

# Wedding Menu

THE RHODE ISLAND CONVENTION CENTER

a wedding in the city ...



Your wedding day is one of the most important days of your life. You deserve an elegant and beautiful affair for your special day. Consider the metropolitan beauty of the Rhode Island Convention Center. From our exceptional staff to our superb in-house catering, your wedding day will be infused with urban style.

Choose from the dramatic city views of our Rotunda Room to our renovated Grand Ballroom, with its warm and refined atmosphere. Whether it's an intimate gathering or a large and grand affair, the Rhode Island Convention Center can ensure a most enchanting wedding in the city.

Our Wedding Menu is just the beginning of wonderful offerings from our Executive Chef. They have been selected to make your wedding a memorable event. Each plate served will be creative and delicious. If our selections do not accommodate your dietary needs our Wedding Consultant will be more than happy to design a menu of your choice. Please speak to your Wedding Consultant to arrange a visit or our space and a tasting to sample your selection.



For more information, call 401.458.6025 or visit our website:  
[www.riconvention.com/weddings](http://www.riconvention.com/weddings)

## *Complimentary Services*

### **Tasting**

A tasting will be set up for both of you and four guests.

### **Hospitality Rooms**

The Bride and Groom and Bridal Party will be given a Hospitality Room with complimentary champagne and cheese platter.

### **Linens**

We will provide either ivory or white linens with a colorful array of dinner napkins. Special table linens may be selected at an additional cost.

### **Coat Check**

A hosted coat check will be provided for your guests.

### **Service**

White Glove Service will be provided throughout the evening.

### **Candles**

We will provide 4 votive candles per table.

## *Hors D'oeuvres Menu*

### **Reception**

#### *Specialty Display*

Selection of Domestic and Imported Cheeses tastefully garnished with Seasonal Grapes and Berries accompanies with assorted Crackers and French Breads.

Array of Seasonal Vegetables Served with Assorted Dips

### **Hors D'oeuvres**

Butler Passed with White Glove Service  
(Select a total of six hors d'oeuvres)

Asparagus wrapped in Prosciutto

California Dates with Brie and Pistachio

Grilled Tenderloin on Crostini with Mild Horseradish Cream

Roasted Tenderloin of Beef on a Mini Corn Cake with Relish

Shrimp Tempura

Mushroom Tartlet

Baked Brie with Dried Fruit & Pecans in Filo

Feta and Sun Dried Tomato Filo Roll

Profiterole Stuffed with Chevre, Olives, Capers and Herbs

Andouille Sausage Mushroom Caps

Maryland Crab Cakes served with a Remoulade Sauce

Bacon Wrapped Scallops

## *Starter Menu*

### **Choice of Soup or Pasta**

Rhode Island Clam Chowder

Traditional Chicken Escarole Soup

Classic Lobster Bisque

Lobster Ravioli served with a Spiced Brandy Crème Sauce

Porcini Tortellini in a Cream Vodka Sauce

Spinach Ravioli in an Aioli Sauce

### **Salad**

Baby Field Greens, Glazed Pistachios and Crumbled Gorgonzola served with a Peppered Orange Vinaigrette

Mixed Field Greens, Fresh Buffalo Mozzarella and Oven Roasted Tomatoes served with a Basil-Garlic Vinaigrette

Baby Spinach Greens, Mushrooms, Chopped Eggs and Crumbled Bacon served with a Warm Bacon Dressing

Caesar Salad, Herb Crouton, Grated Asiago Cheese served with a traditional Caesar Dressing

### **Intermezzo**

Lemon Sorbet

## *Dinner Menu*

*(Please allow us to select a Vegetable and Starch to accompany your entrée)*

### **Poultry**

Sautéed Breast of Chicken served with a Wild Mushroom Marsala Sauces Grilled

Breast of Duck Served with an Apricot Glace

Lemon Garlic Grilled Chicken Breast served with a Caper Mustard Aioli

Breast of Chicken stuffed with Goat Cheese and Spinach served with a Supreme Sauce

### **Beef**

Grilled Filet Mignon served with a Béarnaise Sauce or Cabernet Reduction

Grilled Veal Chop with Morels in a Cognac Cream

Medallion of Beef Tenderloin with a Portobello Mushroom Demi Glace

Roasted Rack of Lam with a Grain Mustard Crust

### **Seafood**

Oven Roasted Halibut En Crote with a Saffron Butter

Grilled Peppered Salmon with a Chive Butter Sauce

Grilled Sea Bass with a Mango and Cilantro Salsa

### **Combination Plates**

Grilled Filet Mignon served with a Béarnaise Sauce and Three Stuffed Jumbo Shrimp

