



The Shackamaxon Wedding

"Celebrating Over 100 Years of Memorable Moments"



100 TILLINGHAST TURN, SCOTCH PLAINS, NJ 07076 • 908-233-1300

Inclusive in All Packages...

IN-HOUSE EVENT PLANNING

DESIGNATED CAPTAIN FOR BRIDE AND GROOM

ENTRÉE, HORS D'OEUVRES AND CAKE TASTING

TIERED WEDDING CAKE

SELECTION OF LINEN AND NAPKIN COLORS

CUSTOMIZED MENUS FOR EACH PLACE SETTING

VOTIVE CANDLES ON ALL GUEST TABLES

USE OF OUR PRIVATE BRIDAL SUITE

VALET SERVICE

SEASONAL COAT CHECK

SHACKAMAXON DIRECTION CARDS UPON REQUEST

Bar Service

FIVE (5) HOUR PREMIUM OPEN BAR

PREMIUM BRAND LIQUORS

CLUB HOUSE WINES | IMPORTED AND DOMESTIC BEER | SOFT DRINKS

SPECIALTY COCKTAIL

CREATED IN HONOR OF THE BRIDE AND GROOM

Premium Package

Includes one hour of hors'd' oeuvres and a five hour bar of premium liquors.

Hors d' Oeuvres

SIX (6) BUTLER PASSED HORS D'OEUVRES

**A SELECTION OF THREE PREMIUM & THREE DELUXE*

A SELECTION OF THREE (3) PREMIUM STATIONS

Salad

A SELECTION OF ONE SALAD FROM OUR PREMIUM SALAD MENU

Entrees

DUET PLATE

OR

A SELECTION OF TWO ITEMS FROM OUR PREMIUM ENTRÉE MENU

**PLEASE INCLUDE CHOICES ON YOUR WEDDING INVITATIONS*

ENTREES INCLUDE YOUR CHOICE OF VEGETABLE & STARCH

DINNER ROLLS WITH BUTTER

Included in this Package:

CHAMPAGNE TOAST | TIERED WEDDING CAKE

ASSORTMENT OF PETIT FOURS

**SERVED FAMILY STYLE*

COFFEE & TEA SERVICE

\$115 Saturday

\$105 Friday or Sunday

Additional 22% Service charge and current NJ Sales Tax

Deluxe Package

Includes one hour of hors d'oeuvres and a five hour bar of premium liquors.

Hors d'Oeuvres

CHEESE & FRUIT DISPLAY

SIX (6) BUTLER PASSED HORS D'OEUVRES

**A SELECTION OF ONE ELITE, TWO DELUXE & THREE PREMIUM*

A SELECTION OF THREE (3) DELUXE OR PREMIUM STATIONS

Salad

A SELECTION OF ONE SALAD FROM OUR DELUXE OR PREMIUM SALAD MENU

Entrees

DUET PLATE

OR

A SELECTION OF TWO ITEMS FROM OUR DELUXE OR PREMIUM ENTRÉE MENU

**PLEASE INCLUDE CHOICES ON YOUR WEDDING INVITATIONS*

ENTREES INCLUDE YOUR CHOICE OF VEGETABLE & STARCH

DINNER ROLLS WITH BUTTER

Included in this Package

CHAMPAGNE TOAST | TABLESIDE WINE SERVICE

TIERED WEDDING CAKE

ASSORTMENT OF PETIT FOURS & CHOCOLATE COVERED STRAWBERRIES

**SERVED FAMILY STYLE*

COFFEE & TEA SERVICE

\$130 Saturday

\$115 Friday or Sunday

Additional 22% Service charge and current NJ Sales Tax

Elite Package

Includes one hour of hors'd' oeuvres and a five hour bar of premium liquors.

