

Courtyard On Main



Weddings

*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

Vintage Banquet Cocktail Hour

Butler Style Hors d' Oeuvres

Passed 30 Minutes by White Gloved Attendants

Reception

1st Course

Appetizer

Chef's Selection of Soup

(Select 1)

*Lobster Bisque ~ Harvest ~ Mushroom ~ Corn Chowder ~ Pasta Fagioli
Or*

Gourmet Pasta

(Select 1)

Rigatoni w/Roasted Garlic Cream ~ Penne Alla Vodka ~ Bowtie Pomodoro

2nd Course

Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Fresh Baked Rolls w/Sweet Honey Butter

3rd Course

Entrée Selections

(Select 3)

*French Roasted Chicken Breast w/ Francese
or Marsala or Picatta Sauce*

Mango Salmon over Fragrant Rice

Herb Seared Tilapia over Lobster Mashed Potatoes

Glazed Pork Tenderloin w/Roasted Corn Salsa

Eggplant Rollantini w/Basil Risotto

Vegetarian Selections Available Upon Request

Dessert

Wedding Cake

Soda, Coffee & Tea Service

Saturday Afternoon & Sunday \$50.00 pp

Please add 7% tax and 20% gratuity

4 Hour Affair in Regale Room

**Flexible Minimum Number of Guests*

Elegant Banquet

Cocktail Hour ***Butler Style Hors d' Oeuvres***

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display
Vegetable Crudités ~ Hummus Crostini ~ Tuscan Bean Bruschettas

Reception

1st Course

Appetizer

Chef's Selection of Soup

(Select 1)

Lobster Bisque ~ Harvest Bisque ~ Minestrone ~ Corn Chowder ~ Pasta Fagioli
Or

Gourmet Pasta

(Select 1)

Rigatoni w/Roasted Garlic Cream ~ Penne Alla Vodka ~ Bowtie Pomodoro

2nd Course

Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Fresh Baked Rolls w/Sweet Honey Butter

3rd Course

Entrée Selections

(Select 3)

French Roasted Chicken Breast w/ Francese, Marsala or Picatta Sauce

Mango Salmon over Fragrant Rice

Herb Seared Tilapia over Lobster Mashed Potatoes

Glazed Pork Tenderloin w/Roasted Corn Salsa

Eggplant Rollantini w/Basil Risotto

Vegetarian Selections Available Upon Request

Dessert

Custom Wedding Cake

Soda, Coffee & Tea Service

Saturday Evening \$63.00 pp All Other Times \$55.00 pp

Please add 7% tax and 20% gratuity

**Special Discounts for Selected Dates*

**Flexible Minimum Number of Guests*

Formal Banquet
Cocktail Hour
Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display

Vegetable Crudités ~ Cheese Display ~ Bruschettas

Hot Chafing Dish Display

Selection of 3 Gourmet Dishes

Reception

1st Course ~Appetizer

(Select 1 of the 3 choices. When choosing soup or pasta, pick 1 choice)

- Mushroom Volauvent

In Puff Pastry Shell, Roasted Garlic Cream

- Chef's Selection of Soup

Harvest ~ Mushroom ~ Corn Chowder ~ Lobster Bisque

- Gourmet Pasta

Rigatoni w/Roasted Garlic Cream ~ Penne Alla Vodka ~ Bowtie Pomodoro

2nd Course ~ Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Fresh Baked Rolls w/Sweet Honey Butter

3rd Course

Entrée Selections

(Select 3)

French Roasted Chicken Breast w/ Francese, Marsala or Picatta Sauce

Mango Salmon over Fragrant Rice

Herb Seared Tilapia over Lobster Mashed Potatoes

Aged Prime Rib of Beef w/Cabernet Demi-Glace

Slow Braised Short Ribs w/Creamed Spinach

Glazed Pork Tenderloin w/Roasted Corn Salsa

Eggplant Rollantini w/Basil Risotto

Vegetarian Selections Available Upon Request

Dessert

Custom Wedding Cake ~ Ice Cream Sundae Bar

Soda, Coffee & Tea Service

Saturday Evening \$73.00 pp All Other Times \$65.00 pp

Please add 7% tax and 20% gratuity

**Special Discounts for Selected Dates*

**Flexible Minimum Number of Guests*

Classic Banquet

Cocktail Hour

Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display

Vegetable Crudités ~ Fresh Fruit Display ~ Cheese Display ~ Bruschettas

Hot Chafing Dish Display

Selection of 3 Gourmet Dishes

Chef's Attended Stations

(Select 1)

