



THE
CARRIAGE HOUSE
DISCOVER THE CHARM

The Enchanted Wedding Package

2026/2027
FRIDAY & SUNDAY SIT-DOWN
RANGING FROM \$136 - \$179 PER PERSON



Included At The Carriage House

One Wedding at a Time

Customizable Packages

Bridal Suites

Ceremony Space On-Site (Outdoor & Indoor)

Multiple Dedicated Spaces

Chiavari Chairs

White Glove Service

Wedding Cake

Open Bar

Private Menu Tasting

Rehearsal

Stress Free Room Diagram Computer Application

Coat Check

Bridal Attendant

Maitre d'

Certified Wedding Planner on Staff

Certified Special Event Professional on Staff

Certified Room Diagram Professional on Staff

Cocktail Hour Displays



Please Select Two

SEASONAL FRESH FRUIT DISPLAY

Golden Pineapple, Watermelon, Cantaloupe, Honey Dew, Dragon Fruit, Kiwi,
Strawberries, Seasonal Berries, Vanilla Bean Yogurt Sauce.

THE GARDENERETTE

Heirloom Cherry Tomatoes, Baby Rainbow Carrots, Bell Peppers, Cucumbers, Celery, Broccoli,
Fired Roasted Red Peppers, Grilled Seasonal Vegetables, Cornichons, Red Grapes, Bread Sticks,
Garlic Crisps, Hummus, Buttermilk Ranch Dressing.

ARTISAN CHEESE

Imported and Domestic Artisan Cheeses, Fresh Seasonal Fruit Chutneys, Seasonal Berries, Red Grapes,
Sun dried Fruit, Candied Walnuts, Farm Fresh Honey, Artisan Crackers,
Fresh Sliced Semolina Baguette.

BUTCHER'S BOARD

Sweet Sopressata, Spicy Capicola, Calabrese, Shaved Prosciutto, Cornichons, Caper Berries,
Marcona Almonds, Whipped Truffle Butter, Assorted Mustards,
Artisanal Crackers, Flat Breads.

FRENCH PICNIC

Baked Brie Cheese Wrapped in Puff Pastry, Garlic Herb Boursin Cheese, Pepper Crusted Chivre Cheese,
Honey Butter, Fresh Fruit Chutney, Red Grapes, Apples, Cornichons, Marcona Almonds,
Lavender Honey, Garlic Crisps, Gourmet Crackers, Fresh Sliced Baguette.

MEZZE BOARD

Marinated Greek Olives, Goat Cheese Stuffed Peppadews, Heirloom Cherry Tomatoes, English Cucumbers,
Baby Carrots, Seasonal Radishes, Pickled Artichokes, Marinated Feta Cheese, Red Grapes, Marcona
Almonds, Grilled Pita Bread, Garlic Bread Sticks, Tzatki Sauce, Hummus.
Whole Poached Salmon ~ \$8 per person.

Cocktail Hour Hors d'Oeuvres

White gloved butler served on an unlimited basis

PASSED HORS D' OEUVRES

Please Select Five

HOT

- Grilled Cheese** | tomato soup shooters
- Beef Wellington** | mushroom duxelles, puff pastry
- Spanakopita** | spinach, feta
- Franks Wrapped in Puff Pastry** | dijonaise
- Mini Smash Burgers** | cheddar cheese, bacon jam, pub sauce
- Brie & Raspberry** | crispy spring roll
- Maryland Style Crab Cakes** | pan seared, remoulade
- Cheese Steak Eggroll** | sriracha ketchup, garlic aioli
- Pork Belly Bites** | sesame cherry glaze, cucumber kimchi
- Chicken & Waffles** | cornichon, maple syrup, spicy aioli
- Stuffed Mushrooms** | crab, artichokes, parmesan
- Meatballs** | whipped ricotta, pomodoro, basil
- Bacon Wrapped Scallops** | horseradish cream
- Rock Shrimp** | crushed macadamia, volcano sauce
- Beef Negimaki** | scallion, mirin glaze
- Vegetable Springroll** | plum sauce
- Pork Dumpling** | ponzu sauce, green onion

