



Say "I Do"

Wedding Day Amenities

Includes :

Butler Passed Hors d'Oeuvres

Cocktail Hour Display Station

Premium Brand Open Bar

Multi-Course Plated Dinner

Champagne Toast

Coffee & Tea Service

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

Preferred Room Rates for Your Guests at either of our 2 hotels

After Party Options to Keep the Party Going

Rehearsal Dinner & Farewell Breakfast Options available

IHG One Rewards Club Points

\$155.00 per person

Prices are inclusive of Tax and Service Charge

Package includes cocktail reception, premium brand open bar and dinner





Wedding Reception

Cocktail Hour Includes :

- Choice of 6 Butler Passed Hors d' Oeuvres :

HOT :

- Mini Beef hot dogs
- Spanakopita
- Shrimp Tempura
- Beef Empanada
- Chicken Cordon Blu'
- Beef Sliders with Cheese & Pickles
- Veggie Spring Rolls with Soy Ginger Sauce
- Mini Beef Wellington – Tender beef wrapped in puff pastry, served with a rich demi-glace
- Quesadillas
- Crab Cake Bites with Cocktail Sauce
- Franks in Puff Pastry
- Fried Edamame Pot Stickers with Sweet Soy Glaze
- Grilled Shrimp Skewer
- Stuffed mushroom, cheese and spinach

COLD :

- Mini Quiche
- Mini Caprese Skewers (Mozzarella, Tomato, Basil)
- Shrimp Cocktail – Chilled shrimp with a spicy cocktail sauce
- Brie and Fig Crostini – Creamy brie with fig jam on a toasted baguette
- California Rolls with Ginger and Wasabi
- Ahi Tuna Tartar with Ginger and Ponzu Wasabi Aioli
- Hummus on Pita Chips with Kalamata Olives
- Smoked Salmon Bites
- Bruschetta





Choice of 1 Station

- **Crostini Bar**

Artisanal Cheeses, Assorted Olives, Grilled, Marinated and Pickled Vegetables, Hummus, Baba Ghanoush, Melon wrapped Prosciutto, Genoa Salami, Dry Hot Coppa, Prosciutto de Parma, Artichoke Hearts and Roasted Peppers enhanced with Infused Oils, Herbed Baguettes, Focaccia, Pita Chips & Garlic Bread

- **Pasta Station**

Select Two Pastas:

- Penne - Rigatoni - Cheese Tortellini - Farfalle

Select Two Sauces:

- Bolognese - Roasted Tomato and Basil - Pesto Cream - Pink Vodka

Accompanied with Sweet Sausage, Mushrooms, Broccoli Rabe, Sundried Tomato, Shaved Parmigiano Reggiano, Rustic Breads

- **Miniature Slider Bar**

Beef, Chicken and Pulled Pork Sliders

Creamy Cole Slaw, Pickles, Sliced Cheddar, American and Swiss Cheese

French Fries and Onion Rings

Condiments





Plated Dinner Includes :

- Champagne Toast
- First Course: House Salad or Caesar Salad

Enhanced Options:

- Lobster Bisque- Creamy bisque with fresh lobster meat, finished with a touch of brandy
- Goat Cheese and Beet Salad- Roasted beets with whipped goat cheese, arugula, candied walnuts, and Balsamic reduction
- Tuna Tartare- Fresh tuna with avocado, cucumber, and a soy-lime dressing

- Entrées

*Guarantee of each entrée choice due 2 weeks in advance

Please Select Two :

- Chilean Sea Bass with Lemon Beurre Blanc Sauce paired with seasonal vegetables and wild rice pilaf
- French cut chicken breast Wild rice pilaf, cranberries, caramelized Brussels, porcini cream
- Herb-Crusted Lamb Rack served with rosemary-infused roasted potatoes and mint demi-glace
- Filet Mignon with Truffle Butter, Roasted Garlic Mashed Potatoes, and Seasonal Vegetables
- Wild Mushroom Risotto with roasted vegetables and a hint of parmesan

- Dessert

Platter of Assorted Pastries / Italian Cookies on each table - Coffee, Tea, Decaffeinated Coffee

- Wedding Cakes available for an upcharge

Dinner Includes: Chef's choice of Seasonal Vegetable Station selection & Potato or Rice, Rolls and Butter





