



RENAISSANCE® MEADOWLANDS HOTEL

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RENAISSANCE®
HOTELS

801 RUTHERFORD AVENUE
RUTHERFORD, NJ 07070
P: 201-231-3100
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COLD BREAKFAST BUFFET

Continental Breakfast | \$19

Fresh Sliced Fruit Display

with seasonal melon & assorted berries

Assorted Plain & Fruit Yogurts

Freshly Baked Breakfast Breads Assortment

includes bagels, muffins, & pastries

with cream cheese, butter and assorted preserves

Assorted Cold Cereals

with whole & skim milk

Assorted Juices

orange, cranberry & apple

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

COLD BREAKFAST BUFFET

The Concord | \$16

Assorted Juices

Orange, Grapefruit, Cranberry & Apple Juice

Bakery Bounty

Muffins, Danish, Croissants & Local NJ Bagels
with cream cheese, butter and assorted preserves

Cereal Corner

Assorted Cold Cereal | Whole & Skim Milk

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

HOT BREAKFAST BUFFET

The Renaissance | \$23

Assorted Juices

Orange, Grapefruit, Cranberry & Apple Juice

Bakery Bounty

Muffins, Danish, Croissants & Local NJ Bagels
with cream cheese, butter and assorted preserves

Cereal Corner

Assorted Cold Cereal | Whole & Skim Milk

HOT

Applewood Smoked Bacon | Scrambled Eggs | Breakfast Potato

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

COLD BREAKFAST BUFFET

The Healthy Meadow | \$25

Assorted Juices

Orange, Grapefruit, Cranberry & Apple Juice

Sliced Fresh Fruit and Berry Display

Bakery Bounty

Bran & Grain Muffins & Local NJ Whole Wheat Bagels
with cream cheese, butter and assorted preserves

Cereal Corner

Swiss Bircher Muesli | Oats Soaked in Skim Milk | Honey | Dried Fruits
Steel Cut Oatmeal
raisins, walnuts & brown sugar

Yogurt Bar Display

Plain & Plain Greek
seasonal berries, granola, agave, raisins

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

HOT BREAKFAST BUFFET

The Meadowland | \$27

Assorted Juices

Orange, Grapefruit, Cranberry & Apple Juice

Sliced Fresh Fruit and Berry Display

Bakery Bounty

Muffins, Danish, Croissants & Local NJ Bagels
with cream cheese, butter and assorted preserves

Cereal Corner

Assorted Cold Cereal | Whole & Skim Milk

Steel Cut Oatmeal

Raisins, Walnuts & Brown Sugar

HOT

Applewood Smoked Bacon | NJ Taylor Ham | Scrambled Eggs | Breakfast Potato

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

HOT BREAKFAST BUFFET

Full Hot American | \$29

Assorted Juices

orange, grapefruit, cranberry, & apple

Fresh Sliced Fruit Display

with seasonal melon & assorted berries

Assorted Plain & Fruit Yogurts

Freshly Baked Breakfast Breads Assortment

includes bagels, muffins, & pastries

with cream cheese, butter and assorted preserves

Assorted Cold Cereals

with whole & skim milk

HOT

Smoked Sausage Links | Crispy Bacon | Scrambled Eggs | Breakfast Potato

Freshly Brewed Coffee, Decaffeinated Coffee, & Specialty Teas

HOT BREAKFAST BUFFET

The Healthy Rutherford | \$31

Assorted Juices

Orange, Grapefruit, Cranberry & Apple Juice

Sliced Fresh Fruit and Berry Display

Bakery Bounty

Bran & Grain Muffins & Local NJ Whole Wheat Bagels
with cream cheese, butter and assorted preserves

Cereal Corner

Steel Cut Oatmeal

Raisins, Walnuts & Brown Sugar

Assorted Yogurt

HOT

Crisp Turkey Bacon | Turkey Sausage | Scrambled Egg Whites, Sautéed Spinach &
Roasted Tomato

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

PLATED BREAKFAST

At each table

Bakery Bounty

Choose Muffins & Danish or Warm Biscuits | *with cream cheese, butter and assorted preserves*

Beverages | Orange Juice at each place setting

Freshly Brewed Coffee, Decaffeinated Coffee & an Assortment of Teas | served to each guest

Plated Entrée | Choose One | \$26 per person

Classic American Breakfast | Scrambled Eggs | Breakfast Potato | Crisp Bacon & Sausage Links

