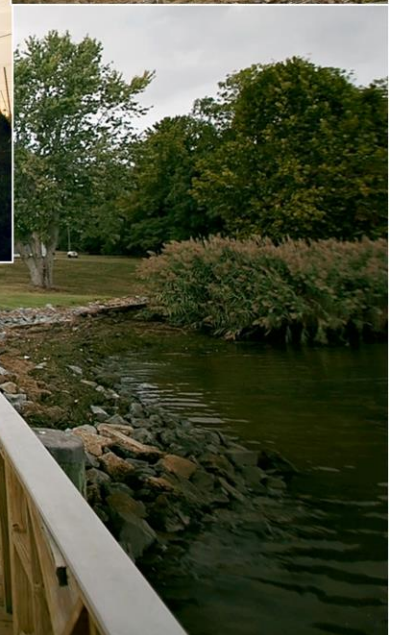
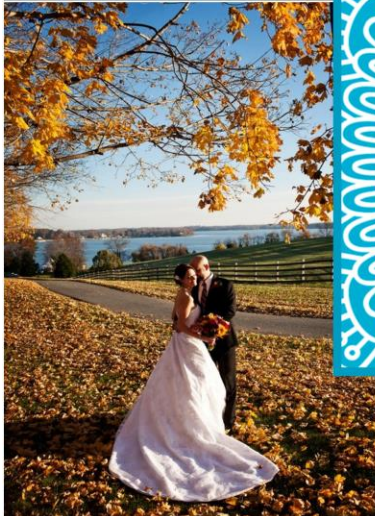





**BOHEMIA**  
**RIVER OVERLOOK**

WATER'S EDGE VENUE AND VINEYARD



# Welcome to Bohemia River Overlook

*We have taken the stress out of wedding planning by offering a beautiful venue, fine catering, top of the line lighting and much more!*

## THE VENUE

*Choose from one of our three beautiful ceremony & reception sites. All sites include access to the vineyard for memorable photo-ops and a golf cart to chauffeur you and your spouse around the property*

### THE BEACH



*With breathtaking water views and a quaint Beach House, this site is the ideal backdrop for a wedding celebration. Complete with a majestic pier and private beach, your event will be one to remember. Able to host an event of 250 people, the beautiful white tent with twinkling lights truly sets the perfect tone.*

- Up to 250 White Padded Folding Chairs for Ceremony
- Wine Barrel Bar (1) for Cocktail Hour
- Up to 10 Adjustable Height Café Tables
- Up to 250 Fruitwood Chiavari Chairs for Reception
- Specialty “Blue” Bar (1) for Reception
- Up to 25 Guest Tables (72” Round) for Reception
- Up to 5 Rectangular Tables (6’)

# THE MANOR



*A truly remarkable site! With our regal Manor House setting the stage, this property is accented with panoramic waterfront view, a formal garden and an incredible reflecting pool with fountain - perfect for cocktail hour. The reception will take place on the tented veranda inclusive of lighting package and specialty bar. Capacity of this space is upwards of 300 guests.*

- Up to 300 White Padded Folding Chairs for Ceremony
- Wine Barrel Bar (1) for Cocktail Hour
- Up to 10 Adjustable Height Café Tables
- Up to 300 Fruitwood Chiavari Chairs for Reception
- Specialty “Mahogany” Bar (1) for Reception
- Up to 25 Guest Tables (72” Round) for Reception
- Up to 5 Rectangular Tables (6’)



# THE BARN



*This site is perfect for those looking for a more rustic feel. With a capacity to hold up to 120, this country chic venue includes everything necessary to bring your dream vision to life.*



- *Up to 120 White Padded Folding Chairs for Ceremony*
- *Up to 6 Adjustable Height Café Tables*
- *Up to 120 Natural Wood Folding Chairs for Reception*
- *Built-in Bar for Reception*
- *Up to 15 Guest Tables (60" Round) for Reception*
- *Up to 5 Rectangular Tables (6')*

# AMBIANCE



*The team at Bohemia River Ovelook will be more than happy to assist you with any entertainment and décor needs in order to create just the right atmosphere for your event. With an extensive list of “tried & true” vendors, Bohemia can help with everything from musical entertainment to photo booths & lawn games.*

*Included in your package are floor-length linens for all venue-provided tables with dinner napkins in your choice of color (basic solid poplin only).*

*Additionally each venue comes with a specialty bar that will add just a little something extra to the event space.*

