

THE MADISON



*Thank you for your interest in Weddings at The Madison. This one-of-a-kind venue provides you an opportunity to celebrate a day designed exclusively for you. Weddings at The Madison offers award winning cuisine with flexible and customizable packages; personalized menus for themes, special appetites; and blending and honoring family traditions. Our experienced and professional staff of catering and culinary personnel will assist you throughout the planning process and be with you throughout your wedding day celebration. Our wealth of experience can assist you in planning the day of your dreams.*

*Sincerely,  
The Madison Sales & Events Coordinating Team*



# THE MADISON

## *All wedding packages include:*

### EXPERIENCED EVENT COORDINATOR

An experienced event planning team to help you create the wedding of your dreams while making the planning aspect a breeze.

### WEDDING RECEPTION

Five hour wedding reception with full cocktail hour, including champagne toast.

### PROFESSIONAL EVENT MANAGER & BRIDAL ATTENDANT

A personable & professional Event Manager to oversee your wedding from start to finish and a Bridal Attendant to assist with any needs that may arise from arrival to departure.

### BRIDAL SUITE BEGINNING AT 12PM

Available for you to relax, refresh, bustle your dress, or any other needs that may arise. Champagne, cheese tray and fresh fruit will be available for your enjoyment.

### LINENS & AMENITIES

Floor length linens and napkins in your choice of colors.  
Use of our 60" round tables and/or 8-foot rectangle tables.  
Champagne Chiavari Chairs  
Convenient on-site parking with an abundance of spaces.

### ADDITIONAL FEES

#### On-Site Ceremony Fee

WineCellar Rental Fee (Beginning at 10AM)  
*Includes Continental Breakfast & Mimosas*

Friday Weddings – 75 Guest Minimum  
Saturday Weddings – 100 Guest Minimum  
Sunday Weddings – 50 Guest Minimum





# FOUR WEDDING PACKAGES

THE MONROE

THE MADISON

THE LAFAYETTE

THE SCOTT





# THE MONROE

## COCKTAIL HOUR

Choice of 8 Passed Hors d'oeuvres

### Pasta Station

*Penne Pasta in Vodka Sauce &  
Bow Tie Pasta with Alfredo Sauce,  
Roasted Peppers & Spinach*

## DINNER RECEPTION

Salad Course

Entrée Course

*Choice of Chicken,  
Fish & Vegetarian*

## DESSERT COURSE

Wedding Cake

*by Sweet T's Bake Shop*

## FIVE HOUR OPEN BAR

Beer & House Wine

# THE MADISON

## COCKTAIL HOUR

Choice of 8 Passed Hors d'oeuvres

### **Mediterranean Station**

*Assorted Meat, Cheeses,  
Bruschetta, Olive Tapenade &  
Composed Pasta Salads*

## DINNER RECEPTION

### **Salad Course**

### **Entrée Course**

*Choice of Chicken, Fish,  
Beef & Vegetarian*

## DESSERT COURSE

### **Wedding Cake**

*by Sweet T's Bake Shop*

## FIVE HOUR OPEN BAR

### **Beer, Wine & House Brand Liquors**

*Sobieski Vodka, Reade Gin,  
Castillo Rum, Sauza Tequila,  
Bushmills Whiskey, Jim Beam Bourbon*







# THE LAFAYETTE

## COCKTAIL HOUR

Choice of 12 Passed Hors D'oeuvres

### **Mediterranean Station**

*Assorted Meat, Cheeses,  
Bruschetta, Olive Tapenade &  
Composed Pasta Salad*

### **Pasta Station**

*Penne Pasta in Vodka Sauce &  
Bow Tie Pasta with Alfredo Sauce,  
Roasted Red Peppers & Spinach*

### **Asian Station**

*Vegetable Lo Mein &  
Chicken Fried Rice*

## DINNER RECEPTION

**Soup or Salad Course**

### **Entrée Course**

*Choice of Chicken, Fish,  
Beef & Vegetarian*

## DESSERT COURSE

**Wedding Cake**

*by Sweet T's Bake Shop*

**Mini Pastries Display**

*Assorted Cookies, Brownies, Cannolis,  
Éclairs, Cream Puffs, Funnel Cake Fries*

