

SOMETHING BLUE

PACKAGE



ATLANTIS
BANQUETS + EVENTS
Aquarium | Ballroom | Hotel

SOMETHING BLUE

PACKAGE

Your once-in-a-lifetime celebration deserves a one-of-a-kind setting. From our waterfront location on the Peconic River to our spectacular aquatic displays, [Atlantis Banquets & Events](#) offers the ultimate wedding on the water.

Escape the ordinary and plan your wedding here, in our breathtaking Sea Star Ballroom or Aquarium venue, both located directly on the Peconic River. From the moment you and your guests enter our unique venue your event begins with white glove service, professionally attired wait staff, a personal hostess, and five hours open bar including spirits, bottled beer, wine and champagne.

This Something Blue package includes:

- Waterfront Venue
- Wedding Coordinator
- Uniformed Valet Parking Attendants
- Champagne with Fresh Strawberries Greeting
- Open Bar
- Private Luxurious Bridal Suite with Vanity, Food, Beverages
- Personal Bridal Attendant
- Beautifully Manicured Waterfront Grounds for Wedding Day Photos
- Separate Cocktail Area
- Treasure Chest Gift Envelope Box
- Professionally Attired Wait Staff Trained to Provide Excellent Table Service
 - Complimentary Coat Room Attendant (Seasonal)
- Maître D' and Captain Supervision throughout your Event
 - Place Cards & Directional Cards / Maps

We understand the importance of your event and will make your experience extraordinary and unlike any other. You and your guests deserve nothing less.



The Tuscan Table

Assortment of fine Italian specialties, fresh cheeses, imported meats, and local vegetables presented in grand style

Caprese Display

fresh mozzarella and seasonal tomatoes, drizzled with extra virgin olive oil and topped with fresh basil

Cold Antipasto Display

marinated mushrooms, roasted red and yellow peppers, artichoke hearts, marinated white beans, fresh tortellini salad, eggplant caponata, and assorted seasonal salads

Gourmet International Cheeses

array of imported and domestic cheeses including cheddar, smoked gouda, fontina, dill havarti, and served with a selection of freshly baked breads and assorted crackers

Grilled Vegetables

local farm fresh seasonal vegetables in balsamic marinade, lightly brushed with extra virgin olive oil and garlic

(Variety of specialty carved fruits and vegetable displays all included.)

Hors D'Oeuvres

Passed with white-glove service. Select 10.

Arancini

arborio rice and cheese lightly coated with breadcrumbs then fried, served with marinara sauce

Artichokes and Boursin

artichokes with roasted red peppers and basil tossed with creamy boursin cheese and placed in a phyllo shell

Brie with Raspberry

brie and raspberry jam set in a light phyllo pastry

Shrimp Ceviche

lime, tomato, cilantro, shrimp ceviche, served on a spoon

Chicken Teriyaki

grilled skewers of tender chicken marinated in Asian seasonings

Clams Oreganata

fresh clams baked with breadcrumbs, garlic & fresh oregano

Cocktail Franks en Croute

miniature franks wrapped in a blanket of puff pastry

Coconut Shrimp

shrimp dipped in coconut and panko batter then fried

Cold Caribbean Crab Salad

lump crabmeat tossed with tropical seasonings

Crabmeat and Soba Noodle

lump crabmeat with ponzu marinated soba noodle served on a spoon

Eggplant Mediterranean

roasted eggplant with basil and goat cheese set in a flaky pastry shell

Fried Calamari

tender calamari lightly breaded and fried, served with marinara sauce

Mini Beef Brochettes

marinated sirloin skewers with peppers and onions

Mini Beef Wellington

tenderloin of beef delicately wrapped in puff pastry

Mini Burger Sliders with Beer Shots

mini ground chuck burgers with a side of beer

Chipotle Chicken Empanadas

shredded chicken with chipotle pepper seasoning in a masa crust

Mushroom Tart

blend of four mushrooms and creamy goat cheese in a pastry shell

Potato Pancakes

shredded ribbons of potatoes browned and crispy served with a light apple sauce

Prosciutto, Gorgonzola & Arugula Flatbread Pizza

flat bread crust topped with crispy prosciutto, baby arugula and melted gorgonzola cheese

