

SUFFERN - MAHWAH

Weddings

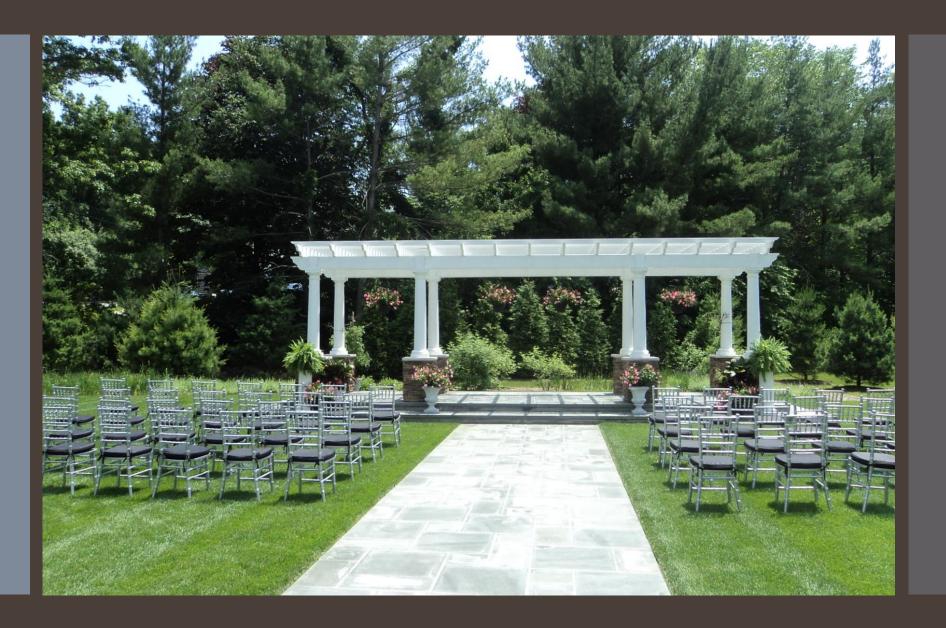
Celebrate your happily ever after...

Perfect setting for Lasting Memories and Photos



Pergola Gardens

Outdoor Ceremony Location



Wedding Package Features

- * Concierge Greeting Upon Arrival For Your Guests with Sparkling Water with Lemon Wedges
- * Pergola Gardens Available For Outdoor Ceremony (\$500.00 Fee Applies)
- Use of Our Waterfall Gardens For Your Photo Shoot
- Elegant Chiavari Bamboo Chairs
- * Private Room for the Bridal Party's Special Cocktail Hour
- Complimentary Suite for the Bride and Groom with Breakfast Buffet
- * Two Additional Guest Rooms for the Parents of the Bride and Groom
- ❖ Special Reduced Guest Rates for Your Out of Town Guests
- * Honeymoon On Us or Priority Points Program
- * Coat Check and Restroom Attendants
- Personalized Maître 'D Service From Beginning to End
- Place Cards and Directional Cards
- * Floor Length Linens and Napkins of Your Choice
- ❖ White Glove Service Throughout Affair
- Elegant Ice Carving Display
- Five Hour Premium Open Bar
- Celebratory Champagne Toast
- * Ten Butler Style Passed Hors D'Oeuvres
- ❖ Selection of Three Cold Displays
- Selection of Three Hot Displays
- Chef's Superior Four Course Meal
- Enchanting Wedding Cake
- * Mini Italian Pastries for Each Table

\$135.00 Per Person Plus 21% Service Charge and NYS Sales Tax

Cocktail Hour

Passed Hors d'oeurves Cold Stations Hot Stations



Butler Style Passed Hor d'oeurves Choice of Ten

- Shrimp and scallop purse
- Scallops wrapped in bacon
- Mini crab cakes with roumelaude sauce
- Filet mignon crostini's
- ❖Baked brie en pear
- Mini Reuben sandwiches
- Prosciutto crostini
- **Smoked salmon canapes**
- *Coconut shrimp
- Franks and pastry
- Asian chicken bites
- Asparagus and prosciutto
- Mini quiche
- Coconut chicken
- Mini Beef Wellingtons





Cold Stations Choice of Three

- Fresh fruit display
- Crudité with vodka chutney dip
- Grilled vegetable display
- ❖Italian antipasto
- *Choucroute smoked meats and sausages
- Imported and domestic cheese display
- Fresh mozzarella and tomato caprese'
- Tuscany display
- Mediterranean display





Hot Stations Choice of Three

Pasta station (Choice of Two)

- Rigatoni BolognesePenne ala vodka
- * Tortellini with basil alfredo sauce
- * Cellentani pasta with Italian sausage garlic & oil
- * Cheese ravioli and pesto cream

American station

- Mini sliders
- * Mini mac and cheese
- * Hotdogs
- Onion rings
- French fries

Fajita station

- * Beef and chicken
- * Flour tortillas, sour cream, salsa

Asian station

- * Assorted stir fry vegetables
- * Choice of beef, chicken or shrimp (Choice of Two)

