

Weddings at Salve Regina University





The Sodexo Wedding Guide is designed to give you a sense of our style and pricing. Please keep in mind that we can do a lot more. Don't hesitate to tell us what you want. As a true custom caterer, Sodexo is always ready to start with your ideas.

Three different reception styles are presented in this wedding guide: Plated Served, Buffet and Station Reception. For Stations we offer a base price that includes one hour open bar, hors d'oeuvres, coffee service, staff and equipment. The remainder of your menu is built on an "a la carte" basis.

There are absolutely no hidden costs in the prices quoted in this guide. For example, we build all labor costs into the first price you receive. Our prices cover Event Manager, menu, wait staff, house linen, china, flatware, glassware, buffet decorations and bar set-up. While a little extra for the staff is always welcome, Sodexo does not require gratuity. The only addition to Sodexo package pricing is the 8% Rhode Island state sales tax.

Additional fees will apply to wedding receptions taking place on a Holiday.





Wedding Packages

Package 1

Plated Served Dinner ~ \$90.95 per guest

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 ~ Complimentary Service Provided

Coffee Service

Package 2

Plated Served Dinner ~ \$113.95 per guest

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 ~ Complimentary Service Provided

Coffee Service





Wedding Packages

Package 3

Plated Served Dinner ~ \$146.95 per guest

Four and Half Hour Open Bar

Choice of One Stationary Display

Five Passed hors d'oeuvres

Choice of Salad

Choice of Two Entrees

Featuring a Surf & Turf Duet,

Your Choice of Filet Mignon or Prime Rib au jus

Served with Jumbo Stuffed Shrimp

Choice of One Vegetable & One Starch

Client to Provide Dessert ~ Complimentary Service Provided

Coffee Service



Stationary Displays

International Cheese Display-

Great Hill Bleu Cheese, Cheddar, Boursin, Smoked Gouda, Gruyere,

Goat Cheese, Manchego and Dill Havarti

Accompanied by Gourmet Crackers, Toasted Pita and Crostini.

**Baked Brie en Crouete with Seasonal Fruit Chutney Available for an Additional Charge of \$29.99 Each*

Vegetable Crudités -

A Variety of Fresh Garden Vegetables

Served with Dill Dip and Hummus

Mediterranean Station—

Hummus, Tabouleh, Baba Ganoush, Stuffed Grape Leaves, Tomato-Feta & Cucumber Salad,

Grilled Vegetables , Olives, Figs, Pita Chips and Soft Pita

Antipasto Display -

Hard Salami, Prosciutto, Sharp Provolone, Roasted Red Pepper, Artichokes, Olives,

Pepperoncini, Marinated Mushrooms and Fresh Caprese Salad

Served with Garlic Crostini, Sliced Baguette & Peasant Breads with Dipping Oil

Clam Cake & Chowder Station -

New England Clam Chowder served with Mini Clam Cakes

Raw Bar available for an additional charge- MARKET PRICE





Hors d' Oeuvres

Mini Beef Wellington

Spanakopita with Caramelized Onion Dipping Sauce (V)

Risotto Arancini with a Roasted Red Pepper Sauce (V)

Beef Tenderloin Crostini with Caramelized Onions & Boursin Cheese

Maryland Mini Crab Cakes with Remoulade

Brochettes of Melon, Prosciutto & Fresh Mozzarella (GF)

Heirloom Tomato, Basil & Mozzarella Crostini (V)

Hibachi Teriyaki Chicken Satay (*GF)

Vegetable Spring Roll w/ Plum Sauce (V)

Chicken Lemongrass Potsticker

Balsamic Fig & Goat Cheese on Flatbread (V)

Mini Lobster Roll with Micro Greens (*GF)

Shredded BBQ Pork Crisp

Asparagus Tips Wrapped in Prosciutto with Herbed Cheese (GF)

Shrimp Cocktail Shooter with Micro Greens (GF)

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

Smoked Candied Bacon Jam Tart (GF)

Artisan Corn & Jalapeno Jack Cake (GF)

Mushroom Tart (V)

Raspberry Brie en Croute (V)

Caprese Skewer with Prosciutto & Ciliegine Mozzarella (GF)

GF– *gluten free*

*GF– *gluten free version available*

V– *vegetarian*



Salads

Please Choose One:

The Roman Wedge Salad

Crisp Romaine Hearts with Bacon, Tomato, Bleu Cheese Crumbles and House-made Bleu Cheese Dressing