*Inquire with your Bohemia representative for our full list of recommended Vendors.*



# CATERING



*Bohemia River Overlook has partnered with ROUGE Fine Catering to offer you the best food and service on your special day. The catering aspect of your package includes all of the following*



- Up to Six (6) hours of Event Time (inclusive of ceremony, if applicable)
- All on-site staffing to include Chefs, Servers & a Catering Director. Gratuity is not expected.  
*Our staff is compensated well above standard tipping wage*
- Set-up and Break-down of Food, including the removal of trash and recycling
- Additional Rectangular Tables draped in Polyester Linen for Food Displays
- All Stainless Steel Chafing Racks & Service Pieces, Real China Platters and Displays
- White Square China with Stainless Steel dining utensils
- All Appropriate Glassware and Barware

*ROUGE's team of chefs have assembled the below menu to help bring your vision to life. Select your favorite items and one of our Event Specialists will create your custom proposal.*

# COCKTAIL HOUR





## **BUTLERED HORS D'OEUVRES**

### ***Choice of one Seasonal Hors d'oeuvre:***

#### **Watermelon Skewer (G)**

Cubed Watermelon, Feta, Hearts of Palm and Fresh Mint Finished with a Balsamic Glaze

#### **Prosciutto Wrapped Melon (G)**

Seasonal Melon with Prosciutto

#### **Savory Pumpkin Soup (G)**

Garnished with Crème Fraîche and Chives

*Served in Mini Shot Glass*

#### **Harvest Chicken Crepe**

Honey Marinated Chicken Breast with Caramelized Spiced Apples, Brie Cheese, and Cranberry Relish

*Rolled in a Petite Home-Made Crepe*

### ***Choice of four ROUGE Signature Hors d'oeuvre:***

#### **Hors d'oeuvres from the Pasture**

##### **Chicken Satay**

Sesame-Soy Glazed Chicken Skewer with Toasted Sesame Seeds

##### **Buttermilk Chicken and Waffles**

Crispy Chicken on Waffle Wedge

*Served with Peach-Horseradish Maple Syrup Drizzle*

##### **Burger and Fry "Slider" (G)**

Petit Angus Beef Meatball Burger topped with Cheese and Cherry Tomato Slice

*Served on Potato Slice*

##### **Le Petit Cochon "The Little Pig"**

All Beef Dogs baked in Puff Pastry and served with Tangy Mustard Sauce

*Served on Petit Plate with Demitasse Fork*

##### **Caprese Chicken Skewer (G)**

Bite-Sized Basil Marinated Chicken, Grape Tomatoes, & Fresh Mozzarella

*Drizzled with Balsamic Glaze*

##### **Beef Brochette (G)**

Beef Tenderloin with Chimichurri



**Beef Tenderloin Crêpe**

Hand Made Petite Crêpe filled with  
Beef Tenderloin and Fire-Roasted Cherry Tomatoes  
*Finished with Mustard-Horseradish*

**Braised Duck Tostadas**

Citrus and Soy Pulled Duck topped with  
Red Cabbage and Cilantro on Crispy Corn Tortilla Round  
*Served in Asian Tear Drop*  
*Please add \$1.00 per person*

**Bacon Straws**

Applewood Bacon baked around Grissini

**Baltimore Pit Beef Slider**

Juicy Pit Beef served with a Mustard-Horseradish Sauce & Chopped Onions  
*On a Mini-House-made French Roll*

**Hors d'oeuvres from the Sea**

**Crab Cake (G)**

Mini Broiled Lump Crab Cake with House Remoulade  
*Served on Petit Plate with Demitasse Fork*

**Vol au Vents with Maryland Crab Fondue**

Puff Pastry filled with Crab Fondue

**Ahi Tuna Wonton**

Peppered Seared Ahi Tuna over Seaweed Salad with Wasabi Cream  
*Served on a Crispy Wonton*

**Citrus Sea Scallops (G)**

Pan Seared and topped with Pineapple Salsa  
*Served on an Asian Tear Drop Spoon*  
*Please add \$2.00 per person*

**Bacon Wrapped Sea Scallops (G)**


Drizzled with Chipotle Hollandaise Sauce  
*Served on a Petite Skewer*  
*Please add \$2.00 per person*

**Shrimp Cocktail (G)**

Jumbo Tiger Shrimp with Classic Cocktail Sauce and Lemon  
*Served in Demitasse Cup*  
*Please add \$1.00 per person*

