



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

*Acquaviva Winery's breathtaking 85 acres of vineyard estate 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 Team will help guide you through the planning process, tailoring your event to your own individual needs and creating a flawless wedding day.*

**2024 Bridal Package**

Six-hour reception

One hour of butler passed hors d'oeuvres

Four hours of standard bar service

Unlimited house wine during dinner (two selections)

Four course dinner including salad, pasta, entree and dessert table with coffee and complimentary cake cutting (cake not included)

**Other amenities include...**

Private bridal area

Reception/bar area drapery

Floor length linens and napkins for your guest tables, DJ, place cards, gift and cake table

Venue coordinator and head server for your entire event

Private chef's table tasting for up to six guests

Guest house accommodations available for day of wedding (\$1,200 for whole house rental – check in 3PM check out 10AM – ask for details!)



## Wedding Pricing Details

### Pricing Minimums

*Minimum spending amounts apply to food/ beverage packages. Per person pricing begins at \$93. Tax and Gratuity are separate at 8% tax and 21% service fee. See menu for package details. Onsite ceremony fees are separate – see ceremony information.*

### January – April

*Food and Beverage Minimum*

<u>Friday</u>	<u>Saturday</u>	<u>Sunday*</u>
\$10,000	\$12,000	\$8,000

### May – August & November – December

*Food and Beverage Minimum*

<u>Friday</u>	<u>Saturday</u>	<u>Sunday*</u>
\$14,000	\$16,000	\$12,000

### September – October

*Food and Beverage Minimum*

<u>Friday</u>	<u>Saturday</u>	<u>Sunday*</u>
\$14,000	\$18,000	\$12,000

*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.*



## **CEREMONY OPTIONS**

An Acquaviva Winery Wedding Ceremony is nothing short of magical. Choose to say “I do” in the beauty and privacy of our vineyard, indoors under the hand-painted rotunda in the atrium, or on the large outdoor patio.

### **Vineyard - \$3,500**

Two Hour Timeframe with Complimentary 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 - \$1,200**

Ceremony inside our atrium under the beautiful hand painted dome

Includes set up/preparation of space for ceremony.

### **Outdoor Patio - \$1,500**

Ceremony on the lower level of our outside patio.

Includes set up/preparation of space white garden chairs for 125 max

### ***INCLEMENT WEATHER for Vineyard 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 **\$1,800 fee will apply**. \*(\$1,200 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)

Choice of three butler-style appetizers, salad, pasta course, main entrée, and dessert table.

### **Appetizers (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**

*Note: Standard package pricing includes a single selection entrée. Offering your guests a choice of entrée is an additional \$2 per person.*

### **Poultry**

#### **Chicken Breast Piccata**

\$93.00 Capers and Lemon in Acquaviva White Wine Garlic Butter Sauce

#### **Chicken Breast Marsala**

\$93.00 Fresh Mushrooms, Onion, and Marsala Wine Sauce

#### **Chicken Saltimbocca**

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

#### **Chicken Vesuvio**

\$93.00 Garlic and Oregano in White Wine Sauce

### **Beef**

#### **Filet Mignon**

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

#### **New York Strip**

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

#### **Prime Rib**

\$120.00 14oz. Slow roasted Ribeye served with au jus

### **Seafood**

#### **Herb Crusted Salmon**

\$97.00 Herb Crusted Salmon in Lemon Balsamic Vinaigrette Sauce

#### **Baked Whitefish**

\$95.00 Lake Superior White Fish baked in Fresh Lemon & Herbs

#### **Chilean Sea Bass**

\$115.00 Acquaviva White Wine Garlic Butter Sauce

### **Lamb**

#### **Lamb Chops**

\$108.00 Herb Crusted in Acquaviva Red Wine Sauce



## **Combination Entrees**

### **Surf and Turf**

*Market Price* Cold Water Lobster with Lemon Butter and 5 oz. Petite Filet Mignon with Acquaviva Red Wine Demi

### **Jumbo Gulf Shrimp and 5 oz. Petite Filet Mignon**

\$120.00 Garlic Herb Style and Acquaviva Red Wine Sauce

### **Herb Crusted Salmon and 5 oz. Petite Filet Mignon**

\$120.00 Salmon in Lemon Balsamic Vinaigrette Sauce and Filet in Acquaviva Red Wine Sauce

### **Chicken and 5oz Petite Filet Mignon**

\$112.00 5 oz. Choice of Style Breast of Chicken and 5 oz. Filet Mignon with Acquaviva Red Wine Demi

*\*Custom combinations available, ask your event planner for details*

## **Vegetarian**

### **Eggplant Parmesan**

\$93.00

## **Vegan**

### **Vegetable Risotto**

\$93.00

## **Children's Menu**

### **Chicken Fingers & French Fries**

\$25.00

## **Accompaniments**

### *Vegetable (choose one)*

Green Bean Almandine

Fresh Vegetable Medley

Asparagus Spears (**\$1 upgrade**)

### *Starch (choose one)*

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**

## **Menu Upgrade Options**

### **Late Night Snack**

**Neapolitan-Style Brick Oven Pizza (select two)**

\$10.00 per person (for ½ guest count)

### **Specialty Appetizers (Per Piece - 100 Minimum)**

\$3.00 Fried Jumbo Shrimp with Cocktail Sauce

\$3.00 Shrimp Cocktail

\$3.00 Bacon Wrapped Scallops

\$2.00 Mini Crab Cakes

\$4.50 Grilled Baby Lamb Chops (96 minimum)

### **Appetizer Displays (Per Guest Prices)**

#### **Cheese, Crackers & Vegetable Display**

\$10.00 Imported Sliced Italian Meats, Domestic & Imported Cheese, Fresh and Grilled Vegetables

#### **Italian Antipasto Table or Family-Style Course**

\$10.00 Imported Sliced Italian Meats, Domestic & Imported Cheese, Marinated Artichokes and Olives

#### **Seafood Bar (Cold)**

\$20.00 Oysters on the Half Shell (seasonal), Top Neck Clams on the Half Shell, Jumbo Shrimp, Seafood Salad, Smoked Salmon

#### **Seafood Bar (Hot)**

\$25.00 Calamari (Grilled or Fried), Baked Clams, Oysters Rockefeller, Grilled Octopus, Shrimp Scampi

#### **Customized Combination Seafood Bar**

\$28.00 Customized Choices from Both Hot and Cold Seafood Bars

### **\*Upgraded Dessert Station\***

\$15.00 Chocolate Covered Strawberries, Cake Balls, French Macarons, Truffles



## Miscellaneous Upgrade Options

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

Champagne Tower (for couple) \$250

Pool House Wine Station \$300.00 (for bar and bartender) plus retail cost of wine (\$191 to \$239 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

Signature Drinks (labor) \$150

Piano Rental \$150.00

Winery Patio Fire Pit (from dusk) \$150.00

Winery Patio Outdoor Heaters \$125.00 each (two available)

Fireworks \$4000 (Premium weekends at \$4500)