



" The Proposal "



Only one Wedding at a time.....yours !

Name: _____

Date of Consultation: _____ Date of Affair: _____

Given by : _____

Amount of Guests: _____

Amount quoted * per guest : _____

Teens / Vendors : 1/2 price _____

Children ages 10 & under \$ 30

Deposit Required: \$ _____

	Diamond	Pearl	Brunch
FRI/SUN	_____	_____	_____
SATURDAY	_____	_____	_____
DAYTIME	_____	_____	_____

** Not included in above price quote are
8.875% NY Sales Tax & 20% Service Charge
and Maitre D fee*

Your staff will consists of:

*Maitre 'D, Captains, Cocktail Servers, Food Runners, Bartenders & Beverage Stewards,
Restroom Attendants, Reception Hostess, Coat Check(seasonal) and Valet Parking Attendants.*



301 Veterans Rd West, Staten Island, New York 10309

www.TheOldBermudaInn.com Telephone 718-948-7600 Fax 718-966-6094

mailing address: 2512 Arthur Kill Rd., Staten Island, NY 10309

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, cappicola & 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*

~Stations ~ *(select 5)*

Asian Delight (choose 1)

*Fried 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*

Seafood Fresca

*Assortment of Shrimp & Crabmeat
served in glass tasters*

Grill Station

*Marinated Skewers of Chicken
and Steak seasoned and grilled*

from the Sea (choose 1)

Shrimp Scampi Zuppa di Mussels Fried Calamari

Mac & Cheese Station

*Top your favorite comfort food with
bacon, tomatoes, ham ...and more*

Fajita Bar

*Make your own
Chicken & Steak fajitas*

Italia (choose 1)

*Sausage & Broccoli Rabe Eggplant Rollatini Tortellini Angelina
Rigatoni Rustica Chicken & Asparagus Risotto*

Mashed Potato Bar

*Idaho and Sweet Potatoes ...
served with your favorite toppings*

Slider Bar

*Assortment of Cheeseburger,
& pulled Pork sliders*

Bermuda Wedding Dinner

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

~First Course~

(choose one)

Signature Bermuda Salad...

Baby field greens dressed
and accompanied by a onion & gruyere tart

Mozzarella Fresca...

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

Harvest Salad...

granny smith apples, glazed nuts,
crumbles bleu cheese and dried cranberries
over baby field greens

Manicotti Romano...

Pasta stuffed with fresh herbs, ricotta and Italian cheeses
topped with fresh plum tomatoes

~Tier of Fried Zucchini and Garlic Bread ~

~Main Course ~

Hamilton Duet

Chilean SeaBass and Filet Mignon

or choose a choice of 3

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

Teriyaki Swordfish

Salmon with Fresh dill... infused champagne

Stuffed Filet of Sole with Crabmeat

Seafood Brochette

Chicken Entrée

(choose one)

Chicken Catania...french breast of chicken stuffed with spinach and rice pilaf

Chasseur... with madiera wine , mushrooms & tomatoes

Rollatine ...stuffed with herb ricotta cheese and breaded

Chicken Tenders and French Fries available for children under 10

Vegetarian or Gluten free Entrees

*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 Pearl Cocktail Party

Our 4 hour cocktail 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~

~Stations ~

(select 5)

Asian Delight

(Choose 1)

*Fried Dumplings
Vegetable Lo mein
Chicken and Broccoli*

Grill Station

*Marinated Skewers of Chicken
and Steak seasoned and grilled*

Carving Board

(choose 1)

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

Seafood Fresca

*Assortment of Shrimp & Crabmeat
served in glass tasters*

from the Sea

(choose 1)

Shrimp Scampi Zuppa di Mussels Fried Calamari

Fajita Bar

*Make your own
Chicken & Steak fajitas*

Slider Bar

*Assortment of Cheeseburger,
& pulled Pork sliders*

Mashed Potato Bar

*Idaho and Sweet Potatoes ...
served with your favorite toppings*

Italia

(choose 1)

*Sausage & Broccoli Rabe Eggplant Rollatine Tortellini Angelina
Rigatoni Rustica Chicken & Asparagus Risotto*

Mac & Cheese Station

*Top your favorite comfort food with
bacon, tomatoes, ham ...and more*

~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*

Champagne Brunch

A four hour elegant alternative ...perfect when paired with an on site ceremony

~Champagne and Mimosas Tower ~

*Beautifully presented at entrance
includes 4 hour open bar*

Baked Bread Station

*Bagels * Croissants * Muffins
served with assorted jelly, cream cheese and butter*

