



## *Wedding Packages*

*All Wedding Packages Include the Following:*

Choice of Two or Three Entrees (See Individual Package Details)

Dinner Rolls with Butter

Vegetable and Starch

Custom Designed Tiered Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas

Bride and Groom Signature Drinks

Floor Length Ivory or White Linens

Complimentary Candle Votives for Cocktail Tables

Complimentary Suite for the Wedding Couple on the Night of the Wedding

Complimentary Upgrades for the Parents of the Wedding Couple

Special Discounted Room Rates for Overnight Guests

Wedding Night Amenity

Complimentary Wedding Menu Tasting for up to Six (6) People

Coat Check (Seasonal)

Bartender and Chef Fees

Uplighting

Marriott Bonvoy Event Points

Personalized Planning with a Marriott Certified Wedding Planner

*Additional Costs:*

Valet

Ceremony Fee

Outdoor Ceremony Fee / Outdoor Chair Fee

## *Wedding Packages*

### ***Silver Package***

One Hour Cocktail Reception  
Choice of Six White Glove Butler – Passed Hors D'oeuvres  
Three Display Stations  
Champagne Toast  
Five Hour Premium Open Bar  
Three Course Dinner Includes: Salad, Choice of Two Entrees and  
Custom Designed Wedding Cake  
*\$129.00 Per Person + 6.625% NJ State Tax and 24% Service*

### ***Gold Package***

One Hour Cocktail Reception  
Choice of Eight White Glove Butler – Passed Hors d'oeuvres  
Four Display Stations  
Champagne Toast  
Five Hour Premium Open Bar  
Four Course Dinner Includes: Appetizer, Salad, Choice of Two Entrees and  
Custom Designed Wedding Cake  
*\$139.00 Per Person + 6.625% NJ State Tax and 24% Service*

### ***Platinum Package***

One Hour Cocktail Reception  
Choice of Ten White Glove Butler – Passed Hors d'oeuvres  
Five Display Stations  
Champagne Toast  
Five Hour Premium Open Bar  
Five Course Dinner Includes: Appetizer, Salad, Intermezzo, Choice of Three Entrees and  
Custom Designed Wedding Cake  
*\$149.00 Per Person + 6.625% NJ State Tax and 24% Service*

*White Glove Butler – Passed Hors D'oeuvres*

*Cold*

Rare Filet on Focaccia, Horseradish Caper Mayo

Smoked Salmon Mousse on Black Bread, Herb Cream Cheese

Tomato and Mozzarella on Focaccia, Basil Pesto

Grape Tomato, Mozzarella Cherry and Basil Sate

Hummus on Pita Chip

Shrimp Cocktail

*Hot*

Teriyaki Beef Sate, Teriyaki Sauce

Philly Cheesesteak Dumpling

Mini Beef Wellington

Short Rib Pot Pie

Sesame Franks, Spicy Brown Mustard

Southwest Chicken Spring Roll, Salsa

Sesame Chicken Skewer, Honey Mustard

Peanut Chicken Skewer, Peanut Sauce

Chicken Cordon Bleu

Buffalo Chicken Popper, Bleu Cheese Dressing

Chipotle Shrimp Empanada, Salsa

Scallops Wrapped in Bacon

Coconut Shrimp, Sweet Thai Chili Sauce

Shrimp Spring Roll, Teriyaki Sauce

Crab Cake, Chipotle Aioli

Lobster Newburg Puff

Lobster and Shrimp Spring Roll

Pork Carnita Taquito

Carolina Pulled Pork on Cornbread

Spanakopita

Vegetable Spring Roll, Soy Sauce

Spinach and Boursin Stuffed Mushrooms

Risotto Croquette with Asparagus and Wild Mushroom

Potato Croquette with White Truffles

Samosa

## *Wedding Stations*

### ***Imported and Domestic Cheese***

International and Domestic Cheeses, Rustic Sliced Breads, Toasted Crostini, Garnished with Fresh Berries and Dried Fruit

