



WEDDINGS

ON THE BAYFRONT

BAYFRONT CONVENTION CENTER
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The beautiful Bayfront Convention Center is the premier location for your special wedding day. We provide exceptional service and menu selections that will leave you and your guests speechless. Please review the information provided to create the wedding of your dreams. Specialty meals are available upon request. Contact your Event Coordinator for a personal estimate.

RECEPTION

Reception package includes:

- *5-Hour Reception*
- *4-Hour Open Bar including call brand liquor, house wines and bottled beer*
- *Tables, chairs and white linen and white linen napkins*

The following items are complimentary with your wedding package:

- *DJ Table*
- *Cake Table — Bayfront Convention Center staff will cut and serve*
- *Dance Floor*
- *One Perimeter Security Guard*
- *Cocktail Tables — with white linen*
- *Place Card Table*
- *Gift Table*
- *Standard White Table Linen*

MENU OPTIONS

\$95 per person (price inclusive of tax and service charge).

Cocktail Hour — Hors d'oeuvres

Choose up to 3 butler passed items or two with a display for a one hour cocktail hour.

Cold Hors d'oeuvres

- *Gazpacho Shrimp Shooters*
- *Prosciutto Caprese Bites*
- *Candied Bacon & Jalapeno Deviled Eggs*
- *Hummus Vegetable Crudité*
- *Smoked Salmon & Cucumber*
- *Antipasto Skewers*
- *Smoked Trout Canapes*

Hot Hors d'oeuvres

- *Thai Chicken Meatballs*
- *Corn Fritters*
- *Pulled Pork Polenta*
- *Grilled Herb & Cheese Baby Portobello Mushrooms*
- *Barbeque Wagyu Beef Meatballs*
- *Beef Wellington*
- *Steak Focaccia*
- *Asian Surf & Turf Kabobs*

Displays

- *Charcuterie Board*
- *Vegetable Crudité*



Choice of Salad

Please select one salad and up to two dressings to accompany your entrée choice.

Dressing choices (up to two): French, Buttermilk Ranch, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese, Italian dressing, Strawberry dressing, Garlic and Mint vinaigrette, Poppy Seed, Cilantro Lime Vinaigrette.

Bayfront House Salad V

Mediterranean mix, cherry tomatoes, English cucumbers, carrot twirls and house made croutons.

Fattoush Salad

Artisan romaine and iceberg lettuce with grape tomatoes, cucumbers, carrots, red onion and pita croutons. Served with a garlic and mint vinaigrette.

Classic Caesar Salad

Artisan romaine, shaved parmesan cheese, house made croutons, creamy Caesar dressing, cherry tomatoes and chives.

Accompaniments (choose two)

Please select two of the sides to accompany your meal.

Garlic Mashed Potatoes
Roasted Herbed Red Bliss Potatoes
Vegetable Blend
Roasted Root Vegetables
Israeli Couscous
Green Bean Almandine
Garlic Herbed Rice Pilaf
Wild Rice and Ancient Grain Medley
Creamy Garlic Mashed Cauliflower
Parmesan Polenta
Asparagus Spears
Broccolini
Quinoa
Roasted Truffle Fingerling Potatoes
Bacon and Parmesan Brussels
Sprouts

Dinner Options

All plated entrée selections include a choice of salad, dinner side options, rolls and butter. Coffee and hot tea are included for all plated meals. Each event may choose up to two entrée choices.

Honey Mustard Chicken

A marinated and grilled 8oz chicken breast drizzled with a honey mustard sauce.

Garlic Butter Chicken

Pan roasted airline chicken breast topped with a garlic and butter cream sauce.

Citrus Chicken

Marinated airline chicken breast pan seared and baked with a sweet citrus glaze.

Baked Grouper

A white and lean fish that is part of the sea bass family, topped with a lemon cream sauce.

Pecan Pretzel Crusted Mahi Mahi

Baked Mahi Mahi fillet crusted with pecans and pretzels, accompanied with a Dijon cream sauce.

Wild Scottish Salmon

Grilled Scottish salmon with an orange ginger glaze.

Sirloin Strip Steak

Grilled black angus strip style sirloin rubbed in our house made seasoning.

Top Sirloin Steak

Grilled 8oz sirloin rubbed in a house blend.

Filet of Sirloin (+ \$10 per person)



Chargrilled and lightly seasoned. All steaks are high quality USDA Choice and prepared to medium temperature.

Steak Accompaniments (choose one):

- *Garlic Butter Compound Butter.*
- *Garlic Herb Compound Butter.*
- *Red wine demi-glace.*
- *Béarnaise Sauce.*
- *House Made Steak Sauce.*

Steak Enhancements:

- *Au Poivre*
- *Sautéed Pearl Onions*
- *Sautéed Peppers*
- *Wild Mushroom Blend*
- *Fried Onion Straws*

Vegan and Gluten Free Options

Vegetable Pasta

Fresh vegetable blend, shaved parmesan and chef's choice of pasta in a garlic chardonnay cream sauce and aged balsamic reduction.

