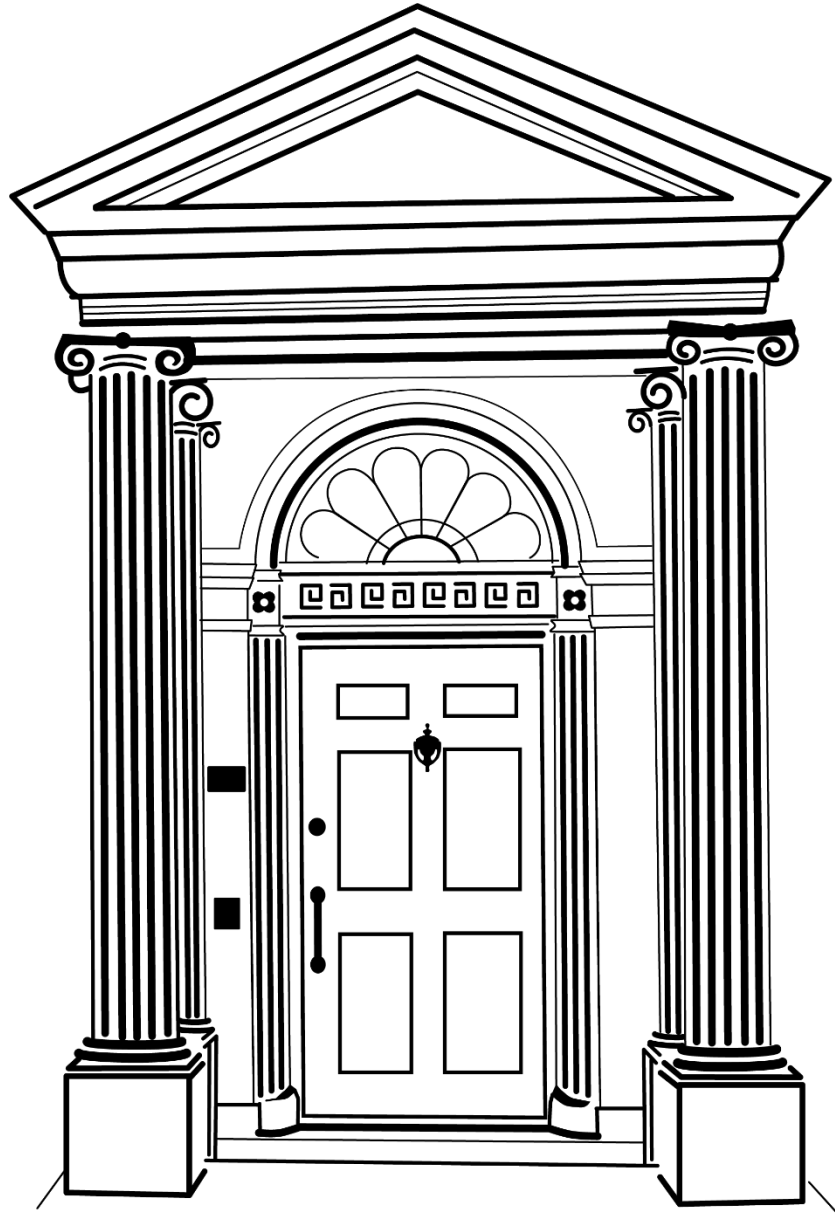




Nissequogue Golf Club

Wedding Celebration Packages

2023



Open The Door To Your Special Celebration



Available Wedding Packages Include:

Traditional Wedding Package

(Page 3)

Gold Wedding Package

(Page 11)

Platinum Wedding Package

(Page 21)

Brunch Wedding Package

(Page 31)





Traditional Wedding Package

\$160 Per Person

60 Person Minimum - Monday – Friday, Sunday

100 Person Minimum - Saturday

Your Wedding Package Includes

Champagne Toast

Maitre D' and Bridal Attendant

Personalized Menu

Unlimited Premium Liquor for Five Hours

Directional Cards

Menu and Event Consultation with Planning

Private Bridal Room

Coat Room Attendant (Weather Dependent)

On-Site Power Generator

*Private Use of the Terrace with
Beautiful Water Views (Weather Dependent)*

China, Flatware and Glassware





Cocktail Hour

Butler Style Passed Hors d'oeuvres

(Select Six)

Potato Puffs
Shrimp Cocktail
Mini Spanakopita
Melon & Prosciutto
Mini Chicken Tacos
Vegetable Dumplings

Crostini with Caponata
Steamed Pork Dumplings
Mini Vegetable Spring Rolls
Petite Franks in Puff Pastry
Thai Chicken Sates with Peanut Sauce

Additional Butler Style Passed Hors d'oeuvres Available

(\$4 Per Person To Substitute An Item Above)

