



THE BERNARDS INN
EST. 1907

THE WEDDING EXPERIENCE

SPRING/SUMMER



“Celebrating Over 100 Years of Gracious Hospitality”

“At the Bernards Inn, it is my mission to create a wedding day memory that you will cherish forever. From the hors d’oeuvre to the pastries and everything in between all of our cuisine is uniquely prepared for you and your guests.”

Corey W. Heyer, *Executive Chef*
2013 NJRA Gold Plate Award Winner

27 Mine Brook Road, Bernardsville, NJ 07924 908-766-0002

INCLUSIVE OF YOUR PACKAGE...



Complimentary Overnight Guest Room for the Bride & Groom
(Minimum of 75 Guests Required)

An In-house Wedding Professional
to Assist you in Planning the Perfect Day

A Maitre D' to Host your Affair

Bridal Attendant Exclusive to the Bride and Groom

All Premium Bar Beverages
Including Wine Service throughout Dinner

Bartending Fees

Chef's Carving Fees

Wedding Cake and Assorted Mignardise
Prepared by our Pastry Chef

House Table Linens Ivory Imperial Stripe
Custom Napkins

A Selection of Votive and Tapered Candles

Customized Menus for Each Place Setting

Mahogany Chavari Chairs with Ivory Cushion

Direction Cards

Room Block Cards

Coat Room Attendant

Valet Service

Special Vegetarian or Dietary Plate Available Upon Request

27 Mine Brook Road, Bernardsville, NJ 07924 908-766-0002

THE COCKTAIL HOUR



**Upon your arrival at the Bernards Inn,
your guests are warmly greeted with glasses of chilled Champagne
with your choice of fresh seasonal berry**

Five Hour Premium Open Bar

House Wines and Champagne*

Premium Liquors to include:

Absolut, Kettle One, Grey Goose Bacardi, Beefeater,
Canadian Club, Crown Royal, Dewar's, Old Grand Dad,
Johnny Walker Red & Black, Jack Daniels, Seagram's 7, Makers Mark, Tanqueray

Domestic and Imported Beer including:

Sam Adams, Heineken & Amstel Light

Assorted Soft Drinks and Non-alcoholic beverages

**Champagne and Wines may be upgraded upon request*

The Signature Wedding Cocktail

A Signature Martini or Cocktail developed to mark
the occasion, butler passed upon arrival and featured at
All premium bars

Simple Starters

Including Brie, Cheddar, Gouda, Havarti Dill, Montrachet,
Saga Blue, and Smoked Gouda with flatbreads,
specialty biscuits, baguettes, Seasonal Berries, Dried Fruits, and nuts

Fresh Cut Vegetable Crudités with an Herb & Onion Dip,
Garlic, Cucumber & Yogurt Sauce, Dill Buttermilk Ranch

Classic Hummus with Baked Pita Chips

Spinach and Artichoke Dip

Assorted Olives

ONE HOUR BUTLER PASSED HORS D'OEUVRES



Hot Selections

(Please Select Four)

Baked Asparagus Puffs with Black Truffle Hollandaise
Black Angus Burger Sliders, Brioche Bun, Pickles, House Made Ketchup
Cocktail Franks En Croute with Dijon Mustard
Lobster & Corn Fritters with Jalapeno-Cilantro Remoulade
Malaysian Lamb Saté with Mango, Coriander, & Mint Sauce
Mini Jumbo Lump Crab Cakes with Mustard Sauce
Mini Salmon Burgers with Basil & Caper Mayonnaise
Pork Saté with Pineapple & Spicy Peanut Sauce
Miniature Onion Soup Boulés
Garden Pea, Parmesan, and White Truffle Risotto "Truffles"
Scallop, Shiitake Mushroom, and Vegetable Pastilla
Maple Glazed Bacon Wrapped Scallop
Surf & Turf Skewers with Lemon Pepper
Shrimp Toast with Wasabi Lime Marmalade
Tomato & Zucchini Tart with Puff Pastry & Thyme
Vegetable Spring Rolls with Sweet & Spicy Sauce

* * *

Cold Selections

(Please Select Four)

