

Weddings

by FLAVOURS

Planning Made Simple. Memories Made Timeless.



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Salve Regina Wedding Guide

This guide is designed to give you a clear sense of our style and pricing. Please keep in mind that what you see here is just a starting point - our team can do much more. Salve Regina Catering is ready to bring your ideas to life.

We've outlined three reception styles to inspire your planning: plated served meals, buffets, and station receptions. For stations, we provide a base package that includes a one-hour open bar, hors d'oeuvres, coffee service, staff, and equipment. From there, you can build your menu on an "à la carte" basis to create a reception that perfectly fits your vision.

Transparency is central to how we work. The prices quoted in this guide include everything you need - there are no hidden costs. Labor costs are built into your initial proposal, and our packages cover your Event Manager, menu, wait staff, house linen, china, flatware, glassware, buffet décor, and bar setup. While gratuities for staff are always appreciated, they are never required. The only additional cost to your package is Rhode Island's 8% state sales tax.

****Additional fees will apply to wedding receptions taking place on a holiday****



Wedding Packages

Package 1 - Plated Served Dinner

- ~ One Hour Open Bar
- ~ Choice of One Stationary Display
- ~ Three Passed Hors d'Oeuvres
- ~ Choice of Salad
- ~ Choice of Two Entrees
- ~ Choice of One Vegetable & One Starch
- ~ Client to Provide Dessert - Coffee Service Provided

\$152.15 per guest



Package 2 - Plated Served Dinner

- ~ Two Hour Open Bar
- ~ Choice of One Stationary Display
- ~ Four Passed Hors d'Oeuvres
- ~ Choice of Salad
- ~ Choice of Two Entrees
- ~ Choice of One Vegetable & One Starch
- ~ Client to Provide Dessert - Coffee Service Provided

\$184.85 per guest

Wedding Packages

Package 3 - Plated Served Dinner

\$231.20 per guest

- ~ Four and a Half Hour Open Bar
- ~ Choice of One Stationary Display
- ~ Five Passed Hors d'Oeuvres
- ~ Choice of Salad
- ~ Choice of Two Entrees

Featuring surf & turf duet with jumbo stuffed shrimp and your choice of filet mignon or prime rib au jus.

- ~ Choice of One Vegetable & One Starch
- ~ Client to Provide Dessert - Coffee Service Provided



Stationary Displays



International Cheese Display

Great Hill bleu cheese, cheddar boursin, smoked Gouda, Gruyère, goat cheese, manchego, and dill Havarti.

Accompanied by gourmet crackers, toasted pita, and crostini.

Baked brie en croute with seasonal fruit chutney available for an additional charge of \$42.05 per wheel

Vegetable Crudité Display

A variety of fresh garden vegetables. Served with dill dip and hummus.

Mediterranean Station Display

Hummus, tabbouleh, feta, stuffed grape leaves, Greek tomato & cucumber salad, grilled vegetables, olives, figs, pita chips, and soft pita bread.

Antipasto Display

Hard salami, prosciutto, sharp provolone, roasted red peppers, artichokes, olives, pepperoncini, marinated mushrooms, and fresh caprese salad. Served with garlic crostini, sliced baguette, assorted rustic breads, and dipping oil.

New England Seafood Display

New England clam chowder served with mini clam cakes.

Raw bar available for an additional charge

~ market price

Hors d'Oeuvres

~ Applewood Smoked Bacon Wrapped Scallops with Maple Bourbon Glaze (GF)

~ Birria Beef Street Tacos (GF)

~ Brochettes of Melon, Prosciutto, & Fresh Mozzarella (GF)

~ Beef Tenderloin Crostini with Caramelized Onions & Boursin Cheese



~ Cashew Chicken Spring Rolls with Asian Garlic Dipping Sauce

~ Fish & Chips Cone with Tartar Sauce

~ Grapes, Candied Pecans, & Stilton Endive Petals (V)

