



# Traditional WEDDING MENU





# Five Hour Beverage Service

MIMOSAS & CHAMPAGNE

UPON ARRIVAL WITH CEREMONY ON SITE

CHAMPAGNE TOAST

FINE WINES

CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL, MERLOT,  
& CABERNET SAUVIGNON

SIX DOMESTIC & IMPORTED DRAFT BEERS

PREMIUM LIQUORS

ABSOLUT, ABSOLUT CITRON, TITO'S, STOLI O, TANQUERAY, BARTON'S RUM, BACARDI LIGHT, MALIBU, CAPTAIN MORGAN, JOSE CUERVO GOLD, OLD CROW, JAMESON, JACK DANIELS, SOUTHERN COMFORT, SEAGRAM'S VO, SEAGRAM'S 7, JOHNNY WALKER RED, DEWER'S, AMARETTO, BAILEY'S, KAHLUA, SAMBUCA, FRANGELICO, TIA-MARIE, TRIPLE SEC, KAMORA COFFEE LIQUEUR, MELON LIQUOR, PEACH SCHNAPPS, PUCKER SOUR APPLE, VERMOUTH-DRY, VERMOUTH-SWEET

\$8.00 PER PERSON PER ADDITIONAL HOUR \$10.00 PER PERSON FOR ULTRA-PREMIUM BAR

## COMPLIMENTARY ENHANCEMENTS

PRIVATE BRIDAL & GROOMS SUITES AVAILABLE THREE HOURS PRIOR TO YOUR CEREMONY

PRIVATE SUITE AVAILABLE TWO HOURS PRIOR TO COCKTAIL HOUR WITH CEREMONY OFF-SITE

WEDDING DIRECTOR & EVENT MANAGER TO OVERSEE YOUR ENTIRE WEDDING

CRISP FLOOR LENGTH WHITE TABLE LINENS WITH A WHITE OR IVORY OVERLAY

PRIVATE WEDDING TASTING FOR UP TO SIX PEOPLE

FOUR ROUNDS OF GOLF



# Cocktail Hour

BUTLER STYLE HORS D'OEUVRES

## BEEF WELLINGTON

*Mushroom Duxelles in Puff Pastry, Béarnaise Sauce*

## MARYLAND CRAB CAKES

*Garlic Aioli Slaw*

## SMOKED GOUDA ARANCINI

*Traditional Arborio Rice blended with Smoked Gouda*

## CHICKEN SESAME

*Toasted Sesame Seeds and Asian Dip*

## BEEF & PASTRY

*Angus all Beef Hot Dog wrapped in Pastry Dough*

## BACON WRAPPED SCALLOPS

## RASPBERRY BRIE PURSES





# Cocktail Hour

HOSTED ON ADJOINING PATIO

## SPECIALTY STATION

Select One

### WHIPPED POTATO BAR

*Creamy Mashed Potatoes with delicious Toppings Including Gravy, Sour Cream, Shredded Cheese, Smoked Bacon, and Chives*

### PASTA STATION

Choose Two Pastas

*Vodka Rigatoni with Peas*

*Penne Pasta Seasonal Vegetables in a Garlic Olive Oil Sauce*

*Cheese Tortelloni Meat Tomato Sauce*

*Rigatoni Pancetta Madeira Cream Sauce*

### GOURMET MAC & CHEESE

*Delicious Classic Mac & Cheese, Buffalo Chicken Mac & Cheese, Lobster Mac & Cheese*

### MINI SLIDER STATION

*Beef or Chicken Sliders Assortment of Toppings and French Fries*

### FAJITAS STATION

Beef or Chicken Fajitas

*Toppings include Sautéed Peppers & Onions, Shredded Lettuce, Diced Tomatoes, Cheese, Sour Cream, Salsa*

## DISPLAYS

Select Two

### HARVEST DISPLAY

*Medley of Fresh Garden Vegetables, Spinach & Artichoke dip served with Toasted Herb Pita Triangles*

### BRUSCHETTA

*Chopped Tomatoes with Garlic and Basil, White Bean & Roasted Red Pepper Bruschetta, Marinated Mushrooms, and Artichokes accompanied by Garlic Toast Points*