Pasta ~ Oriental Wok ~ Crepe ~ Fajita ~ Mashed Potato ~ Risotto ~ Carving

Reception

1st Course ~ Appetizer

(Select 1 of the 3 choices. When choosing soup or pasta, pick 1 choice)

- Mushroom Volauvent

In Puff Pastry Shell, Roasted Garlic Cream

- Chef's Selection of Soup

Harvest ~ Mushroom ~ Corn Chowder ~ Lobster Bisque

- Gourmet Pasta

Rigatoni w/Roasted Garlic Cream ~ Penne Alla Vodka ~ Bowtie Pomodoro

2nd Course ~ Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Fresh Baked Rolls w/Sweet Honey Butter

Intermezzo

3rd Course

Entrée Selections

(Select 3)

French Roasted Chicken Breast w/ Francese, or Marsala, or Picatta Sauce

Mango Salmon over Fragrant Rice or Herb Seared Tilapia over Lobster Mashed Potatoes

Aged Prime Rib of Beef w/Cabernet Demi-Glace

Slow Braised Short Ribs w/Creamed Spinach

Glazed Pork Tenderloin w/Roasted Corn Salsa

Vegetarian Selections Available Upon Request

Dessert

Custom Wedding Cake ~ Ice Cream Sundae Bar ~ Chocolate Fondue Fountain

Soda, Coffee & Tea Service

Saturday Evening \$83.00 pp All Other Times \$75.00 pp

Please add 7% tax and 20% gratuity

**Special Discounts for Selected Dates*

**Flexible Minimum Number of Guests*

Regale Banquet

Cocktail Hour

Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display Table

Fresh Vegetable Crudités ~ Fresh Fruit Display ~ International Cheese Display

Hot Chafing Dish Display

Selection of 5 Gourmet Dishes

Chef's Attended Stations

(Select 1)

Pasta ~ Oriental Wok ~ Crepe ~ Fajita ~ Risotto

Carving Station

(Select 2)

Maple Ham ~ Honey Dijon Turkey ~ Leg of Lamb ~ Glazed Pork Loin ~ Herb Crusted Roast Beef

Gourmet Mashed Potato Bar

Lobster, Garlic & Sweet Mashed Potatoes with Chives, Bacon, & Sour Cream

Reception

1st Course ~ Appetizer

(Select 1 of the 3 choices. When choosing soup or pasta, pick 1 choice)

-Seafood or Wild Mushroom Volauvent

In Puff Pastry, Roasted garlic Cream

- Chef's Selection of Soup

Harvest ~ Truffled Mushroom ~ Corn Chowder ~ Lobster Bisque

- Gourmet Pasta

Penne Alla Vodka ~ Lobster Pillows ~ Penne Pomodoro ~ Rigatoni w/Roasted Garlic Cream

2nd Course ~Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Fresh Baked Rolls w/Sweet Honey Butter

Intermezzo

3rd Course ~ Entrée Selections

(Select 3)

French Roasted Chicken Breast w/ Truffled Scented Demi-Glace

Mango Salmon over Fragrant Rice ~ Tilapia over Lobster Mashed Potatoes

Crab Crusted Mahi- Mahi over Lobster Mashed Potatoes

Filet Mignon w/ Wild Mushroom Sauté, Demi-Glace

Glazed Pork Tenderloin w/Roasted Corn Salsa

Vegetarian Selections Available Upon Request

Dessert

Custom Wedding Cake Chocolate Fondue Fountain

Ice Cream Sundae Bar ~ Espresso ~ Cappuccinos ~ Flavored Coffees ~ Herbal Teas

Saturday Evening \$100.00

All Other Times \$90.00 pp

Please add 7% tax and 20% gratuity

Special Discounts for Selected Dates

**Flexible Minimum Number of Guests*

Black Tie Banquet

Champagne Display w/French Chambord

Butler Style Hors d' Oeuvres

Selection of 8 upgraded Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display Table

Vegetable Crudités ~ Fresh Fruit Display ~ International Cheese Display

Hot Chafing Dish Display

Selection of 5 Gourmet Dishes

Chef's Attended Stations

(Select 2)

Pasta ~ Oriental Wok ~ Crepe ~ Fajita ~ Mashed Potato ~ Risotto

Carving Station

(Select 2)

