



Your Davenport Mansion Wedding

The Davenport Mansion Offers Breathtaking Panoramic Waterfront Views Of The Long Island Sound,
Combined With Warmth, Comfort And Historic Charm Of The Mansion.

The Mansion Hosts One Event At A Time And Is Dedicated To "One Couple - Endless Memories."

Send Your Guests Home Amazed With Your Wedding Food & Beverage Selections
From Passed Appetizers, Savory Stations, Signature Cocktails, To An Elegant Plated Dinner Reception

Formal Plated Menu

Champagne Toast To Honor The Bride & Groom

Appetizer

Mansion Harvest Salad

Mesclun & Baby Field Greens Tossed With Mandarin Orange Slices, Candied Walnuts & Dried Cranberries
Topped With Crumbled Gorgonzola Cheese - Maple-Balsamic Vinaigrette

Davenport Beach Salad

Baby Field Greens, Sliced Almonds, Diced Seedless Watermelon,
Sprinkled With Herbed Feta Cheese & Cracked Black Pepper - Raspberry Vinaigrette

Caesar Salad Wedge +4pp

A Classic Caesar With A Twist - Crisp Honey Gem Romaine Wedge, Roasted Tomatoes, Herb Croutons
Parmesan Cheese & Wrapped With Imported Prosciutto, EVOO, Balsamic Reduction & Cracked Black Pepper
Finished In A Creamy Caesar Dressing

Mozzarella Caprese Tower +4 Pp.

Layered Fresh Mozzarella Cheese & Vine Ripened Roma Tomatoes
Sits On A Bed Of Baby Field Greens
Fresh Basil Flower, Extra Virgin Olive Oil & Balsamic Reduction

Pasta

Penne Vodka

In A Tantalizing Pink Cream Sauce

Mezza Rigatoni Bolognese

A Flavorful Combination Of Ground Beef, Veal & Pork In A Tomato Ragu

Orecchiette Classico

"Little Ear Pasta" Broccoli Rabe & Crumbled Italian Sausage Sautéed In Extra Virgin Olive Oil & Garlic

Pesto Primavera

Al Dente Pasta, Served With Select Seasonal Vegetables - In A Lite Pesto Cream Sauce

Rigatoni Carbonara

Hollow Tube Pasta Tossed With Sautéed Prosciutto, Onions, Fresh Peas & Mushrooms In A Light Pink Cream Sauce

(Please Select One From Above Selections)

Entrée

The Following Entrees Can Be Selected And Ordered Tableside By Your Guest As They Are Seated

Classic Filet Mignon

Premium Eight Ounce Center Cut Barrel Filet - With Wild Mushroom Marsala On Whipped Yukon Potatoes

Herbed Scottish Salmon

Garlic & Herb Infused Center Cut Scottish Salmon Filet - Finished With White Wine, Lemon & Fresh Herbs

French Breast Of Chicken

Delicate Stuffed Breast Of Chicken With Roasted Shallots, Artichokes And Mushrooms - Served With A Cognac Pan Jus

Vegetarian Entrée Available Upon Request

All Entrees Will Be Served Using The Finest Vegetables And Starches, Hand Selected By Our Chef

Artisan Rolls & Butter

Dessert Presentation

The Wedding Cake

Beautifully Decorated With Accent Colors Of Your Choice And Filling To Your Taste.

Plated & Garnished With Fresh Cream & Seasonal Berries

Freshly Brewed Coffee, Decaffeinated Coffee And A Selection Of Teas

Please Schedule Your Cake Tasting & Design For Your Custom Wedding Cake Consultation With Our Approved Pastry Shops

The Davenport's Standard Wedding Cake Is Included With Our Wedding Package.

If You'd Like To Upgrade Your Cake, Any Additional Fees Will Be Included In Your Final Invoice From The Davenport Or You Can Pay Directly To Pastry Shop

Continuous Premium Open Bar

Grey Goose, Absolut, Tito's, Stoli, Citron, Raspberry Flavored Vodka, Tanqueray, Beefeater Gin,

Dewar's Scotch, V.O., Bacardi Rum, Captain Morgan, Coconut Rum, Jack Daniel's Bourbon,

Domestic Sparkling Wine, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir & Rose

Imported And Domestic Beer, Premium Mixers, Fruit Juices, Garnishes, Ice, Cocktail Napkins, Stirrers, Etc.