Salad Station

*Mixed Green Salad tossed in a vinaigrette
Fresh Seasonal Fruit
Tuna Salad*

Omelete Station

Made in front of your guests with ingredients of their choice

Entrees

*French Toast Casserole
Hickory Smoked bacon
Country Sausage*

*Chicken Somerset
Shrimp Scampi over rice or Port Royale Salmon
Penne Pomodoro*

Carving Station

*your choice
Roast Turkey or Marinated Flank steak*

~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

Candles for cocktail hour tables
Seating and Directional cards

Personalized Dinner Menus
*Complimentary wedding tasting **

* nominal charge for additional tastings & guests

Bermuda Wedding Enhancements

~Hamilton Wedding Chapel~

Includes runner

Half hour \$450

Full hour \$600

(150 guest maximum) over 150 additional charge applies \$ _____

~Cocktail Hour~

Seafood Displays presented on an ornamental bed of ice

Unlimited Shrimp... \$8 pp

Unlimited Shrimp and Little Clams... \$12

Premiere... Shrimp, Clams, Oysters, Crab Claws, Lobster* market price

Sushi and Sashimi Bar ... \$ 5pp

Comfort Station... \$4 pp Gourmet grilled cheese and tomato bisque

South of the Border... \$6 pp Beef and fish tacos—toppings and margarita shots

Cape Cod ... \$ 6pp mini lobster rolls served with old bay chips , bloody marys and Sam Adams Boston Lager

~Sweet Endings~

Chocolate Bar... \$ 5pp decorative dipped sweets— oreos, strawberries, pretzels, etc

Mini- Venetian Tiers... \$ 5 pp miniature pastries, cookies and brownies

Venetian Table ... \$ 10 pp ...Fresh Fruit, Mousse and Pudding shooters, Cheesecake , Chocolate Ganache and Apple Strudel Cookies and Pastries
Chocolate dipped sweets and ice cream

Venetian hour ... \$ 14 pp adds one additional hour

Custom Candy Buffets *pricing starts at \$ 7pp

Frozen Treat Cart.. (ice cream novelties or italian ice)... \$4.pp

'Smoes Bar... make your own smores.....\$4.pp

Old Fashioned Lemonade Stand... ask about pricing

Farewell Treats :

Donut Stand ... Decorated donuts and bag to go

Dunkin Donut Shoppe

For a final "SWEET " goodbye ..Coffee and Donuts for the ride home...ask about pricing

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:	<i>Kitty's & Family Florist.....718-948-2016</i>
Limousines:	<i>A Family Limousine.....718-317-0055</i>
Favors/ Invitations:	<i>Uniquely Yours.....718-667-5515</i>
	<i>Balloons Plus.....718-351-3207</i>
Bakery:	<i>Renatos Pastry Shoppe.....718-442-6838</i>
Custom Cakes:	<i>Custom Cakes by Michael.....646-369-4819</i>
Music:	<i>Platinum Dash of Class Entertainment.....718-967-7347</i>
	<i>DMC Sound.....718-761-3559</i>
	<i>Demetrius732-651-1973 * Piano* Jazz Trio</i>
Specialty Music:	<i>Arturo Vega (classical guitarist)....718-981-1757</i>
	<i>M&M Wedding Films.....718-967-7227</i>
Photography & Video:	<i>Emerald Fine Art.....718-984-3703</i>
Officiants:	<i>Rev. Kevin Moran.....917-971-2644</i>
	<i>Rev. Vincent Sica.....718-645-8453</i>
	<i>Dorri L. Aspinwall.....917-371-0040</i>

Wedding Payment & Vendor Information

~Schedule~

1. Initial deposit required upon Contract Signing
2. 8 months prior to wedding date 1/3 due _____
3. 4 months prior to wedding date 1/3 due _____
4. 1 month prior to wedding menu and linen appointment _____
5. Final Balance and guest count due 5 days prior to wedding date _____



Favors and other miscellaneous weddings items may be dropped 3 days prior

Final Payment must be in the form of
CERTIFIED FUNDS OR CASH
PERSONAL CHECKS & CREDIT CARDS
ARE NOT ACCEPTED FOR FINAL PAYMENT



~Outside Vendor Requirements~

All outside vendors must provide us with a certificate of insurance two(2) weeks prior to your function. The Insurance company must be A+ rated and New York Admitted.

The certificate must contain the following coverage:

General Liability, General Aggregate \$2,000,000.

Fire Damage \$ 50,000.

Umbrella Liability \$10,000,000.

Please have your vendor contact our Catering manager to insure receipt of insurance and set up a delivery and/ or setup time.