Grilled Filet Mignon served with a Garlic Butter Sauce and Stuffed Lobster Tail

Mixed Grill of Filet Mignon, Lamb Chop & Jumbo Shrimp served with a Garlic Butter Sauce

All prices are subject to a taxable 21% Service Charge and an 8% Rhode Island Sales Tax

# *Rhode Island Convention Center Wedding Package*

*Package 1: Champagne Toast, Cocktail Reception, Salad, Intermezzo, Entrée & Dessert*

*Package 2: Champagne Toast, Cocktail Reception, Appetizer, Salad, Intermezzo, Entrée & Dessert*

<b><u>Entrée Selection</u></b>	<b><u>Package 1</u></b>	<b><u>Package 2</u></b>
Chicken Marsala	\$70.00	\$80.00
Grilled Duck	\$75.00	\$85.00
Lemon Chicken	\$70.00	\$80.00
Stuffed Chicken	\$78.00	\$88.00
Grilled Filet Mignon	\$84.00	\$94.00
Grilled Veal Chop	\$84.00	\$94.00
Medallion of Beef	\$85.00	\$95.00
Rack of Lamb	\$84.00	\$94.00
Roasted Halibut	\$74.00	\$84.00
Peppered Salmon	\$74.00	\$84.00
Grilled Sea Bass	\$78.00	\$88.00
Filet Mignon & Shrimp	\$95.00	\$105.00
Filet Mignon & Lobster Tail	\$100.00	\$110.00

All prices are subject to a taxable 21% Service Charge and an 8% Rhode Island Sales Tax

## *Dessert Selections*

### **Chocolate Covered Ice Cream Heart**

Raspberry sorbet nestled inside vanilla ice cream

### **Chocolate Delight**

Creamy dark, milk and white chocolate mousse

### **Traditional Tiramisu**

Layers of sponge cake soaked with espresso, brandy and rum

### **Apple Tart**

Sliced apples on a flaky crust topped with vanilla ice cream and caramel sauce

### **Seasonal Berries**

Assortment of fresh berries served with a fruit sorbet

### **Orange Delight**

Orange sherbet served with whipped cream and a waffle cookie

### **Enhancements**

#### **Chocolate Dipped Strawberries**

\$6.00 per person

Silver tray filled with dark and white chocolate strawberries – Price is based on two strawberries per person

#### **Chocolate Indulgence**

\$10.50 per person

A fountain of white, milk and dark chocolate (select two) served with assorted fresh fruit, cookies, dried fruit, pound cake, and many other delicacies

#### **Italian Cookie Tray**

\$26.50 per tray

One and a half pound tray of assorted Italian Cookies

#### **Italian Wandies**

\$16.00 per tray

Coffee, Decaffeinated Coffee and Herbal Tea are served with the above

# Cocktail Menu

<b>Cocktails</b>	<b>Hosted Bar</b>	<b>Cash Bar</b>
Premium Brand	\$6.25	\$6.50
Two Liquor Drinks	\$7.25	\$7.50
Martinis	\$8.50	\$8.75
Cognacs and Cordials	\$7.00	\$7.25
Domestic Beer	\$5.00	\$5.25
Imported Beer	\$5.25	\$5.50
<i>Wine by the Glass</i>		
House Wine	\$6.00	\$6.50
Premium Wine	\$6.75	\$7.00
<i>Non-Alcoholic</i>		
Soda	\$3.00	\$3.00
Juice	\$3.75	\$3.75
Bottled Water	\$3.00	\$3.00
Sparkling Water	\$3.75	\$3.75

**Hourly Package Services** (Bartender Fee of \$125.00 per bar will be applied for all Hosted, Cash and Package Bars if bars do not meet the \$300.00 minimum per bar)

Unlimited consumption option for any number of guests for up to 3 hours of service

Premium Brand, Imported & Domestic Beer, Fine Wines, Soda and Waters

1 Hour	2 Hours	Each Additional Hour
\$22.00 per person	\$31.00 per person	\$8.00 per person

Beer, Wine and Soft Drink Package: Imported & Domestic Beer, Fine Wines, Soda

1 Hour	2 Hours	Each Additional Hour
\$16.00 per person	\$24.00 per person	\$6.00 per person

Cordial Service:

