

# *Wedding Celebrations*

*Where Happily Ever After Begins.....*



## **Clarion Hotel and Conference Center**

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## *Wedding Celebrations Include:*

- Private hospitality room for the bridal party
- Maître d' service at no additional charge
- Cocktail hour in our Atrium sky lit room
- Signature drink in honor of the Bride and Groom
- Complimentary chair covers and ties
- A generous selection of linen colors
- Elegant glass cylinder centerpieces with floating candles
- Decorated tiered wedding cake
- Complimentary whirlpool suite with champagne
- Breakfast for the bride and groom the following day
- Complimentary attended coat room (seasonal)
- Discounted room rate for overnight guests
- Custom printed reservation forms for overnight guests
- Directional maps for the wedding invitations
- White glove service



## *Outdoor Garden Ceremony or Indoor*

Whether a traditional wedding ceremony, civil union or renewal of vows, we have the accommodations available. A beautiful outdoor garden ceremony in our newly designed courtyard, or indoors in a separate room and arch, church style seating, a runner, and a wide aisle for the procession. Customized to your liking our in-house wedding officiate will script a ceremony special for just the two of you, to your taste, style, and beliefs.



## *Hospitality Room*

A private hospitality room is reserved for the bride and groom and their bridal party to relax following the ceremony. As your guests are catered to a lavish cocktail reception, the bride and groom will spend private time celebrating with close family and friends and be catered to by your Maître d'.

## *Special Themed Receptions*

We would be happy to assist you in planning a themed wedding custom designed especially for you. From the tablecloths, to specialty ethnic cuisine, to the bon voyage treats for your guests as they depart . We will work with you and your wedding coordinator to create your dream wedding. Our staff is ready to WOW you and your guests with a very exciting and memorable event. Please let us know how we can help you to design your dream wedding. And always remember this is the place “where happily ever after begins!”



# Supreme Wedding

## Cocktail Hour

### Beverages

- ♥ *Special signature cocktail in honor of the bride and groom*
- ♥ *One hour of open bar with premium brand liquors, a variety of wines, draught beer and sodas*

### Beautifully Decorated Cold Appetizer Display (select four)

- ♥ *Vegetable crudités with buttermilk-herb dip*
- ♥ *Imported and domestic cheeses with assorted crackers*
- ♥ *Bruschetta Bar with tomato basil, artichokes, pesto, hummas, olives, cherry and bleu cheese, peppers and goat cheese, creamy fig and salami.*
- ♥ *Fresh seasonal sliced fruits and berries with honey yogurt dip*
- ♥ *An assortment of fresh sushi rolls with ginger, wasabi and soy sauce*
- ♥ *Antipasto platter with sliced Italian meats, provolone cheese and marinated artichoke salad*
- ♥ *Fresh mozzarella, roasted peppers and portobello mushrooms drizzled with balsamic vinaigrette and olive oil*

### Butler Style Hors d' Oeuvres

- |   |  |
|---|--|
| <i>Miniature franks in a blanket</i>      | <i>Chicken sesame skewers</i>                            |
| <i>Chicken yak tori Skewers</i>           | <i>Baby lollipop lamb chops</i>                          |
| <i>Spanakopita</i>                        | <i>Assorted miniature quiche</i>                         |
| <i>Beef teriyaki satay</i>                | <i>Asian short rib pot pie</i>                           |
| <i>Maui shrimp egg roll</i>               | <i>Malibu coconut shrimp</i>                             |
| <i>Scallops wrapped in bacon</i>          | <i>Miniature BBQ pulled pork biscuits</i>                |
| <i>Herb roasted root vegetable kebobs</i> | <i>Mushrooms stuffed with spinach and Boursin cheese</i> |