Classic Eggs Benedict* | Canadian Bacon, Poached Egg, Hollandaise Sauce, English Muffin | Breakfast Potato

Bergan Country Eggs Benedict* | Local Perona Farm's own Smoked Salmon, Poached Egg, Local Asparagus, Dill Hollandaise Sauce, English Muffin | Breakfast Potato

Jersey Blueberry Pancakes | Local Fresh Plump Blueberries, New Jersey's Lairds Applejack Maple Syrup | Crisp Applewood Smoked Bacon

Smoked Salmon Plate | Ginsburg Bagel Rutherford Bagel Shop, Tomato, Sliced Red Onion, Hard Boiled Egg, Lettuce and Capers served with Cream Cheese

Belgian Pecan Waffle | Crème Fraiche, Seasonal Berries, Maple Syrup | Crisp Applewood Smoked Bacon

Petit Filet Mignon Medallions | Poached Eggs, Fresh Tarragon Hollandaise, English muffin | Breakfast Potato **(add \$4 per person)**

BREAKFAST STATIONS

Breakfast Buffet Station Additions | No Attendant Required

Choose Belgium Waffles or Buttermilk Pancakes | | \$5 per person

whipped butter | fresh berries | whipped cream | maple syrup

Substitute | \$7 per person

whole wheat waffles or pancakes

Made to Order Omelet Station | \$8 per person | \$125 Chef Attendant Required per 50 people

shelled whipped whole eggs, egg beaters, whole eggs, egg whites

Choose 3 meats | 4 vegetables | 2 cheese

Meats | chopped bacon, sliced breakfast sausage, diced ham, diced NJ Taylor ham, crumbled Italian sausage

Vegetable | onions, mushrooms, spinach, tomato, asparagus, peppers, broccoli,

Cheese | cheddar, swiss, american, pepper jack, smoked gouda, mozzarella, brie

Crepe Station | \$6 per person

warm crepes choose three fillings

cherry compote, local Hunteertown NJ blueberry compote, cheese, Nutella, chocolate

Breakfast Burrito | \$8 per person

plain & whole wheat wraps filled with scrambled eggs

choice of

chorizo sausage, cheddar, queso fresco, black beans, sautéed peppers & onions, pico de gallo, salsa, guacamole, sour cream

Smoothie Station | \$ 6 per person

includes fresh seasonal fruits, yogurts, and crushed ice

All prices are per person and based on a minimum of 20 people

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BREAKFAST | A LA CARTE ITEMS

COLD ADDITIONS

Muffins | \$35 per dozen

blueberry | raisin bran | banana nut | corn

Gourmet Muffins | \$42 per dozen

chocolate cappuccino | mandarin

Danish | \$37 per dozen

cheese | fruit | pecan-maple glaze | lemon

Croissants | \$36 per dozen

Assorted Breakfast Pastry Tray | \$39 per dozen

muffins | danish | croissant

Assorted Whole Fruit | \$28 per dozen

seasonal apples | banana | oranges | kiwi

Warm Cinnamon Rolls | \$26 per dozen

cream cheese icing

Pecan Sticky Buns | \$28 per dozen

Local Doughnuts | \$28 per dozen

Local New Jersey Bagels | small \$ 26 | Large \$ 36 per dozen

served with plain cream cheese | butter | jam | toaster

plain | everything | sesame | poppy seed

Individual Yogurt | \$3 each

BREAKFAST | A LA CARTE ITEMS

PRICED PER PERSON | 10 PERSON MINIMUM

Bircher Muesli | \$5

oats soaked in skim milk | chopped sundried fruit | fresh sliced grapes | toasted walnuts | honey

Yogurt Bar Display | Build Your Own Parfait | \$6

organic Greek yogurt | plain vanilla yogurt | diced fruit | mixed berries | sundried fruit | granola & honey

Sliced Smoked Salmon Platter | \$8

tomato, Bermuda onion, capers, mini bagels

Buttermilk Pancake Assortment | \$5

classic, blueberry, chocolate chip | breakfast syrup | whipped cream | soft butter

Belgium Waffles or French Toast | \$6

fresh mixed berries | breakfast syrup | whipped cream | soft butter

Hot Cereal Bar | \$5

oatmeal | grits | butter | brown sugar | raisins | stewed apples | seasonal berries