**Shrimp and Grits**

Parmesan Grits and Cajun Tiger Shrimp garnished with Fresh Scallions  
*Served in Petit Cup with Demitasse Fork*  
*Please add \$1.00 per person*





**Lobster Mac n' Cheese**

Elbow Macaroni in a White Cheddar Sauce

*Garnished with Chunk of Maine Lobster  
and Served in Petit Cups with Demitasse Fork*

*Please add \$1.00 per person*

**Hors d'oeuvres from the Garden**

**Fried Macaroni and Cheese**

Crispy Macaroni and Cheese with Tomato-Basil Cream Sauce

*Served in a Petit Cup with a Demitasse Fork*

**Vol au Vent**

Wild Mushroom and Gruyere

**French Brie Tartlet**

Tart Shell filled with Creamy French Brie

*Finished with Raspberry Coulis Drizzle*

**Edamame Pot Sticker**

Crispy Edamame Pot Sticker with Soy Dipping Sauce garnished with Green Onions

*Served in a Demitasse Cup*

**Classic Deviled Eggs (G)**

Smoked Paprika and Fried Capers

**Stuffed Mushroom Caps (G)**

Herbed Goat's Cheese and Roasted Vegetables

**Roasted Vegetable Quesadilla**

Grilled Zucchini, Squash, Peppers, Onions & Shredded Cheese with a  
hint of Basil & Cilantro, Grilled in our Housemade Tortilla and Topped with Avocado Crème

*Served on a White Tear Drop*

**Mediterranean Skewer (G)**

Fresh Mozzarella, Zucchini, Red Pepper, Grape Tomato and Kalamata Olive

*Finished with Balsamic Glaze*



## STATIONARY DISPLAYS

### **Antipasti Mosaic (G)**

Balsamic-Grilled Portabella Mushrooms, Roasted Red Peppers  
Grilled Zucchini, Roma Tomatoes, Basil-Marinated Mozzarella, Roasted Carrots  
Marinated Avocado, Roasted Beets with Goat's Cheese, Grilled Artichoke Hearts  
Mixed Greek Olives, Prosciutto Wrapped Asparagus and Extra Sharp Provolone and Salami Roulades

*Please add \$5.00 per person*

### **Charcuterie Mosaic (G)**

An Assortment of Whole Muscle Cuts and Artisanal Cheeses  
*Accompanied by Flatbreads, Assorted Olives, and Pimento Cheese Spread*

*Please add \$8.00 per person*

### **Ceviche Bar (G)**

A duo of marinated and chilled diced Tiger Shrimp and Mahi Mahi  
*Accompanied by Cilantro, Avocado, Jalepeño, Red Onion, Tomatoes, Mango Salsa, and Fresh Corn Tortilla Chips*

*Please add \$8.00 per person*

### **Fruit de Mer "Fruit of the Sea" (G)**

A Decadent Display of Assorted Hand-Rolled Sushi, Sesame Encrusted Ahi Tuna  
Steamed Shrimp, House-made Lobster Salad and Sautéed Calamari Salad  
*Served with Cocktail Sauce, Wasabi, Pickled Ginger and Soy Sauce*

*Please add \$8.00 per person*

### **Chesapeake Bay Oyster Bar (G)**

Chilled Local Chesapeake Oysters served on the Half Shell  
*Accompanied by Old Bay Cocktail Sauce, Horseradish, Fresh Lemon, Sauce Mignonette and Tabasco  
Old Bay, Tabasco, Lemons and Limes*

*Includes Shucking Services to Order*

*Please add \$8.00 per person*



# DINNER RECEPTION



## **SALAD COURSE**

*All selections must be made  
prior to Wedding Day*

*Choice of one Pre-Set Salad for all Guests to Enjoy:*

### **House Salad (G)**

Romaine and Mixed Greens topped with Marinated Tomatoes, Cucumbers and Parmesan Tuille  
*Served with Balsamic Vinaigrette*

### **Caesar Salad**

Crisp Romaine tossed with House-made Croutons and Shredded Parmesan  
*Served with Classic Caesar Dressing*

### **Strawberry and Goat's Cheese Salad (G)**

Mesclun and Romaine Greens topped with Fresh Strawberries and Goat's Cheese  
*Served with Raspberry Vinaigrette*

