



A wedding venue where the view and food are as spectacular as the day

There is no more important event than a wedding and Maritime Parc promises the ultimate setting for any ceremony from the intimate to the extravagant.

Maritime Parc provides diverse options for different styles of weddings through utilizing their two event spaces, The Sky Room and The Aviary, and their accompanying wraparound outdoor areas. The view from all angles will offer a picturesque backdrop that will live on in memories — and photographs — for years to come.

In addition to the view and the day itself, Chef Siverson prides himself on working with couples to create a customized culinary experience to match the indulgence of the big day. This way, you can enjoy your special event knowing our warm and attentive staff has anticipated every need and will care for your guests with thoughtfulness and elegance.



MARITIME PARC

COCKTAIL HOUR

BUTLER PASSED SPECIALTY COCKTAIL

MARITIME PUNCH

*Diplomatico Reserva Rum, Sauvignon Blanc, Cinnamon Agave,
Saint Germain, Lemon Juice, Pinot Noir Float*

BUTLERED HORS D' OEUVRES

ASPARAGUS CROSTINI

Garlic Parmesan, Preserved Lemon

SCALLOP CEVICHE

Avocado Pudding, Bacon, Cucumber Salsa

MARINATED BLACK PEPPER TUNA

Ginger, Soy and Scallion

LOBSTER MAC AND CHEESE FRITTER

MUSHROOM AND GOAT CHEESE TART

PULLED BBQ CHICKEN EMPANADA

Chipotle Cream

PIG IN A BLANKET

Traditional Mustard

SCANDINAVIAN SPICED MEATBALL

Elderberry Preserves Sour Cream

CORN AND KALE SPRING ROLLS

Bacon-Maple Jam

DUCK CONFIT RISOTTO

Parmesan, Truffle Oil



COCKTAIL HOUR STATIONS

All of the following are included

CHEESE AND CHARCUTERIE TABLE

Currently we are offering American and International Cheeses

Manchego – Morbier – Le Chevrot – Humboldt Fog – Pecorino Romano

Platters Of Sliced Cured Meats

Soppressata – Prosciutto - Bresaola

subject to change based on availability

BRUSCHETTA AND CRUDITÉ TABLE

Fava Bean - Tomato - White Bean and Spinach - Cauliflower, Raisin and Pine Nut

Eggplant Puree - Roasted Red Pepper Hummus

Assorted Crudités and Marinated Seasonally Inspired Vegetables

PASTA STATION

Select Three from the List Below

Orecchiette-Pancetta, Leeks, Mushrooms, Cream and Parmesan Cheese

Farfalle- Winter Squash, Spinach, Roasted Garlic, and Herb Pesto

Ditalini-Duck Confit Gratin, Cognac, Béchamel, Dried Berries, and Caramelized Onions

Bucatini-Olives, Capers, Roasted Tomato, and White Anchovy

Rigatoni-Sausage, Shallot Confit, Fresh Basil Pesto Cream

Penne- Pulled Chicken, Tarragon, Cured Lemon, Braised Fennel

Farfalle- Oyster Mushrooms, Roasted Garlic and Rosemary, Walnut Pesto

COCKTAIL HOUR STATIONS

Select three additional stations from the following

GRILLING STATION

Smoked Pork Ribs
Ginger BBQ Sauce

Tarragon Mustard Chicken Brochettes

Cilantro Skirt Steak
Green Tomato Jam

Mini Cedar Plank Salmon Steaks
Horseradish Cream

BARBEQUE STATION

Pork Sliders
Cole Slaw and Buttered Bun

Sweet Potato and Corn Salad
Spicy Red Pepper Sauce

Crispy Honey Glazed Chicken

KOREAN BARBEQUE STATION

Traditional Beef Bulgogi and Chicken Skewers
Barbequed On A Hot Skillet

Lettuce Wraps, Green Onion Salad, Kimchi, Cucumber, and Hot Pepper Garlic Sauce

Bi Bim Bop Sizzling Rice Bowl
Garnished with Assorted Vegetables and Korean Spices

FRESH TACO STATION

Crispy Battered Fish

Pulled Chicken

Roasted Pork

*Warm Corn Tortilla, Shredded Cabbage, Lime Wedges, Radish,
Avocado Tomatillo Salsa, Crema, Hot Sauces*



MARITIME PARC

COCKTAIL HOUR STATIONS

continued...

ASIAN STATION

“Bahn Mi” Style Pork Meatballs

Mango and Duck Summer Rolls

Thai Beef Stir Fry

Star Anise Infused Jasmine Rice

Sesame Style Chicken

Pad Thai Noodles

Lime, Peanuts and Bean Sprouts

TAPAS TABLE

Patatas Bravas

Spicy Aioli Potatoes, Garlic

Sauteed Chorizo with Sherry

Gambas a la Plancha

Tortilla Espanola

Potato, Egg, Onion, and Manchego Cheese

Piquillo Peppers

Stuffed with Marinated White Tuna

MEDITERRANEAN STATION

Grilled Octopus

Lemon, Oregano and Olive Oil

Salt Crusted Whole Roasted Fish

Charmoula Sauce

Chickpea Fritters

Red Pepper Mayonnaise

Feta and Orzo Salad with Roasted Tomato and Herbs

Warm Olives, Cured Lemon, Chili Flakes



MARITIME PARC

COCKTAIL HOUR STATIONS

continued...