Maple Ham ~ Dijon Turkey ~ Leg of Lamb ~ Pork Loin ~ Herb Crusted Roast Beef

Gourmet Mashed Potato Bar

Lobster, Garlic & Sweet Mashed Potatoes with Chives, Bacon, & Sour Cream

Appetizer

(Select 1 of the 3 choices. When choosing soup or pasta, pick 1 choice)

- Lobster or Mushroom Volauvent

In Puff Pastry, Roasted garlic Cream

- Chef's Selection of Soup

Harvest ~ Truffled Mushroom ~ Corn Chowder ~ Lobster Bisque

- Gourmet Pasta

Penne Alla Vodka ~ Lobster Pillows ~ Penne Pomodoro ~ Rigatoni w/Roasted Garlic Cream

Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Intermezzo

Entrée Selections

(Select 4)

French Roasted Chicken Breast w/ Truffled Scented Demi-Glace

Mango Salmon over Fragrant Rice ~ Tilapia over Lobster Mashed Potatoes

Crab Crusted Mahi-Mahi over Lobster mashed Potatoes

Aged Prime Rib of Beef w/Cabernet Demi-Glace

Filet Mignon w/ Wild Mushroom Sauté, Demi-Glace

Glazed Pork Tenderloin w/Roasted Corn Salsa

Rack of Lamb w/Lentils, Mint Demi-Glace

Vegetarian Selections Available Upon Request

Dessert

Custom Wedding Cake ~ Viennese Table ~ Chocolate Fondue Fountain

Ice Cream Sundae Bar ~ Espresso ~ Cappuccinos ~ Flavored Coffees ~ Herbal Teas

Saturday Evening \$125.00 pp All Other Times \$115.00pp

Please add 7% tax and 20% gratuity

**Special Discounts for Selected Dates*

**Flexible Minimum Number of Guests*

Crystal Buffet

Cocktail Hour

Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display

*Fresh Vegetable Crudités ~ Cheese Display
Hummus Crostini ~ Tuscan Bean Bruschettas*

Chef's Attended Stations

(Select 1)

Pasta ~ Oriental Wok ~ Crepe ~ Fajita ~ Risotto

Reception

1st Course

Chef's Selection of Soup

(Select 1)

*Harvest Bisque ~ Pasta Fagioli ~ Lobster Bisque ~ Corn Chowder ~ Minestrone
Or*

Gourmet Pasta

Rigatoni w/Roasted Garlic Cream ~ Penne Alla Vodka ~ Bowtie Pomodoro ~ Wild Mushroom Ravioli

2nd Course - Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Buffet

Carving Station

(Select 2)

Maple Ham ~ Dijon Turkey ~ Leg of Lamb ~ Pork Loin ~ Herb Crusted Roast Beef

Gourmet Mashed Potato Bar

Lobster, Garlic & Sweet Mashed Potatoes with Chives, Bacon, & Sour Cream

Chafer Selections

(Select 5)

*Chicken Francese ~ Chicken Marsala ~ Chicken Piccata ~ Chicken Parmigiana
Eggplant Rollantini ~ Salmon Dijon ~ Mango Salmon ~ Wok Vegetable Stir-Fry
Seafood Paella ~ Filet Mignon Teriyaki ~ Beef & Broccoli ~ Chicken & Broccoli
Tortellini Milano ~ Penne Alla Vodka ~ Stuffed Shells ~ Baked Ziti ~ Mushroom Ravioli
Cheese Ravioli ~ Tortellini Milano ~ Sausage & Peppers ~ Vegetable Risotto
Roasted Potatoes ~ Julienne Vegetables ~ Balsamic Grilled Vegetables*

Vegetarian Selections Available Upon Request

Dessert

Custom Wedding Cake ~ Ice Cream Bar

Soda, Coffee & Tea Service

Saturday Evening \$75.00 pp All Other Times \$68.00 pp

Please add 7% tax and 20% gratuity

**Special Discounts for Selected Dates*

**Flexible Minimum Number of Guests*

Regal Buffet

Cocktail Hour

Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 30 Minutes by White Gloved Attendants

Reception

Chef's Selection of Soup

(Select 1)