## FIVE HOUR OPEN BAR

**Beer, Wine & Premium Brand Liquors**

*Absolut & Tito's Vodka, Bombay &  
Tanqueray Gin, Bacardi & Captain  
Rum, Jose Cuervo Tequila, VO &  
Canadian Club Whiskey, Jack Daniel's  
& Jim Beam Bourbon*



# THE SCOTT

## COCKTAIL HOUR

Choice of 12 Passed Hors d'oeuvres

### Raw Bar

*Shrimp Cocktail, Clams,  
Oysters on the Half Shell*

### Slider Station

*Classic Beef Sliders & Pulled Pork Sliders*

### Mashed Potato & French Fry Bar

*Gravy, Cheddar Cheese, Scallions,  
Bacon, Sour Cream, Steamed Broccoli  
& Sautéed Mushrooms*

## DINNER RECEPTION

### Soup or Salad Course

### Entrée Course

*Choice of one Chicken, Fish,  
Beef & Vegetarian  
(you may select one entrée upgrade)*

## DESSERT COURSE

### Wedding Cake

*by Sweet T's Bake Shop*

### Mini Pastries Display

*Assorted Cookies, Brownies, Cannolis,  
Éclairs, Cream Puffs, Funnel Cake Fries*

### Donut Wall

*A variety of traditional & seasonal  
donuts from our neighborhood bakery,  
L & M Bakery*

## FIVE HOUR OPEN BAR

### Beer, Wine & Top Shelf Brand Liquors

*Grey Goose Vodka, Hendricks Gin,  
Patron Tequila, Jameson Irish Whiskey,  
Crown Royal, Maker's Mark Bourbon*





## BUTLER PASSED HORS D'OEUVRES

### MEATS & POULTRY

- |  |   |
|--|---|
| Asian Pork Pot Stickers                              | All Beef Franks Wrapped in Pastry Crust   |
| Mini Beef Wellington                                 | Chicken Kebabs  |
| Mini Philly Cheese Steak Spring Rolls                | Chicken & Cheese Quesadilla Wedges  |
| Mini Meatball Skewers                                | Buffalo Chicken Turnovers   |
| Mini Chicken Tacos                                   | Chicken Spring Rolls  |
| Mini BBQ Pulled Pork Tacos                           | Crispy Sesame Chicken Bites   |
| Beef or Chicken Sate<br><i>with miso chili sauce</i> | Filet Mignon Tips<br><i>with caramelized onions &amp;<br/>bleu cheese on focaccia</i> |

### VEGETARIAN

- |   |   |
|---|---|
| Deviled Eggs  | Individual Spinach & Artichoke Dip<br><i>with parmesan crackers</i> |
| Vegetable Spring Rolls  | Baked Brie in Phyllo<br><i>with raspberry compote</i>               |
| Spanakopita   | French Fry Shooters<br><i>with ketchup</i>                          |
| Fried Macaroni & Cheese Bites   | Seasonal Vegetable Kebabs   |
| Fire Roasted Tomato Soup Shooters<br><i>with irish cheddar grilled cheese cap</i> |   |
| Caprese Skewers   |   |

### SEAFOOD

- |                           |   |
|---------------------------|---|
| Ahi Tuna Wonton Cones     | Assorted Sushi & California Rolls                             |
| Scallops Wrapped in Bacon | Coconut Shrimp  |
| Shrimp Tempura            | Gin Cured Salmon<br><i>on pumpernickel french herb spread</i> |
| Shrimp or Crab Crostini   | Mini Crabcakes  |
| Clams Casino              | Shrimp Cocktail Shooters                                      |





# SOUP OR SALAD COURSE SELECTIONS

Please Select One For All Guests

## SOUP

New England Clam Chowder

Minestrone

Butternut Squash

Smoked Corn Chowder

Pasta Fagioli

Italian Wedding

Smoked Tomato Bisque

Chicken & Barley

## SALAD

Madison Mixed Greens Salad

*with tomatoes, cucumbers,  
shaved carrots & homemade  
balsamic vinaigrette*

Baby Spinach Salad

*crumbled bleu cheese, candied  
walnuts, sundried cranberries &  
raspberry vinaigrette*

Caesar Salad

*with parmesan cheese, croutons  
& classic caesar dressing*





# ENTRÉE COURSE SELECTIONS

You may offer up to three entrées for your guests to choose from.  
Entrée Selections & Counts are due 10 business days prior to your event.

