



PREMIER WEDDING PACKAGE



THE ATLANTIC SANDS HOTEL & CONFERENCE CENTER

| Baltimore Avenue, Rehoboth Beach, DE 19971 • 302-227-2511 • www.AtlanticSandsHotel.com

Your Reception Includes:



- Four-Hour Premium Bar
- Luxury Oceanfront Bridal Suite with Jacuzzi
- Complimentary Champagne Toast
- Cocktail Hour featuring both Passed and Stationary Hors d'Oeuvres
- Choice of Floor-length Table Linen Color
- Choice of Napkin Color
- Mirror Tile with 4 Votive Candles
- Customized Floor Plan
- Complimentary Bartender(s)
- Banquet Manager with Professional Wait Staff
- Complimentary Cake Cutting Service
- Swan Ballroom Rental Fee
including: setup, breakdown, tables, chairs, china, glassware, silverware plus decor concierge
- Discounted Hotel Room Block Options



Your Beach Ceremony includes:

- White Padded Folded Chairs
- Wedding Arch
- Chair Arrangement Setup
- Three small round tables with standard linens (*white or ivory*)
 - a. brushes and powder table
 - b. program table
 - c. sand ceremony table

Beach Ceremony Upgrade

- White Lanterns Aisle Decor
 - Beach Signage plus Reserved Signs for Immediate Family
 - Bottled Water for Guests
 - Specialty Linens for Tables
- all for only an additional \$200.00*

COCKTAIL RECEPTION

choose: 1/2 Hour • 45 minutes • 1 Hour

YOUR COCKTAIL HOUR WILL INCLUDE
THE FOLLOWING TWO STATIONARY DISPLAYS:

THE FARMERS MARKET VEGETABLE DISPLAY

- An Array of Fresh Garden Vegetables served with a Creamy Herb Dressing

THE FARMHOUSE CHEESE DISPLAY

- Artisanal Local Cheeses garnished with a Medley of Fresh Fruit, Sliced French Bread and Assorted Crackers

PLEASE SELECT FIVE PASSED HORS D'OEUVRES FROM BELOW

- | | |
|--|--|
| <ul style="list-style-type: none"> • Mini Crab Cake, Remoulade Sauce • Crab Stuffed Mushroom Cap • Tequila Lime Marinated Shrimp, Chipotle Aioli • Crispy Coconut Shrimp Sweet Thai Chili Sauce • Shrimp Ceviche Spoon • Smoked Salmon and Boursin on Cucumber Round • Bacon Wrapped Scallop with a Maple Glaze <hr/> | <ul style="list-style-type: none"> • Blackened Chicken Skewer, Old Bay Aioli • Teriyaki Chicken Skewers with Red Pepper and Pineapple • Chicken and Waffle Bite, Hot Honey Glaze <hr/> |
| <ul style="list-style-type: none"> • Rare Beef Tenderloin on a Garlic Crostini with Caramelized Onions, Horseradish Cream and Capers • Steak Skewer, Chimichurri Sauce • Franks in Puff Pastry, Whole Grain Mustard | <ul style="list-style-type: none"> • Caprese Skewer, Mozzarella, Cherry Tomato, Basil, Balsamic Reduction Glaze (V) • Spinach And Feta Spanakopita (V) • Vegetable Spring Roll, Sweet Thai Chili Sauce (V) • Whipped Goat Cheese and Roasted Red Beet Spoon • Roasted Tomato Soup Shooter, Mini Grilled Cheese • Roasted Fig and Whipped Goat Cheese in Phyllo Cup (V) |

COCKTAIL HOUR ENHANCEMENTS

THE CARVING BOARD

(Select Two)

- Roasted Turkey Breast with Cranberry Relish
- Slow Roasted Beef with Natural Au Jus
- Baked Virginia Ham with Basted with Molasses
- Hickory Smoked Pork Loin with BBQ Dry Rub

Served with:

- Appropriate Condiments, Petite Rolls and Croissants
- \$24.95+ per person*

Add as your Second Selection

- Garlic Herb Crusted Beef Tenderloin
Add \$8.00+ per person
- *Additional \$50 per Hour Charge for Chef Attendant*