Hors d' Oeuvres

CHEESE & FRUIT DISPLAY

EIGHT (8) BUTLER PASSED HORS D'OEUVRES

**A SELECTION OF THREE ELITE & FIVE DELUXE OR PREMIUM*

A SELECTION OF ANY THREE (3) STATIONS FROM OUR MENU

Salad

A SELECTION OF ANY SALAD OFF OF OUR WEDDING MENU

Intermezzo

CHAMPAGNE SORBET

Entrees

DUET PLATE

OR

A SELECTION OF ANY THREE ITEMS FROM OUR ENTREE MENU LIST

**PLEASE INCLUDE CHOICES ON YOUR WEDDING INVITATIONS*

ENTREES INCLUDE YOUR CHOICE OF VEGETABLE & STARCH

DINNER ROLLS WITH BUTTER

Included in this Package

CHAMPAGNE TOAST | TABLESIDE WINE SERVICE

TIERED WEDDING CAKE | VIENESE TABLE

COFFEE & TEA SERVICE

\$150 Saturday

\$135 Friday or Sunday

Additional 22% Service charge and current NJ Sales Tax

Hors D'oeuvres Menu

Premium

MINI CAPRESE
TOMATO BRUSCHETTA
"FRICO" POTATO PANCAKE WITH APPLE CHUTNEY AND SOUR CREAM
MACADAMIA NUT ENCRUSTED CHICKEN BREAST WITH COCONUT CASHEW SAUCE
MINI CONEY ISLAND HOTDOGS WITH BRIOCHE
ROASTED TOMATO AND SHALLOT CROSTINI
FONTINA CHEESE PUFF PASTRY
FROZEN CONCORD GRAPES
VEGETABLE STUFFED CREMINI MUSHROOMS
SUNDRIED TOMATO BON BON
SPICY VEGETARIAN SPRING ROLL
FLOWER OF ENDIVE WITH MAYTAG BLUE CHEESE
WARM GORGONZOLA BEET WONTON
BEGGARS PURSE OF WILD MUSHROOM WITH WHITE TRUFFLE ESSENCE
SPANAKOPITA
BEEF SATAY WITH SCALLION MARMALADE

Deluxe

PORCINI RISOTTO CAKE
TARTLET OF DUCK CONFIT WITH SOUR CRANBERRY GELLÉE
GOAT CHEESE, GRAPE AND TOASTED ALMOND CREPINETTE
SHRIMP COCKTAIL
HOUSE CURED SALMON WITH DILL AND CRÈME FRAICHE
ASPARAGUS WRAPPED IN PROSCIUTTO DI PARMA WITH VANILLA-GINGER VINAIGRETTE
MACADAMIA NUT ENCRUSTED CHICKEN BREAST WITH COCONUT CASHEW SAUCE
CRISPY ESCARGOT TORTELLINI
CHARRED FILET MIGNON CARPACCIO ON FOCACCIA WITH SHALLOT MUSTARD
MINI STEAK TARTAR WITH SLICED PICKLED VEGETABLES
BLACK TRUFFLE RISOTTO CAKE
PETIT CRAB CAKES WITH A SAFFRON AIOLI
SMOKED DUCK REUBEN
BRAISED VEAL NUGGET WITH A RUBY PORT REDUCTION
LOBSTER SPRING ROLL
LOBSTER STUFFED CREMINI MUSHROOMS
ROASTED SALMON WRAPPED IN VINE LEAVES
KNOTTED SCALLOPS AND CHORIZO
BBQ SHORT RIB NUGGETS

Hors D'oeuvres Menu (continued)