Steel Cut Oatmeal Bar \$7 | Homestyle Oatmeal Bar \$5

raisins | brown sugar | toasted walnuts

BREAKFAST | A LA CARTE ITEMS

PRICED PER PERSON | 10 PERSON MINIMUM

NJ Taylor Ham and Egg Sandwiches | \$6

american cheese | kaiser roll

English Muffin Breakfast Sandwiches | \$5

with bacon, egg, and cheese OR Taylor ham, egg, and cheese

Sliced Meat and Cheese Platter | \$5

ham | turkey | salami | Swiss | American

Mexican Inspired Breakfast Burrito | \$5

fresh omelet wrapped in a flour tortilla with ham and cheddar cheese

Individual Quiche with choice of 2 | \$5

ham | bacon | sausage | tomato | spinach | onion | bell peppers | cheddar | swiss | brie | goat cheese

Smoked Salmon Monte Cristo Sandwich | \$8

with sliced cucumber, tomatoes & onions

Sliced Fresh Seasonal Melon & Pineapple,

Grapes, Strawberries, Berries | \$8

Applewood Smoked Bacon | three pieces per person | \$6

Country Sausage | two pieces per person | \$4

NJ Taylor Ham | two slices per person | \$5

Turkey Sausage | two pieces per person | \$5

Turkey Bacon | three pieces per person | \$6

Healthy Start Items

Hot Oatmeal with Seasonal Berries | \$5

Carb Conscious Individual Bowls of Cut Fresh Fruit | \$5

Low Fat/Low Cholesterol Egg White Vegetable Frittata | \$5

Carb Conscious Grilled Chicken Benedict | \$8

Low Fat/Low Cholesterol Steak & Roasted Tomato Egg Benedict | \$10

CHAMPAGNE BRUNCH | \$39 per person

Breakfast Items:

Selection of Chilled Juices

Fresh Fruit Salad

Freshly Baked Breakfast Breads:

Danish, Muffins, Croissants and Bagels

Cream Cheese, Butter and Assorted Preserves

Fluffy Scrambled Eggs

Crispy Bacon or Sausage

Breakfast Potatoes

Salads: Select One

Fresh Mozzarella & Cherry Tomatoes

Mixed Green Salad

Classic Caesar Salad

Entrees: Select Two

Sautéed Breast of Chicken Francese, Marsala, Piccata or Chicken Cordon Bleu

Penne Pasta in Creamy Vodka Sauce

Beef & Broccoli Stir Fry

Sautéed Lemon Sole Filet and served with Lemon Caper Butter Sauce

Served with Seasonal Vegetables and Rice or Potatoes

Assorted Rolls & Butter

Desserts: Select One

Special Occasion Cake

Vanilla Ice Cream with Chocolate Sauce

Assorted Cookies & Pastries

Beverages

Unlimited Champagne

Soft Drinks and Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

BREAKS

Energy Boost | \$7

Freshly Brewed Coffee & Specialty Teas
Energy Drinks & Mineral Water

Beverage Assortment | \$9

Assorted Diet & Regular Soft Drinks
Energy Drinks & Iced Teas
Vitamin Water & Bottled Water
Freshly Brewed Coffee & Specialty Teas

Something Healthy | \$13

Seasonal Whole Fruit
Assorted Granola Bars
Low-Fat Plain & Fruit Yogurts
Fresh Fruit Blended Smoothies
Assorted Diet & Regular Soft Drinks
Bottled Water
Freshly Brewed Coffee & Specialty Teas

BREAKS

Power Wake-Up | \$15

Power Bars & Breakfast Bars
Fresh Fruit Blended Smoothies
Energy Drinks & Mineral Water
Assorted Diet & Regular Soft Drinks
Freshly Brewed Coffee & Specialty Teas

Chips and Dip | \$15

Pita Chips with Red Pepper Hummus
Tortilla Chips & Salsa Focaccia with Eggplant Tomato Dip
Cinnamon Tortilla Chips with Cream Cheese Dip
Assorted Diet & Regular Soft Drinks
Bottled Water
Freshly Brewed Coffee & Specialty Teas

Make Your Own Fruit Pizza | \$13

Sugar Cookies, Frosting
Assorted Berries, Sliced Kiwi and Strawberries
Sprinkles, Chocolate Chips
Assorted Diet & Regular Soft Drinks
Bottled Water
Freshly Brewed Coffee & Specialty Teas

