



BAYFRONT
CONVENTION
CENTER



Wedding Menu



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RECEPTION/ MENU OPTIONS

The beautiful Bayfront Convention Center is the premier location for your special wedding day. We provide exceptional service and menu selections that will leave you and your guests speechless. Please review the information provided to create the wedding of your dreams. Specialty meals are available upon request. Contact your Event Manager or Catering Sales Manager for a personal estimate.

RECEPTION

Reception package includes:

- 5-Hour Reception
- 4-Hour Open Bar including call brand liquor, house wines and bottled beer
- Tables, chairs and white linen and white linen napkins

The following items are complimentary with your wedding package:

- DJ Table
- Cake Table — Bayfront Convention Center staff will cut and serve
- Dance Floor
- One Perimeter Security Guard
- Cocktail Tables — with white linen
- Place Card Table
- Gift Table
- Standard White Table Linen



MENU OPTIONS

\$99 per person (price inclusive of tax and service charge).

Cocktail Hour — Hors d'oeuvres

Choose up to 3 butler passed items or two with a display for a one hour cocktail hour.

Cold Hors d'oeuvres

- Shrimp Shooters
- Prosciutto Caprese Bites
- Candied Bacon & Jalapeno Deviled Eggs
- Hummus Vegetable Crudité
- Smoked Salmon & Cucumber
- Antipasto Skewers

Hot Hors d'oeuvres

- Honey Sriracha Chicken Meatballs
- Corn Fritters
- Pulled Pork Polenta
- Grilled Herb & Cheese Baby Portobello Mushrooms
- Barbeque Wagyu Beef Meatballs
- Beef Wellington
- Steak Focaccia
- Asian Surf & Turf Kabobs
- Candied Bacon on a Stick
- Bacon Wrapped Shrimp
- Chicken Kafta Kabob
- Raspberry Brie Phyllo Cup

Displays

- Charcuterie Board
- Vegetable Crudité

Choice of Salad

Please select one salad and up to two dressings to accompany your entrée choice.

Dressing choices (up to two): French, Buttermilk Ranch, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese, Italian dressing, Strawberry dressing, Lemon Mint vinaigrette, Poppy Seed, Cilantro Lime Vinaigrette.

Bayfront House Salad V

Mediterranean mix, cherry tomatoes, English cucumbers, carrot twirls and house made croutons.

Fattoush Salad

Artisan romaine and iceberg lettuce with grape tomatoes, cucumbers, carrots, red onion and pita croutons. Served with a lemon mint vinaigrette.

Classic Caesar Salad

Artisan romaine, shaved parmesan cheese, house made croutons, creamy Caesar dressing, cherry tomatoes and chives.

Accompaniments (choose two)

Please select two of the sides to accompany your meal.

- Garlic Mashed Potatoes
- Vegetable Blend
- Roasted Root Vegetables
- Israeli Couscous
- Green Bean Almandine
- Garlic Herbed Rice Pilaf
- Wild Rice and Ancient Grain Medley
- Creamy Garlic Mashed Cauliflower
- Parmesan Polenta
- Asparagus Spears
- Broccolini
- Quinoa
- Roasted Truffle Fingerling Potatoes
- Bacon and Parmesan Brussels Sprouts



Dinner Options

All plated entrée selections include a choice of salad, dinner side options, rolls and butter. Coffee and hot tea are included for all plated meals. Choose one protein selection for the entire group or choose two to create a customized duet plate.

Honey Mustard Chicken

A marinated and grilled 8oz chicken breast drizzled with a honey mustard sauce.

Garlic Butter Chicken

Pan roasted chicken breast topped with a garlic and butter cream sauce.

Citrus Chicken

Marinated chicken breast pan seared and baked with a sweet citrus glaze.

Caprese Chicken

Boneless breast of chicken brushed with a basil pesto, stuffed with sliced Roma tomatoes, and fresh mozzarella cheese. Baked and topped with a basil cream sauce.

Maple Mustard Chicken

Tender marinated chicken with cider and mustard, baked and topped with a tangy maple glaze.

Wild Scottish Salmon

Grilled Scottish salmon with an orange ginger glaze.

Walleye

Lake Walleye fillet dredged in house seasonings and batter dipped. Fried to a crisp golden brown.

Top Sirloin Steak

Grilled 8oz sirloin rubbed in a house blend.

Filet or Sirloin

(+ \$10 per person)

Filet Mignon

(Market price) Must be quoted 60 days out.

Chargrilled and lightly seasoned. All

steaks are high quality USDA Choice and prepared to medium temperature.

Steak Accompaniments (choose one):

- | | |
|----------------------------------|------------------------|
| • Garlic Butter Compound Butter. | • Steak Enhancements: |
| • Garlic Herb Compound Butter. | • Au Poivre |
| • Red wine demi-glace. | • Sautéed Pearl Onions |
| • Béarnaise Sauce. | • Sautéed Peppers |
| • House Made Steak Sauce. | • Wild Mushroom Blend |
| | (\$2.00 upcharge) |
| | • Fried Onion Straws |

MENU OPTIONS

Vegetarian, Vegan and Gluten Free Options

Vegetable Pasta

Fresh vegetable blend, shaved parmesan and chef's choice of pasta in a garlic chardonnay cream sauce and aged balsamic reduction.

Stuffed Tomato

Vine ripe tomato with savory quinoa and vegetable stuffing finished with a chimichurri sauce.