### **Summer Salad**

Mixed Greens with Fresh Blueberries and Sliced Strawberries tossed in a Lemon Vinaigrette  
*Garnished with a Goat's Cheese and Seasoned Toast Points*

### **Fall Greens Salad (G)**

Mesclun Greens, Honey Dates, Sliced Pear and Goat's Cheese  
*Served with Maple-Dijon Vinaigrette*

### **Mesclun Salad (G)**

Fresh Mesclun Greens, Sliced Pear, Dried Cranberries and Gorgonzola  
*Served with Balsamic Vinaigrette*

### **Baskets of Bread for each Table**

*Please add \$2.50 per person*



## ENTRÉE COURSE

### *Buffet Dinner Option*

*An abundance of self-serve dinner items,  
beautifully displayed at various heights using state-of-the art equipment.*

### *Plated & Served Dinner Options*

#### Dual Protein Entrée Option

*Every guest enjoys a pairing of the two selected proteins.  
Please add \$10.00 per person*

#### Single Protein Entrée Option

*Accurate Pre-counts of Guests' Selection Required in Advance  
Escort Cards must be Labeled with Colors representing the Entrée Selection.  
Please add \$10.00 per person*

### ***Choice of two Entrees for Guests to Choose from:***

*For a third entrée selection, please add \$4.00 per person  
(plus any applicable upcharges)*

#### **Cider Infused Chicken**

Scaloppini Chicken Breast served with Roasted Carrots, Apples and Rosemary  
*Drizzled with a Cider Reduction*

#### **Citrus Herb Chicken (G)**

Chicken Breast roasted with Bright Citrus and Fresh Herbs  
*Finished with a Citrus Reduction*

#### **Tequila Lime Chicken (G)**

Tender Chicken Scaloppini  
in Light Tequila Lime Sauce

#### **Parmesan-Crusted Chicken Breast**

Topped with Fresh Mozzarella and Tomato Bruschetta  
*Finished with Fresh Arugula and a Balsamic Drizzle*

#### **Chicken Paupiette with Jumbo Lump Crab**

Tender Chicken Breast Stuffed with Local Maryland Crab  
Rolled in Panko Bread Crumbs  
*Topped with a Creamy Imperial Sauce  
Please add \$4.00 per person*

#### **Sliced Turkey Breast**

Served over Velvety Peppercorn



**Provencal Beef Short Ribs**

Slowly Braised Boneless Beef Short Ribs

Infused with Fresh Plum Tomatoes

Basil, Rosemary, Aromatics and Thyme

*With Toasted Fennel and Orange Zest with a Red Wine Demi-Glace*

**Bistro Filet (G)**

Oven Roasted, Lean & Flavorful Cut of Beef

*With Old Bay Peppercorn and Natty Boh Mustard Sauce on the side*

*Please add \$2.00 per person*

**Beef Tenderloin**

Center-cut Beef Tenderloin, aged to the Peak of Flavor and Tenderness

*Served with Mustard-Horseradish or Red Wine Demi-Glace*

*Please add \$6.00 per person*

**Sirloin Cap**

Flavorful and Juicy Sirloin Cap, Grilled to Perfection

*Served with a Red Wine Demi-Glace*

*Please add \$4.00 per person*

**Tropical Mahi-Mahi (G)**

Seasoned with Sriracha Chili and Grilled Mango Slices

*Served with a Pumpkin Salsa*

**Mango Salmon**

Sesame-Soy Glazed Atlantic Salmon Filet

*Served with Fresh Mango Salsa*

**Miso Glazed Salmon**

North Atlantic Salmon Filet with a Miso Glaze

*Topped with Toasted Sesame Seeds*

**Roasted Salmon Filet**

Oven-Roasted with Fresh Herbs

*Served with Velvety Pink Peppercorn Sauce*

**Autumn Roasted Salmon**

Oven-roasted Salmon topped with

Crisp Apple-smoked Bacon and Sautéed Leeks

*Drizzled with a Cider Reduction*

**Maryland Rockfish Filets (G)**

Maryland Rockfish Grilled to Perfection with Citrus and Fresh Herbs

*Served with Citrus-Garlic Sauce or Topped with Pineapple Salsa*

*Please add \$5.00 per person*

**Maryland Lump Crab Cake (G)**

Jumbo Lump Maryland Crab Cake

Served with House Remoulade

*Please add \$5.00 per person*



**Pumpkin Ravioli**

Savory Ravioli stuffed with  
Pumpkin & Mascarpone Cheese  
*Finished with a Rich Tomato & Pumpkin Cream Sauce*

