



event menus

Marriott Saddle Brook



Marriott Saddle Brook

138 New Pehle Avenue, Saddle Brook, New Jersey, USA

12018439500

[marriott.com/ewrsb](https://www.marriott.com/ewrsb)



Breakfast

Priced per Person

Breakfast Buffet

Morning Start Continental Breakfast

assorted sliced fruit
assorted whole fruit
assorted muffins, danishes, and breads served
with butter and fruit preserves
chilled orange, apple and tomato juices
freshly brewed coffee and assorted teas
\$22.00

**minimum of 25 guests*

Breakfast on the Run

assorted whole fruit
assorted muffins, danishes and croissants
individual yogurts, diced mix fruit cups and cereals
bacon, egg and cheese sandwiches on brioche buns
[wrapped to-go]
egg and cheese sandwiches on brioche buns
[wrapped to-go]
chilled orange, apple and tomato juices
freshly brewed coffee and assorted teas
\$25.00

Minimum of 50 guests required, unless otherwise noted. All per person buffet charges based on 1 hour duration.

All prices are subject to a 22% taxable service charge and 6.625% sales tax

The Marriott Breakfast

sliced fruit platter
bagels with cream cheese and butter
assorted danishes, muffins and croissants served
with butter and fruit preserves
fluffy scrambled eggs
applewood smoke bacon
breakfast sausage
home fries
[select one] pancakes or french toast
chilled orange, apple and tomato juices
freshly brewed coffee and assorted teas
\$30.00

Southwestern Breakfast

assorted bagels with cream cheese and butter
assorted danishes, muffins and croissants served
with butter and fruit preserves
fluffy scrambled eggs
applewood smoked bacon
breakfast sausages
sweet potato chorizo hash
tortillas and toppings [mixed cheese, peppers,
onions, jalapenos, guacamole, pico de gallo]
chilled orange, apple and tomato juices
freshly brewed coffee and assorted teas
\$32.00

Plated Breakfast

Plated Breakfast

first course [select one]
mixed berry granola parfait
seasonal melon display

second course [select one]
fluffy scrambled eggs, applewood smoked bacon,
home fries
vanilla infused french toast, breakfast sausage,
maple syrup
egg
\$32.00

Enhancements

omelete station \$15
belgian waffle station \$12
breakfast sandwiches \$10
hard boiled eggs \$6
yogurt parfaits with fresh berries \$8
mixed berry bowl \$8
granola with toppings on the side \$8
smoked salmon lox platter \$mp
**stations are subject to \$200 Chef attendant fee per
50 guests*

Minimum of 50 guests required, unless otherwise noted. All per person buffet charges based on 1 hour duration.

All prices are subject to a 22% taxable service charge and 6.625% sales tax

Brunch

Priced per Person

Brunch Buffet

fluffy scrambled eggs
applewood smoked bacon
pork and turkey sausage
home fries
egg white frittata with spinach and feta
sliced and whole fruit
individual yogurts
assorted breads, bagels, danishes, muffins and scones
cream cheese, butter and fruit preserves

[select one]

caesar salad with shaved parmesan cheese and croutons house salad with cucumbers, tomatoes, carrots, onions and balsamic vinaigrette
strawberry field salad with cucumbers, feta cheese and walnuts

[select one]

grilled rosemary chicken with sweet potatoes
miso glazed salmon with red pepper coulis and snap peas
\$44.00

Brunch Enhancements

hard-boiled eggs \$6
biscuits with red eye sausage gravy \$6
deep fried deviled eggs \$8
french toast \$8
yogurt parfaits with fresh berries \$8
housemade granola with toppings on side \$8
shrimp and grits \$12
sweet potato and chorizo hash \$8
cajun deep fried chicken tenders \$12
flatbread pizzas \$12
crab cakes with remoulade \$15
bang bang shrimp \$15
smoked salmon / lox platter \$mp
breakfast sandwiches \$10
[select from: bacon egg and cheese, egg and cheese on brioche bun, taylor ham egg and cheese on croissant, canadian bacon egg and cheese on english muffin]
mimosa and bloody mary station \$10

All brunch buffets include iced teas, freshly brewed regular and decaffeinated coffee and assorted teas.