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BREAKS

Scream for Ice Cream | \$16

Make Your Own: Root Beer Float & Banana Sundae Bars

Assorted Italian Ices

Assorted Ice Cream Bars

Assorted Diet & Regular Soft Drinks

Bottled Water

Freshly Brewed Coffee & Specialty Teas

The Best of Salty & Sweet | \$16

Warm Freshly Baked Cookies

includes chocolate chip, peanut butter & oatmeal raisin

Seasonal Whole Fruit

Assorted Warm Mixed Nuts

includes toasted peanuts, cashews, almonds, & pecans

Assorted Diet & Regular Soft Drinks

Regular, Skim, & Chocolate Milk

Bottled Water

Freshly Brewed Coffee & Specialty Teas

+ Warm Brownies (Additional \$3 per person)

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BREAKS

Big Apple Essentials | \$18

Assorted Apples & Pears

Winter Fruit Cobbler

Selection of New York Cheeses

includes cheddar & hudson valley goat cheese

Warm Apple Cider with Cinnamon Sticks

Assorted Diet & Regular Soft Drinks

Bottled Water

Freshly Brewed Coffee & Specialty Teas

Stadium Favorites | \$18

Classic Hot Dogs and Mini Burgers *with & without cheese*

Traditional Garnishes

includes sauerkraut, baked beans, cooked onions, mustard & ketchup

Warm Jumbo Soft Pretzels

Assorted Diet & Regular Soft Drinks

Bottled Water

Freshly Brewed Coffee & Specialty Teas

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LUNCH

California Grille Lunch Buffet | \$44

Fruit Salad

Mixed Greens

Garden Vegetable Quinoa Salad

Grilled Haloumi Cheese with Grilled Vegetables and Peppers

Chilled Poached Salmon with Roasted Garlic Aioli

Chilled Chicken Breast with Sundried Tomato Pesto Sliced Teriyaki

Tenderloin with Horseradish Mayonnaise

Assorted Rolls and Breads

Croissants

Mini Pastries, Rugelach & Cookies

Bottled Water

Soft Drinks and Iced Tea

Freshly Brewed Coffee & Specialty Teas

LUNCH

Fire-Grilled Fiesta | \$35

Chicken Tortilla Soup

Southwest Salad with Black Beans, Corn, Diced Tomatoes, Roasted Peppers and Chipotle Honey Vinaigrette

Blue Corn Tortillas Served with Fresh Guacamole and Pico do Gallo Salsa

Fajita Bar with Warm Flour Tortillas

includes seasoned beef and chicken strips, bell peppers, onions, shredded lettuce, cheddar cheese, salsa, jalapenos & sour cream

Flan Dessert

Bottled Water

Soft Drinks and Iced Tea

Freshly Brewed Coffee & Specialty Teas

LUNCH

Mediterranean Flavor | \$40

Cioppino (Soup)

Baccala Tapas Olives Tray

Greek Spinach Salad

Smoked Paprika Potato Wedges

Panzanella Cuban Sandwiches – Roasted Pork, Sliced Ham, Swiss
cheese, Pickles & Mustard

Chorizo Skewers Paella Chicken Provencale Baklava

Cannoli & Zabaglione with Berries

Bottled Water

Soft Drinks and Iced Tea

Freshly Brewed Coffee & Specialty Teas

LUNCH

Pizza Lunch Buffet | \$36

Field Greens with Grape Tomatoes, Mozzarella, Balsamic Vinaigrette

Pasta Tortellini Balsamico Salad

Thin Crusted Pizzas

Margherita- Fresh Mozzarella, Sweet Basil Leaf and Tomato

Pepperoni

Traditional Topped with Thin Cut Pepperoni, White Garlic, Olive Oil,

Sautéed Broccoli, Mozzarella and Ricotta Cheeses

Blondies, Brownies and Cookies

Bottled Water

Soft Drinks and Iced Tea

Freshly Brewed Coffee & Specialty Teas

LUNCH

Time Square Deli Buffet | \$40

Soup du Jour

Baby Romaine Lettuce with Balsamic Dijon Vinaigrette

Fresh Fruit Salad

Pomeroy Red Bliss Potato Salad

Health Slaw

Tuna Salad with Celery Seed

Dill Laced Egg Salad

Sliced Deli Meats & Cheese Platter

*includes oven roasted turkey breast, black forest ham, roast beef,
pastrami, american, swiss and cheddar*

