

THE LEGACY CLUB



DINNER

300 East Evesham Road Cherry Hill, NJ 08003
thelegacyclub.com | 856-429-4300 | events@thelegacyclub.com

DINNER & COCKTAIL OVERVIEW

Booking Deposits & Payment Schedules:

A \$500 non-refundable deposit is required to secure the room and menu prices.

33% is due 14 days from when the contract was received.

33% is due 90 days prior to the event.

All events must be paid 10 days prior to the event.

Any event with a consumption bar will be billed to the credit/debit card authorization form and charged on the next business day, unless other arrangements are made.

Menu Selections:

A tentative food and beverage menu are required to hold a date for an event.

All menus are required to be finalized no later than 30 days prior to your event.

For safety precautions, no outside food may be brought in unless authorized by management. No buffet food is allowed to be wrapped up and taken home.

Final Guarantees:

Final Headcount and Event Details are due 14 days prior to your event.

Food and Beverage Minimum

A \$4,000 minimum is required.

Otherwise, the difference will be charged to the room rental fee.

All Dinner & Cocktail Event Packages include a Three to Four Hour Reservation*

Events may begin anytime between 5:00 p.m. and 8:00 p.m., with the latest start time of 8:00 p.m.

**Depending on The Legacy Club availability*

YOUR EVENT PACKAGE INCLUDES

Flatware, Glassware, China, Tables, Chairs, Linens, Kitchen, & Service Staff

Water, Regular & Decaf Coffee, Hot & Iced Tea, Sodas, & Lemonade

Podium, Microphone, & Projector & Screen+

+Based on availability due to high demand

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

THE FAIRWAY BUFFET

\$67 Per Person | Plus NJ Sales Tax & 22% Service Charge

Choice of One (1) Soup or One (1) Salad:

Soups

Manhattan Chowder
Crab & Corn Chowder
Trio Wild Mushroom Bisque
New England Clam Chowder
Cream of Broccoli with Vermont Cheddar

Lobster Bisque +\$4

Salads

Caesar Salad
Caprese Salad
House Salad with Balsamic Vinaigrette
Four Seasons Salad: *Mixed Greens, Pears, Mandarin Oranges, Goat Cheese, Candied Walnuts, & Pickled Cucumber with Orange Mango Vinaigrette*
Legacy Cobb: *Grilled Chicken, Applewood Smoked Bacon, Tomato, Cucumber, Hard Boiled Egg, & Bleu Cheese with Red Wine Vinaigrette* **+\$2**

Assorted Fresh Baked Rolls

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Carving Station • Choice of One (1)

Chef Attendant \$100 each

Baked Ham
Top Round of Beef
Teriyaki Flank Steak
Rosemary Crusted Pork Loin
Roasted Turkey with Cranberry Sauce & Sage Gravy

Additional \$5 Per Person

Pastrami
Corned Beef
Leg of Lamb
Herb Crusted NY Strip Steak

Additional \$10 Per Person

Rack of Lamb
Filet of Beef with Horseradish Cream

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Entrées

Served with Seasonal Julienne Vegetables

Chicken • Choice of One (1)

Chicken Marsala
Chicken Francaise
Chicken Parmesan
Pan Roasted French Cut Breast of Chicken

Fish • Choice of One (1)

Pacific Northwest Salmon with Honey & Ginger Glaze
Salmon with White Wine Chive Butter Sauce
Pan Seared Salmon with a Hoisin Glaze
Blackened Mahi Mahi with Pineapple Salsa +\$4
Dover Sole Stuffed with Jumbo Lump Crab Meat Imperial +\$5

Pasta • Choice of One (1)

Tortellini Alfredo
Penne a la Vodka
Tortellini Pomodoro
Rigatoni Bolognese

Home-made Cookies, Brownies, & Blondies | Fresh Fruit Display

LEGACY FOUNDERS PLATED

\$65 Per Person | Plus NJ Sales Tax & Service Charge

Soup or Salad • Choice of One (1)

Soup

Manhattan Chowder
Crab & Corn Chowder
Trio Wild Mushroom Bisque
New England Clam Chowder
Cream of Broccoli with Vermont Cheddar
Lobster Bisque (additional \$4 per person)