Mesclun Greens with Dried Cranberries

Served with Crumbled Goat Cheese, Tear Drop Tomatoes, English Cucumber and Shaved Onions in a Lemon Champagne Vinaigrette

Baby Arugula with Julienne Pears

Topped Wensleydale Cranberry Cheese, House-made Croutons and Yellow Tomatoes with Raspberry Vinaigrette

Cranberry Almond Caesar Salad

Chopped Romaine Hearts Tossed with Creamy Caesar Dressing and Topped with House-made Croutons, Shaved Parmesan Cheese, Dried Cranberries and Sliced Almonds





Plated Entrées

Chicken

Stuffed Statler Chicken Breast -

Stuffed with Herbed Goat Cheese and Topped with a Fresh Herb Chicken Demi-Glace

Chicken Française-

Served with a Lemon Caper Sauce

Seafood

Pan Seared Atlantic Salmon -

Herb Rubbed and Served with a Lemon and 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—Market Price

Maine Lobster Tail Stuffed with Jumbo Shrimp & Scallops and Lightly Topped with
Buttered Crumbs

**Can Be added to Any Package for an Additional Charge*





Plated Entrées

Beef

Filet Mignon -

Served with a Cabernet Reduction

Slow Roasted Prime Rib of Beef Au Jus -

Served with a Horseradish Cream Sauce

Vegetarian

Portobello Napoleon with Mozzarella and Aged Balsamic Drizzle -

Portobello Mushroom Layered with Zucchini, Spinach,
Roasted Red & Yellow Peppers and Mozzarella

Eggplant Rollatini –

with Spinach, Garlic, Ricotta, Parmesan and Asparagus

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Children's Plate ~ \$11.29 per person (12 & under)

Chicken Tenders with Mac and Cheese



Plated Sides

Vegetables

Lemon Zest Asparagus

Garlic Haricot Vert

Julienne Vegetables

Honey Glazed Carrots

Green and Yellow Bean Bundles with Carrots

Starches

Rice Pilaf


Gratin Dauphinois

Garlic Roasted New Potatoes

Thyme Roasted Fingerlings

Country Smashed Potatoes

Creamy Spinach and Gruyere Risotto





The Station Reception Package is a popular approach for brides and grooms 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 reception.

We recommend stations when you want to offer guests more opportunity 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 also breaks up the congestion and longer lines from a traditional full service buffet.

The base station price includes 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 ~ \$67.95 per guest plus a la Carte Station Choices

Please Select Your Choice of Stations to Add to Your Base Price
of \$67.95 per Person which Includes the Following:

One Hour Open Bar

International Cheese Display with Seasonal Fruits

Fresh Crudité Display and dipping sauces

Six Passed Hors d'oeuvres

Client to Provide Dessert ~ Complimentary Service Provided

Coffee Service

**Add a Pre-Set Plated Salad for an Additional Charge of \$8.49 Per Guest*



Hors d' Oeuvres

Mini Beef Wellington

Spanakopita with Caramelized Onion Dipping Sauce (V)

Risotto Arancini with a Roasted Red Pepper Sauce (V)

Beef Tenderloin Crostini with Caramelized Onions & Boursin Cheese

Maryland Mini Crab Cakes with Remoulade

Brochettes of Melon, Prosciutto & Fresh Mozzarella (GF)

Heirloom Tomato, Basil & Mozzarella Crostini (V)

Hibachi Teriyaki Chicken Satay (*GF)

Vegetable Spring Roll w/ Plum Sauce (V)

Chicken Lemongrass Potsticker

Balsamic Fig & Goat Cheese on Flatbread (V)

Mini Lobster Roll with Micro Greens (*GF)

Shredded BBQ Pork Crisp

Asparagus Tips Wrapped in Prosciutto with Herbed Cheese (GF)

Shrimp Cocktail Shooter with Micro Greens (GF)

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

Smoked Candied Bacon Jam Tart (GF)

Artisan Corn & Jalapeno Jack Cake (GF)

Mushroom Tart (V)

Raspberry Brie en Croute (V)

Caprese Skewer with Prosciutto & Ciliegine Mozzarella (GF)

GF– *gluten free*

*GF– *gluten free version available*

V– *vegetarian*



Dinner Stations

Build Your Own Menu from the following List of Suggestions.

