



Weddings by VIVO!



THE DAY

Wedding Party Suite Ready up to 3 Hours Prior to Guest Arrival

Invitation Prior to Ceremony [30 Minutes]

Ceremony [Length based on Officiant]

Cocktail Reception [1 Hour]

Dinner and Dancing [4 Hours]

Total Event Time without Ceremony | 5 Hours

Total Event with Ceremony | 6 Hours

THE MENU

Wedding Party Suite Menu:

Miniature Tea Sandwiches, Fresh Fruit & Clear Beverages

Invitation Beverage Prior to Ceremony:

Still & Sparkling Water and Champagne

Cocktail Hour

8 Butler Passed Canapés & Hors D'oeuvres

Carving Station

Pasta Station

Dinner Menu

Choice of Three Entrées

Miniature Pastries & Cookies Served with The Wedding Cake

Premium Open Bar Service with Dinner Wine Service

Toast

PRICING

Pricing is determined by your choice of month & day of the week

Pricing Includes all Wedding Planning, Staffing, Setup

Breakdown, China, Glass, Silverware

Tables, Linen, Chairs & Printed Menus

Ceremony Fee | Depending of date & time of wedding

COCKTAIL RECEPTION

PASSED CANAPÉS | (Select 4)

Pink Peppercorn-Seared Beef | Onion Jam, Horseradish Cream

New England Lobster Roll | Old Bay Aioli

Curried Chicken Salad | Phyllo Cup, Micro Cilantro, Dried Cherries

Grape Tomato & Mozzarella | Balsamic Glaze, Basil Oil

Shrimp Ceviche | Bell Peppers, Cilantro, Red Onion, Fresh Lime Juice

Peppercorn-Seared Tuna | Wonton Chip, Wasabi Aioli

Watermelon Salad [Vegan] | Black Sesame Seeds, Jalapeño Vinaigrette

Smoked Salmon Deviled Egg | Mustard, Dill, Capers

Avocado Toast [Vegan] | Tomato Confit, Seven Grain Crostini

Petit BLT | Applewood-Smoked Bacon, Tomato Jam | Lettuce, Chipotle Aioli

Tomato Gazpacho [Vegan] | Jalapeño, Cilantro, Lime Juice

PASSED HORS D'OEUVRES | (Select 4)

Crab Cake | Chipotle Mayo

Petit Beef Wellington | Black Truffle Sauce

Vegetable & Kale Dumplings [Vegan] | Sesame-Ginger Ponzu

Cuban Sandwich | Roasted Pork, Ham, Swiss, Pickle, Dijonnaise

Blackened Chicken & Andouille Skewer | Honey-Mango Sauce

Franks En Croute | Spicy Brown Mustard

Coconut Shrimp | Mango Purée

Short Rib Grilled Cheese | Caramelized Onions, Tomato Cream

Butternut Squash Shooter | Raspberry Coulis, Pumpkin Seeds

Roasted Root Vegetable Kabob [Vegan] | Sea Salt, Crushed Hazelnuts

Parmesan & Spinach-Stuffed Mushroom





CHEESE DISPLAY

Hand-Picked Domestic & International Cheeses to Include:

Vermont Sharp Cheddar | French Brie | Farm House Goat

Smoked Gouda Gorgonzola | Gruyère | Fontinella

Served with Fresh & Dried Fruits | Nuts | Berries

CARVING STATION | (Select Two)

Roasted Tenderloin of Beef | Caramelized Onions | Horseradish Sauce

Pepper-Crusted New York Strip | Bordelaise Sauce

Chimichurri-Roasted Pork Shoulder | Cilantro-Jalapeño Vinaigrette

Roasted Maple-Glazed Breast of Turkey | Sage Pan Gravy, Cranberry Relish

Roasted Side of Atlantic Salmon | Creamy Dill Sauce

PASTA STATION | (Select Two)

