



The HM Wedding Package

Five Hour Wedding Includes Open Bar with Premium Brand Liquors, Specialty Signature Drink, Ten Butler Passed Hors D'oeuvres, Four Stationed Hors D'oeuvres, Champagne Toast, a Four Course Plated Dinner, which includes a Customized Wedding Cake and Venetian Dessert Display. Guests will be greeted with Champagne upon their 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 HM 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
- ~CUSTOMIZED WEDDING CAKE WITH ONE OF OUR BAKERY VENDORS
- ~TABLESIDE WINE SERVICE DURING DINNER
- ~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
- ~TABLE NUMBERS
- ~VOTIVE CANDLES
- ~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
- ~CUSTOM UP-LIGHTING THROUGHOUT VENUE INCLUDING THE GRAND BALLROOM
- ~AUDIO VISUAL FOR A PICTURE SLIDESHOW DURING COCKTAIL HOUR



Cocktail Hour

Champagne Greeting

Butler Passed Hors D'oeuvres

- ~Shrimp Shooters
- ~Mushrooms stuffed with Crabmeat
- ~Mushrooms stuffed with Sausage
- ~Potato Waffle Beef Sliders
- ~Boardwalk French Fry Shooters
- ~Fried Macaroni & Cheese Cakes
- ~Vegetable Spring rolls
- ~Breaded Calamari
- ~Buffalo Chicken Stuffed Bread
- ~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

Garden Vegetable Display

An Assortment of Fresh Broccoli, Grape Tomatoes, Cucumbers, Celery, Baby Carrots, Red and Yellow Bell Peppers with Bleu Cheese Dip and Crackers

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



Italian Grill

Freshly made seasoned Italian Meatballs, Grilled Italian Sausage and Fresh Homemade Italian Flat Zeppolies topped with our Neapolitan Marinara Sauce with Freshly Grated Parmesan Cheese.
Served with Artisan Amata Carving Rolls

-or-

South Philly Station

Mini Philly Cheesesteak on fresh baked amato roll- the way Philly does it with "whiz", American Cheese, all Beef Steak and Sauteed Onions. Philly Style Soft Pretzels, Thick Cut Boardwalk Fries, Onion Rings and our House Made Fried Dough with Butter, Sugar and Powdered Sugar "Zeppole"

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
- ~Summer Salad- Spring Mix and Romaine topped with Mandarin Orange slices, Dried Cranberries, Goat Cheese tossed in a Raspberry Vinaigrette
- ~Mixed Baby Greens, Sliced Beets, Crumbled Feta Cheese, Sliced Almonds, Lemon Juice with Extra Virgin Olive Oil garnished with Fresh Mint Leaves

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, with sliced Grape Tomatoes and Arugula finished with an Aged Balsamic Glaze
- ~Breaded Chicken Breast stuffed with Fresh Spinach, Mozzarella Cheese and Roasted Red Peppers, topped with a Portobello Brandy Cream Sauce
- ~Half Spring Chicken Slow Roasted with Lemon and Fresh Herbs and topped with Tomato Bruschetta
- ~Grilled Salmon topped with Fresh Tomato Bruschetta served in a Caper Scampi Sauce



- ~Blackened Salmon in a Roasted Garlic Cream Sauce
- ~Cod Milanese- Fresh Atlantic Cod pan fried, with sliced Grape Tomatoes and Arugula finished with an Aged Balsamic 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
- ~Aged NY Strip Steak off the Bone grilled and finished in its natural au jus *additional fee
- ~Filet Mignon grilled and finished in its natural au jus *additional fee
- ~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

Wedding Cake

- ~Customize your own Wedding Cake from one of our Bakery Vendors.
- ~Tablesides Offering of Freshly Ground Regular and Decaffeinated Coffee and Tea

Venetian Table

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

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.