

Sea Cliff Gala Wedding

Our Premier Wedding Package

Features

- 5 hour full service premium open bar
- Maitre d' service
- Color coordinated linens
- Wine passed throughout dinner
- Opening toast
- Hand decorated silk floral towers for each table
- Water view deck and grounds

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.

Our iced seafood bar

- Extra large cocktail shrimp
- Crab claws
- Fresh oysters on the half shell
- Norwegian smoked salmon
- A full assortment of seafood dressings

First Course

Sea Cliff Signature Salad

Intermezzo

Tart lemon sorbet garnished

Entrée

Center cut filet mignon and grilled lobster tail or statler chicken and grilled lobster tail accompanied with wild rice medley and chef choice of fresh vegetables or any entrée from the entrée list.

Ending

A tiered wedding cake of your choice served with freshly brewed coffees and teas.

European inspired dessert table, espresso station and after dinner cordials, including a chocolate fountain.



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