

Bermuda Diamond Cocktail Hour

Our Lavish 5 hour affair begins with

Our Tuscany Table...*where you can feast on a selection of domestic and imported cheese, fresh mozzarella and tomatoes.*

Grilled Marinated vegetables, roasted peppers, crudite and fresh seasonal fruit.

Salumeria selections include prosciutto, cappiacola & salami...plus Artisan breads and flatbreads

~Butlered Passed Hors' doeuvres~

*Baked stuffed clams
Chicken scallions roll
Breaded Shrimp*

*Spinach wrapped in Phyllo
Sicilian stuffed Rice Balls*

*Stuffed Mushrooms
Beef Satay
Stuffed Artichoke Heart*

~Silver Chafing Dishes ~

(select 5)

*Sauteed peppers and sweet sausage
Mussels in Tomato broda
Peppered Steak*

*Fried Calamari
Paella
Shrimp scampi*

*Eggplant Rollatine
Zuppa di Clams
Fruita di misi*

~ Stations ~

(select 4)

Asian Delight

(Choose 1)

*Steamed Dumplings
Vegetable Lo mein
Chicken and Broccoli*

Pasta Station

(choose 1)

*Tortellini Angelina
Rigatoni Rustica
Cavatelli Primavera
Rigatoni Bolognese*

Carving Board

(choose 1)

*Marinated Flank Steak
Italian stuffed Loin of Pork
Black forest Ham
Roasted Breast of Turkey*

Grill Station

*Marinated Skewers of Chicken
and Steak seasoned and grilled*

Risotto

(choose 1)

*Chicken & Asparagus Risotto
Mushroom Risotto*

Slider Bar

*Assortment of Cheeseburger,
Crabcake & pulled Pork sliders*

Seafood Fresca

*Assortment of Shrimp, Crabmeat &
Fruita di Mare served in glass tasters*

Bermuda Opal Cocktail Hour

Our Lavish 5 hour affair begins with
Our Tuscany Table... where you can feast on a selection of
domestic and imported cheese, fresh mozzarella and tomatoes.

Grilled Marinated vegetables, roasted peppers, crudite and fresh seasonal fruit.
Salumeria selections include prosciutto, cappiacola & salami...plus Artisan breads and flatbreads

~Butlered Passed Hors' doeuvres~

Baked stuffed clams
Chicken scallions roll
Breaded Shrimp

Spinach wrapped in Phyllo
Sicilian stuffed Rice Balls

Stuffed Mushrooms
Beef Satay
Stuffed Artichoke Heart

Choose a combination of 5 chafers or stations

~Silver Chafing Dishes ~

Sauteed peppers and sweet sausage
Mussels in Tomato broda
Peppered Steak

Fried Calamari
Paella
Shrimp scampi

Eggplant Rollatine
Zuppa di Clams
Fruita di misi

~Stations ~

Asian Delight

(Choose 1)

Steamed Dumplings
Vegetable Lo mein
Chicken and Broccoli

Carving Board

(Choose 1)

Marinated Flank steak
Italian stuffed Loin of Pork
Black forest Ham
Roasted Breast of Turkey

Pasta Station

(Choose 1)

Tortellini Angelina
Rigatoni Rustica
Cavatelli Primavera
Rigatoni Bolognese
Farfale with Clam sauce

Grill Station

Marinated Skewers of Chicken
and Steak seasoned and grilled

Risotto

(Choose 1)

Chicken & Asparagus Risotto
Mushroom Risotto

Slider Bar

Assortment of Cheeseburger,
Crabcake & pulled Pork sliders

Seafood Fresca

Assortment of Shrimp, Crabmeat &
Fruita di Mare served in glass tasters

Bermuda Pearl Cocktail Reception

Our Lavish 4 hour affair begins with

~Butlered Passed Hors' d'oeuvres~

*Baked stuffed clams
Chicken scallions roll
Breaded Shrimp*

*Spinach wrapped in Phyllo
Sicilian stuffed Rice Balls*

*Stuffed Mushrooms
Beef Satay
Stuffed Artichoke Heart*

~Choose a Tuscan Cart or Plated Signature Salad~

*All entrees are served with sautéed vegetable medley...zucchini, carrots and squash
and Roasted Red Bliss Potatoes with garlic and herbs*

~Chafers or Stations ~

(select 6)

*Sauteed peppers and sweet sausage
Mussels in Tomato broda
Peppered Steak*

*Fried Calamari
Paella
Shrimp scampi*

*Eggplant Rollatine
Zuppa di Clams
Fruita di misi*

Pasta Station

(Choose 1)

*Tortellini Angelina
Rigatoni Rustica
Cavatelli Primavera
Rigatoni Bolognese*

Asian Delight

(Choose 1)

*Steamed Dumplings
Vegetable Lo mein
Chicken and Broccoli*

Carving Board

(Choose 1)

*Marinated Flank steak
Italian stuffed Loin of Pork
Black forest Ham
Roasted Breast of Turkey*

Grill Station

*Marinated Skewers of Chicken
and Steak seasoned and grilled*

Risotto

Choose 1)

