



WEDDING PACKAGES

2024



WWW.THEELAN.COM

INFO@THEELAN.COM • 973.777.0503

DAYTIME & WEEKDAY PACKAGE

PER PERSON
\$69.95

Any Monday-Thursday, Friday-Sunday (12pm-5pm Only)

INCLUDES

- 5 Hour Event
- Valet Parking
- Direction Cards
- Bridal Suite
- House Linens and Napkins
- LED UpLighting

BAR SERVICE

- Passed Champagne Upon Guest Arrival
- Wine & Beer Bar

COCKTAIL HOUR

- Chef Choice of 6 Passed Hors D'Oeuvres
- Market Basket Display
- Choice of 3 Hot Stations
- Carving Station with Choice of 1 Meat

SEATED DINNER

- Pre-Set Salad Course
- Pasta Course
- Duet Entree
- Custom Designed Wedding Cake from Palermo's Bakery

UPGRADES

- Bridal Attendant • \$250
- DJ & MC • \$1,200
- Photographer • \$1,150
- Photo Booth • \$850
- Videographer • \$2,450
- Ceremony Fee • \$750
- Dynamic Dance Lighting • \$695-\$995
- Custom Monogram & Photo Montage • \$450
- Dancing in the Clouds & Spark Fountains (2) • \$950

Additional Service Charges and Taxes will apply.

ALL IN THE FAMILY PACKAGE

PER PERSON

\$74.95 | \$84.95

Friday/Sunday

Saturday

INCLUDES

- 5 Hour Event
- Valet Parking
- Direction Cards
- Bridal Suite
- House Linens and Napkins
- LED UpLighting

BAR SERVICE

- Champagne Toast
- Premium Open Bar

SEATED DINNER

- Family Style Appetizers (2 Hot & 2 Cold)
- Salad Course
- Pasta Course
- Duet Entree
- Custom Designed Wedding Cake from Palermo's Bakery
- Family Style Assorted Pastries

UPGRADES

- Bridal Attendant • \$250
- DJ & MC • \$1,200
- Photographer • \$1,150
- Photo Booth • \$850
- Videographer • \$2,450
- Ceremony Fee • \$750
- Dynamic Dance Lighting • \$695-\$995
- Custom Monogram & Photo Montage • \$450
- Dancing in the Clouds & Spark Fountains (2) • \$950

Additional Service Charges and Taxes will apply.

ELITE WEDDING PACKAGE

PER PERSON

\$84.95 | \$94.95

Friday/Sunday

Saturday

INCLUDES

- 5 Hour Event
- Valet Parking
- Direction Cards
- Bridal Suite
- House Linens and Napkins
- LED UpLighting

BAR SERVICE

- Passed Champagne Upon Guest Arrival
- Premium Open Bar

COCKTAIL HOUR

- Chef Choice of 8 Passed Hors D'Oeuvres
- Our Elaborate Cold Appetizer Display
- Choice of 3 Hot Stations
- Carving Station with Choice of 1 Meat

SEATED DINNER

- Pre-Set Salad Course
- Pasta Course
- Guest Choice of 2 Entrée's
- Custom Designed Wedding Cake from Palermo's Bakery

UPGRADES

- Bridal Attendant • \$250
- DJ & MC • \$1,200
- Photographer • \$1,150
- Photo Booth • \$850
- Videographer • \$2,450
- Ceremony Fee • \$750
- Dynamic Dance Lighting • \$695-\$995
- Custom Monogram & Photo Montage • \$450
- Dancing in the Clouds & Spark Fountains (2) • \$950

Additional Service Charges and Taxes will apply.

COMPLETE WEDDING PACKAGE

PER PERSON

\$94.95 | \$104.95

Friday/Sunday

Saturday

INCLUDES

- 5 Hour Event
- Valet Parking
- Direction Cards
- Bridal Suite with a Bridal Attendant
- House Linens and Napkins
- LED UpLighting

BAR SERVICE

- Passed Champagne Upon Guest Arrival
- Premium Open Bar

COCKTAIL HOUR

- Chef Choice of 8 Passed Hors D'Oeuvres
- Our Elaborate Cold Appetizer Display
- Choice of 4 Hot Stations
- Carving Station with Choice of 1 Meat

SEATED DINNER

- Pre-Set Salad Course
- Pasta Course
- Guest Choice of 3 Entrée's
- Custom Designed Wedding Cake from Palermo's Bakery
- Family Style Assorted Pastries

UPGRADES

- DJ & MC • \$1,200
- Photographer • \$1,150
- Photo Booth • \$850
- Videographer • \$2,450
- Ceremony Fee • \$750
- Dynamic Dance Lighting • \$695-\$995
- Custom Monogram & Photo Montage • \$450
- Dancing in the Clouds & Spark Fountains (2) • \$950

Additional Service Charges and Taxes will apply.