(\$5 Per Person to Add An Additional Item)

Coconut Crusted Shrimp
Chilled Gazpacho Shots
Orange Chicken Tempura
Tuna Tartare on Cucumber
Smoked Salmon Pumpernickel
Seasonal Soup in Espresso Cups
Brie and Raspberry Baked in Phyllo

Jumbo Lump Crab Stuffed Mushrooms
Mini Crab Cakes with Remoulade Sauce
Ciliegine Mozzarella and Tomato Skewers
Cajun Seared Ahi Tuna on Cucumber Chip
Pan Roasted Baby New Zealand Lamb Chops
Filet Mignon on Baguette with Horseradish Crème

Tuscany Table

(Included)

Assorted Cheeses | Specialty Meats | Dried Sausages | Roasted Vegetables
Tomato & Mozzarella | Olives | Peppers | Crackers & Flatbreads | Italian Bread | Olive Oil



Dinner Reception

First Course

(Select One)

Grilled Vegetable Tower

Eggplant, Yellow Squash, Zucchini, Vine Ripe Tomatoes, Fresh Mozzarella, Portobello Mushrooms, Balsamic Vinaigrette and Rosemary Skewer

Chilled White Zinfandel Poached Bosc Pear

Dried Cranberries, Gorgonzola Cheese and Toasted Walnuts

Classic Steakhouse Salad

Crisp Romaine Lettuce, Crumbled Bleu Cheese, Roma Tomato Wedges, Pecan Wood Smoked Bacon, Slivered Red Onions, Creamy Bleu Cheese Dressing

Ciliequine Mozzarella and Tomato Martini

Mesclun Greens, Basil Oil and Italian Toast

Fanned Melon and Pineapple

Garnished with Kiwi, Strawberry and Fresh Seasonal Berries

Fresh Mozzarella & Beefsteak Tomatoes

Mixed Greens, Basil Oil and Balsamic Vinaigrette

Salad of Red & Yellow Roasted Beets

Mixed Satur Farm Greens, Goat Cheese and Port Wine Vinaigrette





Entrées

Meat

(Select One)

Grilled Prime Filet Mignon

Cabernet Beef Sauce

Grilled 14 oz. Center Cut Pork Chop

Apple Cider Reduction

Roasted Prime Rib of Beef*

Natural Au Jus

**Additional \$10 per person*

Roasted Half of Long Island Duck*

Bing Cherry Sauce or Orange Glaze

**Additional \$10 per person*

Pan Roasted Rack of Baby New Zealand Lamb*

Dijon Sauce

**Additional \$10 per person*

Grilled Prime N.Y. Strip Steak*

Bourbon Beef Sauce

**Additional \$20 per person*

Grilled Center Cut Veal Chop*

Roasted Red Pepper and Madeira Wine Sauce

**Additional \$20 per person*





Entrées Continued

Chicken & Fish

(Select One)

Roasted North Atlantic Salmon

Citrus Beurre Blanc

Dijon, Herb and Panko Crusted Salmon

White Wine Dijon Sauce

Herb de Provence Roasted French Cut Chicken Breast

Natural Brown Chicken Jus

Spinach, Sun Dried Tomato and Mozzarella Stuffed Chicken

Parmesan Cream Sauce

Grilled Swordfish*

Mango and Pineapple Salsa

**Additional \$10 per person*

Additional Vegetarian or Vegan Options available to your guests, upon request

All entrees served with

*Whipped Potatoes, Roasted New Potatoes, or Wild Rice
& Asparagus, or Haricot Vert Bundle*





Dessert

(Select One)

Chocolate Decadence Cake

Raspberry Sorbet, Whipped Cream and a Perfect Strawberry

Blueberry and Peach Tart

Vanilla Gelato

Individual Tiramisu Cake

Sweet Mascarpone, Cinnamon Gelato and Espresso Powder

Key Lime Tart

Raspberry Sorbet and Fresh Whipped Cream

Apple Crumb Tart

Vanilla Gelato and Caramel Sauce

Ice Cream Sundae Bar*

Vanilla and Chocolate Haagen-Dazs Ice Cream

Assorted Toppings and Sauces

**Additional \$10 per person*

Coffee and Tea Service Included





Additional Charges

Ceremony

(When Available)

Starting At \$1,800

AC Rental For Tent

\$8,000

Valet Parking

\$190 Per Attendant (Minimum of 3 Attendants)