Salad

Caesar Salad
Caprese Salad
House Salad with Balsamic Vinaigrette
Four Seasons Salad: Mixed Greens, Pears, Mandarin Oranges, Goat Cheese, Candied Walnuts, & Pickled Cucumber with Orange Mango Vinaigrette
Legacy Cobb: Applewood Smoked Bacon, Tomatoes, Cucumbers, Hard Boiled Egg, & Blue Cheese with Red Wine Vinaigrette **+\$2**

Assorted Fresh Baked Rolls

Entrées

Chicken • Choice of One (1)

Chicken Marsala
Chicken Francaise
Chicken Parmesan
Pan Roasted French Cut Breast of Chicken
Chicken Breast Topped with Provolone, Spinach, Roasted Red Peppers, & Dijon Cream Sauce
Pan Seared Duck Breast with Mandarin Orange Sauce **+\$10**

Beef • Choice of One (1)

Short Rib of Beef with Mushroom Demi-Glace **+\$5**
Teriyaki Marinated Flank Steak **+\$10**
Sliced Tenderloin of Filet **+\$10**
10 oz. Center Cut Prime NY Strip Steak with Mushroom Demi-Glace **+\$12**
Roasted Colorado Rack of Lamb **+\$15**
Filet Mignon with Bordelaise Sauce **+\$15**

Fish • Choice of One (1)

Pacific Northwest Salmon with Honey & Ginger Glaze
Salmon with White Wine Chive Butter Sauce
Pan Seared Salmon with a Hoisin Glaze
Blackened Mahi Mahi with Pineapple Salsa **+\$4**
Dover Sole Stuffed with Jumbo Lump Crab Meat Imperial **+\$5**
Legacy Crab Cakes **+\$12**
Sea Bass with Lemon Parsley Butter **+\$15**

Vegetarian • Choice of One (1)

Penne a la Vodka
Pasta Primavera: Penne Pasta with Seasonal Vegetables tossed in Extra Virgin Olive Oil
Vegetarian Tower: Polenta w/ Portabello Mushroom, Asparagus, Roasted Peppers, Zucchini Topped w/ Balsamic Glaze

Duet

Chicken Francaise & Grilled Salmon **+\$10**
Petit Filet Mignon & Jumbo Lump Crab Cake **+\$15**
Petit Filet Mignon & Jumbo Shrimp Stuffed with Crab Meat Imperial **+\$20**

Sides • Choice of Two (2)

Jasmine Rice Pilaf
Herb Roasted Potatoes
Garlic Mashed Potatoes
Seasonal Julienne Vegetables
Roasted Asparagus with Sea Salt & Olive Oil

Served Dessert • Choice of One (1)

Tiramisu
Apple Pie Served with Vanilla Ice Cream
Chocolate Lava Cake Served with Vanilla Ice Cream
Crème Brulee Served with Fresh Berries & Whipped Cream

LEGACY CLASSIC PLATED

\$90 Per Person | Plus NJ Sales Tax & Service Charge

*Menu Includes:
Legacy Founders Menu
&*

*1 Hour Cocktail Hour Consisting of:
Butler Passed Hors D'oeuvres - Choice of Five (5)
&
Grazing Station*

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Butler Passed Hors d'Oeuvres • Choice of Five (5)

Premium Items Available at Additional Cost Per Person

CHICKEN

Bang Bang Chicken
Chicken & Waffle Bites
Buffalo Chicken Empanada
Sweet Sesame Chicken Bites
Duck Spring Rolls with Plum Sauce
Chicken Satay with Thai Chili Sauce (gf)
Blackened Chicken & Cheese Quesadilla
Coconut Crusted Chicken with Sweet Chili Sauce

FISH

(2 maximum from this section)

Crab Crostini

Mini Crab Cakes

Bang Bang Shrimp
Smoked Salmon Rillette Phyllo Cup
Coconut Shrimp with Sweet Chili Sauce
Old Bay Dusted Shrimp Cocktail Lollipops (gf)
Applewood Smoked Bacon Wrapped Scallops (gf)
Spicy Tuna Tartar on an English Cucumber Slice (gf)

MEAT

(2 maximum from this section)

