



## *The Nyack Seaport*



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

# *Platinum Wedding Package*

### *Includes:*

- *Extended Cocktail Reception (Ninety Minutes)*
- *Signature Cocktail*
- *Gourmet Assortment of Passed Hors d' Oeuvres*
- *Elaborate Cold Display*
- *Selection of Four Lavish Cocktail Stations*
- *Four Hour Reception*
- *Four Course Sit-Down Dinner*
- *Champagne Toast*
- *Choice of Three Entrees*
- *Wedding Cake and Dessert*
- *Ultra Premium Brand Open Bar*
- *Bridal Suite with Champagne*
- *Selection of Enhanced Linens*
- *Menu Cards, Place Cards and Direction cards*
- *Valet Parking*

# *Nyack Seaport*

## *Grand Cocktail Reception*

### *Signature Cocktail*

*On Display throughout your Cocktail Reception*  
*Suggestions Include*

***Something Blue***  
*Hypnotic and Champagne*  
*With a Splash of Ginger ale*

***Champagne Supernova***  
*Saint Germaine Liqueur, Champagne and*  
*A Splash of Club Soda*

***Lovely Bubbles***  
*Champagne drenched Cranberries*  
*Floating in Champagne*

### *Our Chef's Assortment of Seasonal Gourmet Butler Style*

#### *Hors d'Oeuvres which may include*

*Shrimp Cocktail Served with Cocktail Sauce ~ Tuna Tartar on a Wonton Skin*  
*Coconut Shrimp with Apricot Dipping Sauce ~ Crab Cakes with Remoulade*  
*Beef Wellington Bites with Horseradish Sauce ~ Bacon Wrapped Scallops*  
*Teriyaki Beef Tenderloin Brochettes ~ Arnicini with Marinara Sauce*  
*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*

#### ***Cold Seafood Bar***

*Iced Jumbo Shrimp Cocktail, Hand Shucked Clams on a Half Shell*  
*Chilled Seafood Salad Accompanied by Cocktail Sauce, Champagne Mignonette and Lemon Wedges*

#### ***Assorted Grilled Vegetables***

*Grilled Portabello Mushrooms, Onions, Tri Color Peppers, Zucchini with a Balsamic Glaze*

#### ***International Cheese Display***

*Brie, Bleu Cheese, Smoked Gouda, Port Wine Cheese Manchego and Goat Cheese*  
*Accompanied by Grape Clusters, Water Crackers and Toasted French bread*

#### ***Italian Antipasto Platter***

*Selection of Sliced Prosciutto, Pepperoni, Salami*  
*Marinated Mushrooms, Artichokes, Red and Yellow Peppers*  
*Accompanied by Water Crackers and Toasted French bread*

#### ***Chef's Assortment of Tapenades***

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

#### ***Fresh Seasonal Fruit***

*Assorted Melons, Tropical Fruits, Grapes and Berries*

# *Selection of Four International Cooking Stations*

## **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 Dark  
Breads*

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

*Sliced Petit Tenderloin au jus and Horseradish Mayo*

*Stuffed Roast Loin of Pork with Savory Jus*

*Barbecue Braised Brisket in our Signature Sauce*

**Rack of Lamb (\*additional)**

## **Trattoria Sauté Stations**

*Select 2 Pasta's and Sauces*

### **PASTAS**

*Rigatoni ~ Penne ~ Tortellini  
Cavatelli ~ Farfalle ~ Orzichette*

### **SAUCES**

*Marinara ~ Pesto ~ Al a Vodka ~ Bolognese  
Alfredo ~ Sausage and Broccoli Rabe ~ Seafood Fra Diabolo*

*Your Choice of:*

*Mussels in a Garlic Wine Sauce*

*Mini Meatballs with Marinara*

*Eggplant Rollatini*

*Fried Calamari with Marinara*

## **Southwest Station**

*Attendants will sauté to order*

*Southwest Seasoned Shrimp, Chicken and Beef  
Sautéed with Onions and Peppers  
Accompanied by Warm Flour Tortillas,  
Guacamole, Sour Cream, Shredded Cheeses,  
Salsa and Chips*

## **Peking Duck Station**

*Attendants will prepare to order*

*Julianne Breast of Duck*

*Rolled With Threads of Cucumbers and Scallions  
With Hoi sin Sauce in a Moo Shu Pancake*

*Assorted Sushi Rolls*

*Soy Sauce Pickled Ginger and Wasabi*

*Cold sesame noodles garnished with toasted sesame seeds*

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

## **Southern Barbecue Station**

*Braised Beef Brisket Carved to order*

*Pulled Pork with mini rolls*

*Texas Lollipops with Cajun mustard*

*Homemade Cole Slaw*

*Silver Chafer of Macaroni and Cheese*

*Basket of Fresh Baked Corn Bread*

## **All American Grill**

*All 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 Saurkraut*

## **Steak Diane Station**

*Attendants will sauté to order*

*Tender Medallions of Filet*

*Lightly dusted in flour and Sautéed*

*Finished in a Brandy Peppercorn Cream Sauce*

*Silver Chafer of Three Cheese Risotto*

## **Smashed Potato Station**

*A waiter will prepare to order*

*Creamy Mashed Yukon Gold & Sweet Potatoes*

*Served in Martini Glasses with Assorted Toppings*

*Cheddar Cheese, Parmesan Cheese, Garlic, Bacon*

*Sautéed Mushrooms and Onions, Chives, Sour Cream*

## *French Crepe Station*

*Attendants will prepare to order*

*An Array of*

*Sweet and Savory Crepes cooked to order*

*Featuring Fruit, Vegetables and Seafood*

## *The Pizza Shop*

*Assorted Flat Bread Pizza's and Calzones*

*Accompanied by Parsley, Red Pepper, Parmesan Cheese, Garlic  
Silver Chafer of Homemade Baked Ziti with Ricotta and Mozzarella  
Cheese*