### Hot Chafer Style Hors d' Oeuvres (select four)

- |  |  |
|--|--|
| <i>Eggplant rollatini</i>                    | <i>Boneless chicken wings with a spicy buffalo sauce</i>               |
| <i>Beef and rice stuffed cabbage</i>         | <i>Sautéed chicken asiago and portobello mushrooms</i>                 |
| <i>Tender beef and broccoli teriyaki</i>     | <i>Polish kielbasa and sauerkraut</i>                                  |
| <i>Italian style meatballs</i>               | <i>Sweet Italian sausage and peppers in a red sauce</i>                |
| <i>Swedish style meatballs</i>               | <i>Mac and cheese with three cheese and assorted chunks of seafood</i> |
| <i>Tender beef and portobello mushrooms</i>  | <i>Boneless chicken and broccoli with sweet and sour sauce</i>         |
| <i>Boneless chicken and broccoli alfredo</i> | <i>Chicken with artichokes, roasted peppers and lemon sauce</i>        |



# Supreme Wedding

## Choice of Two Chef Attended Stations

### Smashed Potato Bar (select two)

*Smashed sweet potatoes*                      *Old fashion homestyle smashed potatoes*

*Pesto and garlic smashed*                      *Red bliss and garlic smashed*

Load your favorite smashed with your choice of brown gravy, sour cream, butter, bacon bits, chopped onions and tomatoes, fresh chopped vegetables served in martini glasses.

### Carving Station (select one)

*Carved corned beef brisket with spicy mustard*

*Roast turkey breast with turkey gravy*

*Sliced grilled flank steak with roasted garlic demi-glace*

*Carved lean spiced pastrami*

Accompanied with fresh sliced baked rye and pumpernickel bread

### Pasta Station (select two)

*Penne pasta tossed in a pink creamy vodka sauce*

*Tri-color cheese tortellini served in alfredo sauce*

*Tri-color rotini primavera with pesto, garlic and olive oil*

*Rigatoni tossed in a pesto cream sauce*

*Penne Pasta with plum tomato and basil sauce*

*Bow tie pasta with portobello cream sauce*

Accompanied by grated parmesan cheese and hot pepper flakes

### Fajita Station (select two)

*Southwestern spicy beef with peppers and onions*

*Southwestern boneless chicken with peppers and onions*

*Southwestern shrimp with peppers and onions*

*Vegetarian with peppers, onions, celery, carrots and broccoli*

Accompanied with soft flour tortillas, guacamole, spicy and mild salsa, and sour cream

### Wok Station (select two)

*General Tso's chicken*

*Chicken and broccoli in orange-ginger sauce*

*Beef and broccoli in orange-ginger sauce*

*Beef teriyaki with stir-fry vegetables*

Accompanied Chinese take out boxes, chopsticks and fortune

### Board Walk Station

*Includes miniature burgers and miniature hot dogs served on fresh buns with assorted condiments including pickles, sliced tomato, chili, sauerkraut, relish, ketchup and mustard.*

### Fondue Station

*A melted blend of three cheeses with assorting dipping condiments*



# Supreme Wedding

## Dinner Reception

### Beverages

- ♥ *Special signature cocktail in honor of the bride and groom*
- ♥ *An additional four hours of open bar with premium brand liquors, a variety of wines, draught beer and sodas*

### **Champagne Toast with Fresh Strawberries**

#### Appetizer (select one)

- ♥ *Fresh sliced pineapple boat filled with fresh seasonal fruit and berries*
- ♥ *Sliced fresh Jersey tomato topped with a slice of wet mozzarella cheese, then drizzled with balsamic vinaigrette*
- ♥ *Crab Meat Cocktail served with cocktail sauce and lemon wedge*
- ♥ *Thin sliced crunchy pepper tuna served over sesame noodles*

#### Salad (select one)

- ♥ *Classic Caesar Salad with crisp romaine lettuce, herbed croutons, and Parmesan cheese tossed with our creamy Caesar dressing. (French Served)*
- ♥ *Baby Field Greens with julienne carrots, grape tomatoes, cucumbers and herbed croutons, tossed with our house Italian vinaigrette. (French Served)*
- ♥ *Greek Salad with crisp romaine, tomatoes, cucumbers, red onion, pepperoncini peppers, kalamata olives and feta cheese tossed with our own Greek vinaigrette. (French Served)*

