



Our 13 elegant banquet rooms can accommodate up to 200 guests.

Menu prices are per person and subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply.

Exclusively available for weddings from January 1st - March 31st, 2024.

The following items are included in our wedding package:

- Complimentary Parlour suite for the wedding night with a bottle of champagne
 - Open bar with premium brand liquors throughout the reception
 - Your selection of customized wedding cake
 - Tapered or votive candles on each dining table
- Honey-Wheat or Champagne floor-length table linens and napkins
 - China, Stemware, Silverware, Chargers
 - Place cards and personalized printed menus for each guest
- Direction and accommodation rate cards to enclose with your invitations
 - Individualized floor plans
- Discounted on-site overnight accommodations
 - Designated Day-of Coordinator & Maitre'D

Photo Credits: Barnyard Photography

Serendipity

Five hour reception includes white glove butler passed hors d'oeuvres and Perrier upon arrival, display during cocktail hour, champagne toast, salad entrée, open bar with premium brand liquors custom wedding cake, coffee and tea service.

HORS D'OEUVRES

Coconut Shrimp	Artichoke & Boursin Bite
Mini Frank in a Blanket	Eggplant Caponata Phyllo (V)
Tandoori Chicken, Yogurt Sauce (GF)	Cheesesteak Spring Roll
Spanakopita	Crab Cake, Remoulade
Open Faced Reuben Sandwich	Veggie Quesadilla

Displayed assortment of fresh seasonal vegetables, dipping sauces, hummus, pita chips and cheeses

CHAMPAGNE TOAST

SALADS *(Select One)*

Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette
Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese
Baby Spinach, Goat Cheese, Almonds, Red Onion, Citrus Vinaigrette

ENTRÉES *(Select Three)*

*All entrees are served with dinner rolls and Chef's choice of seasonal side dishes.
Vegetarian option available with pre-determined counts.
Place Cards to note entrée selection.*

Herb Crusted French Cut Chicken Breast, Herbed Gravy
Filet Mignon, Merlot Demi-Glace
Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc
Pan Seared Salmon, Miso Glaze

DESSERT

Customized Wedding Cake
Tablesides Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

\$125 Per Person

*Tablesides wine service available at \$34 per bottle of house wine
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