



## *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' Oeuvres***

### ***Hors d' Oeuvres***

*Thai Salmon Salad in a Cucumber Cup*

*Duck Confit Crostini, Fig Jam and Sherry Glaze*

*Mini Tuna Tartare Tacos*

*Jahgram 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 Discs 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*

*Seared 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, Foccacia, 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*  
*Tanqueray Gin*  
*Dewars Scotch*  
*Jose Cuervo Silver Tequila*  
*Bacardi Silver Rum*  
*Jim Beam Bourbon*  
*Seagrams VO Blended Whiskey*  
*Select Domestic & Imported Beers*  
*House Vintage wines to include Chardonnay, Merlot, Cabernet and Pinot Grigio*  
*Champagne*  
*Soft Drinks and Juices*  
***\$115.00 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***

***Ice Carving - \$400 each, LED Up lighting - \$500, Ceremony Fee - \$500***