

FLUTTER OF ROMANCE

PACKAGE



ATLANTIS
BANQUETS + EVENTS
Aquarium | Ballroom | Hotel



FLUTTER OF ROMANCE 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 a five hour open bar, bottled beer, wine, and champagne.

The package includes:

- Waterfront Venue
- Wedding Coordinator
- Uniformed Valet Parking Attendants
- Champagne with Fresh Strawberries Greeting
- Five Hour Open Bar
- Private Luxurious Bridal Suite with Vanity, Food, Beverages
- Personal Bridal Attendant
- Beautifully Manicured Waterfront Grounds for Wedding Day Photos
- Separate Cocktail Area Decorated with Votive Candles
- 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 and 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.



Signature Specialty Stations

Make your menu unforgettable. Select 1.

Asian Wok Station

white rice, fried rice, sesame chicken, beef and broccoli, fortune cookies, fried wonton noodles, crab rangoon

Assorted Grilled Cheeses With Tomato Soup Shot

cheddar, fontina, American, and havarti cheeses, served on white, wheat, marbled rye and egg breads with shots of tomato soup

Bacon Bar

deep-fried, chocolate-dipped, maple-glazed candied, applewood smoked, BLT sliders, cheddar & bacon biscuits, pretzel rolls with bacon jam, bacon artichoke dip, bacon popcorn, pineapple, potato, asparagus, water chestnut wrapped in bacon

Ramen & Dumpling Station

Ramen noodles, broth, hard-boiled egg, soy, miso, chicken, shrimp, bean sprout, pork kimchi dumpling, spinach dumpling, ponzu, teriyaki, Japanese dressing

Fresh Mozzarella Station

hand-made fresh mozzarella, with tomato, basil, sun-dried tomato, olive tapenade, eggplant toppings and assorted crostini

Mashed Potato Martini Bar

crushed red, sweet, and Idaho potatoes, along with bacon, cheddar cheese, peas, corn, roasted garlic, mini marshmallows, green onions, gravy, chives and sour cream

Chicken & Waffle Station

popcorn chicken with mashed potatoes, waffle cones, bbq sauce, spicy bbq sauce, honey mustard, maple syrup and gravy

Savory Crepe Station

scallops, shrimp, and mushrooms, sautéed in butter with seasonings, topped with gruyere cheese, ham and swiss with arugula topped with a dijon sauce, and eggplant, zucchini, bell pepper, tomatoes, garlic and herbs

Slider Station

miniature hamburgers, chicken sliders, and pulled pork, served with assorted cheeses, pickle chips, lettuce, tomatoes and onions, along with ketchup and mustard

Taco Station

marinated beef, seasoned chicken, soft or crisp taco shells and fresh tomatoes, shredded lettuce, guacamole, tomato salsa, cheddar cheese, sour cream, black beans and corn

cocktailhour

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 and dill havarti, 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 and grilled

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 and fresh oregano

Cocktail Franks en Croute

miniature franks wrapped in a blanket of puff pastry

Coconut Shrimp

tender shrimp fried and batter dipped in coconut & panko

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 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 applesauce

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, 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

Salad

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 Himalayan 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

Pasta

Select 1.

Penne Alla Vodka

penne in a sweet tomato sauce and finished with vodka and cream

Ravioli Al Pomodoro

ravioli stuffed with ricotta, parmesan, mozzarella, and romano cheeses, served in a plum tomato and roasted garlic sauce finished with fresh basil

Rigatoni Bolognese

rigatoni served with a classic meat sauce blend of veal, pork, and beef

Stuffed Shells

classic pasta shells stuffed with mascarpone, ricotta, and spinach with a pomodoro sauce made from tomatoes, garlic, olive oil, and fresh basil

Tortellini Alfredo

cheese-filled rainbow tortellini tossed in a buttery parmesan cream sauce

Whole Wheat Penne Al Pesto

fresh basil, pine nuts, and garlic blended with parmesan and olive oil tossed with whole wheat penne pasta

Accompaniments

Select 1.

Eggplant Rollatini

breaded eggplant cutlets rolled and stuffed with ricotta cheese in a tomato basil sauce

Garlic Mashed Potatoes

mashed idaho potatoes with roasted garlic and butter

Mushroom Risotto

arborio rice slow cooked and mixed with portobello, cremini, oyster, and shitake mushrooms

Red Bliss Roasted Potatoes

quartered and roasted with fresh rosemary

Roasted Root Vegetables

carrots, turnips, and parsnips roasted then tossed in a butter sauce

Steamed Mixed Vegetables

lightly seasoned seasonal vegetables are steamed and tossed in extra virgin olive oil

Carving

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

Chafing Dishes

Select 4.

