



Congratulations on your engagement and thank you for your interest in Acquaviva Winery for your wedding!

Our breathtaking 20 acre vineyard and gorgeous winery create a beautiful and unique backdrop for your special day. Our attention to detail, knowledgeable staff and delicious food will help to ensure a perfect event. Each wedding has exclusive use of the vineyard and winery and can fit up to 230 guests comfortably. Our Events Manager will help guide you through the planning process, tailoring your event to your own individual needs and creating a flawless wedding day.

Bridal Package

Six hour reception

One hour of butler passed hor d'oeuvres

Four hours of Standard bar service

Unlimited house wine during dinner (two selections)

Four course dinner including salad, pasta, entrée and dessert table with coffee

Complimentary cake cutting

Other amenities include...

Private area for Bridal Party

Floor length linens and napkins for your guest tables

Tables and linens for DJ, place cards, gifts and cake

Venue coordinator and head server for your entire event

Private Chef's table tasting for up to six guests



Wedding Pricing

Pricing Minimums

Minimum spending amounts apply to food/ beverage packages. Tax and Gratuity, Optional Rentals, and Ceremony Fees are separate.

January- April (plus 8% tax & 21% service fee)

<u>Friday</u> \$10,000	<u>Saturday</u> \$12,000	<u>Sunday*</u> \$8,000
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May-August/November-December (plus 8% tax & 21% service fee)

<u>Friday</u> \$14,000	<u>Saturday</u> \$16,000	<u>Sunday*</u> \$12,000
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September- October (plus 8% tax & 21% service fee)

<u>Friday</u> \$14,000	<u>Saturday</u> \$18,000	<u>Sunday*</u> \$12,000
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Excludes Holidays (please contact for additional information)

Current Discounts and Specials:

*Sunday weddings also offer a 10% discount off standard food menu prices year round.

Menu:

See Menu Document for per plate pricing. Our prices range from \$93-\$120+per plate (**\$2 additional charge FOR choice meal per person**), and those prices include the whole package (liquor, appetizers, salad, pasta, entree, dessert table).



CEREMONY PRICING

Vineyard

\$3,100

Two Hour Timeframe with Complimentary Limo Shuttle Service

Includes set up/preparation of space, use of pool house/bridal suite 3 hours before the ceremony, white garden chairs for 200, flavored water station with cocktail tables, insurance (private residence)

Winery Atrium or Outdoor Patio

\$1,000

***INCLEMENT WEATHER for Outdoor Ceremonies**

In case of inclement weather, Acquaviva Winery will refund ceremony fees if guests decide on the change **48 hours prior to the event**. Ceremony will then be held indoors in the atrium of the winery and a **\$1,600 fee will apply**. *(\$1,000 for the ceremony fee and \$600 for the limo shuttle service that we are not able to cancel).



Wedding Menu

Wedding packages include the following:

Six hour bar package (four open bar/ two wine-only during dinner)
Three butler-style appetizers, salad, pasta course, main entrée, and dessert table.

Hors d'Oeuvres (select three)

Bacon Wrapped Dates
Bruschetta Crostini
Prosciutto Wrapped Melon
Bocconcini and Tomato Skewer
Cocktail Meatballs or Sausage
Spinach Stuffed Mushrooms
Arancini
Fried Artichoke Hearts

Salad Course (select one)

Acquaviva Winery Salad
Field Greens with Grape Tomatoes, Cucumber, and Carrots
in house Balsamic Vinaigrette
Caesar Salad
Garlic Croutons and Fresh Grated Parmesan Cheese
***Caprese Salad (\$1 upgrade)**
Fresh Basil, Ripe Tomato and Drizzled Balsamic Vinaigrette

Family Style Pasta Course (select one)

Pasta Farfalle in Vodka Cream Sauce
Penne in Marinara Sauce
*Sausage & Baby Pea with Pasta Orecchiette in Marinara Sauce (**\$1.00 upgrade**)
*Cavatelli in Creamy Marinara Sauce (**\$2.00 upgrade**)
*Housemade Gnocchi in Vodka Cream Sauce (**\$2.00 upgrade**)



Main Course Poultry

Chicken Breast Piccata

Capers and Lemon in Acquaviva White Wine Garlic Butter Sauce
93.00

Chicken Breast Marsala

Fresh Mushrooms, Onion, and Marsala Wine Sauce
93.00

Chicken Saltimbocca

Prosciutto, Provolone Cheese, Spinach, and Italian Herb Baked Breast
95.00

Artichoke Chicken Breast

Artichoke, Tomato, and Garlic Ragu
95.00

Chicken Vesuvio

Garlic and Oregano in White Wine Sauce
93.00

Main Course Beef

Filet Mignon

Center-cut 6 oz. Filet in Acquaviva Red Wine Sauce, topped with Herb Butter
110.00 (8 oz. option \$115)

