



LIGHTHOUSE COVE



Wedding Menus

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WEDDING CEREMONY

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Ballroom Wedding Package Inclusions

Cocktail Hour & Reception

Choice of four hand-passed hors d'oeuvres

Signature cocktail

Wood panel dance floor

Dining & Service

Complimentary menu tasting for up to six guests

Complimentary coffee station

Fruit & citrus infused water station

Cake cutting service

Design & Details

Cream floor-length linens and napkins

Audio-visual package for reception

Guest & Wedding Experience

Discounted room blocks at Hyatt Place Dewey Beach

Honeymoon night accommodations in a luxury condominium

Complimentary banquet bartender and butler service

Dedicated bridal attendant for you and your wedding party



Sunset Wedding Package Inclusions

75 Guests or less

Cocktail Hour & Reception

Choice of four hand-passed hors d'oeuvres

Signature cocktail

Wood panel dance floor

Dining & Service

Complimentary menu tasting for two guests

Complimentary coffee station

Fruit & citrus infused water station

Cake cutting service

Design & Details

Cream floor-length linens and napkins

Guest & Wedding Experience

Preferred room block rates at Hyatt Place Dewey Beach

Honeymoon night accommodations in King Room

Dedicated bridal attendant for you and your wedding party



Wedding Ceremony Package

Choice of Two Waterfront Locations

BAYSIDE CEREMONY

On the Rehoboth Bay, by the Lighthouse Cove Event Center

OUTSIDE PATIO

Overlooking the Rehoboth Bay

CEREMONY CHAIRS

Set up and breakdown of white, padded ceremony chairs
200 chairs maximum

**Additional chairs are added cost.*

LIGHTHOUSE COVE WEDDING SPECIALIST

Onsite for your special day to assist with coordination of
ceremony details.

Alternate Indoor Space in case of inclement weather

PACKAGE PRICE: \$2,500

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Reception Stations

Priced per Person.

Garden Vegetable Crudité \$6

Buttermilk Ranch & Port Wine Bleu Cheese Dips

Fresh Fruit Display \$7

Sliced Seasonal Local Fruit, Berries, and Grapes

Domestic & Imported Cheese Display \$7

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

Mediterranean Display \$8

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

Lighthouse Bruschetta Flight \$10

Toasted Crostini, Extra Virgin Olive Oil, Local Micro Green, Crab & Corn Salsa, Traditional Bruschetta, Italian Sausage
(Served Cold)

Antipasti Display \$14

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



Reception Stations

Priced per Person.

Spinach & Artichoke Dip \$8

Fresh Baby Spinach, Roasted Artichoke Hearts, Gourmet Cheeses, Sambuca

Served with Grilled Breads and Veggies

Buffalo Chicken Dip \$8

Grilled Chicken Breast, House Buffalo Sauce, Gourmet Cheeses, Bleu Cheese Crust

Served with Grilled Breads and Veggies

Chesapeake Crab Dip \$12

Lump Blue Crab, Dry Sherry, Gourmet Cheeses, Old Bay, Cheddar Crust

Served with Grilled Breads and Veggies



Signature Stations

Priced per Person.

Raw Bar \$22

Local Oysters, Garlic Mussels, Shrimp Cocktail, Blue Crab Claw
Champagne Mignonette, Cocktail Sauce, Old Bay Remoulade, Moutarde

Ultimate Raw Bar \$42

Local Oysters, Garlic Mussels, Shrimp Cocktail, Blue Crab Claw, Johan Crab
Claws, Lobster Tail, King Crab Legs, Steamed Clams, Mediterranean Octopus
Salad, Wakame, Champagne Mignonette, Cocktail Sauce, Old Bay
Remoulade, Moutarde

TACOS & TEQUILA \$34 **Bartender Required \$125*

Famous Lighthouse Tacos Paired with Our Classic Flavored Margaritas!
Pulled Chicken, Slow Roasted Pork, Marinated Flank Steak, Soft Flour
Tortillas, Yuzu Cabbage, House Pico de Gallo, Cheddar Cheese, Roasted
Tomato Salsa, Sour Cream, Fresh Guacamole
Classic Margarita, Strawberry Puree, Mango Puree, Tajin and Flavored Salts

