

The Valley
Wedding Package

2023-2024

THE VALLEY




At Neshanic

EST. 2022

wedding Amenities

- Private bridal suite with complimentary bottle of champagne, infused water, and cheese platter
- Elegantly decorated hors d'oeuvres and cocktail hors d'oeuvre stations
- Champagne toast with our select house champagne
- Tableside entrée selection and wine service with dinner
- Wedding cake designed by our exclusive partnering vendor
- Your choice of colored napkins
- Silver Chiavari chairs with silver cushion
- Coat check attendant (seasonally)
- Personalized menu cards
- Table Numbers
- Votive Candles

say I do 

30 MINUTE ONSITE CEREMONY

\$1,000.00 flat fee

Ceremonies will take on the outside under the Gazebo.
In the event of inclement weather your ceremony will be relocated inside.
Ceremony Rehearsals are complementary and offered upon request.
Couples may arrive 2 hours before for first look photos.
Neshanic Valley will supply ceremony chairs and spa water
Your DJ or Band must provide music and microphone.
Your Florist or Decorator may provide décor and/or aisle runner.

Cheers! 

FIVE HOUR OPEN PREMIUM BAR

BEER • Yuengling, Coors Light, Corona, Blue Moon

WINE • Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Champagne

LIQUOR • Tito's, Prairie Vodka, Beefeater, Dewars, Seagram's 7, Jim Beam, Jack Daniels, Bacardi, Captain Morgan, Malibu Coconut Rum, Jimador Tequila, Southern Comfort, Sweet & Dry Vermouth, Apple Pucker, Peach Schnapps, Triple Sec, Amaretto, Kahlua, Bailey's, Campari

OTHER • Assorted Sodas, Fruit Juices, Sparkling Water, Coffee & Tea

TOP SHELF LIQUORS

Additional \$18.00 per person

Grey Goose, Ketel One, Bombay Sapphire, 1800 Silver, Jameson
Johnnie Walker Black, Bulleit Bourbon, Sambuca

Ask us About...

Signature Cocktails (**HIS & HERS**) • Complimentary with ingredients we have in-house

Seasonal Sangria Bar • \$10.00 per person

Cocktail Hour Ice Sculpture • Starting at \$500.00 for basic design

Cocktail Hour

TEN BUTLER PASSED HORS D'OEUVRES

Coconut Crusted Jumbo Shrimp

Mango Dipping Sauce

Pigs-In-A-Blanket

All Beef Franks wrapped in Puff Pastry, Served with Boardwalk Mustard

Vegetable Spring Roll

Scallion Soy Sauce

Bacon Wrapped Scallops

Vermont Pure Maple Glaze

Black Angus Cheeseburger Sliders

Pickles and Ketchup

Mini Beef Wellington

Beef Tenderloin and Mushroom Duxelles, wrapped in Butter Puff Pastry

Thai Chicken Morsels

Scallions, Toasted Sesame

Maryland Crab Cakes

Old Bay Tartar Sauce

Asparagus & Goat Cheese Bundles

Wrapped in Phyllo

Tomato Bruschetta

Spread on a Crostini

Cocktail Hour

MARKET TABLE

IMPORTED & DOMESTIC CHEESES

Garnished with Dried & Fresh Fruits & Nuts
Assorted Crackers • Freshly Baked Pita • Herbed Bread Sticks

VEGETABLES

Grilled Zucchini • Bermuda Onions • Asparagus • Carrots
Extra Virgin Italian Olive Oil • Cracked Black Pepper
Raw Garden State Vegetables • Two Hand-Blended Dips
Chickpea Hummus

HEIRLOOM SALADS

Tomatoes with Garden Basil and Fresh Mozzarella
Cannellini Bean Salad
Sweet Jersey Corn Salad with Crumbled Feta Cheese

SEAFOOD BAR

CHESAPEAKE OR BLUE POINT OYSTERS & JUMBO SHRIMP

Fresh Lemon • Grated Horseradish • Traditional Cocktail Sauce



Additional \$20.00 per person

Cocktail Hour Displays

STATIONARY DISPLAY • Your Choice of One (1)

TASTE OF TUSCANY

Eggplant Rollatini Filled with Ricotta Cheese
San Marzano Plum Tomato Sauce
Sliced Italian Hot & Sweet Sausage
Braised Broccoli Rabe
Nonna's Nearly Famous Meatballs
Mediterranean Tortellini Salad
Marinated Cured Olives, Bread Sticks and
Toasted Garlic Bread

