

Courtyard On Main



Sweet Sixteen

*Historic Downtown Freehold
Contemporary Banquet Facility*

Personalized Service

Award Winning Food

Competitive Pricing

Courtyard On Main Banquet Facility

30 East Main Street, Freehold, New Jersey 07728

732-294-0424 - courtyardonmain@yahoo.com - courtyard1.com

Please Visit Our Restauraunt With The Same Award Winning Food

Main Street Bistro Positano Also located At 30 East Main Street

732-294-1112 - bistro1.com

Sweet 16 Club Buffet

Garden Salad

~

Fresh Baked Rolls w/Sweet Honey Butter

~

Pasta

(Select 1)

*Baked Ziti ~ Penne Vodka ~ Stuffed Shells ~ Cheese Ravioli ~ Manicotti
Penne Pomodoro ~ Cavatelli & Broccoli ~ Tortellini Alfredo
Tortellini Alforno ~ Penne Primavera ~ Rigatoni w/Roasted Garlic Cream*

~

Chicken Fingers & French Fries

~

Added Selections

(Select 1)

*Swedish Meatballs ~ Meatball Parmigiana ~ Sliders ~ Quesadillas
Vegetarian Selections Available Upon Request*

Mozzarella Sticks ~ Jalapeño Poppers ~ Cocktail Franks ~ Chicken Spring Rolls

Dessert

Sheet Cake

Soda

Friday & Sunday

\$27.00pp

100 guest minimum

\$500.00 Deposit in Cash or Check required upon signing of contract

Balance due 7 days prior to event

Payments made in Cash or by Certified Check, Payable to Dining on Main LLC

**Upgrades are ala carte for Club Package*

Sweet 16 Regal Buffet

Salads

*Bistro Salad ~ Caesar Salad
Fresh Baked Rolls w/Sweet Honey Butter*

Pasta

(Select 2)

*Baked Ziti ~ Penne Vodka ~ Stuffed Shells ~ Cheese Ravioli ~ Manicotti
Penne Pomodoro ~ Cavatelli & Broccoli ~ Tortellini Alfredo
Tortellini Alforno ~ Penne Primavera ~ Rigatoni w/Roasted Garlic Cream*

Chicken

(Select 1)

Marsala ~ Francese ~ Primavera ~ Parmigiana ~ Sesame~ Chicken Fingers/Fries

Meat

(Select 1)

*Swedish Meatballs ~ Meatball Parmigiana ~ Sliders ~ Ball Park Franks
Vegetarian Selections Available Upon Request*

Added Selections

(Select 1)

Quesadillas ~ Mozzarella Sticks ~ Jalapeño Poppers ~ Cocktail Franks ~ Chicken Spring Rolls

Dessert

Sheet Cake

Shirley Temple Fountain

Friday & Sunday

\$32.00pp

100 guest minimum

\$500.00 Deposit in Cash or Check required upon signing of contract

Balance due 7 days prior to event

Payments made in Cash or by Certified Check, payable to Dining on Main LLC

**Upgrades are ala carte for Regal Package*

Sweet 16 Vintage Buffet

Salads

(all included)

*Caesar Salad ~ Mixed Greens w/ Mango Salad
Tomato & Fresh Mozzarella Salad*

Chef's Selection of Soup

(Select 1)

*Pasta Fagioli ~ Minestrone ~ Corn Chowder ~ Harvest Bisque
Cream of Broccoli ~ Mushroom Bisque*

Pasta

(Select 2)

*Baked Ziti ~ Penne Vodka ~ Stuffed Shells ~ Cheese Ravioli ~ Manicotti
Rigatoni Calabria ~ Penne Pomodoro ~ Cavatelli & Broccoli ~ Tortellini Alfredo
Tortellini Alforno ~ Penne Primavera ~ Rigatoni w/Roasted Garlic Cream*

Chicken

(Select 1)

*Chicken Francese ~ Chicken Marsala ~ Chicken Saltimbocca
Chicken w/Broccoli ~ Chicken Parmigiana ~ Chicken Piccata
Chicken Primavera ~ Honey Mustard Chicken ~ Coconut Chicken*

Meat

(Select 1)

*Filet Mignon Teriyaki ~ Sausage & Peppers ~ Beef & Broccoli
Meatball Parmigiana ~ Chipotle Pork Tenderloin ~ B.B.Q Spare Ribs
Sliced Roast Beef Au Jus ~ Pineapple Ham ~ Sliced Turkey w/Gravy*

Gourmet Selections

(Select 2)