Red Pepper Flakes | Grated Pecorino

Focaccia & Sliced Baguettes

Orecchiette alla Norma

Roasted Eggplant | Chiles | Tomatoes | Ricotta Salata

Spaghetti alla Gricia

Pancetta | Peas | Pecorino | Chiffonade of Basil

Cacio e Pepe

Black Pepper | Parmeggiano Reggiano

Mezze Rigatoni

Light Tomato Cream | Peas | Prosciutto

Linguini Bolognese

Braised Short Rib | Tomatoes | Herb Ricotta

Penne Al Forna

Mozzarella | Ricotta | Fines Herbs

Cascatelli

Basil | Pesto | Roasted Pine Nuts

COCKTAIL STATIONS

To add an Additional Station or Late Night Station | Pricing is \$20.00 per guest, per station

STREETS OF NEW YORK

Chicken & Lemongrass Pot Stickers | Mandoo Glaze | Sesame Scallion Oil

All Beef Hot Dogs | Mustard | Sauerkraut

Jamaican Beef Patties | Jerk Chicken

Beef Souvlaki | Dill Garlic Aioli | Pita Bread

New York Pretzel | Spicy Brown Mustard

WHEN HARRY MET SALLY

Carved Pastrami | Roasted Turkey Breast

Jewish Marble Rye | Spicy Brown Mustard | Cole Slaw

Dill Pickles | Bite Sized Knishes | Mini Stuffed Cabbages

MEDITERRANEAN

Marinated-Grilled Chicken, Beef & Vegetable Kabobs

Served with Creamy Tzatziki Sauce & Pita

Falafels with Spicy Yogurt Sauce

Mediterranean Chop Salad

Cucumbers, Tomatoes, Mixed Olives, Roasted Red Peppers, Crumbled Feta

Stuffed Grape Leafs | Artichokes | Roasted Baby Carrots

Roasted Tri-Color Peppers | Grilled Fennel and Marinated Mushrooms

NANTUCKET

New England Lobster Roll | Lemon Aioli

Atlantic Cod Cakes | Tartar Sauce

Steak Bomb Sliders | Peppers, Onions, Provolone Cheese

Shrimp Cocktail | House-Made Cocktail Sauce, Lemon Wedges

FAR EAST

Chicken Lemongrass Potstickers | Mandoo Glaze

Firecracker Shrimp | Sweet Chili Dip | Beef Satay | Ponzu Sauce

Coconut Curry Chicken Skewers | Peanut Sauce

Vegetable Dumplings | Sesame Scallion Soy Sauce





LATIN NIGHTS!

Fried Plantain & Tostones with tomatillo Salsa
Traditional Cuban Sandwich
Beef Empanadas & Salsa Fresca
Queso Empanadas with Salsa Roja
Miniature Fish Tacos

NORTHERN ITALIAN STATION

Caprese Salad - Heirloom Tomatoes, Fresh Mozzarella, Basil Vinaigrette
Prosciutto & Arugula Panini with Arugula & Pickled Onions
Nona's Meat Balls | San Marzano Tomato Sauce
Whipped Ricotta Toast | Calabrian Chili Hot Honey Drizzle

SOUTHERN BELL

Buttermilk Fried Chicken Sliders | Ranch Sauce
Pulled Pork Sliders | Southern Slaw | Mac & Cheese
Chicken BBQ Bites | Honey BBQ
Buttermilk Biscuits | White Sausage Gravy

DUCK STATION

Five-Spiced Duck | Spring Onions | Hoisin Sauce | Scallion Pancakes
Pan-Seared Vegetable Dumplings | Sweet Chili Glaze
Chicken & Lemongrass Pot Stickers | Mandoo Glaze
Vegetable Fried Rice | Soy Sauce | Wonton Shards

NEW YORK FISHERY

Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp
Traditional Cocktail Sauce | Cajun Remoulade | Mignonette
Additional Per Person: \$25 | \$32 to include Lobster Tails

