



Clarion Hotel & Conference Center

Wedding Celebrations



All Wedding Packages Include:

- Private Hospitality Room for the Bridal Party
- Maître d' Service During the Entire Reception
- Complimentary Coat Room (seasonal)
- Cocktail Hour in the Sky Lit Atrium
- Custom Centerpieces on Every Table
- A Large Variety of Linen Colors
- Custom Decorated Tiered Wedding Cake
- Complimentary Whirlpool Suite with Champagne
- Breakfast for the Bride & Groom the Following Day
- Discounted Room Rate for Overnight Guests
- Custom Printed Reservation Forms for Overnight Guests
- Directional Maps for the Wedding Invitation
- White Glove Service

Ceremony

Whether a traditional wedding ceremony, civil union or renewal of vows, we have the accommodations available. We will provide a separate room with church style seating and a wide aisle for the procession. In addition our own licensed wedding officiate is available for the ceremony, customized to your taste, style and beliefs.

815 Route 37 West, Toms River, NJ 08755
732.341.6101 Fax 732.341.6202
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info@clarionhoteltomsriver.com

Traditional Wedding Package

Cocktail Hour In a Private Room

One Hour of Open Bar with a Variety of Liquors, Wine, Beer and Soda

Beautifully Decorated Cold Appetizer Display

Fresh Seasonal Sliced Fruits and Berries with honey yogurt dip
A Variety of Imported and Domestic Cheeses with assorted crackers
Fresh Vegetable Crudités with buttermilk herb dip
Freshly Diced Tomato Bruschetta with garlic crostini

Butler Style Hors d' Oeuvres

Mini Franks in a Blanket	Sesame Chicken Tenders
Breaded Fried Shrimp	Spanakopita
Assorted Mini Quiche	Cheddar Cheese Puffs
Beef Teriyaki Satay	Deep Dish Pizza Tarts with Sausage
Vegetable Spring Rolls	Mushrooms Stuffed with Spinach & Boursin

Chef Attended Pasta Station

(select two)

Penne Pasta with Creamy Vodka Sauce
Penne Pasta with Plum Tomato and Basil Sauce
Rigatoni with Pesto Cream Sauce
Bow Tie Pasta with Portobello Cream Sauce
Tri - Color Cheese Tortellini with Alfredo Sauce

Dinner Reception

Additional Four Hours of Open Bar with a Variety of Liquors, Wine, Beer and Soda
Champagne Toast

Appetizer (select one)

Fresh Seasonal Fruit and Berry Medley

Chef's Home-style Soup

Italian Wedding Soup - Creamy Potato Leek - Cream of Mushroom
Sliced Tomato and Fresh Mozzarella Drizzled with Balsamic Vinaigrette

French Served Salad (select one)

Classic Caesar Salad crisp romaine lettuce, herbed croutons,
and Parmesan cheese tossed with our creamy Caesar dressing
Baby Field Greens With Cucumbers and Tomatoes, Tossed with House Italian Vinaigrette

Entrees (select two)

Breast of Chicken Francaise in a lemon and white wine sauce
Breast of Chicken Marsala in a wild mushroom and marsala Wine Sauce
Chicken Cordon Bleu with cheddar cheese sauce
Herb Baked Tilapia topped with a lemon and white wine sauce
Herb Roasted Salmon Filet topped with a lemon dill sauce
Filet of Flounder Francaise with lemon wine sauce
Roast Sliced Pork Loin with brown demi-glace
Sliced Roast New York Strip Loin with a burgundy mushroom sauce

Served with Fresh Vegetable Medley & Herb Roasted Potatoes

Freshly Baked Dinner Rolls with Butter

Fresh Brewed Coffee and Tea

Custom Decorated Tiered Wedding Cake

Select from wide variety of styles, cake and fillings

Deluxe Wedding Package

Cocktail Hour In a Private Room

One Hour of Open Bar with a Variety of Liquors, Wine, Beer and Soda

Beautifully Decorated Cold Appetizer Display

Fresh Seasonal Sliced Fruits and Berries with honey yogurt dip
A Variety of Imported and Domestic Cheeses with assorted crackers
Assortment of Fresh Vegetable Crudités with buttermilk herb dip
Freshly Diced Tomato Bruschetta with garlic crostini

Butler Style Hors d' Oeuvres

Mini Franks in a Blanket
Breaded Fried Shrimp
Spanakopita
Vegetable Spring Rolls
Assorted Mini Quiche
Sesame Chicken Tenders
Cheddar Cheese Puffs
Beef Teriyaki Satay
Deep Dish Pizza Tarts with Sausage
Mushrooms Stuffed with Spinach & Boursin

Buffet Station Served in Chafing Dishes (select four)

Eggplant Rollatini
Beef and Broccoli Teriyaki
Penne Pasta Marinara
Chicken and Broccoli Alfredo
Sweet Italian Sausage and Peppers
Beef and Portobello Mushrooms
Tri-Color Cheese Tortellini Alfredo
Penne Pasta with a Creamy Vodka Sauce
Sautéed Asiago Chicken and Portobello Mushrooms
Chicken with Artichokes, Roasted Peppers and Lemon
Tri-Color Rotini Primavera with Pesto, Garlic and Oil
Eggplant Parmigiana
Italian Style Meatballs
Swedish Meatballs