*Chicken & Asparagus Risotto
Mushroom Risotto*

Slider Bar

*Assortment of Cheeseburger,
Crabcake & pulled Pork sliders*

Seafood Fresca

*Assortment of Shrimp, Crabmeat &
Fruita di Mare served in glass tasters*

~Custom Wedding Cake ~

*Presented with Chocolate dipped Strawberry or Ice cream (your choice)
International Coffee service to include espresso and cappuccino
Assorted cordials and after dinner drinks*

Bermuda Wedding Dinner

~Dinner begins with a Tier of Bruschetta and Olives ~
~Champagne Toast~

~Salad Selection ~ (choose one)

Antipasto Salad...
ciliegine mozzarella, roasted red peppers
served over mixed greens and tossed with
Balsamic herb dressing

Fall Harvest Salad...
granny smith apples, glazed nuts,
crumbles bleu cheese and dried cranberries
Over baby field greens

Mozzarella Fresca...
grilled eggplant, tomato and fresh mozzarella
drizzled with olive oil and balsamic reduction

~Pasta Selection ~ (choose one)

Orrechietta con Secchi...

little hats tossed in sundried tomato sauce with mascarpone

Rigatoni Filetto Pomodoro...
fresh plum tomato sauce finished with fresh herbs

Penne ala Vodka...
traditional vodka sauce with parmesan cheese

~Main Course ~

~Tier of Fried Zucchini and Garlic Bread ~

Meat Entrée (choose one)

**additional charge

NY Strip Steak with Frizzled Onions

Prime Rib of Beef Bordelaise

Chateaubriand **

Filet Mignon **

Fish Entrée (choose one)

Salmon Bruschetta

Herb-crusted Tilapia

Salmon with Fresh dill... infused champagne

Stuffed Filet of Sole with Crabmeat

Seafood Brochette

Chicken Entrée (choose one)

Florentine... with spinach and mozzarella

Chasseur... with madiera wine, mushrooms & tomatoes

Rollatine ...stuffed with herb ricotta cheese and breaded

Carciofo... with Artichokes and white wine

Hamilton... sautéed with mushrooms, herbs and Marsala wine

Vegetarian Entrees

Chicken tenders and French Fries
available for children under 10

All entrees are served with sautéed vegetable medley...zucchini, carrots and squash
and Roasted Red Bliss Potatoes with garlic and herbs

~Custom Wedding Cake ~

Presented with Chocolate dipped Strawberry or Ice cream (your choice)

International Coffee service to include espresso and cappuccino

Assorted cordials and after dinner drinks

Bermuda Wedding Inclusions

Staten Island's Premier Wedding Venue

Castle Harbour Grande Ballroom

Swizzle Inn Bar & Hamilton Town Square

exclusively reserved for your cocktail hour

Sonesta Outdoor Balcony & Bermuda Botanical Gardens

for all your photos

Also for your wedding

The Henry VIII Pub & Restaurant ... great for rehearsal dinners

The Wedding Cottage Bed & Breakfast ...

for wedding night stay or out of town guests.

To get ready on your special day, for your comfort and convenience
arrange a room for the bride and bridal party to get dressed.

~Your wedding includes ~

Premium 5 Hour bar*

other bar packages available

Featuring Top Shelf and premium Liquors and Cordials
Bottled Wines and Champagne

Imported and Domestic Beer
Customized Signature Cocktail available

Hospitality Display

included for early arrivals

Cookies—coffee—soft drinks

Exclusive use of Old Bermuda Inn for your wedding photos

Beautifully appointed Bridal Suite and attendant

Your choice of floor length linens,

Table cloth and Napkin color & Chair Covers

Candles for cocktail hour tables

Personalized Dinner Menus

Seating and Directional cards

2 complimentary wedding tastings

Bermuda Wedding Affiliates

The following is a partial list of professionals whom we continue to work closely with. While we do not hesitate to promote their services as a courtesy to you, we do not take compensation for their referral in order to pass the savings to you.

- Flowers:** *Kitty's & Family Florist.....718-948-2016*
- Limousines:** *A Family Limousine.....718-317-0055*
- Favors/ Invitations:** *Uniquely Yours.....718-667-5515*
Balloons Plus.....718-351-3207
- Bakery:** *Renatos Pastry Shoppe.....718-442-6838*
- Custom Cakes:** *Jackies Cake Boutique*
Custom Cakes by Michael.....646-369-4819
- Music:** *Platinum Entertainment.....718-967-7347*
DMC Sound.....718-761-3559
Demetrius732-651-1973
** Piano* Jazz Trio*
- Specialty Music:** *Fanfare Brass.....888-432-6327*
trumpets & strings
- Photography & Video:** *Emerald Studios.....718-984-3703*
M&M Wedding Films.....718-967-7227
- Officiates:** *Rev. Kevin G. Moran.....917-971-2644*
Rev. Vincent Sica.....718-645-8453
Father O Brien.....917-882-7981
Dorri L. Aspinwall.....917-371-0040
- Hotels and shuttle:** *Holiday Inn877-863-4780*
Comfort Inn.....718-370-8555