Rhode Island Seafood Station ~ \$15.99 per person

New England Clam Chowder served with Mini Clam Cakes and Stuffed Quahogs
Accompanied by Oyster Crackers, Hot Sauce, Lemons and Remoulade

Fried Calamari & Hot Peppers available for an additional charge

Pasta Station ~ \$14.99 per person

Penne Pasta with your Choice of Alfredo, Pesto or Marina Sauce

Includes the Following Toppings:


Grilled Chicken, Steamed Vegetables, Italian Sausage and Shrimp

And Your Choice of One Casserole:

Three Cheese Lasagna, Eggplant Parmesan or Chicken Marsala

Served with Shaved Parmesan Cheese, Garlic Sticks and Caesar Salad

(Gluten Free Pasta Will Be Available Upon Request)





Dinner Stations

Mashed Potato Station ~ \$6.99 per person

Creamy Russet Mashed Potatoes with Toppings to Include:
Bacon, Cheddar, Chives, Sour Cream, Bleu Cheese & Herbed Butter

Risotto Station ~ \$8.99 per person

Creamy Risotto with Toppings to Include Wild Mushroom Mélange, Walnut Pesto,
Caramelized Onions, Baby Shrimp, Gorgonzola, Asiago Cheeses,
Asparagus Tips and Shaved Prosciutto

Macaroni & Cheese Station~ \$8.99 per person

Traditional Mac & Cheese and Smokey BBQ Mac & Cheese with Toppings to Include:
Pancetta, Buffalo Chicken, Avocado, Tomato, Grilled Asparagus Tips, Pulled Pork





Carving Stations

Hand Carved by Our Skilled Culinarians and Served with Artisan Rolls

Beef Tenderloin ~ \$20.99 per person

Espresso Rubbed, Herb Crusted or Tri-Colored Peppercorn
Served with Dijon Grain Mustard and Creamy Horseradish Sauce

Prime Rib of Beef Au Jus ~ \$19.29 per person


Accompanied by Creamy Horseradish Sauce

Turkey ~ \$17.99 per person

Cranberry Glazed, Herb Crusted, or Maple Glazed
Served with Cranberry Mayonnaise, Peppercorn Mayonnaise,
Sage Aioli, Sundried Cranberry & Orange Relish

Applewood Smoked Ham~ \$17.99 per person

Served with Assorted Fruit Chutneys & Stoneground Mustard





Wedding Packages

Package 5

Two Entrée Buffet ~ \$84.99 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 Entrée

Choice of Vegetarian Entree

Choice of One Vegetable & One Starch

Fresh Dinner Rolls and Salve Sweet Whipped Butter

Client to Provide Dessert ~ Complimentary Service Provided

Coffee Service

Package 6

Three Entrée Buffet ~ \$97.99 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 Entrées

Choice of Vegetarian Entree

Choice of One Vegetable & One Starch

Fresh Dinner Rolls and Salve Sweet Whipped Butter

Client to Provide Dessert ~ Complimentary Service Provided

Coffee Service

**Plated Served Salad Available For An Additional Service Charge of \$4.29 per Guest*



Stationary Displays

International Cheese Display-

Great Hill Bleu Cheese, Cheddar, Boursin, Smoked Gouda, Gruyere,

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 \$28.00 Each*

Vegetable Crudités -

A Variety of Fresh Garden Vegetables

Served with Dill Dip and Hummus

Mediterranean Station -

Hummus, Tabouleh, Baba Ganoush, Stuffed Grape Leaves, Tomato-Feta & Cucumber Salad,

Grilled Vegetables , Olives, Figs, Pita Chips and Soft Pita

Antipasto Display -

Hard Salami, Prosciutto, Sharp Provolone, Roasted Red Pepper, Artichokes, Olives,

Pepperoncini, Marinated Mushrooms and Fresh Caprese Salad

Served with Garlic Crostini, Sliced Baguette & Peasant Breads with Dipping Oil

Clam Cake & Chowder Station -

New England Clam Chowder served with Mini Clam Cakes

Raw Bar available for an additional charge- MARKET PRICE





Hors d' Oeuvres

Mini Beef Wellington

Spanakopita with Caramelized Onion Dipping Sauce (V)

Risotto Arancini with a Roasted Red Pepper Sauce (V)

Beef Tenderloin Crostini with Caramelized Onions & Boursin Cheese

Maryland Mini Crab Cakes with Remoulade

Brochettes of Melon, Prosciutto & Fresh Mozzarella (GF)

Heirloom Tomato, Basil & Mozzarella Crostini (V)