Vendor Meals

\$85 Each

Overtime

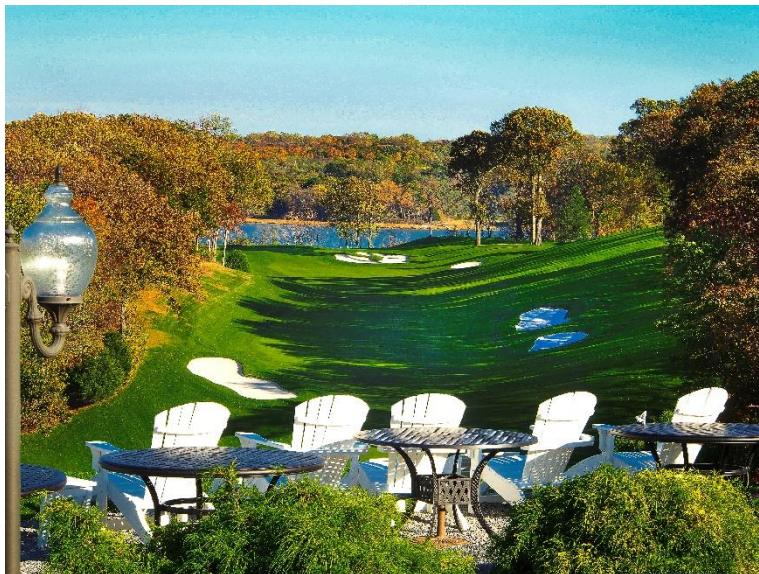
\$28 per person, per hour or any part of that hour

Overtime is calculated by the guaranteed number of guests for your event

Current Sales Tax

Administration Charge

The 20% Administrative Charge is a facility charge. Although a portion is used to offset labor expenses, none of this money is directly distributed to the staff.





Additional Details

Guest Guarantee

The guest guarantee and final floorplan must be submitted 10 days prior to the event date.

The guest guarantee is considered final, and is not subject to reduction.

Increases can be made up to 3 business days prior to your event.

Billing will be based on your guarantee or the actual number of attendees, whichever is greater.

Payment

An initial event deposit, in the amount of \$5,000 shall be due upon signing the contract, to hold your date.

Thereafter, there shall be three installments as follows:

50% of the estimated event fee is due six (6) months prior to the event date

25% of the estimated event fee is due three (3) months prior to the event date

Final payment of the event fee is due ten (10) business days before the event date

All deposits and event fees are non-refundable and non-transferrable

Pricing

Prices listed are for 2023 and are subject to change for 2024 and beyond.





Gold Wedding Package

\$185 Per Person

60 Person Minimum - Monday – Friday, Sunday

100 Person Minimum - Saturday

Your Wedding Package Includes

Champagne Toast

Personalized Menu

Directional Cards

Private Bridal Room

On-Site Power Generator

China, Flatware and Glassware

Maître D' and Bridal Attendant

Unlimited Premium Liquor for Five Hours

Menu and Event Consultation with Planning

Coat Room Attendant (Weather Dependent)

*Private Use of the Terrace with
Beautiful Water Views (Weather Dependent)*





Cocktail Hour

Butler Style Passed Hors d'oeuvres

(Select Eight)

*Potato Puffs
Shrimp Cocktail
Mini Spanakopita
Melon & Prosciutto
Mini Chicken Tacos
Vegetable Dumplings
Crostini with Caponata
Coconut Crusted Shrimp
Chilled Gazpacho Shots
Steamed Pork Dumplings*

*Orange Chicken Tempura
Tuna Tartare on Cucumber
Mini Vegetable Spring Rolls
Petite Franks in Puff Pastry
Smoked Salmon Pumpernickel
Seasonal Soup in Espresso Cups
Brie and Raspberry Baked in Phyllo
Thai Chicken Satays with Peanut Sauce
Ciliegine Mozzarella and Tomato Skewers
Cajun Seared Ahi Tuna on Cucumber Chip*

Additional Butler Style Passed Hors d'oeuvres Available

(\$4 Per Person To Substitute An Item Above)

(\$5 Per Person to Add An Additional Item)

*Jumbo Lump Crab Stuffed Mushrooms
Mini Crab Cakes with Remoulade Sauce*

*Pan Roasted Baby New Zealand Lamb Chops
Filet Mignon on Baguette with Horseradish Crème*

Tuscany Table

(Included)

*Assorted Cheeses | Specialty Meats | Dried Sausages | Roasted Vegetables
Tomato & Mozzarella | Olives | Peppers | Crackers & Flatbreads | Italian Bread | Olive Oil*





Action Stations & Displays

(Select One)

