

The Camellia Wedding Reception

FRIDAY AND SUNDAY SIT-DOWN MENU



THE
CARRIAGE HOUSE
DISCOVER THE CHARM

AT THE CARRIAGE HOUSE,
dreams come true.

Show your flair for an event to remember at The Carriage House. Whether you want an affair that is formal and traditional, modern and trendy, or playful and whimsical, The Carriage House serves as the perfect setting for your event, and our staff is the perfect team to help you plan a wedding that is as unique and memorable as you are.

From customizing your menu and designing a wedding cake to finding the perfect way to display our creative wedding favors, we are happy to help you bring our taste, style and personal flair to your special day.

Your custom touches will be complemented by our unsurpassed quality and service. During your exquisite five-hour event, featuring a lavish cocktail hour and superb reception, your guests will experience the convenience of complimentary valet and coat check services, and the elegance of formal white glove service.

As our guest of honor, you will have the use of our private Bride and Groom reception suite, along with the full attention of a Private Dining Captain who will personally supervise your event from beginning to end.

*You've been dreaming of a wedding that tells your personal love story. One that reflects your individuality. One that leaves your guests buzzing with delight.
At The Carriage House, dreams come true.*



Cocktail Hour



ELEGANT DISPLAYS

Please Select Two

THE GARDENER

Assorted seasonal selection of farm fresh vegetables including heirloom cherry tomatoes, baby rainbow carrots, bell peppers, cucumbers, celery, Romanesco, assorted radishes, truffle oil, served with hummus and buttermilk ranch dressing.

ARTISAN CHEESE DISPLAY

Chef's selection of domestic and imported artisan cheeses, served with seasonal fruit chutneys, fresh fruit, marcona almonds, candied walnuts, sundried fruit, assorted gourmet crackers, artisan breads and stone ground mustard.

FARMER'S MARKET BOARD

Selection of fresh seasonal grilled vegetables, marinated Greek olives, assorted deviled eggs, chef's selection of cured meats and artisan cheeses, fresh seasonal fruit, caprese skewers, stone ground mustard, seasonal fruit chutney, black olive tapenade, assorted gourmet crackers and rustic bread.

BUTCHER'S BOARD

Selection of salami's, sweet soppressata, spicy capicola, calabrese, shaved prosciutto, whipped truffle butter, cornichons, pickled vegetables, caper berries, marcona almonds, assorted mustards, gourmet crackers and rustic breads.

MEDITERRANEAN MARKET

Marinated Greek olives, fire roasted tomato salad, pickled vegetables, fresh cucumber, bell peppers, dukkah spiced nut mix, sundried fruits, grapes, charred harrisa-honey carrots, hummus, tzatziki, whipped feta cheese, pita chips and grilled naan bread.

SEASONAL FRESH FRUIT DISPLAY

Seasonal Display of Fresh Fruits to include: Golden Pineapple, Watermelon, Honeydew Melon, Cantaloupe, Seedless Red Grapes and Strawberries.