Harvest Bisque ~ Pasta Fagioli ~ Lobster Bisque

Corn Chowder ~ Minestrone

Cold Buffet Display

Bistro Salad ~ Caesar Salad ~ Mozzarella & Tomato Basil

Gourmet Mashed Potato Bar

Lobster, Garlic & Sweet Mashed Potatoes with Chives, Bacon, & Sour Cream

Chafer Selections

(Select 5)

Chicken Francese ~ Chicken Marsala ~ Chicken Piccata ~ Chicken Parmigiana

Eggplant Rollantini ~ Salmon Dijon ~ Mango Salmon ~ Wok Vegetable Stir-Fry

Seafood Paella ~ Filet Mignon Teriyaki ~ Beef & Broccoli ~ Chicken & Broccoli

Tortellini Milano ~ Penne Alla Vodka ~ Stuffed Shells ~ Baked Ziti ~ Mushroom Ravioli

Cheese Ravioli ~ Tortellini Milano ~ Sausage & Peppers ~ Vegetable Risotto

Roasted Potatoes ~ Julienne Vegetables ~ Balsamic Grilled Vegetables

Vegetarian Selections Available Upon Request

Dessert

Wedding Cake

Soda, Coffee & Tea Service

Saturday Afternoon & Sunday \$45.00 pp

Please add 7% tax and 20% gratuity

4 Hour Affair in Regale Room

**Flexible Minimum Number of Guests*

Grande Buffet

Cocktail Hour

Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display

Vegetable Crudités ~ Hummus Crostini ~ Tuscan Bean Bruschettas

Reception

Chef's Selection of Soup

(Select 1)

Harvest Bisque ~ Pasta Fagioli ~ Lobster Bisque

Corn Chowder ~ Minestrone

Cold Buffet Display

Bistro Salad ~ Caesar Salad ~ Pasta Salad

Mozzarella & Tomato Basil

Carving Station

(Select 2)

Maple Ham ~ Honey Dijon Turkey ~ Leg of Lamb

Glazed Pork Loin ~ Herb Crusted Roast Beef

Gourmet Mashed Potato Bar

Lobster, Garlic & Sweet Mashed Potatoes with Chives, Bacon, & Sour Cream

Chafer Selections

(Select 5)

Chicken Francese ~ Chicken Marsala ~ Chicken Piccata ~ Chicken Parmigiana

Eggplant Rollantini ~ Salmon Dijon ~ Mango Salmon ~ Wok Vegetable Stir-Fry

Seafood Paella ~ Filet Mignon Teriyaki ~ Beef & Broccoli ~ Chicken & Broccoli

Tortellini Milano ~ Penne Alla Vodka ~ Stuffed Shells ~ Baked Ziti ~ Mushroom Ravioli

Cheese Ravioli ~ Tortellini Milano ~ Sausage & Peppers ~ Vegetable Risotto

Roasted Potatoes ~ Julienne Vegetables ~ Balsamic Grilled Vegetables

Vegetarian Selections Available Upon Request

Dessert

Custom Wedding Cake

Soda, Coffee & Tea Service

Saturday Evening \$60.00 pp All Other Times \$55.00 pp

Please add 7% tax and 20% gratuity

**Special Discounts for Selected Dates*

**Certain Minimums Apply*

Royale Buffet

Cocktail Hour

Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display

*Vegetable Crudités ~ Hummus Crostini
Cheese Display ~ Tuscan Bean Bruschettas*

Chef's Attended Stations

(Select 1)

Pasta ~ Oriental Wok ~ Crepe ~ Fajita ~ Risotto

Reception

Chef's Selection of Soup

(Select 1)

*Harvest Bisque ~ Pasta Fagioli ~ Lobster Bisque
Wild Mushroom Bisque ~ Minestrone*

Cold Buffet Display

*Bistro Salad ~ Caesar Salad ~ Pasta Salad
Mozzarella & Tomato Basil*

Carving Station

(Select 2)

*Maple Ham ~ Honey Dijon Turkey ~ Leg of Lamb
Glazed Pork Loin ~ Herb Crusted Roast Beef*

Gourmet Mashed Potato Bar

Lobster & Garlic Mashed Potatoes with Chives, Bacon, & Sour Cream

Chafer Selections

(Select 5)