Minimum of 50 guests required, unless otherwise noted. All per person buffet charges based on 1 hour duration.

All prices are subject to a 22% taxable service charge and 6.625% sales tax



Break

Priced per Person

All breaks include freshly brewed regular and decaffeinated coffee and assorted teas.

Morning Jump Start

assorted whole fruits
assorted danishes, muffins, scones and granola bars
assorted juices and bottled waters
\$15.00

The Energizer

assorted Cliff energy bars
Kashi protein bars
individual bags of mixed nuts and pretzels
regular and sugar-free Red Bull cans
assorted Gatorades
bottled waters
\$22.00

Break Enhancements

cucumber-blueberry infused water station \$3
freshly baked cookies \$5
fudge brownies \$5
individual bags of chips and pretzels \$6
freshly baked muffins \$7
vegetable crudite shooters with chipotle ranch and hummus \$9
assorted energy and protein bars \$10
assorted Gatorades and Red Bull drinks \$10

Minimum of 15 guests required, unless otherwise noted. All per person buffet charges based on 1 hour duration.

All prices are subject to a 22% taxable service charge and 6.625% sales tax

Lunch

Priced per Person

Box Lunch

Individually packed lunches to include:

small green salad

potato salad

chips or pretzels

whole fruit

chocolate chip cookie

bottled water

utensils

selection of [2] sandwiches or wraps:

turkey BLT and swiss cheese

deli ham and american cheese

balsamic roasted portabello, mozzarella,

carmalized onion, frisee, garlic aioli

grilled chicken with jack cheddar, pico de gallo and pesto sour cream

34.00



Minimum of 25 guests required, unless otherwise noted. All per person buffet charges based on 1 hour duration.

All prices are subject to a 22% taxable service charge and 6.625% sales tax

Lunch Buffet

Wrap and Run

house salad with tomatoes, cucumbers, carrots and red onions with house balsamic vinaigrette
turkey BLT wraps with swiss cheese
grilled chicken wraps with jack cheddar cheese
pico de gallo and pesto sour cream
deli ham and american cheese wraps with lettuce and tomato
red bliss potato salad
farfalle tossed pasta salad
assorted individual bags of chips and pretzels
assorted freshly baked cookies
soft drinks and bottled waters
\$34.00

Tex-Mex Grill

southwestern chopped egg and bacon salad with ranch dressing
smoked chipotle pulled pork on kaiser rolls
grilled chicken fajitas
short rib tacos with pickled onions and cilantro
grilled chorizo and poblano peppers
mexican style rice
fire-roasted corn salad
buttermilk frizzled onions
cracked pepper and jalapeno cornbread
salsa, sour cream, scallions, cheddar cheese
assorted cookies and brownies
soft drinks and bottled waters
\$40.00

All American Lunch

sliced fresh fruit display
tossed garden salad with balsamic vinaigrette
potato salad
coleslaw
grilled hamburgers and hot dogs
bbq chicken breast and thighs
smoked pulled pork with chipotle sauce
lettuce, tomato, onions and pickles
assorted buns and rolls [*brioche, pretzel, onion, kaiser*]
assorted chips and pretzels
assorted condiments [*mayonnaise, mustard, ketchup, relish, horseradish, hot sauce*]
assorted cookies and brownies
soft drinks and bottled waters
\$37.00

Little Italy

hard and soft italian breads and oils
minestrone soup
caprese salad with basil and balsamic glaze
caesar salaed with croutons and parmesan chesse
chicken parmesan with san marzano tomatoes
grilled italian sausage and garlic roasted peppers
balsamic grilled vegetable platter
tri-color tortellini alfredo
tiramisu, biscotti and canolli
soft drinks and bottled waters
\$41.00

All lunch buffets include iced tea, freshly brewed regular and decaffeinated coffee and assorted teas.

Minimum of 50 guests required, unless otherwise noted. All per person buffet charges based on 1 hour duration.

All prices are subject to a 22% taxable service charge and 6.625% sales tax

Plated Lunch

Plated lunches include salad, entree, dessert, warm rolls, butter, iced tea, freshly brewed regular and decaffeinated coffee and assorted teas.

