

PARK PAVILION WEDDING PACKAGES

Our five hour wedding events begin with a luscious cocktail hour filled with hors d'oeuvres followed by your choice of buffet or sit down style dinner.

Pricing starts at \$122 per person plus 22% administrative fee and NJ state sales tax.

The administrative fee is not gratuity. Gratuity is optional and up to the host's discretion.

COCKTAIL HOUR

Five hour Premium Open Bar

COLD STATION

Fresh Fruit & Cheese Display, Tomato Basil Bruschetta

HOT STATION choice of four

Classic Cocktail Franks with Mustard Dip
Swedish Meatballs in Gravy
Golden Fried Ravioli with Marinara Dip
Fried Cheddar Bites with Ranch Dip
Fried Macaroni Cheese Bites
Sausage Stuffed Mushrooms
Spanakopita bite sized spinach phyllo pillows
Asian Panko Shrimp with Sweet Thai Chili Dip
Vegetable Spring Rolls
Mini Quiche

BUTLER PASSED choice of two

Coconut Shrimp with Mango-Coconut-Lime
Bacon Wrapped Scallops
Cajun Tuna Bites with Horseradish Dip
Brie with Raspberry in Phyllo
Chicken Satay
Beef Deluxe Wellington
Spring Rolls Buffalo Chicken
Spring Rolls Philly Cheesesteak

BOARDWALK STATION choice of one

Sawmill Pizza
Soft Pretzels
Sabrett Hot Dogs
Cheesesteaks

CAPTAIN'S STATION choice of one

Mashed Potato Bar
Pasta Station
Taco Bar
Beef Sliders

FANTASTIC ADDITIONS cold station

Antipasto Platter Meats, Cheeses, Olives, Peppers +\$7

Raw Bar Shrimp, Clams, Oysters +\$13

FANTASTIC ADDITION ♦ CARVING STATION choice of one

Corned Beef Brisket with mustard and rye bread +\$7

Pastrami Brisket with mustard and rye bread +\$7

Pork Tenderloin with shiitake mushroom-port wine demiglace +\$7

BUFFET STYLE DINNER

CHAMPAGNE TOAST

PLATED SALAD COURSE *choice of one*

Classic Caesar Salad romaine hearts, croutons, creamy caesar, shaved parmesan
Field of Greens grape tomatoes, red onion, carrots, cucumbers, champagne vinaigrette

CHAFING DISH SELECTIONS

PASTA *choice of two*

Pasta Options: Tortellini, Rigatoni, Farfalle, Penne
Choice of Sauces: Vodka, Bolognese, Alfredo, Basil Pesto, Marinara

SEAFOOD *choice of one*

Oven Baked Salmon with hollandaise sauce drizzle
Teriyaki Shrimp Stir Fry shrimp with oriental style vegetables seared in sesame oil & teriyaki glaze
Crab Stuffed Flounder wrapped around lump crabmeat stuffing with lemon wine sauce

CHICKEN *choice of one*

Chicken Francaise egg dipped chicken breast with lemon-white wine sauce
Chicken Marsala pan seared chicken breast with mushroom-marsala wine sauce
Chicken Pavilion stuffed with asparagus, roasted red pepper, ham, mozzarella, mushroom sauce

CARVING STATION *choice of one*

Roast Beef with horseradish sauce and au jus
Pork Tenderloin with shiitake mushroom-port wine demiglace
Filet Mignon with red wine demiglace +\$10
Roast Prime Rib with horseradish sauce +\$10

SIDES *choice of two*

Baked Potato, Garlic Mashed, Oven Roasted
Green Beans Mediterranean, Green Beans Almandine, Steamed Broccoli Crowns

DESSERT TABLE

Pavilion Ice Cream Bar & Italian Cookie Platter
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea Service

SIT DOWN STYLE DINNER

CHAMPAGNE TOAST

PLATED SALAD COURSE *choice of one*

Classic Caesar Salad romaine hearts, croutons, creamy caesar, shaved parmesan
Field of Greens grape tomatoes, red onion, carrots, cucumbers, champagne vinaigrette

FAMILY STYLE PASTA *choice of one*

Pasta Options: Tortellini, Rigatoni, Farfalle, Penne
Choice of Sauces: Vodka, Bolognese, Alfredo, Basil Pesto, Marinara

ENTREES *choice of three*

Oven Baked Salmon with hollandaise sauce drizzle
Stuffed Flounder ala Oscar wrapped around lump crabmeat and asparagus with sauce bearnaise
Chicken Balsamico pan seared chicken breast with plum tomato, fresh mozzarella, balsamic drizzle
Chicken Pavilion stuffed with asparagus, roasted red pepper, ham, mozzarella, mushroom sauce
Chicken Sorrentino with eggplant, prosciutto, provolone, marinara sauce
Chicken Francaise egg dipped chicken breast with lemon-white wine sauce
Sliced Pork Tenderloin with shiitake mushrooms in a port wine demiglace
Sliced Roast Beef au jus
Sliced Filet Mignon with red wine demiglace +\$10
Roast Prime Rib au jus +\$10