PASTA STATION

Two Distinctly Different Pastas, choose Two Sauces:

- Marinara, Alfredo, Vodka, Basil Pesto, or Puttanesca

Toppings Include:

- Shaved Parmesan, Asparagus Tips, Baby Mushrooms, Artichokes, Kalamata Olives, and Sun Dried Tomatoes
- \$19.95+ per person*

MINI-SLIDER STATION

(Select any Two)

- Cheeseburgers
- Pulled Pork
- Caribbean Jerk Chicken
- BBQ Beef Brisket
- Smoked Turkey Breast

Served with Appropriate Sauces,

Old Bay BBQ Chips and House Made Pickles

\$19.95 + per person

WARM AND HEARTY DIP STATION

A Trio of Freshly Prepared Dips:

- Buffalo Chicken
- Maryland Crab
- Spinach Artichoke

Served with:

- Tortilla Chips, Pita Chips and Sliced Baguettes
- \$19.95+ per person*

FLATBREAD PIZZAS

Delicious Red and White Flatbread Pizzas will include a variety of toppings:

- Pepperoni
- Buffalo Chicken
- Broccoli
- Onions
- Portabellas
- Feta Cheese
- Sun Dried Tomatoes
- Spinach
- Peppers

\$19.95+ per person

CRAB CAKE BAR

- Opt for traditional tartar and cocktail sauces or go with roasted red pepper aioli and corn salsa. No matter which condiments you choose, our lump crab cakes will impress your guests.
\$Market Price

RAW BAR

- A wonderful array of Shrimp, Crab Claws, Oysters and Clams served with cocktail sauce and tartar sauce with sliced lemons and beautifully garnished display over ice.
\$Market Price

** Additional \$100.00 per attendant*

All prices are per person unless otherwise noted

All Food and Beverage is subject to a 21% Service Charge

PLATED MEAL SERVICE

Your formal dinner service will begin with your salad followed by entrée selections.

Our Executive Chef takes great pride in, and is well known for offering the finest and freshest for your guests to enjoy.

SALAD OFFERINGS:

Please choose one selection from the list below:

CLASSIC CAESAR

Crisp Romaine with Classic Caesar Dressing, Homemade Herbed Crouton and Shaved Parmesan

KIWI CHOPPED SALAD

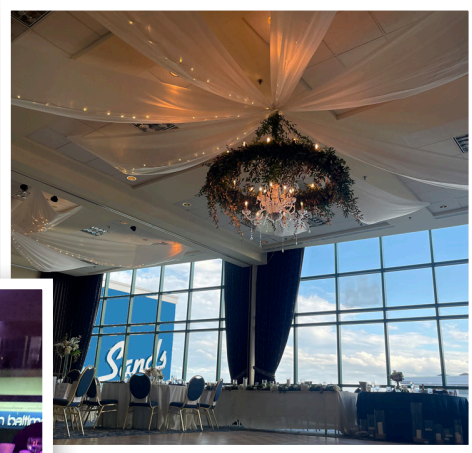
Chopped Romaine, Grape Tomato, Cucumber, Roasted Pepitas, Pickled Red Onion with a Sesame Dressing

SANDS SALAD

Mixed Greens, Carrot, Cucumber, Tomato and Red Onion with choice of Ranch or Balsamic Vinaigrette

SPINACH SALAD

Spinach, White Mushroom, Red Onion, Chopped Hardboiled Egg, Bacon, Bleu Cheese with Honey Mustard Dressing



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PLATED MEAL SERVICE

ENTRÉE SELECTIONS

All Entrée Selections are served with Chef's Choice of Vegetable and Starch. Your Choice of Two:

MEDITERRANEAN GARLIC LEMON CHICKEN

Roasted Chicken with Lemon, Garlic and Oregano
\$139+ per person

CHICKEN PUTTANESCA

Lemon, Garlic, Tomato and Caper Mix
\$139+ per person

CHICKEN SOFRITO

Roasted Red Pepper Sauce
\$139+ per person

BRAISED BONELESS SHORT RIBS (GF)