New York Strip

Center-cut 12 oz. Strip in Acquaviva Red Wine Sauce or Natural Au Jus, topped with
Herb Butter
115.00

Prime Rib

14 oz. Slow roasted Ribeye served with au jus
120.00

Main Course Seafood

Chilean Sea Bass

Acquaviva White Wine Garlic Butter Sauce
115.00

Herb Crusted Salmon Filet

Herb Crusted Filet in Lemon Balsamic Vinaigrette Sauce
97.00

Baked Whitefish

Lake Superior White Fish baked in Fresh Lemon & Herbs
95.00



Main Course Lamb

New Zealand Rack of Lamb or Lamb Chops Herb Crusted in Acquaviva Red
Wine Sauce
108.00

Vegetarian

Eggplant Parmesan
93.00

Vegan

Mushroom Risotto
93.00

Main Course Combination Entrees

Surf and Turf

Cold Water Lobster and Petite Filet Mignon
Lemon Butter and Acquaviva Red Wine Sauce

Market Price

Jumbo Gulf Shrimp and Petite Filet Mignon
Garlic Herb Style and Acquaviva Red Wine Sauce
120.00

Herb Crusted Salmon Filet and Petite Filet Mignon

Filet in Lemon Balsamic Vinaigrette Sauce and Acquaviva Red Wine Sauce
120.00

Chicken and Beef

Breast of Chicken and Petite Filet Mignon
Choice of Chicken, Petite Filet with Acquaviva Red Wine Sauce
112.00

***Custom Combinations Available, Ask Your Event Planner for Details**

****To give your guests a choice of chicken, beef or seafood, it is an additional \$2 per person**

Children's Menu

Chicken Fingers & French Fries
25.00



Accompaniments

Vegetable

Green Bean Almandine
Fresh Vegetable Medley
Asparagus Spears (**\$1 upgrade**)

Starch

Oven Roasted
Twice Baked Potato
Asparagus Risotto
Au Gratin Potato

Dessert Table (included)

Homemade Cookies

Assorted Pastries

**New Addition: *Housemade Tiramisu cups & Homemade Cannolis
Self Serve Coffee Station**

Upgrade Options

Late Night Pizza

Neapolitan-Style Brick Oven Pizza (select two)
10.00 per person (for ½ guest count)

Specialty Hors d'Oeuvres

***Additional charge per piece (100 Minimum)**

Fried Jumbo Shrimp with Cocktail Sauce 3.00 per piece
Shrimp Cocktail 3.00 per piece
Bacon Wrapped Scallops 3.00 per piece
Mini Crab Cakes 2.00 per piece
Grilled Baby Lamb Chops 4.50 per piece



Appetizer Displays

Imported and Domestic Cheese and Crackers and Fresh and Grilled Vegetable Display

10.00 per guest

Italian Antipasto Table or Family Style Course

Imported Sliced Italian Meats, Domestic & Imported Cheese Selections, Marinated Artichokes and Olives

10.00 per guest

Seafood Bar (Cold)

Oysters on the Half Shell (seasonal), Top Neck Clams on the Half Shell, Jumbo Shrimp, Seafood Salad, Smoked Salmon

20.00 per guest

Seafood Bar (Hot)

Calamari (Grilled or Fried), Baked Clams, Oysters Rockefeller, Grilled Octopus, Shrimp Scampi

25.00 per guest

Customized Combination Seafood Bar

Customized choices from both hot and cold seafood bars

28.00 per guest

Upgraded Dessert Station

Housemade Tiramisu, cannolis, cream puffs, chocolate eclairs, chocolate covered strawberries

12.00 per guest

Miscellaneous

Champagne Toast for all guests (at table) 3.00 per guest

Pool House Wine Station 300.00 (for bar and bartender) plus retail cost of wine (average \$191.40 to \$239.40 per case)

Winery Patio Bar (beer & wine only for cocktail hour) 150.00

Open Bar Extension (**per 1/2 hour**) 500.00

Premium Bar Package 15.00 per guest

Piano Rental 150.00

Winery Patio Fire Pit (all night) 150.00

Winery Patio Outdoor Heaters 125.00 each (two available)