

Bermuda Diamond Cocktail Hour

Our Lavish 5 hour affair begins with

Our Tuscan Charcuterie ..

*where you can feast on a selection of
domestic and imported cheese,
fresh mozzarella and tomatoes.
grilled marinated vegetables,
roasted peppers, olives
crudite and fresh seasonal fruit.
salumeria selections include prosciutto, & salami...
plus artisan breads and flatbreads*

~Butlered Passed Hors' d'oeuvres~

White glove service

Baked Stuffed Clams

Stuffed Mushrooms

Risotto Cakes

Sicilian Egg Roll

Roasted Pepper & Artichoke Crostini

Beef Wellington

Breaded Shrimp

Chicken Empanadas

~Stations ~

choose 4

Pasta Station (choose 2)

Penne ala Vodka

Rigatoni Pomodoro

Tortellini Alfredo

Cavatelli with Broccoli

Orrechietta with Sausage & Broccoli Rabe

from the Sea (choose 2)

Shrimp Scampi

Zuppa di Clams

Fried Calamari

Mussels Marinara

Bermuda Diamond Cocktail Hour

Our cocktail hour continues...

Seafood Fresca

Assortment of Shrimp & Crabmeat served in glass tasters

Grill Station

Marinated Skewers of Chicken and Steak seasoned and grilled

Mashed Potato Bar

Idaho and Sweet Potatoes ...served with your favorite toppings

Slider Bar

Assortment of Cheeseburger, & pulled Pork sliders

Mac & Cheese Station

Top your favorite comfort food with bacon, tomatoes, ham ...and more

Eggplant Rollatine Italia (choose 2) Chicken & Asparagus Risotto
Sausage and Peppers

Fajita Bar

Make your own Chicken & Steak fajitas

Paella Station (choose 1)

Traditional (Chicken, Seafood & Sausage) Seafood Chicken & Sausage

Mixed Southern Grill

BBQ Chicken, Baby Back Ribs, Briskett, Corn Bread

Bermuda Wedding Dinner

~Champagne Toast~
~Dinner begins with a Garlic Boule and Eggplant Capanata~

~Salad Course~
(choose one)

Italian Burrata Salad...

Creamy burrata on a bed of mixed greens with olives, roasted peppers & artichokes dressed in our house vinaigrette

Citrus Market Salad ...

Sweet mandarin oranges on a bed of baby field greens with red onions, sliced fennel and drizzled with a honey citrus vinaigrette

Harvest Salad...

Crispy granny smith apples, glazed pecans, dried cranberries over balsamic dressed spring greens and topped with blue cheese crumble

~Main Course ~

Hamilton Duet

Filet Mignon and Baked stuffed Shrimp
or choose a choice of 3

Meat Entrée

(choose one)

*****additional charge***

NY Strip Steak with Frizzled Onions

Prime Rib of Beef Bordelaise

Chateaubriand **

Filet Mignon **

Fish Entrée

(choose one)

Port Royale Salmon

Stuffed Filet of Sole with Crabmeat

Baked Stuffed Shrimp with Crabmeat

Chicken Entrée

(choose one)

Chicken Roulade...stuffed with fontina cheese, spinach & prosciutto

Chicken Carfiocini... with artichokes, white wine buerre blanc

Rollatine ...stuffed with herb ricotta cheese and breaded

Chicken Tenders and French Fries available for children under 10

Vegetarian or Gluten free Entrees

All entrees are served with sautéed vegetable medley...zucchini, carrots and squash and Roasted Red Bliss Potatoes with garlic and herbs

~Custom Wedding Cake ~

Presented with Chocolate dipped Strawberry or Ice cream (your choice)

International Coffee service to include espresso and cappuccino

Assorted cordials and after dinner drinks

Bermuda Pearl Cocktail Party

Our 4 hour cocktail affair begins with

~Butlered Passed Hors' doeuvres~

Baked Stuffed Clams

Stuffed Mushrooms

Risotto Cakes

Sicilian Egg Roll

Roasted Pepper & Artichoke Crostini

Beef Wellington

Breaded Shrimp

Chicken Empanadas

~Choose a Tuscan Cart or Plated Signature Salad~

~Stations ~

(select 4)

Pasta Station (choose 1)

Penne ala Vodka Rigatoni Pomodoro

Tortellini Alfredo Cavatelli with Broccoli

Orrechietta with Sausage & Broccoli Rabe

Seafood Fresca

*Assortment of Shrimp & Crabmeat
served in glass tasters*

Fajita Bar

*Make your own
Chicken & Steak fajitas*

Italia (choose 2)

Eggplant Rollatine Sausage and Peppers Chicken & Asparagus Risotto

from the Sea (choose 2)

*Shrimp Scampi Zuppa di Clams Fried Calamari
Mussels Marinara*

Slider Bar

*Assortment of Cheeseburger,
& pulled Pork sliders*

Mashed Potato Bar

*Idaho and Sweet Potatoes ...
served with your favorite toppings*

Mac & Cheese Station

*Top your favorite comfort food with
bacon, tomatoes, ham ...and more*

~Custom Wedding Cake ~

*Presented with Chocolate dipped Strawberry or Ice cream (your choice)
International Coffee service to include espresso and cappuccino
Assorted cordials and after dinner drinks*

Champagne Brunch

A four hour elegant alternative ...perfect when paired with an on site ceremony

~Champagne and Mimosas Tower ~

*Beautifully presented at entrance
includes 4 hour open bar*

Baked Bread Station

*Bagels * Croissants * Muffins
served with assorted jelly, cream cheese and butter*

Salad Station

*Mixed Green Salad tossed in a vinaigrette
Fresh Seasonal Fruit
Charcuterie Display*