Pasta Station

Prepared to Order

Rigatoni and Farfalle

Ingredients: Baby Shrimp | Grilled Chicken | Sweet Italian Sausage

Broccoli | Tomatoes | Onions | Green Peas

With Choice of Two Sauce Accompaniments

Vodka Sauce | Marinara | Pesto Sauce | Alfredo Sauce

Slider Bar

Mini Beef Burgers | Meatballs | Pulled Pork | Mini Hot Dogs

Accompanied By: Lettuce, Tomato, Ketchup, Mustard, Mayo and Pickles

Quesadilla Bar

Prepared to Order

Shrimp and Chicken Quesadillas

Cheddar Cheese | Pepper Jack Cheese | Jalapeños | Sour Cream | Tomatoes | Onions

Accompanied By: Salsa, Guacamole and Tortilla Chips

Potato Bar

Served in Stemless Martini Glasses

Whipped Sweet Potatoes and Mashed Yukon Gold Potatoes

Cheddar Cheese | Steamed Broccoli | Pecan Wood Smoked Bacon

Sour Cream and Chives | Sautéed Mushrooms | Mini Marshmallows | Cheese Sauce | Brown Gravy

Mediterranean Bar

Stuffed Grape Leaves | Hummus | Pepperoncini | Feta Cheese

Kalamata Olives | Tomatoes | Cucumbers | Artichokes | Pita Bread





Action Stations & Displays Continued

Bavarian Table

Carved to Order

Bratwurst | Knockwurst | Kielbasa

Accompanied By: Perogies and Braised Red Cabbage

Southern Barbecue Table

Pulled Pork | Southern Fried Chicken | Popcorn Shrimp

Accompanied By: Cole Slaw and Corn Bread

Stir Fry Station

Prepared to Order

Chicken | Shrimp | Fresh Vegetables

Accompanied By: Fried Rice and Pork Dumplings

Grain Bowl Station

Prepared to Order

Quinoa | Lentils | Chickpeas | Mesclun Greens | Tomatoes

Portobello Mushrooms | Grilled Chicken | Grilled Salmon

Accompanied By: Balsamic Vinaigrette, Lemon-Basil Vinaigrette, Red Wine Vinaigrette

Carving Board

Select Two Meats

Roasted Loin of Pork | Whole Roasted Turkey | Bone-In Smoked Ham | Flank Steak

Corned Beef | Pastrami | Leg of Lamb | Prime Ribs of Beef* | Sirloin of Beef**

Accompanied By: Bakery Fresh Petite Rolls

**Additional \$10 Per Person*

Seafood Bar*

Littleneck Clams | Bluepoint Oysters | Jumbo Shrimp Cocktail

Accompanied By: Cocktail Sauce, Horseradish and Lemons

**Additional \$20 Per Person*

***Add Lobster Market Price Per Person*

Sushi Station*

Display of Hand Rolled Sushi

**Additional \$35 Per Person*



Dinner Reception

First Course

(Select One)

Trio of Grilled Shrimp and Nissequogue Garden Salad

Basil Oil, Balsamic Vinaigrette and Grissini

Fresh Burrata Cheese and Baby Tomatoes

Extra Virgin Olive Oil, Basil and Baguette Crisp

Grilled Vegetable Tower

Eggplant, Yellow Squash, Zucchini, Vine Ripe Tomatoes, Fresh Mozzarella, Portobello Mushrooms, Balsamic Vinaigrette and Rosemary Skewer

Chilled White Zinfandel Poached Bosc Pear

Dried Cranberries, Gorgonzola Cheese and Toasted Walnuts

Classic Steakhouse Salad

Crisp Romaine Lettuce, Crumbled Bleu Cheese, Roma Tomato Wedges, Pecan Wood Smoked Bacon, Slivered Red Onions, Creamy Bleu Cheese Dressing

Ciliegine Mozzarella and Tomato Martini

Mesclun Greens, Basil Oil and Italian Toast

Sliced Smoked Duck Breast

Baby Field Greens, Goat Cheese and Port Wine Vinaigrette

Fanned Melon and Pineapple

Garnished with Kiwi, Strawberry and Fresh Seasonal Berries

Cold Poached Wild Copper River Salmon

Cucumber Dill and Frisee

Fresh Mozzarella & Beefsteak Tomatoes

Mixed Greens, Basil Oil and Balsamic Vinaigrette

Salad of Red & Yellow Roasted Beets

Mixed Satur Farm Greens, Goat Cheese and Port Wine Vinaigrette

Jumbo Shrimp Cocktail

Lemon and Cocktail Sauce



Entrées

Select Duet Plate or One Meat & One Chicken / Fish Choice

Duet

Grilled Prime Petite Filet Mignon & Shrimp Scampi

Cabernet Beef Sauce

Meat

(Select One)

Grilled Prime Filet Mignon

Cabernet Beef Sauce

Grilled 14 oz. Center Cut Pork Chop

Apple Cider Reduction

Roasted Half of Long Island Duck

Bing Cherry Sauce or Orange Glaze

Roasted Prime Rib of Beef*

Natural Au Jus

**Additional \$10 per person*

Pan Roasted Rack of Baby New Zealand Lamb*

Dijon Sauce

**Additional \$10 per person*

Grilled Prime N.Y. Strip Steak*

Bourbon Beef Sauce

**Additional \$20 per person*

Grilled Center Cut Veal Chop*

Roasted Red Pepper and Madeira Wine Sauce

**Additional \$20 per person*



Entrées Continued

Chicken & Fish

(Select One)