Mini Beef Wellingtons

Cheesesteak Egg Rolls
Beef Franks in a Blanket
Teriyaki Spiced Beef Skewers (gf)
Lambchop Lollipops with Balsamic Glaze
NY Strip Carpaccio on a Crostini with Horseradish Cream

VEGETARIAN

Classic Arancini
Deviled Eggs (gf)
Vegetable Egg Rolls
Wild Mushroom Tart
Kung Pao Cauliflower
Fried Mac & Cheese Bites
Mini Vegetable Quiche Bites
Fig & Goat Cheese Phyllo Cups
White Truffle Potato Croquette
Spinach & Feta Spanakopita Cups
Tomato Soup with Grilled Cheese Wedge

GRAZING STATION

Hummus
Bruschetta
Assorted Olives
Roasted Peppers
Tomato & Mozzarella Skewers
Assorted Roasted & Raw Vegetables
Served with Assorted Crackers & Traditional Accoutrements

Cocktail Receptions

***Menu is a Minimum of 50 Guests**

Choose any Three (3) Cocktail Stations

OR

Two (2) Cocktail Stations

&

One (1) Hour of Five (5) Butler Passed Hors D'oeuvres

Each Station is Open for One (1) Hour Each

Stations can also be added to any Dinner Plated or Buffet Package

COCKTAIL HOUR STATIONS

Each Station is open for 60 Minutes

TAPAS

\$22/Person

Assorted Vegetable Crudit  with Cheese Dip

Choice of Two (2)

Shrimp Scampi

Little Neck Clams with Chorizo

Red Snapper Ceviche

Steamed Mussels, Red or White

Salmon Lollipops

Hot Spinach Artichoke Dip with Pita Chips

Short Rib over Polenta with Cherry Tomatoes
& Frizzled Onions **+\$4**

TOUR OF INDIA

\$23/Person

Choice of Two (2)

Vegetable Tikis

Chicken Yakatori

Chicken Tandoori

Vegetable Pakora

Malaysian Beef Satay

Chicken Tikka Masala

Chicken Shawarma Pita

Indian Style Chicken Samosa

Ginger Chicken Meatball Skewers

Spiced Potato and Green Pea Samosa

MEDITERRANEAN STATION

\$22/Person

Choice of Two (2)

Baba Ghanoush

Cous Cous Salad

Grilled Zucchini & Eggplant

Fried Cauliflower with Tzatziki Sauce

Chicken Kabobs over Confetti Rice **+\$5**

Deviled Eggs with Smoked Salmon & Capers

Shaved Mediterranean Lamb Steak with Pita,
Honey, Bread & Goat Cheese **+\$7**

TOUR OF ASIA

\$32/Person

Dumpling Bar

Choice of Two (2)

Shrimp

Pork

Vegetable

Chicken & Lemongrass

Choice of One (1)

House-made Vegetarian Rice

Jasmine Rice

Choice of One (1)

General Tso's Chicken

Curry Spiced Beef or Chicken

Vegetable Spring Rolls

Duck Spring Rolls

Asian Chicken Meatballs

Beef & Broccoli

Ahi Tuna & Sesame Noodle Shooters

Sesame Soba Noodles with Chopped Shrimp

Chicken Yakatori

Add-On Assorted Sushi & California Rolls **+\$10**



All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

COCKTAIL HOUR STATIONS

Each Station is open for 60 Minutes

MINI SLIDER BAR

\$22 Per Person

Choice of One (1)

Regular Fries
Old Bay Fries
Truffle Fries

Choice of Two (2)

Traditional Beef
Chicken Parmesan
Beef Short Rib **+\$5**

Turkey with Cranberry Spread

Chicken & Arugula with Tomato Aioli

Grilled Chicken with Spinach & Pesto Aioli

Corned Beef with Thousand Island Dressing

Maryland Crab Cake with Remoulade Sauce **+\$5**

Portobello Burger with Pesto & Roasted Peppers

LATIN NIGHTS

\$22 Per Person

Mesquite Chicken Egg Rolls

Black Beans & Rice

Red Snapper Ceviche

Assorted Tortilla Chips

Guacamole, Salsa, & Crema Fresca

Choice of Two (2)