EXCLUSIVE WEDDING PACKAGE

PER PERSON

\$108.95 | \$118.95

Friday/Sunday

Saturday

INCLUDES

- 5 Hour Event
- Valet Parking
- Direction Cards
- Bridal Suite with a Bridal Attendant
- House Linens and Napkins
- LED UpLighting & Dynamic Dance Lighting

BAR SERVICE

- Passed Champagne Upon Guest Arrival
- Premium Open Bar

COCKTAIL HOUR

- Chef Choice of 8 Passed Hors D'Oeuvres
- Our Elaborate Cold Appetizer Display
- Choice of 5 Hot Stations
- Carving Station with Choice of 2 Meat
- Choice of our Sushi & Dim Sum Station or Chilled Display

SEATED DINNER

- Pre-Set Salad Course
- Pasta Course
- Guest Choice of 3 Entrée's
- Custom Designed Wedding Cake from Palermo's Bakery
- Over-The-Top Dessert Display

UPGRADES

- DJ & MC • \$1,200
- Photographer • \$1,150
- Photo Booth • \$850
- Videographer • \$2,450
- Ceremony Fee • \$750
- Dynamic Dance Lighting • \$695-\$995
- Custom Monogram & Photo Montage • \$450
- Dancing in the Clouds & Spark Fountains (2) • \$950

Additional Service Charges and Taxes will apply.



AT THE ELAN, OUR
AWARD-WINNING
WEDDING VENUE WILL
MAKE YOUR WEDDING
DAY THE EVENT OF A
LIFETIME, WHERE
SUPERIOR STYLE,
CULINARY EXPERTISE,
AND EXPERIENCED
MANAGEMENT, COME
TOGETHER TO FULFILL
YOUR VISION OF THE
PERFECT WEDDING DAY.

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the ELAN 
CATERING & EVENTS

COCKTAIL RECEPTION

SELECTION OF CHEF'S PASSED HORS D'OEUVRES

VEGETARIAN

Cheddar Mac N' Cheese Bites
Tomato & Basil Bruschetta with a Balsamic Drizzle
Wild Mushroom Risotto Cakes
Stuffed Mushrooms
Sweet Cherry Tomato & Fresh Mozzarella Skewers
Deviled Eggs
Roasted Red Pepper & Ricotta Crostini

POULTRY

Pulled Duck Crostini with a Walnut & Cranberry Glaze
Buffalo Chicken Meatball
with Blue Cheese Dipping Sauce & Celery Skewer
Chicken Samosa with Raita Dipping Sauce
Chicken Satay Skewer with a Teriyaki Glaze
Mini Chicken N' Waffle with Wildflower Honey

MEAT

Mini BLT with a Tarragon Mayonnaise
Short Rib Toast Point
with Garlic Aioli & Caramelized Onions
Filet Mignon Crostini
"Philly Cheese Steak" Egg Roll
Pigs-in-a-Blanket with Spicy Mustard
Cilantro Beef Empanadas with Chimichuri Dipping Sauce

SEAFOOD

Crab Cakes with a Roasted Pepper & Corn, Chive, Creme Fraiche
Salmon Spring Rolls with a Spicy Mayo Dipping Sauce
Smoked Salmon Crostini with a Chive Creme Fraiche
Shrimp Cocktail
Coconut Shrimp with a Thai Chili Dipping Sauce
Bacon Wrapped Scallops

COLD DISPLAY

FRESH CRUDITES DISPLAY

An Assortment of Freshly Cut Vegetables Including: Blanched and Raw Cauliflower, Broccoli, Cherry Tomato, Cucumber, Celery, Carrot, & Radish - *Accompanied by Crostinis and an Herb Dipping Sauce.*

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Soft Dill Havarti, Smoked Gouda, Sharp Wisconsin Cheddar, Spicy Pepperchini, Aged Provolone, a Variety of Goat Cheeses: Garnished with Dried Fruit, Spiced Nuts and Vine-Ripened Table Grapes - *Served with an Assortment of Crackers and Crostinis*

FRESH FRUIT DISPLAY

Seasonal Fruit Sliced Fresh and Beautifully Displayed: *Honeydew, Pineapple, Cantaloupe, Strawberry, Watermelon, & Purple Grapes.*

MEDITERRANEAN STATION

Hummus with Warm Pita Bread
Assorted Kalamata & Castelvetrano Green Olives
House Made, Slow Roasted Babaghanoush - *Served with Grilled Bread*
Seafood Salad: Shrimp, Scallops, & Octopus in a Lemon Oregano Dressing
Orzo Salad with Dried Cranberries, Walnuts, & Mint

