



Wedding Guide

**New Look | New Menu
Same Great Location**

For inquiries please contact:
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Wedding Event Highlights

Thank you for considering the Baycenter for your wedding reception. We are located in Dewey Beach, DE on the Bay, near the Indian River Life Saving Station. We are less than 2 miles from Rehoboth Beach, and less than 10 miles from Bethany Beach. In choosing the Baycenter for your special day, you and your guests will enjoy professional and detail oriented service, delicious cuisine, and a breathtaking view of the Rehoboth Bay...leaving you relaxed and ready to enjoy your special day with friends and family.



The Baycenter's breathtaking view will be enhanced with your choice of color, centerpiece and ambiance. Whether you are planning a large formal affair or casual dinner wedding, our grand ballroom is color friendly and spacious enough to accommodate your needs.

Our professional staff will work with you from start to finish to ease your planning process. A suggested vendor list that includes vendors throughout the state and surrounding areas can also be provided.

Our new menu selections will impress most tastes, and a chef consultation is always available if you have needs beyond the following selections.

Let us make your dream reception come true and create a memory you will cherish for a lifetime!!!

Every Event Includes

**Open Bar | Cocktail Hour
Chef Prepared Three Course Dinner
Champagne Toast | Professional Planning
Amazing Waterfront Views**

Open Bar

Four Hour Open Bar Service

Open Bar includes California Wines, Cocktails, and Bottled Imported & Domestic Beer. Liquor selections include Absolut, Bacardi, Tanqueray, Cutty Sark, J&B, Seagram's VO, Seagram's 7, Jim Beam, Jack Daniel's, Lord Calvert, Jose Cuervo, Captain Morgan, Kahlua and Amaretto.

*An additional hour may also be purchased for \$8 per person.

Upgrade to our **Premium Open Bar**, which also includes
Grey Goose & Kettle One Vodka, Grand Marnier,
Bombay Sapphire Gin, Patron Tequila and
Johnny Walker Red & Black Scotch.
\$8 additional per person

Cocktail Hour

*All Events include a Harvest Table and a selection of
three passed Hors d'oeuvres*

Harvest Table

Assorted Domestic and International Cheeses, Vegetable Crudite with seasonal dips and sauces, Fresh seasonal fruit, Olives, Pickles and Nuts, Chilled salads, Artisan Breads, Crackers and Crostini, Spicy Mustards and Spreads

Hors d'oeuvres (Choice of 3)

Sea Scallops wrapped in Bacon

Blue Crab Fingers with Creamy Mustard

Braised Short Rib in Phyllo

Polynesian Chicken Brochetes

Carolina Style Pork BBQ Canapes

Mushroom Caps stuffed with Country

Sausage

Spinach and Feta Cheese in Phyllo Dough

Vegetarian Spring Rolls

Fire Roasted Beef Skewers

Roasted Vegetable Bruschetta

Shrimp Lollypops

Upgrade your cocktail hour!!!

Colossal Shrimp Cocktail

Poached Shrimp with Old Bay Cocktail Sauce

\$5 additional per person

Raw Bar

Local Oysters and Clams on the Half Shell

\$9 additional per person

First Course

Choice of salad or seasonal soup

Traditional House Salad

Iceberg and Romaine lettuces and Garden Fresh Vegetables

California Organic Mixed Greens

Mixed Salad Greens and Garden Fresh Vegetables

(Choice of Apple Shallot Vinaigrette or Creamy Garlic and Herb Dressing)

Seasonal Soup

**Choices vary by season*

Add a Course!!!

Soup and Salad

Add an additional course of Salad or Housemade Seasonal Soup
\$4 additional per person

The Main Course

Choose one of our exciting Dinner packages

Entree Package 1

\$70 per person

Entree Package 2

\$79 per person

Buffet Package

\$70 per person



Entrée Package 1:

\$70 per person

All Entrees include a seasonal vegetable and starch.

Choice of Two Entrees:

Wild Mushroom Chicken

Wild Mushroom Ragout and
Cognac Demi Glace

Slow Roasted Pork Loin

Creamy Garlic-Herb Demi Glace

Roasted Prime Rib of Beef

Pan Jus and Horseradish Cream Sauce

Oven Roasted Salmon

Lemon Butter Sauce

Entrée Package 2:

\$79 per person

All Entrees include a seasonal vegetable and starch.

Choice of Two Entrees:

8 oz. Filet Mignon

Béarnaise Sauce or Demi Glace

Herb Crusted Lamb Rack

Cabernet Demi Glace

Teriyaki Glazed Mahi Mahi

Orange-Soy Glaze

Land and Sea

Filet Mignon & Jumbo Lump Crab Cake

****Entree Package 1 Selections may be
substituted at no additional cost**

Upgrade Entrée Package 2!!!

Chef's Surf and Turf

**Filet Mignon &
Lobster Tail with Melted Butter**

\$6 additional per person

**Vegan, Vegetarian, Child Portion and Gluten Free options are also available

Buffet Package:

\$70 per person

Every Buffet Includes:

Hand Carved Roasted Whole Strip Loin | Grilled Vegetable Lasagna | Rice Pilaf
Herb Roasted Potatoes | Fresh Seasonal Vegetable

And choice of two chef creations:

Wild Mushroom Chicken | Roasted Chicken with Lemon Caper Butter
Red Curry Coconut Chicken | Chicken Margherita | Crab Imperial Stuffed Tilapia
Teriyaki Mahi Mahi | Lemon and Cracked Pepper Crusted Mahi Mahi
Horseradish Crusted Salmon | Spicy Seafood Stew

Dessert

All Events include a buffet style dessert station

Miniature Cream Puffs

Fancy Tea Cookie Assortment

Coffee Bar with freshly brewed regular and decaf coffee, herbal teas, and accompaniments

The Cake



****Wedding Cake is not included in Package Price***

ADDITIONAL DETAILS

ROOM RENTAL FEE

*A room rental fee of \$1500 will be applied to all Baycenter Events.
(Certain dates/events may incur additional room rental fees)*

DEPOSITS

A non-refundable deposit of \$1500.00 is required.

PAYMENTS

50% of the estimated balance is due 60 days prior to the event. This payment is non refundable. The remaining balance is due two days prior to the event.

GRATUITIES

A 20% service gratuity will be added to all parties.

It's Your Day!...Let us make it exactly what you imagined

SERVICES & AMMENITIES

Facility rental for 4 hours

Professional planning and guidance

Floor length white table linen, white overlay, and white napkins

Reception level Bridal Room

Votive candle centerpieces

PARKING

Parking space is provided at no additional fee (September-June)

**Guests may be charged a parking fee in July and August*

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**All prices are subject to change*