

Sea Cliff Clambake Wedding

A wedding feast that is a perfect match for the beautiful seascape setting of Sea Cliff.

Features

- Five hour premium open bar
- Maitre d' service
- Opening toast
- Wine passed throughout dinner
- Hand decorated floral towers
- Color coordinated linens
- Water view deck and dining room

Social Hour

A center piece table with cocktail treats

- Bruchetta mix with toasted croustades
- Aged cheese with flat breads garnished with fruit
- Garden fresh crudite with dipping sauces
- An assortment of filled breads and focaccia

Three unique stations with servers preparing each dish to order.

- French crepe station
- Pasta bar station featuring imported pasta
- Slicing station with carved premium roasts

A wonderful assortment of hot and cold hors d'oeuvres continually passed butler style.

First Course

New England clam chowder or
Sea Cliff Signature Salad

Main Course

- 1 1/4 pound steamed lobster or Beef tenderloin fillet
- Just picked corn on the cob
- Roasted red skin potatoes
- Steamed mussels
- Barbecue chicken
- European crusty rolls and creamery butter

Ending

- Tiered wedding cake of your choice
- Select coffees and teas



*(203)467-2531 www.amarantesseacliff.com
62 Cove Street, New Haven, Connecticut 06512*