



The most elite package offered by Bohemia River Overlook, this option includes everything you could imagine for your special day. From specialty linens to the beautifully composed dinner entrée, the Boho Chic package marries the luxurious surroundings with every detail of the wedding of your dreams.

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 chauffer you and your spouse around the property



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')



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')





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')



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, style & fabric.

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.





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.



BUTLERED HORS D'OEUVRES

Choice of <u>six</u> ROUGE Signature Hors d'oeuvre:

Hors d'oeuvres from the Pasture

California Chicken Crepe

Grilled, Marinated Chicken and Roma Tomato rolled in a Home-Made Crepe Finished with Avocado Crème

Canape of Salami, Pesto, and Ricotta Cheese

Italian Salami layered on top of Rich Ricotta Cheese and House-made Pesto Served on a Toast Point

Duck Confit Wonton

Confit Pulled Duck Leg served on a Crispy Wonton

Topped with Apple Chutney and Micro Celery

Eggplant Roulade with Pulled Chicken (G)

Grilled Eggplant stuffed with Pulled Chicken Served over Roasted Red Pepper Cream in a Demitasse Cup

Flank Steak Roulade

Flank Steak Rolled in Fresh Chives Drizzled with a Barolo Red Wine Sauce Served in Asian Tear Drop Dish

Fried Green Tomato Slider

Cornmeal-Crusted Fried Green Tomato with Applewood Bacon, Goat's Cheese & Sun-dried Tomato Aioli Served open-faced on a Flaky Homemade Biscuit

Hanger Steak (*G*)

Juicy Hanger Steak with Red Onion Marmalade & Horseradish

Served on a White "Z" Fork

Harvest Chicken Crepe

Honey Marinated Chicken Breast with Caramelized Spiced Apples, Brie Cheese, and Cranberry Relish Rolled in a Petite Home-Made Crepe

Hawaiian Chicken Kebab (G)

Grilled Chicken with Pineapple Dressed in a Sweet Chili Glaze

Lamb and **Plantain Kofta** (G)

Ground Lamb and Plantain Grilled on a Bamboo Skewer Served with a Tomato-Yogurt Sauce

Mini Tacos (G)

Citrus-Achiote Shredded Chicken seasoned in a topped with Avocado Crème Served in Petite Taco Shell or Served on Petite Corn Tortilla Spoon

Peri-Peri Chicken Brochette

Paprika, Chili Powder, Garlic & Fresh Ginger Grilled BBQ Style

Petite Lamb Chops

Delectable, Bite-Sized, Domestic Lamb Chops Served with Red Wine Demi-Glace

Southern-Fried Grit Cake (G)

Fresh Avocado and Apple-wood Smoked Bacon topped with a dollop of Spicy Mayonnaise Served on a Crispy, Fried Grit-Jalapeño Cake

Tandoori Pizzette

Tandoori Chicken with Sliced Red Onions
Served with a Garlic Sauce

Hors d'oeuvres from the Sea

Ahi Tuna Tartar

Ahi Tuna Tartar with Soy, Ginger, & Fresh Scallions Served on an Asian Tear Drop Spoon

Crab Louie (G)

Lump Crab Meat dressed with Citrus & Chives Over Celery Root & Green Apple Remoulade Served on an Endive Leaf

Crevette Provencal (*G*)

Citrus-Marinated & Grilled Gambas Shrimp with Thyme Drizzled with Meyer Lemon & Tuscan Olive Oil

Day Boat Sea Scallops (G)

Lemon Dusted with a Rosemary Beurre Blance
Passed on a Rosemary Sprig

Oyster Rockefeller

Freshly Shucked Oyster with Chard, Pancetta, Corn and Pecorino
On the Half Shell with Bread Crumbs

Pepper Seared Ahi Tuna Martini

Ahi Tuna with a Pepper Crusted Sear over Asian Slaw with Ginger Vinaigrette Served in a Mini Martini Glass

Rainbow Sea Scallops (G)

Citrus Cocktail Sea Scallops with Basil Papaya Dressing Topped with Rainbow Citrus Wedges and Fresh Cilantro



Truffle Crab Mac n' Cheese Cup

Truffle-Infused Mac n' Cheese topped with Lump Maryland Crab Served in a Parmesan Tuille Cup

Hors d'oeuvres from the Garden

Dirty Martini

Fried Olive skewered and soaked in Vodka

Eggplant Bites

Crispy Eggplant Bites with Tomato Confit and Spiced Cheese
On a White Tear Drop Spoon

Goat Cheese Croquette

Herb Crusted Goat Cheese Topped with Basil-Pear Marmalade

Goat's Cheese Truffle Duo

Chèvre Cheese Balls rolled in Client's Choice of Two Toppings Served on a Crostini with a Honey Dropper Options are: Bacon Brown Sugar, Everything, Toasted Sesame Seeds Toasted Coconut, Dried Cranberry or Chives

Heirloom Tomato Crostino

Summer Heirloom Tomatoes, Fresh Basil, with a whipped Ricotta topped with Black Olives Served on a Toast Point