Grilled Chicken Tacos with Pickled Red Onion
& Chipotle Aioli

Flank Steak Tacos with Chimichurri Sauce **+\$2**

Ahi Tuna Tacos with Wasabi Aioli **+\$3**

Short Rib Tacos with Caramelized Onions **+\$5**



SOUTH PHILLY

\$22 Per Person

Choice of One (1)

Margherita Pizza
Shrimp Pesto Pizza
Pepperoni Pizza
Buffalo Chicken Pizza
Traditional Cheese

Choice of Two (2)

Beef Cheesesteaks **+\$%**
Chicken Cheesesteaks
BBQ Pork Sandwiches

Italian Sausage & Pepper Sandwiches
Panzerotti Bites

Served with Old Bay or Regular Fries
Sautéed Onions, Mushrooms, & Roasted Peppers

SEAFOOD BAR

***Market Price**

Choice of One (1) Hot Item

Grilled Shrimp Skewers
Oysters Rockefeller
Clams Casino
Crab Cakes

Choice of Two (2) Cold Items

Shrimp Cocktail
Chilled Oysters on the Half Shell
Snow Crab Claws

Served with Spicy Cocktail Sauce, Raspberry &
Cucumber Mignonette, Horseradish, Dijon-Chantilly,
Tabasco Sauce, & Lemon Wedges

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

COCKTAIL HOUR STATIONS

Each Station is open for 60 Minutes

CARVING STATION

\$15 Per Person

Choice of One (1)

Pastrami
Baked Ham
Corned Beef
Top Round of Beef
Rosemary Crusted Pork Loin
Turkey Breast with Cranberry Sauce & Sage Gravy

Additional \$3 Per Person

Leg of Lamb
Teriyaki Flank Steak
Herb Crusted NY Strip Steak
Salmon En Croute (Salmon in Puff Pastry)

Additional \$10 Per Person

Rack of Lamb
Filet of Beef with Horseradish Cream

Chef Attendant(s) Required: \$100 each

PASTA STATION

\$15 Per Person

Live Prepared Action Station

Chef Attendant(s) Required: \$100 each

Choice of Two (2) Pastas

Penne, Rigatoni, Bowtie, Shell, Elbow

Choice of Two (2) Sauces

Basil Pesto
Marinara Sauce
Alfredo Sauce
Vodka Sauce
White Wine Sauce

Choice of One (1) Protein

Grilled Chicken
Italian Sausage Crumbles
Traditional Meatballs

Included Mix-Ins: Baby Spinach, Roasted Red Peppers,
Caramelized Onions, Sautéed Mushrooms, Broccoli Florets,
Parmesan Cheese, & Chili Flakes

TATER BAR

\$12 Per Person

Choice of Three (3)

Traditional Mashed Potatoes
French Fries
Sweet Potatoes Fries
Tater Tots
Waffle Fries
Potato Wedges

Included Mix-Ins:

Chives
Sour Cream
Cheddar Cheese
Applewood Smoked Bacon Bits
Caramelized Onions
Sautéed Mushrooms
Steamed Broccoli Florets

MAC & CHEESE BAR

\$12 Per Person

Shells in a Cheddar Cheese Sauce
Penne in White Cheddar Cheese Sauce

Choice of Four (4) Toppings

Buffalo Sauce
Roasted Garlic
Toasted Panko
Ranch Dressing
Caramelized Onions
Sliced Green Onions
Barbecue Pulled Pork
Crushed Potato Chips
Cheddar Cheese Shreds
Crushed Butter Crackers
Steamed Broccoli Florets
Applewood Smoked Bacon Bits

COCKTAIL RECEPTION

BUTLER PASSED HORS D'OEUVRES

Based on 60 Minutes of Butler Passing



CHOOSE 5
\$23 per person

CHOOSE 8
\$30 per person

CHICKEN

Bang Bang Chicken
Chicken & Waffle Bites
Buffalo Chicken Empanada
Sweet Sesame Chicken Bites
Duck Spring Rolls with Plum Sauce
Chicken Satay with Thai Chili Sauce (gf)
Blackened Chicken & Cheese Quesadilla
Coconut Crusted Chicken with Sweet Chili Sauce

FISH

(2 maximum from this section)

