



WEDDING RECEPTIONS

ON THE BAYFRONT

BAYFRONT CONVENTION CENTER
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CONTENTS

Reception

Menu Options

Bar Options

Reception Enhancements

Our Policy

Contact Us

G gluten free
DF dairy free
V vegetarian
VG vegan

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 with a variety of linen napkin colors

The following items are complimentary with your wedding package:

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

MENU OPTIONS

\$87 per person (sales tax and service charge included).

Cocktail Hour — Hors d'oeuvres

Choose up to 3 butler passed items.

Cold Hors d'oeuvres

- Chicken Curry in Phyllo Cup
- Antipasto Skewer **G V VG**
- Vegetable Crudité
- Chocolate Covered Strawberries **G DF V VG**
- Shrimp Shooter

Hot Hors d'oeuvres

- Spicy Sausage en Croute
- Island Coconut Shrimp
- Stuffed Mushrooms **G V**
- BBQ Meatballs
- Pot Stickers
- Chinese Spring Roll
- Beef Wellington

Choice of Salad

Please select one salad to accompany your entrée choice.

Bayfront House Salad **V**

Romaine and iceberg medley with crisp vegetables, and garlic croutons.

Strawberry Walnut Salad **G V**

Field greens with fresh sliced strawberries and honey-toasted walnuts.

Classic Caesar Salad

Crisp romaine with shaved parmesan, garlic croutons, and classic Caesar dressing.

Choice of Starch

Please select one starch to accompany your entrée choice.

Baked Potato **G DF V VG**

Garlic Mashed Potatoes **G V**

Rice Pilaf **G**

Oven Roasted Red Potatoes with Herbs **G DF V VG**



Dinner Options

Choose from a single entrée or combine two entrées for a duet plate.

Chicken Monterrey

Marinated, chargrilled chicken breast, barbeque glaze, topped with bacon and cheddar. Served with herbed rice and seasonal sauteed vegetables.

Honey Lime Chicken **G DF**

Honey and cilantro marinated chicken with sweet and spicy tequila lime sauce.

Garlic Parmesan Chicken

Crunchy, baked chicken breast with creamy garlic aioli finish.

Presque Isle Walleye

Pretzel and butter crumb crusted with fresh lemon caper sauce.

Atlantic Salmon **G DF**

Grilled salmon steak with zesty orange and ginger glaze.

Top Sirloin Steak **G DF**

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



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)

- **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 will be applied to final invoice.

Floor-Length Linen \$10 per table
Black or White

Spandex Cocktail Table Cover \$5 per table
Black or White

Standard Table Overlays \$5 per table
Variety of colors available

Table Runners Pricing Varies
Variety of colors available

Spandex Chair Cover \$3.50 per chair
Black or White

Chair Band \$0.50 per chair
Variety of colors available

Standard Chair Sash \$1 per sash
Variety of colors available

Outdoor Chair Covers \$3.50 per chair
White

Chivari Chairs and Cushion \$4.50 per chair
Gold or Silver

Reception

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

Stage \$20 per section
4' x 8' sections

Risers \$16 per section
4' x 8' sections

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 22% 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

Bayfront Convention Center

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814-455-1260

BayfrontConventionCenter.com