COLD

- Feta and Watermelon Tower** | white balsamic reduction
- Caprese Skewers** | cherry tomatoes, mozzarella, fresh basil
- Tomato Bruschetta** | basil, balsamic vinegar, garlic crisps
- Blackened Tenderloin** | red onion marmalade, remoulade, garlic crisps
- Cantaloupe Wrapped Prosciutto** | agave syrup
- Deviled Eggs** | paprika, chives
- Smoked Salmon** | sundried tomato cream cheese, pickled red onion, english cucumber
- Tuna Poke** | spicy fruit salsa, ginger lime crema, wonton
- Beet Hummus** | fried goat cheese, tomato confit, pita chips
- Seesame Crusted Tuna** | pineapple salsa, ginger lime cream, wonton
- Whipped Goat Cheese** | prosciutto chips, fresh fruit chutney, garlic crisps

ICONIC PASSED HORS D' OEUVRES

Please Select One

- Shrimp Cocktail** | atomic cocktail sauce
- Grilled Local Oysters** | maitre d butter, casino crumb
- Clams Casino** | peppers, onion, bacon
- Beef Carpaccio** | truffle aioli, arugula, shaved parmesan
- Spicy Tuna** | wakame salad, crispy rice cake
- Pork Belly** | Korean BBQ, cabbage escabeche, bao bun

Cocktail Hour Stations

PASTA STATION

grated parmesan cheese, crushed red pepper flakes, garlic bread

Please Select Two Pastas

penne
rigatoni
fettuccini
farfalle

*gluten free available

Please Select Two Sauces

pomodoro
ala vodka
alfredo
garlic & oil
rosa sauce
basil pesto cream,
mushroom cream
scampi

Please Select Two Toppings

sundried tomatoes
green peas
fresh basil
balsamic roasted cherry tomatoes
broccoli rabe
cremini mushrooms
sauteed spinach
steamed broccoli

MAKE IT ICONIC...

CHEESE WHEEL PASTA

Our chef attendant will toss your guest's pasta in a large parmesan reggiano wheel till perfect, creamy and cheesy, finished with crispy pancetta, green peas and fresh basil ~ \$6 per person

Minimum of 75 Guests Required

CARVING STATIONS

grated parmesan cheese, crushed red pepper flakes, garlic bread

Please Select One

TURKEY BREAST

homestyle gravy, cranberry sauce

BONE-IN HAM

bourbon-pineapple relish

CEDAR PLANK SALMON

charred roasted tomato salsa

PRIME RIB

au jus, horseradish cream sauce

ICONIC ENHANCEMENTS

CRISP PORK BELLY

cherry sesame glaze ~ \$7 per person

WHOLE PIG

huli huli sauce, hawaiian king rolls ~ \$7 per person

BRAZILIAN RACK OF LAMB

chimichurri sauce ~ \$15 per person

BEEF WELLINGTON

demi-glaze ~ \$8 per person

JAPANESE A5 WAGYU

citrus soy ponzu, house steak sauce ~ MP

If selecting Two Carving Stations, additional fees will apply.

Cocktail Hour Action Station



Please Select One

THE TACO SHOP

hard corn shells, flour tortillas, pico de gallo, pineapple salsa, guacamole, chopped onions, cilantro, shredded lettuce, cabbage escabeche, pickled jalapenos, sour cream, shredded cheese, queso blanco

Please Select Two | tex-mex beef, pollo asado, camarones, ground turkey

MAKE IT ICONIC...

chorizo ~ \$3 per person,
chicken ropa ~ \$2 per person,
carne asada ~ \$3 per person

carnitas ~ \$2 per person,
blackened mahi mahi ~ \$2 per person

NOODLE BAR

glass noodles, steamed vegetables, fried rice, green onions, limes, crushed peanuts, asian garlic sauce, pad thai sauce, chop sticks, takeout containers.