BOURBON & BBQ \$38 **Bartender Required \$125*

Our House BBQ Carved to Order Paired with Fine Bourbons & Whiskeys
House Smoked Brisket, Slow Roasted Pork, Smoked Jalapeño Brat, Toasted
Mac n' Cheese, Cole Slaw
Brioche Slider Rolls, and Accoutrements

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Hors d'Oeuvres

Priced per 50 Pieces

Poultry

Buffalo Chicken Empanada

Chicken & Lemon Grass Potstickers with Sweet Chili

Buffalo Chicken Fritter with Bleu Cheese Dip

Chicken Cordon Bleu Bites with Dijon Dip

Jerk Chicken Satay with Malibu Mango Marmalade and Charred Pepper

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

Chili-Lime Kabob with Roasted Bell Peppers

Meats

Coney Island Franks in a Blanket with Spicy Mustard

Mini BLT Canapes with Pesto Aioli

Chorizo Stuffed Mushrooms

House Pork Belly Lollipops with Brandied Cherry BBQ

Philly Cheesesteak Spring Rolls with Sriracha Aioli

Antipasto Spring Roll with Garlic-Pesto

Mini Beef Wellington

Seared Lamb Chops with Cabernet Demi-Glace

+4 per person

Smoked Beef Tenderloin Crostini with Onion Jam & Horseradish Cream

+4 per person

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Hors d'Oeuvres

Priced per 50 Pieces

Seafood

Coconut Shrimp with Pineapple-Jalapeño Jam

Seared Tuna Wontons with Wasabi Cream & Chili Glaze

Grilled Shrimp Cocktail with Cocktail Sauce

Maui Shrimp Spring Roll with Ginger Ponzu

Bacon Wrapped Scallops with Cherry-Maple Glaze

Jumbo Lump Crab & Chive Deviled Eggs

+4 per person

Mini Lobster and Avocado Toast

+4 per person

Mini Crabcakes with Old Bay Remoulade

+4 per person

Vegetarian/ Vegan (V)

Tomato Bruschetta Crostini with Balsamic Reduction (V)

Vegetable Spring Rolls with Sweet Chili (V)

Tomato & Mozzarella Skewers with Pesto & Aged Balsamic

Roasted Root Vegetable Kabob with Chimichurri (V)

Tomato Bisque & Grilled Cheese Shooters

Raspberry & Brie in Phyllo

Mini Quesadilla with Roasted Corn & Edamame

Mozzarella Arancini with Beet-Jalapeño Jam

Asiago & Asparagus Phyllo

Eggplant Caponata (V)

Goat Cheese & Honey Triangle

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Plated Dinner

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

Choice of Salad

Fresh Salads

Traditional Garden

Baby Greens, Heirloom Tomatoes, Carrot Ribbons, Sweet Red Onion, Cucumbers, Croutons

Caesar Salad

Romaine Hearts, Ciabatta Crostini, Roasted Garlic, Shaved Parmesan, Caesar Dressing

Strawberry & Spinach

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

Iceberg Wedge

Baby Iceberg, Smoked Bacon, Heirloom Tomatoes, Sweet Red Onion, Bleu Cheese Crumbles, Bleu Cheese Dressing

Composed Caprese

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

Classic Greek

Fresh Local Farm Tomato, English Cucumber, Sweet Red Onion, Greek Olives, Imported Greek Feta, Caper Berries, Fresh Oregano Feta Vinaigrette

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Entreés

All Plated Dinner Choices are Priced per Person

Atlantic Salmon **\$140**

*Sweet Chili Glaze. Wild Rice, Sesame Broccoli,
Toasted Sesame*

Pan Seared Chicken Breast **\$140**

*Herbed Pan Jus, Frenched Chicken Breast,
Garlic Whipped Potatoes, Buttered French
Beans, Roasted Baby Squash*

Mediterranean Chicken Roulade **\$140**

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

Grilled Vegetable Napoleon **\$140**

*Bell Pepper Coulis, Balsamic Glaze
Grilled Portobello, Local Garden Vegetables,
Sweet Red Onion, White Rice*