Elite

HALIBUT CEVICHE IN TOASTED BLUE CORN CUPS
SEAFOOD SALAD ON CORN BREAD ROUNDS
PETIT CONES OF TUNA TARTAR WITH A WASABI AIOLI AND PICKLED GINGER
PANCETTA WRAPPED SCALLOPS AND WATER CHESTNUTS
CRISPY COCONUT SHRIMP
AMERICAN CAVIAR, NEW POTATO AND CRÈME FRAICHE
LOBSTER BEGGARS PURSE WITH A TARRAGON CRÈME
CROUTE OF DIVER SCALLOPS AND BLACK TRUFFLES
BABY LAMB CHOPS WITH MINT CHUTNEY
SASHIMI OF TUNA WITH ROASTED BEETS
FOIE GRAS TERRINE WITH A PEAR GELLEÉ ON COUNTRY BREAD
LOBSTER WITH AMERICAN CAVIAR
GRAV LOX, TORO, AND SEA URCHIN ROLL



Cocktail Hour Stations

Premium

CHEESE & CRUDITE PRESENTATION

IMPORTED AND DOMESTIC CHEESES SERVED WITH ASSORTED FRUITS, CRACKERS AND ITALIAN BREAD
ASSORTED DIPS, INCLUDING GORGONZOLA, HUMUS AND SESAME GINGER

ASIAN STATION

SPRING ROLLS, STEAMED DUMPLINGS, STIR FRIED RICE

PAELLA STATION

SHRIMP, CHICKEN, SCALLOPS, CHORIZO, SAFFRON RICE AND VEGETABLE SERVED IN A PAELLA DISH

PASTA STATION

PENNE, RIGATONI, FARFALLE OR CAVATELLI POMODORO, MARINARA, VODKA OR BOLOGNESE

CARVING STATION

OVEN ROASTED TURKEY BREAST | FRESH CRANBERRY JAM | GRAVY

OR

BOURBON GLAZE VIRGINIA HAM

Cocktail Hour Stations (continued)

Deluxe

PROSCIUTTO AND PARMESAN STATION

IMPRESSIVE HALF WHEEL OF PARMIGIANO REGGIANO & IMPORTED PROSCIUTTO D'PARMA

*ATTENDED

MEDITERRANEAN STATION

SEASONAL MARINATED AND GRILLED VEGETABLES, TZATZIKI, OLIVES, TAPENADE, TOMATO BROCHETTE, PITA CHIPS, HUMUS AND CRUDITÉS WITH DIP

OYSTER AND CLAM BAR WITH CUSTOM ICE SCULPTURE

EAST COAST AND WEST COAST OYSTERS AND LITTLENECK CLAMS

CARVING STATION

HERB ENCRUSTED ROAST BEEF-NATURAL AU JUS

Elite

TUSCAN STATION

SELECTION OF ITALIAN CURED MEATS AND AGED CHEESE, MARINATED OLIVES, PICKLED VEGETABLES, TOMATO AND MOZZARELLA, CRUDITÉS AND DIPS, INCLUDES DELUXE BREAD DISPLAY INCLUDING RAISIN WALNUT, EPI BAGUETTE, FRENCH AND ITALIAN SEMOLINA

SEAFOOD CORNUCOPIA WITH CUSTOM ICE SCULPTURE

EAST AND WEST COAST OYSTERS, CLAMS, LUMP CRAB MEAT, CRAB CLAWS, AND PRAWNS

CARVING STATION

CHATEAUBRIAND-GREEN PEPPERCORN DEMI

SUSHI STATION

A PLENTIFUL DISPLAY OF CALIFORNIA AND CUCUMBER ROLLS



Reception Menu

Salad Selections

PREMIUM

BOUQUET OF MIXED GREENS, TOMATO, CUCUMBER, AND BALSAMIC VINAGRETTE
CLASSIC CAESAR SALAD

DELUXE

TRI COLOR SALAD, ENDIVE, RADICCHIO, BABY ARUGULA AND LEMON CITRONETTE
BABY WEDGE, BLUE CHEESE, PICKLED RED ONION, BACON, CHERRY TOMATO

ELITE

CAPRESE SALAD, FRESH MOZZARELLA, TOMATO, BASIL, BALSAMIC REDUCTION
DUO OF CAPRESE & BOUQUET OF MIXED GREENS

Reception Menu Entree Selections

Premium

DUET PLATE OF CHICKEN & SALMON

OR

CHOICE OF 2:

FREE RANGE CHICKEN
TIAN, MARSALA OR FRANCAISE

ROAST PRIME RIB OF BEEF
JUSLIE

PAVE OF SALMON
RUBY PORT REDUCTION

LACQUERED MEDALLION OF BERKSHIRE PORK
BOURBON GLAZE

Deluxe

DUET PLATE OF FILET MIGNON & SEABASS

OR

CHOICE OF 2 (INCLUDING PREMIUM):

CHATEAUBRIAND

SEABASS WITH CRAB GRATIN

POMEGRANATE BRAISED SHORT RIBS

Elite

DUET PLATE OF PETIT FILET AND LOBSTER MEDALLION

OR

CHOICE OF 3 (INCLUDING DELUXE & PREMIUM):

ROASTED RACK OF LAMB WITH PINENUTS AND MINT

CAST IRON SEARED FILET MIGNON

CRAB STUFFED LOBSTER TAIL

Vegetable Selection

Choose One

BUTTER POACHED CORN ON THE COB
BAKED TOMATO PROVENCAL, BASIL BREAD CRUMBS
GREEN BEANS ALMANDINE
HONEY GLAZED BABY CARROTS
SWISS CHARD & TOASTED BREAD CRUMBS
BROCCOLI RABE AND ROASTED GARLIC
ROASTED MEDLEY OF MUSHROOMS
ROASTED BABY ROOT VEGETABLES
WHITE WINE-BRAISED CAULIFLOWER
CHEESY CAULIFLOWER GRATIN
GLAZED CARROTS GREEN BEANS WITH BACON, MUSHROOMS AND ONIONS
BLENDED BROCCOLI, CAULIFLOWER & CARROTS BARBECUED MARINATED VEGETABLES
GREEN BEANS WITH MUSHROOMS OR ALMONDS
ROASTED BUTTERNUT SQUASH WITH CINNAMON AND SUGAR
MEXICALI CORN WITH SEARED MUSHROOMS

Starch Selection

Choose One

CRISPY TWICE COOKED POTATOES
OLIVE OIL MASHED POTATOES
CREAMY PECORINO POLENTA
RED BLISS POTATO, PARSLEY, BUTTER
ROASTED ANNA POTATOES
GARLIC AND CHIVE WHIPPED POTATO
SOFT POLENTA, PARMESAN & BLACK PEPPER
SHACKAMAXON SIGNATURE POTATO GRATIN
SPICY PARMESAN POTATO WEDGES
LYONNAIS POTATOES, OLIVES, THYME, PARMIGIANO REGGIANO
COUS COUS WITH MIXED VEGETABLES
RED RICE WITH FRIED OKRA
MINI BAKED POTATO, SOUR CREAM, BUTTER, CHIVES

Cocktail Hour Enhancements

STEAK HOUSE STATION

SLICED FILLET MIGNON, STEAKHOUSE FRIES, BAKED POTATO, OR MASHED POTATO, STEAKHOUSE VEGETABLE, WEDGE SALAD DISPLAY
\$30 PER PERSON

COLOSSAL SHRIMP COCKTAIL STATION

\$225 PER 100 PIECES

LIVE ACTION SUSHI STATION

AUTHENTIC SUSHI CHEF PREPARING FRESH SUSHI RIGHT BEFORE YOUR EYES

ASSORTED SUSHI ROLLS | NIGIRI SUSHI

WASABI | PICKLED GINGER | FRESH DAIKON | CARROT

\$30 PER PERSON

UNATTENDED SUSHI STATION

AN ASSORTMENT OF THE FRESHEST FISH AND INGREDIENTS

ASSORTED SUSHI ROLLS | NIGIRI SUSHI

WASABI | PICKLED GINGER | FRESH DAIKON | CARROT

\$20 PER PERSON

TEQUILA BAR WITH ICE SCULPTURE

SPECIALTY TEQUILAS TO INCLUDE: CUERVO ESPECIAL, CUERVO 1800 | PATRON SILVER | CASAMIGOS ANEJO | ROCA REPOSADO
ACCOMPANIMENTS: LIME SLICES, FRESH LIME JUICE, LEMON TWISTS, MINERAL WATER, COLA, SALT
\$400