Hors d'Oeuvres

- ~ Heirloom Tomato, Basil, & Mozzarella Crostini (V)
- ~ Hibachi Teriyaki Chicken Satay (GF available)
- ~ Mini Beef Wellington
- ~ Mini Lobster Roll with Microgreens (GF)
- ~ Ricotta, Kale, & Shiitake Mushroom Crostini (V)
- ~ Sesame Seared Ahi Tuna Crisp with Miso Ginger Aioli
- ~ Spanikopita with Caramelized Onion Dipping Sauce (V)
- ~ Tartine of Fig, Di Parma, and Goat Cheese
- ~ Vegetable Spring Roll with Plum Sauce (V)



Salads

Blueberry & Bacon Salad

Fresh blueberries, crispy bacon, crumbled feta cheese, & purple onions on a bed of arugula and romaine. Served with a local honey balsamic vinaigrette.

Mesclun Greens with Dried Cranberries

Served with crumbled goat cheese, teardrop tomatoes, English cucumber, and shaved onions in a lemon champagne vinaigrette.

Spinach & Strawberry Salad

Spinach and romaine, shaved parmesan, grape tomatoes, and house-made croutons. Drizzled with a Tuscan Caesar dressing and garnished with pickled onions.

Empire Caesar Salad

Chopped romaine, shaved parmesan, grape tomatoes, house-made croutons, topped with a Tuscan Caesar dressing, and garnished with pickled onion.



Plated Entrees

Chicken

Stuffed Statler Chicken Breast - stuffed with herb boursin & topped with a fresh herb chicken demi-glace.

Chicken Française - served with a lemon caper sauce.



Seafood

Pan Seared Atlantic Salmon - herb rubbed & served with a lemon & dill wine sauce.

Baked Stuffed Fillet of Sole - fillet of sole rolled and stuffed with scallops & crabmeat, served with lobster sauce.

Baked Stuffed Lobster Tail - Maine lobster tail stuffed with jumbo shrimp & scallops. Lightly topped with buttered crumbs.

Market Price

Children's Plate *12 & Under*

\$16.55 per guest

Chicken Tenders - with macaroni & cheese and vegetables.

Plated Entrees

Beef

Filet Mignon - served with a cabernet reduction.

Grilled Prime Rib with Beef Au Jus - served with a horseradish cream sauce.



Vegetarian

Portobello Napoleon with Mozzarella & Aged Balsamic Glaze - portobello mushroom layered with zucchini, spinach, roasted red & yellow peppers, and mozzarella.

Eggplant Rollatini - with spinach, garlic, ricotta, parmesan, and asparagus.

Squash Tomato & Gruyere Stack - sliced potato, layered squash, Roman tomatoes, and basil with gruyere cheese sauce.

Vegan

Portobello Napoleon - portobello mushroom layered with zucchini, spinach, roasted red & yellow peppers.

Potato Rellenos - crispy, battered potato balls stuffed with Spanish-seasoned vegan meat, onion, and garlic. Served with a pico de gallo aquafaba sauce.

Plated Sides

Vegetables

- ~ Lemon Zest Asparagus
- ~ Garlic Haricot Vert
- ~ Julienne Vegetables
- ~ Root Vegetable Medley
- ~ Green Beans with Asian Cut Carrots



Starches

- ~ Charred Tomato Rice Pilaf
- ~ Gratin Dauphinois
- ~ Garlic Roasted New Potatoes
- ~ Thyme Roasted Fingerling Potatoes
- ~ Mashed Potatoes
- ~ Creamy Spinach & Gruyere Risotto

The Station Reception Package

The Station Reception Package is a popular approach for couples who prefer a more casual, congenial atmosphere. With this style of service, stations or "mini buffets" are set up throughout the venue. Ochre Court is a non-traditional reception space with multiple rooms and is well-suited for this style of reception.

We recommend choosing stations when you want to offer guests more opportunities to mingle with each other and catch up with old friends and relatives from out of town. Stations are a great way to give your guests a wider variety of dining choices than a traditional plated served meal. Multiple stations break up congestion and longer lines from traditional full-service buffets.

The base station price includes the event manager, wait staff, house linen for stations, bars, and seating, house china, flatware, and glassware. Each station will be decorated with linen accents and limited seasonal décor to tie into your color scheme.



Wedding Packages

Package 4 - Dinner Stations

\$95.55 per guest

- ~ One Hour Open Bar
- ~ International Cheese Display with Seasonal Fruits
- ~ Fresh Crudité Display with Dipping Sauces
- ~ Six Passed Hors d'Oeuvres
- ~ Client to Provide Dessert - Coffee Service Provided

****Add a pre-set plated salad for an additional charge of \$11.05 per guest****



Dinner Stations

Build your own menu from the following list of suggestions



Rhode Island Seafood Station \$22.60 per guest

New England clam chowder served with mini clam cakes & stuffed quahog. Accompanied by oyster crackers, hot sauce, lemons, & remoulade.

Pasta Station \$21.20 per guest

Penne pasta with your choice of alfredo, pesto, or marinara sauce. Toppings include grilled chicken, steamed vegetables, Italian sausage, and shrimp. Served with your choice of one casserole, including 3 cheese lasagna, eggplant parmesan, or chicken marsala. Served with shaved parmesan cheese, garlic sticks, & Caesar salad. Gluten-free pasta is available.



Dinner Stations

Build your own menu from the following list of suggestions



Mashed Potato Station

\$9.95 per guest

Creamy russet mashed potatoes. Toppings include bacon, cheddar cheese, chives, sour cream, bleu cheese, & herbed butter.

Risotto Station

\$12.75 per guest

Creamy risotto. Toppings include wild mushroom melange, walnut pesto, caramelized onions, baby shrimp, gorgonzola cheese, asiago cheese, asparagus tips, and shaved prosciutto.

Macaroni & Cheese Station

\$12.75 per guest

Traditional macaroni & cheese and smoky BBQ macaroni & cheese. Toppings include pancetta, buffalo chicken, avocado, tomato, grilled asparagus tips, & pulled pork.

Carving Stations

Hand-carved by our skilled culinarians.
Served with fresh artisan rolls.



Beef Tenderloin

\$29.95 per guest

Traditional herb-crusted or tri-colored peppercorn. Served with Dijon whole grain mustard and creamy horseradish sauce.

Prime Rib & Au Jus

\$27.30 per guest

Accompanied by creamy horseradish sauce.

Turkey

\$25.40 per guest

Cranberry-glazed, herb-crusted, or maple-glazed. Served with cranberry mayonnaise, peppercorn mayonnaise, sage aioli, sundried cranberry, and orange relish.

Herb Crusted Pork Tenderloin

\$25.40 per guest

Served with assorted fruit chutneys.

Buffet Wedding Packages

Package 5 - Two Entree Buffet

\$143.95 per guest

- ~ One Hour Open Bar
- ~ Choice of One Stationary Display
- ~ Three Passed Hors d'Oeuvres
- ~ Choice of Salad
- ~ Choice of Chicken, Beef, or Fish Entree
- ~ Choice of Vegetarian Entree
- ~ Choice of One Starch and One Vegetable
- ~ Fresh Dinner Rolls
- ~ Serve Sweet Whipped Butter
- ~ Client to Provide Dessert - Coffee Service Provided



Buffet Wedding Packages



Package 6 - Three Entree Buffet *\$162.90 per guest*

- ~ One Hour Open Bar
- ~ Choice of One Stationary Display
- ~ Five Passed Hors d'Oeuvres
- ~ Choice of Salad
- ~ Choice of Two - Chicken, Beef, or Fish Entree
- ~ Choice of Vegetarian Entree
- ~ Choice of One Starch and One Vegetable
- ~ Fresh Dinner Rolls
- ~ Serve Sweet Whipped Butter
- ~ Client to Provide Dessert - Coffee Service Provided

Buffet Dinner Options



Salads

Mesclun Greens Garden Salad - finished with a zesty champagne lemon vinaigrette.

Caesar Salad - crisp romaine lettuce tossed with shaved parmesan cheese, herbed croutons, and Caesar dressing.

Chicken

Chicken Marsala - sautéed breast of chicken with portobello mushrooms. Served in a marsala wine sauce.

Lemon Parmesan Chicken with White Wine Chive Sauce - crispy pan-seared chicken cutlets served with a light white wine chive sauce.

Served with fresh dinner rolls & Salve sweet whipped butter.

Buffet Dinner Options

Beef

Garlic & Herb Rubbed Grilled Flank Steak - served with a demi-glace.

Sirloin Tips with Onions & Mushrooms - grilled sirloin sautéed with onions, mushrooms, olive oil, & garlic.

Seafood

Broiled Salmon with Dill Butter - broiled salmon filet served with dill butter.

Baked Cod - topped with herbed crumbs and sherry manchego cream sauce.



Served with fresh dinner rolls & Salve sweet whipped butter.

Buffet Dinner Options

Vegetarian

Smoked Gouda Farfalle - farfalle pasta casserole baked with fresh spinach and savory smoked Gouda cheese.

Eggplant Parmesan Stack - served with mozzarella cheese and basil.



Starches

- ~ **Country Smashed Potatoes**
- ~ **Rice Pilaf**
- ~ **Roasted Red Bliss Potatoes**
- ~ **Thyme Roasted Fingerling Potatoes**

Vegetables

- ~ **Balsamic Glazed Vegetables**
- ~ **Green & Yellow Beans**
- ~ **Maple Glazed Carrots**
- ~ **Roasted Root Vegetable Medley**

Served with fresh dinner rolls & Salve sweet whipped butter.

A La Carte

Sandwich Slider Station

\$17.05 per guest

Choose 3 sliders, including cheeseburger, hamburger, BBQ pork, buffalo chicken, eggplant parmesan, or chicken parmesan. Served with pickles, chipotle mayonnaise, ketchup, lettuce, tomato, honey mustard, and house-made potato chips with ranch dip.

Chicken Tenders & Fries Station

\$15.10 per guest

Served with BBQ, buffalo sauce, bleu cheese, ranch dressing, and ketchup.

Loaded Potato Skins Station

\$9.05 per guest

Served with chili, cheese, sour cream, and bacon.

Raw Bar Station

* Market Price *

Two oysters & two shrimp per guest. Accompanied by cocktail sauce, mignonette sauce, red onions, and fresh lemons.



A La Carte

Soup Station

\$5.55 per guest

Choose from Italian wedding soup, New England clam chowder, minestrone soup, and chicken noodle soup.



Flatbread Station

\$7.70 per guest

Featuring cheese, pepperoni, & vegetable varieties.

Gelato Station

\$13.60 per guest

Your choice of 4 gelato flavors, including salted caramel, Tahitian vanilla, chocolate, Oreo cream, mint stracciatella, strawberry, coconut, amarena cherry, pistachio, lemon sorbet, and mango sorbet. Served with hot fudge, Grand Marnier marinated strawberries, and fresh whipped cream.

Beverage Service

All of our plated and buffet selections include a standard coffee service, which includes freshly brewed regular & decaffeinated coffee along with an assortment of herbal teas.

Multiple beverage service options are available to offer your guests variety and flexibility. All necessary bar items are provided, including glasses, drink mixers, ice, nonalcoholic beverages, & napkins. Shots and shooters are not permitted.

The base station price includes the event manager, wait staff, house linen for stations, bars, and seating, house china, flatware, and glassware. Each station will be decorated with linen accents and limited seasonal décor to tie into your color scheme.



Beverage Service



Beverage Bar - Unlimited

\$5.00 per guest

Includes: Pepsi, Diet Pepsi, Starry, Diet Starry,
Ginger Ale, Sparkling Water, & Bottled Fruit Juices

Open Bar - Beer & Wine Only (No Hard Liquor).

per guest

- First Hour *\$13.30*
- Second Hour *\$11.95*
- Third Hour *\$9.65*
- Fourth Hour *\$8.20*
- Half Hour *\$5.50*

Open Bar - Including Liquor, Beer, & Wine

per guest

- First Hour *\$17.65*
- Second Hour *\$15.05*
- Third Hour *\$12.25*
- Fourth Hour *\$9.65*
- Half Hour *\$6.20*

Beverage Service

Cash Bar

~ One Hour	\$177.20
~ Two Hours	\$214.70
~ Three Hours	\$259.65
~ Four Hours	\$273.25
~ Four and a Half Hours	\$317.60

per bartender

One bartender per 50 guests

Soft Drinks

- ~ *Pepsi*
- ~ *Diet Pepsi*
- ~ *Starry*
- ~ *Ginger Ale*
- ~ *Perrier*
- ~ *Schweppes*
- ~ *Tonic & Club Soda*
- ~ *Tropicana Orange or Cranberry Juice*



Beverage Service

House Selections
Offers vary by season

Wine

- ~ Cabernet Sauvignon*
- ~ Champagne*
- ~ Chardonnay*
- ~ Merlot*
- ~ Pinot Noir*
- ~ Prosecco*
- ~ Rosé*
- ~ Sauvignon Blanc*

Beer

- ~ Amstel Light*
- ~ Bud Light*
- ~ Corona*
- ~ Heineken*
- ~ Sam Adams*
- ~ Seasonal*

Liquor

- ~ Tito's Vodka*
- ~ Kettle One Vodka*
- ~ Casamigos Tequila*
- ~ Tanqueray Gin*
- ~ Crown Royal Whisky*
- ~ Jameson Whisky*
- ~ Johnny Walker Black Whisky*
- ~ Maker's Mark Whisky*
- ~ Bacardi Rum*
- ~ Captain Morgan Spiced Rum*
- ~ Malibu Rum*
- ~ Dewar's Scotch*



Alcoholic Beverage Policy.

Salve Regina Catering, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Rhode Island Alcoholic Beverage Control's policies, procedures, and statutes and will strictly enforce all Rhode Island beverage laws. Salve Regina Catering reserves the right to substitute items if necessary due to availability. Our management team and beverage employees reserve the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. In addition, any disturbances, underage drinking, or consumption of alcohol not purchased at Ochre Court can result in immediate event termination. All personnel have completed the ServSafe Training Program for Service. Alcohol is not permitted to be brought on property and alcohol purchased at Ochre Court may not be removed from the premises. All beverages are to remain within the facility. Beverages not consumed will remain the property of Salve Regina Catering, in accordance with the laws of the state of Rhode Island.



Policies

Food Removal Policy

Due to health regulations, excess food items cannot be removed from the event site.

Consumer Advisory

Consumption of raw or partially cooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked. Please inform us prior to your reception if any guests have any food allergies.



Photo Credit: Hitch Studios RI

Payment and Contract Guidelines

One month prior to your wedding, you will be asked to forward your estimated numbers. Based on this estimate, we will require a 75% deposit along with a signed contract. We require a final count one week before your wedding. Your invoice and contract will be updated if necessary and payment in full will be required before your wedding day.

Meet the Team



*Mark Rodrigues
General Manager*



*Parys Fortini
Executive Chef*



*Rebecca Webb
Operations Manager*



*Adelina Castillo
Catering Manager*

*catering@salve.edu
adelina.castillo@salve.edu*

Ochre Court

Ochre Court, completed in 1892, was built as a summer 'cottage' in Newport for the Goelet family from New York. Mr. Goelet, his wife, and two children lived in the house for eight weeks each year. The 58-room



Ochre Court was designed by Richard Morris Hunt, who became known as the Dean of American Architecture. Described as French Gothic, Ochre Court was modeled after the Medieval châteaux of France's Loire Valley. It is almost a perfect replica of Edward VII's castle in Paris. In 1947, Ogden's son, Robert, gifted the mansion to establish a permanent home for Salve Regina College, chartered by the Sisters of Mercy in 1934. During this time, the mansion was also one of several locations under consideration to become the home of the United Nations. If you stroll around the



grounds, you will notice many exterior features reminiscent of the late French Gothic period - sandstone carvings of gargoyles, griffins, floral designs, high roofs, turrets, tall chimneys, and elaborate dormers. One interesting feature to note is the fully functional sundial on the South-facing side of Ochre Court.

Gallery

Photo Credit: Hitch Studios RI



Weddings

by FLAVOURS

We look forward to your beautiful
seaside wedding here at Salve.

