



DYKER BEACH GOLF COURSE

WEDDING PACKAGES

CEREMONY PACKAGE

Choice of Indoor Site in the Grand Hall

Or

Outdoor Veranda Overlooking our Scenic Golf Course

Onsite Event Coordinator

1 hour Wedding Ceremony Rehearsal Prior to Your Wedding Day

Bridal Suite

White Wedding Ceremony Chairs

Traditional White Aisle Runner

Seating Accommodations for up to 250 guests

RECEPTION PACKAGES

TRADITIONAL PACKAGE

Cocktail Hour
One Hour of Hosted Bar with Call Brands
Choice of Four Butler Passed Hors d'oeuvres
Choice of Appetizer Course
Choice of Salad
Choice of Three Entrees
Specialty Wedding Cake
Champagne Toas
Four Hour Hosted Bar with Call Brands
Complete Reception Package with your Choice of Linen Colors
Dance Floor
Valet Parking

DELUXE PACKAGE

Cocktail Hour
One Hour of Hosted Bar with Premium Brands
Choice of Four Butler Passed Hors d'oeuvres
Choice of Two Hors d'oeuvres Stations
Choice of Appetizer Course
Choice of Salad
Choice of Three Entrees
Wine Service with Entrees
Specialty Wedding Cake
Dessert Selection
Champagne Toast
Four Hour Hosted Bar Premium Brands
Complete Reception Package with your Choice of Linen Colors
Dance Floor
Valet Parking

PREMIERE PACKAGE

Cocktail Hour
One Hour of Hosted Bar with Premium Brands
Choice of Eight Hors d'oeuvres
Butler Passed or Stations
Choice of Appetizer Course Choice of Salad
Choice of Mid Course
Choice of Three Entrees
Wine Service with Entrees
Specialty Wedding Cake
Viennese Table
Gourmet Coffee Service
Champagne Toast
Four Hour Hosted Bar Premium Brands
Complete Reception Package with your Choice of Linen Colors
Dance Floor
Valet Parking

BUFFET STATION PACKAGE

Cocktail Hour
One Hour of Hosted Bar with Premium Brands
Choice of Four Butler Passed Hors d'oeuvres
Choice of Two Hors d'oeuvres Stations
Buffet Meal
Specialty Wedding Cake
Dessert Selection
Champagne Toast
Four Hour Hosted Bar Premium Brands
Complete Reception Package with your Choice of Linen Colors
Dance Floor
Valet Parking

PACKAGE PRICE AND PLATED DINNER OPTIONS

TRADITIONAL / DELUXE / PREMIERE

Filet Mignon

Served with Port Reduction

Chicken Saltimbocca

Prosciutto, Spinach, Parmesan, Sautéed in Olive Oil, Chicken Broth and Lemon

Prime Rib

Served with Au Jus Creamed Horseradish Sauce

Stuffed Chicken Breast

Stuffed with Prosciutto and Smoked Mozzarella with Spicy Marinara Sauce

Baked Herb Crusted Salmon

Presented with a Beurre Blanc Sauce

Marinated Pork Loin

Roasted and Glazed with Grand Marnier

Pasta Primavera

Linguini with Fresh Seasonal Vegetables in a Creamy Alfredo Sauce

Veal Sorrentino

Tender Slices of Veal Topped with Seasoned Eggplant

Prosciutto and Mozzarella Finished in a Glazed Veal Reduction

Mixed Grill

Petite Filet with Choice of Salmon or Chicken

Surf and Turf

Petite Filet with Lobster Tail

Market Price

Please Select Three Entrees to be Served to your Guests, the Higher Priced Entrée will Determine your Package Price

BUTLER PASSED HORS D'OEUVRES SELECTIONS

COLD

Belgian Endive Stuffed with Salmon Mousse

Bruschetta Topped with Tomato Basil

Prosciutto Wrapped Asparagus Spears

Gorgonzola Grapes

Ceviche

HOT

Chicken Satay

Beef Satay

Pigs in Blanket

Baked Brie in Croustade

Clams Casino

Crab Stuffed Mushroom Caps

Assorted Mini Quiche

Spanakopitas

Mini Crab Cakes with Remoulade Sauce

Mini Springroll
Sausage Stuffed Mushroom Caps

STATION HORS D'OEUVRES SELECTIONS

Smoked Salmon, Whitefish OR Sable
Served with Dill Cream Cheese on Baguette Toast Points
Gourmet Canapé Assortment
Assorted Sushi Roll Display
Fresh Vegetable Crudite with Herb Buttermilk Dip
Seasonal Sliced Fruit and Berries
Imported and Domestic Cheese Display with Crackers
Antipasto Display
Italian Meatballs

APPETIZER SELECTIONS

Chilled Melon with Prosciutto
Wild Mushroom Stuffed Puffed Pastry
Shrimp Ravioli
Italian Wedding Soup
Penne Alla Vodka
Fresh Seasonal Fruit

SALAD SELECTIONS

Chopped Antipasto Salad
Classic Caesar with Garlic Croutons
Mixed Field Greens, Crumbled Gorgonzola, Candied Walnuts with Orange Balsamic Vinaigrette

MID COURSE SELECTIONS

Wild Mushroom Risotto
Lobster Ravioli

DESSERT SELECTIONS

Tiramisu
Individual Fruit Tart
Mini Chocolate Bundt Cake with Raspberry Sauce
New York Style Cheesecake with Strawberry Sauce
Deep Fried Banana Carmel Cheesecake
Crème Brulee Cheesecake
Chocolate Mousse

DINNER BUFFET

CHOICE OF THREE SALADS:

Mixed Green Salad, Pasta Salad, Tossed Caesar Salad
Mixed Field Greens with Gorgonzola, Candied Walnuts and an Orange Balsamic Vinaigrette
Caprese Salad, Chopped Antipasto Salad
Vegetable Crudit  with Savory Dip, Sliced Fresh Seasonal Fruit Display

CHOICE OF ONE PASTA:

Penne Alla Vodka
Linguini with Clam Sauce
Rigatoni Bolognese

CHOICE OF TWO ENTRÉE SELECTIONS:

Herb Crusted Salmon with Beurre Blanc
Breast of Chicken Saltimbocca
Sausage and Peppers
Veal Sorrentino
Roast Sirloin with Port Reduction
Stuffed Chicken

CHOICE OF ONE CARVING STATION

Accompanied by Petite Rolls and Condiments

Steamship Round
Horseradish Cream and Au Jus
Roast Breast of Turkey
Giblet Gravy

Honey Glazed Ham
Dijon Mustard

Roast Pork Tenderloin
Apple Chutney

SEAFOOD DISPLAY

Jumbo Shrimp, Chilled Little Neck Clams, Regional Oysters
Split King Crab Legs
Served Cocktail Sauce and Lemon Wedges

ALL BUFFET ENTREES INCLUDE:

Wild Rice Pilaf, Garlic Mashed Potatoes or Roasted Red Potatoes
Seasonal Vegetables
Warm Rolls and Butter
Assortment of Desserts