Wild Mushroom & English Pea Risotto **\$140**

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



Entreés

All Plated Dinner Choices are Priced per Person

Pan Seared Rockfish **\$160**

*Citrus Beurre Blanc, Parmesan-Garlic
Fingerling, Roasted Ratatouille, Grilled Carrots*

Slow Cooked Short Ribs **\$160**

*Pan Reduction, Parsnip Puree, Fall Vegetable
Hash, Roasted Brussel Sprouts, Fried Shallots*

Seared Filet Mignon **\$185**

*Brandied Peppercorn Sauce
Parmesan-Truffle Potato Gratin, Charred
Asparagus, Wild Mushrooms, Baby Bell Pepper*

Eastern Shore Crabcakes **\$185**

*Roasted Red Pepper Coulis
Sea Salt & Rosemary Red Potatoes, Glazed
Malibu Carrots, Frenched Green Beans*

Pan Seared Chicken & Crabcake **\$185**

*Grain Mustard Cream & Roasted Red Pepper
Coulis, Corn & Smoked Gouda Yukon Whipped
Potatoes, Rainbow Cauliflower Tarragon
Malibu Carrots*

Seared Filet & Crabcake **\$215**

*Cabernet Demiglaze & Citrus Cream
Sea Salt & Rosemary Red Potatoes, Grilled
Broccolini, Divina Tomato*



Wedding Stationed Entrées Menu

\$160 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.

Fresh Salads

Traditional Garden

Baby Greens, Heirloom Tomatoes, Carrot Ribbons, Sweet Red Onion, Cucumbers, Croutons

Caesar Salad

Romaine Hearts, Ciabatta Crostini, Roasted Garlic, Shaved Parmesan, Caesar Dressing

Strawberry & Spinach

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

Iceberg Wedge

Baby Iceberg, Smoked Bacon, Heirloom Tomatoes, Sweet Red Onion, Bleu Cheese Crumbles, Bleu Cheese Dressing

Composed Caprese

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

Classic Greek

Fresh Local Farm Tomato, English Cucumber, Sweet Red Onion, Greek Olives, Imported Greek Feta, Caper Berries, Fresh Oregano Feta Vinaigrette

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Signature Stations

All Stations require one Chef Attendant per 125 guests at \$125.

Build Your Own Mashed Potato & Mac n' Cheese Bar

Gold Whipped Potatoes & Famous Mac n' Cheese served with Rosemary Grilled Chicken, Spanish Chorizo, Scallions, Smoked Bacon, Chives, Sour Cream, Cheddar Cheese, Bleu Cheese Crumbles

Risotto Bar

Traditional Creamy Risotto served with Wild Mushroom Ragout, Garlic-Herb Shrimp Scampi, or Roasted Seasonal Vegetables & Provençal Sauce

Pasta Station

*Pastas: Fettuccine, 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*



Carving Stations

All Stations require one Chef Attendant per 125 guests at \$125.
Includes Artisan Slider Rolls.

Honey-Citrus Glaze Salmon

Served with Wild Rice & Roasted Broccoli

Deep Fried Turkey Breast

Served with Cranberry Aioli, Garlic Whipped Potatoes & Vegetable Medley

Churrascaria-Style Flank Steak

Served with Chimichurri, Roasted Gold Potatoes & Grilled Vegetables

French Rack of Lamb

Mushroom Ragout, Garlic-Parmesan Fingerlings & Glazed Carrot

Herb Prime Rib

Served with Herb Au Jus and Garlic Whipped Potatoes & Fresh Green Beans

Grilled Beef Tenderloin

Cabernet Demi-Glace, Herb Roasted Potatoes & Grilled Asparagus



Signature Stations

All Stations require one Chef Attendant per 125 guests at \$125.