Chef Attended Food Stations

Pasta Station (select two)

Penne Pasta with creamy vodka sauce
Rigatoni with pesto cream sauce
Bow Tie Pasta with Portobello cream sauce
Accompanied with grated parmesan cheese

Carving Station (select one)

Roast Turkey Breast with gravy and cranberry sauce
Corned Beef Brisket with spicy brown mustard
Roast Pork Loin with gravy and applesauce

Dinner Reception

Additional Four Hours of Open Bar with a Variety of Liquors, Wine, Beer and Soda

Champagne Toast

Appetizer (select one)

Fresh Seasonal Fruit and Berry Medley
Italian Wedding Soup
Creamy Potato Leek - Cream of Mushroom
Sliced Tomato and Fresh Mozzarella Drizzled with
Balsamic Vinaigrette

French Served Salad (select one)

Classic Caesar Salad
Baby Field Greens with House Italian Vinaigrette
Traditional Greek Salad

Entrees (select three)

Breast of Chicken Francaise
Breast of Chicken Marsala
Herb Baked Tilapia
Herb Roasted Salmon
Filet of Flounder Francaise
Roast Sliced Pork Loin with brown demi-glace
Sliced Roast New York Strip Loin
Slow Roasted Prime Ribs of Beef

**All Entrees Served with Fresh Vegetable Medley,
Potato, and Freshly Baked Dinner Rolls with Butter
Fresh Brewed Coffee and Tea**

Desserts

Custom Decorated Tiered Wedding Cake

Select from wide variety of styles, cake and fillings

After Dinner Pastry Tray

Assorted French Pastries, Italian Cookies and Chocolate Dipped Strawberries for Each Table

Premier Wedding Package

Cocktail Hour In a Private Room

One Hour of Open Bar with a Variety of Liquors, Wine, Beer and Soda

Beautifully Decorated Cold Appetizer Display

Fresh Seasonal Sliced Fruits and Berries with honey yogurt dip
A Variety Imported and Domestic Cheeses with assorted crackers
Assortment of Fresh Vegetable Crudités with buttermilk-herb dip
Freshly Diced Marinated Tomato Bruschetta with toasted garlic crostini
Antipasto Platter with sliced Italian meats, provolone cheese and marinated artichoke salad
Fresh Mozzarella, Roasted Peppers and Portobello Mushrooms dressed with balsamic vinaigrette and olive oil

Butler Style Hors d' Oeuvres

Mini Franks in a Blanket	Chicken Sesame Tenders	Chicken Yakatori Skewers
Spanakopita	Assorted Mini Quiche	Cheddar Cheese Puffs
Beef Teriyaki Satay	Maui Shrimp Spring Roll	Italian Pizza Tarts
Malibu Coconut Shrimp	Scallops Wrapped in Bacon	Beef Wellington Puffs
Tequila Chicken Vegetable Burrito	Mushrooms Stuffed with Spinach and Borsini	

Buffet Station Served in Chafing Dishes (select four)

Eggplant Rollatini	Sautéed Mussels with Fra Diablo Sauce
Eggplant Parmigiana	Boneless Chicken Wings with a Spicy Buffalo Sauce
Beef and Broccoli Teriyaki	Penne Pasta with a Creamy Vodka Sauce
Kielbasa and Sauerkraut	Tri-Color Cheese Tortellini Alfredo
Beef Meatballs Italian Style	Sweet Italian Sausage and Peppers
Beef Meatballs Swedish Style	Sautéed Little Neck Clams in Fra Diablo Sauce
Beef and Portobello Mushrooms	Tri-Color Rotini Primavera with Pesto, Garlic and Oil
Penne Pasta Marinara	Sautéed Asiago Chicken and Portobello Mushrooms
Chicken and Broccoli Alfredo	Chicken with Artichokes, Roasted Peppers and Lemon

Chef Attended Food Stations

Pasta Station (select one)

Penne Pasta with creamy vodka sauce	Penne Pasta with marinara or fra-diablo sauce
Rigatoni with pesto cream sauce	Bow Tie Pasta with Portobello cream sauce

Carving Station (select two)

Roast Turkey Breast with gravy	Grilled Flank Steak with roasted garlic demi-glace
Corned Beef Brisket	Roast Pork Loin with gravy and apple sauce

Fajita Station

Southwestern Beef with peppers and onions
Southwestern Chicken with peppers and onions
Accompanied with soft flour tortillas, guacamole, salsa, & sour cream

Premier Wedding Package

Dinner Reception

Additional Four Hours of Open Bar with a Variety of Liquors, Wine, Beer and Soda

Champagne Toast with Fresh Strawberries

Appetizer

Citrus Marinated Seafood Cocktail

Chilled Citrus Marinated Shrimp, Scallops and Crab Meat with Fresh Herbs

French Served Salad (select one)

