

# The CLARIDGE Hotel



## Claridge Tradition

## *INTRODUCTION AND HISTORY*

You are embarking on a journey that will change your entire life. One of the most important aspects of that journey will be your Wedding Ceremony and Reception. It must be perfect - a grand beginning for your new life together. Because you want perfection, you have come to The Claridge Hotel.

Rest assured, you have made the right decision.

The Claridge Hotel, once known by its 1929 nickname “Skyscraper by the Sea”, radiates a breathtaking Manhattanesque design situated in the prime center of the Atlantic City’s boardwalk. This historic landmark stands out from its near environment and remains one of the last remaining architectural masterpieces from the Boardwalk Empire Era.

This sumptuous Atlantic City wedding celebration will create memories you’ll treasure forever. The five-hour cocktail reception and seated dinner offer a sense of luxury, romance and glamour – setting the style for your future together.

The Claridge Tradition Wedding Package inclusions are outlined below and are available year-round on available dates:

- Wedding Coordinator who will assist with all wedding details along with the banquet team
- Wedding Concierge
- Five hour open premium bar
- Eight butler passed hors d’oeuvres
- Five display stations at the cocktail reception
- Salad course, intermezzo course with choice of three entrees
- Custom designed wedding cake
- Champagne toast, coffee and tea with dinner
- Complimentary Wine Service with Meal
- Chiavari chairs, wedding linens and overlay
- Bartenders, coat room and restroom attendants for the evening
- Service staff and banquet captain will provide your guests with formal white glove service
- Complimentary two-night stay in one of our wedding suites for the couple
- Bridal preparation suite
- Additional location for cocktail hour
- Special discounted room rates for overnight guests
- Receive Radisson Rewards Points with package purchase
- Newlywed turndown amenity
- Complimentary menu tasting for up to four guests
- Discounted one-year anniversary stay in one of our wedding suites
- Picture of the happy couple display on digital billboard on the Atlantic City expressway
- Complimentary generic welcome bag distribution at check in
- Digital directions
- Votive candles, decorative ceremony arch, card holder
- Self-Parking Complimentary
- Valet Parking at \$5 per Car per night

All Pricing Subject to 22% Service Charge and Applicable Sales Tax.  
Menu Items and Pricing Subject to Change Without Notice.

## COCKTAIL HOUR

### INTERNATIONAL CHEESE DISPLAY

- Aged Cheddar, Swiss, Pepper Jack, Provolone, Goat Cheese. Stilton Bleu Cheese and Gouda
- Tropical Fresh Fruit and Berries
- Dried Fruit and Nut Assortment
- Bread Display with Mustards and Dipping Sauces

### RAW BAR DISPLAY WITH ICE SCULPTURE

#### (Chef Attendant to Prepare)

- Fresh Shucked Clams and Oysters
- Jumbo Cocktail Shrimp
- Cocktail Crab Claws & Oyster Shooters
- Peppered Vodka Cocktail Sauce, Mignonette Sauce, Spicy Cajun Remoulade
- Lemon and Lime Wedges

### TAPAS BAR

- Marinated Vegetables, Peppers, Artichoke and Tomato
- Mushrooms, Beans, Pepperoncini
- Cerignola, Gaeta and Mediterranean Olives
- Charcuterie Platter Assortment of Dry Aged Salami, Chorizo, Ham and Sausage
- Marinated Shrimp, Calamari, Octopus, Anchovies, Sardines and Mussels

### RISOTTO BAR

#### (Chef Attendant to Prepare Upon Request)

- Jumbo Lump Crab & Shrimp
- Smoked Ham & Smoked Bacon
- Petit Peas, Fresh Tomato, Green Onion, Portobello Mushroom, Fresh Parmesan
- Presented in a Martini Glass

### CARVING STATION

#### (Select One)

- Pepper Crusted NY Sirloin – Cognac Peppercorn Sauce
- Roast Whole Tenderloin of Beef – Choice of Béarnaise OR Bordelaise Sauce
- New Zealand Rack of Lamb – Rosemary Jus Lie
- Roast Prime Rib of Beef – Horseradish Mustard Cream
- All with Mini Rolls