Assorted Rolls & Rye Bread

Pickle Bar, Bibb Lettuce, Roma Tomatoes, Red Onion, & Condiments

Terra Chips

NY Style Cheesecake with Raspberry Sauce

Bottled Water

Soft Drinks and Iced Tea

Freshly Brewed Coffee & Specialty Teas

LUNCH

Tuscan Lunch Buffet | \$41

Pasta Fagioli

Classic Caesar Salad

Choice of 2 Entrees:

- Penne Pasta a la Vodka with Sundried Tomatoes and Julienne of Fresh Vegetables

- Chicken Saltimbocca- Chicken Breast Sautéed with Sliced Prosciutto, Fontina Cheese in Mushroom Demi Sauce

- Eggplant Milanese with Roma Tomatoes and Fresh Mozzarella Topped with Pesto

- Italian Sausage with Broccolini and Cannellini Beans Served with Focaccia

Cannolis, Sfogliatelle and Assorted Biscotti

Bottled Water

Soft Drinks and Iced Tea

Freshly Brewed Coffee & Specialty Teas

LUNCH

Grab and Go Boxed Lunch | \$35

Choice of 1 Sandwich:

- Oven Roasted Roast Beef with Roma Tomatoes Arugula and Horseradish on Sourdough Baguette
- Grilled Chicken Breast with Fresh Mozzarella Tomato Bruschetta and Baby Greens on Rosemary Baguette
- Roasted Turkey Breast with Avocado, Aged Swiss Cheese and Applewood Smoked Bacon with Aioli on 7-grain hero
- Grilled Vegetables with Goat Cheese on Rosemary Focaccia

Choose 1 Salad:

- Traditional Pasta Salad
- German Potato Salad
- Red Cabbage Cole Slaw Served with Gourmet Chips

Whole Fresh Fruit And Freshly Baked Jumbo Cookie

Selection of Soft Drink or Bottled Water *(Add \$4 for Energy Drink)*

LUNCH

Renaissance Wraps | \$37

Roasted Mushroom Salad with Frisee, Red Onion, Herbs and Sherry Mustard Vinaigrette

Caprese Salad with Tomato, Fresh Mozzarella, Roasted Peppers, Fresh Basil & Aged Balsamic Glaze

Mesclun Salad with Walnuts and Blue Cheese

Fingerling Potato Salad with Applewood Bacon and Dijon Dressing

Choice of 3 Wraps:

- Fresh Turkey Breast, Swiss Cheese with Daikon Sprouts, Roma Tomatoes on Spinach Wrap

- Black Forest Ham, Smoked Gouda Cheese, Bibb Lettuce and Honey Mustard Dressing on Tomato Wrap

- Roast Beef, Cheddar Cheese, Balsamic Red Onions, Arugula, Horseradish Mayo on a Flour Wrap

- Chicken Salad, Pecans, Roma Tomatoes, Shaved Red Onion, Baby Spinach on Whole Wheat Wrap

- Tuna Salad Wrap with Baby Greens, Roasted Peppers, Kalamata Olives on an Herb & Garlic Wrap with Lemon Wedge on the side

- Seasonal Veggie Wrap

Seasonal Whole Fruit

Chef Selection of Dessert

Bottled Water

Soft Drinks and Iced Tea

Freshly Brewed Coffee & Specialty Teas

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DINNER

Renaissance Dinner Buffet | \$54

Soup du Jour

Organic Mesclun with Balsamic Vinaigrette Grilled Vegetables

Rosemary Chicken Cacciatore

Pan Seared Salmon with Savory Cabbage in Apple Buerre Blance Sauce

Farfalle with Rock Shrimp and Pine Nuts in Pesto Cream Sauce

Yukon Gold Potatoes with Butter and Chives

Chef's Choice of Starch and Seasonal Vegetable

Assorted Dinner Rolls

Key Lime & Lemon Tarts

Soft Drinks and Iced Tea

Freshly Brewed Coffee & Specialty Teas

DINNER

The Concord Buffet | \$68

Seafood Salad

Classic Caesar Salad

Organic Baby Arugula with Pear, Shaved Parmigiano Cheese & Toasted Almonds with
Lemon & Extra Virgin Olive Oil Dressing

Orecchiette with Pine Nuts and Broccoli Rabe

Black Cod in Puttanesca Sauce

Pesto Rubbed Skirt Steak with Balsamic Roasted Shallots

Grilled Herb Polenta with Fennel & Fava Beans

Italian Bread

Tiramisu

Soft Drinks and Iced Tea

Freshly Brewed Coffee & Specialty Teas

PLATED DINNER

Plated Dinner I

Appetizers (Select 1 appetizer)