Stuffed Cherry Tomatoes (*G/Vegan*)

Filled with Fresh Herb Hummus and Completed with Balsamic Pearls

Zucchini Wrap (G)

Ribbons of Grilled Zucchini wrapped with Home-made Artichoke Pesto and Feta Cheese Served on White Asian Tear Drop



STATIONARY DISPLAYS

Choice of <u>one</u> ROUGE Signature Hors d'oeuvre:

Fruit, Cheese, and Antipasti Mosaic (G/Vegan Options)

Roasted Vegetables & Antipasti

Portobello Mushrooms, Artichoke Hearts, Grilled Zucchini, Marinated Avocado Roasted Tomatoes, Cumin-dusted Carrots, Roasted Red Peppers, Mixed Olives Beets with Goat's Cheese, Salami & Provolone Roulade, Prosciutto-wrapped Asparagus Sun-ripened Fruits

Green Grapes, Red Grapes, Fresh Strawberry, Orange Slices, Pineapple, Honeydew Cantaloupe, Blackberries

Aged Cheese Assortment

House-made Mozzarella, Pepper Jack, Swiss Cheese, Dill Havarti Smoked Gouda, White Cheddar Beautifully presented and served with Fresh Crudite & Housemade Crostini

Deluxe Raw Bar (G)

Selection of Chilled Chesapeake Oysters, Crab Claws, Ahi Tuna, and Shrimp Served with Cocktail Sauce, Horseradish, Fresh Lemon, Sauce Mignonette and Tobasco

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

Sushi Trio (G)

Hand-rolled California Roll, Spicy Salmon Roll, and Cucumber Roll with White Rice

Accompanied by Pickled Ginger, Soy Sauce, and Wasabi

Paired With

Tuna Tower

Fresh Ahi-Tuna with Avocado and a Home-made Sauce Served on a Crispy Wonton on a small white plate

Charcuterie Board (G)

An Assortment of Cured Sausages, Whole Muscle Cuts and Pate, Artisanal Cheeses & Dried Fruits Accompanied by Flatbreads, Assorted Olives, Figs, and Pimento Cheese Spread, Hand Crafted on Cutting Board Displays



SALAD COURSE

All selections must be made prior to Event

Choice of one Pre-Set Salad for all Guests:

Watermelon Salad (*G*)

Cubed Watermelon Salad with Ricotta Cheese, Pickled Onion, Pear Tomato and Baby Mache Finished with a Drizzle of Balsamic Glaze

Napoleon Caprese Salad (G)

Sliced Heirloom Tomatoes and Fresh Mozzarella Garnished with Fresh Cut Basil & Extra Virgin Olive Oil

Completed with Balsamic Pearls

Baby Artisan Romaine Salad (G)

Baby Romaine Lettuce Heart topped with Sweet Yellow Corn Salsa and Diced Tomatoes Served with a Warm Lemon Butter Dressing

Summer Heirloom Salad (G)

Fresh Arugula with Heirloom Tomatoes, Fresh Peaches, and Burrata Cheese
Finished with Fresh Basil and Drizzled with Balsamic Glaze

Stacked Quinoa Salad (G)

Layered with Grilled Corn, Cannellini Beans, Avocado, and Fresh Heirloom Tomatoes

Completed with House-Made Yucca Chips

BREAD COURSE

Baskets of bread for each Guest Table

Choice of one Type of Bread:

Artisan Breads

Sliced Artisan Bread Served with Olive Tapenade and Seasoned Olive Oil

Brazilian Cheese Bread Rolls (*G*)

Pão de Queijo is a Traditional Brazilian Cheese Bread baked using Tapioca Flour House-made and Gluten Free

Petite House-Made Rolls

Fresh, Buttery, Housemade Dinner Rolls
Served with Whipped Herb Butter

Sliced Cornbread

Sweet & Buttery, Southern-Style Cornbread Served with Sweet Cream Whipped Butter

Middle Eastern Pita

Home-made Pita Bread

Accompanied by Tzatziki and Hummus on the side

ENTRÉE COURSE

Composed Entrée Offerings

Accurate Pre-counts of Guests' Selection Required in Advance Escort Cards must be Labeled with Colors representing the Entrée Selection.

Choice of <u>two</u> Entrees for Guests to Choose from:

Black Cod

Seasoned and Baked to Perfection
Wrapped in a Lasso of Potato Strings and mounted on a bed of Creamy Leeks
Finished with Barolo Red Wine Sauce

Broiled Maryland Crab Cake

Jumbo Lump Broiled Crab Cake stacked on a Sweet Potato Galette and Grilled Asparagus

Served with a Citrus Remoulade

Chesapeake Roulade

Chicken Roulade stuffed with Baby Spinach, Jumbo Lump Crab Meat and Diced Bell Peppers Mounted on a Yukon Golden Potato Pavé Round and a Mélange of Baby Vegetables Drizzled with a Classic Hollandaise Sauce