Sea Scallops

succulent sea scallops wrapped in hickory-smoked bacon

Seared Tuna Canapés

seared tuna and fresh wasabi top this cucumber slice

Sirloin Crostini

thinly sliced sirloin presented with onions and garlic on a baguette round

Smoked Salmon Canapés

smoked salmon and spinach mousse on cracker with truffle pearls

Sun-Dried Tomato Pesto

sun-dried tomatoes blended with fresh herbs, pine nuts, garlic, extra virgin olive oil, parmesan, and balsamic and red wine vinegars

Tomato Bruschetta

fresh tomatoes and basil presented in white spoons

Truffled Potato Puffs

truffle-infused whipped potatoes in buttery pastry



Chef's Carving Table

Choice of five to enhance your cocktail hour
Select 1.

Angus Sirloin

roasted and served with choice of two sauces;
au jus and horseradish

Braised Veal Shoulder

veal shoulder braised Mediterranean style with
white wine, tomatoes, basil and thyme

Country Ham

maple-glazed and presented with spicy honey
mustard

Pork Loin

brown sugar and bourbon-roasted with applesauce

Turkey Breast

slow-roasted and served with cranberry relish



Pasta Bar

Pasta with your choice of sauces and toppings

Farfalle

Tortellini

Penne

Pasta Add-ons:

Broccoli rabe

Crushed red pepper

Fennel sausage

Mushrooms

Parmesan

Pancetta

Peas

Shrimp

Ricotta cheese

Sauces:

Alfredo

Pesto

Vodka

Salad Course

Select 1.

Baby Greens

mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

Classic Caesar

romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

Fresh Mozzarella, Tomato and Basil

sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

Gorgonzola Salad

fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

Quinoa and Buckwheat Salad

quinoa, buckwheat, red himilayan rice, cucumber, tomatoes, carrots, avocado, micro greens with chardonnay vinaigrette

Spinach and Bibb Salad

baby spinach leaves, bibb, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

Traditional Garden

crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette

Main Course

Your guests choose from five of our entrées including one vegetarian entrée

Beef

Select 1.

Châteaubriand

extravagantly center cut beef tenderloin in a traditional red wine and shallot sauce

Filet Mignon**

grilled tender filet mignon complimented by shiitake mushroom madeira demi-glaze

NY Strip Steak

center cut steak served with crispy fried onions and maître d' butter

Prime Rib

traditional rib roast simply roasted with salt and freshly ground black pepper and paired with a rosemary au jus

Meat

Select 1.

Pork Porterhouse

grilled pork porterhouse served with sherried apples

Pork Tenderloin

roasted pork tenderloin with a green peppercorn sauce

Veal Chop**

roast veal chop with porcini dust and light jus

Veal Scallopini

thin sauteed cutlets with diced fresh tomatoes in a white wine sauce

Poultry

Select 1.

Wild Mushroom & Truffle Stuffed Chicken Breast

oven-roasted chicken breast stuffed with wild mushrooms, truffles, sun-dried tomatoes, and goat cheese then topped with marsala sauce

Roast Half Chicken

herb-roasted chicken and root vegetables served with a jus lié

Spanakopita Chicken

chicken breast stuffed with spinach and feta cheese then oven roasted and topped with a creamy garlic sauce

Grilled Chicken

grilled chicken with steamed broccoli rabe in a light garlic and parsley sauce

Roasted Duck**

crispy double breast of duck served with blackberry gastrique

Vegetarian

Select 1.