Please Select Two | grilled Sesame chicken, Chinese five spice shrimp, char sui pork,

MAKE IT ICONIC...

bulgogi flank steak ~ \$3 per person,
fried tofu ~ \$4 per person

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.

BROAD STREET EATS

sauteed peppers, griddled onions, sliced tomatoes, shredded lettuce, cherry peppers, banana peppers, sauteed broccoli rabe, grilled chopped long hots, provolone cheese, cheese whiz, sesame seeded baguettes.

Please Select Two | sliced ribeye steak, chopped chicken, Italian roast pork, Italian chicken cutlets
Add plant based meat ~ \$6 per person.

MASHED POTATO BAR

blended to order, chopped bacon, shredded cheddar cheese, steamed broccoli, green onions, sour cream, caramelized onions.

Please Select Two | whipped yukon gold, garlic, garlic parmesan, sour cream and chive, sweet potato

MAKE IT ICONIC...

short rib & gravy ~ \$4 per person
filet tips and demi glace ~ \$5 per person
poached lobster ~ \$11 per person

QUESADILLA STATION

mixed cheese, pico de gallo, black bean-corn salsa, guacamole, chopped cilantro, sauteed spinach, mushrooms, peppers, pickled jalapenos

Please Select Two | grilled flank steak, grilled chicken, camarones

MAKE IT ICONIC...

chorizo-carne asada blend ~ \$3 per person
blackened mahi-mahi ~ \$3 per person

Iconic Station Enhancements



SEAFOOD RAW BAR

colossal shrimp cocktail, middle neck clams, local oysters, crab slaws, lemons, cocktail sauce, mignonette sauce, horseradish
\$26 per person.

MAKE IT ICONIC...

Colossal Crab Cocktail ~ \$15 per person

Hawaiian Tuna Poke ~ \$9 per person

Lobster Rolls ~ \$11 per person

SUSHI / MAKI/ SASHIMI

California, spicy tuna, vegetable, smoked eel roll, assorted sashimi, kani salad, pickled ginger, wasabi, light soy sauce ~ \$20 per person

MAKE IT ICONIC...

Choose one of the following:

Volcano Roll | spicy tuna, avocado, masago ~ \$9 per person

Rainbow Roll | assorted sashimi, California Roll ~ \$11 per person

Firecracker Roll | California roll, spicy tuna, takibo ~ \$9 per person

Dragon Roll | California roll, eel, avocado ~ \$10 per person

JUST SALADS

Please Select Three

Caprese | Beef steak tomato, fresh mozzarella cheese, pesto oil, balsamic reduction, micro basil

Watermelon & Feta Tower | chicory salad, pistachio, balsamic fig reduction

Heirloom Beet & Goat Cheese | blueberries, radicchio, endive, citrus herb vinaigrette

Little Gem Salad | poached pears, gorgonzola cheese, candied walnuts, raspberry vinaigrette

Iceberg Wedge | tomato relish, chopped bacon, crumbled blue cheese, buttermilk blue cheese dressing ~ \$12 per person

MAC AND CHEESE STATION

cavatappi pasta, housemade cheese sauce, crumbled bacon steamed broccoli, tomatoes, sauteed onions, jalapenos.
\$10 per person

MAKE IT ICONIC...

Buffalo Chicken ~ \$3 per person

Short Rib and Gravy ~ \$4 per person

Filet Tips and Demi Glace ~ \$5 per person

Poached Lobster ~ \$11 per person

SLIDER STATION

Please Select Three

Wagyu Smash Burgers | cheddar cheese, special sauce, bacon jam

Spicy Chicken | sriracha aioli, tangy slaw, pickles

Pulled Pork | huli huli sauce, coleslaw

Grilled Chicken BLT | garlic herb

Crispy Fish | lettuce, tomato, tartar sauce
\$15 per person

MAKE IT ICONIC...

