



The Nyack Seaport



*A premier event facility
nestled on the historic Hudson River.*

Silver Wedding Package

Includes:

- *One Hour Cocktail Reception*
- *Gourmet Assortment of Passed Hors d' Oeuvres*
- *Elegant Cold Display*
- *Four Hour Reception*
- *Four Course Sit-Down Dinner*
- *Champagne Toast*
- *Choice of Two Entrée Selections*
- *Wedding Cake*
- *Premium Brand Bar*
- *Bridal Suite with Champagne*
- *Premium Linens*
- *Place Cards, Direction Cards and Menu Cards*

Nyack Seaport

Grand Cocktail Reception

A Seasonal Assortment of our Chefs Butler Style

Passed Hors d' Oeuvres

Shrimp Cocktail Served with Cocktail Sauce
Coconut Shrimp & Chicken with an Apricot Dipping Sauce
Italian Style Meatballs Marinara
Teriyaki Beef Tenderloin Brochettes
Bamboo Skewered Chicken with a Sweet Chili Thai Sauce
Franks en Croute
Crisp Potato Pancakes with Apple Sauce
Assorted Vegetable Tempura

Elegant Cold Delicacies

Artistically displayed for your guests

Assorted Grilled Vegetables

Grilled Mushrooms, Onions, Tri Color Peppers, Zucchini
With a Balsamic Glaze

Imported and Domestic cheeses

Accompanied by Grape Clusters, Water Crackers and Toasted French bread

Italian Antipasto

Assortment of Air Dried Meats
Selection of Prosciutto, Pepperoni, Salami
Marianted Mushrooms and Artichokes
Accompanied by Water Crackers and Toasted French bread

Assorted Spreads

Eggplant Caponata, Tomato and Basil Bruschetta and Black Olive Tapenade
Toasted French bread

Fresh Seasonal Fruit

Assorted Melons, Tropical Fruits, Grapes and Berries

Fresh Cut Garden Vegetable Crudités

Accompanied by dip

Grand Reception

First Course

Select One

The Seaport Salad

With oven-dried cranberries, candied nuts topped with cider vinaigrette

□

Field Greens

*Crisp Apples, Oven Dried Cranberries, Candied Walnuts,
Bleu Cheese and Raspberry Vinaigrette*

□

Fresh Melon and Prosciutto de Parma

Crushed Sea Salt, Pepper and Olive Oil Drizzle

□

Fresh Mozzarella with Tomatoes and Roasted Red Peppers

With a Balsamic Glaze

□

Grilled Portobello Mushroom

*Served atop Field Greens with Shaved Parmesan, Grape Tomatoes, Red Onion,
Balsamic vinaigrette*

□

Mixed baby green lettuces

With oven-dried cranberries, candied nuts topped with cider vinaigrette

□

Traditional Caesar salad

With croutons and Parmesan cheese

□

Intermezzo

Sorbet

Lemon or Mango

Splash of Champagne and Fresh Mint

Main Entrees Selections

Please select one from each category

Poultry Selections

Nyack Seaport Chicken

*French Breast of Filled with Boursin Cheese and Spinach
Sherry Tomato Sauce*

□

Chicken Sorrentino

*Layers of Eggplant, Prosciutto, and provolone cheese
Madeira Sauce*

□

Sautéed Breast of Chicken

Topped with Wild Mushrooms and Marsala Wine Sauce

□

Chicken Milanese

*Topped with Arugula, Tomato and Mozzarella
Balsamic Drizzle*

Beef Selections

Roasted Shell Steak

With Brandy Peppercorn Sauce

□

Fire Grilled New York Strip Steak

Served with a demi glace

□

Herb Rubbed Classic Prime Rib of Beef

Savory Au jus

□

Medallions of Beef

Served with Shiitake Mushroom Sauce

□

Fire Grilled Rib Eye

Served with a demi glace

□

Seafood Selections

Available at Additional \$5.00 per Guest

Filet of Salmon

Lemon Dill Sauce and Frizzled Leeks

□

Savory Herb or Horseradish Crusted Tilapia

Served with Buerre Blanc

□

Additional Fish Selections are determined based on Seasonal Availability

Vegetarian Entrees are Always Available upon Request at No Additional Cost

All Entrees are served with potatoes and seasonal vegetables

Our Dessert Symphony Includes:

*A Customized Wedding Cake served with French Vanilla Ice Cream
Baked to your specifications*

*Miniature Sweets and Cookies on each table
Coffee and Tea Service*

Beverage Selections

Premium Brand Bar

*Tito's, Stolichnaya Vodka, Absolute Vodka, Smirnoff,
Raspberry, Vanilla, Orange, Citrus Flavored Vodkas
Bacardi, Castillo Silver, Spiced Rum, Coconut Rum
Seagram's 7, Irish whiskey, Beefeater, Tangueray, Dewar's,
Jack Daniels, Jim Beam, John Barr Red & Black Label
White and Gold Mexican Tequila, Variety of Cordials and Mixing Liquors
Imported and Domestic Beers, Soft Drinks, Assorted Juices and Mixers
Cabernet, Chardonnay, Pinot Grigio and White Zinfandel*

**You may also upgrade your open bar selection to an
Ultra Premium Open Bar for your event*