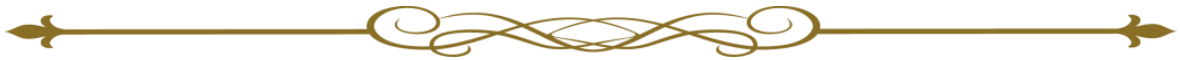




THE BERNARDS INN
EST. 1907

The Wedding Experience



Director of Sales & Catering

Andrea Testa

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

*Cost Per Guest Does Not Include Private Room Rental Fee,
21% Service Charge and 6.625% New Jersey Sales Tax.
Final Guest Count and Final Food Selections are due 10 days prior to event*

History of The Bernard's Inn

Celebrating 100 years of gracious hospitality

The Bernard's Inn, a historic and landmark property, has a long and storied history. Not all of the details are known about its many owners and renovations. What is known, however, has been culled from newspaper and magazine articles published at the time.

The Inn was first opened in 1907 by brothers Fred E. and Frank A. Ballentine of Church Street in Bernardsville, NJ. The building's construction, which began in 1905, used stone from an old stable that stood on Main Street (now Mine Brook Road) in the center of Bernardsville before being torn down that same year. Some of the other architectural details included in the building's construction were the mirrors, mantels, and hand carved columns and the lobby staircase posts, railings and balusters from the original Hotel Plaza in New York City. The lobby staircase still exists today. Likewise, the stone foundation can be seen in the Wine Cellar on the lower level. After running the Inn for a short time, the Ballentine brothers sold it to Mr. W.H. Parke, a gentleman with great experience in the hotel business. During his distinguished hospitality career Mr. Parke was the assistant manager of the Waldorf-Astoria for two years.

Like many Inns, The Bernards Inn became the first venue in town to advertise for moving pictures and illustrated songs which were presented in the auditorium beginning in 1912. Also in its early days the Inn was home to some famous motion picture stars, including Mary Pickford and Norma and Constance Talmadge who were shooting scenes in the area. In 1915, a group of 35 motion picture actors stayed at the Inn for six weeks.

Following Mr. Parke, the Inn was owned and operated as a hotel and restaurant by Mary Koester of New York until 1920. Not long after the 18th amendment to the U.S. Constitution went into effect in January 1920, which banned the manufacture and sale of alcoholic beverages, business dropped off dramatically. Mrs. Koester gave up the business and the property fell into the hands of the Commercial Trust Company of New York. Until the 18th amendment was repealed in 1933, at least four illegal bars, known as "speakeasies," operated in Bernardsville. One of those speakeasies was The Bernards Inn. The Inn was known to have been raided on more than one occasion by the local police.

In February 1922, Fred Ballentine purchased the Inn from Commercial Trust for a price that was believed to be under \$25,000. At the time, the Inn consisted of a lobby, dining room, bar, kitchen, store room, laundry, private meeting room, a large auditorium, several stores and a post office on the main floor and 38 fully furnished bedrooms on the upper floor. The lower level included a bowling alley and pool and billiard rooms. The Inn had been closed since Mary Koester gave up ownership with the building remaining idle until Mr. Ballentine bought back the property.

Inclusive of your wedding package...

*Complimentary Overnight Guest Room for the Bride & Groom
Minimum of 75 Guests required
20 Rooms on Property*

*An In-house Wedding Professional, Andrea Testa
to Assist you in Planning the Perfect Day*

Our In-house Maitre D', Felix to Host your Affair

Bridal Attendant Exclusive to the Bride and Groom

*5 Hour Premium Open Bar
Including Wine Service throughout Dinner*

Bartending Fees

Chef's Carving Fees

*Wedding Cake and Assorted Mignardises
Prepared by our executive Pastry Chef*

*Oval Tables
House Table Linens Ivory Imperial Stripe
Upgrades available

A Selection of Votive and Tapered Candles

Customized Menus for Each Place Setting

Gold or Mahogany Chiavari Chairs with Ivory Cushion

*Gold or Silver Chargers
Upgrades available

Direction Cards

Custom Room Block Cards

Coat Room Attendant

Valet Parking

Special Vegetarian or Dietary Plate Available Upon Request

27 Mine Brook Road, Bernardsville, NJ 07924 908-766-1313

The Bernard's Inn Wedding Experience

Upon arrival at the Inn, your guests are warmly greeted with champagne accompanied by a seasonal berry.

