



The Nyack Seaport



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

Gold Wedding Package

Includes:

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

Nyack Seaport

Grand Cocktail Reception

*Our Chef's assortment of Gourmet Butler Style
Passed Hors d' Oeuvres which may include*

*Shrimp Cocktail Served with Cocktail Sauce
Coconut Shrimp with Apricot Dipping Sauce
Beef Wellington Bites with Horseradish Sauce
Bacon Wrapped Scallops
Teriyaki Beef Tenderloin Brochettes
Bamboo Skewered Chicken with a Sweet Chili Thai Sauce
Coney Island Style Franks in a Jacket with mustard
Smoked Salmon Pinwheel on Pumpernickel Points
Potato Pancakes with Applesauce
Italian Style Meat Balls with Marinara Sauce*

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 Bar

*Assortment of Air Dried Meats
Selection of Prosciutto, Pepperoni, Salami
Roasted Red and Yellow Peppers, Marinated Mushrooms and Artichokes
Accompanied by Water Crackers and Toasted French bread*

Chef's Assortment of Tapenades

*Roasted Red Pepper, Tomato and Basil Bruschetta and Black Olive
Homemade Crostinis*

Fresh Seasonal Fruit

Assorted Melons, Tropical Fruits, Grapes and Berries

International Cooking Stations

PLEASE SELECT THREE

Carving Station

Select 2 Roasts

Asian marinated grilled Flank Steak with a hoi sin glaze

Boneless roasted breast of Turkey served with Cranberry

Chutney and Pan Gravy

*Traditional Corned Beef served with Dijon Mustard and
Party Breads*

*Oven Roasted Leg of Lamb with Herbs de Provence and a
Mint Coulis*

Roast Loin of Pork with Savory Jus

Barbecue Braised Brisket in our Signature Sauce

Pasta Station

Select 2

PASTAS

Rigatoni ~ Penne ~ Tortellini

Cavatelli ~ Farfalle ~ Orzichette

SAUCES

Marinara ~ Pesto ~ Al a Vodka ~ Bolognese

Alfredo ~ Sausage and Broccoli Rabe ~

Seafood Fra Diabolo

Accompanied by Parmesan Cheese

Select One of the following

Italian Style Meatballs, Eggplant Rollantini or Mussels

Fried Calamari (additional \$4.00 per person)

Southwest Station

Attendants will sauté to order

Chicken and Beef Strips

Sautéed with Onions and Peppers

*Accompanied by Warm Flour Tortillas,
Guacamole, Sour Cream, Shredded Cheeses,*

Silver Chafer of Mexican Style Rice

Salsa and Chins

All American Grill

Beef Sliders Grilled to order

All Beef Hot-Dogs on a Griddle

Silver Chafer of French Fries and Onion Rings

Sautéed Onions, Ketchup, Cheese Sauce, Gravy,

Lettuce, Tomato, Mustard and Sauerkraut

Heights of Asia Station

Attendants will sauté to order

House Stir-Fry of Chicken and Shrimp

Cold sesame noodles garnished with toasted sesame seeds

Assorted steamed dumplings in bamboo steamer baskets

With Szechwan soy glaze

****Artistically displayed platters of sushi rolls are also
available for \$5.00 per person**

Southern Barbecue Station

Braised Beef Brisket Carved to order

Pulled Pork with mini rolls

Silver Chafer of Macaroni and Cheese

Basket of Fresh Baked Corn Bread

Homemade Cole Slaw

Steak Diane Station

Tender Beef Filets Sautéed to Order

Accompanied by a Brandy Peppercorn Sauce

Silver Chafer of Four Cheese Risotto

The Classic New Yorker

Corned Beef and Pastrami Carved to Order with Dark Breads

And the Classic Accoutrements

All Beef Hotdogs on a Roller with Sautéed Onions and Sauerkraut

Silver Chafer of Split Knishes and Hot Pretzels

French Crepe Station

Attendants will prepare to order

An Array of

*Sweet and Savory Crepes cooked to order
Featuring Fruit and Vegetables fillings*

Peking Duck Station

Attendants will prepare to order

Julianne Breast of Duck

Rolled With Threads of Cucumbers and Scallions

With Hoisin Sauce in a Moo Shu Pancake

Cold sesame noodles garnished with toasted sesame seeds

*Steamed dumplings in bamboo steamer baskets with
Szechwan soy glaze*

Smashed Potato Station

Creamy Mashed Yukon Gold & Sweet Potatoes

Served in Martini Glasses with Assorted Toppings

*Bacon, Cheddar Cheese, Parmesan Cheese, Garlic,
Sautéed Mushrooms and Onions, Chives, Sour Cream*

Yakitori Grilling Station

Attendants will prepare to order

Chicken/Beef/Shrimp Grilled to Order

Hoisin, Ginger and Peanut Dipping Sauces

Silver Chafer of Fried Rice

*Cold sesame noodles garnished with toasted sesame seeds
Steamed dumplings and Shu Mai in bamboo steamer baskets
with Szechwan soy glaze*