Assorted Goat Cheese Lollipops – Herb, Walnut, Black Olive & Sun Dried Tomato
Bernards Inn Chicken Salad En Brioche
Mini BLT on Toasted Brioche with Garlic Aioli
Asparagus wrapped in Prosciutto with a Creamy Balsamic Dipping Sauce
Crispy Polenta with Tomato Chutney, Mozzarella, and Basil Pesto
Jumbo Lump Crab, Avocado, Parsley, Piquillo Pepper on Porcelain Spoon
Foie Gras Mousse, Toasted Brioche, Strawberry Confiture
Goat Cheese, Tomato, Basil Pesto & Black Olive Bruschetta
Lobster Salad, Mango, Tomato, Artichoke, Vanilla on Cucumber
Salmon Tartar, Sesame, Avocado, Wasabi on Potato Chip
Seasonal Melon with Lemon Balm & Fried Prosciutto
Smoked Salmon with Pumpernickel, Cream Cheese, Lime & Black Pepper
Spicy Gazpacho with Avocado purée & Cilantro
Tuna Sashimi "Pizza" with Wasabi Crème Fraiche
Tuna Sushi Roll with Soy Sauce
Spicy Tuna Tartar in Crispy Cone with Black Sesame Seeds

Jumbo Chilled Shrimp

Unlimited shrimp passed butler style
with a tangy cocktail sauce and lemon

Baby Rack of Lamb

Tender rack of lamb passed butler style
(*\$9.00 per person supplement*)

COCKTAIL DISPLAYS



A Uniformed Attendant to present...

Please Select Two

Additional Cocktail Stations Available at \$12.00 Per Person

New York Steakhouse Station

Garlic Rubbed Prime Rib Eye of Beef,
Creamed Spinach, Caramelized Onions, Potato Puree,
Sautéed Mushrooms, Sauce Bordelaise and Sauce Béarnaise

The Tuscan Table

Grilled Eggplant and Zucchini, Roasted Red and Yellow Peppers,
Marinated Artichokes and Mushrooms, Prosciutto, Genoa Salami, Soppresata,
Fresh Mozzarella "Bocconcini" & Aged Parmesan Cheese, Tomatoes and Marinated Olives
Assorted Dried Fruits, and Nuts
served with Crostini and Assorted Breads

**Can Be Made Kosher-Style*

Fulton Fish Market

Smoked Salmon with Cucumber, Dill, Red Onion, & Pumpernickel
Mussels with Lemon and White Wine
Chilled Seafood Salad with Shrimp, Scallops, Calamari, Citrus, and Garden Herbs
Fried Calamari with Mediterranean Remoulade
Beer Battered Cod with Cocktail Sauce, Malt Vinegar, and Traditional Remoulade
Marinated Grilled Swordfish Kebabs

Streets of Paris

Seafood, Chicken, and Mushroom Crêpes
Baked Brie with Almonds and Toasted Baguettes
Miniature Onion Soup Boulés
Roasted Potatoes with Onions, Bacon, and Reblochon Cheese
Petit Monte Cristo Sandwiches
Saucisson, Garlic Sausage, and Pates with Whole Grain Mustard and Gherkins

The Orient Express

Crab & Shrimp Spring Rolls, Pork & Duck Pot Stickers,
Vegetable Dumplings, Chicken and Mushroom Dumplings,
Vegetable Egg Rolls, And Shrimp Shaomi
Vegetable Lo Mein
Pork Fried Rice
Assorted Chili and Dipping Sauces

Pasta Station

Select Two

Penne Pasta with Sundried Tomatoes, Prosciutto, Peas, Light Asiago Cheese
Bowtie Pasta with Shrimp and Scallops
Sweet Corn, Oyster Mushrooms & Basil
Rigatoni Pasta with Sausage, Broccoli Rabe, Oven Roasted Tomatoes, and Basil
Creamy Risotto with Parsley and Parmesan
Penne with Seasonal Vegetables and Basil Olive Oil
Penne Vodka, Pancetta, Caramelized Onions and Green Peas

American Classics

Roasted Free Range Turkey with Traditional Gravy, Cornbread Stuffing and Cranberry Orange Relish
Vermont White Cheddar Macaroni & Cheese
Black Angus Slider Bar with All The Fixings
French Fries and Onion Rings
Miniature Kobe Beef Hot Dogs

