



Wedding Day Amenities Include....

Butler Passed Hors d'Oeuvres

Cocktail Hour Display Stations

Premium Brand Open Bar

Multi-Course Dinner

Champagne Toast

Wedding Cake

Coffee & Tea Service

Selection of Floor Length Table Cloth and Napkin

Votive Candles on each Dining Table

Dedicated Specialist to Orchestrate Every Detail

Complimentary Staging for Band or DJ

One Complimentary Suite for the Bride & Groom

Two Complimentary Guest Rooms for Family

Preferred Room Rates for Your Guests

IHG Rewards Club Points

Wedding Reception

Cocktail Hour

Butler Passed Champagne with Strawberries

Choice of 8 Butler Passed Hors d' Ouevres

Hors d' Oeuvres

Thai Salmon Salad in a Cucumber Cup

Duck Confit Crostini, Fig Jam and Sherry Glaze

Mini Tuna Tartare Tacos

Spring Rolls with Thai Chili Glaze

Mini Crab Cakes with Mango Relish

Mini Pork Belly Sandwiches, Lettuce, Tomato and Mayo

Caprese Skewer, Tomato, Mozzarella and Basil

New England Lobster Rolls

Butternut Squash Bruschetta with Capers and Honey Crostini

Mini Reuben

Mini Chicken Parmesan

Seared Day Boat Scallops with Charred Corn and Tomato Relish

Yukon Gold Potato Disc with Royal Bean Relish

Bacon Wrapped Dates Stuffed with Gorgonzola Cheese

Coconut Shrimp

Mini Vegetable Spring Rolls

Moroccan Chicken Satay

Hibachi Beef Skewer

Mini Kobe Burger with Bacon and Cheddar

Mini Buffalo Chicken Spring Roll

Mushroom Stuffed with Boursin Cheese and Spinach

Beef Tenderloin, Horseradish Aioli Crostini

Searched Ahi Tuna on Jicama Chip, Cholula Aioli

Smoked Salmon, Blini with Crème Fraiche and Caviar

Grilled Vegetable Kabobs with a Fig Glaze

Crostini Bar

Artisanal Cheeses, Assorted Olives, Grilled, Marinated and Pickled Vegetables, Hummus, Baba Ganoush, Melon wrapped Prosciutto, Genoa Salami, Dry Hot Coppa, Prosciutto de Parma, Artichoke Hearts and Roasted Peppers enhanced with Infused Oils, Herbed Baguettes, Focaccia, Pita Chips & Garlic Bread

Pasta Station

Select Two Pastas: Penne, Rigatoni, Cheese Tortellini, or Farfalle

Select Two Sauces: Bolognese, Roasted Tomato and Basil, Pesto Cream or Pink Vodka

Accompanied with Sweet Sausage, Mushrooms, Broccoli Rabe, Sundried Tomato, Shaved Parmigiano Reggiano, Rustic Breads

Wedding Dinner

Champagne Toast

Please Select One Salad

Lakeside Salad with seasonal greens, fruits, toasted almonds, goat cheese and champagne vinaigrette

Organic Field Greens with rice sherry vinaigrette

Arugula Salad with mango, shaved white chocolate, scallions and red pepper vinaigrette

Kale Caesar Salad with parmesan crisp

Caprese Salad with fresh mozzarella, sliced tomato, basil and balsamic glaze

Please Select Two Entrées

(Guarantee of each entrée choice due 72 hours in advance)

Filet Mignon with Peppercorn Sauce

Braised Short Rib with Port Wine Reduction, Onion Crumble

Onion and Mushroom Stuffed French Breast of Chicken with Grand Mariner Pan Jus

*Roasted Free Range Chicken Breast
Lemon Jus*

Halibut

Herb Crust and Lemon Dill Sauce

Pan Seared Atlantic Salmon

Miso Honey Glaze

Wild Mushroom Ravioli
Asiago Asparagus Cream Sauce with an Heirloom Tomato Chutney, Crispy Parmesan Tuile

Dinner includes Chef's Choice of Seasonal Vegetable selection and Potato or Rice, Rolls and Butter

Dessert

Custom Designed Wedding Cake

Platter of Chocolate Covered Strawberries & assorted pastries on each table

Coffee, Tea, Decaffeinated Coffee

Premium Brand Open Bar

Five hours of Premium Brand Open Bar

Tito's Vodka

Bombay Sapphire Gin

Dewars Scotch and Johnnie Walker Red Scotch

Jose Cuervo Silver Tequila

Bacardi Silver Rum

Four Roses Bourbon

Crown Royal Blended Whiskey

Select Domestic & Imported Beers

House Vintage wines to include Chardonnay, Merlot, Cabernet and Pinot Grigio

Champagne

Soft Drinks and Juices

\$125.00 per person

Prices Subject to 23% taxable service charge and NJ State Sales Tax

Package includes cocktail reception, premium brand open bar and dinner

Cocktail Hour & Event Enhancements

Chilled Seafood Display

Middle Neck Clams on Half Shell, Black Mussels, Cocktail Crab Claws, Oysters on Half Shell, Jumbo Shrimp served with Cocktail Sauce, Cucumber Mignonette, Lemon Wedges

\$18 per person

Farm to Table Crudités

Fresh Crisp Vegetables to Include Baby Carrots, Broccoli, Haricot Vert, Heirloom Tomato, Celery Spears, Cauliflower, Zucchini and Baby Squash. Accompanied with Chipotle Ranch and Roasted Garlic Hummus

\$8 per person

Moroccan Street Cart

Chicken on a Stick ~ Shrimp on a Stick ~ Steak on a Stick

Vegetable Kabobs

Cucumber Lemon Aioli

Harissa Hummus Puree

Warm Pita Bread

\$12 per person

Fried Chicken and Waffles

Buttermilk Fried Chicken

Sweet Waffles and Buttermilk Biscuits

Sweet Potato Fries, Spicy Mustard Seed Maple Syrup

\$15 per person

Sushi and Sashimi Station

A premium selection Sushi and Sashimi, Ginger, Soy and Wasabi

\$18 per person

Carving Stations

Black Peppercorn Crusted Beef Sirloin in Rosemary Au Jus and Served with Horseradish Crème

\$14 per person

Molasses Lacquered Pork Loin, Apple and Jicama Slaw, Apple Cider Sauce & Cheddar Biscuits

\$11 per person

Roasted Breast of Turkey with Cranberry-Orange Relish, Natural au jus and silver dollar rolls

\$9 per person

Intermezzo Sorbet Selections

\$3 per person

Viennese Table

***Fresh Fruit Tarts, Mini Italian Pastries, Petit Fours, Chocolate Covered Marshmallow,
Chocolate Covered Strawberries, Cheesecake Pops, Chocolate Mousse Cups***

\$15 per person

House Vintage Wines Served Tableside during Dinner

\$5 per person

***Upgraded Open Bar to include Grey Goose Vodka, Johnnie Walker Black Scotch, Crown Royal
Blended Whiskey, Patron Tequila, Meyers Dark Rum and Jack Daniels***

\$8 per person

LED Up lighting - \$600, Ceremony Fee - \$500

Recommended Services

Entertainment

Ralph Rood Events

Bands, DJ and Décor

<http://www.ralphroodevents.com/>

908 876 4600

Photography and Videography

Natural Expressions

<https://www.naturalexpressionsny.com/>

212 616 5008

Floral and Décor

Viburnum

<https://www.viburnumdesigns.com/>

609 683 8800

Transportation

Sterling Limousine & Transportation Services

<https://www.sterlinglimoservice.com/>

215 598 9270