*Chicken Francese ~ Chicken Marsala ~ Chicken Piccata ~ Chicken Parmigiana
Eggplant Rollantini ~ Salmon Dijon ~ Mango Salmon ~ Wok Vegetable Stir-Fry
Seafood Paella ~ Filet Mignon Teriyaki ~ Beef & Broccoli ~ Chicken & Broccoli
Tortellini Milano ~ Penne Alla Vodka ~ Stuffed Shells ~ Baked Ziti ~ Mushroom Ravioli
Cheese Ravioli ~ Tortellini Milano ~ Sausage & Peppers ~ Vegetable Risotto
Roasted Potatoes ~ Julienne Vegetables ~ Balsamic Grilled Vegetables*

Dessert

Custom Wedding Cake ~ Ice Cream Bar

Soda, Coffee & Tea Service

Saturday Evening \$68.00 pp All Other Times \$63.00 pp

Please add 7% tax and 20% gratuity

**Special Discounts for Selected Dates*

**Certain Minimums Apply*

Wedding Features

*Cocktail Hour in a Manhattan Style Room ~ Silk Floral Centerpieces
White Gloved Attendants ~ Bridal Suite ~ Linen Color
Choice of Colored Napkins ~ Exquisite Food Rated 3 1/2 Stars
Skirted Cake Table ~ Custom Wedding Cake*

Wedding Start Times

*Saturday Afternoon ~ 11:00 am to 1:00 pm
Saturday Evening 5:00 to 6:30pm Friday & Sunday Flexible*

Overtime- \$250.00 Half Hour \$500.00 Full Hour

Maitre'd fee: \$200.00

Please add 7% tax and 20% gratuity to all Pricing

\$1,000.00 Deposit in Cash or Check required upon signing of contract

40 Percent additional required in cash six months prior to event in cash

Final Count & Balance due 7 days prior to event

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

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 ~ Mini Pizzettes ~ Jalapeño Poppers
Tomato & Basil Bruschettas ~ 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 Croquets ~ Potato Croquets ~ Mushroom Risotto Cakes ~ Lobster Risotto Cakes
Tuscan Bean Bruschettas ~ Samosas ~ Chipotle Hummus Crostini*

Upgrades

Shrimp Cocktail Martini 6.00 pp ~ Lamb Chops ~ 6.00 pp ~ Crab Cake & Lobster Cakes 6.00 pp

Chafing Dish Choices

*Eggplant Rollantini ~ Seafood Paella ~ Filet Mignon Teriyaki ~ Penne Alla Vodka
Swedish Meatballs ~ Vegetable Tempura ~ Fried Calamari ~ Mussels Marinara ~ Zuppa Di Clams
Baked Ziti ~ Chicken Francese ~ Chicken Piccata ~ Chicken Marsala ~ Chicken Balsamic
Chicken Primavera ~ Sesame Chicken ~ Soy Glazed Chicken ~ Chicken Parm ~ Honey Mustard Chicken
Chicken Milano ~ Coconut Chicken ~ Chicken w/Broccoli ~ Vegetable Risotto ~ Mushroom Risotto
Wok Vegetable Stir-Fry ~ Short Rib Ravioli ~ Roasted Potatoes ~ Julienne Vegetable Scampi
Roasted Garlic Mashed Potatoes ~ Jasmine Rice w/Toasted Almonds ~ Sliced Roast Beef Au Jus
Balsamic Grilled Vegetables ~ Pineapple & Ham ~ Chipotle Pork ~ Vegetable Fried Rice
Sausage & Peppers ~ B.B.Q Spare Ribs ~ Chicken Wings ~ Beef Bourguignon
Beef & Broccoli ~ Baked Ziti ~ Penne Primavera ~ Lasagna ~ Stuffed Shells
Gnocci Al Forno ~ Tortellini Alfredo Cavatelli & Broccoli ~ Penne Pomodoro w Basil*

Carving Station

5.00 pp for One Selection ~ 7.00 pp for Two Selections

*Roasted Dijon Turkey ~ Honey Glazed Ham
B.B.Q. Pork Loin ~ Roast Beef Au Jus ~ Leg of Lamb*

Attended Station

5.00 pp for One Selection ~ 8.00 pp for Two Selections

*Oriental Wok Station ~ Soy Gingered Vegetables ~ Cilantro Chicken ~ Sesame Beef ~ Lo Mein Noodles
Pasta Station ~ Penne Pasta with Your Choice of Two Sauces ~ Alla Vodka ~ Basil Pomodoro ~ Alfredo
Mashed Potato Bar ~ Roasted Garlic, Lobster & Sweet Mashed Potatoes ~ Assorted Toppings
Fajita Station ~ Chicken ~ Beef ~ Peppers & Onions ~ Cheddar Cheese ~ Tomatoes
Crepes Station ~ Duck Confit ~ Chicken ~ Beef ~ Wild Mushrooms ~ Roasted Garlic Cream
Risotto Station ~ Vegetable ~ Wild Mushroom ~ Asparagus ~ Short Rib ~ Rock Shrimp*