Silver Experience

\$150 Per Guest



Cocktail Hour:

- 6 Hand Passed Hors D'oeuvres
(3 Hot, 3 Cold)
- Assorted Cheese Display
- 2 Display Stations



The Dinner:

Amuse Bouche
(Choice of 1)

•
-First Course
(Choice of 1)

•
-Entrée
(Choice of 2)

•
Custom Wine Service



The Dessert

- Custom Wedding Cake
- Assorted Mignardises
- Cordial Service

Gold Experience

\$175 Per Guest



Cocktail Hour:

- 8 Hand Passed Hors D'oeuvres
(4 Hot, 4 Cold)
- Hand Passed Jumbo Shrimp
- Assorted Cheese Display
- 2 Display Stations



The Dinner:

Amuse Bouche
(Choice of 2)

•
-First Course
(Choice of 1)

•
-Second Course
(Choice of 2)

•
-Entrée
(Choice of 2)

•
Custom Wine Service



The Dessert

- Custom Wedding Cake
- Assorted Mignardises
- Cordial Service

Platinum Experience

\$200 Per Guest



Cocktail Hour:

- 10 Hand Passed Hors
D'oeuvres & Jumbo Shrimp
- Assorted Cheese Display
- 3 Display Stations



The Dinner:

Amuse Bouche
(Choice of 3)

•
-First Course
(Choice of 2)

•
-Second Course
(Choice of 2)

•
-Entrée
(Choice of 2)

-OR-

A Duet Presentation
Custom Wine Service



The Dessert

- Custom Wedding Cake
- Assorted Mignardises
- Cordial Service

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 COCKTAIL HOUR

Hand Passed Hors D'oeuvre Choices:



Hot Selections

- Seasonal Risotto
- Baked asparagus puffs with black truffle hollandaise
 - Vegetable pakora with mint yogurt sauce
 - Papas bravas with chorizo and smoked paprika
 - Warm grilled vegetable tart with sauce choron
- Tempura shitake mushrooms with bonito ponzu
- Spinach gruyere gougeres with tomato butter
 - Edamame dumpling with chili aioli
 - Franks en croute with red pepper ketchup
 - Warm crab toast with lemon caper butter
- Duck confit with scallion pancake and hoisin
 - Kung pao bacon with roasted peanuts
- Lil big burgers with special sauce and white cheddar cheese
 - Meatball sliders with fontina fondue
- Mini jumbo lump crab cakes with sauce dijonnaise
 - Bacon wrapped dates with blue cheese
 - Chicken satay (Chef's Creation)
- Parmesan flatbread with arugula, truffle and prosciutto
- Oyster Rockefeller (Supplementary fee \$4)
 - *with Silver & Gold Experience*

Cold Selections

- Seasonal soup shooter*
 - Tomato bruschetta with goat cheese and balsamic*
 - Ricotta crostini with truffle honey and crushed hazelnuts*
 - Watermelon skewers with grapes, feta and pistachios*
 - Pesto orzo salad with toasted almonds and artichokes*
 - Roasted beet tartar with puffed rice*
 - Deviled eggs with black truffle and chives*
 - Mini BLT on toasted brioche with garlic aioli*
 - Onion tart with foie gras mousse and preserved fruit*
 - Vegetable Spring Rolls with Sweet & Spicy Sauce*
 - Smoked salmon with everything bagel and capers*
 - Spicy tuna tartar cone with sesame scallions*
 - Beef tartar with black truffle on a potato crisp*
 - Chilled shrimp with basil cocktail sauce*
 - Scallop ceviche with lavender, lime and lychee*
 - Chilled crab with ginger, avocado and green melon*
 - Curried chicken salad with endive, raisins and tarragon*
 - Chilled oyster on the half shell with mignonette (supplementary fee \$4)*
- *with Silver & Gold Experience**

ONE HOUR COCKTAIL RECEPTION DISPLAYS



Included in all experiences

Assorted International & Domestic Cheese Station

*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*

CHOICE OF COCKTAIL DISPLAYS



New York Steakhouse Station

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



Fulton Fish Market

*Smoked Salmon with Cucumber, Dill, Red Onion, & Pumpernickel
Clams with Lemon, White Wine & Herbs
Mussels with Coconut, Curry & Lime
Shrimp fried diablo with broccoli rabe*



Crepe Station

*Seafood, Chicken, and Mushroom Crêpes
Spinach Salad
Assorted Sauces*



Pasta Station

(Select Two)

*Penne Pasta with Sundried Tomatoes, Prosciutto, Peas, Light Asiago Cheese
Bowtie Pasta with Shrimp, Asparagus & Saffron
Orecchiette & amatriciana
Rigatoni Pasta with Sausage, Broccoli Rabe, Oven Roasted Tomatoes, and Basil
Penne with Seasonal Vegetables, Basil & Lemon Buerre Blanc
Penne vodka, Pancetta, Caramelized Onions and Green Peas*