Mini Lobster Rolls | little gem lettuce, lemon ~ \$8 per person

Crab Cake | lettuce, tomato, romesco sauce ~ \$6 per person.

DIM SUM STATION

Please Select Three

vegetable spring rolls, har gow, shrimp shumai, cheese steak dumplings, pork dumplings | dim sum sauce, black vinegar sauce, ponzu ginger sauce, sriracha ketchup, chili oil ~ \$13 per person

MAKE IT ICONIC...

Char Sui Pork Bao Buns ~ \$6 per person

BREADS / SPREADS / DIPS

herb focaccia, pita bread, naan bread, tortilla chips, garlic crisps, pico de gallo, guacamole, spinach dip, hummus, jalapeno popper dip ~ \$9 per person

Additional Station Enhancement will require an attendant fee of \$125

Reception Enhancements



SMALL PLATES

CRAB WONTON TACO

red cabbage slaw, baja sauce ~ \$5 per person

SPICY TUNA

wakame salad, crispy rice cake ~ \$4 per person

TUNA POKE

sticky rice, citrus ponzu, tropical fruit salsa, soy reduction, avocado oil ~ \$5 per person

WHIPPED GOAT CHEESE

prosciutto chips, fresh fruit chutney, garlic crisp ~ \$3 per person

SCALLOP

pan seared, saffron cream ~ \$4 per person

SOUP

The following enhancements are available, each at a cost of \$5 per person

MAINE LOBSTER BISQUE

sherry cream

BUTTERNUT SQUASH

cinnamon toast croutons

ROASTED TOMATO

basil, grilled cheese croutons

TUSCAN MINISTRONE

garlic pesto crostini

INTERMEZZO

The following enhancements are available, each at a cost of \$2 per person

Lemon-Lime

Blood Orange

Raspberry-Champagne

Reception Dinner Salads



Please Select One

CARRIAGE HOUSE SALAD

Arcadian mixed greens, cherry tomatoes, English cucumbers, kalamata olives, shredded carrots, balsamic dressing

CAESAR

Romaine hearts, shaved parmesan cheese, garlic-anchovy dressing

CAPRESE

beef steak tomato, fresh mozzarella cheese, pesto oil, balsamic reduction, micro basil
Substitute with Burrata ~ \$4 per person

LITTLE GEM

poached pears, gorgonzola cheese, candied walnuts, raspberry vinaigrette

BEEF AND GOAT CHEESE

marcona almonds, raisins, arugula, mixed greens, smoked maple vinaigrette

ICEBERG WEDGE

tomato relish, chopped bacon, crumbled blue cheese, buttermilk blue cheese dressing



Reception Dinner Entrées

Please Select Three

When offering more than one entree, The Carriage House will charge the higher priced entree.