## POULTRY ENTRÉE

Breast of Chicken Mediterranean  
*roasted red peppers, spinach  
& fontina cheese*

Breast of Chicken Saltimbocca  
*imported prosciutto & fontina cheese*

Chicken Kiev  
*with herbed butter sauce*

Chicken Marsala  
*with field mushrooms &  
marsala wine sauce*

Chicken Bruschetta  
*with shredded mozzarella cheese  
& balsamic glaze*

Vienna Chicken  
*with artichoke hearts, tomato, cremini  
mushrooms in a garlic pesto cream sauce*

## SEAFOOD ENTRÉE

Norwegian Grilled Salmon  
*choice of sauce*

Mediterranean Branzino  
*choice of sauce*

Pan Seared Halibut  
*choice of sauce*

Gulf Coast Mahi Mahi  
*choice of sauce*

Jumbo Lump Crab Cakes  
*two 4oz cakes*

*Choice of Sauces*  
Garlic Roasted Cream  
Ginger Ponzu Glaze  
Caponata Pesto Cream  
Grilled Mango & Pineapple Salsa

## BEEF & PORK ENTRÉE

Slow Braised Short Ribs  
*with cipollini onion demi*

8oz. Filet of Beef  
*with red wine demi*

10oz. NY Strip Steak Au Poivre

10oz. Boneless Pork Chop  
*choice of mushroom marsala sauce or  
grain mustard demi*

8oz. Grilled Filet Mignon

## VEGETARIAN ENTRÉE

Porcini Mushroom Ravioli  
*in garlic cream sauce*

Tuscan Cheese Ravioli  
*with pomodori sauce*

White Bean Ravioli  
*with herbed tomato sauce*

Grilled Vegetable Napoleon  
*with smoked tomato sauce &  
a balsamic glaze*

## BAR UPGRADES

Upgrade to House Brand Open Bar

Upgrade to Premium Brand Open Bar

Upgrade to Top Shelf Brand Open Bar

## ENTRÉE SIDES

Yukon Gold Mashed Potatoes

Roasted Red Bliss Potatoes

O'Brien Potatoes (*with peppers & onions*)

Classic Risotto

Saffron Rice Pilaf

Roasted Broccoli & Cauliflower

Hericot Verts with Carrots

# ADDITIONAL STATIONS & ENHANCEMENTS

## COCKTAIL HOUR OR END OF NIGHT STATIONS

### AMERICAN FAVORITES

Ball Park Cart "Sabrett" Hot Dogs  
*offered with mustard, relish,  
ketchup & minced onions*

#### **Boneless Wings**

*choice of classic buffalo or jalapeño  
& garlic seasoned french fries*

### SOUTH OF THE BORDER

Build Your Own Fajitas & Taco Bar  
*grilled beef or chicken offered with  
grilled red & green peppers & sautéed  
onions; perfectly seasoned beef  
offered with lettuce, sour cream & salsa*

### FLATBREAD PIZZA

*classic cheese, margarita, pepperoni,  
BLT & buffalo chicken*

### MASHED POTATO OR RISOTTO BAR

Choice of Five Toppings  
*traditional gravy, sautéed mushrooms,  
crisp apple-wood smoked bacon,  
Tipperary Irish cheddar, red onions,  
sautéed asparagus or steamed broccoli*

### BUILD YOUR OWN SLIDERS

Beef & Pulled Pork Sliders  
*with ketchup, mustard, onions, pickles,  
fluffy brioche buns & cheddar cheese*

### LATE NIGHT CRAVINGS BAR

Beef Sliders, Flatbread Pizzas &  
Boneless Wings  
*served in the last hour for those guests  
looking for late night munchies.*



## DESSERT ENHANCEMENTS

### MINI DESSERT DISPLAY

*Assorted Cookies, Brownies, Cannolis,  
Éclairs, Cream Puffs, Funnel Cake Fries*