#### 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*
- ♥ *Baked Stuffed Flounder with a crab meat stuffing topped with a lemon and white wine sauce*
- ♥ *Herb Roasted Salmon Filet topped with a Dijon mustard and white wine sauce*
- ♥ *Slow Roasted Prime Ribs of Beef with au-jus and creamy horseradish sauce*
- ♥ *Sliced Chateaubriand with a roasted garlic and cabernet demi-glace*
- ♥ *Surf and Turf served with a petit filet mignon and crab cakes*

All entrée's are served with a side of fresh vegetable medley and your choice of a baked double stuffed potato, herb roasted bliss potatoes, freshly baked dinner rolls and butter, along with fresh brewed coffee and tea

### Desserts

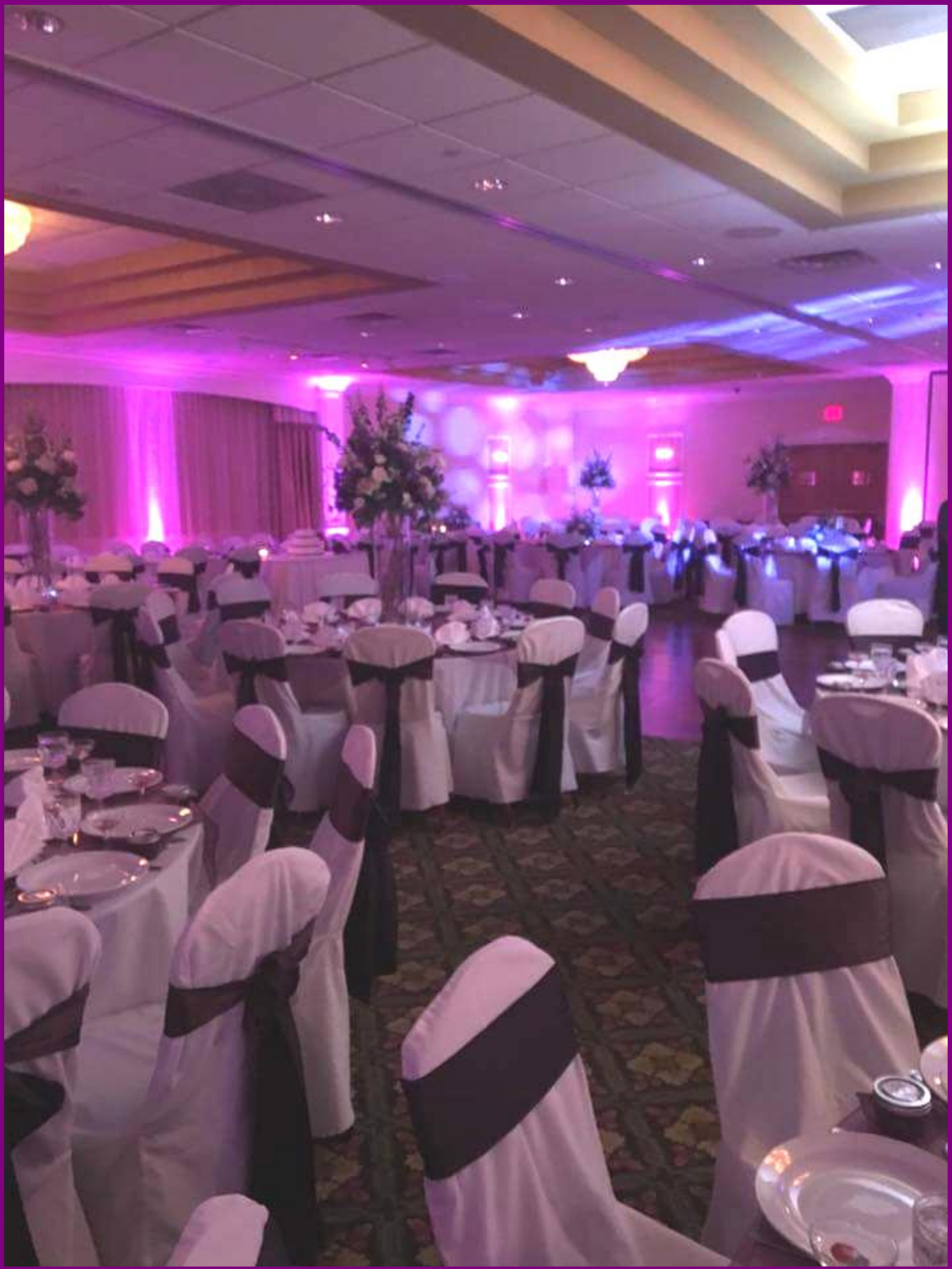
- ♥ **A Custom Decorated Wedding Cake** - *Select from wide variety of styles, cake and fillings*
- ♥ **Viennese Table** - *It's a special event when our servers roll in the Viennese table for your guests. This includes a variety of cakes, pies, assorted pastries, cookies, chocolate dipped strawberries, fresh fruits and berries, fresh whipped cream, chocolate and strawberry mousse*
- ♥ **Chocolate Fountain** - *For the chocolate lovers, our chocolate fountain will be flowing with rich creamy chocolate and a variety of dipping accompaniments*