Roasted North Atlantic Salmon

Citrus Beurre Blanc

Dijon, Herb and Panko Crusted Salmon

White Wine Dijon Sauce

Herb de Provence Roasted French Cut Chicken Breast

Natural Brown Chicken Jus

Spinach, Sun Dried Tomato and Mozzarella Stuffed Chicken

Parmesan Cream Sauce

Grilled Swordfish

Mango and Pineapple Salsa

Additional Vegetarian or Vegan Options available to your guests, upon request

*All entrees served with Whipped Potatoes, Roasted New Potatoes, or Wild Rice
& Asparagus, or Haricot Vert Bundle*





Dessert

(Select One)

Chocolate Decadence Cake

Raspberry Sorbet, Whipped Cream and a Perfect Strawberry

Blueberry and Peach Tart

Vanilla Gelato

Individual Tiramisu Cake

Sweet Mascarpone, Cinnamon Gelato and Espresso Powder

Key Lime Tart

Raspberry Sorbet and Fresh Whipped Cream

Apple Crumb Tart

Vanilla Gelato and Caramel Sauce

Ice Cream Sundae Bar*

Vanilla and Chocolate Haagen-Dazs Ice Cream

Assorted Toppings and Sauces

**Additional \$10 per person*

Coffee and Tea Service Included





Additional Charges

Ceremony

(When Available)

Starting At \$1,800

AC Rental For Tent

\$8,000

Valet Parking

\$190 Per Attendant (Minimum of 3 Attendants)

Vendor Meals

\$85 Each

Overtime

\$28 per person, per hour or any part of that hour

Overtime is calculated by the guaranteed number of guests for your event

Current Sales Tax

Administration Charge

The 20% Administrative Charge is a facility charge. Although a portion is used to offset labor expenses, none of this money is directly distributed to the staff.





Additional Details

Guest Guarantee

The guest guarantee and final floorplan must be submitted 10 days prior to the event date.

The guest guarantee is considered final, and is not subject to reduction.

Increases can be made up to 3 business days prior to your event.

Billing will be based on your guarantee or the actual number of attendees, whichever is greater.

Payment

An initial event deposit, in the amount of \$5,000 shall be due upon signing the contract, to hold your date.

Thereafter, there shall be three installments as follows:

50% of the estimated event fee is due six (6) months prior to the event date

25% of the estimated event fee is due three (3) months prior to the event date

Final payment of the event fee is due ten (10) business days before the event date

All deposits and event fees are non-refundable and non-transferrable

Pricing

Prices listed are for 2023 and are subject to change for 2024 and beyond.





Platinum Wedding Package

\$225 Per Person

60 Person Minimum - Monday – Friday, Sunday

100 Person Minimum - Saturday

Your Wedding Package Includes

Champagne Toast

Personalized Menu

Directional Cards

Private Bridal Room

On-Site Power Generator

China, Flatware and Glassware

Maître D' and Bridal Attendant

Unlimited Premium Liquor for Five Hours

Menu and Event Consultation with Planning

Coat Room Attendant (Weather Dependent)

*Private Use of the Terrace with
Beautiful Water Views (Weather Dependent)*





Cocktail Hour

Butler Style Passed Hors d'oeuvres

(Select Eight)

Potato Puffs
Shrimp Cocktail
Mini Spanakopita
Melon & Prosciutto
Mini Chicken Tacos
Vegetable Dumplings
Crostini with Caponata
Coconut Crusted Shrimp
Chilled Gazpacho Shots
Steamed Pork Dumplings
Orange Chicken Tempura
Tuna Tartare on Cucumber

Mini Vegetable Spring Rolls
Petite Franks in Puff Pastry
Smoked Salmon Pumpernickel
Seasonal Soup in Espresso Cups
Brie and Raspberry Baked in Phyllo
Jumbo Lump Crab Stuffed Mushrooms
Thai Chicken Sates with Peanut Sauce
Mini Crab Cakes with Remoulade Sauce
Ciliequine Mozzarella and Tomato Skewers
Cajun Seared Ahi Tuna on Cucumber Chip
Pan Roasted Baby New Zealand Lamb Chops
Filet Mignon on Baguette with Horseradish Crème

Tuscany Table

(Included)

Assorted Cheeses | Specialty Meats | Dried Sausages | Roasted Vegetables
Tomato & Mozzarella | Olives | Peppers | Crackers & Flatbreads | Italian Bread | Olive Oil





Action Stations & Displays

(Select Two)