Deli station

- * Hot pastrami or corned beef
- Cocktail breads
- Deli mustard

Pulled pork station

- * Slow roasted pork in a slow roasted BBQ sauce
- Cole slaw

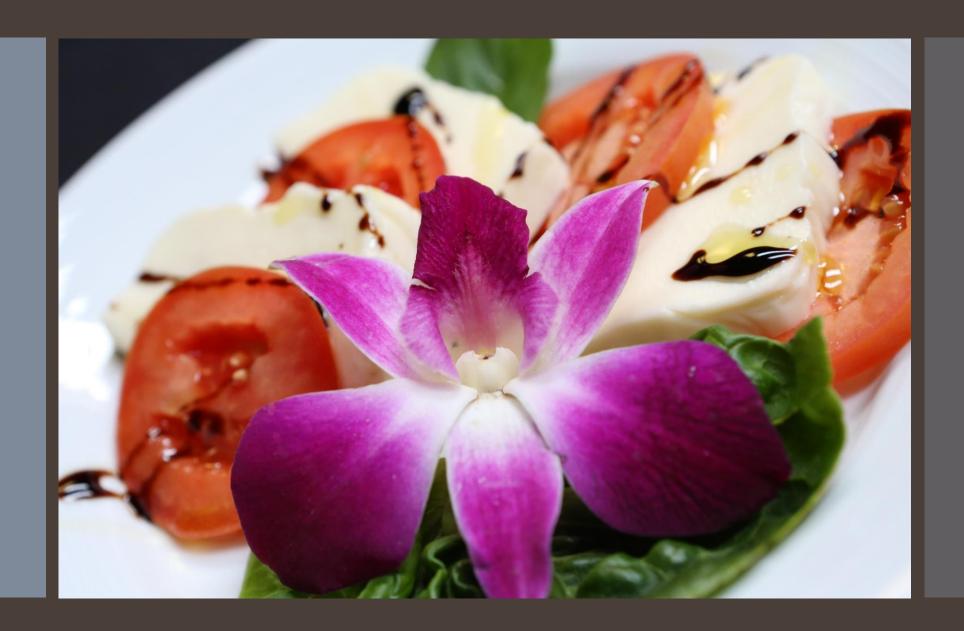
Carving station (Choice of Two)

- Roasted Turkey
- Braised pork loin
- * Angus London broil
- * Baked smoked ham
- * Peppercorn round of beef



Reception

Appetizers and Salads



Appetizer and Salad

Appetizers (Choice of One)

- Mushroom ravioli and sundried tomato cream
- Season fruit plate
- Penne vodka table side
- * Tomato mozzarella caprese
- * Roasted tomato bisque
- Cold poached salmon sauce vert
- Petitie marmite
- Boston chowder
- Penne pasta with smoked duck and walnuts
- Shrimp and Crabmeat Louis

Salads

(Choice of one)

- Classic Caesar table side
- Crowne Salad
 Baby greens, tear drop tomatoes, red onion, English cucumber, champagne vinaigrette dressing
- Wedge SaladRomaine hearts, blue cheese dressing and bacon chips
- * Artesian Salad Exotic lettuce leaves, olives, cucumbers, grape tomatoes, brie cheese, Roasted garlic dressing

Reception

Entrée



Entrée Choice of Three or Duet Plate

Poultry

- Chicken saltimbocca
- Chicken Marsala
 Sautéed chicken breast served with a marsala wine and mushroom sauce
- Chicken Francaise
 Chicken breast dredged in egg and parmesan
 chees sautéed with white wine and lemon sauce
- Chicken ChampionFrench cut breast wild mushrooms and Madeira sauce
- Asiago Chicken Breast
 French cut stuffed chicken breast with asiago cheese and pan au jus

Pork / Beef

- Grilled NY SirloinWith merlot butter
- * Tenderloin of Beef
 With bordelaise or au poivre sauce
- Roast DuckWith an apple brandy glaze
- Broiled Delmonico SteakTopped with wild mushrooms and ramps

Seafood

- Chilean SeabassWith fresh basil, white wine and grape tomatoes
- Seared Atlantic Salmon
 Served with sundried tomatoes, wild mushrooms and champagne vinaigrette
- Sautéed GrouperWith vermouth pecans and grapes
- Baked Stuffed ShrimpStuffed shrimp with crabmeat

Duet Option

- * Filet Mignon with a Merlot demi and Chicken Breast with Madeira reduction
- * Filet Mignon with Merlot demi and Filet of Salmon with fresh basil tapenade
- Filet Mignon with Merlot demi and Stuffed Sole with Scallops and Crabmeat in a beur blanc

Dessert



Enchanted Tiered Wedding Cake
Assorted Mini Pastries and Cookies



Dessert