American Classics

*Spicy Barbeque Chicken Wings
Vermont White Cheddar Macaroni & Cheese
Black Angus Slider Bar with All The Fixings
French Fries and Onion Rings*



South of the Border

*Quesadilla's Choice of one...
Chicken, Shrimp or Vegetables
Pork Carnitas Tacos with Onion, Cilantro & Lime
Chips with Salsa and Guacamole
Watermelon Salad with Lime Dressing*



A Taste of Italy

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



The Mediterranean

*Display of Hummus, Marinated Olive, & Artichokes
With Flatbreads for dipping
Greek Romaine Salad
Crispy Potatoes with lemon pepperoncini peppers
Grilled Chicken kebobs with cucumber yogurt*



The Carvery Table

*All Freshly Roasted and Hand Carved by our Chef - Choose 1
Whole Grain Mustard Glazed Country Ham with Apple & Currant Chutney
Herb Roasted Turkey with Cranberry-Orange Relish & Sage Gravy
Marinated Loin of Pork with Apricots, Thyme & Apples
Prime Rib with Caramelized Onions, Rubbed with Crushed Garlic
To be served with Rolls*



Meatball Bar

*Beef & Turkey Meatballs
Marinara Sauce
Alfredo Sauce
Roasted Peppers
Garlic Bread*



Risotto Bar

Choice of one:

Tomato with Fresh Herbs, Bacon, Asparagus, Parmesan cheese, Fresh Mozzarella, Pearls Onions & Fresh Tomatoes (Cut)

OR

Mushroom with Roasted Shallots, Braised Short Ribs, Pecorino Cheese, Pancetta Cheese and Chives

OR

Parmesan with Wild Mushroom, Maitake Mushroom, Peas, Fava Beans, Tomatoes, Fresh Herbs and Onions



Cocktail Display Station Upgrades:

American Raw Bar

Iced Jumbo Shrimp, East Coast Oysters, Little Neck Clams, Snow Crab Claws (\$15.00 Additional)

Whole Cracked Lobster (\$15.00 Additional)

Red King Crab Legs (\$25.00 Additional)

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

\$21.00 per Guest



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



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

Amuse Bouche

- ✿ *Seared Tuna "Salad" with radish, tomato, aioli, fresh herbs*
- ✿ *Shrimp Ceviche with mango, smoked tortilla, fresh hearts of palm*
- ✿ *Roasted Beets with feta cheese, pumpkin seeds, fresh orange chutney*
- ✿ *Heirloom Tomato with fresh mozzarella, virgin olive oil, petite basil*
- ✿ *Sweet Pea Arancini with truffle emulsion, pea tendrils, lemon*
 - ✿ *Cavatelli Pasta with sage, butternut squash, pecorino*
 - ✿ *Smoked Salmon with potato rosti, crème fraîche, chives*
 - ✿ *Watermelon with feta cheese, red chili, fresh mint*
- ✿ *Chilled Asparagus with black truffle aioli, melted leek confit, chives*

**French term for a small, savory portion of food served before a meal*

The Dinner

Choice of First & Second Course



SALAD

-Caesar Salad

Garlic croutons, shaved parmesan cheese

-Green Market Salad

Local seasonal vegetables, fennel vinaigrette and fresh chives

-Roasted Beets

Arugula, charred orange vinaigrette and goat cheese, candied hazelnut

-Cucumber Salad

Romaine lettuce, shaved red onion, feta cheese, tomatoes and oregano dressing

-Vine Ripened Tomato Salad

Arugula, mozzarella, basil and black olive balsamic

-Wedged Little Gem

Crispy bacon, pickled shallots, tarragon and a buttermilk dressing

-Chopped Super Greens

Quinoa, sultanas, parmesan, roasted lemon and crunchy radish

-Beef Tomato

Red onion, blue cheese, bacon and spicy oregano dressing



SOUP SELECTIONS

-Seasonal Soup (Chefs choice)

-Lobster Bisque

Brioche crouton, fine herbs

-Fresh Corn Soup

Roasted corn, truffle essence

-Chilled Tomato Gazpacho

Crispy tortilla, cucumber-cilantro relish

-Wild Mushroom

Chestnuts, truffle emulsion

-Butternut Squash

Brussel leaves, rosemary, gingersnap crumble

-Roasted Carrot

Ginger crème fraiche, snipped chives

-Creamy Roasted Chicken

Puffed wild rice, sage crouton



Pasta

-Russet Potato Gnocchi

Maitake mushrooms, white truffle, parmesan and peas

-Seasonal Risotto

Chef's preparation

-Ricotta Cavatelli

Fresh tomato sauce, basil oil, pecorino cheese

(Add Lobster \$7 per person)