Classic Caesar Salad crisp romaine lettuce, herbed croutons, and Parmesan cheese tossed with our creamy Caesar dressing

Baby Field Greens With Cucumbers and Tomatoes, Tossed with House Italian Vinaigrette

Greek Salad with Cucumbers, Tomatoes, Red Onion, Kalamata Olives, Feta Cheese and Greek Vinaigrette

Entrees (select three)

Breast of Chicken Francaise in a lemon and white wine sauce

Breast of Chicken Marsala in a wild mushroom and marsala wine sauce

Chicken Cordon Bleu with cheddar cheese sauce

Herb Roasted Salmon Filet topped with a lemon dill sauce

Grilled Mahi-Mahi with a lemon basil sauce

Filet of Flounder Francaise with lemon wine sauce

Crabmeat Stuffed Flounder topped with a lemon and white wine sauce

Grilled Pork Tenderloin Medallions caramelized onion demi-glace

Sliced Roast New York Strip Loin with a burgundy mushroom sauce

Sliced Chateaubriand with a roasted garlic demi-glace

Slow Roasted Prime Ribs of Beef with au-jus and a side of creamy horseradish sauce

All Entrees Served with Fresh Vegetable Medley and Potato

Freshly Baked Dinner Rolls with Butter

Fresh Brewed Coffee and Tea

Custom Decorated Tiered Wedding Cake

Select from wide variety of styles, cake and fillings

Viennese Table

It's a special event when our servers roll in the Viennese table for your guests. Includes a variety of cakes, pies, assorted Italian pastries, cookies, chocolate dipped strawberries, fresh seasonal fruits and berries, fresh whipped cream, chocolate and strawberry mousse.

Cocktail Wedding Package

(Four-Hour Package)

Four Hours of Open Bar with a Variety of Liquors, Wine, Beer and Soda

Champagne Toast with Fresh Strawberries

Beautifully Decorated Cold Appetizer Display

Fresh Seasonal Sliced Fruits and Berries A Variety Imported & Domestic Cheeses with crackers
Assortment of Fresh Vegetable Crudités with buttermilk-herb dip
Freshly Diced Marinated Tomato Bruschetta with toasted garlic crostini
Fresh Mozzarella, Roasted Peppers & Portobello Mushrooms

Butler Style Hors d' Oeuvres

Mini Franks in a Blanket	Chicken Sesame Tenders	Chicken Yakatori Skewers
Spanakopita	Assorted Mini Quiche	Cheddar Cheese Puffs
Beef Teriyaki Satay	Maui Shrimp Spring Roll	Italian Pizza Tarts
Malibu Coconut Shrimp	Scallops Wrapped in Bacon	Beef Wellington Puffs
Tequila Chicken Vegetable Burrito	Mushrooms Stuffed with Spinach and Borsin	

Buffet Station Served in Chafing Dishes (select

Eggplant Rollatini	Eggplant Parmigiana	Beef & Broccoli Teriyaki
Italian Style Meatballs	Swedish Style Meatballs	Beef & Portobello Mushrooms
Chicken and Broccoli Alfredo	Italian Sausage and Peppers	Sautéed Mussels Fra Diablo Sauce
	Boneless Chicken Wings with a Spicy Buffalo Sauce	
	Sautéed Asiago Chicken and Portobello Mushrooms	
	Chicken with Artichokes, Roasted Peppers and Lemon Sauce	

Chef Attended Food Stations

Pasta Station (select two)

Rigatoni with pesto cream sauce
Bow Tie Pasta with Portobello cream sauce
Penne Pasta with creamy vodka sauce
Penne Pasta with marinara or fra-diablo sauce

Fajita Station

Southwestern Beef with peppers and onions
Southwestern Chicken with peppers and onions
**Accompanied with soft flour tortillas,
guacamole, salsa, & sour cream**

Carving Station (select two)

Roast Turkey Breast with gravy
Corned Beef Brisket
Grilled Flank Steak with roasted garlic demi-glace
Roast Pork Loin with gravy and apple sauce
Slow Roasted Prime Ribs of Beef with au-jus and a side of Creamy Horseradish Sauce

Custom Decorated Tiered Wedding Cake

Select from wide variety of styles, cake and fillings

Viennese Table

It's a special event when our servers roll in the Viennese table for your guests. This includes a variety of cakes, pies, assorted pastries, cookies, chocolate dipped strawberries, fresh fruits and berries, fresh whipped cream, chocolate and strawberry mousse.

Ice Cream Sundae Bar

Three flavors of ice cream and numerous toppings.

Additional Enhancements

Room for Ceremony

Seafood and Raw Bar Display

Assorted Sushi Platters (cocktail Hour)

Customized Ice Sculpture

Viennese Dessert Table

Deluxe Candy Table

Custom Printed Menus

Wine Service During Dinner

Champagne Ice Intermezzo

Custom Color Chair Bows

Additional Hour with Cash Bar

Chocolate Fountain with assorted accompaniments

Private Breakfast Buffet following morning

**All prices are subject to
NJ Sales Tax currently 7% and a 20% Service Charge**