



Special Holiday Wedding Menus



Valentine's Day Wedding



ST. PATRICK'S DAY WEDDING



New Year's Eve Wedding

Valentine's Day Wedding

Available anytime in February



Five hour premium open bar featuring French Kiss Martinis

Cocktail Hour

unlimited hot & cold hors d'oeuvres in our Seaview Room

Champagne Toast

Five-course sit-down dinner

Custom-designed wedding cake

Fresh chocolate dipped strawberries

Private cocktail hour

for the bride & groom and their wedding party



Elegantly appointed overnight accommodations

for the bridal couple with Rose champagne and
fresh chocolate dipped strawberries

Breakers place cards, direction cards & silk centerpieces

Complimentary coat check & valet parking



Salad (choice of one)

Hearts of Romaine

with strawberries, spiced walnuts &
Bleu cheese tossed in Port vinaigrette

Sliced Pears & Goat Cheese

with candied pecans over red leaf lettuce

Appetizer (choice of one)

Heart Shaped Cheese Ravioli

with pink vodka sauce

Lobster Bisque

sprinkled with house-made croutons



Intermezzo

Raspberry Sorbet to cleanse the palate



Entrée

(choice of three with count)

Cranberry & almond stuffed roast loin of pork

Roast breast of chicken

stuffed with savory wild rice

Stuffed flounder Florentine

traditional spinach & garlic stuffing

Poached pink Salmon

whole grain mustard dill sauce

Roast prime rib of beef, au jus

Chicken & Shrimp Francaise

All entrees served with roast potatoes and Chef's seasonal vegetables



Dessert

Custom designed tiered wedding cake

Decorated with fresh red roses

Fresh chocolate dipped strawberries

International Coffee Bar

\$115.00 per person

plus New Jersey state sales tax

Discounts do not apply to this menu

ST. PATRICK'S DAY WEDDING

Available anytime in March



Five hour premium open bar to include Guinness & Harp beers

COCKTAIL HOUR

Unlimited hot & cold hors d'oeuvres to include
carved corned beef station and
boiled red skin potatoes stuffed with horseradish cream

CHAMPAGNE TOAST

FIVE-COURSE SIT-DOWN DINNER

with Irish soda bread

CUSTOM-DESIGNED SHAMROCK WEDDING CAKE

Shamrock petite fours or "green & white" cookies

PRIVATE COCKTAIL HOUR

for the bride & groom and their wedding party

ELEGANTLY APPOINTED OVERNIGHT ACCOMMODATIONS

for the bridal couple

BREAKERS PLACE CARDS, DIRECTION CARDS & SILK CENTERPIECES

COMPLIMENTARY COAT CHECK & VALET PARKING



New Year's Eve Wedding



Five hour premium open bar

Cocktail Hour

unlimited hot & cold hors d'oeuvres in our Seaview Room

Two Champagne Toasts

one to toast the bride & groom and one to toast the New Year

Five-course sit-down dinner

Custom-designed wedding cake

Fresh chocolate dipped strawberries

Private cocktail hour for the bride & groom and their wedding party

Elegantly appointed overnight accommodations

for the bridal couple with champagne and
fresh chocolate dipped strawberries

Breakers place cards, direction cards & centerpieces

Complimentary coat check & valet parking

Complimentary New Year's Eve favors

Salad (choice of one)

Auld Lang Syne Salad

Winter greens with dried cranberries,
Sweet & spicy nuts, Maytag bleu cheese

Sliced Pears & Goat Cheese

with candied pecans over red leaf lettuce

Appetizer (choice of one)

Ravioli of Winter Vegetables

aioli cream sauce

Creamy Seafood Bisque

with Cognac crème fraiche



Intermezzo

Sorbet to cleanse the palate

Entrée

(choice of three with count)

Apricot & almond stuffed roast loin of pork 126

Roast breast of chicken 126

stuffed with savory wild rice

Poached pink salmon 130

whole grain mustard dill sauce

Roast prime rib of beef, au jus 130

Pistachio encrusted Chilean sea bass 134

Chateaubriand 142

Petite filet mignon & lobster tail 150

All entrees served with roast potatoes and Chef's seasonal vegetables

Dessert

Custom designed tiered wedding cake

Holiday petite fours

Fresh chocolate dipped strawberries

International Coffee Bar

Freshly brewed coffee regular & decaffeinated

Select teas

Prices subject to New Jersey state sales tax