Premium Brand Open Bar :

Five hours of Premium Brand Open Bar

2 Bartenders Included
1 per 75 Guests Required

- Tito's Vodka
- Bombay Sapphire Gin
- Dewars Scotch and Johnnie Walker Red Scotch
- Jose Cuervo Silver Tequila
- Bacardi Silver Rum
- Four Roses Bourbon
- Crown Royal Blended Whiskey
- Select Domestic & Imported Beers
- House Vintage wines including Chardonnay, Merlot, Cabernet and Pinot Grigio
- Champagne
- Soft Drinks and Juices

Bride & Groom signature drink included with any of the above choices





Optional Cocktail Hour & Event Enhancements :

- Chilled Seafood Display

\$38.00 PER PERSON

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

- Farm to Table Crudités

\$13.00 PER PERSON

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

- Moroccan Street Cart

\$12.00 PER PERSON

Chicken on a Stick ~ Shrimp on a Stick ~ Steak on a Stick
Vegetable Kabobs
Cucumber Lemon Aioli
Harissa Hummus Puree
Warm Pita Bread





• Fried Chicken and Waffles

\$13.00 PER PERSON

Buttermilk Fried Chicken

Sweet Waffles and Buttermilk Biscuits

Sweet Potato Fries, Spicy Mustard Seed Maple Syrup

• Macaroni & Cheese Bar

\$9.00 PER PERSON

House made Macaroni and Cheese with a Selection of Toppings: Crumbled Bacon, Chopped Vegetables and Shredded Cheeses

• Fajita Station

\$13.00 PER PERSON

Grilled Chicken and Grilled Steak, Sautéed Peppers and Onions, Shredded Lettuce, Diced Tomatoes, Sour Cream, Mild Salsa, Shredded Cheese served with Warm Soft Flour Tortillas

• Asian Wok Station

\$18.00 PER PERSON

Tempura Chicken, Soy-Mirin Marinated Beef, Julienne Carrots, Baby Corn, Water Chestnuts, Scallions, Snow Peas, Spring Onions, and Peppers, Jasmine Rice
Chopsticks and Fortune Cookies





- **Sushi and Sashimi Station**

\$32.00 PER PERSON

A premium selection Sushi and Sashimi, Ginger, Soy and Wasabi

- **Viennese Table**

\$20.00 PER PERSON

Fresh Fruit Tarts, Mini Italian Pastries, Petit Fours, Chocolate Covered Marshmallow, Chocolate Covered Strawberries, Cheesecake Pops, Chocolate Mousse Cups

- **Carving Stations**

\$125.00 attendant fee per 75 guests

Black Peppercorn Crusted Beef Sirloin in Rosemary Au Jus and Served with Horseradish Crème \$19.00 PER PERSON

Molasses Lacquered Pork Loin, Apple and Jicama Slaw, Apple Cider Sauce & Cheddar Biscuits \$15.00 PER PERSON

Roasted Breast of Turkey with Cranberry-Orange Relish, Natural au jus and silver dollar rolls \$12.00 PER PERSON





- Intermezzo Sorbet Selections
\$5.00 PER PERSON

- House Vintage Wines Served Tableside during Dinner
\$9.00 PER PERSON

- Upgraded Open Bar
\$10.00 PER PERSON

Grey Goose Vodka, Johnnie Walker Black Scotch, Glenlivet Single Malt Scotch,
Woodford Reserve Bourbon, Patron Tequila, Captain Morgan Spiced Rum, Meyers
Dark Rum and Hendricks Gin

- LED Up lighting

\$800

- Ceremony Fee

\$500

- DJ/Emcee/Photography/Videography/Photo Booth
Services available through In the Mix Event Group





Recommended Services

- Entertainment

In The Mix Event Group

DJ

Emcee

Photography

Videography

Photo Booths

Acoustic Musicians

AV Services

www.inthemixeventgroup.com

Phone # 267-228-3774

- Floral and Décor

Viburnum

<https://www.viburnumdesigns.com/>

609 683 8800

Flourish Today

<https://www.fleurishtoday.com/>

908-308-2201

- Transportation

Ace Limousine

<https://www.acelimosvce.com/>

215 266 6964





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to put together your dream wedding package!

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