Ancho-Chili Gravy
\$149+ per person

FILET MIGNON

Mushroom Demi
\$155+ per person

SLICED FLANK STEAK

Chimichurri Sauce
\$155+ per person

STUFFED PEPPER — (GF/VE)

Roasted Poblano Pepper, Saffron Rice and Mixed Vegetables with Roasted Pepper Sauce
\$135+ per person

TERIYAKI SALMON

Steamed White Rice, Stir Fry Vegetables
\$139+ per person

GRILLED SALMON FILET

Lemon Beurre Blanc
\$139+ per person

SEARED SCALLOPS

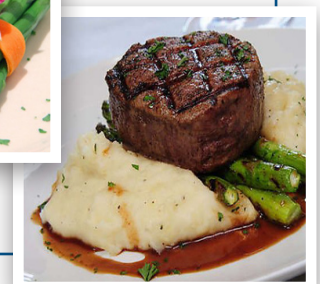
Saffron Cream Sauce
\$150+ per person

STUFFED SHRIMP

3 Shrimp Stuffed with Lump Crab, Lobster Cream Sauce
\$165+ per person

MARYLAND LUMP CRAB CAKE

Old Bay Aioli
\$169+ per person



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GF = GLUTEN FREE; **V** = VEGETARIAN; **VE** = VEGAN

SANDS DUETS PLATES

ENTRÉE SELECTIONS

All Entrée Selections are served with Chef's Choice of Vegetable and Starch.

FILET AND SHRIMP

Petite Filet Mignon and Baked Shrimp

\$189+ per person

SIRLOIN AND GRILLED SHRIMP

Grilled Shrimp served a top a Char-Grilled Sirloin with a Roasted Garlic Ragout

\$189+ per person

FILET AND CRABCAKE

Petite Filet Mignon with a Szechuan Glace and a Baked Lump Crabcake
with Red Pepper Aioli

\$199+ per person

TERIYAKI FILET AND SCALLOPS

Petite Filet Mignon and Seared Day Boat Scallops with a Ginger Shiitake Compote

\$195 + per person

FILET AND CHICKEN

Petite Filet Mignon with Béarnaise Sauce and Grilled Breast of Chicken with
Mushroom Madeira Sauce

\$195+ per person

ALL DUET PLATED DINNER SELECTIONS INCLUDE:

- Choice of Served Salad
- Warm Rolls and Sweet Butter
- Freshly Brewed Coffee and a Selection of Herbal Teas

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WHAT COUPLES HAVE TO SAY...

The staff went above and beyond and made my life so much easier and gave us the perfect wedding!!



My husband and I were married last May at Rehoboth Beach...we had a small reception at the Atlantic Sands...it was absolutely perfect.



Thank you to all of the staff at Atlantic Sands for everything they did to make our wedding day and rehearsal dinner perfect!!



We couldn't have had a more fantastic day and night, celebrating with everyone at The Sands. Thank you so much for all that you and your staff did to help us and our guests. Everyone had an amazing time!

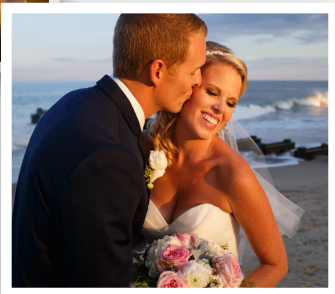
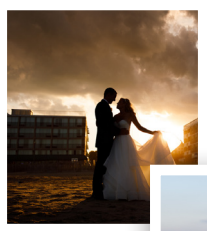
The event was 5+ stars! The food was FANTASTIC and the dinner portions for our guests were superb!



The serving staff was efficient, polite and extremely accommodating. Customer service was their Number 1 objective



If you are looking to have the perfect beach wedding and a wonderful time I would definitely book your wedding at the Atlantic Sands Hotel



BUFFET MEAL SERVICE

When pleasing different palates is more important to you than having guests select meals weeks in advance, you can opt for our buffet meal service that offers a wide array of options.

