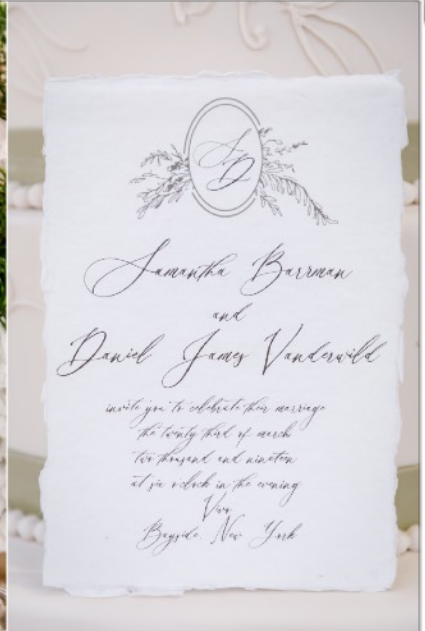


Vivo!



WEDDING MENU

WEDDING PACKAGE OVERVIEW

THE DAY

Bridal Suite Ready up to 3 Hours Prior to Guest Arrival
Invitation Prior to Ceremony | Passed Still & Sparkling Water [30 Minutes]
Ceremony [Length based on Officiant]
Cocktail Reception [1 Hour]
Dinner and Dancing [4 Hours]
Total Event Time | 6 Hours

THE MENU

Cocktail Hour: Selection of 8 Butler Passed Hors D'oeuvres, Mediterranean Display,
a Choice of Carving or Pasta Station & 1 Cocktail Station
Reception: Three-Course Dinner with Choice of Entrée
Wedding Cake
Five-Hour Premium Open Bar Service with Dinner Wine Service
Toast

PRICING

Pricing is determined by your choice of month & day of the week
Pricing Includes all Staffing, Setup, Breakdown, China, Glass, Silverware, Tables,
Chairs & Votive Candles
Printed Menus | Choice of Ivory or White Card Stock

Ceremony Fee | \$500.00 to \$1000.00 depending of Date of Wedding

UPGRADE OPTIONS

Cocktail Stations | Pricing determined on your selections made, options located in the menu.

Wine & Signature Cocktails | Pricing determined on your selections made

Linens & Rentals | Colorful linens and optional décor/rentals are available

THE COCKTAIL HOUR

Mediterranean Display

An Artful Display Featuring Flavors of the Mediterranean Presented with Hand-Crafted Garnished Prepared By VIVO!'s Garde Manger

Includes Crackers, Baguette Slices, Pita Bread

Platters of Marinated Olives, Feta Cheese, Stuffed Grape Leaves, Artichoke Hearts, Roasted Seasonal vegetables, Grilled Fennels, Marinated Mushrooms

Tomato and Mozzarella Salad finished With Extra Virgin Olive Oil, Aged Balsamic Reduction and Fresh Basil Leaves

Italian Cured Meats

Selection Thinly Sliced Capocollo Ham, Salami, Mortadella, Sopressatta

International Cheese Board

A Selection of Imported Cheeses Including Gouda, Parmesan, Cheddar, Asiago, Swiss

ONE HOUR OF BUTLER PASSED HORS D'OEUVRES & CANAPES

Cold Canapés

Tomato Bruschetta Crostini

Plum Tomato, Basil, Olive Oil

Artichoke and Goat Cheese Crostini

Salmon Crostini

Smoked Salmon Tartare. Dill Crème Fraiche

Charred Rare Beef Crostini

Horseradish Cream

Crab and Avocado Crostini

Seared Rare Sesame Tuna

Wonton Crisp, Wasabi Aioli

Candied Fig Wrapped in Prosciutto

Mascarpone Cream

Kalamata Olive Tart

Chopped Olives, Goat Cheese, Mini Tart Shell

Curried Chicken Salad

Mini Phyllo Cup

Jumbo Shrimp Cocktail | Cocktail Sauce

Additional \$5.00 per person

Hot Hors d'Oeuvres

Chicken or Beef Satay

Tandoori Spices

Mini Crab Cakes

Chipotle Mayo

Petit Beef Wellington

Truffle Sauce

Bacon Wrapped Mission Figs

Spring Roll

Sweet Chili Sauce

Spanakopita Triangles

Oriental Vegetable Dumpling

Coconut Shrimp

Orange Ginger Sauce

Risotto Croquettes

Marinara Sauce

Mustard Scented Baby Lamb Chops

Additional \$5.00 per person

COCKTAIL STATIONS

Includes a Carving or Pasta Station & 1 Cocktail Station
[Additional Stations \$15 Per person]