Salads [select one]

wedge salad with tomatoes, bacon, blue cheese

dressing

classic caesar salad with croutons and parmesan cheese

house salad with balsamic vinaigrette

arugula salad with tomatoes, mozzarella and balsamic glaze

Entrees [select one]

- rigatoni bolognese with shaved parmesan \$45.00
- penne carbonara with bacon and english peas \$45.00
- grilled tofu with ssamjang glaze, carrot puree, broccolini and jasmine rice \$45.00
- sliced beef with merlot demi-glaze, roasted potatoes and seasonal vegetables \$48.00
- chicken francaise with mashed potato and haricot vert \$48.00
- miso glazed salmon with jasmine rice and steamed snow peas \$48.00

Desserts [select one]

black cherry ricotta cheesecake

chocolate lava cake

baked apple cinnamon tart

tiramisu

Priced per Person. Plated lunch services requires a minimum of 50 guests.

All prices are subject to a 22% taxable service charge and 6.625% sales tax

Dinner Buffet

Priced per Person

Saddle Brook Dinner

house salad with tomatoes, cucumbers,
carrots, onions, balsamic and french dressing
caesar salad with shaved parmesan, croutons
tomato mozzarella platter with chiffonade
basil, balsamic glaze
grilled balsamic vegetable platter
penne with vodka sauce, chiffonade basil,
shaved parmesan
pan seared chicken breast with lemon butter
white wine sauce
sausage and peppers with roasted garlic,
tomato
seasonal vegetables, assorted rolls and butter
soft drinks, freshly brewed coffees and teas

[select one]

miso glazed salmon with red pepper coulis

sliced roasted beef with merlot demi-glace

roasted pork tenderloin with stone ground
mustard white wine sauce

[select one]

rice pilaf

roasted potatoes

[select one]

freshly baked cookie and brownie platters

assorted dessert bars

assorted sliced cheesecakes

\$58.00

*All dinner buffets include freshly brewed regular and
decaffeinated coffee and assorted teas.*



Minimum of 50 guests required, unless otherwise noted. All per person buffet charges based on 1 hour duration.

All prices are subject to a 22% taxable service charge and 6.625% sales tax



Dinner Enhancements

Buffet Enhancements

bruschetta on crostini \$4
caprese skewers \$4
beef wellington bites \$5
beef sliders on brioche \$5
chicken cordon bleu bites \$5
chicken sate \$5
mini spring rolls \$5
pigs in a blanket \$5
pork potstickers \$5
sweet chili meatballs \$5
coconut shrimp \$6

Carving Station

honey glazed ham w.
pineapple salsa and mustard
\$8

roasted turkey breast w. sage
gravy
\$8

beef sirloin w. horseradish
cream sauce and demi
\$12

Pasta Station

penne w. vodka sauce
rigatoni bolognese
elbow macaroni w. 3 cheese
sauce
\$15.00

Minimum of 50 guests required, unless otherwise noted. All stations require a \$200 Chef attendant fee per 100 guests. Dinner enhancement charges based on 1 hour duration.

All prices are subject to a 22% taxable service charge and 6.625% sales tax

Plated Dinner

Priced per Person

Three Course Dinner

All selections served with seasonal vegetables, rice pilaf or potato, warm rolls, butter, soft drinks, freshly brewed coffees and teas.

[select one]

arugula with tomatoes, fresh mozzarella, and balsamic glaze

classic caesar salad

house salad with balsamic vinaigrette

strawberry field salad with feta, walnuts, and cucumbers

wedge salad with tomatoes, bacon, and blue cheese dressing

[select two]

french chicken breast with lemon garlic white wine sauce

miso glazed salmon with red pepper coulis

sliced sirloin steak with merlot demi-glace

penne primavera with roasted garlic sauce

[select one]