Station Enhancements

Seafood Extravaganza Station

*A draped table will be adorned with an Ice Boat
with bright green blanched seaweed. An array of
seafood will adorn the table:*

Lemon Poached Jumbo Shrimp

Cocktail Crab Claws

*Hand shucked clams and oysters on the half
shell with port wine mignonette sauce*

*Icy seafood salad with scallops, shrimp and
calamari with lemon caper vinaigrette*

Traditional Cocktail Sauce and Lemon Wedges

Priced Accordingly

Sushi Station

*Sushi artistically prepared by an authentic
Japanese chef.*

*Station includes a variety of tuna, crab, salmon,
and makij rolls.*

Frizzled pickled ginger, wasabi and soy sauce

Priced Accordingly

Minimum of 100 guests

Specialty Drink Stations

*Let our skilled Mixologists prepare a variety of Martinis for
your guests*

Choice of

Martini Bar, Mojito's or Specialty Drinks of Choice

Priced Accordingly

The Nyack Seaport can customize all stations to meet you needs

The Main Reception

First Course Selections

Select One

Nyack Seaport Salad

Mixed Baby Greens with oven dried cranberries, candied walnuts, cider vinaigrette

Hudson Salad

Feta Cheese, Toasted Walnuts, Oven Dried Cranberries, Pomegranate Vinaigrette

Grilled Portobello Mushroom

Served atop Field Greens

Grape Tomatoes, Red Onion, Shaved Parmesan and a White Balsamic vinaigrette

Harvest Salad

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

Capellini Caesaro

Lemon Poached Shrimp

Serve on a bed of Romaine Lettuce with Tender Angel Hair Pasta and Caesar Dressing

Sesame Crusted Seared Tuna

On a bed of seasonal greens with citrus ginger vinaigrette

Savory Artichoke & Mascarpone Cheese Crepe

Served atop mixed green lettuces with a vinaigrette dressing

Fresh Mozzarella Caprese

With Tomato, Basil and Roasted Pepper over greens with white balsamic vinaigrette

Intermezzo

Select One

Sorbet

Lemon or Mango

With a Splash of Champagne and Fresh Mint

Main Course Selections

Please select one from each category

Poultry Selections

Nyack Seaport Chicken

*French Breast of Chicken
Filled with boursin cheese and spinach
With a Sherry Tomato Sauce*

Chicken Champignon

*Breast of Chicken filled with
Mushrooms
Lush Champagne Sauce*

Hudson Valley Chicken

*Filled with Apples and Herbs
Sweet Apple Jack Brandy Sauce*

Chicken Florentine

*Filled with Spinach and Feta Cheese
Roasted Garlic Sauce*

Chicken Sorrentino

*Layers of Eggplant, Proscuitto and Imported
Provolone Cheese
Madeira Wine Sauce*

Classic Preparations also available

Beef Selections

Fire Grilled New York Strip Steak

Brandy Peppercorn Sauce

Herb Rubbed Prime Rib of Beef

Savory Au jus

Fire Grilled Rib Eye

*Sautéed Mushrooms and Onions
Merlot Demi Glace*

Twin Medallions of Shell Steak

Wild Mushroom Pan Gravy

Flat Iron Steak

*Sautéed Mushrooms and Onions
Merlot Demi Glace*

Flank Steak

Chimichurri Sauce

Seafood Selections

Horseradish Crusted Tilapia

Lemon Buerre Blanc

Walnut Crusted Salmon

Mandarin Ginger Orange Sauce

Seafood Stuffed Tilapia

Garlic Wine Sauce

Herb Crusted Salmon

Lush Champagne Sauce

Additional Fish Selections are determined based on Seasonal Availability

Vegetarian Entrees are always Available upon Request at No Additional Cost

All Entrees are served your choice of Vegetable and Starch

All Menu Items are seasonal and may change based on market availability

Our Dessert Symphony

A Customized Wedding Cake

Baked to your specifications

Served with a French Vanilla Ice Cream and your choice of:

Warm Apple Dumpling

Caramel Swirl and Whipped Cream

Challah Bread Pudding

Caramel Sauce and Whipped Cream

Chocolate Crepe

Raspberry Sauce and Whipped Cream

Coffee and Tea Service

Beverage Selections

Premium Brand Bar

Vodka

*Tito's, Stolichnaya Vodka, Smirnoff,
Raspberry, Vanilla, Orange, Citrus Flavored Vodkas*

Rum

Bacardi, Castillo Silver, Spiced Rum, Coconut Rum

Other

*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

Bud, Bud Light, Corona

Cabernet, Chardonnay, Pinot Grigio and White Zinfandel

Soft Drinks, Assorted Juices and Mixers

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