Portobello Mushroom Bisque

Potato Leek Soup

Fresh Sliced Fruit Plate

Tortellini Alfredo

Tortellini with Tomato Basil Penne Pasta and Vodka Sauce

Plated Salads (Select 1 Salad)

Mesclun Greens served with Plum Tomatoes & Hearts of Palm, Champagne Chive Dressing

Classic Caesar Salad Greek Salad with Kalamata Olives, Red Onion and Feta Cheese

Enhancements

Jumbo Shrimp Cocktail | \$12

Lobster Cocktail | \$14

Remoulade Sauce Grilled Portobello Mushroom Over Mesclun Salad Balsamic

Vinaigrette | \$8

PLATED DINNER

Plated Dinner II

Dinner Entrees

14 oz. Rib-Eye Steak, Grilled to Order \$62

12 oz. NY Strip Steak with Caramelized Onions and Mushrooms \$64

Broiled Filet Mignon with Bordelaise \$66

Sautéed Breast of Chicken in Champagne Cream \$58

Macadamia Nut Crusted Chicken \$60

Veal Medallions with Chestnuts, Shallot Cognac Sauce \$64

Sesame Crusted Salmon, Ginger Scallion Sauce \$60

Farfalle with Shrimp and Artichokes \$56

All Dinners Include Chef's Selection of Starch and Fresh Seasonal Vegetable, Dinner Rolls, Diet and Regular Soft Drinks, Freshly Brewed Coffee & Specialty Teas

PLATED DINNER

Desserts *(Select 1)*

Dulce de Leche Mousse Cake

Chocolate Blackout Cake

Pear Raspberry Tart

Chocolate Marble Cheesecake

Sorbet Trio

Enhancements | \$6

Fresh Seasonal Berries with Sabayon Bourbon Bread

Pudding with Warm Caramel

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BEVERAGE

Top Shelf

Knob Creek Bourbon
Crown Royal Whiskey
Johnnie Walker Black Scotch
Bombay Sapphire Gin
Grey Goose Vodka
Captain Morgan Rum
Hennessey VSOP
1800 Tequila

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Top Shelf Open Bar

1 Hour: \$21
2 Hours: \$25
3 Hours: \$30
4 Hours: \$35

-

Bartender fee: \$125 per bartender

Premium Shelf

Maker's Mark Bourbon
Jack Daniels Whiskey
Dewars Scotch
Tanqueray Gin
Absolut Vodka
Bacardi Light Rum
Hennessey VS
Cuervo Tequila

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Top Shelf Open Bar

1 Hour: \$18
2 Hours: \$21
3 Hours: \$25
4 Hours: \$30

-

Bartender fee: \$125 per bartender

BEVERAGE

White Wines by the Bottle

Sip Moscato | \$34
Aime Roquesante Rose | \$35
Neuschwanstein Castle, Riesling | \$46
Chateau Ste Michelle Riesling | \$34
Murrieta's Well White "The Whip" | \$50
Pighin Pinot Grigio | \$50
Gabbiano Pinot Grigio | \$34
Wairau River Sauvignon Blanc | \$44
Villa Maria Sauvignon Blanc | \$34
Roger Naudet Sancerre | \$46
Taken Wine "Complicated" Chardonnay | \$50
Clos du Bois Chardonnay | \$40
McMannis Chardonnay | \$34
Byron Chardonnay | \$65
Chateau Ste Michelle Chardonnay | \$65
Stags' Leap Chardonnay | \$75
Snoqalmie Riesling | \$75
Lapostolle Casa Sauvignon Blanc | \$46
Rombauer Chardonnay | \$70

Red Wines by the Bottle

Castello di Gabbiano Chianti | \$35
The Stump Jump Shiraz | \$40
Greg Norman Pinot Noir | \$46
Kim Crawford Pinot Noir | \$50
Educated Guess Merlot | \$50
Diseno Malbec | \$34
Dreaming Tree Red Blend "Crush" | \$46
Luna Red Blend "Lunatic" | \$40
Zin 91 Old Vine Zinfandel | \$44
Kaiken "Ultra" Cabernet Sauvignon | \$55
Chateau St Michelle Cabernet Sauvignon | \$49
Ferrari-Carano Cabernet Sauvignon | \$75
Seven Falls Cabernet Sauvignon | \$44
Sledgehammer Cabernet Sauvignon | \$34
Clos du Val Merlot | \$75
Boneshaker Zinfandel | \$42
Jordan Cabernet Sauvignon | \$130
Decoy by Duckhorn Merlot | \$44
Alamos Malbec | \$35