*\*\*Attendant Included in Action Stations*

*\*\*Cocktail Reception Meal Service is One Hour*

## COCKTAIL HORS D'OEUVRES

### COLD HORS D'OEUVRES

- Foie Gras Mousse on Plum Wedges
- Smoked Duck, Cumberland Sauce on Whole Grain Rounds
- Caviar Deviled Eggs
- Pastrami Salmon, Crème Fresh, Dill on Pumpnickel Rounds
- Goat Cheese Crostini, Sundried Tomato and Basil
- Sesame Crusted Tuna, Pickled Seaweed on Japanese Spoons
- Arcienne Mustard Glazed Lobster Salad on Artichoke Bottoms
- Mandarin Chicken and Macadamia Nut on Wheat Berry
- Whipped Gorgonzola and Bacon Crostini
- Brie and Raspberry on Walnut Raisin Crostini
- Goat Cheese and Fig Jam Tart
- Roast Beef and Cornichon with Horseradish Cream
- Parma Ham and Melon

### HOT HORS D'OEUVRES

- Thai Chicken Satay, Hoisin Ponzu and Sauce
- Curried Chicken Satay, Major Grey's Chutney
- Beef Satay, Cucumber Yogurt, Black Pepper Dip
- Fried Long Stem Artichokes, Garlic Mascarpone Cream
- Lobster Spring Rolls, Sweet Chili Sauce
- Mini Beef Wellington in Puff Pastry
- Maryland Jumbo Lump Crab Cake, Old Bay Mayonnaise
- Almond Coated Chicken Tenders, Plum Sauce
- Maui Shrimp, Chili Paste Coconut Milk
- Braised Short Rib Wrapped in Applewood Smoked Bacon
- Wild Salmon Satay, Lime Cilantro Marinade
- Butter Pecan Shrimp

*\*\*Selection of Eight*

*\*\*Cocktail Reception Meal Service is One Hour*

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## COCKTAIL HOUR ENHANCEMENTS

### SUSHI STATION

- An Assortment of California Rolls, Spicy Tuna, Vegetable Rolls
  - Japanese Delicacies
  - Pickled Ginger, Wasabi and Soy Sauce
- (Based on 3 pieces, per person)

### PAN ASIAN STIR FRY STATION

(Select One)

**Chef Attendant to Prepare Upon Request**

- General Tso's Chicken
- Ginger Lemon Chicken with Asparagus
- Chicken and Broccoli
- Shrimp with Snow Peas, Garlic, Oyster Sauce
- Spicy Orange Crispy Beef
- Vegetable Lo Mein

### CRAB CAKE STATION

**Server Attendant to Assemble**

- Mini Crab Cakes Served on Brioche Slider Rolls
- Romo Tomatoes, Micro Grans, Pickled Red Onion, Old Bay Remoulade

### SOUP SHOOTER STATION

(Select One)

**Server Attendant to Assemble**

- Cognac Laced Lobster Bisque
- Butternut Squash with Crème Fraiche
- Served with Mini Rolls

### PASTA STATION

**Prepared by Chef Attendant**

- Pasta: Tri Color Tortellini and Penne Pasta
- Sauce – Choice of Two: Alfredo, Pomodoro, Walnut Lemon Pesto, Vodka Rosa, Mushroom Truffle

## **COCKTAIL ENHANCEMENTS CONTINUED**

### **FONDUE STATION**

- Cheddar and Bacon Fondue & Skewered Focaccia Bread

~OR~

- Gorgonzola Fondue with Apples and Raisins with Skewered Pumpernickel Bread

### **MASHED POTATO BAR & POTATO SKINS**

- Potato Skins and Mashed Potatoes
- Sautéed Mushrooms, Caramelized Onions, Broccoli Florets
- Chopped Bacon, Shredded Cheddar and Mozzarella Cheese, Sour Cream