SOUP OR SALAD

Please choose one selection from the list below:

SOUP OFFERINGS:

- MARYLAND CRAB BISQUE
- ROASTED CORN CHOWDER (GF)
- MINISTRONE (V)
- CHICKEN AND RICE (GF)
- ROASTED TOMATO BISQUE (GF)
- CHILLED GAZPACHO (GF/VE)

SALAD OFFERINGS:

CLASSIC CAESAR

- Crisp Romaine with Classic Caesar Dressing, Homemade Herbed Crouton and Shaved Parmesan

KIWI CHOPPED SALAD

- Chopped Romaine, Grape Tomato, Cucumber, Roasted Pepitas, Pickled Red Onion with Sesame Dressing

SANDS HOUSE SALAD

- Mixed Greens, Carrot, Cucumber, Tomato and Red Onion with choice of Ranch or Balsamic Vinaigrette

SPINACH SALAD

- Spinach, White Mushroom, Red Onion, Chopped Hardboiled Egg, Bacon, Bleu Cheese with Honey Mustard Dressing

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BUFFET ENTRÉES

\$160+ per person

Your buffet will include your choice of vegetable and starch plus warm rolls and sweet butter, freshly brewed coffee and a selection of herbal teas. Please choose three entrees from the options below plus one starch and one vegetable:

BEEF

- Sliced Flank Steak, Chimichurri Sauce
- Braised Boneless Short Ribs, Ancho-Chili Gravy
- Chef Carved Prime Rib of Beef, Medium Rare, Au Jus with a Creamy Horseradish Sauce

POULTRY

- Chicken Sofrito: Roasted Red Pepper Sauce
- Chicken Puttanesca: Lemon, Garlic, Tomato and Capers Mix
- Mediterranean Garlic Lemon Chicken: Roasted Chicken with Lemon, Garlic and Oregano

SEAFOOD

- Teriyaki Salmon: Steamed White Rice, Stir Fry Vegetables
- Grilled Salmon: Lemon Beurre Blanc
- Maryland Lump Crab Cake: Old Bay Aioli
- Stuffed Shrimp: Shrimp Stuffed with Lump Crab, Lobster Cream Sauce

VEGETARIAN/PASTA

- Stuffed Pepper (gf/ve): Roasted Poblano Pepper, Saffron Rice and Mixed Vegetables with Roasted Pepper Sauce

CHOICE OF VEGETABLES AND STARCH *please select one starch and one vegetable*

- | | |
|-----------------------------|---|
| • Saffron Risotto | • Chef's Choice Medley of Fresh Vegetables |
| • Garlic Mashed Potatoes | • Fresh Asparagus Spears and Roasted Red Pepper |
| • Roasted Rosemary Potatoes | • Garlic Sauteed Green Beans |
| • Dirty Rice and Beans | • Herb Roasted Fingerling Potatoes |
| • Mashed Potatoes | • Brown Sugar Glazed Baby Carrots |
| • Baked Macaroni and Cheese | • Roasted Broccoli and Cauliflower |

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SPECIALTY DESSERTS

If you want to step away from tradition, offer your guests a memorable dessert in addition to your wedding cake. Choose one of these impressive and delicious additions.

POPCORN BAR

- Old fashioned, red popcorn cart with attendant popping fresh popcorn for your guests to enjoy. Melted butter, variety of seasoning shakers, cocoa powder shaker, cinnamon sugar shaker and we supply the bags, scoops and signage for this station. *\$8+ per person*

S'MORES BAR

- Custom made indoor s'mores "fire pit" with attendant, for your guests to enjoy a classic treat. Graham crackers, chocolates squares, marshmallows, peanut butter cups, Andes mints and sliced strawberries, we provide all the necessities and signage. *\$15+ per person*

DIPPERS & DUNKERS

- A sweet treat to go along with our signature Sands coffee station, including: mini donuts displayed on a donut wall, assorted biscotti, an array of petit fours and fresh baked chocolate chip cookies and brownies. *\$12+ per person*

CASCADING CHOCOLATE FOUNTAIN

- Warm Dark Chocolate Flowing from an Elegant Fountain, Surrounded by Whole Strawberries, Fresh Pineapple, Marshmallows, Banana Skewers, Lady Fingers, Pound Cake, Mini Crème Puffs and Whipped Cream and Toasted Coconut for Dipping, Minimum of 50 People. *\$15+ per person*