~ Beef, Lamb, Pork ~

PRIME RIB

au jus, horseradish cream sauce ~ \$163 per person

FILET MIGNON

6oz grilled, bordelaise sauce ~ \$173 per person

FLAT IRON STEAK

Chicago style marinade, madeira demi-glace ~ \$156 per person

SHORT RIBS

aged balsamic jus ~ \$159 per person

CHATEAUBRIAND

sliced tenderloin, red wine demi-glace ~ \$160 per person

LAMB CHOPS

Brazilian marinade, mint-chimichurri ~ \$170 per person

PORK TENDERLOIN

Tuscan marinade, grilled, red pepperonata ~ \$149 per person

~ Poultry ~

THE CARRIAGE HOUSE CHICKEN

parmesan egg coated, sundried tomato beurre blanc ~ \$136 per person

CHICKEN OSCAR

pan seared, asparagus, crab, lemon butter sauce ~ \$146 per person

FRENCHED CHICKEN BREAST

creamed spinach ~ \$144 per person

CHICKEN MARSALA

cremini mushroom, marsala demi-glace ~ \$141 per person

STUFFED CHICKEN BREAST

fontina, prosciutto, spinach ~ \$152 per person

DUCK

carrot ginger puree, blueberry compote,
cherry ginger glaze ~ \$168 per person

~ Seafood ~

LOBSTER TAIL

butter poached, drawn butter, charred lemon ~ MP

ATLANTIC COD

imperial crab crusted, lemon butter caper sauce ~ \$166 per person

MAHI MAHI

grilled, pineapple salsa, soy butter sauce ~ \$150 per person

CHILEAN SEABASS

pan seared, pickled fennel, tomatoes, capers,
beurre blanc ~ MP

HALIBUT

pan seared, tomato-fennel confit, balsamic glaze ~ \$162 per person

STUFFED FLOUNDER

crab imperial, lemon beurre blanc ~ \$157 per person

MARYLAND STYLE CRAB CAKES

roasted corn salsa, romesco cream ~ \$178 per person

HERB CRUSTED SALMON

tomato-cucumber dill salsa, lemon beurre blanc ~ \$150 per person

MISO SALMON

red miso glaze, cucumber-daikon slaw, sesame seed ~ \$154 per person

~ Plant Based ~

WILD MUSHROOM RISOTTO

mascarpone, fine herbs

ROASTED CAULIFLOWER STEAK

roasted tomato-fennel confit, balsamic glaze

VEGETABLE CURRY

zucchini, squash, carrots, basmati rice

CHICKEN PICATTA

lemon caper sauce

VEGETABLE LASAGNA

chef's selection of vegetables, pomodoro sauce

 = Gluten Free

~ Duets ~

Guests will be served each a tasting portion of the duo selected. Inquire about pricing.

All entrees are prepared with our Chef's selection of seasonal vegetables and starch.

Final Entree Counts due Twelve (12) days before wedding date.

Upgrades are available upon request at an additional cost per person.

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.

Wedding Cake



(Included)

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 Marble Cake Flavors and Vanilla or Chocolate Buttercream, Fudge and Cream Cheese Filling with Vanilla or Chocolate Buttercream Icing.



Smooth



Raked



Diagonal Raked



Scraped



Single Dots



Spackled

(Enhanced Examples)



Viennese Table Enhancement



Chef's 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
- 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 Cappuccino Mousse and Chocolate Croquant * 

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

(*) Contains Almond Flour ~  Gluten Free

\$10 per person

Dessert Enhancements

ICONIC ICE CREAM & GELATO BAR

chocolate, vanilla, strawberry, assorted gourmet gelato flavors, M&M's, crushed Oreo cookie, gummy bears, mini marshmallows, sprinkles, maraschino cherries, fresh baked cookies, waffle cones, waffle bowls, cake cones ~ \$12 per person

DULCE CHOCOLATE FOUNTAIN

warm milk chocolate, pound cake, marshmallows, pretzel sticks, melon, bananas, strawberries ~ \$10 per person

ROAST YOUR OWN S'MORES

large marshmallows, graham crackers, chocolate squares, chocolate bars, strawberries, bananas, caramel sauce ~ \$10 per person

CANNOLI BAR

plain and chocolate dipped cannoli shells; cannoli filling; assorted toppings: mini chocolate chips, sprinkles, mini m&m's, chopped pistachio, strawberry crunch, crushed hazelnuts. ~ \$12 per person

BOARDWALK STATION

assorted iconic boardwalk sweets, candy bars, jelly beans, saltwater taffy, cotton candy, funnel cake, fresh lemonade ~ \$14 per person

Additional Station Enhancement will require an attendant fee of \$150



Spirits

FIVE HOUR BAR

\$150 Bartender Fee (1 per 75 guests)

CHAMPAGNE TOAST

Complemented with a Succulent Strawberry Garnish

DELUXE BAR

Unlimited Consumption

SPIRITS

Steel Blu Vodka, Tito's, Cuervo, Tanqueray, Bacardi Silver, Captain Morgan, Malibu, Jim Beam Bourbon, Dewars, Seagrams VO, Jack Daniels, Southern Comfort, Kahlua, Apple Schnapps, Peach Schnapps, Sweet Vermouth, Dry Vermouth & Triple Sec. Complemented with a full host of mixers.