RHODE ISLAND FISHERY

CHILLED

Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp
Traditional Cocktail Sauce | Cajun Remoulade | Mignonette

HOT

Prince Edward Island Mussels | White Wine, Tomato Concasse | Grilled Garlic Buttered Baguettes
Clams Casino | New England Cod Cakes, House-Made Tartar Sauce
Nantucket Seafood Chowder | Maine Lobster & Corn Fritters
Additional Per Person: \$30.00

SEATED DINNER MENU

FIRST COURSE | (Select One)

Peppercorn-Crusted Beef Carpaccio

Frisée | Shaved Parmesan | Truffle Vinaigrette

Grilled Portobello Mushroom

Roasted Peppers | Arugula | Feta | Pine Nuts | Balsamic Glaze

Poached Pear & Blue Cheese Salad

Glazed Pecans | Port Wine-Poached Pears | Crumbled Blue Cheese | Mustard Vinaigrette

Crispy Pork Belly

Blood Orange Marmalade | Arugula | Shaved Fennel

Panzanella Caprese Salad

Heirloom Tomatoes | Fresh Mozzarella | Country Bread | Basil

Caesar Salad

Brioche Croutons | Parmesan Crisp | Pickled Shallot

Crispy Goat Cheese Salad

Watercress | Endive | Red Wine Vinaigrette

Tuna Tartar | Additional \$7.00

Avocado | Sesame Seeds | Wonton Chips | Wasabi Aioli

Truffled Wild Mushroom Risotto

Shaved Parmesan Cheese | Green Peas | Black Truffle Oil

Roasted Beet & Citrus Salad

Crumbled Goat Cheese | Orange Supreme | Roasted Pistachio | Sherry Vinaigrette

Seared Scallops | Additional \$10.00

Cauliflower Purée | Crispy Brussels Sprouts

Pan-Seared Crab Cake | Additional \$7.00

Avocado Purée | House-Made Tartar Sauce | Micro Greens

Quinoa & Jumbo Shrimp

Avocado | Tri-Color Peppers | Cilantro | Lemon Vinaigrette

Mac n' Cheese

Smoked Gouda | Aged White Cheddar | Crispy Bacon | Toasted Bread Crumbs





CHOICE OF ENTRÉE | (Select Three)

Additional Entrée can be added at \$20.00 per person

Seared Pork Chop | Shaved Apple-Fennel Relish

Duck Confit | Cherry Jus

Coq Au Vin | Braised Chicken | Bacon | Mushrooms | Onions | Red Wine Demi

Amish Chicken | Dry-Marinated with Lemon, Carrots, Thyme & Celery | Natural Pan Gravy

Short Rib of Beef | Sauce Au Poivre

Tenderloin of Beef | Black Truffle Sauce

New York Sirloin | Red Wine Reduction

Pan-Seared Veal Chop | Veal Demi-Glace | \$12.00 Additional per person

Braised Pork Osso Bucco | Natural Jus

Roasted Rack of Lamb | Rosemary-Garlic Mustard Sauce
\$10.00 Additional per person

Pan-Seared Sea Scallop | Toasted-Sesame Beurre Blanc | \$10.00 Additional per person

Oven-Roasted Salmon | Roasted-Garlic-Honey Glaze

Herb-Crusted Cod | Tomato-Fennel Beurre Blanc

Crab-Stuffed Flounder | Lemon Caviar Butter | Fried Capers

Carolina Style Red Snapper | Pickled Vegetables

Moroccan-Spiced Chickpea Cakes | Red Pepper-Curry | Date-Apricot Chutney | Toasted Almonds

Chermoula-Marinated Cauliflower Steak | White Bean Purée | Chermoula Sauce | Grilled Lemon

