



*Sage*  
Weddings



# Nage

## Wedding Packages

NAGE OFFERS ALL-INCLUSIVE WEDDING PACKAGES TO TAKE THE PRESSURE OFF YOU ON YOUR BIG DAY. OUR CUSTOMIZABLE PACKAGES ALLOW YOU TO PLAN YOUR WEDDING RECEPTION WITHOUT HAVING TO DEAL WITH MORE THAN ONE PERSON.

### Buffet Dinners

For a simple yet elegant wedding reception Nage offers our Buffet Dinner Package that allows the reception to be more interactive for the guests. Promote more socializing amongst all your guests by having them get up from their tables while having dinner. Package includes a passed 1<sup>st</sup> course, controlled dinner buffet with bread at buffet, water service at the table, a plated wedding cake buffet, and coffee service.

### Sit-Down Dinners

For a more intimate and upscale wedding reception, Nage offers our Sit-Down Dinner Package that makes sure your guests have all their needs catered to. Package includes a passed 1<sup>st</sup> course, main course & wedding cake, and bread & butter, water & wine service at the table, and coffee service.

Our all inclusive packages are built around a 5 hour timeline and cover all costs within it.

This timeline includes a

**1 Hour Cocktail Party**

**1 ½ - 2 Hours of Dinner**

**2 - 2 ½ Hours of Dancing**

### Inclusive Services

**Wedding Reception Coordination** – Nage will develop a timeline and run the wedding reception to ensure proper timing

**Food** – Nage provides all foods freshly prepared for your event

**Beverage** – Nage takes care of all your beverage needs: Liquor, Beer, Wine, Champagne, Mixers, Fruit Garnishes, and Ice

**Staffing** – Nage coordinates all staffing needs for the reception

**Equipment Rentals** – Nage coordinates all equipment and tableware



A photograph of a bride and groom walking on a sandy beach. The groom is on the left, wearing a white shirt and dark tie, looking towards the bride. The bride is on the right, wearing a white wedding dress and holding a bouquet, looking back over her shoulder at the groom. The background shows the ocean and a clear sky.

# Additional Services

Nage's Director of Catering, Chrissy Sarro, has a tremendous amount of experience planning and organizing large events and weddings. As part of our services to you, Chrissy is available to coordinate all aspects of your wedding.

Additional services provided include...

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## **Ceremony Planning & Coordination**

Location

Officiant

Ceremony music

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## **Menu Printing**

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## **Wedding Favors**

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## **Seating Diagrams and Table cards**

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## **Photographers & Videographers**

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## **Décor & Floral**

Ceremony

Reception

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## **Banquet Space Acquisition**

Nassau Valley Vineyards

Indian Life Saving Station

Rehoboth Beach Convention Center

Sunny Brae Mansion

Inn @ Canal Square

Private Homes

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## **Tent Rentals and Coordination**

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## **Entertainment Acquisition**

Ceremony and cocktail reception music

Full Bands

D.J.'s

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## **Transportation**

Limos

Jolley Trolley

Buses

# The Cocktail Reception


Select Six Passed Cold & Hot Hors d' Oeuvres and One Food Station

## PASSED HORS D 'OEUVRES: Cold Selections

- Smoked Trout Salad Crostini
- Ahi Tuna Poke Tartare on a Crispy Wonton
- Smoked Salmon & Potato Crème Fraiche
- Beef and Portabella Mushroom Pinwheels with Horseradish Cream
- Duck Pate with Sweet Onion Marmalade
- Curried Chicken Bouchee
- Pistachio & Goat Cheese Encrusted Grapes
- Red & Yellow Beet Timbale with Goat Cheese
- Brie & Apricot Tartlets
- Vegetable Pinwheels
- Seasonal Vegetable Ragout Tartlets
- Beef Tenderloin Crustini with Tarragon Aioli and Chive (Add \$1.00 pp)
- Lobster Tail with Avocado Crema (Add \$1.50 pp)