### BANANAS FOSTER

*With Vanilla & Chocolate Ice Cream*

### SUNDAE BAR

Vanilla & Chocolate Ice Cream  
*Served With Sprinkles, Chocolate Sauce,  
Strawberry Sauce, Cherries,  
Whipped Cream & Crushed Oreos*

### DONUT WALL

*A variety of traditional & seasonal  
donuts from our neighborhood bakery,  
L & M Bakery*





# MADISON STATION STYLE WEDDING

## COCKTAIL HOUR TO INCLUDE

Choice of Eight Passed Hors d'oeuvres

Crudite & Cheese Display

*roasted & raw vegetables, hummus, olive tapenade,  
chef's choice of: cheese, pepperoni, prosciutto, crackers & pita bread*

## DINNER RECEPTION TO INCLUDE

*1.5 Hours of the Following*

Build Your Own Salad Bar

*mixed greens & romaine, carrots, cucumbers, cherry tomatoes,  
croutons, bacon crumbles, parmesan cheese & bleu cheese,  
house balsamic dressing, classic ranch & creamy caesar*

Pasta Station

*farfalle in alfredo sauce & penne in classic marinara,  
asiago crusted chicken served parmigiana style with melted mozzarella*

Carving Station

NY Strip Steak with horseradish cream

Roasted Pork Loin with whole grain mustard sauce

Roasted Red Bliss Potatoes & String Beans

## DESSERT COURSE

Wedding Cake by Sweet T's Bake Shop

Mini Pastries Display

*Assorted Cookies, Brownies, Cannolis, Éclairs, Cream Puffs, Funnel Cake Fries*

## 5 HOUR OPEN BAR

Beer, Wine & House Brand Liquors

*Sobieski Vodka, Reade Gin, Castillo Rum, Sauza Tequila,*

*Bushmills Whiskey, Jim Beam Bourbon*





# MADISON BRUNCH STYLE WEDDING

## COCKTAIL HOUR TO INCLUDE

Display of Fresh Sliced Fruit  
Danish, Muffins &  
Assorted Breakfast Pastries

Yogurt Parfaits  
with  
Granola & Fresh Berries

## BRUNCH BUFFET TO INCLUDE

Farm Fresh Scrambled Eggs  
Crispy Bacon & Pork Sausage  
Shrimp & Grits  
Yukon Gold Breakfast Potatoes  
Vanilla Creme Brûlée French Toast  
Grilled Chicken Breast  
*with a lemon beurre blanc sauce*

Chicken & Waffles  
Broccoli & Cheddar Quiche  
Classic Caesar Salad  
Penne Pasta Pomodori  
Carving Station of  
Honey Spiral Ham or  
Roasted Turkey

## DESSERT COURSE

Wedding Cake  
*by Sweet T's Bake Shop*

Mini Pastries Display  
*Assorted Cookies, Brownies, Cannolis,  
Éclairs, Cream Puffs, Funnel Cake Fries*

## 5 HOUR OPEN BAR

*Bloody Marys, Mimosas, Beer & Wine*

Must End by 4pm



# MOBILE MADISON FOOD TRUCK

## MOBILE MADISON PACKAGE

*This package is available after an on-site, private event.*

Keep the celebrations going, send your guests off  
with a late night snack.

