

Poinsettia Wedding Package

SELECT JANUARY - MARCH 2025 DATES
SIT-DOWN FOUR HOUR PACKAGE
\$99.00 Per Person



THE
CARRIAGE HOUSE
DISCOVER THE CHARM

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, English cucumbers, and broccoli served with Ranch dressing.

ARTISAN CHEESE DISPLAY

Chef's selection of artisan cheeses, served with seasonal fruit chutneys, candied walnuts, sundried fruits, Dijon mustard, served with gourmet crackers.

BUTCHER'S BOARD

Selection of salamis and cured meats accompanied with provolone cheese, cornichons, caper berries, marcona almonds, Dijon mustard, gourmet crackers and fresh bread.

SEASONAL FRESH FRUIT DISPLAY

Chef's selection of seasonal fruit including pineapples, watermelon, honeydew, cantaloupe, grapes, fresh berries, served with a vanilla bean yogurt.

Cocktail Hors d'Oeuvres



White gloved butler served on an unlimited basis

Please Select Four

PASSED HORS D' OEUVRES

HOT

- Mini Franks in Puff Pastry with Dijonaise Sauce
- Crimini Mushrooms stuffed with Baby Spinach, Artichokes and Parmesan Cheese with Garlic Butter
 - Mini Smash Burgers with Waffle Fries
 - Warm Brie and Raspberry Compote Spring Rolls
 - Cheese Steak Egg Rolls with Sriracha Ketchup
 - Crispy Pork Dumplings with Ponzu Sauce
- Mini Meatballs with Pomodoro Sauce, Whipped Herb Ricotta and Fresh Basil
 - Vegetable Spring Rolls with Asian Dipping Sauce
 - Mini Grilled Cheeses served with Tomato Soup

COLD

- Tomato & Mozzarella Skewers with Fresh Basil and Balsamic Reduction
 - Bruschetta served on a Garlic Crisp with a Balsamic Reduction
 - Cantaloupe wrapped in Prosciutto brushed with Agave Syrup
 - Classically prepared Deviled Eggs dusted with Paprika
- Whipped Goat Cheese with Fig Spread topped with Bacon Jam on a Garlic Crisp
 - Beef Carpaccio, Arugula, Shaved Parm, Truffle Aioli
- Blacked Beef Flash seared, topped with a Red Onion Marmalade
 - Cream Cheese and Spicy Pineapple Chutney in a Phyllo Cup.



Action Stations



“PASTA PASTA PASTA” STATION

Chef's Selection of Two Pastas and Sauces

PASTA

Penne, Rigatoni, Cavatappi

SAUCES

Pomodoro - Hand Crushed Tomato, Fresh Basil and Garlic.

Vodka - Our Housemade Pomodoro Sauce spiked with Vodka, Cream and Herbs.

Rosa - Pomodoro Sauce with Cream and Pecorino Romano Cheese.

Alfredo - Cream Reggiano, White Pepper

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

ACTION STATIONS

Please Select One

(Attendant fee not included)

NOODLE BAR

Wok seared chicken and shrimp cooked with an assortment of fresh vegetables, tossed in your choice of Sesame Garlic or Pad Thai sauce.

MASHED POTATO BAR

Freshly whipped potatoes blended with our guest's choice of traditional toppings of chopped bacon, shredded cheddar cheese, sour cream, chives, frizzled leeks, served in a martini glass.

TACO SHOP

TexMex seasoned ground beef and chicken served in a hard corn or soft flour tortilla with your guest's choice of toppings of pico de gallo, tomatillo salsa, chopped onions, cilantro, shredded iceberg, shredded cheese, guacamole and pickled jalapeños.

Add Mini Margaritas \$1.00pp

FRENCH FRY BAR

Crispy French fries, waffle fries, tater tots and sweet potato fries served with cheese wiz, shredded cheddar cheese, chopped bacon, scallions, sour cream, ketchup and secret fry sauce.

Action Station will require an additional attendant fee of 115.00

Dinner Salads



Please Select One

THE CARRIAGE HOUSE SALAD

Field Greens, Heirloom Cherry Tomatoes, English Cucumbers, Shredded Carrots, Kalamata Olives with Balsamic Dressing

THE CLASSIC CAESAR

Crisp Hearts of Romaine tossed with our house made Caesar dressing, Parmesan Cheese and Croutons

Dinner Entrees

Please Select Two

~ Land ~

THE CARRIAGE HOUSE CHICKEN

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

BRAISED SHORT RIBS

Slow braised short ribs finished with an aged balsamic au jus.

BEEF AU POIVRE

Sliced beef tenderloin finished with a Au Poivre sauce.

~ Sea ~

HERB CRUSTED SALMON

Topped with a cucumber-tomato salsa, finished with a lemon beurre blanc sauce.

GRILLED MAHI MAHI

Grilled Carolina Mahi-Mahi topped with a seasonal fruit salsa.

STUFFED FLOUNDER

Local flounder stuffed with crab imperial, finished with a lemon butter sauce.

~ Plant Based Options Available ~

 = 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. 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 Cake Flavors. Vanilla or Chocolate Buttercream Filling with Vanilla and Icing.

VIENNESE TABLE

Choice of Eight (8) of the following:

TARTS

- Fruit Tart - Pastry Cream filled Tart topped with Fresh Seasonal Fruit
- 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

PASTRIES

- 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

CAKES

- Carrot - Carrot Cake layered with Cream Cheese Filling
- Red Velvet - Red Velvet Cake layered with Cream Cheese Filling
- Chocolate Raspberry - Chocolate Cake layered with Raspberry Filling
- Vanilla Lemon - Vanilla Cake layered with Lemon Filling

GLASS DESSERTS

- Milk and Cookies - Chocolate Chip Cookies served with a Glass of Milk
- Creme Brulee Spoons - Creamy Vanilla Custard baked and served on a Ceramic Spoon

Spirits



THREE 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 and 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 and Bailey's Irish Cream. 10.95 per drink

CAPPUCCINO and ESPRESSO

4.25 per drink

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

COAT CHECK 115.00 per attendant

VALET 115.00 per attendant

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.