## PASSED HORS D 'OEUVRES: Hot Selections

- Herb Stuffed Mushrooms
- Coconut Shrimp with Sweet and Sour Mango Sauce
- Chorizo & Queso Wrapped in Puff Pastry
- Duck Confit and Truffled Butternut Tartlet with Lignonberries
- Apple Smoked Bacon Wrapped Scallop with Tangy Mustard Sauce
- Wild Mushroom Strudel
- Spanikopita with Cucumber Yogurt Sauce
- Soy Glazed Beef Satay
- Chicken Satay with Peanut Sauce
- Baby Bella Pizzas
- Vegetable Springrolls with Ginger Glaze
- Mini Crabcakes (Add \$1.00 pp)
- Citrus Seared Scallop and Pineapple Canape with Balsamic Glaze (Add \$1.00 pp)
- Oysters Asiagio (Add \$1.00 pp)
- Lollipop Lamb Chops (Add \$1.50 pp)
- Lobster Corndogs with Truffled Honey Mustard (Add \$2.00 pp)



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# The Cocktail Reception



## HORS D' OEUVRES STATIONS

-Imported Cheese and Fruit Display

-Nage Vegetable Crudite – Asparagus, Hari Coverts, Red Peppers, Kalamata Olives, Zucchini and Yellow Squash Rolls, Carrots, Celery, with Hummus and Herb Cream Dipping Sauces

-Trio of Bruschetta Platter – Basil/Tomato, Greek Cucumber, and Mushroom Bruschettas with Balsamic Glazed Crostinis

-Mediterranean Dipping Station – Hummus, Baba Ganoush, Olive Tapenade Spreads Served with Pita Chips, Dolmas, Artichoke Hearts, and Kalamata Olives

-A Harvest Moon Display of Imported European Cheeses, Fresh Fruits, Vegetable Crudite, Vegetable Antipasto, Dried Fruits and Nuts, Assorted Dipping Sauces, and Pita Chips and Crackers

-Smoked Fish Platter – Smoked Mussels, Smoked Scallops, Smoked Salmon, and Smoked Trout Salad served with Water Crackers

-Crab and Spinach Boule with Pita Chips

-Country Style Pate Served with Cornichons, Lignonberries, Capers, Red Onion, and Crackers

-Assorted Sushi Display (add \$ Market Price pp)

-Chilled Cheasapeake Cocktail Shrimp with Caper Cocktail Sauce (add \$4.00 pp)

-Nage Raw Bar – An Assortment of Oysters, Clams, Shrimp Cocktail, Accompanied by Calamari Salad, Seaweed Salad, and Three Dipping Sauces (add \$10.00 pp)

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# The Buffet Dinner

The All-Inclusive Buffet Package includes a salad starter, choice of Two entrees, and choice of Three items from our starches and vegetables

## Salad Starter

Select One

- Nage Salad with Mixed Greens, Almonds, Dried Cranberries, and Champagne Vinaigrette
- Arugula Salad with sun-dried tomatoes, Blue Cheese, and Sherry Vinaigrette
- Roasted Beet and Mixed Green Salad with Fresh Orange, Candied Pecans, Red Onion, and Balsamic Mustard Vinaigrette
- Classic Caesar Salad with Nage Croutons, Parmigiana Reggiano

## Buffet Entrée Choices

Select Two

- Rosemary Scented Salmon with Caramelized Orange Sauce
- Potato Encrusted Bass with Truffled Potato Cream
- Prosciutto & Smoked Mozzarella Stuffed Chicken Breast with Tomato Aurora
- Chicken Broccoli Rabe with Orichetti Pasta, Tomatoes, Garlic, Fresh Mozzarella Cheese
- Braised Short Ribs
- Garlic Marinated Beef Shoulder Tenderloin with Smoked Onion Marmalade
- Tarragon and Mustard Roasted Pork Loin
- Sautéed Shrimp with Andouille Sausage
- Vegetarian Entrée: A Chef's Selection of Vegetarian Items based on Client's Desires
- Nage Seafood Paella – Assorted Seafood with Saffron rice, Chorizo Sausage, and Traditional Vegetables (add \$2.00 pp)
- Skillet Seared Crabcakes with Tomato Jam (add \$3.00 pp)
- Carved Roasted Beef Tenderloin with Tarragon Aioli (add \$3.00 pp)

An Additional Entrée Choice can be added for \$6.00 per person

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## SELECT THREE TOTAL

### **Buffet Starch**

Herb Roasted Fingerling Potatoes  
Roasted Red Bliss Mashed Potatoes  
Garlic Whipped Potatoes  
Sweet Potato Mashed with Pecans  
Sweet Potato Anna  
Wild Rice Pilaf with Toasted Pine Nuts  
Warm Pistachio and Mint Cous Cous