Cocktail Hors d'Oeuvres



White gloved butler served on an unlimited basis

Please Select Six

PASSED HORS D'OEUVRES

HOT

- Spanakopita with Feta and Spinach
- Spicy Sweet Chili Turkey Meatballs
- Baked Asparagus in Phyllo dusted with Parmigiana-Reggiano
 - Mini Beef Wellingtons
 - Mini Franks in Pastry
- Cheese Steak Spring Rolls with Spicy Ketchup
 - Korean BBQ Cauliflower Bites
- Mac-n-Cheese Bites with Smoked Tomato Aioli
- Mini Gourmet Grilled Cheese with Creamy Tomato-Basil Sauce
- Scotto Ditto - Grilled Lamb Chops with Rosemary Lamb Sauce (\$)
 - Spicy Garlic Hawaiian Shrimp with Pineapple
- Grilled Oysters with Compound Butter and Casino Bread Crumb
 - Coconut Shrimp with Sweet Chili Pepper Sauce
- Tokyo Tempura Shrimp with Bang Bang Sauce and Sweet Soy
 - Mini Crab Cakes with Cajun Remoulade
- Korean BBQ Steak Bites Wrapped in Bacon with Cucumber Kimchi
 - Scallops wrapped in Bacon with Horseradish Cream Sauce
- Bacon Wrapped Dates, Spicy Agave with Blue Cheese Fondue
 - Kobe Burgers with Spicy Ketchup on a Brioche Roll, topped with a Waffle Fry
- Mushroom, Carmelized Onions, Gruyere Cheese in a Tart
 - Warm Brie and Raspberry Jam in a Phyllo Cup
- Chicken and Waffles with Hot Honey and Spicy Aioli in a Cone
- Meatballs with Whipped Ricotta, Pomodoro Sauce and Basil on a Chinese Spoon
- Candied Pork Belly Bites with Asian Cherry Glaze, Sesame Seed and Green Onion on a Chinese Spoon
 - Crimini Mushrooms stuffed with Crab
 - Crispy Parmesan Mushrooms with Pomodoro Sauce and Fresh Mozzarella
- Smoked Gouda Cheese and Carmelized Onion in a Tart
- Baked Imported Brie in Puff Pastry with Raspberry Jam
 - Buffalo Shrimp with Blue Cheese Aioli
- Grilled Oysters with Compound Butter and Casino Bread Crumbs
 - Clams Casino with Peppers, Onions and Bacon
- Pork Dumpling served with Ponzu Sauce and Green Onions

COLD

- Tomato & Mozzarella Caprese with a Balsamic Drizzle & Basil
- Feta and Watermelon Bites with White Balsamic Reduction (Seasonal)
 - Whipped Goat Cheese, Prosciutto Chips, Asian Pear, Lavender Honey in a Phyllo Cup?
 - Whipped Herbed Ricotta Cheese and Spinach in a Tart
 - Smoked Salmon, Creme Fraiche, Dill in a Cone
 - Sesame Chicken, Asian Garlic Sauce in a Cone
 - Tuna Tataki, Cucumber Salad, Ponzu Sauce, Scallion on a Chinese Spoon
- Blackened Rare Beef Tenderloin with Red Onion Marmalade
 - Beef Carpaccio, Arugula, Shaved Parmesan, Truffle Aioli
 - B.L.T. Bruschetta with Grilled Chicken, finished with a Balsamic Reduction
 - Smoked Salmon with Tomato Flavored Cream Cheese on an English Cucumber
- Curried Egg Salad topped with Kashmir Chili on an English Cucumber
 - Whipped Goat Cheese, Fig, Bacon Jam on an English Cucumber
- Sundried Tomato Pate, Medjool Date, Lavender Honey on Pita Bread
 - Hummus, Tomato-Kalamata Olive Salsa, Crumbled Feta Cheese on Pita Bread
 - Red Beet Hummus, Fried Goat Cheese, Tomato Basil Salsa on Pita Bread
 - Tuna Poke, Sweet Soy, Wasabi Cream on a Wonton Crisp
 - Cream Cheese and Spicy Pineapple Glaze in a Wonton Cup
- Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon (\$)
 - Deviled Eggs classically prepared, finished with Paprika
 - Cantaloupe wrapped in Prosciutto
 - Sesame Crusted Tuna, Spicy Fruit Salsa, Wakame Salad, Ginger-Lime Crema
- Tuna Tartar, Sour Cream, Caviar in a Savory Cone



Action Stations



“PASTA PASTA PASTA” STATION

Please Select Two Pastas and Two Sauces - Includes Chef's Choice of Sides

PASTA

Cavatappi, Penne, Farfalle, Rigatoni

SAUCE

Extra Virgin Olive Oil

Basil Pesto - Fresh Basil, Pine Nuts, Romano Cheese, Extra Virgin Olive Oil

Alfredo - Cream Reggiano, White Pepper

Rosa - Homemade Marinara, Cream, Romano

Vodka Sauce - Homemade Marinara, Vodka, Cream, White Pepper, Fresh Herbs

Pomodoro - Hand Crushed Tomato, Garlic, Extra Virgin Olive Oil, White Pepper

MAKE IT ICONIC...