\$14.00 per person add Chocolate Dipped Strawberries \$18.00 per person

Keg Prices	Price	Approximate Servings
Domestic	\$400.00	160 servings – 12 ounces
Premium/Domestic	\$450.00	160 servings – 12 ounces
Micro Brews	\$475.00	135 servings – 12 ounces
Heineken	\$475.00	135 servings – 12 ounces

All prices are subject to a taxable 21% Service Charge and an 8% Rhode Island Sales Tax

## *Wine Selection*

- Bollini Pinot Grigio, Trentino, Italy** **\$30.00**  
A golden wine dripping with ripe apple, honeyed pear and marzipan notes, yet edgy on the palate, great as an aperitif or served with light fare, especially seafood dishes.
- Lauquita Sauvignon Blanc, Maule Valley, Chile** **\$30.00**  
Very fruit forward with touches of pineapple and melon with a tangy, cool palate, pairs well with fish and lighter chicken dishes
- Meridian Chardonnay, Santa Barbara County, California** **\$30.00**  
On the nose is nice fruit—green apple, a bit of pineapple and tangerine, full bodied nice oakiness, pairs well with grilled chicken, pork and Mediterranean cuisine.
- Woodbridge Chardonnay by Robert Mondavi, California** **\$30.00**  
Sturdy white with delicious fresh citrus, apple, ripe tropical fruit character and hints of orange blossom and spice, works well with rich foods and creamy sauces.
- Beringer White Zinfandel, California** **\$30.00**  
Flavors of fresh red berry, citrus and melon aromas are rounded out with subtle hints of nutmeg and clove, wonderful with all foods
- Shelalara Private Reserve White Zinfandel** **\$30.00**  
A crisp, fruity aroma opens up to fresh berries with a hint of apple and citrus on the tongue, a great sipping wine or pair it with fruits, poultry, appetizers, and cheeses.
- Meridian Merlot, California** **\$30.00**  
Deep plum and ripe cherry aroma, with generous fruit in the mouth, and a little tannin in the finish works perfectly to pair with lighter foods.
- Robert Mondavi Woodbridge Merlot, California** **\$30.00**  
This Merlot has velvety smooth layers of black cherry, blackberry and chocolate character with just a hint of oak, pairs well with poultry, red meat, pork, and pasta
- Don Baltazar Reserva Malbec, San Juan, Argentina** **\$30.00**  
Deep purple color, tasting of plums, cherries, sweet spice, vanilla and caramel flavors, best served with red meat or hearty pasta dishes.
- Shelalara Sangiovese Merlot** **\$30.00**  
Dark ruby gem, full-bodied limited release, complex wine with soft overtones of cherry chocolate, cinnamon with a touch of oak, great with red sauce pasta and grilled meats.
- Robert Mondavi Woodbridge Cabernet Sauvignon, California** **\$30.00**  
This wine boasts rich dark fruit, cocoa and spice character, a hint of oak for complexity, pairs well with lamb, beef and strong cheese.

All prices are subject to a taxable 21% Service Charge and an 8% Rhode Island Sales Tax

## *Catering Information*

### **Banquet Menu and Arrangements**

The enclosed menus are guidelines designed to assist you in selecting a menu to fit your event. The Rhode Island Convention Center Wedding Staff will be more than happy to design unique menus for your individual events. All prices are subject to a change due to the fluctuations in the market and can be confirmed by your Wedding Consultant.

### **Deposit/Guarantees/Pricing**

Deposits are based on the estimated number of guests attending. Your initial deposit is required upon signing of your contract. A second deposit is due six months prior to your event and the balance is due three business days before your event. Final guarantee must be communicated with your Wedding Consultant by twelve noon, five business days prior to your event. You will be charged based on your final guarantee.

### **Labor Charges**

A fee of \$125.00 per bartender will be applied if bars do not exceed the \$300.00 minimum. Carvers and Chef fees of \$125.00 will apply to all action stations.

### **Decorations**

Arrangements for floral pieces, linens and special props may be made through your Wedding Consultant. All decorations must meet with the approval of the Rhode Island Convention Center. The center will not permit the affixing of anything to the walls or ceiling and when helium balloons are being used a balloon waiver must be signed.

### **Electrical/Audio Visual**

A complete line of modern Audio Visual equipment and services are available through our In-House Audio Visual Team, your Wedding Consultant can assist you with these needs.

### **Cancellation**

Once a contract is executed it is understood that if the group should cancel, the group will be subject to a cancellation fee of up to 100% of the estimated expenses. All deposits are non-refundable.

### **Parking**

Parking is available at the Rhode Island Convention Center Parking Garage. If you would like to make arrangements please speak with your Wedding Consultant.