### **Buffet Vegetable**

Summer Succotash  
Butternut Squash Puree  
Whipped Celery Root Puree  
Red Tomato & Bread Salad  
Cucumber, Tomato, Red Onion, & Feta Salad  
Roasted Corn and Black Bean Salad  
Marinated Mushrooms  
Haricot Verts Almondine  
Grilled Seasonal Vegetable  
Marinated Asparagus (in Season)

Additional Starch and Vegetable Choices can be added for \$3.00 per person



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# The Three Course Sit-Down Dinner

An All-Inclusive Sit-Down Package with your choice of an Appetizer, Soup or Salad Starter and a choice of Two Entrees with the Accompanying Starch and Vegetable.





## **Appetizers**

- Ahi Tuna Poke atop a Crispy Wonton
- Spinach and Duck Confit with Sun-Dried Cherries Tossed with Manchego Cheese and Balsamic Vinegar
- Baked Stuffed Oysters with Spinach, Mushrooms, and Asiago Cheese
- Jumbo Lump Crabcake with Summer Succotash and Tomato Jam
- Nage Shrimp Cocktail

## **Soups**

- Nage Gazpacho with Avocado Cream
- Tomato-Fennel Bisque
- Corn and Crab Chowder with a Sweet Tomato Ragout
- Lobster Bisque

## **Salads**

- The Nage Salad with Mixed Greens, Almonds, Dried Cranberries, and a Champagne Vinaigrette
- Spring Salad with Mixed Seasonal Greens with Hearts of Palms, Currants, Candied Pecans, Blue Cheese, Pineapple, and Passion Fruit Vinaigrette
- Warm Brie and Arugula Salad with Pears, Walnuts, Bacon, Blue Cheese, and a Walnut Sherry Vinaigrette
- Roasted Beet and Goat Cheese over Seasonal Greens, Fresh Orange, Candied Pecans, and a Rosemary - Red Wine Vinaigrette
- Autumn Salad with Mixed Greens with Caramel Apples, Goat Cheese, Toasted Pumpkin Seeds, and a Cinnamon Brown Butter Vinaigrette
- Classic Caesar Salad with Nage Croutons, Parmigiana Reggiano, and an Anchovy Garnish

## Entrée's

European Cut Chicken Breast  
with Toasted Israeli Couscous

Grilled Salmon  
with a Wheatberry & Parsley Salad and Chilled Cucumber Sauce

Herb and Mustard Glazed Pork Loin  
with Mascarpone Polenta

Shrimp and Andouille Sausage  
over Smoked Cheddar Grits

Oven Roasted Beef Shoulder Tenderloin  
with Garlic Whipped Potato

Braised Short Ribs  
with Herbed Goat Cheese Potatoes and Natural Jus

Crispy Roast Half Duckling  
with Grand Marnier Honey Glaze and Sweet Potato Mash

Center Cut Rib Eye  
with a Black Truffle Potato Cake and Bleu Cheese Butter

Vegetarian Entrée  
A Chef's Selection of Vegetarian Items Based on the  
Customer's Desires

Butter Poached Lobster  
with Truffled Risotto, Sweet Pea Emulsion and Micro Greens  
(Add \$6.00 pp)

Porcini Rubbed Center Cut Rib Eye  
and Lobster Tail Corndog with Succotash Mash and  
a Marrow Demi Glace  
(Add \$10.00 pp)



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The *Nage* Wedding Cake



# Our Wedding Cakes are Prepared On-Premise by our Pastry Chef

You will meet with the Pastry Chef so that we can meet your specific desires!



**Included in the Nage Wedding Packages is a Three Level Cake  
with the following Choices...**

## **Types of Cake**

Chocolate  
Vanilla  
Lemon  
Almond

## **Types of Filling**

Buttercream  
Mousse  
Fruit Jam

## **Types of Icing**

Buttercream  
Fondant  
Cream Cheese

## **The Décor**

Basic Piping  
Floral Décor  
Cake Crumb  
Natural

**Nage can offer a variety of additional components  
to your wedding cake. Please just ask!**

(Photographed Wedding Cakes are actual Nage-made cakes)

# The Bar

The Nage Bar Package ensures that your guests have a variety of drink options without the hassles of having to organize it.