Pasta Station

Prepared to Order

Rigatoni and Farfalle

Ingredients: Baby Shrimp | Grilled Chicken | Sweet Italian Sausage

Broccoli | Tomatoes | Onions | Green Peas

With Choice of Two Sauce Accompaniments

Vodka Sauce | Marinara | Pesto Sauce | Alfredo Sauce

Slider Bar

Mini Beef Burgers | Meatballs | Pulled Pork | Mini Hot Dogs

Accompanied By: Craft Beer, Lettuce, Tomato, Ketchup, Mustard, Mayo and Pickles

Quesadilla Bar

Prepared to Order

Shrimp and Chicken Quesadillas

Cheddar Cheese | Pepper Jack Cheese | Jalapeños | Sour Cream | Tomatoes | Onions

Accompanied By: Ice Cold Coronas, Salsa, Guacamole and Tortilla Chips

Potato Bar

Served in Stemless Martini Glasses

Whipped Sweet Potatoes and Mashed Yukon Gold Potatoes

Cheddar Cheese | Steamed Broccoli | Pecan Wood Smoked Bacon

Sour Cream and Chives | Sautéed Mushrooms | Mini Marshmallows | Cheese Sauce | Brown Gravy

Mediterranean Bar

Stuffed Grape Leaves | Hummus | Pepperoncini | Feta Cheese

Kalamata Olives | Tomatoes | Cucumbers | Artichokes | Pita Bread





Action Stations & Displays Continued

Bavarian Table

Carved to Order

Bratwurst | Knockwurst | Kielbasa

Accompanied By: Perogies and Braised Red Cabbage

Southern Barbecue Table

Pulled Pork | Southern Fried Chicken | Popcorn Shrimp

Accompanied By: Cole Slaw and Corn Bread

Stir Fry Station

Prepared to Order

Chicken | Shrimp | Fresh Vegetables

Accompanied By: Fried Rice and Pork Dumplings

Grain Bowl Station

Prepared to Order

Quinoa | Lentils | Chickpeas | Mesclun Greens | Tomatoes

Portobello Mushrooms | Grilled Chicken | Grilled Salmon

Accompanied By: Balsamic Vinaigrette, Lemon-Basil Vinaigrette, Red Wine Vinaigrette

Carving Board

Select Two Meats

Roasted Loin of Pork | Whole Roasted Turkey | Bone-In Smoked Ham | Flank Steak

Corned Beef | Pastrami | Leg of Lamb | Prime Ribs of Beef* | Sirloin of Beef**

Accompanied By: Bakery Fresh Petite Rolls

**Additional \$10 Per Person*

Seafood Bar*

Littleneck Clams | Bluepoint Oysters | Jumbo Shrimp Cocktail

Accompanied By: Cocktail Sauce, Horseradish and Lemons

**Additional \$20 Per Person*

***Add Lobster Market Price Per Person*

Sushi Station*

Display of Hand Rolled Sushi

**Additional \$35 Per Person*



Dinner Reception

First Course

(Select One)

Trio of Grilled Shrimp and Nissequogue Garden Salad

Basil Oil, Balsamic Vinaigrette and Grissini

Fresh Burrata Cheese and Baby Tomatoes

Extra Virgin Olive Oil, Basil and Baguette Crisp

Grilled Vegetable Tower

Eggplant, Yellow Squash, Zucchini, Vine Ripe Tomatoes, Fresh Mozzarella, Portobello Mushrooms, Balsamic Vinaigrette and Rosemary Skewer

Chilled White Zinfandel Poached Bosc Pear

Dried Cranberries, Gorgonzola Cheese and Toasted Walnuts

Classic Steakhouse Salad

Crisp Romaine Lettuce, Crumbled Bleu Cheese, Roma Tomato Wedges, Pecan Wood Smoked Bacon, Slivered Red Onions, Creamy Bleu Cheese Dressing

Ciliegine Mozzarella and Tomato Martini

Mesclun Greens, Basil Oil and Italian Toast

Sliced Smoked Duck Breast

Baby Field Greens, Goat Cheese and Port Wine Vinaigrette

Fanned Melon and Pineapple

Garnished with Kiwi, Strawberry and Fresh Seasonal Berries

Cold Poached Wild Copper River Salmon

Cucumber Dill and Frisee

Fresh Mozzarella & Beefsteak Tomatoes

Mixed Greens, Basil Oil and Balsamic Vinaigrette

Salad of Red & Yellow Roasted Beets

Mixed Satur Farm Greens, Goat Cheese and Port Wine Vinaigrette

Jumbo Shrimp Cocktail

Lemon and Cocktail Sauce



Entrées

Select Duet Plate or One Meat, One Chicken & One Fish Choice

Duet

Grilled Prime Petite Filet Mignon & Chilean Sea Bass

Cabernet Beef Sauce, Citrus Beurre Blanc

Meat

(Select One)