### Take One for the Road Farewell Snack

Farewell station with food and beverages to go includes coffee, assorted sodas, bottled water, cookies, hot pretzels, donuts, assorted candy bars

**Inquire about our optional "After Party Package"**





# Supreme Wedding Buffet

## Cocktail Hour

### Beverages

- ♥ *Special signature cocktail in honor of the bride and groom*
- ♥ *One hour of open bar with name brand liquors, a variety of wines, draught beer and sodas*

### Beautifully Decorated Cold Appetizer Display (select four)

- ♥ *Vegetable crudités with buttermilk-herb dip*
- ♥ *Imported and domestic cheeses with assorted crackers*
- ♥ *Bruschetta Bar with tomato basil, artichokes, pesto, hummas, olives, cherry and bleu cheese, peppers and goat cheese, creamy fig and salami.*
- ♥ *Fresh seasonal sliced fruits and berries with honey yogurt dip*
- ♥ *An assortment of fresh sushi rolls with ginger, wasabi and soy sauce*
- ♥ *Antipasto platter with sliced Italian meats, provolone cheese and marinated artichoke salad*
- ♥ *Fresh mozzarella, roasted peppers and portobello mushrooms drizzled with balsamic vinaigrette and olive oil*

### Chef's Exquisite Chilled Shellfish Display

- ♥ *Ice Carved Basket of fresh peeled cocktail shrimp*
- ♥ *Freshly shucked top neck clams and oysters on the half shell*

Accompanied with homemade cocktail sauce, mustard sauce and garnished with fresh lemon wedges and tabasco.

### Butler Style Hors d' Oeuvres

*Miniature franks in a blanket*

*Chicken yak tori skewers*

*Spanakopita*

*Beef teriyaki satay*

*Mani shrimp egg roll*

*Scallops wrapped in bacon*

*Herb roasted root vegetable kebobs*

*Chicken sesame skewers*

*Baby lollipop lamb chops*

*Assorted miniature quiche*

*Asian short rib pot pie*

*Malibu coconut shrimp*

*Miniature BBQ pulled pork biscuits*

*Mushrooms stuffed with spinach and Boursin cheese*





# Supreme Wedding Buffet

## Buffet Dinner Reception

### Beverages

- ♥ *Special signature cocktail in honor of the bride and groom*
- ♥ *An additional four hours of open bar with name brand liquors, variety of wines, draught beer and sodas*