Southern Comfort

+10/per person

All Your Southern Favorites! Fried Chicken, Buttermilk Biscuits, Carolina BBQ Pork Sliders, Classic Slaw, Corn on the Cob, Blackened Shrimp & Grits, Homemade Sweet Tea. Waffle Bar Made to Order with Cheddar Cheese, Scallions, Hot Honey, Vermont Maple Syrup

Mediterranean Experience

+10/per person

Lite & Refreshing! Explore our Mediterranean Station with Grilled Branzino with Fresh Lemon & EVOO, Lamb Gyro Meatballs with House Tzatziki & Pita, Shrimp Oreganata, Grilled Local Vegetables, Lemon Roasted Potatoes

Eastern Shore Crab Cakes

+15/per person

Explore Eastern Shore Crab Cakes made to your liking. Crispy Fried, Broiled and Pan Seared. Old Bay Potato Frites, Roasted Corn Succotash, Old Bay Remoulade, Classic Cocktail Sauce

A Taste of Their Story

Market Price

A reflection of the couple's journey through food. It may feature flavors from the places they first met, grew up, first date, or cherished dishes inspired by family traditions! Each selection is thoughtfully chosen to honor the love story and life they are building together.

A three-tiered buffet cart is shown on the left side of the page. The top tier holds several small, square appetizers. The middle tier is filled with a large, vibrant green salad. The bottom tier contains a salad with arugula, strawberries, and other ingredients. In the foreground, there is a stack of white napkins and a metal tray with silverware.

Wedding Buffet

Entrées Menu

\$160 per person

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

**50-person minimum*

Fresh Salads

Traditional Garden

Baby Greens, Heirloom Tomatoes, Carrot Ribbons, Sweet Red Onion, Cucumbers, Croutons

Caesar Salad

Romaine Hearts, Ciabatta Crostini, Roasted Garlic, Shaved Parmesan, Caesar Dressing

Strawberry & Spinach

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

Iceberg Wedge

Baby Iceberg, Smoked Bacon, Heirloom Tomatoes, Sweet Red Onion, Bleu Cheese Crumbles, Bleu Cheese Dressing

Composed Caprese

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

Classic Greek

Fresh Local Farm Tomato, English Cucumber, Sweet Red Onion, Greek Olives, Imported Greek Feta, Caper Berries, Fresh Oregano Feta Vinaigrette

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Entreés

Stout Braised Short Rib

with Creamy Polenta and Truffle Brussel Sprouts

Chicken Marsala

Seared Chicken Breast, Wild Mushrooms, Sweet Marsala Wine, Beef Reduction

Chicken Piccata

Seared Chicken Breast, Capers, Chicken Jus, Extra Virgin Olive Oil, Fresh Lemon

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 Filet Medallions

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



Accompaniments

Select Vegetable and Starch Pairing to compliment your menu

Vegetables

Vegetable Medley

Lemon-Pepper Green Beans

Country Green Beans

Roasted Brussel Sprouts

Steamed Broccoli

Roasted Ratatouille

Parmesan Encrusted
Cauliflower

Garlic Asparagus - **(\$2)**

Starches

Roasted Red Potatoes

Garlic Mashed Potatoes

Wild Rice with Almonds &
Craisins

Scalloped Potatoes

Cheddar Grits

Maple-Bourbon Sweet Potatoes

French Fries

Parmesan-Truffle Frites



Special Night Enhancements

Priced per Person per hour

Mini Sliders \$10

Classic Cheese Burgers, Carolina Pulled Pork, Crispy Fried Chicken Bites, French Fries, Spicy Pickles, Citrus Slaw, Ketchup, Mustard, Mayo, BBQ, Assorted Hot Sauces

Philly Cheesesteaks Sliders \$10

Shaved Ribeye with Cooper Sharp, Pulled Chicken with Provolone, French Fries, Roasted Mushrooms, Caramelized Onions, Sweet Peppers, Hot Pepper Relish, Ketchup, Mayo

Grotto's Pizza \$14

Enjoy an Eastern Shore favorite with Famous Grotto's Pizza. Classic Cheese, Pepperoni & Vegetable Blanco

