



The Grand Wedding Package

Five Hour Wedding Includes Open Bar with Premium Brand Liquors, Specialty Signature Drink, Twelve Butler Passed Hors D'oeuvres, Five Stationed Hors D'oeuvres, Champagne Toast, Tableside Wine with your entrée, Four Course Plated Dinner, which includes a Customized Wedding Cake, Venetian Table and International Coffee Bar. Guests will be greeted with Champagne upon arrival of Cocktail Hour.

One of the most important aspects of a Wedding Reception is the level of quality and service you and your guests will be given. Your Wedding Director will serve as your personal consultant, orchestrate wedding rehearsal and ceremony, organize family members and bridal party for processional and implement the timeline from the introductions to the cake cutting, ensuring that every last detail is attended to for a memorable and personalized wedding day. An Event and General Manager to oversee entire wedding reception. Wedding Director to help plan and execute all of your wedding details and a Personal Bridal Attendant throughout your wedding reception.

Let us help create your dream wedding together!

The Grand Wedding Inclusions

- ~FIVE HOUR PREMIUM BRAND OPEN BAR WITH COMPLIMENTARY BARTENDER FEES
- ~SIGNATURE DRINK OFFERED AT COCKTAIL HOUR AND AT THE BAR DURING THE RECEPTION
- ~GUEST WILL BE GREETED WITH CHAMPAGNE UPON THEIR ARRIVAL OF COCKTAIL HOUR
 - ~TABLESIDE WINE SERVICE DURING DINNER
 - ~CUSTOMIZED WEDDING CAKE WITH ONE OF OUR BAKERY VENDORS
 - ~MAITRE'D TO DIRECT YOUR GUESTS
 - ~EVENT GENERAL MANAGER TO OVERSEE YOUR ENTIRE WEDDING RECEPTION
 - ~WEDDING DIRECTOR TO HELP PLAN AND EXECUTE ALL YOUR WEDDING DETAILS
 - ~PERSONAL BRIDAL ATTENDANT THROUGHOUT WEDDING RECEPTION
 - ~FLOOR LENGTH SPECIALTY UPGRADED LINENS
 - ~CHAIR COVERS AND SASH OR CHIAVARI CHAIRS
 - ~VOTIVE CANDLES AND TABLE NUMBERS
 - ~INDIVIDUALIZED FLOOR PLANS
 - ~PROVIDES PREFERRED VENDOR LIST
 - ~PRIVATE BRIDAL ROOM
- ~GROOM SUITE AVAILABLE WHEN A CEREMONY IS ADDED TO THE PACKAGE
- ~INTIMATE TASTING FOR THE BRIDE AND GROOM OF YOUR (3) ENTREES
- ~AUDIO VISUAL FOR A PICTURE SLIDESHOW DURING COCKTAIL HOUR
- *CUSTOM UP-LIGHTING THROUGHOUT VENUE INCLUDING THE GRAND BALLROOM
 - *CUSTOM GOBO MONOGRAM
- * SILVER CANDELABRA CENTERPIECES WITH MATCHING CRYSTAL ACCENT CANDLES



Cocktail Hour

Champagne Greeting

Butler Passed Hors D'oeuvres

- ~Sea Scallops wrapped in Bacon
- ~Shrimp Shooters
- ~Mushrooms stuffed with Crabmeat
- ~Mushrooms stuffed with Sausage
- ~French Fry Shooter
- ~Potato Waffle Beef Sliders
- ~Risotto Cakes
- ~Vegetable Spring rolls
- ~Philly Cheese Steak Stuffed Bread
- ~Spinach Stuffed Bread
- ~Baked Apple & Brie Pastry Puff
- ~Mini Franks in a Blanket

Old World Tuscan Table

An Assortment of Grilled Marinated Zucchini, Yellow Squash, Eggplant, Asparagus, sautéed Mushroom Caps, Artichoke Hearts, Yellow and Red Bell Peppers, Mediterranean Olives and Sun Dried Tomatoes with our Rustic Italian Meat and Imported Cheese Board with Prosciutto, Dried Sausage, Soppressata, Shaved Parmesan Cheese, Cheddar and Swiss Cheese with Long Hot Peppers. Accompanied with Seasoned Breaded Mushrooms, Breaded Eggplant layered with Fresh Tomato and Mozzarella Cheese, Fresh Tomato and Mozzarella Salad with blue cheese crumbles, Tri Color Stuffed Cheese Tortellini Salad, Tomato Bruschetta and Fresh baked Italian Crostini

Fruit Display

Seasonal Fresh Fruit Display of Cantaloupe, Honeydew, Grapes, Strawberries, Pineapple and Watermelon (seasonal only) with House-Made Mascarpone accompanied with Fresh Baked Raisin Bread, Spreads and Garlic Breadsticks

Gourmet Pasta Station

Select Two of our original Italian Recipes accompanied with our Famous Seasoned Baked Hoboken Bread drizzled in Olive Oil and Grated Parmesan Cheese

- ~Neapolitan Marinara with Fresh Basil and Aged Parmesan Cheese
- ~Mezzi Rigatoni in a Prosciutto Vodka Cream Sauce
- ~Fettucine Alfredo with Italian Sausage
- ~Orecchiette with Broccoli Rabe
- ~Penne Pasta in a Mushroom Cream Sauce topped with Sun Dried Tomatoes
- ~Ravioli Bolognese
- ~Penne with Sauteed Broccoli a Honey Walnut Olive Oil Glaze
- ~Farfalle with Cherry Tomatoes, Basil, Parmesan Cheese in a Roasted Garlic Olive Oil Sauce