### ***Fruit and Vegetable Display***

Display of Sliced Fresh Seasonal Fruits, Crisp Seasonal Raw Crudité Vegetables, Assorted Grilled Vegetables Served with Warm Parmesan Dip, Herb Oil, Roasted Red Pepper Hummus and Creamy Spinach Dip

### ***Slider Station***

Black Angus Sliders, Homemade Ketchup  
Pulled Pork Sliders, Homemade Barbeque Sauce  
Turkey Sliders, Cranberry Mayonnaise

### ***Rustic Pasta Station***

Rigatoni Pasta with Spinach, Parmesan  
Cream Sauce and Blisted Tomatoes

Penne Ricotta with Sundried Tomatoes,  
Peas, Herbed Ricotta and Roasted Plum Tomato Pomodoro Sauce

### ***Carving Station***

*Choice of One:*

Smoked Barbecued Beef Brisket, Onion Marmalade, Pickled Vegetables

Roasted Sliced Sirloin, Wild Mushroom Pomegranate Demi Jus'

Herb Crusted Pork Loin, Maple Mustard Glaze and Fried Onion Straws

Roast Breast of Turkey, Orange cranberry Compote and Pomeroy Garlic Aioli

Honey Bourbon Glazed Baked Ham, Pineapple Chutney, Grainy Pub Mustard

Rack of Lamb, Rosemary Mint Sauce

### ***Mediterranean Street Cart Station***

Beef, Chicken Kababs and Falafel Gyros, Tzatziki, Harissa, Lettuce, Tomato, White Onion, Pita Bread, Knishes, Hot and Sweet Mustard

### ***Macaroni and Cheese Station***

Shells with Traditional Cheddar, Mezzi Penne with Gruyere, Bacon, Caramelized Onions, BBQ Pork, Broccoli, Wild Mushrooms, Ground Beef

***Scampi Station***

Sauteed Shrimp Scampi, Bay Scallops Scampi, plated over Rice Pilaf, French Ficelle

***Risotto Station***

Classic Milanese and Parmesan Risotto

Toppings to Include: Asparagus, Wild Mushrooms, Caramelized Onions, Spinach, Butternut Squash,  
Braised Beef, Grilled Chicken,

*Choice of One: Shrimp or Scallops*

***Taco Bar Station***

Soft Tortillas with

*Your Choice of Two:*

Mexican Style Beef, Mexican Style Chicken or Siracha Shrimp

Toppings to Include:

Chipotle Slaw, Salsa Fresca, Sour Cream, Cilantro Lime Onions, Jalapeno, Shredded Cheese and Basil

***Potato Station***

*Choice of Two Potatoes:*

Whipped, Smashed, Sweet Mashed, Boardwalk Fries with Butter, Sweet Potato Fries, Waffle Fries

*Choice of Six Toppings:*

Sour Cream, White Truffle Oil, Chives, Ketchup, Bacon, Broccoli, Brown Gravy, Caramelized Onions,  
Chili, Cheddar and Jack Cheese, Scallions, Blue Cheese, Swiss, Roasted Mushrooms

***Wok Station***

In Sizzling Woks, Chef Prepares a Stir Fry Fresh Vegetables, Fried Rice  
Complimented with vegetable Lo Mein Noodles, Chicken and Broccoli

### ***Appetizers***

#### *Choice of One:*

Gnocchi, Garlic Mushroom Brandy Cream Sauce

Penne Pasta, Tomato Basil Sauce

Rigatoni, Vodka Sauce

Fresh Tomato and Mozzarella

Roasted Blue Cheese Risotto

Grilled Vegetable Napoleon: Eggplant, Red Pepper, Zucchini, Squash, Portobello Mushrooms and Mache Greens

### ***Intermezzo***

#### *Choice of One:*

Lemon

Mango

Orange

Raspberry

### ***Salads***

#### *Choice of One:*

Market Green Salad

Mixed Greens, Cucumber, Plum Tomatoes, Toasted Pine Nuts, Feta Cheese, Champagne Vinaigrette