## Specialty Drink

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SELECT ONE

Mojitos  
Sangria  
Margaritas

## Liquors

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Stoly Vodka  
Tanqueray  
Bacardi Rum  
Jack Daniels  
Dewars  
Sauza Tequila  
Triple Sec  
Vermouths

## Wines

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Champagne  
Sauvignon Blanc  
Chardonnay  
Merlot

## Beers

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SELECT TWO

Miller Lite  
Amstel Light  
Heineken  
Corona  
Bass Ale  
New Castle Brown Ale  
Dogfish Head

Nage Offers a Premium Bar Package for an additional \$8.00 per person



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# Included Equipment and Tableware

Guest Tables: 60" Rounds

1 Set of Guest Chairs (Define Style)

Stainless Steel Silverware: 3 forks, 1 knife, 1 spoon

Water Glass

Wine Glass

Mixed Drink Glass

Champagne Flute

Table Linens

Cloth Napkins

Cocktail Napkins

Cocktail Plates

Appetizer Plate

Entrée Plate

Dessert Plate

Coffee Urns

Coffee Cups

Coffee Spoons

Cooking Equipment

Serving Equipment and Utensils

Nage has a number of rental companies to source any and all of your wedding equipment needs. Please ask our Director of Catering about any items not included on this list.

*Additional equipment will be an extra charge.*

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# Parameters of Staffing



## **Banquet style**

1 server per 4 tables

## **Sit Down Style**

1 Server per 2 Tables

## **Buffet assumes**

**1 continuous buffet (not separate)**

1 to 2 people attending



## **Bars**

Up to 125 people - 1 Bar

125 to 250 - 2 bars



# Wedding Weekend Meals

Nage has done a number of wedding weekends where we take care of more than one meal to make the weekend easier to coordinate. Nages ability to offer different styles of cuisine allow our clients to plan different types of menus for the different parts to the wedding weekend.

## Rehearsal Dinner

B.B.Q.'s and Picnics

Clambakes

Casual Buffet Dinners

Themed Dinners

## Pre- Wedding Lunch

*Available for Pick Up or Drop Off*

## Gourmet Sandwiches

Select 2 Gourmet Sandwiches

comes with Two Accompaniments & Assorted Mini Desserts

\$13.00 per person ~ Minimum of 8 people

- Roasted Turkey with Lettuce, Tomato, Apple Smoked Bacon & Chipolte Mayo on Fresh Baked Bread
- Peppered Ham and Brie With Bitter Greens and Truffled Honey Dijon on Housemade Bread
- Grilled Chicken and Provolone with Roasted Peppers, Red Onion, and Olive Tapenade on Ciabatta
- Roast Beef and Horseradish Cream with Portabella and Tomato, in a Tortilla Wrap
- Curried Chicken Salad with Macadamia Nuts on Ciabatta
- Smoked Salmon BLT with Arugula Aioli on Croissant
- Lobster Knuckle Sandwich with Tarragon Mayo on a Croissant (Add \$2.50 pp)
- Grilled Vegetable Panini with Goat Cheese on a Lavash Wrap

## Sides and Salads for Acompaniment

- Tarragon Potato Salad
- Taboulah Salad with parsley and tomatoes
- Chilled Pistachio & Currant Cous Cous
- Orecetti Pasta Salad with Broccoli Rabe, Roasted Peppers, Tomatoes, and Parmigiana Regina
- Nage Salad with Mixed Greens, Almonds, Dried Cranberries, and Champagne Vinaigrette
- Southwest Salad – Mixed Greens with Corn, Black Beans, Tomato, and Roasted Tomato Vinaigrette
- Traditional Caesar Salad with Parmigiana Regina, Croutons and House-made dressing