### INTERNATIONAL CHEESE BOARD

*Assortment of International Cheeses Specialty Breads & Bread Sticks*

### FRUIT DISPLAY

*Fresh Seasonal Fruit Display*



# Wedding Reception



## FIRST COURSE

with Assorted Dinner Rolls & Whipped Butter

SELECT ONE

### CLASSIC CAESAR SALAD

*Crisp Leaves of Romaine Lettuce with Herbed  
Croutons and Shaved Parmesan*

### OLD YORK GREENS SALAD

*Cucumber, Carrots, Tomatoes  
White Balsamic Dressing*

## ENTRÉE SELECTION

Choice of Three

ENTREES SERVED WITH SEASONAL VEGETABLES

CHOICE OF STARCH: BUTTERMILK WHIPPED POTATOES OR POTATO GRATIN

### ROASTED CHICKEN

*Airline Breast in Sherry Pan Sauce*

### FLOUNDER FLORENTINE

*Spinach & Ricotta Stuffing*

### CHICKEN SALTIMBOCCA

*Stuffed with Prosciutto and Fontina Cheese in a Marsala Demi*

### PRIME RIB OF BEEF

*In Natural Au Jus*

### APPLE ALMOND CHICKEN

*Apple and Almond Stuffing glazed with Apple Cider Demi*

VEGETARIAN OPTION AND  
CHILDREN'S ENTRÉE INCLUDED

### ROASTED PORK LOIN MEDALLION

*In a Ginger Pear Glaze with a Berry Gastrique*

### PORTOBELLO NAPOLEON (VEGETARIAN)

*Zucchini, Roasted Pepper, Spinach, Eggplant Atop  
Mixed Greens*

### HONEY BALSAMIC SALMON

### MAPLE MUSTARD GLAZE SALMON

### BROILED FLOUNDER IMPERIAL

*Imperial Crab Stuffing*

### CHILDREN'S ENTRÉE (AGES 4-12)

*Chicken Fingers & French Fries*

CHOICE OF ENTRÉES WITH DINNER COUNTS PROVIDED TWO WEEKS PRIOR





# Dessert

CUSTOM WEDDING CAKE INCLUDED

## CAKE FLAVORS

VANILLA • CHOCOLATE • RED VELVET • VANILLA & CHOCOLATE

## FILLINGS

AMARETTO • BLUEBERRY • BOSTON CREAM • BUTTER CREAM • CANNOLI •  
CHOCOLATE BACCI • CHOCOLATE BUTTER CREAM • CHOCOLATE CUSTARD •  
CHOCOLATE FUDGE • DULCE DE LECHE MOUSSE • FRENCH CREAM • LEMON • LEMON  
MOUSSE • OREO COOKIE MOUSSE • RASPBERRY MOUSSE • STRAWBERRIES & CREAM •  
TIRAMISU • VANILLA CUSTARD • WHIPPED CREAM • WHITE CHOCOLATE MOUSSE

## DESSERT ENHANCEMENTS

### FAMILY STYLE MINIATURE PASTRIES

\$5.00 PER PERSON

### SWEET ENDINGS \$15.00 PER PERSON

ASSORTED CAKES, ITALIAN MINIATURE PASTRIES, PETIT  
FOURS, MINI CUPCAKES, TIRAMISU, FRESH BERRIES AND  
HOUSE MADE WHIPPED CREAM

### CHOCOLATE FOUNTAIN STATION \$8.00 PER PERSON

INDULGE IN OUR FOUNTAIN OF CASCADING  
CHOCOLATE ACCOMPANIED WITH ASSORTED  
TREATS FOR DIPPING

### CRÈME BRULÉE STATION \$12.00 PER PERSON

WHIPPED CREAM WITH SEASONAL BERRIES  
CHOCOLATE SAUCE, WARM BERRY SAUCE, & CARAMEL,  
SUGAR CARAMELIZED TO ORDER BEFORE YOUR GUESTS





# Pricing

## ON SITE WEDDING CEREMONY

A Half Hour Ceremony in our Wedding Gazebo White Folding Chairs  
\$500.00 PLUS 20% TAXABLE SERVICE CHARGE AND 7% STATE TAX

## TRADITIONAL WEDDING MENU

2019 BILL OF FARE	2020 BILL OF FARE	2021 BILL OF FARE
\$115.00 PER PERSON	\$120.00 PER PERSON	\$125.00 PER PERSON

FOR A FRIDAY WEDDING RECEIVE A 5% DISCOUNT  
FOR A SUNDAY WEDDING RECEIVE A 10% DISCOUNT

WINTER BRIDES RECEIVE A 10% DISCOUNT ON ANY DATE SELECTED DURING  
NOVEMBER, DECEMBER, OR MARCH

110 GUEST GUARANTEE FOR A SATURDAY NIGHT  
80 GUEST GUARANTEE ON FRIDAY OR SUNDAY

## DEPOSIT & PAYMENTS

A NON-REFUNDABLE \$3,000 DEPOSIT IS DUE AT THE SIGNING OF THE CONTRACT.

TWO ADDITIONAL \$2,000.00 NON-REFUNDABLE DEPOSITS WILL BE REQUIRED, DUE DATES FOR OTHER DEPOSITS BASED OFF OF YOUR WEDDING DATE; REMAINING BALANCE IS DUE THE WEEK OF YOUR WEDDING, MINIMUM TWO DAYS PRIOR. FINAL GUEST COUNT IS DUE ON THE TUESDAY THE WEEK PRIOR TO YOUR WEDDING.



\*PRICES DO NOT REFLECT 20% TAXABLE SERVICE CHARGE AND APPLICABLE NJ SALES TAX