Signature Cocktail

Cocktail Named After You And Your Partner, Which Have Ingredients And Flavors That Reflect Your Personality

Top Shelf Bar Enhancement @8pp

Johnnie Walker Black, Patron Tequila, Bullitt Bourbon, Jameson Irish Whiskey, Hendricks's Gin

Custom Martini Cocktail Bar

A Unique, Creative Signature Martini Cocktails Your Guests Can Order @ 10pp

(The Davenport Mansion Has A No Shot Policy)

Culinary Stations

Global Multicultural Flavors To Enhance & Excite Your Guests Senses

(Please Select Two From Selections Listed Below)

Old World Tuscan Table

Prosciutto Di Parma, Mortadella, Soppressata, Capicola, Genoa Salami, Aged Grana Padana, Provolone, Fresh Mozzarella, Gaeta, Nicoise, Cracked Sicilian Olives, Roasted Red Peppers, Sweet Peppers, Tomato-Basil Bruschetta & Herbed Focaccia

A Variety Of Rustic Flatbreads Pizza & Stromboli's

Broccoli Rabe & Sausage, Margarita, Pesto Grilled Vegetables, Gorgonzola, Fig & Shaved Prosciutto

House Made Stromboli's, Italian Meats & Cheeses, Chicken Parmesan, Eggplant Caprese

Chef's Fresh Mozzarella Station

Exclusively For Your Guests Delight'

A Skilled Chef Will Prepare Fresh Mozzarella A La Minute During Your Cocktail Hour @650

Pan Asian Table

Thai Garlic Chicken Stir Fry, Take Out Boxes Of Lo Mein Noodles & Stir Fry Vegetables With Chop Sticks,

Sea Salt Sprinkled Edamame In The Shell, Oriental Ginger Scallion Fried Rice & Crispy Wonton Noodles

Taste Of Athens

A Variety Of House Made Hummus, Sautéed Artichoke Hearts, Stuffed Grape Leaves,

Grilled Tender Asparagus, Herbed Feta Cheese, Kalamata Olives, Vine Ripened Tomatoes, Toasted Pita Triangles

Spanakopita Spinach & Feta Cheese Pie & Greek Salad Martinis

Caribbean Spice Table

Mini Jamaican Patties - Caribbean Jerk Chicken Mango & Red Pepper Salsa

Salted Cod Fritters, Grilled Sweet Potatoes & Plantains Honey Maple Glaze,

Roasted Corn & Black Bean Salad Citrus Vinaigrette - **Jamaican Oxtail +4 pp**

Cinco De Mayo Taco Bar

Beef, Chicken & Fish Tacos With Corn & Flour Tortillas

Accompanied By Cheddar/Jack Cheese, Shredded Lettuce/Cabbage, Diced Tomatoes,

Pickled Jalapenos, Salsa, Sour Cream & Guacamole

Jewels Of The Sea

Chilled King Crab Legs Split, Raw Succulent Oysters, Little Neck Clams On The Half Shell & Frutti Di Mare Salad,
Displayed Over A Bed Of Crushed Ice, With Cocktail Sauce, Malt Vinegar And Lemon Wedges +23 Per

Raw Bar

Raw Succulent Oysters & Little Neck Clams On The Half Shell
Displayed Over A Bed Of Crushed Ice, With Cocktail Sauce, Malt Vinegar And Lemon Wedges +10 Per

Sushi - A Delicate Delight

A Variety Of Hand Rolled Maki & California Rolls, Wasabi, Ginger Root & Shoyo Sauce
Presented On A Traditional Wooden Sushi Boat
A Variety Of Sashimi Available + 5pp

Craft Pairing Station

A Selection Of Two Of The Most Popular IPA's In The Hudson Region
Beef Burger Sliders, Pulled Pork Sliders & Chicken Parmigiana
Crispy Seasoned Fries, Beer Battered Onion Rings & House Slaw – Heinz Ketchup, BBQ Sauce Etc.