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AUDIO VISUAL

Visual Equipment

- Easel | \$15
- Flipchart with colored markers & masking tape | \$40
- White Board with colored markers & eraser | \$50
- Flat Screen Monitors | \$200
- LCD Projector | \$400
- 6' x 6' Screen | \$45
- 8' x 8' Screen | \$65
- 9' x 12' Fast Fold Drapery Kit | \$170
- Projector Cart | \$25
- includes a table with 1 power strip & 1 extension cord*

Vintage Equipment

- CD Player | \$70
- VHS Player | \$100
- Slide Projectors Long & Short Throw Lenses | \$25
- Caramate Slide Viewer | \$65

Installation and Labor | AV Technician Rate

- Monday - Friday, 7am - 5pm | \$50 per hour
- After 5pm and Weekends | \$90 per hour

Cords & Cables

- Power Strip | \$15
- Extension Cord | \$15
- VGA Cable | \$25
- Pipe & Drape per foot | \$15
- Internet Hub (8 Port) | \$100

Communication Equipment

- Conference Speaker Phone | \$125
- Meeting Accessories Laser Pointer | \$60
- Outside Phone Line | \$75
- Secure Wireless Internet | \$100

Audio Equipment

- Audio Equipment JBL Portable Speakers | \$350
- Portable Computer Speakers | \$125
- Lavalier or Handheld Microphone, Wired | \$30
- Lavalier or Handheld Microphone, Wireless | \$130
- 4 Channel Mixer | \$45

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MEETING PACKAGES

PLATINUM PACKAGE | \$108

Executive Breakfast

Seasonal Whole Fruit

Freshly Baked Breakfast Breads Assortment

includes bagels, muffins & pastries

with cream cheese, butter and assorted preserves

Assorted Cold Cereals

with whole & skim milk

Fluffy Scrambled Eggs

Choice of 1: Crispy Bacon or Smoked Sausage Links

Assorted Juices

orange, grapefruit, cranberry & apple

Freshly Brewed Coffee & Specialty Teas

Mid-Morning Refresher

Low-Fat Assorted Plain & Fruit Yogurts

Plain Granola

Seasonal Whole Fruit

MEETING PACKAGES

PLATINUM PACKAGE | \$108

Lunch

Choice of a Hot or Cold Buffet Luncheon

Hot Lunch

Field Greens with Tomatoes, Cucumbers & Balsamic Vinaigrette

Lemon Chicken- Sautéed Breast of Chicken in light Garlic & Lemon Sauce

Penne a la Vodka with Sundried Tomatoes

Julienne of Fresh Vegetables

Vegetable Medley

Rolls & Butter

Chef's Selection of Dessert

Assorted Diet & Regular Soft Drinks and Bottled Water

Freshly Brewed Coffee & Specialty Teas

Cold Lunch

Soup du Jour

Baby Romaine Lettuce with Balsamic Dijon Vinaigrette

Pomeroy Red Bliss Potato Salad

Tuna Salad with Celery Seed

Dill Laced Egg Salad

Sliced Deli Meats & Cheese Platter

includes oven roasted turkey breast, black forest ham, roast beef, pastrami, american, swiss and cheddar

Assorted Rolls & Rye Bread

Pickle Bar, Bibb Lettuce, Roma Tomatoes, Red Onion, & Condiments

Terra Chips

Assorted Diet & Regular Soft Drinks and Bottled Water

Freshly Brewed Coffee & Specialty Teas

MEETING PACKAGES

PLATINUM PACKAGE | \$108

Mid-Afternoon Refresher

Assorted Homemade Cookies

Mixed Deluxe Nuts

Assorted Diet & Regular Soft Drinks and Bottled Water

Freshly Brewed Coffee & Specialty Teas

(Substitution of Menus or Items Are Not Available)

Package Includes Room Rental, LCD Projector, (2) Flipcharts, Screen, Extension Cord, AV Cart Package, and Meals Served Inside Room

*If Lunch Is Preferred To Be Served In A Separate Room, a Room & Set-Up Fee of \$250 Will Be Applied.