Hibachi Teriyaki Chicken Satay (*GF)

Vegetable Spring Roll w/ Plum Sauce (V)

Chicken Lemongrass Potsticker

Balsamic Fig & Goat Cheese on Flatbread (V)

Mini Lobster Roll with Micro Greens (*GF)

Shredded BBQ Pork Crisp

Asparagus Tips Wrapped in Prosciutto with Herbed Cheese (GF)

Shrimp Cocktail Shooter with Micro Greens (GF)

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

Smoked Candied Bacon Jam Tart (GF)

Artisan Corn & Jalapeno Jack Cake (GF)

Mushroom Tart (V)

Raspberry Brie en Croute (V)

Caprese Skewer with Prosciutto & Ciliegine Mozzarella (GF)

GF– *gluten free*

*GF– *gluten free version available*

V– *vegetarian*



Buffet Dinner Options

Salads

Mesclun Greens Garden Salad

Served with a 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 Chicken Cutlets Pan-seared and Served with a Light White Wine Chive Sauce

Beef

Garlic and Herb Rubbed Grilled Flank Steak

Served with a Demi-Glace

Sirloin Tips with Onions & Mushrooms

Pan Roasted Sirloin Sautéed with Onions and Mushrooms, Olive Oil & Garlic



Buffet Dinner Options

Seafood

Broiled Salmon with Dill Butter

Broiled Salmon Fillet Served with Dill Butter

Baked Cod

Topped with Herbed Crumbs and Sherry Manchego Cream Sauce


Vegetarian

Smoked Gouda Farfalle

Butterfly Pasta Casserole Baked with Fresh Spinach and Savory Smoked Gouda Cheese

Eggplant Parmesan Stacker

With Mozzarella and Basil





Buffet Dinner Options

Vegetables

Balsamic Glazed Vegetables
Roasted Root Vegetable Medley
Honey Glazed Carrots
Green and Yellow Beans

Starches

Rice Pilaf
Roasted Red Bliss Potatoes
Thyme Roasted Fingerlings
Country Smashed Potatoes

Fresh Dinner Rolls and Salve Sweet Whipped Butter





Beverage Service

All of our Plated and Buffet Stations Selections include a standard coffee service which includes: Freshly brewed Aspretto® regular and decaffeinated coffee, and a gourmet assortment of teas

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

Beverage Bar

\$3.55 per person (unlimited)

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Ginger Ale
Sparkling Water, Bottled Fruit Juices

Open Bar ~ Beer and Wine Only (no hard liquor)

First Hour \$9.50

Second Hour \$8.50

Third Hour \$6.75

Fourth Hour \$5.50

Half Hour \$3.50

Open Full Bar ~(includes hard liquor, beer & wine)

First Hour \$12.75

Second Hour \$10.75

Third Hour \$8.50

Fourth Hour \$6.50

Half Hour \$4

Champagne Toast is available for an additional charge





Beverage Service

Cash Bar

One Hour \$126.00 per bartender
Two Hours \$153.50 per bartender
Three Hours \$186.350 per bartender
Four Hours \$212.90 per bartender
Four and a Half Hours \$229.80 per bartender
(One Bartender per Fifty Guests)

House Selections

Offerings Vary By Season

Wine: William Hill Chardonnay , Kim Crawford Sauvignon Blanc, Kendall Jackson Cabernet ,Sauvignon, Mark West Pinot Noir, Chateau Montaud Rose

Beer: Bud Light, Heineken, Amstel Light, Corona, Sam Adams, Stella Artois

Liquors: Tito's & Ketel One Vodka, Captain Morgan Spiced Rum, Bacardi Rum, Tanqueray Gin, Maker's Mark, Crown Royal, Dewar's Scotch, Johnny Walker Black,

Soft Drinks Etc: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Perrier, Schweppes Tonic & Club Soda, Tropicana Orange & Cranberry Juice





Policies

Alcoholic Beverage Policy:

Sodexo, 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. Sodexo reserves the right to substitute items if necessary due to availability. The management of Sodexo and its 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 Sodexo, in accordance with the laws of the state of Rhode Island.

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.

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.





Ochre Court completed in 1892, this Newport summer ‘cottage’ was built for the Goelet family from New York. Mr. Goelet, his wife and two children lived in the house for eight weeks a 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 chateaux 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 design, high roofs, turrets, tall chimneys, and elaborate dormers. One interesting feature to note is the sundial on the South-facing side of Ochre Court...it works.