



*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 comfortable. 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 hors d'oeuvres

Four hours of Premium 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 & 20% service fee)

Friday  
\$10,000

Saturday  
\$12,000

Sunday\*  
\$8,000

#### May-August/November-December (plus 8% tax & 20% service fee)

Friday  
\$14,000

Saturday  
\$16,000

Sunday\*  
\$12,000

#### September- October (plus 8% tax & 20% service fee)

Friday  
\$14,000

Saturday  
\$18,000

Sunday\*  
\$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.

#### ***Menu:***

See Menu Document for per plate pricing. Our prices range from \$85-\$110+per plate (\$2 additional charge per choice per person), and those prices include the whole package (liquor, appetizers, salad, pasta, entree, dessert table).



## CEREMONY PRICING

### Vineyard

**\$3,000**

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**

One Hour Timeframe, Seating for 100 in atrium and 150 on the outdoor patio with additional standing room only.

#### **\*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 **\$1,500 fee will apply**. \*(\$1,000 for the ceremony fee and \$500 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  
Vegetable Spring Rolls with Sweet & Sour Sauce  
Arancini  
Fried Artichoke Hearts

### Salad Course (select one)

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

### 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)



ACQUAVIVA  
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## Main Course Poultry

### **Chicken Breast Piccata**

Capers and Lemon in Acquaviva White Wine Garlic Butter Sauce  
85.00

### **Chicken Breast Marsala**

Fresh Mushrooms, onion, and Marsala Wine Sauce  
85.00

### **Chicken Saltimbocca**

Prosciutto, Provolone Cheese, spinach, and Italian Herb Baked Breast  
86.00

### **Artichoke Chicken Breast**

Artichoke, Tomato, and Garlic Ragu  
86.00

### **Chicken Vesuvio**

Garlic and Oregano in White Wine Sauce  
85.00

## Main Course Beef

### **Filet Mignon**

Center-cut 8 oz. Filet in Acquaviva Red Wine Sauce, topped with Herb Butter  
100.00

### **New York Strip**

Center-cut 14 oz. Strip in Acquaviva Red Wine Sauce or Natural Au Jus, topped with  
Herb Butter  
100.00

### **Prime Rib**

16 oz. Slow roasted Ribeye served with au jus  
110.00

## Main Course Seafood

### **Chilean Sea Bass**

Acquaviva White Wine Garlic Butter Sauce  
105.00

### **Herb Crusted Salmon Filet**

Herb Crusted Filet in Lemon Balsamic Vinaigrette Sauce  
89.00

### **Baked Whitefish**

Lake Superior White Fish baked in Fresh Lemon & Herbs  
87.00



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## Main Course Lamb

**New Zealand Rack of Lamb or Lamb Chops** Herb Crusted in  
Acquaviva Red Wine Sauce  
99.00

## Vegetarian

**Eggplant Parmesan**  
85.00

## Vegan

**Grilled Vegetable Medley with Vinaigrette**  
85.00

## 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  
110.00

### Herb Crusted Salmon Filet and Petite Filet Mignon

Filet in Lemon Balsamic Vinaigrette Sauce and Acquaviva Red Wine Sauce  
110.00

### Chicken and Beef

Breast of Chicken and Petite Filet Mignon  
Choice of Chicken, Petite Filet with Acquaviva Red Wine Sauce  
102.00

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

## Children's Menu

**Chicken Fingers & French Fries**  
25.00



## Accompaniments

### Vegetable

Asparagus Spears  
Green Bean Almandine  
Fresh Vegetable Medley

### Starch

Oven Roasted  
Twice Baked Potato  
Asparagus Risotto  
Au Gratin Potato

## Dessert Table (included)

Homemade Cookies  
Assorted Pastries  
Self Serve Coffee Station

## Upgrade Options

### Late Night Pizza

Neapolitan-Style Brick Oven Pizza (select two)  
8.00 per person

### 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**

8.00 per guest

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

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

8.00 per guest

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

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

18.00 per guest

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

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

22.00 per guest

### **Customized Combination Seafood Bar**

Customized choices from both hot and cold seafood bars

25.00 per guest

## Miscellaneous

Butler-Passed Champagne or Wine (cocktail hour) 100.00

Champagne Toast for all guests (at table) 2.50 pp

Specialty Cocktails Butler Style during cocktail hour 150.00

Outdoor Beer/Wine Station 150.00

Per ½ hour Open Bar Extension 500.00

Hosted Coat Check 95.00

**\*All pricing is subject to change and is not secured until contract is signed**



