

Platinum Wedding Presentation

Wedding Package requires a 50 Person Minimum

Exclusive Reception Room

With Floor Length Linens & Nostalgic Tea Lights

Wedding Toast

Champagne, Wine or Sparkling Cider

Wedding Cake

Choice of cakes created by Konditor Meister

Accompanied by choice of the following:

Fresh Whipped Cream and Berries, Vanilla Ice Cream with Melba Sauce or a Chocolate Covered Strawberry

Bridal Party Reception Room

Exclusively yours for the first hour during your Reception.

Spend private moments with family and wedding party prior to formal introductions

Luxurious Overnight Accommodations

On your wedding night stay in one of our beautiful appointed Fireplace Suites with Champagne & Chocolates

Cocktail Hour

International Cheese Tray and Cudités Basket

Our Chef's selection of Imported and Domestic Cheeses.

Served with Seasonal Fruits, Berries, Dried Fruits & Seasonal Cudités.

Served with assorted Dips, Breads and Crackers.

Hot Hors d'Oeuvres

Please select 2 Butler - Style Items

Shrimp Cocktail

Chicken Satay Skewers with Thai Peanut Sauce

Mini Vegetarian Spring Rolls

Tempura Shrimp with Ginger Scallion Dip

Georgia Chicken "Pecan Crusted" with Peach Sauce

Spinach and Feta Filos

Scallops Wrapped in Bacon

Wild Mushroom Profiterole

Baked Clams Casino topped with Bacon & Herb Butter

Stuffed Mushrooms with Sausage & Fontina Cheese

Full Course Wedding Dinner

Choose from a wide variety of many selections prepared by our talented and creative chefs

Please add a taxable 19% Administrative Fee to menu price and 5% NJ sales tax to total bill.