-Orecchiette Pasta

Broccoli rabe, Calabrian chili, pancetta

-Butternut Squash Ravioli

Sage beurre fondue, pecorino cheese and pumpkin seeds



Seafood

-Gulf Prawn Ceviche

Hearts of palm, mango, cilantro and crisp tortilla

(additional \$5 per person)

-Tuna Nicoise

Fingerling potato, soft boiled egg, pimento aioli

(additional \$5 per person)

-Lobster ravioli

Smoked lobster, tomato-lobster sauce, pea tendrils

(additional \$10 per person)

-Blue Crab Salad

Roasted corn, tomato vinaigrette and basil

(additional \$5 per person)

-Lump Crab Cake

Asian vegetable slaw, ginger aioli, soy dressing

(additional \$5 per person)

** Upcharges apply to the Silver & Gold Experience's**

The Dinner

Entrees Selections

Filet Mignon

Horseradish whipped potatoes, asparagus, red wine demi-glace

Black Angus Filet

Mushroom duxelle, truffle potatoes, sautéed spinach, madeira jus

Chateaubriand

Pee wee potatoes, baby carrots, sauce bordelaise

Filet Mignon

King trumpet mushrooms, whole grain mustard cream and green beans

Free Range Chicken

Seasonal wild mushrooms, bacon, pea tendrils, fingerling potatoes

Griggstown Chicken

Apple chutney, Cipollini onions, parsnips, chicken jus

Tuscan Chicken Breast

Cannellini beans, olive tapenade, roasted tomatoes

Berkshire Pork Chop

Caramelized Romanesco, pineapple chutney, curried basmati rice

Roasted Rack of Lamb (\$10)

Preserved lemon cous cous, toasted almonds, asparagus

Colorado Lamb Top Round

Sauteed swiss chard, rosemary potatoes, lamb jus

Lamb Osso Bucco

Tomato-saffron risotto, citrus gremolata, roasted shallots

Juniper Crusted Venison

Red cabbage, lingonberry jus, creamy chestnut spätzle

Slow Roasted Salmon

Parsnip creamed spinach, meyer lemon butter, parsley potato

Chilean Sea Bass (\$10)

Gingered rice, bok choy, shitake mushrooms, miso glaze

Sesame Ahi Tuna

Napa cabbage, ginger basmati rice, soy aioli

Peppered Swordfish

Stewed lentils, tomato chutney, lemon tahini sauce

Daily Catch

Green market vegetables, tomato tapenade, spinach puree

Orecchiette Vegetable Bolognese

Roasted tomatoes, sun chokes, fresh chives and lemon

Cavatelli Peppenero

Scampi shrimp, black pepper, parmigiana reggiano, pea tendrils

Roasted Cauliflower (V)

Golden Raisin relish, charred onion emulsion & savory spinach

Add a third entrée option for \$15.00 per guest

The Dessert Sweet Endings



The Wedding Cake

*Prepared on premise by our Executive Pastry Chef
A variety of selections and styles custom designed
For your special occasion or designs available upon request.*



Your choice of Cake Covering

*Vanilla Butter Cream, Chocolate Butter Cream,
Fondant, Cream Cheese, Chocolate Glaze,
Chocolate Ganache*

Your choice of Cake Flavor

*Vanilla, Chocolate Blackout, Hazelnut, Red Velvet, Lemon, Carrot,
Coconut*

Your choice of Cake Filling

*Vanilla or Chocolate Mousse, Diplomat Cream,
Lemon Curd, Chantilly Cream, Cream Cheese,
Cannoli Cream, Coconut Cream,
Custom Fruit Curd
Fresh Berries
(Blackberry, Raspberry, Blueberry, Strawberry)*



Assorted Mignardise

*Two tiered Gold 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*

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, Cannoli's, 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, Cannoli's, 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



Stadium Station

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.



Warm Donut Station

Fresh baked & ready for your guests to enjoy!

*Your guests 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 with Graham Crackers and indulge in some Chocolate!

\$8.00 Per Guest

Chef or Attendant Fee of \$150.00 Each Apply.



Cake Pop Bar

Vanilla, chocolate, Espresso, Mint Chocolate, Caramel, Red Velvet and Carrot

\$10.00 per Guest



Assorted Macaroons

Choice of 3 Macaroon Flavors...