OKTOBERFEST

German Bratwurst Sliders • Potato Pancakes
Beer Braised Onions • Soft Baked
German Pretzels • Pilsner Cheese Sauce
Horseradish Cheese Sauce
Honey Mustard • Applesauce



MAC -N- CHEESE BAR

Fried Mac-n-Cheese Fritters and
Two kinds of Cheese Sauces...
Creamy Cheddar
Lightly Spiced Chipotle

Your Toppings Bar Will Include:

Toasted Japanese Panko Crumbs
English Peas • Minced Garden Herbs
Sweet Shallot Marmalade • Bacon Crumbs
Parmesan Cheese • Fresh Baby Spinach
Marinated Free-Range Chicken
Smoked & Diced Amish Ham • Scallions Shaved
Broccoli Flowerets • Sweet Bell Peppers •
Toasted Almonds

STIR FRY NOODLE STATION

Please Select One (1)...
Pork • Chicken • Shrimp



Your Toppings Bar Will Include:

Lo Mein • Mung Bean Sprouts
Mushrooms • Sliced Scallions
Snow Peas • Fortune Cookies

AMERICAN BISTRO

Mini Philly Cheesesteaks
Braised Peppers & Sweet Onions
Seasoned French Fries • Homemade Ketchup
Vidalia Onion Rings • Creamy Cheese Sauce
Broccoli Rabe Salad

ANTIPASTO DISPLAY

Imported Provolone • Sopressata
Prosciutto di Parma • Dry Aged Salami
Cannellini Bean Salad • Sliced Melon
Shallot Balsamic • Marinated Artichoke Hearts
Roasted Garlic Peppers • Bocconcini
Olives • Preserved Cherry Peppers
Bastone • Crostini Breads

Please inquire about pricing for
Additional Stationary Displays.

Cocktail Hour Stations

CHEF STATIONS • Your Choice of One (1)

CARVING STATION

Please Select Two (2)

- Black Peppercorn Crusted Rib Eye of Beef
- Molasses Lacquered Corned Beef
- Turkey Breast with Orange-Cranberry Compote
- Honey Glazed Virginia Ham with Dijon Mustard
- Asian Plum Roasted Loin of Pork

LA PASTARIA



Please Select Two (2)

- 3-Cheese Tortellini with Pancetta Bacon & English Peas in a Creamy Alfredo Sauce
- Penne a la Vodka with Prosciutto & Fresh Plum Tomato in a Vodka Cream Sauce
- Farfalle Pasta with Fresh Herbs & Broccoli Rabe in a San Marzano Plum Tomato Sauce •
- Cavatelli & Broccoli with Virgin Olive Oil and Toasted Garlic

SLIDER SHOP



Please Select Two (2)

- Angus Burger with Vermont Cheddar
- Pulled Pork with Homemade BBQ Sauce
- Buffalo Chicken with Danish Bleu Cheese
- Chicken Parm, Mozzarella, Plum Tomato Sauce

Fixins to Include:

Onion Straws • Lettuce • Tomatoes • Pickles
Cole Slaw • Ketchup • Mustard • Chipotle Mayo

POKÉ BOWL STATION

Sticky Rice • Sushi Grade Diced Tuna
Shelled Edamame • Scallions • Carrots
Cucumbers • Avocado • Bean Sprouts
Siracha Aioli • Wasabi Mayo
Teriyaki Soy Sauce • Chop Sticks



SAUTEE STATION

Please Select Two (2)

- Jumbo Shrimp Scampi, Cavatelli, Fresh Parsley and Garlic Lemon Caper Sauce
- Chicken with Sun-dried Tomatoes, Shiitake Mushrooms, Aged Prosciutto & Marsala Cream Sauce
- Medallions of Beef with Mushrooms, Asparagus, Artichokes & Madera Wine
- Pork Medallions in Asian Honey Soy Sauce

Please inquire about pricing for
Additional Chef Stations.

Let's Party!

Grand Introductions • First Dances • Champagne Toast

FIRST COURSE • Please Select One (1)

Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter

SPRING SALAD

Dried Cranberries • Toasted Almonds • Strawberry-Balsamic Vinaigrette

CAESAR SALAD

Garden Fresh Romaine • Classic Caesar Dressing • Crunchy Sourdough Croutons

TRADITIONAL FIELD GREEN SALAD

Baby Mesclun Greens • English Cucumber • Grape Tomatoes • Julienned Carrot • Balsamic Vinaigrette

CAPRESE SALAD

Vine Ripened Tomato • Buffalo Mozzarella • Torn Basil • Balsamic Reduction

PENNE A LA VODKA

Pancetta • Diced Tomato • Fresh Herbs • Distilled Vodka Cream Sauce

SAGE SCENTED GNOCCHI

Roasted Wild Mushrooms • Sautéed Baby Spinach • Reggiano Parmesan • Toasted Pignoli Nuts

Let's Eat!