CHEESE WHEEL PASTA

Replace one selection from above and add your choice of pasta (pappardelle or bucatini pasta) tossed in a parmesan wheel of cheese till perfect, creamy and cheesy. Finished with crispy pancetta, green peas and fresh basil. 3.95 pp additional

Please Select One

ACTION STATIONS

NOODLE BAR

Your choice of wok seared pork, chicken or shrimp tossed with an assortment of fresh vegetables and choice of Asian garlic or pad Tai sauce, tossed with glass noodles.

CHEESE STEAK STATION

Thin shaved rib eye and chopped chicken breast served with cheez wiz, sauteed peppers and onion, caramelized onions, fresh sliced tomatoes, shredded iceberg lettuce, chopped onion, cherry peppers, banana peppers, soft Philly rolls.

QUESADILLA STATION

Thinly sliced marinated flank steak and grilled chicken breast, queso mixto, pico de gallo, black bean and corn salsa, fresh guacamole, chopped cilantro, shredded iceberg, sauteed spinach and mushrooms, sauteed peppers, pickled jalapenos.

Add Mini Margaritas \$1.00pp

HOT POTATO

Crispy French fries, waffle fries, tater tots, sweet potato fries, cheez wiz, chopped bacon, scallions, sour cream, ketchup, house fry sauce, parmesan and garlic aioli.

TRADITIONAL MASHED POTATO BAR

Freshly whipped mashed potatoes and sweet potatoes, blended to order with your guest's choice of traditional toppings, bacon, cheddar cheese, chives, frizzled leeks, served in a martini glass.

THE TACO SHOP

TexMex seasoned ground beef and chicken ropa in soft and hard corn tortilla shells, with choice of toppings: pico de gallo, tomatillo salsa, chopped onion, cilantro, shredded iceberg, cabbage escabeche, queso mixto, guacamole, radish, jalapeno, queso blanco.

Add Mini Margaritas \$1.00pp

Carving Stations



Please Select One

CARVING STATIONS

PRIME RIB

Complemented with Aus Jus and Horseradish Cream Sauce.

MAPLE GLAZED CARVED TURKEY BREAST

Accompanied with home-style gravy and fresh cranberry sauce.

CEDAR PLANK SALMON

Served with a charred roasted tomato salsa.

HONEY GLAZED VIRGINIA HAM

Served with a bourbon spiked pineapple relish.

BRAIDED JERK CRUSTED PORK LOIN

Served with a spicy seasonal fruit relish.

CARVING STATION **ICONIC ENHANCEMENTS**

BEEF WELLINGTON

Tenderloin of beef coated with a wild mushroom duxelles, foie gras and truffles wrapped in a flaky pastry dough and baked to perfection. Complemented with a Madeira pan gravy. 4.95pp

“KALUA” STYLE ROASTED WHOLE PIG

Served with assortment of bbq sauces, Asian sauces, and King’s Hawaiian rolls. 2.95pp

ROASTED RACKS OF LAMB

Mustard and herb crusted rack of lamb sliced to order.
Accompanied with mint chutney and natural lamb jus. 3.95pp

MISO GLAZED WHOLE CHILEAN SEA BASS

Served with a charred Maui onion vinaigrette. 6.95pp

If selecting Two Carving Stations, additional fees will apply.

Iconic Station Enhancements



ICONIC STATION ENHANCEMENTS

ATLANTIC SHORE SEAFOOD BAR

A succulent selection consisting of East and West coast oysters on the half shell, local middle neck clams, colossal shrimp cocktail, crab claws, served with fresh lemons, cocktail sauce, mignonette sauce and horseradish.

21.95pp or adjusted to market price.

MAKE IT ICONIC...

Colossal Crab Cocktail 14.00pp additional

Hawaiian Tuna Poke 7.00pp additional

Lobster Rolls 9.00pp additional

JAPANESE SUSHI STATION

An array of California rolls, spicy tuna, smoked eel, vegetable rolls and Sashimi made to order and accompanied with pickled ginger, wasabi and soy sauce

16.95 pp

MAKE IT ICONIC...

Choose one of the following:

- Shrimp Tempura and King Crab Roll: Cucumber, Avocado, Eel Sauce

- Surf and Turf Roll: Tempura Shrimp, Filet Mignon, Asparagus, Cucumber, Spicy Mayo

- Spider Roll: Soft Shell Crab, Avocado, Cucumber, Spicy Mayo

5.95pp additional

CAPRESE STATION

- Burrata and Heirloom Tomato with basil, pesto, balsamic reduction, extra virgin olive oil
- Compressed Watermelon and Feta with chicory salad, white balsamic fig reduction and crushed pistachios
- Heirloom Beet and Goat Cheese with radicchio-endive salad and citrus herb vinaegrette. 8.95pp

MAC AND CHEESE STATION

Cavatappi Macaroni in a rich, creamy, aged Vermont cheddar cheese sauce, served with bacon, scallions, broccoli, tomatoes, jalapenos, sauteed onions. 8.95pp

MAKE IT ICONIC...

Add braised short rib 3.95pp additional

Buffalo chicken 3.95pp additional

Lobster meat 8.95pp additional

Crab meat 8.95pp. additional

SLIDER STATION

Please Select Three

- Kobe Burgers - pub sauce, pickle, Vermont cheddar, bacon
- Spicy Chicken Sandwiches - sweet heat pickles, tangy slaw, spicy mayo, pepper jack cheese
- Pulled Kalua Pork Sliders, barbecue sauce and coleslaw
- Bao Buns with grilled Korean bbq pork, pickled vegetables, cilantro and Gochuchang aioli
- Grilled Chicken BLT's with herbed garlic aioli
- Crabcake with tartar sauce, lettuce and tomato.

9.95 pp

PRETZEL STATION

An assortment of pretzels including fresh baked philly soft style, Bavarian, nuggets, sticks, hard pretzels, served with assorted mustards, beer cheese fondue and dipping sauces.

7.95pp

BRUSCHETTA BAR

Toasted Baguette croutons and Focaccia brushed with a garlic infused olive oil and served with the following:

Bruschettas: Gorgonzola and sun-dried tomato, Portabella bruschetta, White bean and Prosciutto Kalamata, capers and Heirloom tomato. 7.95pp

FLATBREAD STATION

Please Select Three

- Tomato and mozzarella with fresh basil - Mushroom and ricotta salata sweet red onion and blue cheese
- Italian sausage, rapini, provolone - Prosciutto and fontina - Grilled chicken, tomato, peppers and Monterey Jack
- Shrimp fra diavolo 8.95pp additional

Additional Station Enhancement will require an attendant fee of 115.00

Reception Enhancements



APPETIZER COURSE

The following enhancements are available, each at a cost of 9.00 per person

JUMBO LUMP CRAB CAKE

Charred corn salsa, charleston slaw, lemon chive crema, remoulade sauce.

BURRATA CAPRESE

Heirloom tomato, basil, aged balsamic reduction, Extra Virgin Olive Oil, Garlic Crostini

POACHED BUTTER LOBSTER TAIL

Saffron risotto, crispy pancetta, lemon butter sauce, burnt lemon

YELLOWFIN TUNA POKE

Sesame-seaweed salad, sushi rice, avocado mousse, watermelon radish, sriracha aioli

RICOTTA GNOCCHI

Sage scented gnocchi with English peas and wild mushrooms in a brandy cream sauce topped shaved pecorino cheese

CHILLED POACHED SHRIMP

Served with lemon, cocktail sauce

SOUP COURSE

The following enhancements are available, each at a cost of 4.00 per person

MAINE LOBSTER BISQUE

Complemented with Sherry Flavored Cream

BUTTERNUT SQUASH

With Cinnamon Croutons

ROASTED TOMATO

Pureed Roasted Tomato Medley with Fresh Aromatics, garnished with Basil.

TUSCAN MINISTRONE

With Garlic Pesto Crostini

INTERMEZZO COURSE

The following enhancements are available, each at a cost of 2.00 per person

Lemon-Lime

Mango

Raspberry-Champagne

Dinner Salads



Please Select One

THE CARRIAGE HOUSE SALAD

Field Greens, Cherry Tomatoes, Cucumbers, Kalamata Olives, Baby Carrots
with Creamy Balsamic Dressing

THE CLASSIC CAESAR

Crisp Hearts of Romaine complemented with Reggiano Parmigiano Cheese,
Garlic-Anchovy Dressing

ENSALATA DI BELLA

Field Greens, Baby Arugula, Port Wine Poached Pears, Gorgonzola Cheese,
Candied Walnuts, with Raspberry Vinaigrette Dressing

CAPRESE ANTIPASTO

Crisp Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Artichoke, Baby Arugula,
Shredded Radicchio with Balsamic Vinaigrette Dressing

CHOPPED GREEK SALAD

Tomato-Cucumber Relish, Chickpeas, Red Onions, Kalamata Olives, Crumbled Feta Cheese,
Greek Dressing

BEEF AND GOAT CHEESE

Roasted Heirloom Beets, Goat Cheese Crumbles, Candied Walnuts, Craisins, Mixed Greens,
Balsamic-Shallot Vinaigrette

WEDGE

Fresh Tomato Relish, Bacon Crumbles, Blue Cheese Crumbles, Housemade Buttermilk Blue Cheese
Dressing

CAPRESE

Fresh Mozzarella Cheese, Heirloom Tomatoes, Basil Pesto, Chives, Balsamic Reduction

Dinner Entrees



Please Select Three

~ Land ~

PRIME RIB

Served with au jus and creamy horseradish sauce. 155.00pp

FILET MIGNON

Tender center cut of filet grilled to perfection, finished with demi glace. 165.00pp

THE CARRIAGE HOUSE CHICKEN

Breast of Chicken coated in parmesan-egg batter, pan seared and finished with a sun-dried tomato beurre blanc sauce 129.00pp

CHICKEN OSCAR

Breast of Chicken with crab meat, asparagus and hollandaise sauce. 139.00pp

FLAT IRON STEAK

Marinated flat iron steak, grilled and served with a madeira demi glace. 149.00pp

SHORT RIBS

Tender short ribs, braised for six hours, served with a balsamic au jus. 151.00pp

GRILLED PORK CHOP

Topped with warm brie cheese, caramelized onions, finished with an apple butter sauce. 135.00pp

PORCINI DUSTED SLICED SIRLOIN

Grilled to perfection, served sliced, finished with a mushroom ragout and demi glace. 142.00pp

NY STRIP

12oz NY strip grilled to perfection, finished with a bordelaise sauce. 159.00pp

DUCK A L' ORANGE

Pan seared duck breast finished with a classical French citrus grand marnier sauce. 163.00pp

~ Sea ~

DILL CRUSTED SALMON

Topped with a cucumber-tomato salsa, finished with a citrus beurre blanc sauce. 143.00 pp

MAHI MAHI

Macadamia crusted Mahi-Mahi, topped with a pineapple salsa and soy butter sauce. 143.00pp

ALASKAN HALIBUT

Herb crusted halibut, pan seared, served with a lobster champagne cream sauce. 154.00pp

STUFFED FLOUNDER

Local flounder stuffed with crab imperial, finished with a brandy infused lobster cream sauce. 150.00pp

CHILEAN SEA BASS

Pan seared, topped with a pickled fennel slaw and citrus beurre blanc sauce. MP

GRILLED RED SNAPPER

Topped with a tomato-chickpea salad and romesco sauce. 166.00pp

MARYLAND CRAB CAKES

Pan seared, house-made crab cakes, topped with a charred corn salsa and dijon cream sauce. 171.00pp

~ Duets ~

FILET MIGNON & CRAB CAKE

Bordelaise sauce, charred corn salsa, remoulade sauce. 185.00pp

BLUE CHEESE CRUSTED FILET MIGNON & LOBSTER TAIL

Caramelized onions, red wine pan sauce, drawn butter MP

BRAISED SHORT RIB & LAMB CHOP

Aged balsamic au jus, lamb sauce 170.00pp

NY STRIP & SCALLOPS

Finished with Au poivre sauce. 180.00pp

~ Vegan ~

VEGETABLE COCONUT-RED CURRY

Julienned vegetables in a coconut curry sauce in a bed of basmati rice.

CENTER CUT CAULIFLOWER STEAK

Roasted red skin potatoes, mixed vegetables, mushroom-green peppercorn sauce.

GARDEIN CHICKEN PICCATA

Meat-free breast of gardein dusted in rice flour, sauteed in olive oil and garlic, finished with a lemon-white wine sauce, capers, tomatoes and parsley.

 = Gluten Free

All entrees are prepared with our Chef's selection of seasonal vegetables and starch. Upgrades are available upon request at an additional cost per person. When offering more than one entree, The Carriage House will charge the higher priced entree.

Final Entree Counts due Twelve (12) days before wedding date. A Gratuity of 15% of the Total Food & Beverage Revenue and an Administrative Fee of 7.5% of the Total Food & Beverage Revenue plus 6.625% New Jersey State Sales Tax will be added..

Desserts



WEDDING CAKE

From traditional tiered cakes to trendy and whimsical designs, our Executive Pastry Chef will create the wedding cake that truly reflects your personal flair and the spirit of your event. Provide your own pictures, ideas and inspirations, or let our Chef's imagination run wild. Your wedding package includes: Vanilla, Chocolate, Red Velvet, Funfetti and Vanilla and Chocolate in one slice Cake Flavors. Vanilla or Chocolate Buttercream, Fudge and Cream Cheese Filling with Vanilla or Chocolate Buttercream Icing.



VIENNESE TABLE

Choice of Twelve (12) of the following:




TARTS

- Fruit Tart - Pastry Cream filled Tart topped with Fresh Seasonal Fruit
- Lemon Curd Meringue Tart - Fresh Lemon Curd topped with Toasted Meringue
- Peanut Butter and Jelly Tart - Raspberry Jam topped with Peanut Butter Mousse
- Pecan Tart - Pecan Caramel Tart drizzled with Chocolate
- Raspberry Key Lime Tart - Traditional Key Lime Tart with Raspberry Jam
- Salted Caramel Tart - Salted Caramel topped with Chocolate Ganache and garnished with Sea Salt
- S'mores Tart - Chocolate Pot De Crème filled Tart topped with Toasted Meringue


PASTRIES

- Cannoli - Mini Cannoli Shell filled with Homemade Cannoli Cream and Chocolate Chips
- Cream Puffs - Pate au Choux filled with Raspberry Jam and White Chocolate Mousse
- Eclairs - Pate au Choux filled with Pastry Cream and dipped in Dark Chocolate
- Mini Cupcakes - Assorted flavors of Mini Cupcakes
- Shortbread Cookies - Shortbread Cookie dipped in Chocolate
- Truffle Cake Pops - Vanilla and Chocolate Cake Pops dipped in Dark or White Chocolate
- Tuxedo Strawberry - Chocolate dipped Strawberry 
- French Macarons - Assorted flavors 

CAKES

- Carrot Cake - Carrot Cake layered with Cream Cheese Filling
- Red Velvet Cake - Red Velvet Cake layered with Cream Cheese Filling
- Opera - Delicate Almond Sponge infused with Coffee, layered with Coffee Buttercream and Chocolate Ganache *
- White Chocolate Raspberry Cake - Vanilla Cake, layered with Raspberry Jam and White Chocolate Mousse *
- Chocolate Almond Torte - Chocolate Almond Sponge, layered with Chocolate Ganache and Almond Buttercream * 
- Chocolate Crunch Cake - Chocolate Sponge layered with Capuccino Mousse and Chocolate Croquant * 
- Flourless Chocolate Cake - Decadent Chocolate Cake, topped with Rich Chocolate Ganache 

GLASS DESSERTS

- Milk and Cookies - Chocolate Chip Cookies served with a Glass of Milk
 - Seasonal Cheesecake - Seasonal Cheesecake served in a glass, (can be GF if requested - no crust)
 - Mousse - Variety of Mousse Flavors: Chocolate, White Chocolate, Cappuccino, Strawberry - garnished with Sauce and Fruit
 - Panna Cotta - Delicate and Creamy Chilled Vanilla Custard topped with Fruit
 - Tiramisu - Lady Fingers soaked in Coffee Rum, topped with Tiramisu Mousse and garnished with a Coffee Bean
 - Crepe Brulee Spoons - Creamy Vanilla Custard baked and served on a Ceramic Spoon
- 9.95pp (*) Contains Almond Flour ~ () Gluten Free

INTERNATIONAL COFFEE STATION

Treat your family and friends to their selection of our international gourmet coffee station. Fresh Brewed 100% Colombian coffee and an assortment of herbal teas elegantly prepared by our service staff with a full host of condiments, including Fresh Whipped Cream. Non-Alcoholic Flavored Syrups, Cinnamon, Nutmeg, Shaved Chocolate and assortment of House Cordials: Bailey's, Kahlua and Amaretto.

5.95pp

Dessert Enhancements



DESSERT ENHANCEMENTS

ICONIC EVENTS ICE CREAM & GELATO BAR

A Selection of Chocolate and Vanilla Ice Cream, with Assorted Gelato Flavors complemented with your choice of toppings to include: M&M's, Twix, Oreo Cookies, Marshmallows, Hot Fudge, Whipped Cream, Flavored Syrups, Sprinkles and Maraschino Cherries. Waffle Cones, Standard Ice Cream Cones, Cookies and Waffle Bowls with Colored Spoons and Special Cups. 10.95pp

DELUXE CASCADING CHOCOLATE FOUNTAIN

Warm Milk Chocolate complemented with Pound Cake, Marshmallows, Biscotti, Pretzel Sticks, Melon, Banana and Strawberries. 8.95pp

S'MORES STATION

An Indoor Campfire, along with An Assortment of Marshmallows, Graham Crackers, and Chocolate Squares, Give Guests the opportunity to roast their own Marshmallows and assemble Fresh S'mores. 7.95pp

CREME BRULEE STATION

Chef's selection of various crème brûlees caramelized in to order including vanilla bean, salted caramel pretzel, Mexican chocolate, s'mores, lemon blueberry crumble, creamsicle & strawberry compote. 9.95pp

BOARDWALK STATION

Selection of various iconic boardwalk sweets and treats including, assorted candy machines, candy bars, jelly beans, cotton candy made to order, funnel cake, mini boxes of pop corn, Italian water ice, and fresh lemonade. 9.95pp

Additional Station Enhancement will require an attendant fee of 115.00

Spirits



FIVE HOUR BAR

115.00 Bartender Fee (1 per 75 guests)

CHAMPAGNE TOAST

Complemented with a Succulent Strawberry Garnish

DELUXE BAR

Unlimited Consumption

SPIRITS

New Amsterdam Vodka, Tanqueray, Bacardi Silver, Captain Morgan, Malibu, Cuervo, Jack Daniels, Seagrams VO, Dewars, Kahlua, Apple Schnapps, Peach Schnapps, Sweet Vermouth, Dry Vermouth, Triple Sec and Southern Comfort. Complemented with a full host of mixers.

IMPORTED AND DOMESTIC BEER

Budweiser, Miller Lite, Heineken, Yuengling, Corona, Coors Light, Bud Light and O'Douls

WINE

House Wine: Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Grigio and Pinot Noir

Included are a selection of regular and decaffeinated coffee blended especially for the Carriage House and an assortment of herbal teas, along with soft drinks and iced teas.

LAVISH BAR ENHANCEMENTS

LUXURY SPIRITS

The Luxury Bar Enhancement Makes the following additions to your Gala Bar:

Tito's, Ketel One, Stoli Citrus, Stoli Orange, Stoli Raspberry, Bombay Sapphire, Crown Royal, Johnnie Walker Black, Knob Creek, Jameson, Courvoisier, Milagro Tequila (Silver). 9.95pp

MARTINI ICE LUGE

A skillfully carved personal Ice Sculpture with a spirit luge for a cool refreshment during Cocktail Hour.

695.00

CONSUMPTION AFTER DINNER DRINKS

Served tableside or as part of our International Coffee Bar on a consumption basis.

OFFERING A VARIETY OF CORDIALS AND COGNACS

Amaretto Di Saronna, Frangelico, Godiva Chocolate Liqueur, Grand Marnier, Sambuca Romano, Marie Brizard Anisette, Limoncello, Bailey's Irish Cream. 10.95 per drink

CAPPUCCINO & ESPRESSO

4.25 per drink

Late Night Snack Menu



PHILLY CHEESESTEAK STATION

Thin Grilled Steak and Breast of Chicken, Cheez Whiz Sauce, Tomatoes, Sautéed Green Peppers and Onions, Shredded Iceberg Lettuce, Sautéed Mushrooms, Banana Peppers on Mini Hoagie Rolls

7.95pp

BREAKFAST SANDWICH WITH TATER TOTS

Toasted English Muffin, Meat, Egg and Cheese

Please Select One: Bacon, Sausage or Pork Roll

5.95pp

THE LUSCIOUS & SWEET DONUT SHOP

Jelly, Powdered, Cake and Chocolate

4.95pp

PHILADELPHIA SOFT PRETZEL "TO GO"

Trio of Mustard: Spicy, Brown and Yellow

4.95pp

POPCORN STATION

Freshly Popped Popcorn with an Assortment of Toppings

4.95pp

SICILIAN PIZZA SLICES "BOXED TO GO"

Pizzas including: Cheese, Pepperoni and White

5.95pp

Attendant Fee of 115.00 required for each additional Late Night Station Enhancement

Reception Extras



ADDITIONAL HOUR OF RECEPTION AND OPEN BAR 12.00pp

LINEN ENHANCEMENTS

ULTIMATE COCKTAIL HOUR LINEN PACKAGE

Damask Linen (White and Ivory) with bows 400.00 - Chiavari Chairs Add 250.00

Pintuck/Crush Linen (Assorted Colors) with bows 500.00 - Chiavari Chairs Add 250.00

DECORATIVE RECEPTION TABLE LINENS ~ Available in a variety of fabrics and colors. 22.00 each and up

DECORATIVE RECEPTION COLORED NAPKINS 1.00 pp

DECORATIVE TABLE RUNNERS ~ Available in a variety of fabrics and colors. 12.00 each

CHARGERS: GOLD OR SILVER 1.00 each

LINEN CHAIR COVER WITH BOWS

Available in White, Ivory, and Black with your color choice for the bow.

Spandex - 8.95 Each / Poly Linen - 10.95

Plus two attendant fees of 115.00

CHIAVARI CHAIRS

A ladder back chair available in Gold or Silver. 10.95 per chair

AMBIANCE ENHANCEMENTS

AMBIENT LIGHTING

Soft wall washing lights placed around the room to illuminate your gala in your choice of colored gels.

Magnolia 250.00, Grand Savannah 225.00 Partial, 295.00 Full

Stage and Balcony 60.00 Additional

VOTIVE CANDLE PACKAGES

Cocktail Hour Package. 45.00

Votives lining the Foyer Staircase. 195.00

Votives lining the Grand Savannah Staircases and Balcony. 250.00

Ultimate Votive Package including Foyer and Grand Savannah. 325.00

FOYER STAIRCASE FABRIC DRAPERY

White fabric draped on our foyer staircase. 295.00

SPECIALTY AMENITIES

SET OF 2 WINE BARRELS 250.00 ~ ARCHES 250.00 and up

VENDOR MEALS 45.00 ~ CHILDREN'S MEALS (Ages 3-12) Chicken Tenders and Fries 45.00

CEREMONY

8.95 pp Ceremony Fee

The Carriage House features a ceremony site on our grounds, complete with walkways and landscaped decorative wall as a backdrop for your wedding. Our Magnolia Room or Grand Lobby can also be utilized for a picturesque atmosphere.