

baycenter
FOR YOUR BEACH WEDDING
Wedding Guide

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 includes California Wines, Cocktails, and Bottled Imported & Domestic Beer. Liquor selections include Absolut, Bacardi, Cutty Sark, J&B, Seagram's VO, Seagram's 7, Jim Beam, Jack Daniel's, Beefeaters, 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.

\$5 per person additional

Cocktail Hour

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

Harvest Table

Assorted Domestic and International Cheeses
Seasonal Vegetable Crudite
House Made Dips and Sauces
Seasonal Fresh Cut Local Fruit
Olives, Pickles and Nuts
Chilled House Made Salads
Artisan Breads, Crackers and Crostini
House Made Spreads and Spicy Mustards

Butlered Hors D'oeuvres (Choice of Three)

- Sea Scallops wrapped in Applewood Smoked Bacon
- Blue Crab Fingers with Creamy Mustard Sauce
- Braised Short Rib in Phyllo
- Polynesian Chicken Brochettes
- Carolina Style Pork BBQ Canapes
- Mushroom Caps stuffed with Country Sausage
- Spinach and Feta Cheese in Phylo Dough
- Vegetarian Spring Rolls
- Shrimp Lollypops
- Fire Roasted Beef Skewers

Cocktail Hour Additions

Colossal Shrimp Cocktail

\$5 per person

Raw Bar

Local Oysters and Clams on the half shell served with Mignonette and Old Bay Cocktail

\$9 per person

All events include a first course choice of soup or salad and a served entree

First Course

Soup or Salad (Choose One)

- Traditional House Salad: Iceberg and Romaine Lettuce, Garden Fresh Vegetables and Creamy Garlic and Herb Dressing
- California Organic Mixed Greens: Mixed Salad Greens, Garden Fresh Vegetables and Apple Shallot Vinaigrette
- Seasonal Soup

Entrée Course

All Entrees include a seasonal vegetable and starch.

Wild Mushroom Chicken

Wild Mushroom Ragout and Cognac
Demi Glace
\$65

8 oz. Filet Mignon

Béarnaise Sauce or Demi Glace
\$75

Roasted Prime Rib of Beef

Pan Jus and Horseradish Cream Sauce
\$70

Teriyaki Glazed Mahi Mahi

Orange-Soy Glaze
\$68

Oven Roasted Salmon

Lemon Butter Sauce
\$68

Herb Crusted Lamb Rack

Cabernet Demi Glace
\$80

Slow Roasted Pork Loin

Creamy Garlic-Herb Demi Glace
\$68

Land and Sea

Filet Mignon & Jumbo Lump Crab Cake
\$80

Surf and Turf

Filet Mignon and 4 oz. Lobster Tail with Melted Butter
\$85

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

...make it a Dinner Buffet

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

\$70 per person

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, Sweeteners, Cream and Flavored Syrups

The Cake

**The most important part of the evening!!!
Wedding cakes are prepared by celebrated
Pastry Chef Andrew Hooven. Consultation is required.**

*Wedding Cake is not included in package price

The Details

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

Services Included in Event Price

Professional planning and guidance
Complimentary parking (Seasonal Availability)
Floor length table linens
Votive candles
Use of Bridal Room

Event Requirements

- A minimum of 150 guests is required. A room rental fee may apply to smaller parties or events with menu changes.
- Non-refundable security deposit of \$1500.00
- Final guest count and 50% of event cost is due two weeks prior to the event.
- Event must be paid in full two day prior to the event
- Pre Orders for served meals are required
- 20% service gratuity will be added to all parties

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