MAIN COURSE • Please Select Three (3)

Please Select One (1) From Three (3) Different Collections

CHICKEN

PAN ROASTED CHICKEN ~ French Cut • Choice of Sauce:

- Port Wine Demi-Glace
- Balsamic Butter Sauce

CHICKEN MEDALLIONS ~ Oven Roasted Chicken • Lemon • White Wine Butter Sauce

BEEF

DRY AGED PRIME RIB ~ Roasted and Sliced • au Jus

PEPPERCORN CRUSTED CHATEAUBRIAND ~ Scallions • Shallot Wine Reduction

RED WINE BRAISED SHORT RIB ~ Boneless • Natural Reduction

SOY GLAZED PORK LOIN ~ Apple Cider Reduction

FILET MIGNON ~ 6 oz • Cabernet Demi-Glace • *Additional \$10 per person*

FILET OF BEEF WELLINGTON ~ Mushroom Duxelle • *Additional \$10 per person*

FISH

SESAME CRUSTED SALMON ~ Orange Soy Glaze

BAKED SALMON ~ Horseradish Shallot Butter Sauce

CHATHAM COD – Lemon Beurre Blanc Sauce

MAINE LOBSTER TAIL – 6 oz • Fresh Lemon • Drawn Butter • *Additional \$14 per person*

PASTA

TORTELLINI ~ English Peas • Truffled Alfredo Sauce

PENNE A LA VODKA ~ Pancetta • Fresh Tomato • Distilled Vodka Cream Sauce

CAVATELLI & BROCCOLI ~ Toasted Garlic • Virgin Olive Oil

Each Entrée will be Accompanied by Seasonal Vegetables & Creamy Whipped Potatoes

Vegetarian, Vegan or Gluten Free Entrees Upon Request

TABLESIDE ENTRÉE ORDERS

Sweet Ending

DESSERT COURSE

TIERED WEDDING CAKE

Designed with our Partner Bakery: *Palermo's*

MINI DESSERTS

Served to Each Table

Assorted Petit Fours • Mini French & Italian Pastries
Freshly Baked Cookies and Brownies



COFFEE & TEA

Freshly Brewed Blended Coffee • Regular and Decaffeinated
Assorted Teas for Steeping

EXTRA SWEET UPGRADES

CHOCOLATE DIPPED STATION *Additional \$11.00 per person*

Assorted Treats Such as...

Fresh Strawberries • Bananas • Rice Krispie Treats • Sugar Wafers • Pretzel Rods
Giant Marshmallows • Dipped in Melted Dark Chocolate

NUTELLA CREPE STATION *Additional \$12.00 per person • \$85 attendant fee*

Assorted Fresh Fruit • Topped with Fresh Whipped Cream

INTERNATIONAL COFFEE BAR *Inquire for pricing*

Cappuccino • Espressos • Lattes Made to Order with a Selection of Cordials to Include...
Bushmills, Anisette, Frangelico, Tia Maria, Grangala, Sambuca, Baileys, Kahlua & Amaretto

VIENNESE TABLE *Additional \$14.00 per person*

Assorted Cakes and Pies • French & Italian Pastries • Mocha Éclairs • Cannoli's
Chocolate Dipped Strawberries • Freshly Baked Cookies and Brownies • Assorted Doughnuts

Late Night Snacks



GRAB -N- GO STATION UPGRADES

CIDER MILL

Additional \$6.00 per person

Assorted Seasonal Doughnuts • Warm Cinnamon Spiced Apple Cider • Bottled Spring Water

GRILLED TO GO

Additional \$9.00 per person

Black Angus Beef Sliders • Homemade Sea Salt Potato Chips • Bottled Spring Water

JERSEY STRONG

Additional \$9.00 per person

Taylor Pork Roll, Egg & Cheese Sandwiches • Hash Brown Potatoes • Bottled Spring Water

OUTTA LEFT FIELD

Additional \$6.00 per person

Warm Salt Baked NY City Style Soft Pretzels • Individual Cracker Jacks • Bottled Spring Water

CIAO BELLA BAKERY

Additional \$6.00 per person

Large Homemade Black & White or Chocolate Chip Cookies • Bottled Spring Water