**Polenta Cake (G)**

Eggplant & Tomato Compote with Fresh Mozzarella  
*Stacked on a Homemade Polenta*

**Stuffed Red Bell Pepper (G)**

Red Pepper stuffed with Saffron Rice and Roasted Vegetables

**Vegetarian Napoleon**

Layers of Flaky Phyllo stacked between Mozzarella and Parmesan Cheeses with Bell Peppers  
Red Potatoes, Mushrooms, Sweet Potatoes, Zucchini, Squash and Red Onion  
*Topped with Basil Pesto*

***Choice of one Vegetable Side for all Guests to Enjoy:***

*For an additional vegetable side selection, please add \$2.00 per person  
(plus any applicable upcharges)*

**Baby Vegetable Mèlanges (G)**

Patty pan Squash, Zucchini, Tri-Colored Baby Carrots  
Pearl Onions, Baby Corn, Cherry Tomatoes and Button Mushrooms

**Balsamic Brussel Sprouts (G)**

Oven Roasted Brussel Sprouts with a Dark Balsamic Reduction and Sautéed Shallots

**Haricot Verts (G)**

French Green Beans Sautéed with Shallots & Garlic

**Steamed Asparagus (G)**

Lightly Steamed and Drizzled  
with Lemon-White Wine Sauce

**Vegetable Kebabs (G)**

Zucchini, Squash, Peppers,  
Red Onion, Tomato, and Mushroom  
*Glazed with Balsamic or Citrus-Garlic Sauce*

**Vegetable Trio Gratin (G)**

Alternating slices of Grilled Eggplant, Roasted Zucchini and Roasted Plum Tomato  
Baked on a bed of caramelized onions and topped with Parmesan Cheese and Fresh Herbs

**Romanesco (G)**

Oven-Roasted Romanesco with Caramelized Onions and Garlic  
*Topped with Parmesan Cheese  
Please add \$2.00 per person*



***Choice of one Grain/Potato Side  
for all Guests to Enjoy:***

*For an additional Grain/Potato side selection,  
please add \$2.00 per person*

**Brown Butter Gnocchi**

Pan-Seared Gnocchi in Brown Butter & Sage  
*Finished with Brussel Sprout Leaves & Fried Sage*

**Classic Rice Pilaf (G)**

Long Grain White Rice sautéed with Diced Onions & Rich Broth  
*Finished with Spring Peas*

**Caprese Penne**

Penne Pasta tossed with Sundried Tomatoes, Fresh Mozzarella, Button Mushrooms, Basil, & Extra Virgin Olive Oil  
*Finished with Parmesan Reggiano & Balsamic Glaze*

**Golden Pavé**

Sliced Yukon Gold Potatoes baked with Lemon & Fresh Thyme

**Gourmet Mac n' Cheese**

Smoked Gouda, Muenster, Parmesan, and Mozzarella  
*Topped with Crispy Onions*

**Grilled Potato Wedges (G)**

Yukon Gold Potato Sliced and Grilled  
*Tossed with a Flavorful Garlic Butter Sauce*

**Lyonnaise Potatoes (G)**

Sliced Potatoes and Caramelized Onions

**Mashed Potatoes (G)**

Rich, Whipped House-made Potatoes

**Roasted Red Potatoes (G)**

Quartered Red Potatoes  
*Roasted with Olive Oil and Fresh Herbs*

**Rosemary and Garlic Fingerling Potatoes (G)**

Petite Roasted Fingerling Potatoes

**Scalloped Potatoes (G)**

Decadent Layers of Gourmet Cheeses and Sliced Potatoes



## DESSERT



## **DESSERT**

### **Wedding Cake**

Rouge to Coordinate with SugarBakers  
*Pricing includes cake from A or B design category*

### ***Plus one of the following Desserts***

#### **Desserts Mosaic**

Freshly-Baked Cookies, Delicious Brownies, House-Made Black Bottom Cupcakes  
Chocolate-Covered Macaroon, and Chocolate-Covered Strawberries  
*A Stunning Multi-tiered Presentation of Individually Plattered Desserts*

#### **Crème Brûlée**

Individual Custard topped with Caramelized Sugar  
*Served in a Petite Espresso Cup*

#### **French Churro Chocolate Chip Bread Pudding**

Complimented with Fresh Strawberry, Cinnamon Chantilly Cream with a Spicy Chocolate Ganache on the bottom  
*Drizzled with a Strawberry Infused Honey Reduction*