MIXED ANTI PASTO

Fresh Bocconcini Salad: *Small Balls of Mozzarella Mixed with Fresh Garlic, Herbs, Peppadews, & Sun-Dried Tomatoes*
Warm Sliced Italian Bread with Extra Virgin Olive Oil Dipping
Prosciutto, Salami, & Mortadella
Grilled Vegetables with a Balsamic Drizzle
Tortellini Salad with Tomatoes, Onions, Artichokes, and Olives in a Zesty Vinaigrette

COCKTAIL RECEPTION

HOT STATIONS

TIER 1

Sausage and Peppers
Croquettes de Pollo
Pork Pernil with Sweet Plantains
General TSO's Chicken
Caribbean Jerk Chicken & Fried Plantains
Stuffed Mushrooms
Dimsum (Vegetable & Chicken Dumplings)
Mediterranean Chicken Kabobs
Stuffed Rigatoni in a Tomato Basil Sauce
Cavatelli Bolognese
Farfalle with Prosciutto, Peas, & Roasted Zucchini
with Garlic Oil
Wild Mushroom Ravioli with Creamy Corn Sauce
Penne a la Vodka
Eggplant Rollatini
Pulled Pork or Brisket Sliders with Homemade Slaw

TIER 2

Ropa Vieja
Duck & Mushroom Crepe
Assorted Sushi & Sashimi
Potato Gnocchi in a Truffle Cream Sauce
with Bacon and Brussels Sprouts
Farfalle with Shrimp, Hot Vinegar Peppers, Basil
and a Lemon Cream Sauce
Lobster Ravioli in a Brandy Cream
Clam's Origenato or Casino
Fried Calamari
Bang Bang Shrimp
Beef Bourguignon
Seafood Paella
New Zealand Mussels Marinara
Shrimp & Scallop Scampi Served with Rice
Orange Beef
Coconut Shrimp

THE CARVING STATION

Herb Roasted Turkey, Classic Gravy
Sweet Chili Rubbed Pork Loin with a Citrus Salsa
NY Strip with Chimichurri Sauce
Roasted Leg of Lamb with a Mint Pesto
Salmon Filet with a Lemon Dill Sauce
Wood Grilled Tri-Tip with Chef Chris' BBQ Sauce
Whole Roasted Pig (Lechon) - (Ask Your Sales Manager)
Served with Assorted Rolls, Steak Fries, & Mixed Salad

CHILLED DISPLAY

Jumbo Poach Shrimp
Selection of Oysters
Little Neck Clams
Also Add According to Market Price: Lobster, King Crab Legs and Crab Claws
Served with Cocktail Sauce, Lemon, Remoulade and Mignonette
(Ask Your Sales Manager)

SUSHI & DIMSUM STATION

Vegetable & Shrimp Dumplings with Ponzu Sauce
Edamame with Sea Salt
Spicy Tuna, California Rolls, Salmon Cucumber Rolls, *and Many More...*

SEATED DINNER MENU

PRE SET SALAD (SELECT ONE)

Caesar Salad

HEARTS OF ROMAINE, SUN-DRIED TOMATOES
WITH A PARMESAN & GARLIC CROSTINI

House Salad

CUCUMBERS, SHREDDED CARROTS, CHERRY TOMATOES
& RED ONIONS IN A BALSAMIC VINAIGRETTE

Kale Salad

TOASTED PECANS, CRANBERRIES, AND PARMESAN,
IN A LEMON VINAIGRETTE.

Arugula Salad

PARMESAN CHEESE, ROASTED TOMATOES, IN A BALSAMIC VINAIGRETTE

PASTA COURSE (SELECT ONE)

Rigatoni

WITHA HOUSE-MADE MARINARA SAUCE

Penne

WITH SUN DRIED TOMATOES, SPINACH & ROASTED
PEPPERS IN A WHITE WINE SAUCE

Cheese Tortellini

WITH A RICH CREAMY ALFREDO SAUCE

Fussilli

WITH A PESTO CREAM SAUCE & SUN-DRIED TOMATOES

Penne alla Vodka

WITHA TOMATO CREAM SAUCE

ENTREES

ALL PAIRED WITH CHEF'S CHOICE OF STARCH AND VEGETABLE.

