

Diamond Package

*For Your Special Wedding Event,
We offer the following:*

Glass of Champagne for Toast

Wine Service throughout Dinner with Our House Wine Selection
SCOTT'S CHARDONNAY & CABERNET SAUVIGNON
(Based on Two Glasses Per Person)



Selection of Five Passed Hors D'oeuvres During Pre-Reception
Three Course Dinner
Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Assorted Teas



Special Rates for Overnight Guests
Subject to Availability



*Complimentary Accommodation for the
Bride and Groom on Their Wedding Night*



Menu Tasting for Two



Dance floor, head table and cake table
Burgundy floor-length linen with ivory overlay and matching napkins
Votive candles

\$99.00 Per Person

Reception

Tray Passed by White Gloved Servers, Select Any Five

COLD HORS D'OEUVRES

Smoked Salmon Tartare on Pumpernickel
Parma Prosciutto with Seasonal Melon
Polenta Rounds with Ricotta Cheese and Sun-Dried Tomatoes
Smoked Trout Salad on Crostinis
Thai Beef Salad on Prawn Cracker
Scallops Ceviche in Cherry Tomatoes



HOT HORS D'OEUVRES

Sesame Chicken Skewers with Peanut Dressing
Oven Roasted Scallops in Smoked Bacon
Crispy Phyllo Triangle Filled with Spinach and Feta
Parmesan Artichoke Fritters with Roasted Red Pepper Aioli
Apple Walnut and Blue Cheese Turnover

Dinner

APPETIZERS

Choose One

Boston Clam Chowder

Crab Bisque

Dungeness Crab Cakes with Spicy Remoulade

SALADS

Choose One

Caesar Salad

Chopped Hearts of Romaine, Asiago Cheese, Sourdough Croutons, House-Made Dressing

Field Greens Salad

Mixed Baby Greens, Maytag Blue Cheese, Candied Pecans, Red Onions

Baby Spinach

Warmed Mushroom Vinaigrette, Crispy Chevre, Toasted Hazelnuts and Balsamic Syrup

ENTREES

Choose One

Macadamia Nut Crusted Alaskan Halibut

With Brown Butter, Lemon-Chive Rice Pilaf, and Seasonal Vegetables

Char-Grilled Scottish Salmon

Mediterranean Salsa, Wild Rice, Seasonal Vegetable, Pesto Oil

Blackened Pacific Snapper Gumbo

Savory Broth with Andouille Sausage, Sweet Peppers, & Okra over Steamed Rice

Marinated Skirt Steak

Smashed Fingerling Potatoes, Whiskey Braised Fennel & Cipollini Onions

Herb Grilled Chicken Breast

Brandy-Peppercorn Cream, Demi-Glace, Roasted Garlic Mashed Potatoes and Blue Lake Green Beans

Oyster Mushroom & Butternut Squash Orzo Pasta

Aged Sherry Gastrique

Medallion of Filet Mignon

White Truffle Muscat Butter, Crispy Onion Strings, and Garlic Mashed Potatoes

Certified Premium NY Steak

Garlic Mashed Potatoes, Crispy Onion Strings, and White Truffle Muscat Butter

Filet Mignon and Grilled Prawns

Cabernet Reduction, Herbed Butter, Garlic Mashed Potatoes, and Green Beans

All pricing is exclusive of 20% Service Charge and 7.75% Sales Tax, and are subject to change

Additional Arrangement

WEDDING CEREMONIES

Should you wish to host your ceremony at the Le Rivage Hotel, please note that there will be a \$750 set up fee which includes the use of our chairs and staging and a mutually convenient rehearsal time prior to your wedding date

SPECIAL GUEST ROOM RATES

We are pleased to quote a special room rate for guests attending the wedding, subject to availability. These rates will apply for the weekend of the wedding. It is important to reserve a block of rooms as soon as possible as Room Availability and Rates change frequently.

HONEYMOON SUITE

For weddings of 100 or more guests, the Le Rivage is pleased to provide a complimentary honeymoon suite for the evening of the wedding. For weddings with less than 100 guests, a complimentary deluxe guest room will be provided or a suite at a special honeymoon rate.

FLORAL DECORATIONS

Your catering manager offers a list of quality florists. You are welcome to bring in your own florist or provide your own decorations for the event.

PHOTOGRAPHERS AND VIDEOGRAPHERS

A complete list of quality vendors is available through your catering manager.

LINEN

Specialty linen is available at a discounted rate through the hotel. Please ask your catering manager for details.

REHEARSAL DINNERS & MORNING-AFTER BRUNCHES

We understand that your wedding is not necessarily limited to just one day. Enjoy time with your friends and family by hosting your rehearsal dinner or a refreshing morning-after brunch in one of our banquet rooms. Our Catering Managers can assist with a menu design that perfectly compliments your weekend.

CONFIRMATION OF SPACE/DEPOSITS/PAYMENTS

All food and beverage must be catered through Scott's Seafood. A 20% Service Charge will be applied to all food and beverage items. Sales tax, currently 7.75%, will be added to all food prices and miscellaneous fees. Taxes are subject to change without notification. A non-refundable advance deposit of 30% of the total event fee is required along with a signed copy of the Catering Contract. Another 30% will be due 90 days before the start of the event. The final guarantee of attendance and final payment is due 10 business days prior to your wedding. Our menus and pricing are subject to change without notice until a final contract is signed. A credit card must be kept on file for any overages and/or incidental charges following the event.

PARKING

Valet is offered at a discounted rate for your guests. Parking charges for guests are often covered by the bride and groom

