

Premiere Wedding Receptions



*including Private Bridal Suite with complimentary Champagne and Hors d'oeuvres
5 Hour Open Bar Service, Silver Tray Passed Hors d'oeuvres*

Lavish Vegetable, Fruit and Cheese Display
Champagne Toast
Elegantly Served Plated or Buffet Dinner
Table Side Wine Service with Dinner
Floor Length White Table Linens and Napkins
Ballroom and Dance Floor Rental
Four Votive Candles Per Table

Plated Dinner Wedding

*Open Bar for Five Hours, featuring Premium Brand Liquors, House Wines,
Imported and Domestic Beer, Soft Drinks and Mineral Water
(Bartender Fees included in package)*

Passed Hors d'Oeuvres & Canapés

Please Choose Four from Hot and Cold

HOT

Shiitake Mushroom Filo Cups
Scallops Wrapped with Bacon
Mini Crabcakes
Baked Brie with Raspberry Coulis in Pastry
Beef Teriyaki Kabobs

COLD

Tenderloin Crostini with Roasted Mushroom and Red Pepper
Asparagus Wrapped with Prosciutto
Smoked Salmon with Herb Boursin and Capers on Rye
Bruschetta with Roma Tomatoes and Fresh Basil
Belgian Endive with Curried Chicken Salad

Cocktail Reception also includes:

Farmers Market Vegetable Display

*An Array of Fresh Garden Vegetables
Served with a Creamy Herb Dressing*

Farmhouse Cheese Display

*Imported and Domestic Cheeses Garnished with a Medley of Fresh Fruit,
Sliced French Bread and Assorted Crackers*

*All prices are per person unless otherwise noted
All Food and Beverage is Subject to a 21% Service Charge*

Premiere Wedding Receptions



Seated Plated Meal Service

Soup or Salad

Please Choose One Selection

Delaware Seafood Chowder

Cream of Crab Soup

Tomato and Basil Bisque

Wild Mushroom Bisque

Classic Caesar Salad

Crisp Romaine Lettuce Tossed with Caesar Dressing,
Herb Croutons and Freshly Grated Parmesan Cheese

Bibb and Radicchio Salad

Bibb Leaves and Crispy Radicchio with Hearts of Palm,
Grape Tomatoes, Matchstick Carrots served with a Creamy Sherry Dressing

Field Green Salad

Fresh Field Greens with Toasted Walnuts, Grape Tomatoes and
Gorgonzola Cheese, served with a Raspberry Vinaigrette

Spinach Salad

Crisp Spinach Leaves, Mushrooms, Red Onions, Chopped Egg
and Bleu Cheese Crumbles served with Honey Mustard Dressing

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Seated Plated Meal Service

Entrée Selections

Your Choice of One.

All Entrée Selections are Served with Chef's Choice of Vegetable and Starch.

Mediterranean Chicken

Breast of Chicken Topped with Artichokes,
Roasted Red Peppers, Mushrooms,
Kalamata Olives and a Lemon Caper Sauce

\$65.00+ PER PERSON

Chicken Francaise

Breast of Chicken Sautéed until Golden Brown
with a Lemon, Butter and White Wine Sauce

\$65.00+ PER PERSON

Pan Seared Salmon

Topped with a Lemon Dill Cream Sauce

\$70.00+ PER PERSON

Caribbean Mahi Mahi

Succulent Mahi Mahi Grilled with
a Fresh Tropical Fruit Salsa

\$70.00+ PER PERSON

Prime Rib of Beef

Slow Cooked Rare with Natural Jus and Horseradish Sauce

\$70.00+ PER PERSON

Beef Tenderloin

Filet Mignon Pepper Seared
with Caramelized Shallot Balsamic Demi-Glace

\$75.00+ PER PERSON

Jumbo Lump Crabcakes

Baked Lump Crabcakes served with a Remoulade Sauce

\$80.00+ PER PERSON

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Sands Duets Plates

All Entrée Selections are Served with Chef's Choice of Vegetable and Starch.

Filet and Chicken Plate

Petite Filet Mignon with Bernaise Sauce and
Grilled Breast of Chicken with
Forest Mushroom Madeira Sauce

\$82.00

Filet and Salmon Plate

Petite Filet Mignon with Mushroom Bordelaise Sauce and
Filet of Seared Salmon with a Lemon Dill Cream Sauce

\$85.00

Filet and Crabcake Plate

Petite Filet Mignon with Merlot Sauce and
Baked Lump Crabcake
with Red Pepper Aioli

\$90.00

All Plated Dinner Selections include:

Warm Rolls and Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and
Selection of Herbal and Regular Teas

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Buffet Wedding Package

*Open Bar for Five Hours, featuring Premium Brand Liquors, House Wines,
Imported and Domestic Beer, Soft Drinks and Mineral Water
(Bartender Fees included in package)*

Passed Hors d'Oeuvres & Canapés

Please Choose Four from Hot and Cold

HOT

Shiitake Mushroom Filo Cups
Scallops Wrapped with Bacon
Mini Crabcakes
Baked Brie with Raspberry Coulis in Pastry
Beef Teriyaki Kabobs

