

PARK PAVILION WEDDING PACKAGES

Our five hour wedding events begin with a luscious cocktail hour filled with hors d'oeuvres followed by your choice of buffet or sit down style dinner.

Pricing starts at \$122 per person plus 22% administrative fee and NJ state sales tax.

The administrative fee is not gratuity. Gratuity is optional and up to the host's discretion.

A Maitre'D fee of \$200 will be added to all Wedding Packages.

COCKTAIL HOUR

Five hour Premium Open Bar

COLD STATION

Fresh Fruit & Cheese Display
Tomato Basil Bruschetta

HOT STATION *choice of four*

Classic Cocktail Franks with Mustard Dip
Swedish Meatballs in Gravy
Golden Fried Ravioli with Marinara Dip
Fried Cheddar Bites with Ranch Dip
Fried Macaroni Cheese Bites
Sausage Stuffed Mushrooms
Spanakopita bite sized spinach phyllo pillows
Asian Panko Shrimp with Sweet Thai Chili Dip
Vegetable Spring Rolls with Soy Sauce
Assorted Mini Quiche

BOARDWALK STATION *choice of one*

Sawmill Pizza
Soft Pretzels
Sabrett Hot Dogs
Cheesesteaks

FANTASTIC ADDITIONS *cold station*

Antipasto Platter
Meats, Cheeses, Olives, Peppers +\$7
Raw Bar
Shrimp, Clams, Oysters +\$13

BUTLER PASSED *choice of two*

Coconut Shrimp with Mango-Coconut-Lime
Bacon Wrapped Scallops
Cajun Tuna Bites with Horseradish Dip
Brie with Raspberry in Phyllo
Chicken Satay with Peanut Sauce
Beef Deluxe Wellington
Spring Rolls Buffalo Chicken
Spring Rolls Philly Cheesesteak

CAPTAIN'S STATION *choice of one*

Mashed Potato Bar
Pasta Station
Taco Bar
Beef Sliders

FANTASTIC ADDITION ♦ CARVING STATION *choice of one*

Corned Beef Brisket with mustard and rye bread +\$7
Pastrami Brisket with mustard and rye bread +\$7
Pork Tenderloin with shiitake mushroom wine demiglace +\$7
Filet Mignon red wine demiglace +\$12
Roast Prime Rib au jus with horseradish sauce +\$12

WEDDING BUFFET STYLE DINNER

CHAMPAGNE TOAST

PLATED SALAD COURSE *choice of one*

Classic Caesar Salad romaine hearts, croutons, creamy caesar, shaved parmesan
Field of Greens grape tomatoes, red onion, carrots, cucumbers, champagne vinaigrette

CHAFING DISH SELECTIONS

PASTA *choice of two*

Pasta Options: Tortellini, Rigatoni, Farfalle, Penne
Choice of Sauces: Vodka, Bolognese, Alfredo, Basil Pesto, Marinara

SEAFOOD *choice of one*

Oven Baked Salmon with hollandaise sauce drizzle
Teriyaki Shrimp Stir Fry shrimp with oriental style vegetables seared in sesame oil & teriyaki glaze
Crab Stuffed Flounder wrapped around lump crabmeat stuffing with lemon wine sauce

CHICKEN *choice of one*

Chicken Francaise egg dipped chicken breast with lemon-white wine sauce
Chicken Marsala pan seared chicken breast with mushroom-marsala wine sauce
Chicken Pavilion stuffed with asparagus, roasted red pepper, ham, mozzarella, mushroom sauce

CARVING STATION *choice of one*

Pork Tenderloin with shiitake mushroom wine demiglace
Roast Beef au jus with horseradish sauce
Filet Mignon with red wine demiglace +\$10
Roast Prime Rib au jus with horseradish sauce +\$10

SIDES *choice of two*

Oven Roasted Potatoes, Mashed Potatoes, Sweet Mashed Potatoes
Green Beans Mediterranean, Green Beans Almandine, Steamed Broccoli Crowns

DESSERT TABLE

Pavilion Ice Cream Bar & Italian Cookie Platter
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Venetian Table includes Miniature and Handheld
Pastries, Tarts, Cakes, Brownies, Lemon Squares +\$10

International Coffee Station an assortment of Premium Cordials and Liquors
with fresh brewed coffee to make delicious finishing touch to your event +\$5

WEDDING SIT DOWN STYLE DINNER

CHAMPAGNE TOAST

PLATED SALAD COURSE *choice of one*

Classic Caesar Salad romaine hearts, croutons, creamy caesar, shaved parmesan
Field of Greens grape tomatoes, red onion, carrots, cucumbers, champagne vinaigrette