EXPRESSO AND CAPPUCCINO STATION

- Ghirardelli assortment of chocolates will be arranged as part of your Cappuccino and Espresso bar with cordials such as Kahlua, Baileys Irish Cream, Brandy, Jameson Irish Whisky and Frangelico. *\$18+ per person*

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WEDDING BEVERAGE PLANS

In addition to your Champagne Toast, a four-hour Premium Bar is included in our wedding package. Freshly brewed coffee, assorted herbal teas and ice water will also be available for your guests. We welcome your suggestion for a Signature Cocktail and you have the option to upgrade to our Platinum Bar Package.

DOMESTIC BEERS: choose five from domestic & import list

- Blue Moon
- Budweiser
- Bud Light
- Coors Light
- Dogfish 60 Minute
- Michelob Ultra
- Miller Light
- Yuengling

IMPORTED BEERS

- Corona
- Corona Light
- Dos Equis
- Guinness
- Modelo
- Stella Artois

FLAVORED SELTZERS

WINE

- Cabernet Sauvignon, Merlot, and Pinot Noir
- Chardonnay, Sauvignon Blanc and Pinot Grigio Complete with a variety of sodas, mixers, and garnish

PREMIUM BRANDS

- Steel Blu Vodka (DE local craft)
- Tito's Vodka
- Deep Eddy Flavored Vodkas
- Tanqueray
- Beefeater
- Jack Daniels
- Jameson Irish Whiskey
- Dewar's
- Jim Beam
- Malibu Coconut Rum
- Captain Morgan Spiced Rum
- Bacardi Rum
- Jose Cuervo Tequila
- Kahula
- Amaretto diSaronno
- Bailey's Irish Cream

Platinum Bar \$20+ pp

- Grey Goose Vodka
- Kettle One Vodka
- Mount Gay Rum
- Myers Dark Rum
- Bombay Sapphire Gin
- Hendricks Gin
- Johnny Walker Black Whisky
- Maker's Mark Bourbon
- Knob Creek Bourbon
- Chivas Regal Scotch
- Crown Royal Canadian Whiskey
- Patron Tequila

WHITE WINES priced per bottle

- Chardonnay, Kendall Jackson \$30+
- Chardonnay Clos Du Bois \$35+
- Riesling, House \$25+
- Pinot Grigio, House \$25+

BLUSH WINES

- Pinot Noir Rosé, Sidewise \$30+

RED WINES

- Cabernet Sauv, Kendall Jackson \$30+
- Merlot, Kendall Jackson \$30+
- Merlot, Clos Du Bois \$35+
- Shiraz, House \$25+

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The Dance Floor and The Bar

are the two main areas your guests gravitate towards

Think of accentuating your bar with personalized napkins, swizzel sticks & straws, colorful umbrellas, a signature cocktail or perhaps a signature sangria

Finish it off with fun decor & signage

BEVERAGE ENHANCEMENTS

CRUSH BAR

\$7 PER PERSON

In addition to the 4-Hour Open Bar included in the our Wedding Package, you can add this fun Delaware Favorite. A station separate from your Main Bar, with attendant (*signage provided*). Included with this package is:

- Deep Eddy's Flavored Vodka (Orange, Grapefruit)
- Freshly squeezed orange and grapefruit juices
- Sliced orange and grapefruit garnish

CHAMPAGNE/PROSECCO BAR

\$5 PER PERSON

In addition to the 4-Hour Open Premium Bar, you can add our fun and fizzy station to your event for something unique. A station separate from your main bar (no attendant needed - *DIY and signage provided*).

This station will included:

- Chilled Champagne or Prosecco
- Beautifully displayed champagne flutes
- An array of juices (orange, cranberry, pineapple, peach and mango) complete with chopped fresh fruit for garnish.

WELCOME COCKTAIL

\$5 PER PERSON

Guests will be greeted with a Signature Passed Cocktail of your choice as they arrive for your cocktail hour (*30-minute duration*).

CRAFT BEER CORNER

\$9 PER PERSON

A collection of local favorites that showcase the best of Delaware brews!

