

# SIGNATURE PACKAGE



ATLANTIS  
BANQUETS + EVENTS  
Aquarium | Ballroom | Hotel



# SIGNATURE PACKAGE

Your once-in-a-lifetime celebration deserves a one-of-a-kind setting. From our elegant waterfront ballroom on the Peconic River to our spectacular, one of a kind, aquatic displays, Atlantis Banquets and Events offers the ultimate wedding on the water.

We feature gourmet culinary options created by our classically trained chefs, making the most of seasonal flavors and using the freshest, sustainable products, ensuring our guests will enjoy every bite.

With white glove service, professionally attired waitstaff, and five hours premium open bar, our meticulous team caters to your every need.

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



## Our Signature Wedding Package includes:

A one-of-a-kind waterfront property featuring both unique and traditional wedding venues:

You may use either venue individually or incorporate the qualities of both venues to create the most amazing experience you and your guests will never forget.

The Long Island Aquarium features a 20-foot cascading indoor waterfall and living walls that feature mesmerizing marine life from around the world, including a breathtaking 120,000- gallon Lost City of Atlantis Shark Exhibit. Our beautifully manicured courtyard, mermaid fountain, and outdoor pavilion overlook the scenic Peconic River.

Enjoy the elegant Sea Star Ballroom featuring a beautiful, three-story Italian marble foyer. A picturesque grand stairway enhanced by a colorful Chihuly-inspired glass chandelier lead up to the Grand Ballroom. The oversized dance floor and double bars with underlit rainbow onyx tops enhance this beautiful ballroom that overlooks the tranquil Peconic River from a spectacular viewpoint.

### Wedding Coordinator

One of our expert coordinators will guide you through the entire on-site wedding experience

### Professional Valet Parking Attendants

Your guests will be greeted by our uniformed valet parking attendants upon their arrival and directed to our entrance

### Chilled Champagne with Fresh Strawberries Greeting

Served to your guests as they arrive and begin sharing in your celebration

### Premium Open Bar

Serving unlimited premium liquors and aperitifs, local wines, local & national brand bottled beer, seltzers and champagne

### Private Bridal Party Suite

With your own private facilities, food, beverages and a personal Bridal Attendant at your service

### Professionally Attired Waitstaff Trained to Provide Excellent White Glove Service

### Complimentary Coat Room Attendant (Seasonal)

Maître d' and Captain Supervision to professionally coordinate all aspects of your event

### Place Cards & Directional Cards/Maps

### Selection of linen colors

Select from colorful table linens and napkins that complement your vision

### Wedding Cake and Dessert

Choose from a large selection of cake styles and fillings plus a dessert

### Espresso, Cappuccino and Cordial Bar

### Internationally Inspired Cuisine

All menu items are expertly prepared on-site the day of your wedding by our culinary professionals

# Sea Star

A one-of-a-kind setting for your once-in-a-lifetime celebration.



## The Tuscan Table

Assortment of fine Italian specialties, fresh cheeses, imported meats & local vegetables

### Caprese Display GF

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

### Cold Antipasto Display GF

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

### Italian Antipasto GF

Italy's finest meats & cheeses including imported sliced prosciutto, pepperoni and soppressata, Genoa salami, and mortadella, imported parmesan cheese, crispy breads and crostini

### Olive Bar GF

Imported olives, Kalamata, Mediterranean black & Spanish green olives with assorted flat breads and focaccia

## Fresh Garden and Charcuterie Table

### Display of Garden Fresh Fruit GF VEGAN

Freshly ripened melons, strawberries, golden pineapple, grapes & other seasonal fruits

### Gourmet International Cheeses and Artisanal Cured Meats & Sausage GF

An array of imported and domestic cheeses including cheddar, smoked gouda, fontina, dill Havarti, all accompanied by a selection of freshly baked breads and assorted wafers

### Assorted Jams, Honey, Tapenade, & Tartines

### Grilled Vegetables GF VEGAN

Garden- to- table farm fresh seasonal vegetables in a balsamic marinade, lightly brushed with extra virgin olive oil and garlic, then grilled to perfection

## Signature Hors D'Oeuvres

Passed with white-glove service • Select 10

### Arancini

Arborio rice & cheese lightly coated with breadcrumbs then fried, served with marinara sauce

### Artichokes & Boursin

Artichokes with roasted red peppers & basil tossed with creamy Boursin cheese & placed in a phyllo shell

### Baked Clams Oreganata

Fresh clams with breadcrumbs, garlic & fresh oregano

### Brie with Raspberry

Brie & raspberry jam set in a light phyllo pastry

### Chicken Teriyaki

Grilled skewers of tender chicken marinated in Asian seasonings

### Chipotle Chicken Empanadas

Shredded chicken with chipotle pepper seasoning in a masa crust

### Cocktail Franks en Croute

Miniature frankfurters wrapped in a rolled blanket of puff pastry

### Coconut Shrimp

Shrimp dipped in coconut and panko batter, then fried to a light golden brown

### Cold Caribbean Crab Salad

Lump crabmeat tossed with tropical seasonings

### Cold Crabmeat & Soba Noodle

Lump crabmeat with ponzu marinated soba noodle served on a spoon

### Eggplant Mediterranean

Roasted eggplant with basil & goat cheese set in a flaky pastry shell

### Fried Calamari

Tender calamari lightly breaded & fried, served with marinara sauce

### Mini Beef Brochettes GF

Marinated sirloin skewers with peppers & onions

### Mini Beef Wellington

Tenderloin of beef delicately wrapped in puff pastry

### Mini Burger Sliders with Beer Shots

Mini ground CAB burgers served with a side beer shot

### Mushroom Tart

Blend of mushrooms & creamy goat cheese in a pastry shell

### Potato Pancakes

Shredded ribbons of potato, browned with a crispy crust, served with a light apple sauce

### Prosciutto, Gorgonzola & Arugula Flatbread Pizza

Flatbread crust topped with crispy prosciutto, baby arugula & melted gorgonzola cheese

### Sea Scallops GF

Succulent sea scallops wrapped in hickory-smoked bacon

### Seared Tuna Canapés GF

Seared tuna and fresh wasabi set atop a fresh cucumber slice

### Shrimp Ceviche GF

A lime, tomato, and cilantro shrimp ceviche

### Sirloin Crostini

Thinly sliced sirloin presented with onions & garlic on a baguette round

### Smoked Salmon Canapés

Smoked salmon & spinach mousse on a cracker with truffle pearls

### Sun-Dried Tomato Pesto

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

### Tomato Bruschetta VEGAN

Fresh tomatoes, garlic seasoned croutons and basil

### Truffled Potato Puffs

Truffle-infused whipped potatoes in a lite buttery pastry

### Passed Sushi \*Additional Charge

Expertly crafted variety of sushi rolls and sashimi passed with pickled ginger, soy sauce and wasabi





## Chef's Carving Table

Select one of your favorite options below to enhance your cocktail hour.

### Angus Sirloin (additional charge) GF

Roasted and served with au jus and horseradish sauce

### Country Ham GF

Maple-glazed and presented with spicy honey mustard

### Pork Loin GF

Brown sugar and bourbon-roasted with applesauce

### Turkey Breast GF

Slow-roasted and served with cranberry relish

### London Broil GF

Grilled and served with onion jam and demi-glace

### 30lb. Suckling Pig (additional charge) GF

Slow Roasted and served whole with applesauce

### Rack of Lamb Provençale (additional charge)

Dijon and herb-crusted with mint jelly and lamb jus



## Pasta Bar

Pasta with your choice of sauces & toppings

### Pasta

Penne  
Tortellini  
Zucchini "Spaghetti" GF

### Sauces

Alfredo  
Pesto  
Vodka

### Accompaniments

Broccoli rabe  
Crushed red pepper  
Fennel sausage  
Mushrooms  
Pancetta  
Parmesan  
Peas  
Ricotta cheese  
Shrimp





## Signature Specialty Stations

Make your menu unforgettable • Select 2

### Asian Wok Station

White rice, fried rice, sesame chicken, beef and broccoli, fried wonton noodles, crab Rangoon and fortune cookies

### Assorted Grilled Cheeses with Tomato Soup Shot

American cheese on white bread, cheddar on wheat, Munster on egg bread, mascarpone and cherry on Italian bread accompanied with shots of tomato soup

### Bacon Bar

A unique variety to include chicken-fried, chocolate-dipped, maple-glaze candied, and applewood smoked bacon, BLT sliders, cheddar & bacon biscuits, and pretzel rolls with bacon jam, bacon popcorn, homemade bacon brownies and bacon and cheese tater kegs

### Mashed Potato Martini Bar

Mashed gorgonzola, red, sweet, and Idaho potatoes, with bacon, cheddar cheese, peas, corn, roasted garlic, mini marshmallows, green onions, gravy, bourbon maple glaze, chives, and sour cream toppings

### Chicken & Waffle Station

Popcorn chicken with mashed potatoes, waffle cones, BBQ sauce, spicy BBQ sauce, honey mustard, maple syrup & gravy

### Savory Crepe Station

Succulent scallops, baby shrimp and mushrooms, sautéed in butter and seasonings, topped with Gruyere cheese, ham and Swiss with arugula, Dijon sauce and eggplant, zucchini, bell peppers, tomatoes, garlic and herbs

### Slider Station

Miniature hamburgers and pulled pork served with French fries, assorted cheeses, pickle chips, lettuce, tomatoes and onions with ketchup and mustard

### Taco Station

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

### Flatbread Pizza Station

Cheese, pepperoni, mushroom & fontina flatbread pizzas, with garlic dipping sauce, garlic knots and marinara

### German Station

Bratwurst, knockwurst, and soft pretzels, served with sauerkraut, warm beer cheese, Dijon and Dusseldorf mustards

### Mac and Cheese Station

Cavatappi pasta in cheese sauce served with mix-ins and toppings; bacon, tomato, blue cheese, cheddar cheese sauce, toasted panko, bread crumbs, shredded parmesan cheese and diced ham