Grilled Prime Filet Mignon

Cabernet Beef Sauce

Roasted Prime Rib of Beef

Natural Au Jus

Grilled Prime N.Y. Strip Steak

Bourbon Beef Sauce

Pan Roasted Rack of Baby New Zealand Lamb

Dijon Sauce

Grilled 14 oz. Center Cut Pork Chop

Apple Cider Reduction

Roasted Half of Long Island Duck

Bing Cherry Sauce or Orange Glaze

Grilled Center Cut Veal Chop*

Roasted Red Pepper and Madeira Wine Sauce

**Additional \$20 per person*





Entrées Continued

Fish

(Select One)

Roasted North Atlantic Salmon

Citrus Beurre Blanc

Dijon, Herb and Panko Crusted Salmon

White Wine Dijon Sauce

Grilled Swordfish

Mango and Pineapple Salsa

Chicken

(Select One)

Herb de Provence Roasted French Cut Chicken Breast

Natural Brown Chicken Jus

Spinach, Sun Dried Tomato and Mozzarella Stuffed Chicken

Parmesan Cream Sauce

Additional Vegetarian or Vegan Options available to your guests, upon request

*All entrees served with Whipped Potatoes, Roasted New Potatoes, or Wild Rice
& Asparagus, or Haricot Vert Bundle*





Dessert

(Select One)

Chocolate Decadence Cake

Raspberry Sorbet, Whipped Cream and a Perfect Strawberry

Blueberry and Peach Tart

Vanilla Gelato

Individual Tiramisu Cake

Sweet Mascarpone, Cinnamon Gelato and Espresso Powder

Key Lime Tart

Raspberry Sorbet and Fresh Whipped Cream

Apple Crumb Tart

Vanilla Gelato and Caramel Sauce

Ice Cream Sundae Bar*

Vanilla and Chocolate Haagen-Dazs Ice Cream

Assorted Toppings and Sauces

**Additional \$10 per person*

Coffee and Tea Service Included





Additional Charges

Ceremony

(When Available)

Starting At \$1,800

AC Rental For Tent

\$8,000

Valet Parking

\$190 Per Attendant (Minimum of 3 Attendants)

Vendor Meals

\$85 Each

Overtime

\$28 per person, per hour or any part of that hour

Overtime is calculated by the guaranteed number of guests for your event

Current Sales Tax

Administration Charge

The 20% Administrative Charge is a facility charge. Although a portion is used to offset labor expenses, none of this money is directly distributed to the staff.





Additional Details

Guest Guarantee

The guest guarantee and final floorplan must be submitted 10 days prior to the event date.

The guest guarantee is considered final, and is not subject to reduction.

Increases can be made up to 3 business days prior to your event.

Billing will be based on your guarantee or the actual number of attendees, whichever is greater.

Payment

An initial event deposit, in the amount of \$5,000 shall be due upon signing the contract, to hold your date.

Thereafter, there shall be three installments as follows:

50% of the estimated event fee is due six (6) months prior to the event date

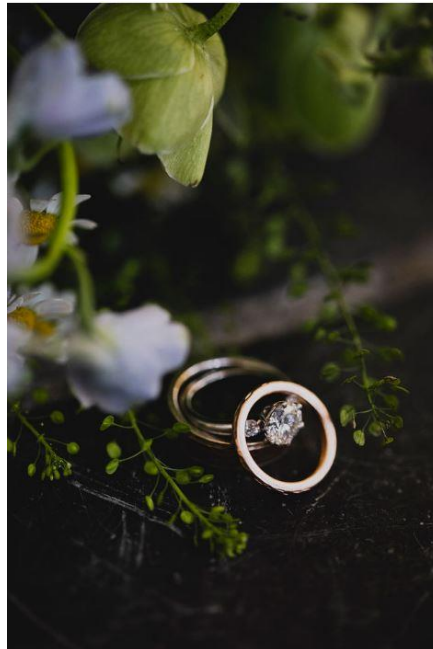
25% of the estimated event fee is due three (3) months prior to the event date

Final payment of the event fee is due ten (10) business days before the event date

All deposits and event fees are non-refundable and non-transferrable

Pricing

Prices listed are for 2023 and are subject to change for 2024 and beyond.