IMPORTED AND DOMESTIC BEER

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

WINE

House Wine: Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Grigio, Pinot Noir & Sauvignon Blanc

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.

ICONIC BAR ENHANCEMENTS

LUXURY SPIRITS

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

Steel Blu Lemon, Steel Blu Orange, Ketel One, Patron Silver Tequila, Beefeater (Gin), Bombay Sapphire, Brugal Anejo (Rum), Knob Creek, Maker's Mark, Johnnie Walker Black, Crown Royal, Jameson, Courvoisier, High Noon Seltzers: Peach, Pineapple, Black Cherry, Sun Cruisers: Lemonade, Iced Tea

\$10 per person

MARTINI ICE LUGE

A skillfully carved personal Ice Sculpture with a spirit luge for a cool refreshment during Cocktail Hour. \$700

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. \$6 per person

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. \$11 per drink

CAPPUCCINO & ESPRESSO

\$4 per drink

Late Night Snack Menu



CHEESE STEAK STATION

Sliced rib eye, chopped chicken, cheez whiz, sliced tomatoes, sauteed onions, banana peppers, cherry peppers, shredded lettuce, seeded baguette ~ \$9 per person

BREAKFAST SANDWICH & TOTS

English muffins, egg patty, American cheese
choice of meat | bacon, sausage, pork roll
\$7 per person

THE DONUT HOLE WALL

assorted donut holes served in a to go charcuterie cup
(flavors to include: plain, chocolate, powder dusted, blueberry glazed) \$10 per person

POPCORN STATION

freshly popped popcorn, assorted popcorn flavorings, seasonings
\$5 per person

PHILADELPHIA SOFT PRETZEL "TO GO"

trio of mustards: spicy, brown and yellow
\$5 per person

PIZZA TO-GO

thick cut Sicilian, cheese, pepperoni, ricotta and broccoli
\$7 per person

Attendant Fee of \$150.00 required for each additional Late Night Station Enhancement

Reception Extras

ADDITIONAL HOUR OF RECEPTION AND OPEN BAR \$12.5 per person

LINEN ENHANCEMENTS

ULTIMATE COCKTAIL HOUR LINEN PACKAGE

Damask Linen (White and Ivory) with bows \$400 - Chiavari Chairs \$250

Pintuck/Crush Linen (Assorted Colors) with bows \$500 - Chiavari Chairs \$250

DECORATIVE RECEPTION TABLE LINENS ~ Available in a variety of fabrics and colors. \$22 each and up

DECORATIVE RECEPTION COLORED NAPKINS \$1 per place setting and up

DECORATIVE TABLE RUNNERS ~ Available in a variety of fabrics and colors. \$12 each

CHARGERS: GOLD OR SILVER \$1 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 \$125

CHIAVARI CHAIRS - For Cocktail Hour or Ceremony

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, Grand Savannah \$225 Partial, \$295 Full

Stage and Balcony \$60 Additional

VOTIVE CANDLE PACKAGES

Cocktail Hour Package. \$45

Votives lining the Foyer Staircase. \$195

Votives lining the Grand Savannah Staircases and Balcony. \$250

Ultimate Votive Package including Foyer and Grand Savannah. \$325

FOYER STAIRCASE FABRIC DRAPERY

White fabric draped on our foyer staircase. \$295

SPECIALTY AMENITIES

SET OF 2 WINE BARRELS \$250 ~ **ARCHES** \$250 and up

VENDOR MEALS \$45 ~ **CHILDREN'S MEALS** (Ages 3-12) Chicken Tenders and Fries \$45

VALET \$150 Each Attendant

CEREMONY

\$8.95 per person 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.