Chickpea Stew

chickpea, sweet potato curry coconut stew over rice

French Calzone

golden-brown puff pastry crescent filled with ricotta, goat and mozzarella cheeses served with tomato basil puree

Mushroom Risotto

arborio rice slow cooked and mixed with portobello, cremini, oyster, shiitake mushrooms finished with parmigiana and butter

Pasta Primavera*

penne pasta al dente tossed with grilled vegetables in a light garlic and extra virgin olive oil sauce

Quinoa*

steamed quinoa with shiitake mushrooms, leeks and roasted red peppers

Seafood

Select 1.

Seasonal Fresh Fish

sustainable fish with a choice of one of our chef's signature preparations – oven-broiled or grilled

Atlantic Salmon

oven roasted in a light tarragon beurre blanc

Red Snapper

baked red snapper topped with lightly sautéed jumbo lump crabmeat in a lemon cream sauce

Lobster Tail**

baked stuffed lobster tail served with melted butter and lemon



*vegan optional
**market price



sweet endings

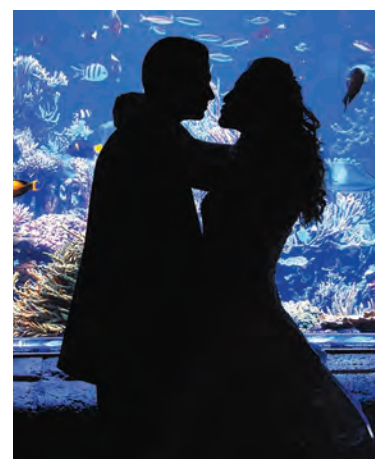


Tiered Wedding Cake

create the cake of your dreams with your choice of fillings

Freshly Brewed Regular & Decaffeinated Coffee & Tea

All fine baked goods by local bakers



Menu Enhancements

Cocktail

Specialty or Cocktail Stations

additional specialty, cocktail, or buffet stations to choose from

Seafood

iced seafood display with clams, oysters, and shrimp, along with cocktail sauce, mignonette sauce, lemon wedges, and mini tabasco bottles

Sushi

- authentic sushi bar complete with personal sushi chef
- butler style passed sushi

Dinner

Appetizer Course

additional appetizer course

Dessert

Tiered Trays & Berries

trays of Italian & French pastries & cookies, along with chocolate-covered strawberries

Belgian Chocolate Fountain

fountain includes choice of white, milk, or dark chocolates

Candy Bar

candy buffet in decorative cart

Custom-Designed Wedding Cake

create the cake of your dreams and have our expert bakers create your custom cake

Espresso, Cappuccino, and Cordial Bar

Delicious cordials served in dark chocolate cordial cups, accompanied by espresso and cappuccino

Ice Cream Sundae Bar

chocolate and vanilla ice cream along with whipped cream, chocolate sauce, hot fudge, sprinkles, and a cherry on top

Sweet Crepe Station

nutella, strawberries, bananas, blueberries, raspberries, apples, and whipped cream

Viennese

- buffet assortment of cakes, pastries, and cookies
- full viennese hour includes belgian chocolate fountain and ice cream sundae bar



Other Items

Centerpieces

Ceremony

30-minute ceremony at choice of one of nine indoor or outdoor ceremony locations

Customized Ice Sculpture

Family Fun Center

themed game room

GOBO

a customized spotlight with an image name or logo

Hollywood Spotlight

make an entrance with our 4,000-watt rotating search spotlight

Martini Madness

mixologist will create classic martinis and serve in an "ice luge," includes premium vodkas, gins, flavored vodkas and rums

Treasure Chest Gift Envelope Box

designed to hold gift envelopes

SeaGrape Wine Bottle (Raphael Estate Merlot)

red table wine

Please consult your sales manager for kosher- style, or other special diet needs, menus.



ATLANTIS
BANQUETS + EVENTS
Aquarium | Ballroom | Hotel

431 East Main, Riverhead, NY 11901 | 631.574.8008 | AtlantisBanquetsandEvents.com

[select photos courtesy of Brett Matthews Photography](#)



Atlantis Banquets & Events is located within the Long Island Aquarium
and adjacent to the waterfront Hyatt Place Long Island / East End.