Carving Station

Accompanied with Artisan Amato Rolls and Fresh Baked Garlic Cheese Bread

Please Select One

- ~Cajun Crusted Oven-Roasted Turkey Breast with Fresh Herb Gravy
- ~Hand Sliced Prime Rib of Beef with Horseradish Cream
- ~Honey Glazed Ham Served with a Grilled Pineapple Bruschetta
- ~Fresh Herb Crusted Pork Loin with Cranberry Walnut Mustard
- ~Sliced Sirloin with natural Au Jus

Mashed Potato and Mac n' Cheese Bar

A Display of Homemade Yukon Garlic Mashed Potatoes, Mashed Sweet Potatoes and our Delicious Homemade Baked Macaroni and Cheese to include your choice of toppings: Sour Cream, Chives, Bacon, Cheddar Cheese, Steamed Broccoli, Hot Sauce, Sauteed Mushrooms and Roasted Garlic

Reception & Dancing

Champagne Toast

Salad

Please Select One

- ~The Traditional Salad- Fresh Baby Mixed Greens and Romaine, Julienne Carrots, Roma Cherry Tomatoes, White Onions topped with Parmesan Cheese tossed in a Balsamic Vinaigrette
- ~Roman Caesar Salad with Fresh Baked Focaccia Croutons Finished with a Creamy Lemon and Roasted Garlic Vinaigrette
- ~The Signature- Spring Mix and Romaine tossed with Bleu Cheese Crumbles, Red Grapes and Walnuts in a Mimosa Vinaigrette
- ~Mixed Baby Greens, Sliced Beets, Crumbled Feta Cheese, Sliced Almonds, Lemon Juice with Extra Virgin Olive Oil garnished with Fresh Mint Leaves
- ~Fresh Melon wrapped in Prosciutto
- ~Summer Salad- Spring Mix and Romaine topped with Mandarin Orange slices, Dried Cranberries, Goat Cheese tossed in a Raspberry Vinaigrette

Intermezzo of Seasonal Sorbet



Entrees

Tableside offering of red wine with Dinner

Please Select Three Entrees to Offer Your Guests. Pre-Determined Counts Required

- ~Flame Roasted Chicken Breast on the bone, stuffed with Fresh Mozzarella, Spinach and Sun dried Tomatoes drizzled with Italian Seasoned Bread Crumbs and Honey
- ~Chicken Milanese- Thinly sliced Breaded Chicken Breast pan fried, topped with sliced Grape Tomatoes and Arugula finished with an Aged Balsamic Glaze
- ~Half Spring Chicken Slow Roasted with Lemon and Fresh Herbs and topped with Tomato Bruschetta
- ~Flounder stuffed with Crabmeat in a White Wine Lemon Beurre Blanc
- ~Twin Jumbo Lump Maryland Crab Cakes finished with a Horseradish Remoulade
- ~Blackened Salmon in a Roasted Garlic Cream Sauce
- ~Grilled Salmon Filet stuffed with Crab Meat topped with a Horseradish Remoulade
- ~Oven Baked Grouper encrusted in Panko Breadcrumbs and Parmesan Cheese over a bed of Light Tomato Sauce
- ~ Aged NY Strip Steak off the Bone grilled and finished in its natural au jus
- ~Filet Mignon finished with a Balsamic Demi Glaze
- ~Breaded Stuffed Pork Chop on the Bone, Pan Fried with Broccoli Rabe, Mushrooms and Provolone Cheese
- ~French cut Pork Chop cured in a Maple Glaze, topped with Caramelized Bacon and Frizzled Onions
- ~Pork Tenderloin Stuffed with Fresh Spinach and Provolone Cheese topped in a Rosemary and Fresh Garlic Demi Glaze
- ~Pork Osso Bucco served over Risotto
- ~Seasonal Vegetable Wellington Finished with a Red Roasted Pepper Aioli
- ~Seasonal Grilled Vegetables over a Lemon Risotto
- ~Eggplant Rollatini Stuffed with Fresh Ricotta Cheese in a Tomato Basil Sauce
- ~Stuffed Manicotti with Fresh Ricotta, Spinach and Mozzarella Cheese in a Tomato Basil Sauce

Accompaniments

Select Two

Grilled Asparagus Spears | Green Bean Almondine | Glazed Julienne Carrots
Roasted Seasoned Potato Wedges | Garlic Yukon Mashed Potatoes | Mashed Sweet Potatoes

Wedding Cake

Customize your own Wedding Cake from one of the areas finest Bakery Vendors

Venetian Table with Gourmet Stuffed Cupcakes

Assorted Display of Mini Italian Pastries~ Regular and Chocolate Cannoli, Cream Puffs, Eclairs, Fruit Tarts, Carrot Cake, Tiramisu, Biscotti's, Gourmet Stuffed Cupcakes and our House Made Italian Zeppolis



International Coffee Bar

A Display of International Freshly Brewed coffee with Biscotti's

Toppings include: Chocolate Shavings, Whipped Cream, Sugar Sticks, Italian Flavored Syrups and Dark Chocolate Cordial Cups

Served with Bailey's, Disaronno Amaretto, Kalhua, Grand Marnier, Romana Sambuca, and Romana Sambuca Black, Anisette, Frangelico and Nocello

After Party

Each wedding reception is welcome to use either our outdoor barn (April – October) or Lounge (November- March) to invite your guests after your reception concludes to stay and enjoy the use of our seasonal on site bar. We will gladly set up an area for your guests with advance request as they are open to the general public. This is only available on a Friday or Saturday as the bar is closed on Sundays.

Sunday weddings can inquire about a private after party for an additional fee.

Only available for Guests 21 or older with valid ID.