Boneless Buffalo Wings

Mini Panzarottis

Loaded Tater Tots







## ADDITIONAL WEDDING ENHANCEMENTS

### EARLY BIRD BRIDAL SUITE

#### WINECELLAR & BRIDAL SUITE BREAKFAST / LUNCH PACKAGE

##### BREAKFAST

Breakfast Pastries,  
Bagels, Fruit,  
Yogurt & Mimosas

##### LUNCH

Chicken Fingers,  
French Fries &  
Caesar Salad

##### CRUDITE STATION

Meat,  
Cheese, Crackers &  
Fruits

### RECEPTION EXTENSION OPTIONS

1 Hour Extension (Staffing Fee).

1 Hour Extension Bar Per Person Beer & Wine

1 Hour Extension Bar Per Person House Brand Liquor

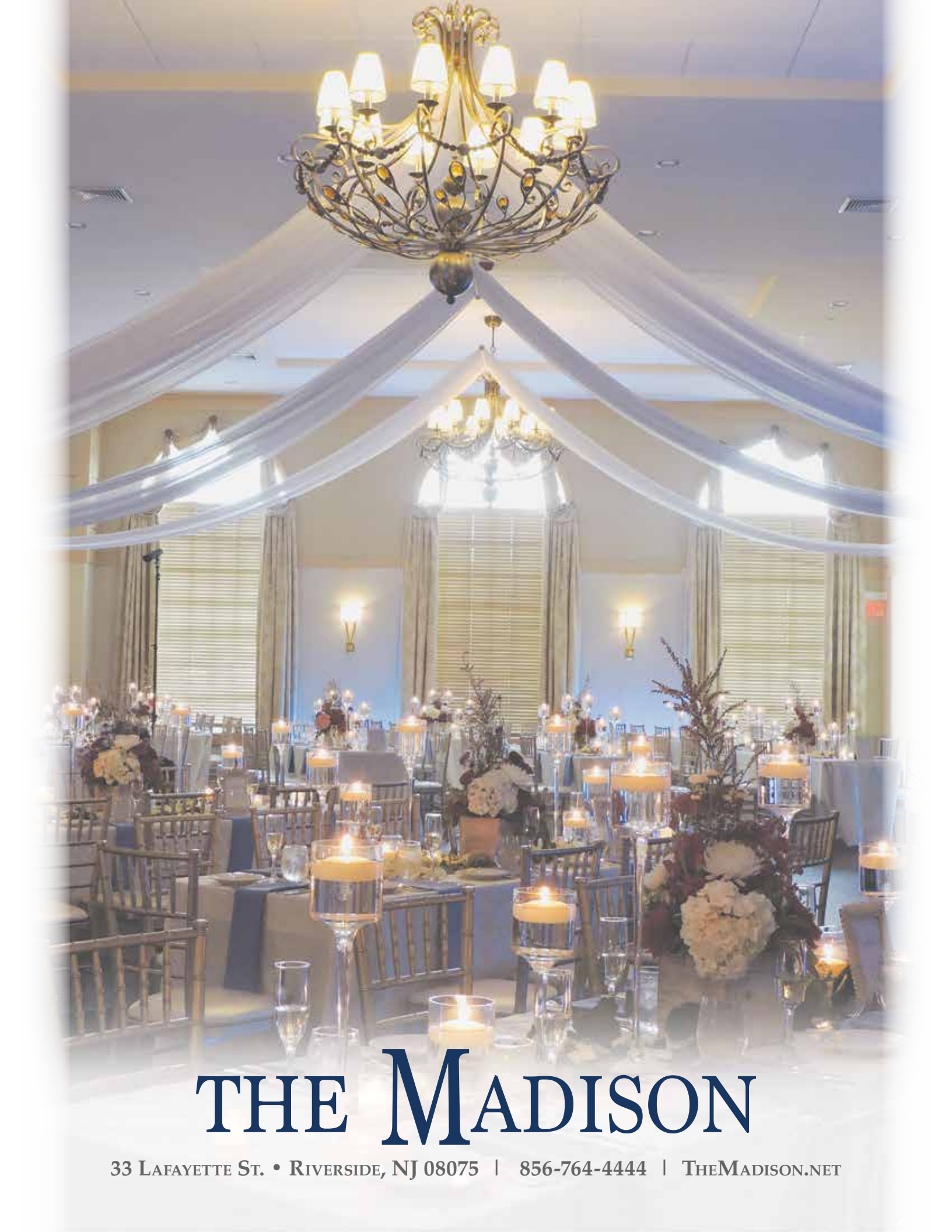
1 Hour Extension Bar Per Person Premium Brand Liquor

1 Hour Extension Bar Per Person Top Shelf Brand Liquor

### VALET PARKING

### DAY OF DECORATOR

*To help with all of your centerpiece decorations, ceremonial decorations & more!*



# THE MADISON

33 LAFAYETTE ST. • RIVERSIDE, NJ 08075 | 856-764-4444 | [THEMADISON.NET](http://THEMADISON.NET)