Crab Crostini
Mini Crab Cakes
Bang Bang Shrimp
Smoked Salmon Rillettes Phyllo Cup
Coconut Shrimp with Sweet Chili Sauce
Old Bay Dusted Shrimp Cocktail Lollipops (gf)
Applewood Smoked Bacon Wrapped Scallops (gf)
Spicy Tuna Tartar on an English Cucumber Slice (gf)

MEAT

(2 maximum from this section)

Mini Beef Wellingtons
Cheesesteak Egg Rolls
Beef Franks in a Blanket
Teriyaki Spiced Beef Skewers (gf)
Lamb Chop Lollipops with Balsamic Glaze
NY Strip Carpaccio on a Crostini with Horseradish Cream

VEGETARIAN

Classic Arancini
Deviled Eggs (gf)
Vegetable Egg Rolls
Wild Mushroom Tart
Kung Pao Cauliflower
Fried Mac & Cheese Bites
Mini Vegetable Quiche Bites
Fig & Goat Cheese Phyllo Cups
Hummus & Pepper Phyllo Cups
White Truffle Potato Croquette
Spinach & Feta Spanakopita Cups
Tomato Soup with Grilled Cheese Wedge

ENHANCEMENTS

Assorted Fruit & Cheese Display \$200

Chef's Selection of Assorted Cheeses, Seasonal Mixed Fresh
and Dried Fruit, Nuts, and Herbs
+\$50 for Chef's Selection of Assorted Italian Meats
Feeds about 50-75 people

Carving Station • Choice of One (1)

Chef Attendant Required
\$100 each

\$15 Per Person

Choice of One (1)

Pastrami
Baked Ham
Corned Beef
Top Round of Beef
Rosemary Crusted Pork Loin
Turkey Breast with Cranberry Sauce & Sage Gravy

Additional \$3 Per Person

Leg of Lamb
Teriyaki Flank Steak
Herb Crusted NY Strip Steak
Salmon En Croute (Salmon in Puff Pastry)

Additional \$10 Per Person

Rack of Lamb
Filet of Beef with Horseradish Cream

Soup • Choice of One (1)

\$5 Per Person

Pasta e Fagioli
Garden Vegetable Minestrone
New England Style Clam Chowder
Trio Wild Mushroom Bisque
Cream of Broccoli with Vermont Cheddar
Chicken Tomato Pastina
Chicken Noodle

Pasta • Choice of One (1)

\$5 Per Person

Choice of One (1) Pasta:

Penne, Rigatoni,
Bowtie, Tortellini

Choice of One (1) Sauce:

Vodka, Alfredo, Bolognese, Primavera

GRAZING STATION

\$18 Per Person

Hummus
Bruschetta
Assorted Olives
Tomato & Mozzarella Skewers
Assorted Roasted & Raw Vegetables
Assorted Crackers & Traditional Accoutrements

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

DESSERTS

Choice of Three (3) Butler Passed Desserts

\$15 Per Person

Based on 60 Minutes of Butler Passing

Red Velvet Cake Shots
Tiramisu Shots
Painters Pallet of Mini Ice Cream Cones
Mini S'mores
Lemon, Mango & Raspberry Sorbets
Chocolate Mousse

Chocolate Covered Strawberries
Key Lime Pie Shots
Mini Ice Cream Sandwich Cookies
Apple Pie Shots
Cheesecake Shots

DESSERT STATIONS

Dessert Action Stations

\$14 Per Person

Based on 60 Minutes of Service

Chocolate Fondue Station

Chocolate Fondue Served with Fresh Fruit, Cookies, Graham Crackers, Marshmallows, & More

Milkshake Bar

Madagascar Vanilla Bean, Chocolate Indulgence, Strawberry Delight, Mint Chocolate Chip, & Classic Black & White Milkshakes

Chocolate Heaven Station

Dark Chocolate Covered Pretzels, Chocolate Chunk Brownies, Chocolate Dipped Oreo Cookies, Chocolate Mousse, Chocolate Covered Strawberries, Triple Chocolate Biscotti, & Chocolate Truffle Cake Bites

Waffles & Ice Cream Sundae Bar

Belgian Waffles, Assortment of Ice Creams, Chocolate Syrup, Sprinkles, Oreos, Candies, Strawberries, Blueberries, Cherries, & Fresh Whipped Cream

Viennese Table

Cream Puffs, Eclairs, Cannoli, Cheesecake Bites, S'mores, Chocolate Covered Strawberries, & Assorted Dessert Shooters



Prices Do Not Include NJ State Sales Tax & 22% Service Charge

ADDITIONAL CHARGES

Valet Parking | \$1,050

For the safety and convenience of your guests, The Legacy Club highly recommends valet parking for events held during peak months. This package includes service by three attendants.

