

# SWEETHEART PACKAGE



ATLANTIS  
BANQUETS + EVENTS  
Aquarium | Ballroom | Hotel

# SWEETHEART 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 and 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 Sweetheart 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
- Professional DJ & MC
- Wedding Photographer
- Flower Centerpieces, Bridal Party Bouquets & Boutonnieres

**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

### Caprese Display

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

### Cold Antipasto Display

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

### Italian Antipasto

Italy's finest meats including sliced prosciutto, pepperoni, sopressata, genoa salami, mortadella, imported parmesan cheese, crispy breads, and crostini

### Olive Bar

imported olives, Kalamata, Mediterranean black, and 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, and other seasonal fruit

### 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, Honeys, 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



## 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, served in a phyllo shell

### Baked Clams Oreganata

fresh clams with breadcrumbs, garlic & fresh oregano

### Brie with Raspberry

brie and 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 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 CAB burgers with a side beer shot

### Mushroom Tart

blend of mushrooms and creamy goat cheese, served 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

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

### Sea Scallops GF

succulent sea scallops wrapped in hickory-smoked bacon

### Seared Tuna Canapés GF

seared tuna and fresh wasabi top this cucumber slice

### Shrimp Ceviche GF

a lime, tomato, and cilantro shrimp ceviche

### 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 VEGAN

fresh tomatoes, garlic seasoned croutons and basil

### Truffled Potato Puffs

truffle-infused whipped potatoes in 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

#### London Broil GF

grilled and served with sweet onion jam and demi-glace

#### 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

#### Angus Sirloin (Additional Charge) GF

roasted and served with au jus and horseradish

#### 30lb. Suckling Pig (Additional Charge) GF

slow-roasted and served whole with apple sauce

#### Rack of Lamb Provençale (Additional Charge)

Dijon and herb crusted with mint jelly and lamb jus



### Gourmet Pasta Station

#### Penne Alla Vodka

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

#### Tortellini Alfredo

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





## 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

### Gorgonzola Salad

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

### Traditional Garden

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

## Main Course

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

### Beef

Please Select One.

#### Châteaubriand GF\*

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

#### Filet Mignon (Additional Charge) GF\*

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

#### Grilled NY Strip Steak\*

center-cut sirloin steak served with crispy fried onions, maître d' butter and demi-glace

#### Prime Rib (Additional Charge) GF\*

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

### Poultry/ Veal/ Pork

Please Select One.

#### Grilled Chicken GF

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

#### Roast Half Chicken GF

herb-roasted chicken with diced carrots, onions and celery with a rosemary jus lié

#### Spanakopita Chicken

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

#### 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

#### Roasted Duck (Additional Charge)

Half Long Island duck with raspberry gastrique

#### Pork Porterhouse GF

grilled pork porterhouse with sherried apples

#### Pork Tenderloin GF

medallions of pork in a green peppercorn sauce

#### Veal Scallopini

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

#### Veal Chop (Additional Charge) GF

roast veal chop with porcini dust and light jus

### Vegetarian

Please Select One.

#### Chickpea Stew GF VEGAN

chickpea, sweet potato curry coconut stew over rice

#### French Calzone

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

#### Mushroom Risotto GF

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

#### Pasta Primavera (Vegan Optional)

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

#### Braised Kale GF VEGAN

kale, Swiss chard and quinoa with pecans

#### Herb Roasted Seitan VEGAN

whole wheat seitan with vegetable au jus, black garlic, and Chinese vinegar

### Seafood

Please Select One.

#### Faroe Island Salmon GF

oven-roasted in a light tarragon beurre blanc

#### 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

#### Lobster Tail (Additional Charge) GF

baked stuffed lobster tail served with melted butter and lemon

### Family Recipe

May be subject to an additional charge

Bring us your family recipe and we will recreate it for your event



\*This menu item can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy or dietary restrictions.



# sweet endings

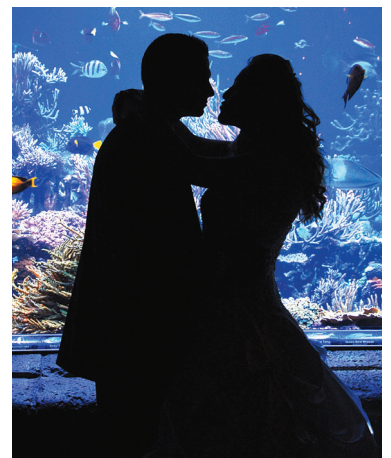


## Tiered Wedding Cake

create the cake of your dreams with your choice of fillings

## Freshly Brewed Regular & Decaffeinated Coffee & Tea

All fine baked goods by local bakers





## Floral Package

- Bride's Bouquet & Groom's Boutonniere
- 4 Bridesmaids' Bouquets & 4 Groomsmen's Boutonnieres
- 10 Table Centerpieces in a Block Arrangement  
(Please note that all flowers are created with the most popular Hydrangea & varietal flowers.)

### Dalsimer Spitz and Peck

516.569.2100  
dalsimerspitzandpeck.com

### Boulevard Florist

631.878.0468  
boulevardflorist@yahoo.com

## Photography Package

- Bride & Groom Album with 30 - 8"x10" Photographs
- 2 - Parent Folio Foldouts (4 - 5"x5" Photos Surrounding an 8"x10" Portrait)
- 2 - 8"x10" Portraits
- 75 Photo Thank You Cards
- Digital Photo Proofs

### ADA Photography

631.929.8253  
adastudioinc.com

### Marco Photography & Video

631.567.0215  
marcophotoinc.org

### Life Art Photography & Video

631.650.6760  
lifeartphotographers.com

## DJ & Productions

- Cocktail Hour Music
- 4-Hour Reception Music (DJ & MC)
- Basic Lighting Package with 2 Dazzling Effects

### Absolute Entertainment

800.TOP.HITS / 631.286.8117  
absolutedjs.com

### Ages Events

631.902.0123  
agesevents.com





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

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

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

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