Sabor Latino

Pernil Slow Roasted Pork, Beef & Black Bean Empanadas, Ceviche Shrimp, Scallops & Calamari
Tostones, Platanos, & Mofongo, Traditional Paella + 5pp

A Taste Of Warsaw

Potato & Onion Pierogis Sautéed In Brown Butter & Topped With Sautéed Onions,
Kielbasa Cabbage & Potato Skillet
Beef Stuffed Cabbage In A Light Tomato Broth,

Southern Comfort

Wild Hog Wing Shanks, Spicy Pickle Fries, Burnt End Pork Belly Smothered In Smoky Thai Chi BBQ Over Crispy Potato Fries,
Sautéed Collard Greens, Smoked Bacon Mac & Cheese, Jalapeno & Cheddar Cornbread

Pasta Bar

Chef's Seasonal Stuffed Pasta Pillow Creation& Mezza Rigatoni, Pesto Cream Sauce, Ala Vodka, Filetto Pomodoro Sauces
All Prepared In Front Of Your Guests By Our Uniformed Chef
Surrounded By Baskets Of Freshly Baked Focaccia And Italian Breads

Butcher's Block @ 5 pp.

Hand Carved By Our Uniformed Chef

Spice Rubbed NY Strip Steak
Apple Wood Smoked Ham
Mustard Glazed Corned Beef
Mesquite Smoked Brisket Of Beef

New York Style Navel Pastrami
Roasted Breast Of Turkey
Mediterranean Roast Leg Of Lamb
Roast Loin Of Pork

(Please Select One From Above Selections)

Hot Chaffing Station

Crispy Calamari Spicy Marinara
Classic Swedish Meatballs
Baked Clams Oreganato
Mussels Marinara
Italian Sausage & Peppers

Mini Pork Osso Bucco
Boneless Chicken Scarpariello
Florentine Stuffed Bella Mushrooms
Cavatelli Rustico
Penne Ala Vodka

Calamari Fra Diazole
Rigatoni Carbonara
Basil Pesto Gnocchi +2 Pp.
Wild Mushroom Ravioli + 2pp
Short Rib Ravioli + 2pp

(Please Select Three From Above Selections)

Passed Hors D'oeuvres

Hors D'oeuvres Are The Opening Act And Must Be Unique

Choice Of Six Passed Hors D'oeuvres

Guinness Beef Spring Rolls
Burger Sliders Goat Cheese, Bacon, Fig Jam & Onions
Chilled Jumbo Gulf Shrimp Shooters +3
Margarita Flatbread Pizza
Crispy Philly Cheese Steak Eggrolls - Natural Au Jus
Arancini Rice Balls Authentic Red Sauce
Burrata & Fig Jam Crostini
BBQ Pulled Pork Sliders & Slaw
Korean Style Pork Tacos
Pecan Crusted Chicken –Grain Mustard Dipping Sauce
Smoked BBQ Pork Belly – Honey Maple Drizzle
Basil Pesto Gnocchi Skewers – Basil Pesto
Tri Of Hummus “Tinis” With Pita Chips
Creamy Goat Cheese & Fig Cones
Sushi Grade Ahi Tuna Poke Cones
Avocado Jalapeño & Red Onion Cones
Baby Lamb Lollipops Balsamic Fig Reduction +3
Beef Burger Sliders With Caramelized Onions
Belgian Endive With Lobster Salad
Belgian Endive, Gorgonzola, Pecans & Dried Cranberries
Black & White Sesame Beef Teriyaki Skewers
Caribbean Jerk Chicken Crisps – Pineapple Mango Salsa
Chicken & Waffles Maple Bourbon Syrup
Chicken Teriyaki Skewers
Chili Dusted Pan Seared Scallop Spoons
Cocktail Franks Wrapped In Puff Pastry
Coconut Chicken– Apricot Wasabi Dipping Sauce
Coconut Shrimp Apricot Wasabi Dipping Sauce
Creamy Butternut Squash Soup Shooters
Diver Scallop BLT Spoons
Edamame Vegetable Dumplings
Florentine & Feta Stuffed Baby Bella Mushrooms
Grilled Pacific Island Shrimp
Hummus-“Tinis” With Carrots & Celery Stick Dippers
Kielbasa & Caramelized Onion Pretzel Sliders
Lemon Dill Shrimp On Crisp English Cucumber Rounds
Margarita Flatbread Pizza
Sliced Filet Of Beef Tarragon Bruschetta Horseradish Sauce
Tomato Soup Shooters & Grilled Cheese Triangles
Cauliflower Pizza With Tomato & Basil