### **Champagne Toast with Fresh Strawberries**

#### Appetizer Display

- ♥ *Fresh seasonal fruit and berry medley*
- ♥ *Sliced fresh Jersey tomato topped with a slice of wet mozzarella cheese, then drizzled with balsamic vinaigrette*
- ♥ *Tri-color seafood pasta with garlic and olive oil*
- ♥ *Marinated mushrooms in vinaigrette dressing*
- ♥ *Marinated cucumber and red onion salad with a creamy dill dressing*

#### Salad (select one, served French style)

- ♥ *Classic Caesar salad with romaine lettuce, croutons, and Parmesan cheese tossed with a creamy Caesar dressing*
- ♥ *Greek salad with crisp romaine, tomatoes, cucumbers, red onion, pepperoncini peppers, kalamata olives and feta cheese tossed with a Greek vinaigrette.*

#### **A basket of assorted dinner rolls and butter**

#### Entrées served in Hot Chafing Dishes (select eight)

- |   |   |
|---|---|
| <i>Chicken francaise with lemon and white wine sauce</i>        | <i>Chicken marsala with marsala wine and mushroom sauce</i>       |
| <i>Chicken with artichokes, roasted peppers and lemon sauce</i> | <i>Chicken and broccoli with alfredo sauce</i>                    |
| <i>Chicken parmigiana marinara and mozzarella cheese</i>        | <i>Chicken and broccoli with sweet and sour sauce</i>             |
| <i>Sautéed asiago chicken and portobello Mushrooms</i>          | <i>Polish kielbasa served with sauerkraut and bacon</i>           |
| <i>Beef and broccoli served in teriyaki</i>                     | <i>Beef and portobello mushrooms with creamy peppercorn sauce</i> |
| <i>Italian style or Swedish style all beef meatballs</i>        | <i>Roast sliced pork loin with brown gravy</i>                    |
| <i>Baked filet of flounder with a seafood stuffing</i>          | <i>Baked filet of salmon served with Dijon dill sauce</i>         |
| <i>Sautéed little neck clams in a white wine sauce</i>          | <i>Sautéed mussels with fra diablo Sauce</i>                      |
| <i>Shrimp and scallops scampi sautéed in garlic and butter</i>  | <i>Linguini served with a Bolognese sauce</i>                     |
| <i>Penne pasta with a creamy vodka sauce</i>                    | <i>Penne pasta with marinara sauce</i>                            |
| <i>Tri-color cheese tortellini with alfredo sauce</i>           | <i>Tri-color rotini primavera with pesto, garlic and oil</i>      |
| <i>Baked vegetable lasagna with Parmesan cheese sauce</i>       | <i>Sweet Italian sausage with peppers and onions marinara</i>     |
| <i>Baked Chilean sea bass served over sautéed spinach</i>       | <i>Eggplant parmigiana stuffed with ricotta cheese marinara</i>   |
| <i>Broccoli rabe sautéed with garlic and oil</i>                | <i>Garden fresh greens beans almandine</i>                        |
| <i>Herb roasted garlic smashed potatoes</i>                     | <i>Honey glazed baby carrots</i>                                  |
| <i>Red bliss garlic smashed potatoes</i>                        | <i>Wild grain rice with mushrooms</i>                             |
| <i>Oven roasted potatoes</i>                                    | <i>Rice pilaf</i>   |

### Carving Station

*Roast Prime Rib of Beef accompanied with au jus gravy and horseradish sauce*

### Desserts

- ♥ **A Custom Decorated Wedding Cake** - *Select from wide assortment of styles, cake, and fillings*
- ♥ **Chocolate Fountain** - *For the chocolate lovers, our chocolate fountain will be flowing with rich creamy chocolate and a variety of dipping accompaniments.*