Additional Toppings Extra

Desserts

Assortment of Smith Island Cakes \$12pp

Assorted Mini Desserts \$9pp

Cannoli's Chocolate Covered Strawberries \$12pp

Fresh Baked Cookies & Brownies \$10pp

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

TACOS & TEQUILA \$34

Famous Lighthouse Tacos Paired with Our Classic Flavored Margaritas!
Pulled Chicken, Slow Roasted Pork, Marinated Flank Steak, Soft Flour Tortillas, Yuzu Cabbage, House Pico de Gallo, Cheddar Cheese, Roasted Tomato Salsa, Sour Cream, Fresh Guacamole

Classic Margarita, Strawberry Puree, Mango Puree, Tajin and Flavored Salts

BOURBON & BBQ \$38

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

House Smoked Brisket, Slow Roasted Pork, Smoked Jalapeño Brat, Toasted Mac n' Cheese, Cole Slaw Brioche Slider Rolls, and Accoutrements

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Beverage Packages

*Priced per Person per hour
All Packages include 1 bartender for up to 75 people*

Bloody Mary & Mimosa Bar \$15

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.

Soda Bar \$8

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Club Soda, Tonic Water, and Bottled Water with Cherries, Oranges, Lemons, and Limes.

The Dewey Crush Bar \$16

Assorted Steel Blu vodka flavors, fresh crushed orange, lemon, lime, grapefruit, pineapple, and watermelon (in season), club soda, and sprite.

Gourmet Lemonade and Cold Brewed Iced Tea \$10

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Club Soda, Tonic Water, and Bottled Water with Cherries, Oranges, Lemons, and Limes.

Espresso Martini Bar \$16

End the night with our hand-crafted Espresso Martini. Fresh Brewed Espresso, Tito's Vodka, Kahlua Liquor, Chocolate Covered Espresso Beans, Assorted Toppings

Beverage Plans

House Brand Offerings

Beer: Budweiser, Bud Light, Michelob Ultra, Coors Light, Yuengling, Miller Lite, Corona Extra, Corona Light, Assorted Draft Beer Selection

Wine: House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Spirits: House Vodka, Orange and Grapefruit flavored Vodka, Whiskey, Scotch, Gin, Tequila, Bourbon, Rum, Spiced Rum, Coconut Rum, Triple Sec

Premium Brand Offerings

Beer: Budweiser, Bud Light, Michelob Ultra, Coors Light, Yuengling, Miller Lite, Corona Extra, Corona Light, Assorted Draft Beer Selection

Wine: House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Spirits: Titos, Stateside, Steel Blu Orange and Grapefruit 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

Ultimate Brand Offerings

Beer: Budweiser, Bud Light, Michelob Ultra, Coors Light, Yuengling, Miller Lite, Corona Extra, Corona Light, Assorted Draft Beer Selection, Dogfish Head, High Noon, NUTRL

Wine: Conti Di San Bonifacio Pinot Grigio, Kendall Jackson Chardonnay, Carmel Road Cabernet Sauvignon, La Crema Pinot Noir, The Pale Rose

Spirits: Grey Goose, Titos, Stateside, Steel Blu Orange and Grapefruit 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





Beverage Pricing

Bar Charge \$175 per bartender (1 Bartender per 75 guests)

Prices are Per Person. The amount charged will be based on the NUMBER of guaranteed Guests

Open Bar - Open Bar - Priced Per person

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
House Brands	\$22	\$26	\$32	\$38	\$44
Premium Brands	\$27	\$31	\$37	\$43	\$49
Ultimate Brands	\$31	\$35	\$41	\$47	\$53
Premium Beer & Wine	\$17	\$21	\$25	\$29	\$33
Ultimate Beer, Wine & Seltzers	\$21	\$25	\$30	\$35	\$38

Add Seltzers to Any Open Bar Package - \$3 per hour, per person

Cash Bar - Charged to Guests or Direct to Master Account

	Beer Domestic/Import/Craft	Wine	Mixed Drinks	Rocks	Cordials
House Brands	\$7/\$8/\$9	\$9	\$10	\$11	N/A
Premium Brands	\$7/\$8/\$9	\$9	\$11	\$12	\$11
Ultimate Brands	\$7/\$8/\$9	\$12	\$12	\$14	\$12

Soft Drinks - \$5

Champagne Toast - \$5 per Person

Champagne Wall - \$1500 (96 pours + 1 refill)