## *Wine and Cheese Station*

*Our Chef's Sampler of Imported and Domestic*

*Artisan Cheeses accompanied by*

*Homemade Crostinis, Spiced Nuts, Olives*

*And Distinctive Wines*

## *Cuban Station*

*Cuban Sandwiches pressed to order*

*Arroz Morro, Sweet Plantains*

*The Nyack Seaport*

*The Nyack Seaport can customize all stations to meet your needs*

# *The Grand Reception*

## *First Course Selections*

*Select One*

### *Savory Artichoke & Mascarpone Cheese Crepe*

*Served atop mixed green lettuces with a  
vinaigrette dressing*

### *Goat Cheese Gateau*

*Served over field greens  
Garnished with tomato-herb  
vinaigrette*

### *Sesame Seared Tuna*

*Dollop of Wasabi  
Over Greens with a Citrus Ginger  
Dressing*

### *Lobster filled Ravioli*

*Pink Cream Sauce*

### *Field Greens*

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

### *Seafood Farfalle*

*Tender Bowtie Pasta tossed  
with Baby Shrimp and Bay  
Scallops in a light garlic sauce*

### *Grilled Portobello Mushroom*

*Served atop Baby Spinach  
Grape Tomatoes, Red Onion,  
Shaved Parmesan Cheese and a  
Balsamic vinaigrette*

### *Volavant*

*Towering Pastry Shell filled with your  
choice of a Mélange of Mushrooms,  
Vegetables, or Seafood  
With a creamy garlic sauce*

### *Hudson Salad*

*Field Greens with Feta Cheese,  
Toasted Walnuts and  
Pomegranate Vinaigrette*

*The Munch Report*

### *Pan Seared Diver Scallop*

*Served with a Wild Mushroom Risotto  
Red Wine Reduction*

## *Second Course*

### *Salad or Intermezzo*

*Please Select One*

### *Mixed Baby Greens*

*Oven dried cranberries, candied pecans  
and a Cider Vinaigrette*

### *Baby Spinach Salad*

*Oven Roasted Pears, Herbed Croutons  
And a Dijon Vinaigrette*

### *Iceberg Wedge*

*Vine Ripe Tomatoes, Crisp Pancetta  
Bleu Cheese Dressing*

### *Traditional Caesar Salad*

*Herbed Croutons and Parmesan Cheese*

### *Sorbet Intermezzo*

*Choice of Mango or Lemon  
Splash of Champagne and Fresh Mint*

# Main Course Selections

Please select one from each category  
All Entrées are served with your choice of vegetables, wild rice or potato

## Poultry and Pork Selections

**Nyack Seaport Chicken**  
Breast of Chicken Filled with  
Creamy Boursin Cheese and Spinach

**French Breast of Chicken**  
Filled with your choice of  
Cous Cous or Mushroom Duxelle  
Wild Mushroom Pan Gravy

**Pastry Wrapped Chicken**  
Breast of Chicken  
Filled with apples and herbs

**Chicken Roulade**  
Filled with Mozzarella,  
Prosciutto and Basil with a  
Sherry Tomato Sauce

**Crispy Skin Duck**  
Boneless Breast of Duck  
Filled with wild rice  
Dried Cherry Vermouth Sauce

**Frenched Pork Chop**  
Apple Brandy Sauce

## Beef Selections

**Medallion of Shell Steak and Grilled Shrimp**  
Garlic and Herb Compound Butter

**Fire Grilled New York Strip Steak**  
Merlot Demi glace

**Roasted Medallions of Shell Steak**  
Brandy Peppercorn Sauce

**Fire Grilled Rib Eye**  
Sautéed Mushrooms and Onions  
Demi Glace

**Sliced Chateau Briand**  
Merlot Demi Glace

## Seafood Selections

**Red Snapper Provencal**  
Filet of Snapper topped with  
Black Olives, Tomatoes and Capers in a  
Garlic Wine Sauce

**Grilled Swordfish**  
Lemon Buerre Blanc

**Pan Seared Salmon**  
Served atop ginger and garlic caramelized  
carrots and topped with frizzled leeks

**Miso Glazed Sea bass**  
Miso Sauce

**Filet of Salmon**  
With a Creamy Lemon Dill Sauce

**Herb Crusted Salmon**  
Lush Champagne Sauce

Additional Fish Selections are determined based on Seasonal Availability  
Vegetarian Entrees are available upon Request at No Additional Cost

*Our Signature Dessert Trio Includes:*  
*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*

*The Guest Exit*  
*Assorted Cookies and Coffee to Go as a Thank You*  
*From the Bride and Groom*

*Beverage Selections*

*Ultra Premium Brand Bar*

*Ketel One, Stolichnaya Vodka, Absolut Vodka, Jose Cuervo Tequila, Dewar's White,*  
*Canadian Club, Seagram's 7, Jameson, Johnny Walker Black, Jack Daniels, Southern*  
*Comfort, Beefeater Gin, Tanqueray Gin, Bombay Dry Gin, Bombay Sapphire Gin,*  
*Bacardi Superior, Malibu, Captain Morgan Spiced Rum,*  
*Campari, Sweet and Dry Vermouth, Imported and Domestic Beers*  
*Merlot, Cabernet, Chardonnay, Pinot Grigio and White Zinfandel*  
*Soft Drinks, Assorted Juices and Mixes*