MEETING PACKAGES

SUPER PLATINUM PACKAGE | \$118

Executive Breakfast

Sliced Fresh Fruit Display

Assorted Cold Cereals

with whole & skim milk

Freshly Baked Breakfast Breads Assortment

includes bagels, muffins & croissants

with cream cheese, butter and assorted preserves

Fluffy Scrambled Eggs

Choice of 1: Crispy Bacon or Smoked Sausage Links

Crispy Hash Browns

Assorted Juices

orange, grapefruit, cranberry, & apple

Freshly Brewed Coffee & Specialty Teas

Mid-Morning Refresher

Seasonal Whole Fruit

Low Fat Assorted Yogurts & Granola

Fresh Fruit Blended Smoothies

Diet and Regular Soft Drinks, Bottled Water

Freshly Brewed Coffee & Specialty Teas

All prices are per person and based on a minimum of 20 people
All prices are per person and are subject to change without notice
Prices subject to a taxable 24% service charge & 6.625% New Jersey Sales Tax

MEETING PACKAGES

SUPER PLATINUM PACKAGE | \$118

Lunch

A Choice of a Hot or Cold Buffet Luncheon

Hot Lunch

Field Greens with Tomatoes, Cucumbers & Balsamic Vinaigrette

Lemon Chicken- Sautéed Breast of Chicken in light Garlic & Lemon Sauce

Penne a la Vodka with Sundried Tomatoes

Julienne of Fresh Vegetables

Vegetable Medley

Rolls & Butter

Chef's Selection of Dessert

Assorted Diet & Regular Soft Drinks

and Bottled Water

Freshly Brewed Coffee & Specialty Teas

Cold Lunch

Soup du Jour

Baby Romaine Lettuce with Balsamic Dijon Vinaigrette

Pomeroy Red Bliss Potato Salad

Tuna Salad with Celery Seed

Dill Laced Egg Salad

Sliced Deli Meats & Cheese Platter

includes oven roasted turkey breast, black forest ham, roast beef, pastrami, american, swiss and cheddar

Assorted Rolls & Rye Bread

Pickle Bar, Bibb Lettuce, Roma Tomatoes, Red Onion, & Condiments

Terra Chips

Assorted Diet & Regular Soft Drinks and Bottled Water

Freshly Brewed Coffee & Specialty Teas

MEETING PACKAGES

SUPER PLATINUM PACKAGE | \$118

Mid-Afternoon Refresher

Assorted Homemade Cookies

Platter of Cheese & Crackers

Mixed Deluxe Nuts

Assorted Diet & Regular Soft Drinks and Bottled Water

Freshly Brewed Coffee & Specialty Teas

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MEETING PACKAGES

GOLD PACKAGE | \$98

Executive Continental Breakfast

Seasonal Whole Fruit

Freshly Baked Breakfast Breads Assortment

includes bagels, muffins & pastries

with cream cheese, butter and assorted preserves

Assorted Cold Cereals

with whole & skim milk

orange, grapefruit, cranberry & apple

Freshly Brewed Coffee & Specialty Teas

MEETING PACKAGES

GOLD PACKAGE | \$98

Lunch

Choice of Hot or Cold Lunch Buffet

Hot Lunch

Field Greens with Tomatoes, Cucumbers &
Balsamic Vinaigrette

Lemon Chicken- Sautéed Breast of Chicken
in light Garlic & Lemon Sauce

Penne a la Vodka with Sundried Tomatoes
Julienne of Fresh Vegetables

Vegetable Medley

Rolls & Butter

Chef's Selection of Dessert

Assorted Diet & Regular Soft Drinks
and Bottled Water

Freshly Brewed Coffee & Specialty Teas

Cold Lunch

Soup du Jour

Baby Romaine Lettuce with Balsamic Dijon
Vinaigrette

Pomeroy Red Bliss Potato Salad

Tuna Salad with Celery Seed

Dill Laced Egg Salad

Sliced Deli Meats & Cheese Platter

*includes oven roasted turkey breast, black forest
ham, roast beef, pastrami, american, swiss and
cheddar*

Assorted Rolls & Rye Bread

Pickle Bar, Bibb Lettuce, Roma Tomatoes, Red
Onion, & Condiments

Terra Chips

Assorted Diet & Regular Soft Drinks and Bottled
Water

Freshly Brewed Coffee & Specialty Teas

MEETING PACKAGES

GOLD PACKAGE | \$98

Mid-Afternoon Refresher

Assorted Homemade Cookies

Assorted Diet & Regular Sodas and Water

Freshly Brewed Coffee & Specialty Teas

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(Substitution of Menus or Items Are Not Available)

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