#### **Grilled Peach Skewers (G)**

Fresh Peaches Grilled & Drizzled with Orange-Infused Honey

#### **Home-made Mini Doughnuts**

Trio of scratch-made doughnuts:  
*Red Velvet, Glazed, Apple Cider*

#### **S'mores Pops**

Housemade Marshmallows dipped in Milk Chocolate & rolled in Graham Cracker Crumbs

#### **Mixed Berry Salad (G)**

Strawberries, Blackberries & Blueberries  
*Marinated in Chambord*

#### **Cheesecake Pop**

Skewered, Hand-Rolled Cheesecake Lollipops  
*Dipped with the Following:*  
*Sweetened Coconut Flakes*  
*Oreo Cookie Crumbs*  
*Rainbow Jimmies*

#### **Assorted Gourmet Mousse Shots**

Assorted Mini Desserts served in a Shot Glass  
*Includes a selection of 3 ROUGE Flavors*  
*Please add \$2.00 per person*



**Cupcake Display**

A Decadent Display of  
scratch-made Mini Gourmet Cupcakes  
*Includes a selection of 3ROUGE Flavors*

*Please add \$2.00 per person*

**Assorted Mini Pies**

An Indulgent Assortment of personal-sized Mini Pies  
*Includes a selection of 3ROUGE Flavors*

*Please add \$2.00 per person*

**Ice Cream Cart**

An Assortment of Good Humor Ice Cream Bars  
*Served To Your Guests from Our Mobile Ice Cream Cart*

*Please add +\$4.00 per person*

***Can't pick just one? Additional selections can be added.***

*Please add \$4.00 per additional dessert offering  
(plus any applicable upcharges)*



## BAR PACKAGES



## BEVERAGES

### **Beer and Wine**

#### *Beer*

Miller Lite, Yuengling, Corona,  
Heavy Seas Loose Cannon IPA

#### *Wine*

La Vieille Ferme Grenache-Syrah  
Domaine de Pouy Ugni Blanc & Colombard Blend  
Domaine de Bernier Chardonnay

*\* Wine selection may vary based on seasonal availability \**

*ROUGE reserves the right to make lateral substitutions*

#### *Non-alcoholic Beverages*

Coke, Diet Coke, Sprite, Ginger ale  
Bottled Water & Perrier

Lemons & Limes

Ice

### **Full Bar Package**

#### *Liquors*

Stoli Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,  
Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Bulleit Bourbon

#### *Beer*

Miller Lite, Yuengling, Corona,  
Heavy Seas Loose Cannon IPA

#### *Wine*

La Vieille Ferme Grenache-Syrah  
Domaine de Pouy Ugni Blanc & Colombard Blend  
Domaine de Bernier Chardonnay

*\* Wine selection may vary based on seasonal availability \**

*ROUGE reserves the right to make lateral substitutions*

#### *Non-alcoholic Beverages*

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water  
Orange & Cranberry Juices  
Bottled Water & Perrier

Lemons, Limes, Olives, & Cherries

Ice

*Please add \$7.00 per person*



## ADD ONS

Coffee Station

*\$3.00*

Champagne Toast

*\$2.50*

Table Side Wine Service

*\$3.50*

Upgraded Wine Glasses

*\$1.00*

Deluxe Liquor Options

*\$4.00*

Specialty Cocktail

*Pricing based on Selection*

# PRICING





## PRICING

*Below pricing is based on the base package  
Pricing does not include any of the above listed upgrades.*

### *The Manor*

	100-149 Guests	150-199 Guests	200+ Guests
<i>Saturday</i>	\$180 per person	\$170 per person	\$160 per person
<i>Sunday-Friday</i>	\$150 per person	\$140 per person	\$130 per person

### *The Beach*

	100-149 Guests	150-199 Guests	200+ Guests
<i>Saturday</i>	\$180 per person	\$170 per person	\$160 per person
<i>Sunday-Friday</i>	\$150 per person	\$140 per person	\$130 per person

### *The Barn*

	60-89 Guests	90-120 Guests
<i>Saturday</i>	\$170 per person	\$150 per person
<i>Sunday-Friday</i>	\$130 per person	\$120 per person

*Gratuuity included in price. Sales tax extra.*

*\*\*\*Pricing Subject to Change on Holidays and Holiday Weekends*