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# The Wedding Brunch

2 Main Course Selections: \$19.00 per person

3 Main Course Selections: \$28.00 per person

## Main Course Options

- Traditional Scrambled Eggs
- Italian Sausage, Sun-Dried Tomato, and Basil Frittata
- Spinach, Feta, and Tomato Frittata
- Smoked Salmon, Asparagus & Cream Cheese Quiche
- Wild Mushroom and Herb Quiche
- Quiche Lorraine with Gruyere Cheese and Bacon
- Traditional Eggs Benedict with Canadian Ham and Hollandaise
- Breakfast Burritos with Eggs, Chorizo, Roasted Potato, Cheese, Salsa Fresca, and Guacamole
- Pumpkin Pancakes with Pecans and Cinnamon Brown Butter Syrup
- Brioche French Toast Topped with Sautéed Bananas and Served with a Grand Marnier Syrup
- Apple & Currant Crepes
- Poached Salmon with Cucumber Dill Crème Fraiche
- Duck Confit Crepe with Butternut Squash, Lingonberries, and Sauce Mornay
- Seafood Crepe with Spinach and an Asiago Tomato Cream Sauce
- Assorted Finger Sandwiches: Egg Salad, Shrimp Salad, and Cucumber & Watercress
- Omelet Station (Add \$ 4.00 pp)
- Eggs Chesapeake with Crap Imperial and Hollandaise (Add \$ 4.00 pp)
- Oven Roasted Turkey Carving Station (Add \$ 5.00 pp)
- Lollipop Lambchops (Add \$ 5.00 pp)
- Crabcakes with Summer Succotash (Add \$ 8.00 pp)
- Beef Tenderloin Carving Station (Add \$ 10.00 pp)

## Included Brunch Sides

- Nage White and Sweet Potato Hash
- Fresh Fruit Salad
- Apple Smoked Bacon
- Assorted Bread Basket: Mini Muffins, Banana & Ginger Breads, and Danish

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# Compliments to Brunch

## Platters

- Oyster Bar – Oysters, Clams, and Cocktail Shrimp
- Salmon Lox Platter – Salmon with Traditional Accompaniments & Bagels
- Smoked Fish Platter – Smoked Trout, Scallop, Mussels, and Salmon
- Imported European Cheese Platter with Dried Fruits, Nuts, and Crackers
- Mediterranean Dipping Station – Hummus, Baba Ganoush, Olive Tapenade Spreads Served with
  - Pita Chips, Dolmas, Artichoke Hearts, and Kalamata Olives
- Brie en Croute served with Grapes, Apples, Pineapple, Seasonal Fruits, and Crackers
- Nage Vegetable Crudite – Asparagus, Hari Coverts, Red Peppers, Kalamata Olives, Zucchini and
  - Yellow Squash, Carrots, with Vegetable Dip

## Additional Brunch Side Selections

- Hickman's Sausage
  - Honey Ham
- Seared Seafood Sausage Patties
- Fresh Pastries: Muffins, Croissants, Scones, and Cheese Danish
- Fresh Bagels with Butter, Cream Cheese, and Jam
  - Yogurt, Granola and Honey
  - Oatmeal
  - Smoked Cheddar Grits
  - Traditional Caesar Salad
  - Nage Mixed Green Salad

## Bar

- Bloody Mary's – Mild and Spicy
- Champagne Bar with Bellini's, Kir Royals, and Mimosas
- Fruit Juices: Orange, Grapefruit, Pineapple, Grapefruit, Tomato
- Coffee and Tea Bar (optional Coffee Flavorings)
- Bottled Waters: Still and Sparkling

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# Time Line of Events

## APPENDIX 1: Nage Suggested Wedding Timeline

Nage suggest a wedding reception timeline that allows for a smooth and free flowing event that allows you to enjoy the entire evening.

By spacing out the special events of the wedding day, the Bride & Groom, families, and friends can relax and enjoy.

<b>6 P.M.</b>	<b>Cocktail Reception</b>
<b>7 P.M.</b>	<b>Guests are Seated for Dinner</b>
<b>7:10 P.M.</b>	<b>Bridal Party Announced</b>
<b>7:15 P.M.</b>	<b>The Bride and Groom First Dance</b>
<b>7:20 P.M.</b>	<b>Dance Set #1- Short, to get guests involved</b>
<b>7:40 P.M.</b>	<b>Father / Daughter Dance</b>
<b>7:45 P.M.</b>	<b>First Course Served</b>
<b>7:50 P.M.</b>	<b>Speeches by the Best Man, Maid of Honor and the Father of the Bride</b>
<b>8:15 P.M.</b>	<b>Dinner Served</b>
<b>8:40 P.M.</b>	<b>Mother / Son Dance</b>
<b>8:45 P.M.</b>	<b>Dance Set #2</b>
<b>9:15 P.M.</b>	<b>Cake Cutting and Cake Service</b>
<b>9:30 P.M.</b>	<b>Dance Set #3</b>
<b>11:00 P.M.</b>	<b>The Evening Concludes</b>



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The Luxury is in the Enjoyment.

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