



O'CONNOR'S



**WEDDING
PLANNER**

WWW.OCONNORSMT HOLLY.COM

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1383 MONMOUTH ROAD, EASTAMPTON NJ 08060

GRAND BUFFET

This wedding package includes a 5-hour premium open bar, champagne toast, his & hers signature drinks, butler passed hors d'oeuvres, stationary hors d'oeuvres, main course, carving station, tiered wedding cake, white or ivory linens to the floor, choice of colored napkins, coffee, tea, and soda service.

Grand Buffet includes choice of four hot entrees plus potato and vegetable.

PASSED HOR D'OEUVRES

Pear and almond brie, cocktail franks, pizza bagels, sesame chicken lilipops, mozzarella sticks, steak bites, clams casino, shrimp cocktail, stuffed mushrooms, mini BLTs, tater kegs, baby lamb pops.

STATIONARY HOR D'OEUVRES

Hummus, station, bread bowl with spinach dip, meat and cheese board, fresh vegetable crudite, bruschetta.

FIRST COURSE

Tossed garden salad or Caesar salad. Rolls and butter.

MAIN COURSE

Choose four

The buffet also includes a roast beef carving station.

Beef Bourguignon	Chicken st pierre	Shrimp scampi over rice
Pepper steak with onions	Lemon pepper chicken	Shrimp scampi with shells and broccoli
Steak with mushroom and onions	Kiekbasa & sauerkraut	Italian meatballs
Chicken cordon bleu	Eggplant rollatini	Stuffed shells
Chicken francaise	Penne vodka	Baked ziti
Chicken parmesan	Tortellini alfredo	Flounder virginia
Chicken marsala	Stuffed flounder	Baked salmon
	Shrimp lousiana over rice	

Upgrade to Prime Rib for \$7 per person.

Add Brazilian Lobster tails to the buffet for \$12 per person.

\$98 per person*

SIT DOWN DINNER

This wedding package includes a 5-hour premium open bar, champagne toast, his & hers signature drinks, butler passed hors d'oeuvres, stationary hors d'oeuvres, main course, carving station, tiered wedding cake, white or ivory linens to the floor, choice of colored napkins, coffee, tea, and soda service.

All Sit Down Entrees are served with potato and vegetable du jour.

PASSED HOR D'OEUVRES

Pear and almond brie, cocktail franks, pizza bagels, sesame chicken lilipops, mozzarella sticks, steak bites, clams casino, shrimp cocktail, stuffed mushrooms, mini BLTs, tater kegs, baby lamb pops.

STATIONARY HOR D'OEUVRES

Hummus, station, bread bowl with spinach dip, meat and cheese board, fresh vegetable crudite, bruschetta.

FIRST COURSE

Tossed garden salad or Caesar salad. Rolls and butter.

MAIN COURSE

Choice of

Filet Mignon

Salmon

Chicken Francaise

Meal order due one week prior to event.

\$108 per person*

All packages:

**The pricing does not include tax or 20% gratuity. Children ages 5 to 12 are half price. We require a \$1,000 non-refundable deposit on booking. Final payment and count are due one week prior to your wedding. Ceremonies performed on premises will be charged \$500.*



LET OUR FAMILY HELP YOU START YOURS



Let us help you plan your special day. As a family owned and run restaurant, we know what it takes to create a meaningful event for everyone involved.

I just had my wedding here, and it was an absolutely amazing venue. The food and staff were incredible; they treated me like family and created a truly special experience.

-Michael Spanicciati



I absolutely love this venue. I had my wedding reception there and did not have to stress about anything they took care of everything!

-Jessie Mullen

Our entire wedding went so smoothly and care free. The food was delicious and our cake was beautiful. The banquet room was setup perfectly. I look forward to many more events here.

-Corey Shaw