PASTA STATION | Select 2

Farfalle al Pesto ~ Basil, Olive Oil, Pine Nuts, Parmigiano

Rigatoni Filetto ~ Di Pomodoro~ Tomato, Onion, Fresh Basil

Penne Ala Vodka ~ San Marzano Tomatoes, Cream, Parmigiano

Rigatoni Amatriciana ~ Guanciali, Onions, Cherry Tomatoes, Pecorino Cheese

Rigatoni Bolognese ~ Traditional Meat Ragout, Plum, Sweet Onions, Fresh Herbs

THE BUTCHER'S BLOCK | Select 2

Hot Roast Free Range Turkey

Served with Cranberry Relish and Giblet Gravy

Virginia Ham

Orange Cardamom Glaze and Dijon Mustard

Herb-Crusted Leg of Lamb

Roasted to Perfection with Traditional Mint Jelly

Cranberry Stuffed Pork Loin

Served with Chianti Reduction

Herb Crusted Angus Eye Round

Served with Wild Mushroom Sauce

KABOB STATION

Marinated-Grilled Kabob [Select 2] Chicken, Beef, Vegetable & Salmon

Served with Creamy Cilantro Sauce | Lemon-Pepper Yogurt and Tzatziki Sauce

Falafel Salad ~ Miniature Falafels | Green Leaf Lettuce | Radicchio | Cucumber

Cherry Tomatoes | Cilantro | Mint | Served with a Spicy Yogurt Sauce

THE DUCKLING BAR

Duck Confit | Spring Onions | Hoisin Sauce | Scallion Pancakes

Pan-Seared Vegetable Dumplings | Sweet Chili Glaze

Vegetable Fried Rice | Soy Sauce | Wonton Shards

SLIDERS BAR | Select 3

Pulled Pork Sliders | Honey Mustard and Cole Slaw

Southwestern Turkey Slider | Topped with Pepper Jack Cheese and Avocado Crème

Mini Reuben Slider | Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing

Braised Short Rib Slider | Slow Cooked, Chianti Wine Reduction

CONEY ISLAND FAVORITES

Kielbasa and Sauerkraut

Imported Polish Sausage Accompanied by Steamed Sauerkraut

Miniature Potato Knish and Corn Dogs

Whole Grain Mustard

Glazed Romanian Pastrami

On Rye Bread with Cranberry Mustard

STREETS OF NEW YORK

Chicken & Lemongrass Pot stickers in Steamer Baskets | Mandoo Glaze | Sesame Scallion Oil

Coney Island All Beef Hot Dogs | Gulden's Mustard, Onion Relish

Jamaican Beef Patties | Jerk Chicken Boneless Thighs

Beef Souvlaki | Dill Garlic Aioli | New York Pretzel | Gulden's Spicy Brown Mustard

COMFORTS OF HOME

Southern Fried Chicken

Pulled Chicken with Black Pepper Country Gravy | Fluffy Waffles | Macaroni & Cheese

Traditional Biscuits | Sweet Potato | Cheddar and Chive | Country Ham and Andouille

Whipped Butter | Pepper Jelly | Black Berry Jam

Creamed Spinach and Apricot Dijon Mustard

SOUTH PACIFIC PIG ROAST

Whole-Roasted Suckling Pig | Hawaiian Coleslaw | South Pacific Coconut Rice

Grilled Sweet and Sour Shrimp | Grilled Pineapple | Tropical Fruit Salad

Minimum 75 Guests

PREMIUM STATIONS

Pricing is per guest

NEW YORK FISHERY

Little Neck Clams | Market Fresh Oysters | Jumbo Gulf Shrimp

Traditional Cocktail Sauce | Cajun Remoulade | Mignonette | Tomato Brandy Aioli

\$23.00 | \$30.00 to include Maine Lobster Tails

SUSHI

An Elaborate Display of Sushi and Sashimi to include

California Roll | Spicy Tuna Roll | Unagi Eel Roll | King Salmon Roll | Vegetarian Rolls