South of the Border

Quesadilla Station with Chicken, Shrimp, and Vegetables
Pepper Jack and Cheddar Cheeses, Sour Cream, Pico de Gallo, Peppers, and Onions
Fish Tacos with Shredded cabbage, Cilantro, Pico de Gallo, and Lime
Chips with Salsa and Guacamole
Slow Cooked Black Beans and Seasoned Rice

A Taste of Italy

Eggplant Rollatini with Ricotta Cheese and Tomato Sauce
Rigatoni Pasta with Sausage, Broccoli Rabe, Oven Roasted Tomatoes, and Basil
Creamy Risotto with Parsley and Parmesan
Grilled Portobello Mushrooms with Rosemary Oil
Vine Ripened Tomatoes with Buffalo Mozzarella, Extra Virgin Olive Oil, and Basil

The Mediterranean

Traditional Spanish Paella with Shrimp, Mussels, Clams, Chicken, and Chorizo Sausage with Tomatoes,
Artichokes, and Saffron Infused Arborio Rice

Grilled Lamb Kebabs with Moroccan Couscous and Chermoula

Watermelon and Greek Feta Cheese Salad with Extra Virgin Olive Oil, Pine Nuts, and Basil

Baba Ghannooj and Tahini with Flat Breads for Dipping

Tabbouleh Salad with Parsley, Lemon, and Tomatoes

Cucumber, Yogurt, and Dill Salad

Tastes of the Caribbean

Whole Roasted Suckling Pig

Grilled Sweet Potatoes,

Black Beans and Rice

Fried Plantains

Pineapple Carpaccio

The Carvery Table

All Freshly Roasted and Hand Carved by our Chef – Selection of Two

Whole Grain Mustard Glazed Country Ham with Apple & Currant Chutney

Herb Roasted Turkey with Cranberry-Orange Relish & Sage Gravy

Atlantic Salmon en Croute with Dill Cream

Loin of Pork Filled with Apricots, Prunes & Thyme Roasted Apples

Prime Rib with Caramelized Onions, Rubbed with Crushed Garlic

COCKTAIL STATION UPGRADES



A Taste of Japan

Sushi Presentation

Dressed in traditional Japanese attire a sushi chef and assistant will prepare

An Elaborate Sushi and Sashimi Display

Tuna Maguro, Yellow Tail, Shrimp, Fluke, Smoked Salmon, Eel

Tuna Roll, California Roll, Cucumber Roll

Wasabi Sauce, Soy Sauce, Pickled Ginger

\$16.00 Per Guest

Plus Attendant (2) Needed

\$250.00 Each

American Raw Bar

From a Shell Ice Carving...

Iced Jumbo Shrimp, East Coast Oysters, Little Neck Clams,

Snow Crab Claws (\$15.00 Additional)

Whole Cracked Lobster (\$15.00 Additional)

Spicy Cocktail Sauce, Freshly Grated Horseradish, Mignonette Sauce and Fresh Lemon

\$21.00 Per Guest

The Ultimate Caviar and Vodka Display

From an Iced Sockle we will serve

Imported Red and Black Caviar and American Sturgeon Caviar

Blinis, Toast Points, Capers, Grated Egg, Chopped White and Red Onions

Flavored Absolut and Stolichnaya Vodkas

(Sevruga, Osetra and Beluga Caviars available at Market Prices)

\$35.00 Per Guest

THE SPRING/SUMMER WEDDING DINNER



Champagne Toast
Our House Wines Poured Throughout Dinner

APPETIZER COURSE

(Please Select One)

Roasted Corn Chowder

Chanterelle Mushrooms, Grape Tomatoes, Lemon Thyme, Jalapeno Purée

Lobster Bisque

Brioche Croutons, Fines Herbes

Warm Goat Cheese Croquette

Baby Spinach, Cremini Mushrooms, Red Pepper Marmalade, Creamy-Roasted Garlic Vinaigrette