black cherry ricotta cheesecake

chocolate lava cake

baked apple cinnamon tart

tiramisu

\$60.00

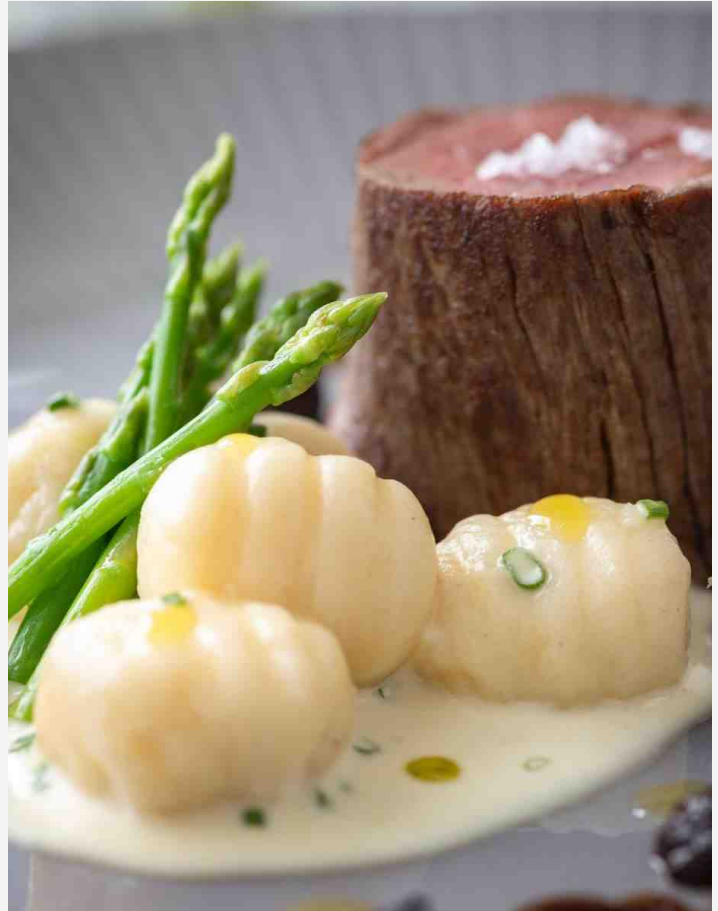
Enhancements

additional pasta choice \$5

additional poultry choice \$5

additional beef choice \$7

additional fish choice \$7



Minimum of 50 guests required, unless otherwise noted.

All prices are subject to a 22% taxable service charge and 6.625% sales tax



Reception

Hors d'Oeuvres

Passed or Display for One Hour service - *Minimum of 25 guests required*

Cold Canapes

[select two]

- bruschetta on crostini
- caprese skewers
- vegetable crudite shooters
- prosciutto wrapped melon
- pita chip in hummus shooters
- shrimp, mango ceviche, plantain chip shooter +\$1
- smoked salmon, dill cream, caper cucumber cup +\$1

Hot Canapes

[select four]

- beef wellington bites
- beef sliders on brioche
- chicken cordon bleu bites
- chicken sate coconut shrimp
- deep fried deviled eggs
- mini spring rolls cocktail
- franks in puff pastry pork potstickers
- sweet chili meatballs
- braised short ribs on polenta cake +\$2

\$18.00

Priced per person. Charges based on 1 hour duration.

All prices are subject to a 22% taxable service charge and 6.625% sales tax

Displays and Platters

Priced per order unless otherwise noted. Each order serves 50 guests.

- antipasto platter of cured meats, hot and sweet peppers, artichoke hearts, and olives \$375.00
- artisanal cheese display, dried fruit, and with crostinis and gourmet crackers \$375.00
- grilled balsamic vegetable platter with eggplant, zucchini, squash, roasted peppers, portobello mushrooms, asparagus, onions, and carrots \$300.00
- seafood and raw bar to include chilled shrimp cocktail, shucked clams, oysters, and new Zealand mussels on the half shell, served with horseradish, cocktail sauce, tartar sauce, lemons, and mignonette \$550.00
- tomato mozzarella platter to include sliced beefsteak tomatoes layered with sliced fresh mozzarella, topped with chiffonade basil and balsamic glaze \$150.00
- assorted flatbread pizzas \$125.00 per dozen

All prices are subject to a 22% taxable service charge and 6.625% sales tax



Beverages

Priced per Person

Consumption Bar - Premium Brands

- Cocktails \$12.00
- Domestic Bottled Beer \$8.00
- Imported Bottled Beer \$9.00
- Wine by the Glass \$10.00
- Soft Drinks / Juice \$4.00
- Bottled Water \$4.00