FAMILY STYLE PASTA *choice of one*

Pasta Options: Tortellini, Rigatoni, Farfalle, Penne
Choice of Sauces: Vodka, Bolognese, Alfredo, Basil Pesto, Marinara

ENTREES *choice of three*

Oven Baked Salmon with hollandaise sauce drizzle
Stuffed Flounder ala Oscar wrapped around lump crabmeat and asparagus with sauce bearnaise
Chicken Balsamico pan seared chicken breast with plum tomato, fresh mozzarella, balsamic drizzle
Chicken Pavilion stuffed with asparagus, roasted red pepper, ham, mozzarella, mushroom sauce
Chicken Sorrentino with eggplant, prosciutto, provolone, marinara sauce
Chicken Francaise egg dipped chicken breast with lemon-white wine sauce
Sliced Pork Tenderloin with shiitake mushroom wine demiglace
Sliced Filet Mignon with red wine demiglace +\$10
Roast Prime Rib au jus +\$10

SIDES *choice of one potato and one vegetable*

Baked Potato, Mashed Potato, Oven Roasted Potatoes
Green Beans Mediterranean, Green Beans Almandine, Steamed Broccoli Crowns

DESSERT TABLE

Pavilion Ice Cream Bar & Italian Cookie Platter
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Venetian Table includes Miniature and Handheld Pastries, Tarts, Cakes, Brownies, Lemon Squares +\$10
International Coffee Station an assortment of Premium Cordials and Liquors with fresh brewed coffee to make delicious finishing touch to your event +\$5

PARK PAVILION WEDDING COCKTAIL STYLE EVENT

Our five hour cocktail style wedding includes a premium open bar and champagne toast

Pricing starts at \$122 per person plus 22% administrative fee and NJ state sales tax

A Maitre'D fee of \$200 will be added to all Wedding Packages.

COLD STATION all included

Fresh Fruit & Cheese Display

Tomato Basil Bruschetta

FANTASTIC ADDITIONS cold station

Antipasto +\$7

Meats, Cheeses, Olives, Peppers

Raw Bar +\$13

Shrimp, Clams, Oysters

HOT STATION choice of four

Classic Cocktail Franks with Mustard Dip

Swedish Meatballs in Gravy

Golden Fried Ravioli with Marinara Dip

Fried Cheddar Bites with Ranch Dip

Fried Macaroni Cheese Bites

Sausage Stuffed Mushrooms

Spanakopita bite sized spinach phyllo pillows

Asian Panko Shrimp with Sweet Thai Chili Dip

Vegetable Spring Rolls with Soy Sauce

Assorted Mini Quiche

CARVING STATION choice of one

Corned Beef Brisket mustard & rye bread

Pastrami Brisket mustard and rye bread

Pork Tenderloin shiitake wine demiglace

Roast Beef au jus & horseradish sauce

Filet Mignon red wine demiglace +\$10

Roast Prime Rib au jus & horseradish sauce +\$10

BUTLER PASSED choice of two

Coconut Shrimp with Mango-Coconut-Lime

Bacon Wrapped Scallops

Cajun Tuna Bites with Horseradish Dip

Brie with Raspberry in Phyllo

Chicken Satay

Beef Deluxe Wellington

Spring Rolls Buffalo Chicken

Spring Rolls Philly Cheesesteak

BOARDWALK STATION choice of one

Sawmill Pizza

Soft Pretzels

Sabrett Hot Dogs

Cheesesteaks

CAPTAIN'S STATION choice of one

Mashed Potato Bar

Regular Mashed, Sweet Potato Mashed

Cheddar Cheese, Bacon Bits, Scallions

Pasta Station

Tortellini, Rigatoni, Farfalle, Penne

Vodka, Bolognese, Alfredo, Basil Pesto, Marinara

Taco Bar

Seasoned Beef & Chicken, Pico de Gallo,

Lettuce, Shredded Cheese, Crema

Beef Sliders

Mini all Beef Patties with or without Cheese

DESSERT TABLE

Pavilion Ice Cream Bar & Italian Cookie Platter

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea Service

Venetian Table includes Miniature Pastries, Cheesecake, Carrot Cake, Chocolate Cake,

Lemon Squares, Biscotti, Fresh Fruit +\$10

International Coffee Station an assortment of Premium Cordials and Liquors with fresh brewed coffee to make delicious finishing touch to your event +\$5

Pricing effective 1/1/24