Iceberg Mini Wedge Salad

Cucumbers, Tomatoes, Shaved red Onions, Blue Cheese Vinaigrette

Spinach Salad

Fresh Strawberries, Pistachios, Ricotta Salata Cheese, Strawberry Poppy Seed Vinaigrette

Caesar Style Salad

Hearts of Romaine, Herb Crouton, Parmesan Cheese, Crostini, Creamy Caesar Dressing

Tri- Colored Salad

Arugula, Endive and Radicchio with Fresh Raspberries, Candied Pecans, Crumbled Blue Cheese, Raspberry Honey Vinaigrette

## *Entrees*

### Eggplant Rollatini

Breaded Eggplant Stuffed with Ricotta and Mozzarella, Traditional Marinara

### Chicken Rustico

Sliced Artichoke Hearts, Oven Dried Tomato, Rosemary, Velvety Lemon Butter

### Chicken Rosemarino

Wild Mushrooms, Oven Dried Tomatoes, Rosemary, Demi-Glace

### Chicken Savoy

Tri Colored Bell Peppers, Aged Balsamic, Demi-Glace

### Salmon

Capers, Garlic, White Wine Sauce

### Grilled Atlantic Salmon

White Wine Butter Sauce

### Flounder Florentine

Tender Baby Spinach, Garlic, Cream Sauce

### Flounder Vera Cruz

Oven Baked Roma Tomatoes, Sweet Bell Peppers, Onion, Lemon, White Wine

### Rack of Lamb

Rosemary Crusted Twin Double Cut New Zealand Lamb Chops, Roasted Garlic Au Jus

### Chateaubriand

Sliced Oven Roasted Beef Tenderloin, Shallots, Wild Mushrooms, Tarragon Jus

### Petite Filet

Grilled Filet Mignon, Thyme, Burgundy Reduction

### Accompanied By:

Warm Dinner rolls and Whipped Butter

Custom Designed Wedding Cake

Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

***Bar Package:  
Included With Your Package:***

*Tito's Vodka, Smirnoff Vodka,  
Cruzan Aged Light Rum,  
Bacardi Superior Rum, Captain Morgan Original Spiced,  
Beefeater Gin, Dewar's White Label,  
Makers Mark Bourbon, Jim Beam White Label Bourbon, Canadian Club,  
Jose Cuervo Traditional Silver, Courvoisier VS, Kahlua, DISARONNO Amaretto,  
Hiram Walker Peach Schnapps, Triple Sec,*

*Bud Light, Budweiser, Miller Lite, O'Doul's  
Corona Extra, Stella Artois, Samuel Adams Boston Lager, Amstel Lite*

*Canyon Road Chardonnay, Pinot Grigio,  
Canyon Road Merlot, Cabernet Sauvignon,  
Sutter Home White Zinfandel, J. Roget Champagne*

*Sodas, Mixers, Grapefruit Juice, Orange Juice,  
Cranberry Juice, Grenadine  
Bottled Sparkling and Non-Sparkling Water  
Bloody Mary Mix, Sour Mix and Bar Fruit*

***Available for Upgrade:***

*Tito's, Ketel One, Grey Goose,  
Deep Eddy Ruby Red Grapefruit, Deep Eddy Lemon,  
Tanqueray, Cruzan Rum, Captain Morgan,  
Maker's Mark, Johnnie Walker Red Label, Johnnie Walk Black Label, Glenlivet,  
Sauza 901 Blanco, E&J Gallo, Jack Daniel's, Crown Royal, Courvoisier VSOP  
Bailey's Irish Cream, Kahlua, DISARONNO Amaretto,  
Hiram Walker Peach Schnapps, Apple Pucker, Triple Sec,  
Dry Vermouth, Sweet Vermouth*

*Bud Light, Budweiser, Miller Lite, O'Doul's  
Corona Extra, Stella Artois, Samuel Adams Boston Lager, Amstel Lite*

*Canyon Road Chardonnay, Pinot Grigio,  
Canyon Road Merlot, Cabernet Sauvignon,  
Sutter Home White Zinfandel, J. Roget Champagne*

*Sodas, Mixers, Grapefruit Juice, Orange Juice,  
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