*Eggplant Rollantini ~ Wok Vegetable Stir Fry ~ Seafood Paella ~ Eggplant Parmigiana
Wild Mushroom Risotto ~ Mango Salmon ~ Salmon Picatta ~ Herb Seared Tilapia ~ Shrimp Fried Rice
Julienne Vegetables ~ Balsamic Grilled Vegetables ~ Jasmine Rice ~ Asparagus ~ Broccoli Garlic & Oil
Roasted Potatoes ~ Garlic Mashed Potatoes ~ Sesame Scallion Rice*

Vegetarian Selections Available Upon Request

Fresh Baked Rolls w/ Sweet Honey Butter

Dessert

Custom Sweet Sixteen Cake

Soda ~ Coffee ~ Tea ~ Shirley Temples

Upgrades to Vintage Buffet

The Formal Sweet Sixteen

Vintage Buffet w/Vegetable Crudités ~ Cheese Display
Mashed Potato Bar w/Assorted Toppings ~ Ice Cream Sundae Bar

The Majestic Sweet Sixteen

Vintage Buffet w/Thirty Minutes Passed Hors d' Oeuvres ~ Vegetable Crudités ~ Cheese Display
Mashed Potato Bar w/Assorted Toppings ~ Ice Cream Sundae Bar

The Ultimate Sweet Sixteen

Vintage Buffet w/Passed Shirley Temples ~ Thirty Minutes Passed Hors d' Oeuvres Vegetable Crudités
Cheese Display ~ Carving Station ~ Mashed Potato Bar w/Assorted Toppings ~ Chocolate Fondue
Candy Table ~ Ice Cream Sundae Bar
Espresso, Flavored Coffees & Herbal Teas

Sweet Sixteen Pricing

<i>Vintage</i>	\$40.00
<i>Formal</i>	\$45.00
<i>Majestic</i>	\$50.00
<i>Ultimate</i>	\$60.00 (5 hour Party)

Prices Based on Friday Night or Sunday
Saturday Night: \$7.00pp Additional Fee
Except on Ultimate Package

Security: \$200.00

Minimum Guarantee of Guests
Please Add 7% tax and 20% gratuity

Payment Schedule

\$500.00 Deposit in Cash or Check required upon signing of contract
Balance due 7 days prior to event

Payments made in Cash or by Certified Check, payable to Dining on Main LLC

SELECTIONS

Hors D'Oeuvres Menu

(Please Select Eight)

Quesadillas ~ Stuffed Mushrooms ~ Cheese Potato Puffs ~ Potato Puffs ~ Cocktail Franks
Chicken Satay ~ Filet Mignon Kabobs ~ Mozzarella Sticks ~ Tomato & Mozzarella Skewers
Stuffed Clams ~ Clams Oreganatto ~ Assorted Quiche ~ Jalapeño Poppers
Tomato & Basil Bruschettas ~ Mini Pizzettes ~ Chicken Spring Rolls ~ Pork Spring Rolls
Duck Spring Rolls ~ Beef Empanadas ~ Vegetable Spring Rolls ~ Pineapple Fritters
Shrimp Dumplings ~ Avocado Dumplings ~ Fried Calamari ~ Fried Ravioli
Swedish Meatballs ~ Chicken Wings ~ Duck Confit Croquettes ~ Mushroom Risotto Cakes
Lobster Risotto Cakes ~ Tuscan Bean Bruschettas ~ Meatball Kabobs

Upgrades

Shrimp Cocktail Martini 4.00 pp ~ Baby Lamb Chops 4.00 pp ~ Crab Cake & Lobster Cakes 4.00 pp

Attended Carving Station 5.00pp

Roasted Dijon Turkey ~ Honey Glazed Ham ~ B.B.Q. Pork Loin ~ Roast beef Au Jus

Mashed Potato Bar 3.00pp

Sweet 16 Cake

Cake Flavors ~ Chocolate ~ Vanilla ~ Golden Butter

Upgrade ~ Caramel Apple ~ Carrot ~ Butter Pecan ~ Mocha ~ Banana ~ White Almond

Cake Fillings ~ Vanilla Pudding ~ Chocolate Pudding ~ Strawberries & Cream

Raspberry ~ Lemon ~ Strawberry

Upgrade ~ Chocolate Mousse ~ White Chocolate Mousse ~ Caramel Apple ~ Cannoli Cream