Bratwurst Pretzel Roll Sliders
Sweet Plantain & Steak Arepa W/Tzatziki Hot Sauce
Rustic Goat Cheese, Prosciutto & Fig Flatbread Pizza
Lemongrass Chicken Dumplings Shoyo Dipping Sauce
Baja Fish Tacos Salsa Verde
BBQ Pulled Pork Nacho Crisps
Crispy Philly Cheese Steak Eggrolls - Natural Au Jus
Baby Mozzarella & Tomato Caprese Skewers
Pub Style Fish & Chips Classic Tartar & Malt Vinegar
Smoked Pork Belly – Honey Maple Drizzle
Hand Rolled Maki A Delicate Delight
Mini Mashed Potato Martini’s
Asian Vegetable Spring Rolls
Mediterranean Grilled Veggie Flatbread Pizza
Mini Mac & Cheese Martinis
Nantucket Lobster Roll Sliders
Polenta, Bruschetta & Goat Cheese Canapés
Prosciutto & Mozzarella Pinwheels
Pumpkin Ravioli Martini - Brown Butter & Sage
Raspberry & Brie Phyllo Bundles
Reuben Sandwiches – Thousand Island Dressing
Roasted Beet & Goat Cheese Purses
Roasted Corn Fritters With Chipotle Dipping Sauce
Rustic Gorgonzola & Fig Flatbread Pizza
Seared Ahi Tuna Wontons Wasabi Aioli
Butternut Squash Soup Shooters
Smoked Salmon Mousse Cones
Smoked Salmon On Black Bread With Dill Butter
Southwestern Chicken Quesadilla Triangles
Spinach And Cheese Phyllo Triangles
Carrot & Ginger Soup Shooters
Stuffed Mushroom Caps Roma
Sweet Potato Pancakes & Apple Chutney
Tempura Vegetables With Shoyo Sauce
Thai Sesame Chicken Skewers – Peanut Dipping Sauce
Tomato - Basil Bruschetta On Garlic Toasted Bread Points
Goat Cheese, Caramelized Onion & Mushroom Tartlets
Pork Tenderloin Rosemary Croustade Cranberry Chutney
Salsa Tartlet Tomato, Onion, Pepper & Cilantro
Skewered Bocconcini & Cherry Tomato Rosemary Skewers



Also Included For Your Wedding Reception

Private Beach Waterfront Photos

White Gloved Service By Uniformed Attendants

Champagne Greeting Upon Guest Arrival

Valet Parking

Your Guests Will Be Greeted By A Uniformed Attendant
Opening Their Car Doors And Welcoming Them To Your Gala Event

Printed Personalized Menus For Your Guest

Directional Cards/ Place Cards

Crisp Floor Length Champagne Linens & Napkins

Other Choice Of Colors Available - Additional Charge To Apply

Personal Bridal Attendant

Coat Check Attendant

Bridal Suite & Grooms Lounge

With Private Restrooms Available Two Hours Prior To Start Time.

Programmable Led Color Blended Room Lighting,

Our Ballroom Is Available With Theater-Quality Lighting

A Selection Of Different Lighting Effects To Help Create The Appropriate Ambiance @300

Wedding Ceremony On Site

At The Davenport Mansion, Breathtaking Panoramic Waterfront Views Of The Long Island Sound,
Sets A Magnificent And Decidedly Memorable Backdrop For Your Ceremony

Terrace @1000 - Beach Front @1250

Vendor Meals

Advanced Arrangements Are Necessary For Food Service To Patron Support Vendors,

(Parking Valets, Musicians, Photographers, Dee Jays, Photo Booth, Officiants, Etc.).

(Vendor Meals Include A Main Course And Non-Alcoholic Beverages @\$50 Per.).

Cocktail Waiters

During The Reception, Your Guests Are Welcome At The Bar To Obtain The Beverage Of Their Choice.