### Seafood Boil Station

Clams, mussels and shrimp, corn, potatoes, and sausage with roasted bone-in chicken pieces, served with Manhattan clam chowder and melted garlic butter

### Carnival Station

Zeppoles, churros, corn dogs, popcorn, cotton candy & freshly made lemonade

### Sushi Station (additional charge)

Authentic sushi bar complete with personal sushi chef







## First Course

### Duet Plate

Select 1

### Burrata

Sundried tomato pesto, olives, figs, prosciutto, served over mixed greens

### Portobello Tower

Portobello mushroom, grilled squashes, eggplant, fresh mozzarella over spinach and bibb lettuce with extra virgin olive oil, drizzled with a balsamic glaze

### Duck Confit

Duck leg over mesclun leaves with blackberries and a raspberry vinaigrette

### Seared Tuna

Tuna steak served with an Asian slaw, wasabi and sprinkled with sesame seeds

### Shrimp Caesar Salad

Cold poached shrimp, romaine lettuce and croutons, with shaved parmesan and classic Caesar dressing

### Chickpea Fries

Chickpea fries, red pepper walnut "ketchup", roasted cauliflower, and trumpet mushrooms with arugula lettuce

### Tomato & Fresh Mozzarella

Yellow and red beefsteak tomatoes, fresh mozzarella, basil, balsamic glaze, extra virgin olive oil atop arugula and radicchio lettuces

## Main Course

Your guests choose from five of our entrees, including one vegetarian entree.

### Beef

Select 1

#### Châteaubriand GF

Extravagantly center cut beef tenderloin in a traditional red wine & shallot sauce

#### Filet Mignon GF

Grilled tender filet mignon complemented by shiitake mushroom madeira demi-glace

#### Grilled NY Sirloin

Center cut sirloin served with crispy fried onions, maître d' butter & demi-glace

#### Prime Rib GF

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

### Veal/Pork

Select 1

#### Pork Porterhouse GF

Grilled pork porterhouse with sherried apples

#### Pork Tenderloin GF

Medallions of pork in a green peppercorn sauce

#### Veal Chop (additional charge) GF

Roast veal chop with porcini dust & light jus

#### Veal Scallopini

Thin sautéed cutlets with diced fresh tomatoes in a white wine sauce

### Poultry

Select 1

#### Grilled Chicken GF

Grilled chicken with steamed broccoli rabe in a light garlic & parsley sauce

#### Roast Half Chicken GF

Herb-roasted chicken with diced carrots, onions & celery with a rosemary jus lié

#### Roasted Duck (additional charge)

Half Long Island duck with raspberry gastrique

#### Spanakopita Chicken

Chicken breast stuffed with spinach & feta cheese then oven roasted & topped with a creamy garlic sauce

#### Wild Mushrooms & Truffle Stuffed Chicken Breast

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

### Vegetarian

Select 1

#### Chickpea Stew GF VEGAN

Chickpea, sweet potato curry coconut stew over rice

#### French Calzone

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

#### Mushroom Risotto GF

Arborio rice slow cooked & mixed with portobello, cremini, oyster & shiitake mushrooms finished with parmesan & butter

#### Pasta Primavera VEGAN

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

#### Braised Kale GF VEGAN

Kale, swiss chard & quinoa with pecans

#### Herb Roasted Seitan VEGAN

Whole wheat seitan with vegetable au jus, black garlic & Chinese vinegar



### Seafood

Select 1

#### Faroe Island Salmon GF

Oven-roasted in a light tarragon beurre blanc

#### Lobster Tail GF (additional charge)

Baked stuffed lobster tail served with melted butter & lemon

#### Red Snapper GF

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

#### Seasonal Fresh Fish

Locally caught sustainable seafood with our chef's signature preparations

### Family Recipe

(may be subject to additional charge)

Bring us your family recipe & we will recreate it at your event



### Tiered Wedding Cake

Create the cake of your dreams with your choice of fillings

### Espresso, Cappuccino, and Cordial Bar

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

Freshly Brewed Regular & Decaffeinated Coffee & Tea

### Dessert Enhancement:

Choice of one additional dessert item

### Italian and French Pastries, Cookies and Chocolate Covered Strawberries

In a tiered-tray display, per table

### Dessert Shooters

Chocolate mousse, tiramisu and strawberry shortcake dessert shooters served to each table

### Mini Gelato Bars

Chocolate, vanilla & espresso gelato bars served with your wedding cake

All fine baked goods by local bakers.







ATLANTIS  
BANQUETS + EVENTS  
Aquarium | Ballroom | Hotel

431 East Main, Riverhead, NY 11901 | 631.574.8008 | [AtlantisBanquetsandEvents.com](http://AtlantisBanquetsandEvents.com)



Select photos courtesy of Brett Matthews Photography,  
EXO Photography, Marco Photography & Video, Ken Hild Photography,  
Platinum Platypus, Inc. and Patken Photographer.

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