Upgrades to Attended Stations

*Scampi Station ~ Fresh Shrimp and Scallops Tossed with Garlic, Lemon and Wine Over Rice 7.00 pp
Raw Bar ~ Shrimp ~ Clams ~ Oysters ~ Crab Claws over Bed of Ice ~ 12.00 pp*

Wedding Cake

*Cake Flavors ~ Chocolate ~ Vanilla ~ Golden Butter ~ Lemon
Upgrade ~ Caramel Apple ~ Carrot ~ Butter Pecan ~ Mocha ~ Banana ~ White Almond*

*Cake Fillings ~ Vanilla Pudding ~ Chocolate Pudding ~ Strawberry
Strawberries & Cream ~ Raspberry ~ Lemon
Upgrade ~ Chocolate Mousse ~ White Chocolate Mousse ~ Caramel Apple ~ Cannoli Cream*

*Cake Frosting ~ Butter Cream
Upgrade ~ Cream Cheese ~ Chocolate ~ Fondant ~ Whipped Crème ~ Bows*

Wedding Cake Upgrades

Apple Spice Cake with Caramel Apple Filling and Cream Cheese Icing
Hazelnut Cake with Espresso Butter Cream
Chocolate Kaluha Cake with Raspberry and Cream Cheese Filling
Chocolate Cake with Cookies and Cream Filling
Banana Cake with French Custard
Bailey's Irish cream with Chocolate Mousse and Butter Cream
Fondant Cakes
Upgrades Start at 1.75 per Slice

Dessert Upgrades

Ice Cream Bar *Chocolate ~ Vanilla ~ Strawberry ~ with Assorted Candy Toppings* 4.00 pp
Gelato & Sorbet Bar *Mango & Orange Sorbet ~ Vanilla Bean & Dark Chocolate Gelato* 4.50 pp
Chocolate Fondue Fountain *Fresh Fruit ~ Pretzels ~ Marshmallows ~ Pound Cake* 5.00 pp
Italian Pastries & Cookies *Assortment of mini Pastries & Italian Cookies* 3.50 pp
Viennese Table *Assorted Cakes, Cookies, Pastries & Fresh Fruit* 9.00 pp
~ Add Chocolate Fondue to Viennese Table 12.00 pp

Ceremony Set-up 200.00
(Includes ceremony arch)

Decorative Upgrades

<i>Tent</i>	500.00
<i>Ice Sculpture & Shot Slide (Luge)</i>	450.00
<i>Ice Sculpture</i>	300.00
<i>Lumineres</i>	150.00
<i>Tuille</i>	100.00
<i>Votives</i>	75.00
<i>Runner</i>	45.00

Wedding Itinerary

1. *Review Date, Start and End Time of Wedding & Ceremony- Yes – No - Start Time: Cocktail hour to follow*
2. *Review Food & Wedding Cake selected (special diets, vegetarian, and kid's meals (12 & under ½ Priced 3 & under free). If feeding Vendors, ½ priced, Champagne Toast, Champagne Display*
3. *Review Floor Plan – Sweetheart Table, Room Lay-Out: Seating Lay-Out, Additional Tables: DJ table, Wedding Cake Table, Gift Table, Cocktail Tables in Bar Area, Bringing Centerpieces Our Centerpieces Yes –No Brides Family, Table 1 Grooms Family, Table*
4. *How many Favors at each table*s
5. *Menu Cards, Place Card table - place cards are to 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. *Reception Items- Sign-in book, Toasting glasses, Cake knife, Cake topper, Money holder, Courtesy Baskets for Bathrooms, Camera, Favors, Place Cards.*
9. *Bartender- \$150.00 w/ tip ~ \$200 no tip ~ Overtime: 50.00 per ½ hour*
10. *Maitre fee- 200.00*

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, limes, lemons, olives and cherries. Overtime is \$50.00 per hour

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,

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 (Eugene) 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 732-750-1174
Sweet 16 Dresses

Security (Dave)

347-723-7841

Casino Tables

732- 446 - 1836