TUSCAN TABLE

Country Bread and Olive Oil
Florentine Sliced Steak
Italian Kale and Bread Salad
Zucchini and Rosemary Tarts
Crispy Breaded Artichokes - *lemon aioli*
Pasta e Fagioli - *classic pasta and bean salad*

CARVING STATION

Select Two to be Carved in front of your guests

NY Strip Steak, Horseradish Sauce
Turkey Ballontine, Seasonal Fruit Chutney
Pork Tenderloin, Apple, Spice Compote
Leg of Lamb, Olive, Citrus Tapenade
Whole Fresh Ham, Bourbon Maple Mustard
Thai Basil Crusted Tuna, Ginger Red Chili Remoulade

ENHANCEMENTS

SUSHI STATION

Our Sushi Chef's Presentation of Sushi, Sashimi and Combo Rolls
Pickled Young Ginger, Soy Sauce and Fresh Grated Wasabi Root
Served by Kimono Dressed Staff
Minimum of 100 Guests

RAW BAR

Oysters, Clams, Marinated Crab, Shrimp
Lemons, Mignonettes, Traditional Cocktail and Sauce Louis

SHRIMP STATION

A beautiful display of shrimp 4 different ways
Classic Poached Shrimp, Cocktail Sauce
Shrimp Ceviche, Lime Juice, Cilantro, Jalapeno, Avocado
Individual Gazpacho Shots with Marinated Shrimp
Shrimp and Cucumber Salad, Ginger, Sour Cream and Orange Zest

FIVE HOUR PREMIUM OPEN BAR

BAR NUT MIX

Spiced Peanuts, Almonds, Cashews & Honey

LIQUOR

Vodka- Grey Goose, Ketel One, Titos Handmade, Three Olives Citrus

Bourbon: Bulleit, Jack Daniels, Bushmills Irish Whiskey

Scotch: McCallan 10 yr, Dewars White Label, Johnnie Walker Black

Gin: Hendricks, Tangueray, Prairie

Tequila: Patron Silver, Espolon Reposado, El Jimador

Rum: Captain Morgan, Coconut Jack, Cruzan

Cordials: Kahlua, Tres Leches Triple Cream, Amaretto DiSaronno

BEER

Smuttynose IPA, Sessions Larger, Cisco Sankaty Light

WINE

Seasonal Selection of Red and White Wine

ask your sales representative for current wine list

Prosecco Toast provided for dinner reception



DINNER RECEPTION

FIRST COURSE

Select One from the List Below

HEIRLOOM TOMATO, BURRATA CHEESE
Olive Oil and Micro Greens Seasonal Only

HEIRLOOM TOMATO CONFIT, ARUGULA, BURRATA CHEESE
Olive Oil and Micro Greens Seasonal Only

BABY BEETS SALAD, MILK RICOTTA
Baby Lettuces and Crispy Pistachios

MIXED BABY GREENS
Garlic Crouton, Cucumber, Basil Vinaigrette

BABY ARUGULA
Valdeon Blue Cheese, Poached Pears, Spiced Pecans, Hazelnut-Black Pepper Vinaigrette

RADICAL FARMS LIVING GREENS SALAD
Seasonal Fruit, Fennel, Ricotta Salata, Green Goddess Dressing

SMOKED SALMON
Corn Blini, Horseradish Vinaigrette, Lemon Crème Fraiche

SEASONAL CHOPPED VEGETABLE SALAD
Garlicky Herb Dressing

SAKE AND BRAISED PORK BELLY
"Kung Bao" Style, Peanuts, Butternut Squash, Honey

OCTOPUS A LA PLANCHA
Crispy Potatoes, Pork Belly, Leek Puree

LOBSTER COCKTAIL
*Citrus Fruit, Avocado and Tarragon Coulis
Additional Fee, Priced Seasonally*

