

Kristin & Robert

Kristin and Robert chose a Peach color scheme with a “worldly” theme.

Each table was named after one of the couple’s favorite spots- with the head table appropriately named “Monaco”- the destination of their honeymoon.

With top of the line Peach Satin Linens & Ivory Satin Napkins,

The happy couple went a step further with Ivory Chair Covers & Peach Satin Tie Backs.

Their intimate ceremony was held on our second floor deck, over-looking the ocean.

Guests mingled and sampled various passed hors’douerves and cocktails on the second floor deck, and then headed to our Grand Ballroom for a fabulous four course meal.

For the Cocktail Hour

✧ STATIONARY APPETIZERS ✧

Domestic & Imported Cheese Board Garnished with Fresh Seasonal Sliced Fruits & Berries

Served with Gourmet Crackers

✧ PASSED HORS D’OEUVRES ✧

Applewood Bacon Wrapped Scallops ~ Spinach Phyllos

Cajun Beef Kabobs ~ Chicken Satay with Teryaki Dipping Sauce

Skewered Spicy Grilled Shrimp ~ Miniature Pulled Pork Sliders

Four Course Dinner Menu

FIRST COURSE

Cheese Ravioli with a Sweet Basil Cream Sauce

Served with Freshly Baked Rolls & Olive Tapenade

SECOND COURSE

Caprese Salad

Vine Ripened Red & Yellow Tomatoes Stacked with Fresh Mozzarella, Basil & Drizzled Balsamic Syrup

ENTRÉE SELECTIONS

Chicken Tuscany stuffed with Proscuitto, Portobello & Mozzarella

Pan Seared Chilean Sea Bass with a Black Bean Salsa

Sliced Tenderloin of Beef with a Rosemary Sage Demi

~Entrees were accompanied by Garlic Red Bliss Mashed Potatoes & Grilled Asparagus~

DESSERT

Three Tier Chocolate Wedding Cake with Butter cream Icing

Freshly Brewed Coffee, Decaf & Assorted Teas

Grace & Lucas

Grace & Lucas chose a Sage color scheme, noting Grace's grandmother's garden as her inspiration. The Ballroom was decorated with various plants, garden flowers and Ivy. With Sage Bengaline Linens & Ivory Napkins, the green personalized menus that Grace created pulled the room together with color.

Grace & Lucas even had their cake decorated with green sugar four-leaf clovers!

For the Cocktail Hour

✧ STATIONARY APPETIZERS ✧

Fresh Seasonal Vegetable Crudit  with Creamy Cucumber Dip

✧ PASSED HORS D'OEUVRES ✧

Mini Chilled Gazpacho Shots ~ Forked Sesame Noodles
Crispy Parmesan Polenta Bites ~ Baby Lamb Chops with a Red Pepper Chili Glaze
Lobster Tartlet & French Brie with Saffron Sauce

Four Course Dinner Menu

FIRST COURSE

Butter Lettuce with Brie Cheese Served with Toasted Pecans & Aged Balsamic Vinaigrette
Served with Assorted Focaccias & Creamy Herb Butter

SECOND COURSE

Seared Jumbo Lump Crab Cake with Roasted Native Corn Remoulade Sauce

ENTR E SELECTIONS

Pecan Crusted Red Snapper with Chardonnay Citrus Sauce
Eggplant Milanese served with Tomatoes, Ricotta & Mozzarella
Beef Wellington- Filet Mignon wrapped in puff pastry with Port Wine Reduction
~Entrees were accompanied by Stacked Potatoes Au Gratin & Chef's Traditional Ratatouille~

DESSERT

Five Tier Wedding Cake Decorated with Green Four Leaf Clovers
Freshly Brewed Coffee, Decaf & Assorted Teas

Ava & Harrison

Held at The Towers in Narragansett, Ava & Harrison chose a Sea Blue color scheme with lots of “beachy” personalized items to compliment their seaside location. Inspired by the ocean, they chose Teal & ivory Iridescent Crush Linens & Napkins. Sand Dollars, Sea Shells and Sea Glass adorned each table and Each table was names after the couple’s favorite New England Beach. Ava & Harrison’s menu definitely reflected their ocean theme with seafood galore!

For the Cocktail Hour

✧ STATIONARY APPETIZERS ✧

Native Seafood Table

Black Mussels steamed with White Wine Garlic Sauce, Clams Casino,
Mini Crab Cakes with Chipotle Aioli & Skewered Jumbo Shrimp with Cilantro

Fresh Seafood Raw Bar

Jumbo Shrimp, Oysters on the Half Shell, Native Little Neck Clams on the Half Shell & Crab Claws
Served with Lemon Wedges, Devil’s Cocktail Sauce & Fresh Ground Horseradish

✧ PASSED HORS D’OEUVRES ✧

Tuna Tar Tar on Fried Wonton Crisps & Seaweed Salad ~ Smoked Salmon Canapés
Bloody Mary Shots with Jumbo Shrimp, Lemon & Horseradish
Chicken & Vegetable Pan Seared Dumplings with Soy Ginger & Scallion Dipping Sauce

Stationed Dinner Menu

STATION ONE

Assorted Sushi Hand rolled in front of guests

Coastal Salad Field Greens, Avocado, Grape Tomatoes, Bermuda Onions & Champagne Vinaigrette

STATION TWO

Sliced Beef Tenderloin with Rosemary Sage Demi
Grilled Lobster Tail with Melted Butter

STATION THREE

Roasted Seasonal Vegetables ~ Minted Cous Cous with Extra Virgin Olive Oil
Assorted Breads with Creamy Butter

DESSERT

Sandcastle Wedding Cake
Freshly Brewed Coffee, Decaf & Assorted Teas