Sashimi: Ahi Tuna | Salmon | Striped Bass | Pickled Ginger | Wasabi, Soy Sauce

\$20.00 per person

SEATED DINNER MENU

FIRST COURSE | Select 1

VIVO! Field Greens ~ Organic Baby Greens, Shaved Carrots, Radish, Pickled Red Onion & House Vinaigrette

Insalata Di Caesar ~ Romaine, Parmigiano, Seasoned Croutons, House Made Caesar Dressing

Rocket Arugula ~ Candied Walnuts, Shaved Apples, Crumbled Gorgonzola, Mustard Vinaigrette

Mediterranean Salad ~ Vine-Ripened Tomatoes, Cucumber, Grilled Onion
Roasted Bell Peppers, Olives, Feta

Burrata, Prosciutto & Tomato ~ Tomato Vinaigrette, Balsamic Reduction

Crab Cake ~ Mesclun Greens, Basil, Lemon Remoulade | Additional \$7.00 per person

CHOICE OF ENTRÉE | Select 3

Grilled Atlantic Salmon ~ Roasted Red and Gold Cherry Tomato, Chive Sauce

Icelandic Cod Oreganata ~ Topped with Seasoned Bread Crumbs, White Wine Sauce

Sole Francese ~ Pan-Fried with Egg Batter, White-Lemon Sauce

Grilled Fillet of Branzino ~ Lemon Sauce

Shrimp Scampi ~ Linguine, Fresh Lemon, White Wine Butter Sauce

Pan-Seared Duck Breast ~ Raspberry Prosecco Reduction

Tuscan-Stuffed Chicken Breast ~ Fresh Mozzarella, Basil, Sun Dried Tomatoes, Garlic Cream Sauce

Chicken Francese ~ Pan Fried with Egg Batter, White-Lemon Sauce

Chicken Picatta ~ Lemon Butter-Caper Sauce

Herb-Roasted French Cut Chicken Breast ~ Lemon Thyme Chicken Jus

Free Range Chicken Parmigiana ~ Lightly Breaded Cutlet, Salsa Di Nona, Mozzarella

Grilled Filet Mignon ~ Red Wine Sauce | Additional \$5.00 per person

16 Hour-Braised Short Rib of Beef ~ Red Wine Reduction

Braised Pork Shank ~ Natural Jus

Grilled Berkshire Pork Chop ~ Brandy Demi Sauce

Grilled Veal Chop ~ Rosemary-Burgundy Reduction | Additional \$10.00 per person

Eggplant Parmigiana ~ Ricotta, House Made Mozzarella, San Marzano Tomato Sauce

Breadcrumb Crusted Portobello Steak ~ Sautéed Spinach, Tomato Confit

ENTRÉE ACCOMPANIMENTS

Chef's Selection of Starch and Seasonal Vegetables

OPTIONAL VEGAN ENTRÉES

Moroccan Spiced Chickpea Cakes ~ Red Pepper-Curry, Date-Apricot Chutney, Toasted Almonds

Braised Carrots ~ Wild Mushrooms, Procini Powder, Red Wine, Mushroom Broth

Vegan Wild-Rice-Stuffed Seasonal Squash

THE WEDDING CAKE

Vanilla, Chocolate or Red Velvet Cake

Fillings

Chocolate Mousse, Chocolate Butter Cream, Chocolate Pudding, Lemon, Raspberry Jam, Vanilla Custard, Vanilla Custard with Strawberries, Raspberry Mousse, Vanilla Mousse

Finished with Buttercream Icing

[Fondant, Specialty Flavors and Elaborate Designs additional]

SERVED WITH WEDDING CAKE

Chef's Selection of Freshly Baked Cookies, Biscotti and Miniature Italian Pastries

Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Tea

SWEET ADDITIONS

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream Display Accompanied by an Assortment of Toppings

Rainbow Sprinkles, Nuts, Coconut Flakes, Maraschino Cherries, Fudge, Caramel, Crushed Oreos, M&Ms,

\$5.00 per person

Seasonal Fresh Fruit Platter

\$5.00 per person

Chocolate Covered Strawberries

\$5.00 per person

Espresso & Cappuccino

\$5.00 per person or Based on Consumption

CORDIAL BAR

Bailey's Irish Cream, Frangelico, Sambuca, Limoncello, Port and Cognac

Priced Accordingly

PREMIUM OPEN BAR | Included in Menu

Ketel One, Russian Standard, Bacardi, Captain Morgan, Tanqueray, Exotico Tequila, Roku Gin
Dewars, Jim Beam, Jack Daniels, Sweet & Dry Vermouth, Seagram's VO
House Red & White Wine, Sparkling French Wine
Assorted Imported and Domestic Beer
Soft Drinks and Juices

UPGRADED OPEN BAR | Optional

Grey Goose, Ketel One, Double Cross, Bacardi, Captain Morgan, Bombay Sapphire, Tanqueray Patron
Silver Dewar's, JW Black, Bulleit Bourbon, Jack Daniels, Seagram's VO Sweet and Dry Vermouth
House Red & White Wine | Champagne
Heineken, Amstel Light, Brooklyn Lager, Corona
Soft Drinks and Juices
\$20.00 Additional Per Person



VIVO! Mediterranean Grill & Catering
201-10 Cross Island Parkway, Bayside, NY 11360
718-352-2300 | www.vivobayside.com

FREQUENTLY ASKED QUESTIONS

How do I place a soft hold on a date?

A soft hold can be placed on a requested date for seven days at no cost. During that time a menu proposal based on your conversation with your Catering Manager will be sent along with a sample wedding agreement. At the end of the seven days we ask you to make a decision to move forward or release the date. During the soft hold, if another couple or events would like that date and are ready to sign the agreement; you will be contacted and will have twenty-four hours to make a decision on the date you requested.

When is the final guest count due?

Final Guest count will be due two weeks prior to the wedding date. At that time the count can not fall below that number. We ask that if anyone may not attend, please keep them out of the guest count. Additional guests may be added up to one day prior to the wedding.

What is the deposit & final payment due?

The deposit is payable in any form and will be payable at the time of the contract signing. The deposit amount will be specified by your Catering Manager. Final payment is due by check 14 business days prior to the wedding date.

How do wedding tastings work?

Tastings are done 10-12 weeks prior to the wedding date. The tasting is meant for the Bride and Groom. Tastings can be scheduled Tuesday to Thursday and can start as early as 5:00 PM and as late as 7:00 PM. Tasting will take about 2 Hours.

May we bring our own wedding cake?

Yes & we will cut and serve it at no additional cost. There will be a \$5.00 per person adjustment made to the cost per person.

Is there a Bridal Suite?

A Bridal Suite is available up to 2 Hours prior to guest arrival.

Is there a dress code?

The dress code at a minimum is Business Casual; i.e. no jeans, tee-shirts, shorts, sneakers, flip-flops, rain/snow boots will be allowed.

What does the pricing include?

Pricing includes all wages for hourly staff, management staff, catering office staff, event planning, food, beverage [including alcohol, setup, breakdown] and all standard in-house equipment [i.e. china, glassware, silver, votive candles and linen]

Does the entertainment & vendors need approval & do they need insurance?

All entertainment (i.e. bagpipers, strolling musicians, etc.) must be approved by MC at least 30 days prior to the event and prior to signing the vendor's contract. All Entertainment and Vendor must have proof of insurance based on the required guidelines. Unless otherwise approved by MC, bands are to be limited to no more than 6 pieces.

Can the entertainment or vendors drink alcoholic beverages?

Entertainment and Vendors are not permitted to drink alcoholic beverages during the event.

Do we require you to use our preferred vendors?

No we do not. We will happily work with any professional wedding company.

Do we offer a Kosher Style Wedding Menu?

Yes we do, please ask your Catering Manager for more information