Roasted Red Pepper Cream  
Sweet Chili Glazed Salmon with Sesame Broccoli  
Garlic Rubbed Beef Tres Major with Demi-Glace  
South Philly Roasted Pork with Garlic Spinach, Sharp Provolone, Roasted Peppers and Onions  
Shrimp & Scallop Scampi with Roasted Tomato and Baby Spinach

## Vegetables

French Green Beans  
Roasted Ratatouille  
Garlic Broccolini  
Sesame Roasted Broccoli  
Glazed Carrots  
Charred Asparagus  
Vegetable Medley  
Country Brussel Sprouts

## Starch

Loaded Mashed Potatoes  
Wild Mushroom and Tomato Risotto  
Sea Salt & Herb Roasted Creamer Potatoes  
Potatoes Au Gratin  
Wild Rice  
Roasted Garlic Mashed Potatoes  
Cheddar & Scallion Grits  
Parmesan-Garlic Fingerling





## 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

Dark Chocolate with Strawberries, Fresh Fruit, Pretzels, Bananas, Marshmallows, Peanut Butter Wafers, Homemade Salted Peanut Brittle, Oreos, Cream Puffs and Rice Crispy Treats

### **Late Night Munchies**

#### **Mini Sliders** \$8

Assortment of:

Burger Sliders with American Cheese, House Pickles, Thousand Island

Pulled Pork Sliders with Crispy Onions, BBQ Sauce

Fried Chicken Sliders with Honey Mustard, House Pickles, Nashville Hot Sauce, American Cheese

Boardwalk Fries with Ketchup and Malt Vinegar



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

Shaved Top Round with American Cheese

Pulled Chicken with Melted Provolone

Boardwalk Fries with Ketchup and Malt Vinegar

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

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

Trio of Mustards, Cheese Dipping Sauce

### **Grotto's Pizza Break \$9**

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

### **Bourbon & BBQ \$28**

Our House BBQ Carved to Order Paired with Fine Bourbons & Whiskeys

House Smoked Brisket, Slow Roasted Pork, Mesquite-Brick Chicken, Brioche Slider Rolls, and Accoutrements





## 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

\*Bar products are subject to change upon availability

**House:** House Vodka, Orange and Grapefruit flavored Vodka, Whiskey, Scotch, Gin, Tequila, Bourbon, Rum, Spiced Rum, Coconut Rum, Triple Sec, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Assorted Draft Beer Selection, House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**Premium:** Absolut Vodka, Orange and Grapefruit flavored Vodka, Jack Daniels Whiskey, Dewar's Scotch, Tanqueray Gin, Seagrams VO, Hornitos Tequila, Maker's Mark Bourbon, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Peach Schnapps, Dekuyper Amaretto, Triple Sec, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Assorted Draft Beer Selection, House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**Ultimate:** Grey Goose Vodka, Tito's Handmade Vodka, Orange and Grapefruit flavored 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, Amaretto DiSaronno, Bailey's Irish Cream, Kahlua Coffee Liqueur, Cointreau, Bottled Bud Light, Michelob Ultra, Coors Light, Corona Light, Dogfish Head, White Claw Spiked Seltzers, NUTRL, Assorted Draft Beer Selection, Conti Di San Bonifacio Pinot Grigio, Kendall Jackson Chardonnay, Highlands Forty One Cabernet Sauvignon, La Crema Pinot Noir, The Pale Rose.

### 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
<b>Premium Beer &amp; Wine</b>	\$17	\$21	\$25	\$29	\$33
<b>Ultimate Beer, Wine &amp; Seltzers</b>	\$20	\$24	\$29	\$34	\$37

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

	Beer	Wine	Mixed Drinks	Rocks	Cordials
<b>House Brands</b>	\$6 Domestic	\$8	\$9	\$10	N/A
<b>Premium Brands</b>	\$7 Imports	\$8	\$10	\$11	\$9
<b>Ultimate Brands</b>	\$8 Craft	\$11	\$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)