Omelete Station

Made in front of your guests with ingredients of their choice

Entrees

*French Toast Casserole
Hickory Smoked Bacon
Country Sausage
Chicken Somerset
Shrimp Scampi over rice or Port Royale Salmon
Penne Pomodoro
Home Fries and Vegetable Medley*

Carving Station

*your choice
Roast Turkey or Marinated Flank steak*

~Custom Wedding Cake ~

*Presented with Chocolate dipped Strawberry or Ice cream (your choice)
International Coffee service to include espresso and cappuccino
Assorted cordials and after dinner drinks*

Bermuda Wedding Inclusions

Staten Island's Premier Wedding Venue

Castle Harbour Grande Ballroom

Swizzle Inn Bar & Hamilton Town Square

exclusively reserved for your cocktail hour

Sonesta Outdoor Balcony & Bermuda Botanical Gardens

for all your photos

Also for your wedding

The Henry VIII Pub & Restaurant ... great for rehearsal dinners

The Wedding Cottage Bed & Breakfast ...

for wedding night stay or out of town guests.

To get ready on your special day, for your comfort and convenience
arrange a room for the brides, grooms and bridal party to get dressed.

~Your wedding includes ~

Premium 5 Hour bar*

other bar packages available

Featuring Top Shelf and premium Liquors and Cordials

Imported and Domestic Beer

Bottled Wines and Champagne

Customized Signature Cocktail available

Exclusive use of Old Bermuda Inn for your wedding photos

Beautifully appointed Bridal Suite and attendant

Your choice of floor length linens,

Table cloth and Napkin color

Candles for cocktail hour tables

Personalized Dinner Menus

Seating cards

*Complimentary wedding tasting **

** nominal charge for additional tastings & guests*

Bermuda Wedding Enhancements

~Hamilton Wedding Chapel~

Includes runner

Half hour \$450

Full hour \$600

(150 guest maximum) over 150 additional charge applies \$_____

~Cocktail Hour~

Seafood Displays presented on an ornamental bed of ice

Unlimited Shrimp... \$8 pp

Unlimited Shrimp and Little Clams... \$12

Premiere... Shrimp, Clams, Oysters, Crab Claws, Lobster market price*

Sushi and Sashimi Bar ... \$ 5pp

Comfort Station... \$4 pp *Gourmet grilled cheese and tomato bisque*

South of the Border... \$6 pp *Beef and fish tacos—toppings and margarita shots*

Cape Cod ... \$ 6pp *mini lobster rolls served with old bay chips, bloody mary and Sam Adams Boston Lager*

~Sweet Endings~

Chocolate Bar... \$ 5pp *decorative dipped sweets— oreos, strawberries, pretzels, etc*

Mini- Venetian Tiers... \$ 5 pp *miniature pastries, cookies and brownies*

Venetian Table ... \$ 14 pp *...Fresh Fruit, Mousse and Pudding shooters, Cheesecake, Chocolate Ganache and Apple Strudel Cookies and Pastries
Chocolate dipped sweets and ice cream plus adds an additional hour to your event*

Custom Candy Buffets **pricing starts at \$ 10 pp*

Frozen Treat Cart..(ice cream novelties or italian ice)...\$4.pp

'Smoes Bar...make your own smoes.....\$4.pp

Old Fashioned Lemonade Stand...ask about pricing

~Farewell~

Snack Shack (located in our parking lot)

Send your guests off with a sweet or savory farewell as they leave

Pizza & Pepsi

Breakfast Sandwiches

Donuts & Coffee

Bermuda Wedding Affiliates

The following is a partial list of professionals whom we continue to work closely with. While we do not hesitate to promote their services as a courtesy to you, we do not take compensation for their referral in order to pass the savings to you.

- Flowers:** *Kitty's & Family Florist.....718-948-2016*
- Limousines:** *A Family Limousine.....718-317-0055*
- Favors/ Invitations:** *Uniquely Yours.....718-667-5515*
Balloons Plus.....718-351-3207
- Bakery:** *Renatos Pastry Shoppe.....718-442-6838*
- Custom Cakes:** *Custom Cakes by Michael.....646-369-4819*
- Music:** *Platinum Dash of Class
Entertainment.....718-967-7347*
DMC Sound.....718-761-3559
Demetrius732-651-1973
** Piano* Jazz Trio*
- Specialty Music:** *Arturo Vega (classical guitarist)....718-981-1757*
M&M Wedding Films.....718-967-7227
- Photography &
Video:** *Emerald Fine Art.....718-984-3703*
- Officiants:** *Rev. Kevin Moran.....917-971-2644*
Rev. Vincent Sica.....718-645-8453
Dorri L. Aspinwall.....917-371-0040

Wedding Payment & Vendor Information

~Schedule~

1. Initial deposit required upon Contract Signing
2. 8 months prior to wedding date 1/3 due _____
3. 4 months prior to wedding date 1/3 due _____
4. 1 month prior to wedding menu and linen appointment _____
5. Final Balance and guest count due 5 days prior to wedding date _____



Favors and other miscellaneous weddings items may be dropped 3 days prior

Final Payment must be in the form of

CERTIFIED FUNDS OR CASH

**PERSONAL CHECKS & CREDIT CARDS
ARE NOT ACCEPTED FOR FINAL PAYMENT**



~Outside Vendor Requirements~

All outside vendors must provide us with a certificate of insurance two(2) weeks prior to your function. The Insurance company must be A+ rated and New York Admitted.

The certificate must contain the following coverage:

General Liability, General Aggregate \$2,000,000.

Fire Damage \$ 50,000.

Umbrella Liability \$10,000,000.

Please have your vendor contact our Catering manager to insure receipt of insurance and set up a delivery and/ or setup time.