



Emerald

WEDDING PACKAGE

WINTER COCKTAIL STYLE WEDDING RECEPTION

**Valid December through March, or Sundays Year Round, Excluding Holidays
(Please contract Catering Sales Manager for Pricing at 609-748-7660)**

PACKAGE SUMMARY

Complimentary Overnight Suite the night of your wedding

Personal Wedding Coordinator to coordinate & supervise your wedding festivities taking place on property

Special hotel room rates for your guests

Bridal Party Cocktail Room

Four Hour Premium Brands Open Bar

Cocktail Hour with Display Station & Butler Passed Hors D'oeuvres

Champagne Toast

Cocktail Style Dinner Reception with a Salad, Specialty Stations & Accompaniments

Custom Wedding Cake by our Award Winning Pastry Chef

Daily Valet Parking for your guests the day of your wedding

Choice of White or Ivory Floor Length Linen with White or Ivory Overlay

Complimentary Menu Tasting for 2 People





COCKTAIL HOUR

COLD DISPLAY STATION (Select One)

Artisanal Cheese

Domestic & Imported Cheeses, Grilled Baguettes, Lavosh & Gourmet Crackers

Garden Vegetable

Baby Carrots, Celery, Peppers, Asparagus, Broccolini, Grilled Zucchini, Squash & Eggplant with House-Made Ranch & Red Pepper Hummus

Bruschetta Station

Toasted Baguette Croutons brushed with Olive Oil & served with the following:

Prosciutto, Charred Peppers & Mozzarella

Walnut, Gorgonzola, Honey & Caramelized Onion

Vine-Ripened Tomato, Basil, Onion & Roast Garlic

BUTLERED COLD HORS D'OEUVRES (Select Four)

COLD HORS D'OEUVRES

Smoked Salmon & Boursin Roulade on Pumpnickel, Domestic Osetra Caviar

Mediterranean Olive Salad, Micro Arugula in Phyllo Cup

Dried Apricot, Goat Cheese & Pistachio

Goat Cheese & Fig Flatbread, Pistachio Dust

Petite Bacon, Lettuce & Tomato Sandwiches

Roasted Garlic, Brie & Grape Crostini

Roasted Portabella & Honeyed Gorgonzola Crostini

Tomato, Artichoke, Fresh Mozzarella & Kalamata Skewer, Organic Basil Pesto

Prosciutto & Melon Skewer, Balsamic Drizzle

Jumbo Shrimp in a Shot Glass of Bloody Mary

Bocconcini & Cherry Tomato over Pesto

Prosciutto & Melon Skewers

HOT HORS D'OEUVRES

Mini Potatoes with Bacon, Cheddar Cheese, Sour Cream & Chives

Portobello Fries, Roasted Roast Pepper & Goat Cheese Puree

Raspberry & Brie Puff, Apricot Marmalade

Sesame-Garlic Chicken Strips, Gochujang Vinaigrette

Bacon & Horseradish Wrapped Shrimp

Mushroom & Zucchini Kofte, Cilantro-Mint Chutney

Saffron & Parmesan Arancini, Fra Diablo Sauce

Chicken Sate, Red Curry Sauce

Beef Sate, Mongolian Barbeque Sauce

Mini Kobe Burgers, Sir Kensington Spicy Ketchup

Cocktail Franks in Puffed Pastry with Pommery Mustard

Coconut Shrimp, Sweet Chili Mojo

Bacon Wrapped Scallops, Balsamic Drizzle



DINNER & DANCING



PLATED GARDEN SALAD

Cucumber, Tomato, Carrots with Country Ranch or Balsamic Dressing
Fresh Baked Rolls with Butter

CARVING STATIONS & HOT ACTION STATIONS

(Choice of Three Stations - One Hour Service Time)

*Requires a Chef Attendant at \$110.00 per 100 guests

Pasta, Pasta, Pasta, Sautéed to Order*

Penne Pasta with a Vodka Blush Sauce
Wild Mushroom Tortelloni-Parmigiano Reggiano & Balsamic Glazed Oyster Mushrooms

Yukon Mashed Potato & Sweet Potato Bar

Warm Cream Potatoes served with Bacon, Sour Cream, Cheddar, Roasted Peppers, Chopped Herbs, Caramelized Onions, Scallions, Roasted Garlic, Shallots, Brown Sugar, Maple Syrup & Marshmallows

Sate Station*

Chicken and Skirt Steak Sate with Coconut Curry, Mongolian Barbeque, & Sweet Chili Cilantro Sauce

Fondue Station

Cheddar, Bacon & Scallion Fondue with Skewered Fingerling Potatoes
Crabmeat & Old Bay Fondue with Toasted Focaccia Bread
Gorgonzola Fondue with Crisp Apples & Raisin Walnut Bread
Spinach & Artichoke Fondue with Toasted Pita Chips and Assorted Vegetables

Slider Station*

Mini Burgers, Portobello Burgers, Seared Ahi Burgers
House Made Cherry Ketchup, Lemon Mint Vinaigrette, Cheese & Red Pepper Pesto

Carved Herb Crusted Whole Turkey*

With Cranberry Tangerine Fondue and Rolls

Carved Maple Bacon Wrapped Pork Tenderloin*

Brown Sugar Glazed With Onion Rolls & Cole Slaw

Nacho Bar

Chipotle Pulled Pork
Tequila Shredded Chicken
Chipotle Black Bean Dip
Nacho Cheese, Guacamole, Sour Cream, Salsa Fresco, Salsa Verde Mild & Hot





CUSTOM TIERED WEDDING CAKE (Select One Cake Flavor & One Cake Filling)

Recommended Cake Flavors

Philadelphia Pound, Chocolate Chip Pound, Marble Pound, Lemon Pound, Raspberry Swirl Pound, Carrot, Chocolate Sponge, Vanilla Sponge

Recommended Icings

Italian Buttercream, Rolled Fondant
(**\$1.00 Additional Per Person for Fondant**)

Recommended Fillings

Raspberry, Coffee, Lemon, Orange, Cream Cheese, Chocolate Ganache, Chocolate Mousse, White Chocolate Mousse, Hazelnut Mousse, Vanilla Whipped Cream, Banana Cream with Fresh Strawberries

Intricate designs, Sugar Flowers, Accents, Ribbons, Pearls or Cupcakes may incur additional costs.

Freshly Brewed Regular & Decaffeinated Imported Italian Lavazza Coffee, Traditional & Herbal Taylors of Harrogate Teas



BEVERAGE ARRANGEMENTS

CHAMPAGNE TOAST

Champagne with Fresh Strawberry Garnish

PREMIUM BRANDS BAR

Four Hour Open Bar Service

Champagne

House Pinot Grigio, House Chardonnay, House Cabernet, House Merlot

Skyy Vodka, New Amsterdam Gin, Don Q Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch, Kahlua, HW Triple Sec, HW Peach Schnapps, M&R Sweet Vermouth, M&R Dry Vermouth

Miller Lite, Coors Light, Heineken, Yuengling, Corona Extra, and Budweiser

\$110.00 Bartender Charge Is Additional

One Bartender is Required for Every 100 Guests