Italian Rockfish

Oven Roasted Maryland Rockfish seasoned with Smoked Paprika, Garlic and Lime Juice Wrapped with Italian Prosciutto over a Crispy Risotto Cake and served on an Artichoke Bottom Finished with a Garlic Butter Sauce

Maryland Rockfish

Oven-Roasted Rockfish on top of Golden Pavé Potatoes and Wilted Baby Spinach Finished with a Pineapple Salsa

Maple Brined Chicken

Maple-brined Frenched Chicken Breast Over Garlic Mashed Potatoes and Roasted Rainbow Carrots Finished with Pear Chutney

Oven Roasted Shrimp

Jumbo Citrus-Garlic Marinated Shrimp over Blistered Cherry Tomatoes and a Crispy Risotto Cake with a Bundle of Seasonal Vegetables Finished with Lemon Shallot Crunch and an Old Bay Cream Sauce

Red Wine Lamb Chops

Oven-Roasted Lamb Chops with a Cauliflower Puree and Lyonnaise Potatoes Served with a Red Wine Demi-Glace

Filet Mignon

Pan-Seared Filet Mignon atop Truffle Oil Infused Mashed Potatoes and Mushroom Fricassee Finished with Madeira Demi-Glace

Thai Rockfish

Oven Roasted Maryland Rockfish seasoned with Lemon Zest and Olive Oil Served with White Rice and Sautéed Spinach Finished with a Green Curry Sauce

Tuscan Airline Chicken

Pan-Seared Chicken Breast over Cheddar Garlic Mashed Potatoes and Maple Glazed Rainbow Carrots

Finished with a Tuscan Sauce

Veal Tenderloin with Glazed Pearl Onions

Marinated with Fresh Thyme, Garlic and Aged Soy Sauce Stacked with Grilled Bell Peppers and Zucchini Served over Cauliflower Puree

Vegetarian Entrée available upon request

Choice of <u>one</u> vegetarian offering Accurate Pre-counts of Guests' Selection Required in Advance

Eggplant Tower

Grilled Honey Eggplant & Tomato Compote with Fresh Mozzarella mounted on House-made Polenta Cake

Accompanied with a Bundle of Fresh Vegetables

Vegan Stuffed Tomato

Corn and Black Bean Quiona stuffed Roma Tomato Cup over Black Bean Puree Finished with Avocado Relish

Singapore Tofu

Pan Seared Tofu with Sautéed Vegetables in a Light Curry Sauce Served over Asian Style Noodles





Wedding Cake

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

Plus two of the following Desserts

Crème Brûlée Duo

Traditional & Dark Chocolate

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

Champagne and Fruit Coupe

A Rainbow of Fresh Fruit & Berries soaked in Champagne Finished with a dollop of Crème Fraiche

Yogurt Panna Cotta

Cardamom Spice and Raspberry Wine Reduction

Topped with Fresh Mint

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

Poached Pear Grenache-Syrah

Our Signature Bosc Pear, Poached in Red Wine and Port, Hollow and Filled with Chantilly Cream Resting on a Bed of Ganache Chocolate and Complimented with Fresh Mint

Assorted Gourmet Mousse Shots

Assorted Mini Desserts served in a Shot Glass *Includes a selection of 3 ROUGE Flavors*

Cupcake Display

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

Assorted Mini Pies

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

Cannoli Cone Duo

Petite Cannoli Cones Filled with Traditional Cannoli Cream and Mocha Cannoli Cream

Build-your-Own Ice Cream Sandwich Bar

An Assortment of Three (3) House-made Flavors Sandwiches built with your choice of Freshly Baked Cookies

COFFEE SERVICE

Deluxe Coffee Station

Regular & Decaf Coffee Assorted Sweeteners & Milk Flavored Syrups

After Dinner Cordials

Toppers of Kahlua & Bailey's for Coffee Service

Hot water with Assorted Teas available upon request





BEVERAGE SERVICE

Included in Package Pricing

Water Station

Chilled Infused Water Station Available to guests upon Arrival

Welcome Cocktail "The Bohemia Blue"

The Signature Cocktail of Bohemia River Overlook Sparkling Lemonade with Blackberry Currant & Vodka Available at the start of Cocktail Hour

Champagne Toast

Awaiting guests at their seat

Table Wine Service

Red & White Wine to be offered tableside Available during Salad Course & Dinner Course

Deluxe Full Bar

Liquors

Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Patron Tequila Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Makers Mark 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

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

Non-alcoholic Beverages

Lemons, Limes, Olives, & Cherries Ice





PRICING

The Manor

100-149 Guests 150-199 Guests 200+ Guests

Saturday \$230 per person \$220 per person \$210 per person

Sunday-Friday \$200 per person \$190 per person \$180 per person

The Beach

100-149 Guests 150-199 Guests 200+ Guests

Saturday \$230 per person \$220 per person \$210 per person

Sunday-Friday \$200 per person \$190 per person \$180 per person

The Barn

60-89 Guests 90-120 Guests

Saturday \$220 per person \$200 per person

Sunday-Friday \$180 per person \$170 per person

Gratuity included in price. Sales tax extra.

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

