



## Wedding Package



tradition  
unique  
distinctive  
romance  
honeymoon  
perfection  
happiness

Dream Weddings. No Two Are Alike.  
But They All Have One Thing In Common. JOY.

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## 4 Hour Premium Open Bar

### Featuring

Jack Daniel's  
Hennessy  
Dewars  
Bacardi Light  
Makers Mark  
Tanqueray  
Absolut  
Cuervo

### Wines

Hogue Chardonnay  
Hogue Cabernet Sauvignon  
Hogue White Zinfandel

### Beers

Budweiser  
Coors Light  
O'Doul's Non-Alcoholic  
Heineken  
Amstel Light  
Miller Lite  
Samuel Adams  
Corona

### Soft Drinks

Assorted Diet and Regular Sodas Bottled  
Mineral Waters  
With Slices of Lemon and Lime

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# Reception

(Kindly Select 6 of the Following Hors d'oeuvres to Be Butler Passed)



## Hot Hors d'oeuvres

Coconut Shrimp with Thai Dipping Sauce  
Shrimp  
Sweet Potato Puff  
Coney Island Frank  
Lobster Cobbler  
Vegetable Spring Rolls with Sweet & Sour Sauce  
Asparagus Roll-Up  
Spinach & Artichoke Tartlet  
Dragon Shrimp  
Mini Beef Wellington  
Pear & Almond Brie  
Wild Mushroom Filo  
Mini Crab cakes with Remoulade



## Cold Hors d'oeuvres

Bruschetta with Sun-dried Tomatoes and Boursin Cheese  
Belgium Endive with Red Pepper or Salmon Mousse  
Marinated Shrimp and Guacamole in a Blue Corn Tortilla Cup  
Salmon Roulade on Pumpernickel Toast  
Sliced Filet Mignon on Baguette with Horseradish Cream

## Displays

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Cheese Board  
Assorted Artesian Cheeses  
Garnished with Dried Fruits and Nuts  
Presented on Wooden Cutting Boards  
Accompanied by Fancy Crackers and French Bread  
Crudité Display  
Seasonal Vegetable Crudité Accompanied with  
Homemade Dips  
Sliced Fruit Platter  
Slices of Perfectly Ripe Seasonal Fruit Garnished With  
Seasonal Berries

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# Sit-Down Dinner

Champagne Toast  
Freshly Baked Dinner Rolls and Creamy Butter

## Appetizer

(Kindly Select One of the Following)

Eggplant Napoleon

Lemongrass Marinated Shrimp

Wild Mushroom Ravioli

## Salad

(Kindly Select One of the Following)

Traditional Caesar Salad

Renaissance Greens Salad

Baby Arugula Salad

## Intermezzo

(Kindly Select One of the Following)

Zesty Lemon Sorbet

Zesty Mango Sorbet

Zesty Raspberry Sorbet

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## Choice of Three Entrees

Pan Seared Sea Bass in a Warm Herb Vinaigrette  
Crisped New York Sirloin Steak with Roasted Shallot Served with  
Watercress and Bleu Cheese Spinach Flan  
Pan Seared Chicken Breast with Tarragon Butter Sauce Served with  
Scalloped Potatoes and Shoestring Vegetables  
Grilled Atlantic Salmon with Potato Horseradish Crusted  
Medallions of Veal with Wild Mushroom Demi Glace  
Sautéed French Cut Chicken Breast with Mustard Chive Sauce  
Served with Mashed Potatoes and Fresh Green Beans

6 oz. Lobster Tail- Additional \$18.95 per person

Vegetarian / Kosher Entrees are Available Upon Request

## Dessert

Wedding Cake  
Custom Wedding Cake of Your Choice  
Freshly Brewed Starbucks, Decaffeinated  
Coffee and Assorted Herbal Teas

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## Buffet Dinner

### Salads

Fresh Mozzarella with Tomato Basil

Renaissance Mixed Greens with Balsamic Vinaigrette

Grilled and Marinated Vegetables in Balsamic Syrup

### Entrees

(Kindly Select Three of the Following)

Pork Tenderloin with Pomegranate Glaze

Breast of Chicken in Mushroom Demi-Glaze

Broiled Salmon in a Ginger Panko Crust with a Lime Butter Sauce

Filet Tips with Mushrooms and Pearl Onions

Pasta Primavera

### Choice of Starch

(Kindly Select One of the Following)

Rice Pilaf

Gratin Potatoes

Cous Cous

Red Potatoes

### Choice of Vegetable

(Kindly Select One of the Following)

Fresh Vegetable Medley

Baby Carrots

Green Beans

Cauliflower

Freshly Baked Dinner Rolls and Creamy Butter

### Dessert

Wedding Cake

Custom Wedding Cake of Your Choice

AND

Chocolate Mousse in a Chocolate Cup

Freshly Brewed Starbucks, Decaffeinated

Coffee and Assorted Herbal Teas



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#### Buffet Wedding Package:

\$85 per guest

All Prices are Subject to:

Customary 21% Service Charge and  
7% New Jersey State Sales Tax.