COLD

Tenderloin Crostini with Roasted Mushroom and Red Pepper
Asparagus Wrapped with Prosciutto
Smoked Salmon with Herb Boursin and Capers on Rye
Bruschetta with Roma Tomatoes and Fresh Basil
Belgian Endive with Curried Chicken Salad

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*An Array of Fresh Garden Vegetables
Served with a Creamy Herb Dressing*

Farmhouse Cheese Display

*Imported and Domestic Cheeses Garnished
with a Medley of Fresh Fruit,
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Soup or Salad

Please Choose One Selection

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Cream of Crab Soup

Tomato and Basil Bisque

Wild Mushroom Bisque

Classic Caesar Salad

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Herb Croutons and Freshly Grated Parmesan Cheese

Bibb and Radicchio Salad

Bibb Leaves and Crispy Radicchio with Hearts of Palm,
Grape Tomatoes, Matchstick Carrots served with a Creamy Sherry Dressing

Field Green Salad

Fresh Field Greens with Toasted Walnuts, Grape Tomatoes and
Gorgonzola Cheese, served with a Raspberry Vinaigrette

Spinach Salad

Crisp Spinach Leaves, Mushrooms, Red Onion, Chopped Egg
and Bleu Cheese Crumbles served with Honey Mustard Dressing

Choice of Three Vegetables and Starch

Wild Rice Pilaf

Garlic Redskin Mashed Potatoes

Roasted Rosemary Potatoes

Fingerling Potatoes

Medley of Fresh Vegetables

Italian Green Beans with Garlic Tomatoes

Fresh Snow Peas with Mushrooms and Carrots

Fresh Asparagus Spears

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Buffet Wedding Package

Buffet Entrées

Please Choose Three

Caribbean Spiced Mahi Mahi
with a Tropical Fruit Salsa

Pan Seared Salmon
with a Lemon Dill Cream Sauce

Mediterranean Chicken
with a Kalamata Olive
and Caper Sauce

Chicken Francaise
with a Lemon, Butter
and White Wine Sauce

Oven Roasted Pork Loin
with Fresh Herbs,
Natural Jus, Apples and Dried Cranberries

London Broil
with a Mushroom Bordelaise Sauce

Chef Carved Prime Rib of Beef
Slow Cooked Rare and served
au Jus with Horseradish Sauce

Tri Colored Tortellini
with a Lobster Cream Sauce

Penne Pasta
Tossed with Pine Nuts,
Asparagus Spears, Sun-dried Tomatoes,
Alfredo Sauce and
Freshly Grated Parmesan Cheese

All Plated Buffet Packages include:

Warm Rolls and Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and
A Selection of Herbal and Regular Teas

\$95.00+ PER PERSON

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Additional Dessert Options

Tableside Delights

Assorted Mini Pastries, Gourmet Cookies, Truffles and Fresh Fruit Artfully Displayed on Platters Placed on Each Table, Accompanied by Tableside Service or Freshly Brewed Coffee
\$4.00+ per person

Cascading Chocolate Fountain

Warm Dark Chocolate Flowing from an Elegant Fountain, Surrounded by Whole Strawberries, Fresh Pineapple, Pound Cake, Mini Crème Puffs and Whipped Cream for Dipping
Minimum of 50 People
\$6.00+ per person

The Sands Dessert Extravaganza

Decadent Display of Assorted Pastries, Cakes, Petit Fours and Gourmet Cookies;
Our Cascading Chocolate Fountain and International Coffee Station Featuring a Server Attended Display of Freshly Brewed Coffee with Assorted Cordials and Liqueurs for Your Guests to Enjoy!
Minimum of 50 People
\$25.00+ per person

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Additional Wedding Options

The Atlantic Sands is happy to host your wedding ceremony on site in conjunction with your reception. All decorations including arches, flowers and runners are up to you and your florist. The hotel will provide a chair for each guest.

\$250.00 ceremony fee

Rooftop Ceremony

Wow your Guests with an Elegant Ceremony High Above the Atlantic!
Our Private Sundeck is a Perfect Venue for Your Special Day!

\$500.00 rental fee

Chair Rental

The Atlantic Sands Rents White Vinyl Chairs for Ceremonies
Held on the Beach in Front of the Property.
Hotel Staff will both Set-up and Pick-up Chairs from the Ceremony Site

\$5.00 per chair

Additional Linen Options

Included with Your Package are Floor Length White Napkins and a Napkin Color of Your Choosing. The Director of Catering can work with You to Customize Your Table with a Variety of Linen Upgrades

Chaircovers

Ballroom Chaircovers are Available in White,
Ivory or Black with a Variety of Colored Sash Options.

\$7.00 per chair

Floral Decor and Wedding Cakes

The Atlantic Sands does not provide any floral decorations or wedding cakes.

We welcome you to hire a florist and bakery of your choice.

Your wedding cake will be cut and served to your guests by hotel staff at not additional cost.