Served with fresh brewed coffee and tea



# Premier Wedding

## Cocktail Hour

### Beverages

- ♥ *Special signature cocktail in honor of the bride and groom*
- ♥ *One hour of open bar with name brand liquors, a variety of wines, draught beer and sodas*

### Beautifully Decorated Cold Appetizer Display

- ♥ *Fresh seasonal sliced fruits and berries with honey yogurt dip*
- ♥ *Sliced mozzarella, roasted peppers and portobello mushrooms drizzled with balsamic vinaigrette and olive oil*
- ♥ *A platter of imported and domestic cheeses with assorted crackers*
- ♥ *A platter of farm fresh vegetable crudités with buttermilk herb dip*
- ♥ *Bruschetta Bar with tomato basil, artichokes, pesto, hummas, olives, cherry and bleu cheese, peppers and goat cheese, creamy fig and salami.*

### Butler Style Hors d' Oeuvres

<i>Miniature franks in a blanket</i>	<i>Sesame chicken tenders</i>
<i>Breaded fried shrimp</i>	<i>Spanakopita</i>
<i>Assorted miniature quiche</i>	<i>Cheddar cheese puffs</i>
<i>Beef teriyaki satay</i>	<i>Deep dish pizza tarts with sausage</i>
<i>Vegetable spring rolls</i>	<i>Mushrooms stuffed with spinach and Boursin cheese</i>

### Hot Chafer Style Hors d' Oeuvres (select four)

<i>Eggplant rollatini</i>	<i>Boneless chicken wings with a spicy buffalo sauce</i>
<i>Beef and rice stuffed cabbage</i>	<i>Sautéed chicken asiago and portobello mushrooms</i>
<i>Tender beef and broccoli teriyaki</i>	<i>Polish kielbasa and sauerkraut</i>
<i>Italian style meatballs</i>	<i>Sweet Italian sausage and peppers in a red sauce</i>
<i>Swedish style meatballs</i>	<i>Mac and cheese with three cheese and assorted chunks of seafood</i>
<i>Tender beef and portobello mushrooms</i>	<i>Boneless chicken and broccoli with sweet and sour sauce</i>
<i>Boneless chicken and broccoli alfredo</i>	<i>Chicken with artichokes, roasted peppers and lemon sauce</i>

### Chef Attended Food Stations

#### Pasta Station (select two)

- ♥ *Penne pasta tossed in a pink creamy vodka sauce*      *Tri-color cheese tortellini served in alfredo sauce*
- ♥ *Tri-color rotini primavera with pesto, garlic and olive oil*      *Rigatoni tossed in a pesto cream sauce*
- ♥ *Penne pasta with plum tomato and basil sauce*      *Bow tie pasta with portobello cream sauce*

Accompanied by grated parmesan cheese and hot pepper flakes

#### Carving Station (select one)

- ♥ *Carved roasted turkey breast with homestyle gravy and cranberry sauce*
- ♥ *Corned beef brisket with spicy brown mustard and rye bread*



# Premier Wedding

## Dinner Reception

### Beverages

- ♥ *Special signature cocktail in honor of the bride and groom*
- ♥ *An additional four hours of open bar with name brand liquors, variety of wines, draught beer and sodas*

### Champagne Toast

#### Appetizer (select one)

- ♥ *Fresh seasonal fruit and berry medley topped with raspberry sauce*
- ♥ *Italian wedding soup or creamy potato leak*
- ♥ *Sliced fresh Jersey tomato topped with a slice of wet mozzarella cheese, then drizzled with balsamic vinaigrette*

#### Salad (select one, served French style)

- ♥ *Classic Caesar salad with crisp romaine lettuce, croutons, and Parmesan cheese tossed with our Caesar dressing.*
- ♥ *Baby Field Greens with julienne carrots, grape tomatoes, cucumbers and herbed croutons, tossed with our house Italian vinaigrette.*
- ♥ *Greek Salad with crisp romaine, tomatoes, cucumbers, red onion, pepperoncini peppers, kalamata olives and feta cheese tossed with our own Greek vinaigrette.*