Roasted Spaghetti Squash Aglio E Olio | EVOO | Calabrian Chili Oil | Pine Nuts

ENTRÉE ACCOMPANIMENTS

Chef's Selection of Seasonal Vegetables and Starch

THE BAR

PREMIUM OPEN BAR

Tito's, Effen, Bacardi, Captain Morgan, Tanqueray, Exocitco Tequila, Beefeaters
Dewars, Bulleit Bourbon, Redemption Rye, Jack Daniels, Sweet & Dry Vermouth
House Red & White Wine, Sparkling French Wine
Assorted Imported and Domestic Beer, Soft Drinks and Juices

Included in Menu

UPGRADED OPEN BAR

Grey Goose, Tito's, Bacard, Captain Morgan, Bombay Sapphire, Botanist Gin Tanqueray
Exocitco Tequila, Patron Silver, Don Julio Reposado Dewar's, JW Black, Bulleit Bourbon
Makers Mark, Knob Creek Jack Daniels, Seagram's VO, Sweet and Dry Vermouth
House Red & White Wine Sparkling French Wine
Assorted Imported and Domestic Beer, Soft Drinks and Juices
\$20.00 Additional Per Person

EXCLUSIVE OPEN BAR

Grey Goose, Mamont Vodka, Belvedere Citrus, Breckenridge Spice Rum,
Privateer Rum Silver Reserve, Bombay Sapphire, Hendriks
Empress 1908 Gin Original Indigo, Don Julio 1942, Deleon Silver
Casamigos Reposado, Bulleit Bourbon, Bulleit Rye, Johnny Walker Blue
.Isle Of Skye Scotch 8 Year

Craft Whiskeys & Bourbons

(Select Three)

Jack Daniel's Whiskey Single Barrel Select New Label, Blantons Bourbon Single Barrel,
The Yamazaki Whisky Single Malt 12 Year Hudson Rye Whiskey Maple Cask,
Monkey Shoulder Scotch Whisky, Bulleit Rye, Woodford Reserve Rye Whiskey
Knob Creek Bourbon Small Batch

Craft Beers

Customized Selection

Wine & Champagne

Hand-Picked Red & White Wine | Louis de Sacy Champagne Brut

\$45.00 Additional Per Person



FREQUENTLY ASKED QUESTIONS

How do I place a soft hold on a date?

A soft hold can be placed on a requested date for seven days at no cost. During that time a menu proposal based on your conversation with your Catering Manager will be sent along with a sample wedding agreement. At the end of the seven days we ask you to make a decision to move forward or release the date.

When is the final guest count due?

Final Guest count will be due two weeks prior to the wedding date. At that time the count can not fall below that number. We ask that if anyone may not attend, please keep them out of the guest count. Additional guests may be added up to one day prior to the wedding.

What is the deposit & final payment due?

The deposit is payable by wire transfer and will be payable at the time of the contract signing. The deposit amount will be specified by your Catering Manager. Final payment is due by wire transfer ten days prior to the wedding date.

How do wedding tastings work?

Tasting are done 10-12 weeks prior to the wedding date.

Is there a Wedding Party Room?

A room will be available up to 3 Hours prior to guest arrival.

Is there a dress code?

For all events, the dress code at a minimum is Business Casual; i.e. no jeans, tee-shirts, shorts, sneakers, flip-flops, rain/snow boots will be allowed.

What does the pricing include?

Pricing includes all wages for hourly staff, management staff, catering office staff event planning, food, beverage [including alcohol, setup, breakdown] and all standard in-house equipment [i.e. china, glassware, silver and linen]

Does the entertainment & vendors need approval & do they need insurance?

All entertainment (i.e. bagpipers, strolling musicians, etc.) must be approved by MC at least 30 days prior to the event and prior to signing the vendor's contract. All Entertainment and Vendor must have proof of insurance based on the required guidelines.

Can the entertainment or vendors drink alcoholic beverages?

Entertainment and Vendors are not permitted to drink alcoholic beverages during the event.

Do we require you to use our preferred vendors?

No we do not. We will happily work with any professional wedding company.

Do we offer a Kosher Style Wedding Menu?

Yes we do, please ask your Catering Manager for more information.