Brunch Wedding Package

\$110 Per Person

60 Person Minimum - Monday – Friday, Sunday

100 Person Minimum - Saturday

Your Wedding Package Includes

Champagne Toast

Personalized Menu

Directional Cards

Private Bridal Room

On-Site Power Generator

China, Flatware and Glassware

Maître D' and Bridal Attendant

Mimosas and Bloody Mary's for 3 ½ hours

Menu and Event Consultation with Planning

Coat Room Attendant (Weather Dependent)

*Private Use of the Terrace with Beautiful Water Views
(Weather Dependent)*





Brunch Buffet

Fresh Bakery Items

*Muffins | Danishes | Bagels | Croissants | Rolls
Accompanied By: Butter, Cream Cheese, Jelly, Jam*

Omelets

Made to Order

*Eggs Whites | Mushrooms | Onions | Tomatoes
Peppers | Spinach | Ham | Swiss Cheese | American Cheese
Includes Thick Cut Applewood Smoked Bacon & Breakfast Sausage*

Waffles

Made to Order

*Strawberries | Blueberries
Accompanied By: Assorted Preserves, Warm Maple Syrup, Whipped Cream*

Salads

*Romaine | Mesclun Greens | Cucumbers | Carrots | Olives | Blue Cheese
Blue Cheese | Cheddar Cheese | Chickpeas | Beets | Roasted Peppers | White Beans | Seasonal Fruit
Accompanied By: Ranch Dressing, Blue Cheese Dressing, Balsamic Vinaigrette*

Carving Board

Select Two Meats

*Roasted Loin of Pork | Whole Roasted Turkey | Bone-In Smoked Ham | Flank Steak
Corned Beef | Pastrami | Leg of Lamb* | Prime Ribs of Beef* | Sirloin of Beef*
Accompanied By: Bakery Fresh Petite Rolls
Additional \$10 Per Person





Entrées

(Served Buffet Style)

Breakfast

(Select One)

Eggs Benedict

English Muffins, Canadian Bacon, Poached Eggs, Hollandaise Sauce

French Toast

Assorted Preserves, Maple Syrup

Frittatas

Spinach, Mushroom, Swiss

OR

Bacon, Cheddar

Smoked Salmon

Mini Bagels, Cream Cheese, Red Onions, Hard Boiled Eggs, Capers

Oatmeal

Brown Sugar, Maple Syrup

Chicken

(Select One)

Chicken Francaise

*Batter Dipped Boneless Breast of Chicken,
Sautéed with White Wine, Fresh Lemon and Parsley*

Chicken Marsala

*Boneless Breast of Chicken, Sautéed Shallots
Sweet Marsala Wine, Mushrooms, Veal Demi Glaze*

Roasted Chicken Breast

*Herb De Provence Roasted French Cut Chicken Breast,
Natural Brown Chicken Jus*

Fried Chicken

Herb and Buttermilk Dipped Chicken



Entrées Continued

(Served Buffet Style)

Fish

(Select One)

Cedar Plank North Atlantic Salmon

Served with Horseradish Cream

Grilled North Atlantic Salmon

Served with a Pommery Mustard Sauce

Pasta

(Select One)

Tortellini Alfredo

Green Peas, Ham, Parmesan Cream

Mezze Rigatoni Ala Vodka

Garlic, Shallots, Vodka, Plum Tomatoes, Cream

Bow Tie Primavera

Assorted Fresh Vegetables, Garlic, White Wine, Herbs, Vegetable Broth

Penne Marinara

Slow Cooked San Marzano Plum Tomatoes, Onion, Garlic, Fresh Basil





Dessert

(Served Individually)

Trio of Sorbets

Garnished with Fresh Berries

Ice Cream Sundae Bar*

Vanilla and Chocolate Haagen-Dazs Ice Cream

Assorted Toppings and Sauces

**Additional \$10 per person*





Additional Charges

Ceremony

(When Available)

Starting At \$1,800

AC Rental For Tent

\$8,000

Valet Parking

\$190 Per Attendant (Minimum of 3 Attendants)

Open Bar Upgrade

\$25 Per Person

Vendor Meals

\$85 Each

Overtime

\$28 per person, per hour or any part of that hour

Overtime is calculated by the guaranteed number of guests for your event

Current Sales Tax

Administration Charge

The 20% Administrative Charge is a facility charge. Although a portion is used to offset labor expenses, none of this money is directly distributed to the staff.





Additional Details

Guest Guarantee

The guest guarantee and final floorplan must be submitted 10 days prior to the event date.

The guest guarantee is considered final, and is not subject to reduction.

Increases can be made up to 3 business days prior to your event.

Billing will be based on your guarantee or the actual number of attendees, whichever is greater.

Payment

An initial event deposit, in the amount of \$5,000 shall be due upon signing the contract, to hold your date.

Thereafter, there shall be three installments as follows:

50% of the estimated event fee is due six (6) months prior to the event date

25% of the estimated event fee is due three (3) months prior to the event date

Final payment of the event fee is due ten (10) business days before the event date

All deposits and event fees are non-refundable and non-transferrable

Pricing

Prices listed are for 2023 and are subject to change for 2024 and beyond.