Stuffed Tomato

Vine ripe tomato with savory quinoa and vegetable stuffing finished with a chimichurri sauce.

Cheese Ravioli

Herb cheese filled raviolis with roasted red pepper and balsamic marinara.

Parmesan Polenta with Roasted Vegetables

Parmesan polenta topped with roasted peppers, zucchini, eggplant, cherry tomatoes and balsamic reduction.

Herbed Vegetable Cakes

A vegetable cake consisting of carrots, zucchini, feta cheese and herbs topped with a sweet chili sauce.

DUET PLATES

Pair any of the following

- *Honey Mustard Chicken*
- *Garlic Butter Chicken*
- *Baked Grouper*
- *Wild Scottish Salmon*
- *Filet Mignon*
- *Top Sirloin Steak*

BAR OPTIONS

Additional bar services must be determined one week prior to wedding date and paid in full.

Package includes 4 hours of open bar.

Liquor (Call Brands) * Based on Availability

- **Vodka** — *Tito's*
- **Gin** — *Gordon's*
- **Rum** — *Captain Morgan, Bacardi*
- **Scotch** — *Dewar's*
- **Whiskey** — *Seagram's 7*
- **Bourbon** — *Jim Beam*

Beer (Choice of 3)

- **Bottles**
 - *Bud Light*
 - *Miller Light*
 - *Yuengling*
 - *Labatt Blue*
 - *Michelob Ultra*

Cans (Included)

- *Assorted Spiked Seltzers*

Wine

- *Cabernet*
- *Chardonnay*
- *Moscato*

Bar Enhancements

Champagne Toast

\$2 per adult guest

Premium bar brand upgrade available at \$10 per person based on final guarantee



RECEPTION ENHANCEMENTS

Linen

Installation and removal is included. A 6% sales tax and a 24% service charge will be applied to final invoice.

Floor-Length Linen <i>Black or White</i>	\$10 per table
Spandex Cocktail Table Cover <i>Black or White</i>	\$5 per table
Spandex Chair Cover <i>Black or White</i>	\$3.50 per chair
Outdoor Chair Covers <i>White</i>	\$3.50 per chair
Chivari Chairs and Cushion <i>Gold or Silver</i>	\$4.50 per chair

Reception

Additional options are available. Check with your Event Coordinator for a consultation to personalize your reception.

Stage <i>4' x 8' sections</i>	\$20 per section
Risers <i>4' x 8' sections</i>	\$16 per section
Screen	\$40 per screen
Projector	\$100 each



OUR POLICY

Thank you for choosing the Bayfront Convention Center! Our goal is to offer the best quality products, services, and overall event experience for our guest.

Exclusive Caterer

The Bayfront Convention Center is the exclusive provider of all food and beverage services. No food or beverages of any kind may be brought into the center by the event host or any event guests, attendees or outside caterers.

Menu Selection

Customized menus are available at your request. To ensure proper planning and the availability of our best possible ingredients, menu selections are due a minimum of two weeks in advance of your function date. Vegetarian meal options are included with all served entrees. Menu selections are limited to (1) entrée choice per served meal or the offering of a duet plate. An exact count is required for each selection. Fresh-Serve Station options are available.

Excess Food

The Bayfront Convention Center adheres to state and local health guidelines which dictate that food items provided by BCC must be consumed during your event and may not be taken off property.

Alcoholic Beverage Service

The Pennsylvania Liquor Control Board (PLCB) regulates all alcoholic beverages and services. As the holder of the alcoholic beverage license for the Bayfront Convention Center, we are responsible for the administration of these regulations within the facility. The Bayfront Convention Center staff is trained in alcohol server awareness for the safety of you and your guests. Under no circumstance will alcohol be served to intoxicated or underage persons.

The hours of operation and number of bar services offered are at the discretion of the Bayfront Convention Center food and beverage department. Extended hours of operation and additional bars may be available at an additional cost.

Guarantees

Your final guaranteed attendance number must be provided to your Event Coordinator no later than seven business days prior to your event. This number will be considered your contracted guarantee, which is not subject to reduction. If we do not hear from you by the specified time, the contracted original number will be considered your final guarantee. Food and beverage charges will be based on your guarantee or your actual meal count on your event day, whichever is greater.

Taxes & Service Charges

The Bayfront Convention Center will add a taxable 24% service charge plus current PA sales tax (6%) to all food, beverage and service. All pricing is subject to change.

Cancellations

If Lessee elects to cancel this Contract for any reason other than a termination for cause or pursuant to the FORCE MAJEURE clause of the contract, Lessee agrees to provide written notice to Center accompanied by the payment indicated in the following scale, based on working days (Monday through Friday):

- From accepting contract to 61 days prior to event start date: 25-percent of revenue listed above
- From 60 days or to 11 days prior to event start date: 75-percent of revenue listed above
- From 10 days or less prior to event start date: 100-percent of revenue listed above

Menu Selection Legend

- G** Gluten Free
- DF** Dairy Free
- V** Vegetarian
- VG** Vegan

Mixers – Cranberry, Orange Juice, Tonic Water, Club Soda

Featuring Coke Products

CONTACT US

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