Cake Frosting ~ Butter Cream

Upgrade ~ Cream Cheese ~ Chocolate ~ Whipped Crème ~

Fondant Cakes 1.25pp ~ Bows 60.00

ITINERARY

1. Review Date, Start and End Time of Party.
2. Review Food & Cake selected (special diets, vegetarian, and kid's meals (12 & under ½ priced, 5 & under free). If feeding Vendors, ½ Priced. Champagne Toast, Champagne Display.
3. Review Floor Plan Room Lay-Out: Seating Lay-Out, Additional Tables: DJ table, Cake Table, Gift Table, Cocktail Tables in Bar Area, Centerpieces
4. How many favors at each table.
5. Menu Cards, Place Card table- place cards are be given in ABC order.
6. Select Napkin Colors- white, cream, sand, black, red, burgundy, gold, lt. blue, royal blue, Chocolate navy blue, hot pink, lt. pink, silver, lavender, purple, peach, sage green, hunter green, dusty rose.
7. Select Tablecloth Color- white, cream, sand or black
8. Go over liquor list & Bartender.
9. Go over Vendors & special instructions.

Liquor

Name: _____ Phone: _____

We can help you select the type and the quantity. You can bring it in, or you/we can place the order on your behalf to a local liquor store for them to deliver. We supply the soda, juices, mixers, & fruit.

You also contract separately for a bartender. The rate for a bartender is:

\$150.00 with a tip jar \$200.00 without tip jar Wine & Beer \$75.00

2 Bartenders: 125 each w/tip jar, 2 Bartenders: 175.00 each without tip jar; Overtime is \$50.00 per hour

Vodkas

Absolut, Smirnoff, Stoli, Grey Goose, Finlandia, Belevedere, Sky. Kettle One, Svedka

Gins

Beefeater, Bombay, Tanqueray, Gordons, Seagrams

Scotches

Johnnie Walker (red, black & gold), Dewar's, Chivas Regal, Glenlivet

Whiskeys

Jack Daniels, Jim Beam, Crown Royal, Southern Comfort, Seagrams 7

Rums

Bacardi (white & gold), Captain Morgan Spiced, Malibu

Tequilas

Jose Cuervo Gold, Cabo Wabo, Don Julio

Cordials

Amaretto, Baileys Irish Cream, Kahluha, Zambuca, B&B, Grand Marnier, Chambord, Crème de Cacao, Crème de Mint, Cointreau, Curacao

Mixers

Apple Pucker, Cosmo Mix, Dry Vermouth, Sweet Vermouth, Mango, Pomegranate

Cocktail List

Cosmopolitan, Martinis (Apple, Watermelon, Dirty), Sea Breeze, Bay Breeze, Gin & Tonic, Rum & Coke, Pina Coladas, Margheritas, White & Black Russian, Seven & Seven, Manhattan, Vodka & Cranberry

Wine List

Reds- Merlot, Cabernet, Pinot Noir, Shiraz, Mouton Cadet, Chianti, Amarone
Whites- Pinot Grigio, Vouvray, Chardonnay, Sauvignon Blanc, White Zinfandel

Beer List

Domestic Beers

Coors, Coors Light, Budweiser, Bud Lite, Miller Lite, Yuengling, Sam Adams lager and light

Imported Beers

Amstel Lite, Heineken, Heineken Light, Corona, Corona Light, Blue Moon, Bass Ale, Becks,

Planning Aid

Music

Express Entertainment (Larry) 732-863-9300
Odyssey Entertainment (Duane) 609-971-0339
Music Express (Richie) 732-622-2904

Photographers

Craig Pittelli Photography 856-885-8527
Freehold Photography (Jeff) 732-577-8879
Eugenio Photography (Eugine) 973-980 -9132

Video

MV Digital Video (Kurt) 917 757 5967

Photo Favors & Booth

732-863-9300

Party Planner

Kathy Goldstein Events 732 672-0282
Aviance Event Planning (Larry) 1-866-432-6694
It's Your Party (Bonnie) 732-431-0999
Glitter Connection 732-536-7239

Florist

Especially for you Florist (Marlene) 732-431-0099
Rose Petal & Lace 732-613-0053

Invitations

Muriel Meiskin 732-462-8304

Calligraphy

Calligraphy by Lucille 732-742-4033

Hotel

Radisson Hotel 732-780-3870
Hepburn House B&B 732-462-7696
Days Inn 732-462-3450
Colts Neck Inn 732-409-1200

Limousines

First Class Limos 732-972-3200
Santos Limos 732-596-1100
Fancy limos 866-409-9961

Apparel

Ultimate Fashions Sweet 16 Dresses 732-750-1174

Security (Dave)

347-723-7841

Casino Tables

732- 446 - 1836