#### Entrees (select three)

- ♥ *Boneless breast of chicken francaise in a lemon and white wine sauce*
- ♥ *Boneless breast of chicken marsala in a wild mushroom and marsala wine sauce*
- ♥ *Boneless breast of chicken cordon bleu stuffed with ham and mozzarella cheese, topped with cheddar cheese sauce*
- ♥ *Pistachio crusted baked flounder topped with a lemon and white wine sauce*
- ♥ *Herb roasted salmon filet topped with Dijon mustard and white wine sauce*
- ♥ *Boston baked cod filet topped with seasoned breadcrumbs*
- ♥ *Sliced roast New York strip loin with a Burgundy mushroom sauce*
- ♥ *Slow roasted prime ribs of beef with au-jus and creamy horseradish sauce*

All entrée's are served with a fresh vegetable medley and herb roasted potatoes, freshly baked dinner rolls and butter, along with fresh brewed coffee and tea

### Dessert

- ♥ **A Custom Decorated Wedding Cake** - *Select from a wide assortment of styles, cake, and fillings*
- ♥ **Sweet Platter** - *A platter of assorted of freshly baked mini pastries and cookies for each table*

**Inquire about our optional "After Party Package"**



# Deluxe Wedding

## Cocktail Reception

### Beverages

- ♥ *Special signature cocktail in honor of the bride and groom*
- ♥ *One hour of open bar with name brand liquors, a variety of wines, draught beer and sodas*

### Beautifully Decorated Cold Appetizer Display

- ♥ *Fresh seasonal sliced fruits and berries with honey yogurt dip*
- ♥ *Sliced mozzarella, roasted peppers and portobello mushrooms drizzled with balsamic vinaigrette and olive oil*
- ♥ *A platter of imported and domestic cheeses with assorted crackers*
- ♥ *A platter of farm fresh vegetable crudités with buttermilk herb dip*
- ♥ *Tomato bruschetta served on a garlic crostini*

### Butler Style Hors d' Oeuvres

- |                                      |  |
|--------------------------------------|--|
| <i>Miniature franks in a blanket</i> | <i>Sesame chicken tenders</i>                            |
| <i>Breaded fried shrimp</i>          | <i>Spanakopita</i>                                       |
| <i>Assorted miniature quiche</i>     | <i>Cheddar cheese puffs</i>                              |
| <i>Beef teriyaki satay</i>           | <i>Deep dish pizza tarts with sausage</i>                |
| <i>Vegetable spring rolls</i>        | <i>Mushrooms stuffed with spinach and Boursin cheese</i> |

### Chef Attended Pasta Station (select two)

- ♥ *Penne pasta tossed in a pink creamy vodka sauce*
- ♥ *Penne Pasta with plum tomato and basil sauce*
- ♥ *Rigatoni tossed in a pesto cream sauce*
- ♥ *Bow tie pasta tossed in a creamy portabella mushroom sauce*
- ♥ *Tri - color cheese tortellini served in a creamy alfredo sauce*



# Deluxe Wedding

## Dinner Reception

### Beverages

- ♥ *Special signature cocktail in honor of the bride and groom*
- ♥ *An additional four hours of open bar with name brand liquors, a variety of wines, draught beer and sodas*

### Champagne Toast with Fresh Strawberry

### Appetizer (select one)

- ♥ *Fresh seasonal fruit and berry medley topped with raspberry sauce*
- ♥ *Italian wedding soup or creamy potato leak*
- ♥ *Fresh sliced Jersey tomato topped with a slice of wet mozzarella cheese, drizzled with balsamic vinaigrette dressing*