BEEF/PORK

NY Strip with an Au Poivre Sauce

Pork Chop with Apple Chutney & Natural Jus

Braised Short Rib of Beef (Boneless) *in a Balsamic Jus*

Pan Seared Filet Mignon with a Red Wine Sauce

Additional \$6.00/Person

CHICKEN

Chicken Francese with a Lemon, Butter, & White Wine Sauce

Chicken Marsala with a Mushroom Marsala Sauce

Almond and Rosemary Crusted Chicken Breast with a Fine Herb Jus

Chicken Bruschetta - Chicken Breast Topped with Tomato, Olives and Basil

Stuffed Chicken Breast: Artichokes, Red Pepper, & Fontina Cheese

Served with a Red Pepper Sauce

FISH

Miso Glazed Salmon with Crispy Rice Noodles

Pan Seared Atlantic Salmon with Champagne Dill Sauce

Atlantic Cod with a Mango Salsa

Bronzini- Shrimp, Lemon & Cream Sauce

DESSERT

THE WEDDING CAKE

Sliced After Bride and Groom Presentation & Served

DESSERT BUFFET

Assorted Cookies

Variety of Mini Cakes, Italian Pastries, Petit Fours & Tiramisu

Fresh Fruit Salad

Italian Gelato Bar (*Assorted Gelato & Sorbetto Flavors*)

ACTION STATIONS:

Go Bananas!

EXCITING CHEF PREPARED FLAMBÉ DISPLAY AND STATION
WITH BANANAS AND VANILLA ICE CREAM

"Get Ya Cannoli's Here"

Our Roaming Cannoli Cart

AN ATTENDANT WILL ROAM AROUND THE ROOM PIPING FRESH
CANNOLI WITH A CHOICE OF TOPPINGS AND SAUCES
ALONG WITH SHOTS OF SAMBUCA

ALL IN THE FAMILY MENU

HOT APPETIZERS

Spanakopita

RICH SPINACH AND CHEESE FILLING IN A FLAKY PHYLLO CRUST

Seafood Paella

SAFFRON RICE MIXED WITH AN ARRAY OF FRESH SEAFOOD

Sausage and Peppers

Chef Patsy's Homemade Meatballs

Mediterranean Style Chicken Kabobs

Eggplant Rollatini

Bang Bang Shrimp

CRISPY SHRIMP TOSSED IN OUR CHEFS SPECIAL SAUCE

COLD APPETIZERS

Cured Meat & Cheese Plate

SLICED PROSCIUTTO DI PARMA, CAPPICOLA,
HARD SALAMI, HAVARTI, SMOKED GOUDA

Seafood Salad

SHRIMP, SCALLOPS, & OCTOPUS IN A LEMON OREGANO DRESSING

Lemon Chicken Orzo Salad

Caprese Salad

FRESH MOZZARELLA, VINE RIPENED TOMATOES, FRESH BASIL OLIVE OIL
AND AGED BALSAMIC VINEGAR

Shrimp Cocktail

JUMBO SHRIMP SERVED CHILLED WITH A CLASSIC COCKTAIL SAUCE
(3 PIECES PER PERSON)

PRE SET SALAD (SELECT ONE)

Caesar Salad

HEARTS OF ROMAINE, SUN-DRIED TOMATOES
WITH A PARMESAN & GARLIC CROSTINI

House Salad

CUCUMBERS, SHREDDED CARROTS, CHERRY TOMATOES
& RED ONIONS IN A BALSAMIC VINAIGRETTE

Kale Salad

TOASTED PECANS, CRANBERRIES, AND PARMESAN, IN A LEMON VINAIGRETTE.

Arugula Salad

PARMESAN CHEESE, ROASTED TOMATOES, IN A BALSAMIC VINAIGRETTE

PASTA COURSE (SELECT ONE)

Rigatoni

WITH A HOUSE-MADE MARINARA SAUCE

Penne

WITH SUN-DRIED TOMATOES, SPINACH & ROASTED PEPPERS IN A WHITE WINE SAUCE

Cheese Tortellini

WITH A RICH CREAMY ALFREDO SAUCE

Fussilli

WITH A PESTO CREAM SAUCE & SUN-DRIED TOMATOES

Penne ala Vodka

WITH A TOMATO CREAM SAUCE

DUET ENTREES

THESE COMBINATIONS ARE RECOMMENDED BY OUR CHEF AND ARE BEST SUITED TOGETHER FOR FLAVOR AND APPEARANCE.

*VEGETARIAN OPTION WILL BE PROVIDED

Braised Short Rib & Chicken Marsala

Center Cut Sirloin & Chicken Marsala

NY Strip & Chicken Marsala

Braised Short Rib & Almond and Rosemary Crusted Chicken Breast

Center Cut Sirloin & Almond and Rosemary Crusted Chicken Breast

NY Strip & Almond and Rosemary Crusted Chicken Breast

Braised Short Rib & Miso Glazed Salmon

Center Cut Sirloin & Miso Glazed Salmon

NY Strip & Miso Glazed Salmon

Braised Short Rib & Atlantic Cod with a Mango Salsa

Center Cut Sirloin & Atlantic Cod with a Mango Salsa

NY Strip & Atlantic Cod with a Mango Salsa

Chicken Francese & Bronzini in a Lemon Cream Sauce

Chicken Francese & Pan Seared Atlantic Salmon





PLAN YOUR DREAM WEDDING
WITH THE ELAN.

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