



Ruby

WEDDING PACKAGE

BRUNCH STYLE RECEPTION

(Please contact 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

Three Hour Premium Brands Open Bar

A Cocktail Half-Hour with Display Station and Butler Passed Hors D'Oeuvres

Mimosa Champagne Toast with Orange Garnish

Exquisitely Prepared Brunch Buffet Menu with Specialty Station

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 Brunch Invite for 4 People





COCKTAIL HALF-HOUR

COLD DISPLAY STATION (Select One)

Fruit Display

Assorted Seasonal Fruits & Berries with Honey-Lime Yogurt Dipping Sauce

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 Two)

Smoked Salmon & Boursin Roulade on Pumpernickel, Domestic Osetra Caviar

Phyllo Cup with Mediterranean Olive Salad & Micro Arugula

Caramelized Onion & Gruyere Tart, Lobster Medallion & Horseradish Crema

Goat Cheese & Fig Flatbread, Pistachio Dust

Sliced Tenderloin Crostini, Caper-Tarragon Remoulade & Caramelized Onions

Petite Bacon, Lettuce & Tomato Sandwiches

Roasted Garlic, Brie & Grape Crostini

Roasted Portabella & Honeyed Gorgonzola Crostini

Crab Ceviche on Silver Spoon

Jumbo Shrimp in a Shot Glass of Bloody Mary

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

Prosciutto & Melon Skewers, Balsamic Drizzle

Smoked Duck, Chevre on Sweet Potato Chip

BUTLERED HOT HORS D'OEUVRES (Select Two)

Duck Confit, Sweet Potato Brulee

Bacon & Cheddar Filled Mini Potatoes, Sour Cream & Chives

Jumbo Lump Crab Cakes, Cornichon, Tarragon & Caper Tartar Sauce

Clams Casino

Mini Brie & Raspberry Puffs, Apricot Marmalade

Sesame-Garlic Chicken Strips, Gochujang Vinaigrette

Pancetta & Horseradish Wrapped Shrimp

Portobello Fries, Roasted Red Pepper & Goat Cheese Puree

Mushroom & Zucchini Kofte, Cilantro-Mint Chutney

Saffron & Parmesan Arancini, Fra Diablo Sauce

Chicken Sate, Red Curry Sauce

Beef Sate, Mongolian Barbeque Sauce

Petite Lamb Chops, Rosemary Glace

American Kobe Burger, Sir Kensington Spicy Ketchup

Coconut Shrimp with Sweet Chili Mojo

"Local" Fried Oyster, Seaview Tartar Sauce on Spoon

Bacon Wrapped Scallops, Balsamic Drizzle





BRUNCH RECEPTION

BRUNCH STATIONS- All Included

Juice Bar

Orange, Tomato, Apple, Cranberry & Grapefruit Juices
Naked Brand Fruit Smoothies

Bakery Station

Muffins, Danishes and Breakfast Breads With Butter, Jams & Marmalades

Smoked Salmon

With Cream Cheese, Diced Tomatoes, Capers, Onions, Cucumbers & Bagels

Market Station

Fresh Whole & Sliced Fruits & Berries
Grilled & Marinated Asparagus, Baby Carrots, Peppers, Red Onions & Eggplant
Traditional Caesar Salad with Hearts of Romaine Lettuce, Parmigiano-Reggiano
& Focaccia Croutons with Creamy Parmesan Dressing

Omelet Station, Prepared to Order*

Choice of Fresh Eggs, Egg Beaters or Egg Whites
With Onions, Mushrooms, Bell Peppers, Asparagus, Tomatoes, Spinach
Pepper Jack Cheese, Cheddar Cheese, Diced Ham, Sausage & Bacon

***\$110 Attendant Fee is Additional**

Entrée Station- All Included

Scrambled Eggs

Cheese Blintzes with Berry Compote

Bronzed Salmon with Lemon Beurre Blanc

Seared Garlic & Olive Oil Marinated Chicken Breast with Thyme Pan Gravy

Grilled Flat Iron Steak, Caramelized Onion Demi Glace

Roasted Breakfast Potatoes

Crisp Pepper Bacon

Sausage Links





SPECIALTY STATION (Select One)

(Additional Stations are an additional \$6.00 per person, per station)

Pasta, Pasta, Pasta, Sautéed to Order*

Radiatore with Italian Sausage, Prosciutto, Arugula & Garlic with Fire Roasted Tomato Ragu
Wild Mushroom Tortellini with Parmigiano Reggiano & Balsamic Glazed Oyster Mushrooms
Lobster Ravioli in a Lobster Armagnac Sauce

Waffles Prepared to Order*

Belgian Waffles With Fruit Compote, Whipped Cream, Butter & Maple Syrup

Carved Herb Crusted Whole Turkey*

Served with Cranberry Tangerine Fondue Rolls

Carved Beef Roulade*

Flank Steak filled with Spinach, Fresh Mozzarella, Roasted Peppers & Hard Boiled Egg with Balsamic Tomato Demi-Glace

***\$110 Attendant Fee is Additional**



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





DESSERT FINALE STATION (Select One)

Viennese Station

Lemon Panna Cotta, French Macaroons, Cherry Clafouti, Raspberry Cake Pops, Chocolate Chip Cake Pops, Chocolate Peanut Butter Pastry, Mousse Shooters, Tiramisu, Mini Seasonal Cheesecakes

Crème Brulee Station Caramelized to Order*

Frangelico, Strawberry, Chocolate, Ginger, Vanilla & Mango Crème Brulee

Warm Cascading Chocolate Fountain

Cascading Chocolate Fountain, Strawberries, Exotic Fruits, Pound Cake, Cheesecake Squares, Rice Crispy Squares, Biscotti & Pretzels

Chocolate Indulgence

White, Milk & Dark Chocolate Mousses, Chocolate Crème Brulee, Chocolate Espresso Torte, Chocolate Covered Strawberries, Chocolate Cheesecake, Chocolate Bread Pudding, Warm Chocolate Cream Cheese Brownies & Hot Chocolate

S'mores Station

Create your own S'mores with Marshmallows, Graham Crackers, White Chocolate, Dark Chocolate, Cookies & Cream Chocolate, Nutella, Peanut Butter Cups, Peppermint Patties, Sliced Strawberries & Bananas

Bananas Foster*

Sliced Bananas simmered in a rich sauce consisting of Myers Rum, Brown Sugar, Butter and Crème de Banana served with Vanilla Ice Cream

Italian Gelato Station, Scooped to Order*

Three Seasonal Flavors of Hand-crafted Gelato with Fresh Berries, Honeyed Walnuts, Warm Hazelnut Chocolate Sauce, Sweet Balsamic Pistachio Compote, Whipped Cream & Cherries

Ice Cream Sundae Bar, Scooped to Order*

Chocolate & Vanilla Ice Cream with Sprinkles, Oreo Cookie Crumbles, M&M's, Caramel Sauce, Strawberry Sauce & Chocolate Sauce with Whipped Cream, Maraschino Cherries & Chopped Nuts

(Add Waffles for an additional \$3 Per Person)

***\$110 Attendant Fee is Additional**



BEVERAGE ARRANGEMENTS



MIMOSA TOAST

Freixenet Blanc de Blanc Mimosa Toast with Orange Slice Garnish

PREMIUM BRANDS BAR

Three 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