**Required for All Events Over (125) Guests*

Additional Attendants - **\$350 per attendant**

Room Rentals

Flynn Ballroom | \$500

Atrium & Courtyard | \$750

**50 Guests Minimum*

Randall's Stone Room | \$500

Maximum Capacity of 60 Guests, Dependent on The Legacy Club Availability

Additional Hour Room Rental | \$500*

**Dependent on The Legacy Club Availability*

A/V & Presentation Rentals

8x20 Stage | \$250 Flat Fee

Up-Lighting | \$750

(10 pieces available)

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

OPEN BAR PACKAGES

Beer & Wine

1 Hour | \$20 Per Person
2 Hours | \$30 Per Person
3 Hours | \$38 Per Person
4 Hours | \$45 Per Person
5 Hours | \$55 Per Person

Cabernet, Merlot, Pinot Noir, Moscato, Chardonnay, Pinot Grigio, Sauvignon Blanc, Champagne, & Bottled Beers

Brunch Bar Package

(3) Hours: \$30 Per Person

Additional Hour: \$8 Per Person

Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, & Champagne

Premium Open Bar

1 Hour | \$25 Per Person
2 Hours | \$40 Per Person
3 Hours | \$50 Per Person
4 Hours | \$60 Per Person
5 Hours | \$72 Per Person

Vodka | State Side, Ketel One, Stolichnaya (flavored), Tito's

Gin | Beefeater, Tanqueray, Bombay Sapphire

Rum | Bacardi, Captain Morgan, Malibu

Whiskey | Seagrams VO or Seagrams 7, Jameson, Crown Royal

Scotch | Johnnie Walker Red, Dewars

Bourbon | Jack Daniels, Bulleit, Jim Beam

Tequila | Espolon

Bottled Beer & Wine

Beverage Attendant \$150

Bartender \$200

1 Per 75 guests

Additional Attendants - \$150-200 per attendant

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

OPEN BAR PACKAGES CONT.

Top Shelf Signature Open Bar

Includes Premium Brands & Below

1 Hour | \$30 Per Person

2 Hours | \$45 Per Person

3 Hours | \$65 Per Person

4 Hours | \$80 Per Person

5 Hours | \$100 Per Person

Vodka | Belvedere, Grey Goose

Gin | Hendrick's

Whiskey | Crown Royal

Scotch | Johnnie Walker Black, Chivas

Bourbon | Maker's Mark, Knob Creek, Woodford Reserve

Tequila | Patron Silver, Casamigos

Bottled Beer & Wine

Beverage Attendant \$150

Bartender \$200

1 Per 75 guests

Additional Attendants - \$150-200 per attendant

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

CONSUMPTION & CASH BAR

Brunch Bar Pricing

Bellini | \$9

Mimosa | \$9

Wine | \$9 Per Glass

Bloody Mary | \$12

Sparkling Cider/Champagne Toast

\$5 Per Person

+ Champagne Wall for \$250

Consumption & Cash Bar Pricing

Beer | \$7

Wine | \$9 Per Glass

High Noons & Surfsides | \$10

Mixed Drinks | \$12

Martini, Top Shelf, or Rocks Pour | \$15

*Consumption Bar Packages Will be Tabbed Throughout the Event and Paid at the Conclusion of the Event.**

Canyon Road Wine Selection

Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, & Champagne

Mocktail Bar

\$7 Per Person

Frozen Virgin Strawberry Daquiris & Pina Coladas, Flavored Lemonades & Ice Teas

Beverage Attendant \$150

Bartender \$200

1 Per 75 guests

Additional Attendants - \$150-200 per attendant

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax