



Pearl

WEDDING PACKAGE

COCKTAIL STYLE WEDDING PACKAGE **(Please contact Catering Sales Manager for Pricing)**

PACKAGE SUMMARY

Complimentary Overnight Bridal Suite the night of your wedding

Wedding Coordinator to coordinate & supervise your wedding festivities taking place on property

Coordination of overnight accommodations for your guests

Bridal Party Cocktail Room

Five Hour Luxury Brands Open Bar

Cocktail Hour with Display Stations and Hot & Cold Hors D'Oeuvres

Champagne Toast

Cocktail Style Dinner Reception with a Salad, Specialty Stations & Accompaniments

Custom Wedding Cake

Specialty Dessert Station

Daily Valet Parking for your guests the day of your wedding

Choice of White or Ivory Floor Length Linen with White or Ivory Overlay

Complimentary Menu Tasting for 4 People (including Bride & Groom) at one of our Wedding Tasting Events



COCKTAIL RECEPTION

COLD DISPLAY STATIONS (Select Three)

Fruit Display

Assorted Seasonal Fruits & Berries with Honey-Lime Yogurt Dipping Sauce

Artisanal Cheese

Domestic & Imported Cheeses, Grilled Baguettes, Lavosh & Gourmet Crackers

Garden Vegetable

Baby Carrots, Celery, Peppers, Asparagus, Broccolini, Grilled Zucchini, Squash & Eggplant with House-Made Ranch & Red Pepper Hummus

Bruschetta Station

Toasted Baguette Croutons brushed with Olive Oil & served with the following:

Prosciutto, Charred Peppers & Mozzarella

Walnut, Gorgonzola, Honey & Caramelized Onion

Vine-Ripened Tomato, Basil, Onion & Roast Garlic

HORS D'OEUVRES (Select Eight)

COLD HORS D'OEUVRES

Smoked Salmon & Boursin Roulade on Pumpernickel, Domestic Osetra Caviar

Mediterranean Olive Salad, Micro Arugula in Phyllo Cup

Sesame Crusted Ahi Tuna, Wakami Salad and Wasabi Cream on Silver Spoon

Caramelized Onion & Gruyere Tart, Lobster Medallion & Horseradish Crema

Goat Cheese & Fig Flatbread, Pistachio Dust

Sliced Tenderloin Crostini, Caper-Tarragon Remoulade & Caramelized Onions

Petite Bacon, Lettuce & Tomato Sandwiches

Roasted Garlic, Brie & Grape Crostini

Roasted Portabella & Honeyed Gorgonzola Crostini

Crab Ceviche on Silver Spoon

Jumbo Shrimp in a Shot Glass of Bloody Mary

Tomato, Artichoke, Fresh Mozzarella & Kalamata Skewer, Organic Basil Pesto

Prosciutto & Melon Skewer, Balsamic Drizzle

Smoked Duck, Chevre on Sweet Potato Chip

HOT HORS D'OEUVRES

Duck Confit, Sweet Potato Brulee on Silver Spoon

Mini Potatoes with Bacon, Cheddar Cheese, Sour Cream & Chives

Jumbo Lump Crab Cakes, Cornichon, Tarragon & Caper Tartar Sauce

Clam Casino

Mini Brie & Raspberry Puffs, Apricot Marmalade

Sesame-Garlic Chicken Strips, Gochujang Vinaigrette

Pancetta & Horseradish Wrapped Shrimp

Portobello Fries, Roasted Red Pepper & Goat Cheese Puree

Mushroom & Zucchini Kofte, Cilantro-Mint Chutney

Saffron & Parmesan Arancini, Fra Diablo Sauce

Chicken Sate, Red Curry Sauce

Beef Sate, Mongolian Barbeque Sauce

Petite Lamb Chops, Rosemary Glace

American Kobe Burger, Sir Kensington Spicy Ketchup

Coconut Shrimp, Sweet Chili Mojo

"Local" Fried Oyster, Seaview Tartar Sauce on Spoon

Bacon Wrapped Scallops, Balsamic Drizzle

Pork Dumpling, Scallion Soy Sauce



COCKTAIL STYLE DINNER

PLATED SALAD (Select One)

Garden Salad

Seasonal Greens, Cucumber, Tomato & Carrots with Country Ranch Dressing

Classic Wedge

Iceberg Lettuce, Maple Bacon, Teardrop Tomatoes, Shaved Onion & Blue Cheese Crumbles with Creamy Gorgonzola Dressing

Traditional Caesar

Hearts of Romaine Lettuce, Parmigiano-Reggiano & Focaccia Croutons with Creamy Parmesan Dressing



CHEF CRAFTED STARCHES & VEGETABLES (Select One Starch & One Vegetable to Accompany Stations)

Starch Options

Roasted Garlic Mashed Potato & Yukon Gold Potato Puree

Roasted Mushroom & Cous Cous Risotto

Saffron Basmati Rice

Vegetable Options

Seasonal Sautéed Vegetable Medley

Haricot Verts with Caramelized Onion

Grilled Asparagus with Blistered Cherry Tomatoes





CARVING STATIONS & HOT ACTION STATIONS

(Select Four Stations- Served for Two Hours)

**\$110.00 Chef Attendant Fee Is Additional per 100 Guests*

Carved Local Jersey Tomato Tasting* (Recommended June-November)

Heirloom Tomatoes, Buffalo Mozzarella, Basil Olive Oil & Balsamico Modena

Carved Locally Line Caught Whole Mahi Mahi*

Filled with Citrus & Aromatics, With Blueberry, Grilled Corn & Quinoa Salad, Honey Vinaigrette

Carved Citrus Brined Turkey Breast*

With Pan Citrus Gravy & Petite Rolls

Carved Roast Tenderloin of Beef*

With Béarnaise Sauce, Creamed Horseradish & Rolls

Carved Maple Bacon Wrapped Pork Tenderloin*

Brown Sugar Glazed With Onion Rolls & Cole Slaw

Pasta, Pasta, Pasta, Sautéed to Order*

Radiatore with Italian Sausage, Prosciutto, Arugula Garlic & Fire Roasted Tomato Ragu, Lobster Ravioli in Lobster Armagnac Sauce, Wild Mushroom Tortelloni with Parmigiano Reggiano & Balsamic Glazed Oyster Mushrooms

International Dumplings*

Pierogi with Onion Beurre Noisette, Pork Potstickers with Teriyaki Ginger Glaze & Crab Ravioli with Lemon Caper Cream Sauce

Sate Station*

Shrimp, Chicken, Skirt Steak Sate with Coconut Curry, Mongolian Barbeque, & Sweet Chili Cilantro Sauce

Atlantic City Day Boat Scallops Station*

Pan-Seared Day Boat Scallops with Farro, Basil & Butternut Squash Salad, Raspberry Vinaigrette, Minus 8 Gastique

Fondue Station

Cheddar, Bacon & Scallion Fondue with Skewered Fingerling Potatoes

Crabmeat & Old Bay Fondue with Toasted Focaccia Bread

Gorgonzola Fondue with Crisp Apples & Raisin Walnut Bread

Spinach & Artichoke Fondue with Toasted Pita Chips

Slider Station*

Mini Burgers, Portobello Burgers, Seared Ahi Tuna Sandwich with House Made Cherry Ketchup, Lemon Mint Vinaigrette & Red Pepper Pesto

Mac 'N Cheese Bar

Lobster, Cheddar & Asparagus, Truffles, Brie, Caramelized Onion & Duck Confit, Tomato, Fontina, Balsamic Glazed Eggplant & Portabella

Yukon Mashed Potato & Sweet Potato Bar

Warm Cream Potatoes with Caviar, Bacon, Sour Cream, Scallions, Shallots, Roasted Garlic, Roasted Peppers, Chopped Herbs, Caramelized Onions, Cheddar Cheese, Goat Cheese, Bleu Cheese, Chipotle Butter, Brown Sugar, Maple Syrup & Marshmallow



DESSERT FINALE STATION (Select One)

Viennese Station

Lemon Panna Cotta, French Macaroons, Cherry Clafouti, Raspberry Cake Pops, Chocolate Chip Cake Pops, Chocolate Peanut Butter Pastry, Mousse Shooters, Tiramisu, Mini Seasonal Cheesecakes

Crème Brulee Station Caramelized to Order*

Frangelico, Strawberry, Chocolate, Ginger, Vanilla & Mango Crème Brulee

Warm Cascading Chocolate Fountain

Cascading Chocolate Fountain, Strawberries, Exotic Fruits, Pound Cake, Cheesecake Squares, Rice Crispy Squares, Biscotti & Pretzels

Chocolate Indulgence

White, Milk & Dark Chocolate Mousses, Chocolate Crème Brulee, Chocolate Espresso Torte, Chocolate Covered Strawberries, Chocolate Cheesecake, Chocolate Bread Pudding, Warm Chocolate Cream Cheese Brownies & Hot Chocolate

S'mores Station

Create your own S'mores with Marshmallows, Graham Crackers, White Chocolate, Dark Chocolate, Cookies & Cream Chocolate, Nutella, Peanut Butter Cups, Peppermint Patties, Sliced Strawberries & Bananas

Bananas Foster*

Sliced Bananas simmered in a rich sauce consisting of Myers Rum, Brown Sugar, Butter and Crème de Banana served with Vanilla Ice Cream

Italian Gelato Station, Scooped to Order*

Three Seasonal Flavors of Hand-crafted Gelato with Fresh Berries, Honeyed Walnuts, Warm Hazelnut Chocolate Sauce, Sweet Balsamic Pistachio Compote, Whipped Cream & Cherries

Ice Cream Sundae Bar, Scooped to Order*

Chocolate & Vanilla Ice Cream with Sprinkles, Oreo Cookie Crumbles, M&M's, Caramel Sauce, Strawberry Sauce & Chocolate Sauce with Whipped Cream, Maraschino Cherries & Chopped Nuts

(Add Waffles for an additional \$3 Per Person)

***\$110 Attendant Fee is Additional**

***All Stations Include International Coffee & Teas, Irish Cream, Swiss Chocolate, Almond & Hazelnut Flavored Syrups, Chocolate Shavings, Whipped Cream & Cinnamon Sticks**





CUSTOM TIERED WEDDING CAKE

(Select One Cake Flavor & One Filling)

Recommended Cake Flavors

Philadelphia Pound, Chocolate Chip Pound, Marble Pound, Lemon Pound, Raspberry Swirl Pound, Carrot, Chocolate Sponge, Vanilla Sponge

Recommended Icings

Italian Buttercream, Rolled Fondant
(\$1.00 Additional Per Person for Fondant)

Recommended Fillings

Raspberry, Coffee, Lemon, Orange, Cream Cheese, Chocolate Ganache, Chocolate Mousse, White Chocolate Mousse, Hazelnut Mousse,
Vanilla Whipped Cream, Banana Cream with Fresh Strawberries

***Intricate designs, Sugar Flowers, Accents, Ribbons, Pearls or Cupcakes may incur additional costs.**

BEVERAGE ARRANGEMENTS



CHAMPAGNE TOAST

Select One Type of Toast for each guest place setting

Classic Toast: Avissi Prosecco with Fresh Strawberry Garnish

Bellini Toast: Peach Schnapps & Avissi Prosecco with Peach Slice Garnish

French Toast: Chambord & Avissi Prosecco with Raspberry Garnish

LUXURY BRANDS BAR

5 Hour Open Bar Service

Avissi Prosecco

Montevina Pinot Grigio, Montevina Chardonnay, Montevina Cabrenet, Montevina Merlot

Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, 1800 Silver Tequila, Maker's Mark Bourbon, Seagrams VO Whiskey, Johnnie Walker Red Label Scotch, Kahlua, HW Triple Sec, HW Peach Schnapps, M&R Sweet Vermouth, M&R Dry Vermouth

Miller Lite, Coors Light, Heineken, Yuengling, Corona Extra, and Budweiser

CORDIAL SERVICE

Based on Consumption, Beginning at \$8 Each

Offering a Variety of Cordials & Cognacs

\$110.00 Bartender Fee Is Additional

One Bartender is Required for Every 100 Guests

