



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.

2025 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 suite on main level of guest house & Groom area on lower level, 8AM-5PM day of wedding

Welcome bottle of champagne

Access to the full estate for photos

Reception/bar area drapery

Guest coat check

Venue assistance with centerpiece setup and teardown (detailed pictures required)

Four clear votive candles on each dining table to compliment your centerpiece

Table number options

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



Wedding Pricing Details

Pricing Minimums

Minimum spending amounts apply to food/ beverage packages. Per person pricing begins at \$105. Tax and Gratuity are separate at 8% tax and 21% service fee. See menu for details.

January - April

Rental Fee

<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
\$2000	\$4000	\$1500

Food and Beverage Minimum

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

May - October

Rental Fee

<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
\$6000	\$7000	\$5000

Food and Beverage Minimum

<u>Friday</u>	<u>Saturday</u>	<u>Sunday*</u>
\$16,000	\$18,000	\$12,000

November - December

Rental Fee

<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
\$3000	\$5000	\$2000

Food and Beverage Minimum

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

**Additional discount may apply for fully offsite ceremonies – ask for details!*



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

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

Ceremony inside our atrium under the beautiful hand painted dome

Includes set up/preparation of space for ceremony.

Outdoor Patio

Ceremony on the lower level of our outside patio.

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

***INCLEMENT WEATHER for Outdoor Ceremonies**

In case of inclement weather, ceremony will then be held indoors in the atrium of the winery.



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

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

\$110.00 Capers and Lemon in Acquaviva White Wine Garlic Butter Sauce

Chicken Breast Marsala

\$110.00 Fresh Mushrooms, Onion, and Marsala Wine Sauce

Chicken Saltimbocca

\$115.00 Prosciutto, Provolone Cheese, Spinach, and Italian Herb Baked Breast

Chicken Vesuvio

\$110.00 Garlic and Oregano in White Wine Sauce

Beef

Filet Mignon

\$130.00 Center-cut 6 oz. Filet in Acquaviva Red Wine Sauce, topped with Herb Butter (8 oz. option \$140)

New York Strip

\$135.00 Center-cut 12 oz. Strip in Acquaviva Red Wine Sauce or Natural Au Jus, topped with Herb Butter

Seafood

Herb Crusted Salmon

\$120.00 Herb Crusted Salmon in Lemon Balsamic Vinaigrette Sauce

Baked Whitefish

\$120.00 Lake Superior White Fish baked in Fresh Lemon & Herbs

Vegetarian

Eggplant Parmesan

\$105.00

Vegan

Vegetable Risotto

\$105.00



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

\$140.00 Garlic Herb Style and Acquaviva Red Wine Sauce

Herb Crusted Salmon and 5 oz. Petite Filet Mignon

\$140.00 Salmon in Lemon Balsamic Vinaigrette Sauce and Filet Acquaviva Red Wine Sauce

Chicken and 5oz. Petite Filet Mignon

\$135.00 5 oz. Choice of Style Breast of Chicken and 5 oz. Petite Filet Mignon with Acquaviva Red Wine Demi

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

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)

\$12.00 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 Person 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) \$5.00 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)



Miscellaneous (cont.)

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)