

A decorative rectangular border in shades of blue and white, featuring intricate geometric patterns. In the center, there is a white box containing the text and a red grapevine illustration.

BOHEMIA
RIVER OVERLOOK

WATER'S EDGE VENUE AND VINEYARD



2018
WEDDING PACKAGES

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)

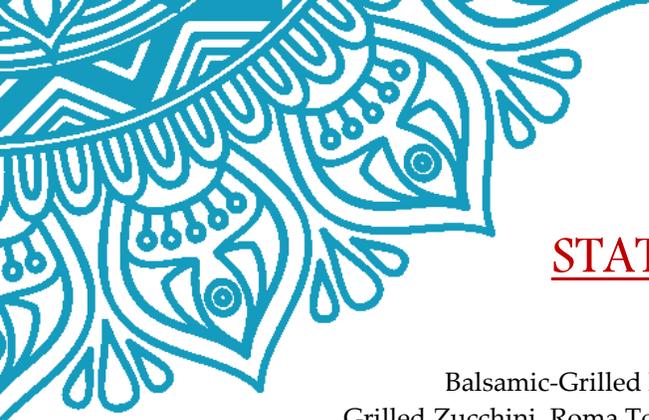
Herbed Goat's Cheese and Roasted Vegetables

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



Provençal 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 Mélanges (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

Lyonnaisé 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 & Colombar 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 & Colombar 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

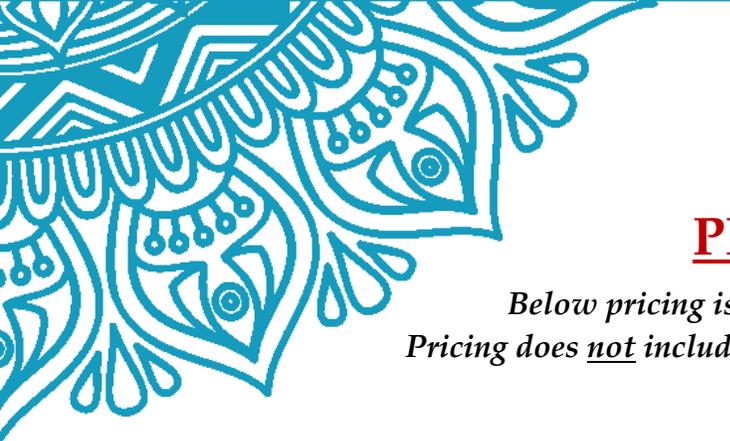
\$4.00

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

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

The Beach

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

The Barn

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

Gratuuity included in price. Sales tax extra.

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