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# Summary of Charges

Ceremony Room Rental Fee: \$500 Sit Down Dinner

Wedding Package: \$125 per guest

Coat Check: \$3 per guest

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7% New Jersey State Sales Tax



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## Special Concessions

Complimentary Bridal Suite for the Bride and Groom on  
The Night of Your Wedding

One Dozen Fresh Roses,  
Champagne & Chocolates

Reduced Guest Room Rate for Your Out of Town Guests

Choice of Table Linens

Fresh Floral Table Centerpieces

Marriott Rewards

Three Points for Every Dollar  
Spent (Maximum of 50,000 Points) Points

Earn Enough Points to Plan a Honeymoon!  
Points can be redeemed for hotel stays,  
airline tickets and car rental discounts

\$15,000.00 Food and Beverage pending  
Earns You 150,000 points,

\$20,000.00 Food and Beverage Spending  
Earns You 200,000 points,

\$25,000.00 Food and Beverage Spending Earns You 250,000 points.



# Wedding Enhancements

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The Bride and Groom's Signature Drink  
We can create a specialty drink that matches  
the colors of our wedding  
Or Hints at Your Honeymoon Destination!

\$3 Per Person

## Deluxe Raw Bar

Jumbo Shrimp, Oysters, Little Neck Clams,  
Served with Fresh Lemon, Cocktail Sauce and  
Sauce Remoulade

\$19 Per Person

## Sushi and Sashimi Station

Futo Maki, Hamachi Maki, Tekka Maki,  
California Roll Sushi

Tuna, Shrimp, and Salmon Sashimi  
Creatively Arranged with Pickled Ginger,  
Wasabi, and Soy Sauce

\$22 Per Person

(100 Person Minimum)

NOTE: If uniformed Chef is required, please add  
\$125.00 attendant fee.

## Antipasto Display

Marinated Beef, Genoa Salami, Pepperoni,  
Marinated Mushrooms,

Roasted Red Peppers, Black Olives, Green  
Olives, Artichoke Hearts,

Pepperoncini, Mozzarella and Provolone Cheeses

Italian Bread and Bread Sticks

\$12 Per Person

## Mediterranean Station

Freshly Prepared Hummus, Baba Ghanoush,  
Assorted Marinated Olives, Dolmades, Roasted  
Tomatoes in Garlic Olive Oil

Mini Greek Salad Served with Grilled Pita Bread

\$15 Per Person

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## Carving Station

\$125 Per Carver, 1 per 30 attendees

Bourbon Glazed Baked Ham  
Served with Whiskey Sauce and Honey Mustard  
\$12 Per Person

Whole Roasted Turkey  
Served with Giblet Gravy and Cranberry Sauce  
\$12 Per Person

Herb Crusted Rack of Lamb  
Natural Jus  
\$15 Per Person

Roast Tenderloin of Beef  
Served with Creamed Horseradish and Bordelaise Sauces  
\$16 Per Person

Side of Nova Scotia Salmon  
Served with Miniature Black Breads & Classical Garnitures  
\$12 Per Person

## Diver Scallop Station

Fresh Atlantic Diver Scallops  
With Baby Arugula Sautéed with Curry Basil  
and Apricot Chutney  
\$18 Per Person

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## Pasta Station

\$125 Per Attendant  
(Please Select TWO of the Following)

Penne alla Vodka with Sundried Tomatoes  
Bowtie Pasta with Tomato Basil Sauce Tri  
Color Cheese Tortellini Primavera Ziti with  
Roasted Eggplant in a Tomato Basil Sauce

Penne with Caramelized Onions, Goat Cheese in  
a Creamy Portobello Mushroom Sauce

Served with Focaccia, Fresh Garlic Bread and  
Grated Parmesan Cheese \$15 Per Person

## Viennese Table

Classic Display of Tarts, Cakes,  
Miniature Pastries, Cookies,  
Brownies, Berries and Whipped  
Cream \$18 Per Person

## The Chocolate Fountain

An Interactive Chocolate Experience  
Surrounded by an Array of Fresh  
Fruit, Dried Fruit, Pound Cake,  
Pretzels, Marshmallows and Graham Crackers  
\$15 Per Person

## Sundae Bar

Attendant Required (\$125 per attendant)  
Vanilla, Chocolate and Strawberry Ice Cream,  
Bowls of Chocolate, Strawberry, and  
Butterscotch Sauce,  
M & M's, Gummy Bears, Chocolate Sprinkles,  
Reese's Pieces, Nuts, Cherries, Fresh  
Whipped Cream \$10 Per Person

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Ballroom Chairs  
\$12 per chair

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Chair Covers  
\$12 per chair

Specialty Linen  
Consult Your Event Manager

Ice Sculpture  
Starting at \$600 each

Customized Gobo "Your Name in Lights" \$150 each

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Lighting Package

Up Lights to Illuminate Your Ambience  
Starting at \$300

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