Beef Buffet Selection

Beef & Broccoli

teriyaki-glazed tender beef sautéed with peppers, onions and broccoli in a garlic soy sauce

Braised Short Ribs

beef short ribs braised in red wine and a finely diced mirepoix

Ropa Vieja

Cuban shredded beef with cilantro, tomatoes, and sofrito all served over white rice

Sirloin Tips Marchand du Vin

beef slowly braised in red wine, shallots and mushrooms

Chicken Buffet Selection

Chicken Francese

buttery lemon-wine sauce envelops lightly battered chicken

Hawaiian Chicken

tender chicken breast pieces tossed with pineapple, peppers, onions and teriyaki

Chicken Saltimbocca

breast of chicken with prosciutto, sage, and spinach, served in a marsala wine sauce

Chicken Scarpariello

chicken breast braised with Italian sausage, peppers and a spicy white wine sauce

Pesto Chicken

lightly sautéed chicken & pesto with sliced tomato & fresh mozzarella

Roast Chicken

oven-roasted chicken breasts with cremini mushrooms

Sautéed Chicken

red peppers and roasted garlic top this sautéed chicken in a tarragon and lemon butter sauce

Sesame Chicken

boneless and breaded tender chunks of chicken fried then tossed in a spicy ginger glaze and topped with toasted sesame seeds

Pork Buffet Selection

BBQ Ribs

slow-roasted St. Louis pork ribs covered in a tangy, traditional BBQ sauce

Hoisin Pork

roasted pork tenderloin marinated in hoisin, soy, sesame oil and garlic

Italian Sausage & Peppers

sweet Italian sausage with peppers, onions, tomatoes and basil

Polish Kielbasa

old-world style braised with sauerkraut, white wine and caraway seeds

buffet (continued)

Seafood Buffet Selection

Cashew-Crusted Tilapia

farm-raised tilapia crusted with crushed cashews in a light lemon butter sauce

Jambalaya

chicken, shrimp, and sausage tossed with creole-style rice

Paella

slow-cooked rice stew with shrimp, scallops, mussels, clams and chorizo sausage with a saffron seasoning

Mahi Mahi

seared and topped with mango salsa

Mussels Luciano

mussels steamed with fresh garlic, white wine and extra virgin olive oil

Roast Salmon

lightly seared salmon prepared with herbs and a hint of lemon

Local Sustainable Seafood

seasonal seafood selection

Veal Buffet Selection

Veal Marsala

flour-dusted scallopini of veal sautéed then finished with marsala wine, mushrooms and demi-glace

Veal Meatballs

veal meatballs in a marsala wine and tomato demi-glace

Veal Piccata

tender veal cutlets sautéed in a butter sauce and finished with fresh lemon

Vegetarian Buffet Selection

Garlic Mashed Potatoes

mashed idaho potatoes with roasted garlic and butter

Mushroom Risotto

arborio rice slow cooked and mixed with portobello, cremini, oyster, and shitake mushrooms

Red Bliss Roasted Potatoes

quartered and roasted with fresh rosemary

Roasted Root Vegetables

carrots, turnips, and parsnips roasted then tossed in a butter sauce

Steamed Mixed Vegetables

lightly seasoned seasonal vegetables are steamed and tossed in extra virgin olive oil

Basmati and Orzo Pilaf

asparagus, basmati rice, cranberry beans and orzo

Eggplant Rollatini

breaded eggplant cutlets rolled and stuffed with ricotta cheese in a tomato basil sauce

Gnocchi Stew

gnocchi, cannellini bean, chard and crushed tomato

Pearl Couscous & Red Grains

whole grain blend of couscous, red rice, red quinoa, roasted tomatoes, red & yellow bell peppers, orange & yellow carrots, petite peas, shallots, roasted garlic and basil

Potato and Spinach Baeckoffe

french casserole with potatoes, purple top turnips, spinach and gruyere cheese

Ratatouille

zucchini squash, eggplant, green and red peppers, onions and tomatoes

Tofu Stir Fry (vegan and gluten free)

pan-seared tofu with snow peas, water chestnuts and tamari

indulge

The sweetest of endings
for your wedding.

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.



event enhancements

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

Chefs Carving Table

Choose from angus sirloin, country ham, veal, pork loin, and turkey breast

Pasta

Gourmet selections including penne alla vodka, ravioli al Pomodoro, rigatoni Bolognese, stuffed shells, tortellini alfredo, and whole wheat penne al pesto

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

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, and flavored vodkas and rums

SeaGrape Wine Bottle (Raphael Estate Merlot)

- table wine
- favors

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



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

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

Proud Partner of



Select photos courtesy of Brett Matthews Photography.

Before placing your order, please inform your server if a person in your party has a food allergy.