MARTINI BAR WITH ICE SCULPTURE LUGE

SPECIALTY LIQUORS TO INCLUDE: STOLICHNAYA, KETEL ONE, GREY GOOSE, BOMBAY SAPPHIRE AND TANQUERAY
ACCOMPANIMENTS: DRY VERMOUTH, LEMON TWISTS, COCKTAIL OLIVES AND COCKTAIL ONIONS
\$350

CAVIAR DISPLAY

ADD TO ANY ENHANCEMENT FOR \$125



Reception Enhancements

CHAIR COVERS & CHOICE OF COLORED SASH
\$5 PER CHAIR

CHIAVARI CHAIRS
\$10 PER CHAIR

SPECIALTY LINEN
PRICING DEPENDANT UPON LINEN SELECTIONS

TABLESIDE WINE SERVICE
\$5 PER PERSON

INTERMEZZO
\$3 PER PERSON

Dessert Enhancements

INTERNATIONAL COFFEE & CORDIAL BAR
ONE OF OUR TRAINED BARTENDERS WILL SERVE YOU AND YOUR GUESTS TOP BRAND CORDIALS AND COGNACS
REGULAR COFFEE ENHANCED WITH: WHIPPED CREAM | SHAVED CHOCOLATE | CINNAMON | FLAVORED SYRUPS
\$12 PER PERSON

CANDY BAR
CANDY PROVIDED BY YOU
\$125 SET UP FEE
OR
SHACKAMAXON CANDY CREATION
PRICE BASED ON GUEST COUNT AND SELECTIONS

SMORE'S STATION
*ATTENDED
MILK AND DARK CHOCOLATE | GRAHAM CRACKERS | MARSHMALLOWS
\$7 PER PERSON

ELITE VIENNESE TABLE
ASSORTMENT OF HOMEMADE CAKES, COOKIES, PASTRIES, AND CANNOLIS
\$10 PER PERSON

THANK YOU TO-GO STATION
COFFEE OR HOT CHOCOLATE | A SELECTION OF ASSORTED BREAKFAST OR DESSERT ITEMS
\$8 PER PERSON

Premium Bar Package

VODKA:

AMSTERDAM | ABSOLUT | TITO'S | KETEL ONE | STOLI

SCOTCH

DEWARS | JOHNNY WALKER RED

BOURBON:

JIM BEAM | JACK DANIELS

WHISKEY:

CANADIAN CLUB | SEAGRAMS VO | SEAGRAMS 7 | JAMESON

GIN:

AMSTERDAM | BEEFEATER | BOMBAY

TEQUILA:

TRES AGAVE | SAUZA GIRO

RUM:

BACARDI | RUM HAVEN COCONUT RUM | CAPTAIN MORGAN

WINE:

CABERNET | MERLOT | PINOT NOIR | PINOT GRIGIO | CHARDONNAY

BOTTLED BEER:

COORS LITE | BUDWEISER | HEINEKEN | CORONA | SIERRA NEVADA PALE ALE

The Cottage

consisting of three suites and a foreroom

On Your Wedding Day:
Use of the entire cottage
Complimentary champagne & cheeseboard upon arrival

WEDDING RATES:

JANUARY-APRIL

\$229 PER NIGHT

MAY-JUNE

\$279 PER NIGHT

JULY-AUGUST

\$229 PER NIGHT

SEPTEMBER-DECEMBER

\$279 PER NIGHT

CURRENT NJ STATE SALES TAX ADDITIONAL