SIDES *choice of one potato and one vegetable*

Baked Potato, Garlic Mashed, Oven Roasted
Green Beans Mediterranean, Green Beans Almandine, Steamed Broccoli Crowns

DESSERT TABLE

Pavilion Ice Cream Bar & Italian Cookie Platter
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea Service

COCKTAIL STYLE EVENT

Our five hour cocktail style wedding includes a premium open bar and champagne toast
Pricing starts at \$122 per person plus 22% administrative fee and NJ state sales tax

COLD STATION *all included*

Fresh Fruit & Cheese Display
Tomato Basil Bruschetta

HOT STATION *choice of four*

Classic Cocktail Franks with Mustard Dip
Swedish Meatballs in Gravy
Golden Fried Ravioli with Marinara Dip
Fried Cheddar Bites with Ranch Dip
Fried Macaroni Cheese Bites
Sausage Stuffed Mushrooms
Spanakopita bite sized spinach phyllo pillows
Asian Panko Shrimp with Sweet Thai Chili Dip
Vegetable Spring Rolls
Mini Quiche

BOARDWALK STATION *choice of one*

Sawmill Pizza
Soft Pretzels
Sabrett Hot Dogs
Taco Bar
Cheesesteaks
Beef Sliders

FANTASTIC ADDITIONS *cold station*

Antipasto +\$7
Meats, Cheeses, Olives, Peppers
Raw Bar +\$13
Shrimp, Clams, Oysters

BUTLER PASSED *choice of two*

Coconut Shrimp with Mango-Coconut-Lime
Bacon Wrapped Scallops
Cajun Tuna Bites with Horseradish Dip
Brie with Raspberry in Phyllo
Chicken Satay
Beef Deluxe Wellington
Spring Rolls Buffalo Chicken
Spring Rolls Philly Cheesesteak

CARVING STATION *choice of one*

Corned Beef Brisket mustard & rye bread
Pastrami Brisket mustard and rye bread
Pork Tenderloin shiitake wine demiglace
Roast Beef horseradish sauce and au jus
Filet Mignon red wine demiglace +\$10
Roast Prime Rib horseradish sauce +\$10

CAPTAIN'S STATION *choice of one*

Pasta Station
Pasta Options: Tortellini, Rigatoni, Farfalle,
Penne, Lobster Ravioli +\$2
Choice of Sauces: Vodka, Bolognese, Alfredo,
Basil Pesto, Marinara
Mashed Potato Bar
Garlic Mashed, Sweet Potato Mashed
Cheddar Cheese, Bacon Bits, Scallions

DESSERT STATION *all included*

Pavilion Ice Cream Bar & Italian Cookie Platter
Freshly Brewed Coffee and Tea Service

FANTASTIC ADDITIONS

Some suggestions that might enhance your event!

HOT STATION **choice of four \$16**

Selections from our
Cocktail Style Events

BUTLER PASSED **choice of two \$10**

Selections from our
Cocktail Style Events

BOARDWALK STATIONS

Sawmill Pizza **+\$3**
Pretzels **+\$3**
Sabrett Hot Dogs **+\$3**
Cheesesteaks **+\$5**
Beef Sliders **+\$5**

CAPTAIN'S STATIONS

Pasta Station **+\$5**
Mashed Potato Bar **+\$5**
Taco Bar **+\$5**
Antipasto **+\$7**
Raw Bar **+\$13**

CARVING STATIONS

Corned Beef Brisket mustard & rye bread **+\$7**
Pastrami Brisket mustard and rye bread **+\$7**
Pork Tenderloin shiitake wine demiglace **+\$7**
Roast Beef horseradish sauce and gravy **+\$7**
Filet Mignon red wine demiglace **+\$12**
Roast Prime Rib horseradish sauce **+\$12**

VENETIAN TABLE **includes all \$10**

Assortment of Miniature Pastries,
Italian Cookies, Cheesecake, Carrot Cake,
Chocolate Cake, Biscotti, Fresh Fruit

PREMIUM OPEN BAR

One Hour **\$17** per person
Two Hour **\$22** per person
Three Hour **\$26** per person
Four Hour **\$30** per person
additional hours after 4 hours **+\$5**

BEER & WINE ONLY

One Hour **\$15** per person
Two Hour **\$18** per person
Three Hour **\$21** per person
Four Hour **\$24** per person
additional hours after 4 hours **+\$4**

SODA SERVICE

Unlimited **\$4** per person

CHAMPAGNE TOAST

Staff passes champagne to
guests for a toast or ceremony
\$3 per person

SIGNATURE COCKTAIL

Guests arrive to an impressive table
of your signature drink
\$market price

INTERNATIONAL COFFEE STATION

Assortment of Premium Cordials and Liquors
with fresh brewed coffee to make delicious
finishing touch to your event
\$5 per person