Traditional, Chocolate with Chocolate Ganache, Strawberries & Cream, Lemon, Lavender Coconut, Salted Caramel, Cookies & Cream, Toasted Marshmallow, Chocolate Caramel, Red Velvet, Coffee & Baileys, Cake Batter and Mint/Mint Chocolate Chip.

\$10.00 Per Guest for 3

\$15.00 Per Guest for 5

Chef or Attendant Fee of \$150.00 Each Apply.



Brownie Bar

Choice of 2 Brownies...

Traditional Brownies (chocolate), Blondies, Chocolate Chip Brownies, Chocolate Peanut Butter Brownies, Sweet & Salty Brownies.

Toppings include, Hot Fudge, Caramel, butterscotch, Nutella & whipped cream.

Choice of Ice cream:

Vanilla Bean, Chocolate or Strawberry

Finishes to include: Marshmallows, M&Ms, Sprinkles, Oreo Crumbles, pecans, Peanuts & Graham Crackers.

\$8.50 per guest

Chef or Attendant Fee of \$150.00 Each Apply.



Cheese Cake Bar

Traditional Cheese Cake to be topped with...

Hot Fudge, Caramel, Butterscotch, Nutella, Raspberry Sauce & Whipped Cream.

Choice of 3 Fresh Fruit Toppings:

Rasberries, Strawberries, Blueberries, Blackberries, Bananas, Pineapples or

Caramelized Apples (\$1.00 per person upcharge).

Finish with, Cookie Dough, Chocolate Chips, Peanut Butter Cups, Coconut,

Pecans, Crumbled Oreos & Graham Cracker Crumbs.

\$12.00 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



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



Deposits

-30% Upon Signature

** Nonrefundable deposit**

-30% due, 6 months prior to the event

nonrefundable

-40% due, 10 days before event with final guest count

nonrefundable

Final Payment- certified check or bank check only!

***Plus Facility Fee, 21% Service Charge & 6.625% Sales Tax**

The Bernard's Inn Capacity

◆ **Fenwick Ballroom**

-Can seat 160 guests with dance floor

-Can seat 200 guests without dance floor

◆ **Silver Vault and Wine Pantry**

-Seated Dinner for 50 guests in the Wine Pantry

-Seated Dinner for 90 guests in the Silver Vault & Wine Pantry

-Cocktail party, 160 guests

◆ **After Party Options:**

-\$10 per guest

-\$150.00 Bartender Fee, Per Bartender

-Bar on Consumption

-Pre-Signed Contract

◆ **Vendor Meals**

\$125 per vendor

Vendors will enjoy cocktail hour and an Entrée

◆ **Tasting Menus**

\$75.00 per guest

Tasting Days

(Monday through Thursday Only)

TIMES- 5:30pm (or) 6:00pm

Children's Menu

\$75.00



Choice of...

First Course

Fresh Fruit

-Or-

Salad

Entrée

Chicken Fingers with French Fries

-or-

Pasta with Marinara Sauce

Dessert

Chocolate or Vanilla Ice Cream Sundae



THE BERNARDS INN
EST. 1907

Day of Meals & Snacks

🌀 Breakfast

- Assorted Fresh Baked Scones
- Seasonal Fresh Sliced Fruit
- Individual Yogurt Parfaits with Fresh Fruit & Granola
- An Assortment of Fresh Baked Bagels (Flavors upon request)
 - Cream Cheese & Butter
- House Made Buttery Croissants
- Assortment of Muffins (Corn, Blueberry, chocolate chip, banana nut)
- Scrambled Eggs
- Crispy Bacon and Link Sausage

🌀 Beverages

- Assorted Chilled Juices
- Regular and Decaffeinated Coffees
- A Selection Forte Teas
- Whole and Low fat Milk
- Bottled Water

🌀 Lunch & Mid-Day Snacks

- Domestic Cheese and Fruit Display, Assorted Crackers
- Hummus with Olives and Toasted Pita Chips
- Soup of the Day
- Nacho Chips with Pico de Gallo, Guacamole and Salsa
- House Made Bernards Inn Potato Chips
- A selection of plain or whole wheat wraps
 - Chicken Cesar
 - Bernards Inn Chicken Salad
 - Tuna Salad
 - Turkey Breast, Smoked Bacon, Pepper jack Cheese, Avocado
- Mini BLT on Toasted Brioche
- Vermont White Cheddar Macaroni & Cheese
- Individual Ramekins of Roasted Mixed Nuts
- Individual Granola & Protein Bars
- Trail mix