### Salad (select one, served French style)

- ♥ *Classic Caesar salad with crisp romaine lettuce, croutons, and parmesan cheese tossed with our Caesar dressing*
- ♥ *Baby field greens with julienne carrots, grape tomatoes, cucumbers, and herbed croutons, tossed with our house Italian vinaigrette dressing*
- ♥ *Greek Salad with crisp romaine, tomatoes, cucumbers, red onion, pepperoncini peppers, kalamata olives and feta cheese and tossed with our Greek vinaigrette dressing*

### Entrees (select two)

- ♥ *Boneless breast of chicken francaise in a lemon and white wine sauce*
- ♥ *Boneless breast of chicken marsala in a wild mushroom and marsala wine sauce*
- ♥ *Boneless breast of chicken cordon bleu stuffed with ham and mozzarella cheese, topped with cheddar cheese sauce*
- ♥ *Pistachio crusted baked flounder served with a lemon and white wine sauce*
- ♥ *Herb roasted salmon filet topped with a Dijon mustard and white wine sauce*
- ♥ *Boston baked fresh cod filet topped with seasoned breadcrumbs*
- ♥ *Sliced roast New York strip loin with a Burgundy mushroom sauce*
- ♥ *Slow roasted prime ribs of beef with au-jus and creamy horseradish sauce*

All entrée's are served with a fresh vegetable medley and herb roasted potatoes, freshly baked dinner rolls and butter, along with fresh brewed coffee and tea

### Dessert

- ♥ **A Custom Decorated Wedding Cake** - *Select from a wide assortment of styles, cakes, and fillings*
- ♥ **Sweet Platter** - *A platter of assorted mini pastries and cookies for each table*



# Wedding Celebrations

## Supreme Wedding Celebration

<u>Saturday Evening</u>	<u>Friday Evening &amp; Sunday</u>	<u>Monday through Thursday</u>
\$94.95 per person	\$89.95 per person	\$84.95 per person

## Supreme Buffet Wedding Celebration

<u>Saturday Evening</u>	<u>Friday Evening &amp; Sunday</u>	<u>Monday through Thursday</u>
\$84.95 per person	\$79.95 per person	\$74.95 per person

## Premier Wedding Celebration

<u>Saturday Evening</u>	<u>Friday Evening &amp; Sunday</u>	<u>Monday through Thursday</u>
\$84.95 per person	\$79.95 per person	\$74.95 per person

## Deluxe Wedding Celebration

<u>Saturday Evening</u>	<u>Friday Evening &amp; Sunday</u>	<u>Monday through Thursday</u>
\$74.95 per person	\$69.95 per person	\$64.95 per person

Any dates still available for January through April 2019 will be priced at Friday Evening and Sunday  
All prices are subject to NJ Sales Tax currently 6.625% and a 22% Service Charge

### Minimum Number Guarantee Required

This is the minimum number of people you will be required to pay for 14 days prior to the wedding date regardless of how many are attending. The final guarantee is required two weeks prior to wedding date. Any additional guests added will be charged for and payment required no less than 3 days prior. There will be no refunds for any no shows or cancelations after the 14 day guarantee.

	<i>Applegate Ballroom</i>	<i>Rosendahl Ballroom</i>
Saturday Evenings	125 Adults	75 Adults
Friday Evenings	100 Adults	60 Adults
Saturday Afternoon	100 Adults	60 Adults
Sunday Anytime	85 Adults	50 Adults

On Premise Ceremony Outdoor or Indoor (Includes chairs and runner) - \$350.00

Wedding Officiant - \$295.00

Extended Hour - \$5.00 per person without open bar

Extended Hour - \$10.00 per person with open bar

### Payment Policy

First Deposit - A minimum of \$1500.00 is required upon booking.

Second Deposit - An additional 25% of the total planned number of guests one (1) year prior to the date of the party.

Third Deposit - An additional 50% of the total planned number of guests six (6) months prior to the date of the party.

Final Payment - Cash, Bank or Certified Check s ONLY (no credit or debit cards). The balance due is based on your final guarantee and is due at least fourteen (14) days prior to the date of the party.

**All deposits are Non - Refundable.**