- Dogfish Head – Milton, DE
- Revelation Craft Brewing – Rehoboth Beach, DE
- Big Oyster – Lewes, DE
- Dewey Beer Co. - Dewey Beach, DE
- Mispillion River Brewing - Milford, DE



SIGNATURE COCKTAILS

(included in your wedding package)

You can create a signature cocktail of your choosing or let us help you come up with something unique for your special day!

SIGNATURE COCKTAILS





ADDITIONAL INFORMATION

WEDDING TASTING EVENT

Menu tastings are available periodically for functions of at least 100 guests, with a signed contract and a paid deposit. A member of our sales team will be in contact with greater details.

REHEARSAL & REHEARSAL DINNER

The Atlantic Sands recommends the bridal party, immediate family members and the officiate to gather on the beach the evening before your wedding for a beach rehearsal. A member of our staff will be on hand to answer any questions and review guidelines as set by the City of Rehoboth and The Atlantic Sands. Our staff would be more than happy to assist with the planning of a rehearsal dinner in The Atlantic Boardwalk Grille, which offers beautiful views of the beach and boardwalk.

SETUP/DECOR

Wedding parties 50 persons and greater requires a coordinator on your behalf. This coordinator may be a family member, bridal party member or friend to handle the intricacies of your wedding decor and details to make sure your wedding vision is carried exact to your plans. You may also want to consult with a wedding coordinator to handle many of the details that go into making your day extra special.

INDOOR CONTINGENCY PLAN

With having over 10,000 square feet of banquet space, The Atlantic Sands is able to offer a contingency plan in the event your beach ceremony needs to move indoors. Ask a member of our sales team for more specifics.

SPECIALTY LINENS

Included with your package are floor length tablecloths, choice of tablecloth color and a napkin color of your choosing. You may also customize your tables with a variety of linen upgrades — think of using specialty linens for your sweetheart table, head tables, gift table and cake/dessert tables. The use of specialty linens is a great way to add a beautiful focal point to the ballroom. From colorful runners to elegant overlays, it's important to remember that the color and fabric of your linens should reflect the style of your wedding. Our sales team is more than happy to share design ideas and experiences with you.

PREFERRED VENDORS

Our Preferred Vendor list has been compiled based on having an established, positive relationship with The Atlantic Sands. Some of the key components to your special day is provided by your photographer, DJ/entertainment, florist and baker to name a few. Hiring a professional will give you the peace of mind your wedding day will flow with ease.

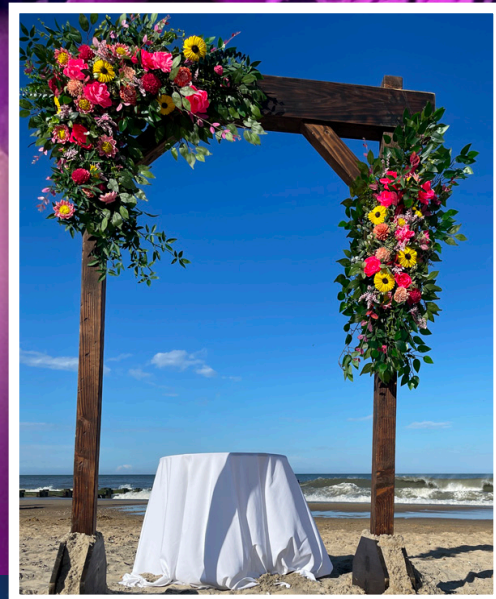
PRICING

Food and beverage prices are subject to change due to market price fluctuation and product availability. Firm prices are guaranteed 60 days prior to your event.

FOOD ALLERGIES & RESTRICTIONS

Let your event coordinator know if your guests require special dietary needs (allergies, gluten free, diabetic, vegetarian etc.). We can help plan alternatives so all of your guests can enjoy the same great experience.





Seaside Weddings

FROM SUNRISE TO SUNSET

BEACH CEREMONY • COCKTAIL RECEPTIONS • PLATED DINNER RECEPTIONS
SUNRISE BRUNCH RECEPTIONS • BUFFET DINNER RECEPTIONS
REHEARSAL DINNERS • MORNING AFTER BRUNCH

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