Open Bar - Premium Brands

- 1 hour \$19.00
- 2 hours \$24.00
- 3 hours \$29.00
- 4 hours \$34.00

Consumption Bar - Super Premium Brands

- Cocktails \$14.00
- Domestic Bottled Beer \$9.00
- Imported Bottled Beer \$10.00
- Wine by the Glass \$12.00
- Soft Drinks / Juice \$4.00
- Bottled Water \$4.00

Open Bar - Super Premium Brands

- 1 hour \$21.00
- 2 hours \$26.00
- 3 hours \$31.00
- 4 hours \$36.00

All beverage services require a \$200 Bartender Fee of per 75 guests.

All prices are subject to a 22% taxable service charge and 6.625% sales tax

Beer and Wine Open Bar

- 1 hour \$17.00
- 2 hours \$22.00
- 3 hours \$27.00
- 4 hours \$32.00

Cash Bar Pricing

- Cocktails \$15.00
- Domestic Bottled Beer \$10.00
- Imported Bottled Beer \$11.00
- Wine by the Glass \$13.00
- Soft Drinks / Juice \$4.00
- Bottled Water \$4.00

Premium Brands: *New Amsterdam Vodka / New Amsterdam Gin / Cruzan Aged Light Rum / Jim Beam Bourbon J&B Scotch / Camarena Tequila Silver / E&J Brandy / Seagram's 7 Whiskey / Peach Schnapps Bud Light / Miller Light / Budweiser / Corona Extra / Amstel Light / Heineken O / Proverb Cabernet / Proverb Merlot / Proverb Chardonnay / Proverb Pinot Grigio.*

Super Premium Brands: *Kettle One Vodka / Tito's Vodka / Tanqueray Gin / Bacardi Light Rum / Captain Morgan Original Spiced Rum / Maker's Mark Bourbon / Johnnie Walker Red Label Scotch / Camarena Tequila Silver / E&J Brandy / Jack Daniels Whiskey / Crown Royal Whiskey / Bayley's Irish Cream / Peach Schnapps / Disaronno / Bud Light / Miller Light / Michelob Ultra / Corona Extra / Stella / Blue Moon Belgian White / Samuel Adams Seasonal / Proverb Cabernet / Proverb Pinot Noir / Proverb Chardonnay / Proverb Pinot Grigio / Proverb Sauvignon Blanc.*

All beverage services require a \$200 Bartender Fee of per 75 guests.

All prices are subject to a 22% taxable service charge and 6.625% sales tax

General Information

CANCELLATION POLICY:

Between signing of contract and 120 days prior to event: 25% of estimated cost of event

Between 119 days and 60 days prior to event: 50% of estimated cost of event

Between 59 days and 30 days prior to event: 75% of estimated cost of event

Between 29 days prior to the day of Event: 100% of estimated cost of event

GUARANTEES:

For all events, menu selections must be made at least three (3) weeks prior to event. Guarantee of attendance must be specified at least three (3) business days prior to event date. It is not subject to reduction and charges will be made accordingly. The hotel will not be responsible for attendance greater than the guaranteed amount. If no guarantee is received at by the deadline, the hotel will go based on the expected count at signing of agreement and charges will be made accordingly.

PAYMENTS:

An advanced deposit in the amount of twenty-five percent (25%) of estimated costs is required at signing of agreement. The remaining balance will be due no later than fourteen (14) business days prior to event.

FOOD ALLERGY:

In the event that any of the attending guests have food allergies, client shall inform the Hotel and the nature of their allergies at least ten (10) days prior to event, in order for the Hotel to take necessary precautions when preparing their food. Though our kitchens are not allergen free, we strive to provide appropriate meal options for all guests. It is our intent to accommodate any requests due to special dietary restrictions. Special Meal requests must be submitted as part of your function guarantee.

LIQUOR LICENSE:

Hotel's liquor license requires that beverages only be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to guest who appear to be intoxicated or are underage.

MARRIOTT SADDLE BROOK

138 New Pehle Avenue, Saddle Brook, New Jersey, USA

 [Visit Website](#)

12018439500



Sep 25, 2023. Marriott International. All Rights Reserved.