Fresh Tomato and Mozzarella Tower

Basil Pesto, Toasted Pine Nuts, Micro Arugula, Balsamic reduction

Russet Potato Gnocchi

Wild Mushrooms, Garden Peas, Parsley, White Truffle & Parmesan Cream

Sundried Tomato, Mascarpone & Spinach Ravioli

Basil Pesto Beurre Blanc, Black Olives

Jumbo Lump Crab Cake

Shaved Fennel and Lemon Salad, Roasted Yellow Peppers, Scallion Vinaigrette

Grilled Jumbo Gulf of Mexico Shrimp

Hearts of Palm, Pineapple, Avocado, Citrus Vinaigrette

Lobster Ravioli

Pea Shoots, Lemon Fines Herb Beurre Blanc

Prosciutto di Parma and Heirloom Tomatoes

Baby Arugula, Toasted Pine Nuts, Balsamic Reduction, Fresh Mozzarella

Tian of Jumbo Lump Crabmeat

Corn Emulsion and Basil

Garden Vegetable Risotto

Parmesan Crisp and Herb Oil

Scallop and Crabmeat Ravioli

Lime Fine Herb Beurre Blanc

ENTRÉE COURSE

(Tableside Selection of Two)

Meat

Châteaubriand

Red Wine & Shallot Demi-Glace

Filet Mignon

Madeira & Mushroom Sauce

Braised Short Rib

Hoisin Sauce

Pan Roasted Free Range French Cut Chicken

Thyme jus

Prosciutto & Portobello Stuffed Chicken

Red Pepper & Rosemary Sauce

Roasted Rack of Lamb

* * *

Fish

Horseradish Encrusted Atlantic Salmon

Parsley & Lemon Pesto

Shrimp Wrapped Scallop On Rosemary Skewer

Lemon Beurre Blanc

East Coast Halibut

Lemon and Caper Beurre Blanc

(Seasonally Unavailable Nov.15-April 15th)

Chilean Sea Bass

Miso Glaze, Candied Ginger, Sesame & Pea Tendril Salad

OR

A Duet Presentation of

Sautéed Atlantic Salmon and Roasted Chateaubriand

Or

Filet Mignon and Lobster Tail

(\$10.00 additional per guest)

All entrees are served with Chef's signature seasonal presentation of fresh seasonal vegetables and potato or rice

DESSERT

The Wedding Cake

Prepared on-premise by our Pastry Chef Elizabeth Katz
A variety of selections and styles custom designed
for your very special occasion or bring us a design you might like.

Assorted Mignardise

Two tiered silver trays filled with miniature
sweet & savory seasonal delights

Complete Coffee & Tea Service

Freshly Brewed Regular and Decaffeinated Coffee,
Cappuccino & Espresso upon request and a selection of Fine Teas

Complete Cordial Service

Cordials including Amaretto, Anisette, Baileys, B&B, Drambuie, Frangelico,
Grand Marnier, Kahlua, Liquor 43, Sambuca Romano

Friday Evening Minimum Guarantee 75

Saturday Evening Minimum Guarantee 125

Sunday Evening Minimum Guarantee 75

(September - February)

*21% Service Charge (Taxable) Additional, 7% New Jersey Sales Tax
Special Entree Selections for Children at \$75.00 Each (Under 12 years old)
Reduced Young Adult Rates at \$125.00 Each (12-17 years old)*

Our Maitre d' will assist you throughout your affair to coordinate a flawless event. It is customary to reward fine service.

REQUIRED FEES



Facility Fee \$1,000.00

Ceremony Labor Fee \$750.00
(when hosting your ceremony on-site)

Maitre D' Fee of 4%

Our Maitre D' will assist you throughout your affair to coordinate a flawless event. It is customary to reward fine service.

PACKAGE ENHANCEMENTS



Our in house Event Designers can assist you with your custom tablescapes, centerpieces, welcome room goodie bags & much more to compliment your theme

Wedding Tastings are \$75.00 Per Guest
Plus 21% Service Charge & 7% Sales Tax

Custom Designed Ice Carving
(Priced Upon Request)

Entrée Plates for Musicians and Photographers at \$125.00 Each

DESSERT ENHANCEMENTS



Bernards Inn Old Fashioned Cookie Bar

Jumbo Chocolate Chip, Peanut Butter, Oatmeal Raisin, Black and White,
White Chocolate and Macadamia Nut Cookies

Vanilla and Chocolate Ice Cream, Chocolate Syrup, Whipped Cream

\$10.00 Per Guest

Chef or Attendant Fee of \$150.00 Each Apply.

