

The Marian House *Cherry Hill, NJ*



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The Willow & Sage Catering Difference

Our mission as your caterer is provide exceptional service from the moment you engage us until the moment your last guests depart.

During our consultation period, you will receive informative brochures detailing our reception packages and most popular menu options. During this time, you will also connect with one of the Owners and an Event Coordinator. After connecting, we will invite you to a tasting where you can meet our Catering Team and experience some of our outstanding cuisine. Once you are confident in our team and cuisine, we will prepare a custom proposal for your celebration. Our proposals are all-inclusive, itemized and maintained electronically where you can see changes we discuss together dynamically through an Internet Link.

WHAT IS INCLUDED?

Our events are based on a One-Hour Cocktail Hour and a Four-Hour Dinner Reception; however, our staff is present hours before and after your event. Our staff ensures that your venue rooms are set up correctly and beautifully according to your preference at the beginning of the day. At the end of the day, our staff ensures that the venue rooms are cleaned and returned to the venue's specifications.

Each of our packages offer Cocktail Hour Cold Displays and Hot Passed Hors d'oeuvres. Our Dinner Reception offers chef-designed Salads and Signature Entrees as well as Passed Desserts and a Custom Wedding Cake. Together, you and our Team will design a menu that meets your personal tastes, style and dietary requirements. Be assured that Willow & Sage Catering takes dietary restrictions and allergies seriously and we provide exceptional Vegetarian, Vegan and Gluten-Free options for you and your guests.

During the months and days leading up to your celebration you will meet with our Senior Event Planner via telephone or teleconference at least twice. You will also have access to our coordinators and planners via email throughout our journey together. Our Senior Planner will work directly with you to create a timeline for the day as well as create Room Layouts and Floor Plans. During your meetings, we can provide recommendations for entertainment, photography, floral, etc. professionals.

On the day of your celebration, you will have a dedicated Maitre d' to orchestrate the day. Your Maitre d' will coordinate with all your professionals, ensure that the timeline is maintained and is responsible for the Celebration Couple and their attendants. At the end of the evening, the Maitre d' will also ensure that all personal items are removed from the venue (such as photos, cake toppers, gifts, etc.) and handed to a trusted guest.



Wedding Package Pricing

Prices based on 100-guest Minimum
Willow & Sage provides a \$5 discount for Adult Guests on weekdays.

THE LAUREL, SIT DOWN STYLE RECEPTION

2023/2024 pricing: \$129.95 pp | 2025 pricing: \$134.95 pp | Vendors & Children \$75 pp

COCKTAIL HOUR

Grazing Table Display, Pasta Station, Ten (10) Passed Hors D'oeuvres

RECEPTION

Salad Course, Entree Course
Choice of Two (2) Signature Entrees and a Vegetarian | Vegan Option

DESSERT

Custom Wedding Cake and Five (5) Passed Desserts

THE CYPRESS, DINNER STATION STYLE RECEPTION

2023/2024 pricing: \$134.95 pp | 2025 pricing: \$139.95 pp | Vendors & Children \$75 pp

COCKTAIL HOUR

Grazing Table Display, Pasta Station, Ten (10) Passed Hors D'oeuvres

RECEPTION

Salad Course, Entree Course
Two (2) Dinner Stations for up to 150 guests | Three (3) Dinner Stations for 151+ guests

DESSERT

Custom Wedding Cake and Five (5) Passed Desserts

THE MAGNOLIA, BUFFET RECEPTION

2023/2024 pricing: \$124.95 pp | 2025 pricing: \$129.95 pp | Vendors & Children \$75 pp

COCKTAIL HOUR

Grazing Table Display

RECEPTION

One (1) Salad, One (1) Pasta, Two (2) Entrees, One (1) Starch, One (1) Vegetable

DESSERT

Custom Wedding Cake

THE JUNIPER, FLOATING COCKTAIL RECEPTION

2023/2024 pricing: \$109.95 pp | 2025 pricing: \$114.95 pp | Vendors & Children \$75 pp

RECEPTION

Grazing Table Display, Fifteen (15) Passed Hors D'oeuvres
One (1) Pasta Small Plate, Two (2) Small Plates

DESSERT

Custom Wedding Cake and Five (5) Passed Desserts



Additional Fees and Considerations

INCLUDED RENTALS AND SERVICES

The following rentals and services are included in the package price:

- Five-hour Event, Bridal Maitre 'D Service and Venue Rental Fee
- All Non-Alcoholic Bar Setups
- Tables and Cushioned Chivari Chairs
- White China, Hammered Silver Flatware, Glassware
- Table Linens and Napkins (choice of color)
- Menu Card (choice of four), if applicable

CEREMONY FEE

Exchange vows in either our Grand Ballroom or in our Beautiful Outdoor Space. Ceremony Fee includes chair rentals, (for outdoor ceremonies), set up and Lemon-scented Water Station.

- Indoor Ceremony Fee - \$995 / Outdoor Ceremony Fee - \$1295

LIQUOR AND BARTENDERS

Willow & Sage Catering does not provide alcohol. Alcohol is ordered and paid by celebrant. Some items to consider:

- Our fully licensed bartenders are \$250 each.
- Willow & Sage Catering recommends one (1) bartender for every 50 guests.
- Willow & Sage recommends: ShopRite Wines & Spirits - Cherry Hill | 856.985.2530

RENTAL UPGRADES

Willow & Sage Catering can provide a variety of different rental upgrades such as:

- Black, Gold or Hammered Silver Flatware \$10/pp
- Debutante Water Glasses (Smoke, Blush, Blue or Amber) \$4/pp
- Champagne Glasses for Guest Welcoming or Table \$2/pp
- Family-Style Porcelain Platters and Serving Utensils \$50 per Table

IN-HOUSE SILK FLORAL ARRANGEMENTS

Willow & Sage Catering Silk Floral Arrangements are available to rent for \$1995 and include a Sweetheart Table arrangement as well as High and Low Table arrangements.

20% SERVICE CHARGE & 6.625% – NJ SALES TAX ADDITIONAL