If Desired, Cocktail Waiters At \$225 Per, May Be Engaged To Provide Personal Beverage Service.

Overtime Charges

Should You Want To Continue The Celebration Beyond The Contracted Time,

Overtime Charges Will Be \$10.00 Per Person, Per Hour Plus 20% Banquet Service Charge And 8.5% Sales Tax.

Please Note Overtime Is Not Available For Afternoon Events

Young Adult Menu

Appetizers, Salad, Pasta, Crispy Chicken Fingers & Fries, Dessert & Soft Beverages @ 50 Per

(Age 10 & Younger – under 3 No Charge)

We Will Be Happy To Assist You In The Coordination Of All Services

Music/Entertainers, Event Design, Décor, Photography, And Others To Ensure No Detail Is Overlooked.

The Davenport Mansion Does Not Limit You From Using Any Vendor As Long As They Are Insured.



Dessert Enhancements

A Perfect Ending

Viennese Table

Our Viennese Table Is Presented With Beautiful Culinary Displays Of Homemade And Imported Cakes, French & Italian Mini Pastries & Cookie, Fresh Fruit Displays, Hot Zepploes W/ Powdered Sugar, Dessert Martini's, Café Bar, Gelato Bar, Cordial Bar Etc. @22pp

Petite Pastry Tray Per Table - House Made Mini Italian Pastries & Cookies @5pp

A Variety Of Passed Desserts

Dessert Martini's, Cannoli Cones, Savory Macaroons, Mini Fruit Tarts, Pastries Profiteroles, Mousse Cups, Gelato Served In Espresso Cups, Crème Brule Served In Asian Spoons, Zepploes, Chocolate Chip Cookies & Milk Shooters, Fresh Fruit Kebobs, Etc. @8pp

Gelato Trio - Traditional Unique Italian Gelato @5pp

Cup Cake Bar

Red Velvet With Vanilla Icing, Vanilla With Chocolate Icing & White Chocolate Shavings, Chocolate With Vanilla Frosting With Chocolate Shavings, Chocolate With Marshmallow @ 4.25pp

Smores Bar

Great Action Station Heresy's Chocolate, Graham Crackers, Marshmallows, Peppermint Paddy's, Peanut Butter Cinnamon, Nutmeg, Powdered Sugar, Shredded Coconut @4.50pp

Donut Bar @ 3.50 pp

Ice Cream Sundae & Waffle Bar

Warm House Made Belgium Waffles Accompanied With Vanilla, Chocolate And Your Choice Of Premium Ice Cream Toppings Chocolate & Rainbow Sprinkles, Shredded Coconut, M&M Pieces, Sliced Strawberries, Diced Pineapple, Blue Berries, Cherries, Hot Fudge, Chocolate Sauce, Powdered Sugar And Whip Cream @ 5.50pp

Chocolate Fountain

A Chocolate Fountain Is An Unforgettable Experience That Will Enhance Your Guest's Memories A Continuous Waterfall Of Warm, Rich Melted Chocolate Cascading Over A Multi-Tiered Fountain Dipping Your Favorites To Include Luscious Whole Strawberries, Sliced Pineapple, Pound Cake, Marshmallows, Rice Krispy Treats, Pretzels & Vienna Cookies @7pp

Decorative Fresh Fruit Display

This Fresh Display Basket Makes A Beautiful Centerpiece; The Shell Is Filled With Watermelon, Cantaloupe, Honeydew, Pineapple, Strawberries, Etc. @4pp

Crepe Station

Chef's Presentation Of Fresh Fruit Crepes And Bananas Foster @5pp

A Variety Of Seasonal Dessert Martini's @3.75

Café Bar

Regular & Decaffeinated Espresso & Cappuccino
A Variety Of Biscotti's, Sambuca, Anisette, Flavored Syrups @4pp

Hot Zepploes W/ Powdered Sugar@3pp

Cordial & Cigar Bar

A Fine Selection Of Cordials & Imported Cigars @ 10pp

Hot Bavarian Pretzels & Bottled Water @3.75pp.

Davenport Food Truck Facade

A Variety Of Menu Options Staring @8 per person