Cupcake Bar

Sweet and Simple Cupcakes to Celebrate the Occasion

Your Selection of Five Flavors and Fillings

Chocolate Blackout, Carrot, Strawberry Shortcake, Peanut Butter, White Chocolate,

Candy Confetti, Red Velvet, Caramel, Raspberry, Coconut

\$10.00 Per Guest

Chef or Attendant Fee of \$150.00 Each Apply.

French and Italian Pastries

A separate dessert plate presented to each table filled with

Traditional Eclairs, Cannolis, Miniature New York Style Cheesecake,

Assorted Biscotti and Chocolate Dipped Biscotti, Miniature Fruit Tarts

\$12.00 Per Guest

Wedding Bliss Candy Bar

Presented in Assorted Glass Containers

Glass Jars Filled with Chocolate Creations and Candy Treats Such as Delicious Chocolate Covered

Fruits, M&M's, Hershey Kisses, Chocolate Covered Pretzels, Reese's Peanut Butter Cups,

Gummy Bears, Chocolate Covered Raisins, Chocolate Peppermint Bark,

Chocolate Covered Peanuts, Jelly Beans, Caramels, Licorice

All Designed to be Shared at the Close of your Celebration

\$15.00 Per Guest

Chef or Attendant Fee of \$150.00 Each Apply.

Mini Milk Shakes, Ice Cream Sundaes and Ice Cream Sandwiches

Butler Passed Mini Vanilla and Chocolate Milk Shakes,

Miniature Ice Cream Sundaes, and Ice Cream Sandwiches

\$8.00 Per Guest

Old Fashioned Ice Cream Sundae Bar

Vanilla, Chocolate and Your Choice of Third Ice Cream,
Chocolate Sauce, Butterscotch Sauce, Chocolate Sprinkles, M&M's, Reese's Peanut Butter Cups, Gummy
Bears, Chocolate Covered Raisins, Chocolate Covered Peanuts, Whipped Cream, Wet Walnuts, Maraschino
Cherries

\$10.00 Per Guest

Chef or Attendant Fee of \$150.00 Each Apply.

Strolling Viennese Desserts

Butler Passed Miniature Desserts to Include...
New York Style Cheesecake, Amaretto Cheesecake, Traditional Blackout Cake,
Carrot Cake, Chocolate Mousse Cake,
Lemon Tart, Seasonal Fruit Pie,
Eclairs, Cannolis, Sfogliatelle, Assorted Biscotti

\$15.00 Per Guest

Waffle Station

A Uniformed Chef Will Prepare

Waffles to order with . . .

Vanilla Ice Cream

Sliced Berries, Whipped Cream, Raspberry Coulis

Warm Vermont Maple Syrup

\$9.00 Per Guest

Chef or Attendant Fee of \$150.00 Each Apply.

Cookies & Milk

Warm Chocolate Chip Cookies with Milk

\$4.00 Per Guest

Warm Pretzel Bar/Popcorn Bar

Jumbo Hot Pretzels with Spicy and Yellow
Mustard & Fresh Buttery Popped Popcorn!

\$10.00 Per Guest

Chef or Attendant Fee of \$150.00 Each Apply.

Hot Cocoa Bar

Bernards Hot Chocolate served with a variety of accompaniments to include...

Mini Marshmallows, Peppermint Sticks, Whipped Cream, Caramels,

Chocolate Dipped Pretzel Rods

\$7.00 Per Guest

Warm Donut Station

Fresh baked & ready for your guests to enjoy!

Your guests then select from a variety of toppings to finish off their mini donut creation. We can even arrange for items like icing, sprinkles, cookies, tissue paper, etc. to match the colors of your event.

\$8.00 Per Guest

Chef or Attendant Fee of \$150.00 Each Apply.

S'mores Station

Because love is sweet!

Guests can roast their own marshmallows, create custom ooey gooey sandwiches and indulge in some CHOCOLATE!