****Please note, menu items can be subject to change based on seasonality and availability***

DINNER RECEPTION

ENTRÉE COURSE

Select Two from the List Below

VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST

FRESH STRIGOLI SEAFOOD PASTA

Scallops, Crab, Shrimp, Lemon Thyme Reduction

BRINED SALMON

Leek and Potato Hash, Spice Glazed Baby Carrots, Grainy Mustard Beurre Blanc

GINGER GLAZED SEA BASS

Tea Poached Shitake, Baby Bok Choy, Coconut Broth

CHATHAM COD

Tasso, Crawfish and Cockle Ragout

PAN SEARED BRANZINO

Broccoli Rabe, Chanterelle Mushroom, Farro, Sorrel Sauce

RED SNAPPER

Citrus-Basil Relish, Braised Bok Choy

PORCINI DUSTED TUNA

Crispy Potato, Rosemary, Red Wine Sauce

ROASTED CHICKEN

Basil Potato Puree, Braised Fennel, Green Olive and Shallot Sauce

ROASTED GARLIC CHICKEN BREAST

Corn – Wild Mushroom Spoon Bread, Brussels Sprouts, Chive Demi Glace

DUO OF BEEF

NY Strip Steak, Braised Short Rib, Creamed Spinach, Truffled Potato Puree

BEEF TENDERLOIN

Bordelaise Sauce, Sautéed Greens and Truffle Potatoes

LOCAL SEA SCALLOPS, BRAISED SHORT RIBS

Sauce Gribiche

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MARITIME PARC

CUSTOM WEDDING CAKE

Included

Choice of Round or Square Cake

Simple Piping and Choice of Fondant Color is Included

Three to Five Tiered Cake, Sizing Dependent Upon Guest Count

Specialty Cakes Available Upon Request, Pricing To Be Determined Per Cake

SELECT ONE FLAVOR, FILLING & SAUCE

FLAVOR CHOICES

*Vanilla
Chocolate
Almond
Carrot
Spiced
Lemon
Coconut
Pistachio
Red Velvet*

FILLING CHOICES

*Vanilla Pudding
Milk Chocolate Ganache
Dark Chocolate Ganache
Espresso Mousse
Lemon Curd
Cream Cheese Frosting
Peanut Butter Cream
Raspberry Confit
Praline
Macadamia Nut*

SAUCES

*Raspberry
Strawberry
Mango
Lime
Caramel
Chocolate
White Chocolate*



DESSERT

FOR THE TABLE

Platters of Chocolate Macaroons & Salted Chocolate Caramels

BUTLER PASSED SWEETS

Included

Pecan Tartlet

Pistachio Financier

New York Cheesecake

Graham Crust, Citrus Jelly

Fudge Brownies

Red Velvet Cupcakes

Cream Cheese Frosting

Sugar Donut Holes

ENHANCEMENTS

Milk & Cookies

Pastry Chef's Assortment of Homemade Cookies

Local and/or Organic Milk

Donut Station

Mini Donuts

Assorted Fillings –Raspberry Jelly, Lemon, Vanilla Cream & Chocolate Fudge

Mini Cheesecake Station

Vanilla Cheesecakes and Chocolate Cheesecakes

Seasonal Assorted Toppings of Fresh Fruit, Preserves, Sauces, Pecan Praline & Oreo Crumbs

Movie Theater Candy Station

Chocolate Covered Raisins, Malted Milk Balls, Junior Mints,

SnoCaps, Chocolate Bars & Gummy Bears, Cracker Jacks

Bulk Candy Station

You choose the color to match your event. A colorful display of everyone's favorite candies in beautiful glass jars.

Includes little bags and scoops

ON DEPARTURE “TO GO” STATIONS / LATE NIGHT

Whoopie Pie Station

Three Varieties of Whoopie Pies
Chocolate, Vanilla and a Seasonally Inspired Version
Packaged in “To Go” Wax Bags

Breakfast Muffins and Homemade Jam

Pastry Chef’s Selection of Mini Breakfast Muffins and a Mini Jar of Homemade Jam
Packaged in “To Go” Wax Bags

Crepe Station

House Made Crepes Served With a Variety of Fillings
Gruyere & Ham, Cheddar & Caramelized Shallots, Bananas & Walnuts, Nutella
Packaged in “To Go” in Wax Bags

Quesadilla Station

Warm Flour Tortilla’s filled with Cheeses, Scallions and Herbs
Salsa, Hot Sauce and Chipotle Sour Cream

“Food Truck” Style Station

Choose from either:

Meatball Sliders

Soft Buns, Classic Italian Meatballs and Marinara Sauce

NYC Hot Dogs

All Beef Kosher Style, Buns, Mustard, Ketchup,
Sauerkraut and Relish

L.A. Style Soft Tacos

Shredded Cabbage, radishes, Lime Wedge, Shredded Beef or Chicken,
Hot Sauce, Crema



WEDDING AMENITIES

Hospitality Suite

Your own private suite fully stocked with complimentary non-alcoholic beverages, plush couches and a private restroom with a full length mirror

Complimentary Parking

We offer unlimited complimentary Valet and Self-parking for all of your guests

Event Coordinator

Your event coordinator will reach out to you about 3 months prior to your wedding to review every detail including your menu, timeline, vendors and floorplan.

Bridal Attendant

Your personal bridal attendant will be at your service from start to finish to ensure all of your needs are attended to on your big day!

Additional Amenities Include

Complimentary Coat Check

Doorman

Ladies Room Attendant

Complimentary direction cards and Table numbers

Cocktail & Reception Dining Tables: 60" round tables that seat 8-10 guests or

72" round tables that seat 10-12 guests

Display tables

Sweetheart and Cake Tables

Podium

Patio Furniture

Table Linens & Napkins – White, Silver Gray, Navy Blue or Black

Votive Candles

Dishware, glassware, flatware, and plate ware

Indoor/Outdoor Sound system for your iPod/iPad for Cocktail Hour

Complimentary in-house microphone & sound system for indoor ceremonies

And so much more!