Cheese Ravioli

Herb cheese filled raviolis with roasted red pepper and balsamic marinara.

Parmesan Polenta with Roasted Vegetables

Parmesan polenta topped with roasted peppers, zucchini, eggplant, cherry tomatoes and balsamic reduction.

Eggplant Roulade

Vegan cheese mixed with our house blend of herbs and spices. Rolled with fresh spinach in a thin eggplant cutlet. Baked and topped with a zesty vodka sauce.

Ancient Grains

Brown rice, red rice, quinoa, and black barley. Simmered in a savory vegetable broth. Topped with roasted broccoli, tomatoes and cremini mushrooms.



BAR OPTIONS

BAR OPTIONS

Additional bar services must be determined one week prior to wedding date and paid in full.

Package includes 4 hours of open bar.

Premium bar brand upgrade available at +\$10 per person based on final guarantee

Champagne Toast +\$3 per guest

Liquor (Call Brands)

- Vodka — Tito's or Mishka* (*preferred Vodka of Erie Events)
- Gin — Gordon's
- Rum — Captain Morgan, Bacardi
- Scotch — Dewar's
- Whiskey — Seagram's 7
- Bourbon — Jim Beam

Beer (Choice of 3)

- Bottles
- Bud Light
- Miller Light
- Yuengling
- Labatt Blue
- Michelob Ultra

Cans (Included)

- Assorted Spiked Seltzers

Wine

- Cabernet
- Chardonnay
- Moscato



RECEPTION ENHANCEMENTS



RECEPTION ENHANCEMENTS

Linen

Installation and removal is included. A 6% sales tax and a 24% service charge will be applied to final invoice.

Floor-Length Linen \$10 per table

Black

Spandex Cocktail Table Cover \$5 per table

Black or White

Spandex Chair Cover \$4.50 per chair

Black or White

Outdoor Chair Covers \$4.50 per chair

White

Chivari Chairs and Cushion \$5.50 per chair

Gold or Silver

Garden Chairs (White) \$5 per chair

Ceremony on Site \$1,000

Ceremony Water Station \$2.00 per person

Filtered and Infused

Reception

Additional options are available. Check with your Event Coordinator for a consultation to personalize your reception.

Stage \$25 per section

4' x 8' sections

Risers \$20 per section

- 4' x 8' sections

SEND OFF SNACKS

Sliders \$7

Chicken or Beef, served with lettuce, tomato, cheese and condiments

Assorted Flatbread Pizza (4 bites) \$7

Pepperoni, Cheese, Meat Lovers or Vegetarian

Soft Pretzel Sticks \$5

Served with Cheese & Sweet Honey Mustard Dipping Sauce

Mini Pepperoni Balls \$5

Cheese and Pepperoni

Coconut Shrimp \$6

Coconut breaded popcorn shrimp with a mango and sriracha dipping sauce

Smoked Gouda and Pancetta Fondue V \$7

A rich and creamy fondue with crispy pancetta, served with mini soft pretzels

OUR POLICY

Thank you for choosing the Bayfront Convention Center! Our goal is to offer the best quality products, services, and overall event experience for our guest.

Exclusive Caterer

The Bayfront Convention Center is the exclusive provider of all food and beverage services. No food or beverages of any kind may be brought into the center by the event host or any event guests, attendees or outside caterers.

Menu Selection

Customized menus are available at your request. To ensure proper planning and the availability of our best possible ingredients, menu selections are due a minimum of two weeks in advance of your function date. Vegetarian meal options are included with all served entrees. Menu selections are limited to (1) entrée choice per served meal or the offering of a duet plate. An exact count is required for each selection. Fresh-Serve Station options are available.

Excess Food

The Bayfront Convention Center adheres to state and local health guidelines which dictate that food items provided by BCC must be consumed during your event and may not be taken off property.

Alcoholic Beverage Service

The Pennsylvania Liquor Control Board (PLCB) regulates all alcoholic beverages and services. As the holder of the alcoholic beverage license for the Bayfront Convention Center, we are responsible for the administration of these regulations within the facility. The Bayfront Convention Center staff is trained in alcohol server awareness for the safety of you and your guests. Under no circumstance will alcohol be served to intoxicated or underage persons.

The hours of operation and number of bar services offered are at the discretion of the Bayfront Convention Center food and beverage department. Extended hours of operation and additional bars may be available at an additional cost.

Guarantees

Your final guaranteed attendance number must be provided to your Event Coordinator no later than seven business days prior to your event. This number will be considered your contracted guarantee, which is not subject to reduction. If we do not hear from you by the specified time, the contracted original number will be considered your final guarantee. Food and beverage charges will be based on your guarantee or your actual meal count on your event day, whichever is greater.

Taxes & Service Charges

The Bayfront Convention Center will add a taxable 24% service charge plus current PA sales tax (6%) to all food, beverage and service. All pricing is subject to change.

Cancellations

If Lessee elects to cancel this Contract for any reason other than a termination for cause or pursuant to the FORCE MAJEURE clause of the contract, Lessee agrees to provide written notice to Center accompanied by the payment indicated in the following scale, based on working days (Monday through Friday):

From accepting contract to 61 days prior to event start date:
25-percent of revenue listed above

From 60 days or to 11 days prior to event start date:
75-percent of revenue listed above

From 10 days or less prior to event start date:
100-percent of revenue listed above

Menu Selection Legend

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

Mixers – Cranberry, Orange Juice, Tonic Water, Club Soda
Featuring Coke Products

Contact Us

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