\$8.00 Per Guest

Chef or Attendant Fee of \$150.00 Each Apply.

American Classics

Black Angus Slider Bar with All The Fixings

French Fries and Onion Rings

Miniature Kobe Beef Hot Dogs

\$7.00 Per Guest

Coffee To Go

After dancing the night away order a steaming cup of signature Bernards Inn Coffee, Espresso or Latte to cap off the evening. Accompanied with a freshly baked Chocolate Chip Cookie!

\$4.00 Per guest

THE FAREWELL BREAKFAST BUFFET



A Perfect way to end your event weekend and gather one last time to say goodbye

Freshly Squeezed Orange, Grapefruit Juices
Cranberry and Pineapple Juices

Sliced Seasonal Fresh Fruit and Berries

Individual Plain and Flavored Yogurts
Served with Honey, Brown, Sugar, Granola, Sun-dried Fruits, and Seasonal Berries

Assorted Individual Cold Cereals
Whole and Skim Milks

* * *

From Silver Chafing Dishes, We Will Serve . . .

Creamed Scrambled Eggs with Fine Herbs

Silver Dollar Pancakes

Old Fashioned Thick Challah French Toast
Warm Vermont Maple Syrup

Thick Apple wood Smoked Bacon and German Breakfast Sausage

Accompanied by . . .
Seasoned Breakfast Potatoes

* * *

Freshly Baked Croissants, Assorted Deluxe Miniature Muffins
Assorted Freshly Baked Cinnamon Buns, and Bagels,
Butter, Cream Cheese, Flavored Cream Cheese
Jams and Jellies

Freshly Brewed Colombian Coffee, Regular and Decaffeinated
Imported Teas

\$29.95 Per Guest

\$14.95 Children under 12 years of age

Minimum of 20 Guests

*7% New Jersey Sales Tax and 21% Service Charge Additional
Based on a Two Hour Event*

ADDITIONAL BREAKFAST SUGGESTIONS



OMELETTE STATION*

A Uniformed Chef Will Prepare . . .

Omelettes to order with . . .

Smoked Norwegian Salmon,
Diced Virginia Ham, Bacon,
Native American Mushrooms, Yellow and Red Peppers,
Diced Tomatoes and Bermuda Onions, Cheddar and Swiss Cheeses,
Egg Beaters and Egg Whites

\$11.00 Per Guest

21% Service Charge and 7% NJ Sales Tax

WAFFLE STATION*

A Uniformed Chef Will Prepare . . .

Waffles to Order with . . .

Sliced Berries, Whipped Cream, Raspberry Coulis
Warm Vermont Maple Syrup

\$9.00 per Guest

21% Service Charge and 7% NJ Sales Tax

**NOTE: \$150.00 Chef's Fee per Station plus 7% NJ Sales Tax
(We suggest one chef station for every 50 guests)*

Display of . . .

Smoked Norwegian Salmon

Served with Chopped Egg Whites and Yolks,
Sliced Bermuda Onion, Sliced Tomato, and Capers

\$11.00 Per Guest

21% Service Charge and 7% NJ Sales Tax

The Ultimate Caviar and Vodka Display

From an Iced Sockle we will serve

Imported Red and Black Caviar and American Sturgeon Caviar
Blinis, Toast Points, Capers, Grated Egg, Chopped White and Red Onions
Flavored Absolut and Stolichnaya Vodkas

(Sevruga, Osetra and Beluga Caviars available at Market Prices)

\$35.00 Per Guest | Per Hour

CUSTOM MIMOSA BAR

A Uniformed Attendant Will Assist in Preparing Your Guests Drink of Choice

Chilled Bottles of...

Marquis de la Tour
Mionetto Prosecco

Choice of Three Juices...

Orange Juice
Grapefruit Juice
Pineapple Juice
Cranberry Juice
Bernards Inn Lemonade
Mango Nectar
Peach Nectar

An Assortment of Fresh Fruit to Include...

Strawberries
Raspberries
Blueberries
Blackberries
Orange Segments

Alcohol Selections:

Marquis de la Tour- \$30.00 | Per Person
Mionetto Prosecco - \$25.00 | Per Person

\$150.00 Attendant Fee plus 7% NJ Sales Tax