### **TACO STATION**

- Soft Flour Tortillas
- Seasoned Ground Beef, Salsa, Sour Cream
- Salsa, Diced Tomato, Shredded Lettuce, Cheddar Cheese

### **MACARONI & CHEESE BAR**

- Three Cheese Mac and Cheese
- Beef Short Ribs
- Lobster Meat
- Chopped Bacon & Smoked Ham
- Stewed Tomatoes, Sautéed Mushrooms, Sliced Jalapeno Peppers

## DINNER SALADS

### SALAD COURSE

(Select One)

#### FARM FRESH

Bibb and Mache Lettuce with Heirloom Tomatoes and Chevre Goat Cheese, Citrus Dressing

#### ADRIATIC

Radicchio, Arugula, and Romaine with Pine Nuts, Caper Balsamic Dressing

#### HARVEST

Baby Spinach, Roasted Beets, Goat Cheese, Toasted Walnuts, Tear Drop Tomatoes, Walnut Lemon Vinaigrette

#### CAPRESE

Tomato, Fresh Mozzarella, Sweet Basil, Olive Oil

#### MARSEILLES

Frisse and Arugula Salad, Grilled Asparagus and Shaved Asiago Cheese, Aged Balsamic Dressing

#### TROPICAL

Baby Spinach with Port Wine Pears, Macadamia Nuts, Candied Ginger, Strawberry Vinaigrette

#### ROMANESCO

Grilled Romaine, Shaved Parmesan Cheese, Marinated Heirloom Tomatoes, Creamed Roasted Garlic Parasang Dressing

#### INTERMEZZO

Lemon Sorbet ~OR~ Raspberry Sorbet

**DINNER ENTREES – SELECT UP TO THREE ENTREES**

**CHICKEN ENTRÉE**

**VALENCIA**

Stuffed with Parma Ham and Fontina Cheese, Over Wilted Spinach, Basil Rosa Cream

**HUNTSMAN**

Sautéed Artichoke, Scallion, Porcini Mushroom. Tarragon Ju Lie

**ALSACIAN**

Sautéed Chanterelles, Shallots, Riesling Demi

**ROSSINI**

Foie Gras and Truffle Filled, Madera Wine Reduction

**NANTUA**

Sautéed Crabmeat, Sherried Lobster Cream Sauce

**NORTHWEST**

Oyster and Black Trumpet Mushrooms, Napa Valley Merlot Sauce

**DUCK ENTRÉE**

**PENROSE**

Braised Fennel, Sweet Potato Puree, Black Currant Cassis Sauce

**A LA ORANGE**

Caramelized Orange Sauce, Wild and Long Grain Rice

*Entrees are served with fresh rolls and butter. Chef's selection of Seasonal Vegetables and Starch. Meal Counts are due six weeks in advance. When offering three entrée choices, The Claridge Hotel will charge the highest price of the selected three.*

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## **FISH ENTRÉE**

### **COULIBIAC OF SALMON**

Folded in Puff Pastry, Dill and Caramelized Onions, Dill Cream Sauce

### **SESAME CRUSTED AHI TUNA**

Stir Fry Bok Choy, Ginger Lemon Glaze

### **GULF SNAPPER PONTRATRIN**

Lightly Sautéed, Rock Shrimp, Toasted Almonds, Lemon Butter

### **DOVER SOLE**

Filled with Lobster Mousse, Champagne Butter Sauce

### **SWORDFISH MARSAILLES**

Grilled, Braised Fennel and Leek, Saffron Broth

### **CHILEAN SEA BASS**

Crumb Topping, Lemon Grass and Thyme Sauce

### **PECAN CRUSTED HALIBUT**

Plantains, Pineapple Chutney, Key Lime Sauce

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## **MEAT ENTRÉE**

### **CERTIFIED ANGUS BEEF FILET MIGNON**

Choron Sauce, Passed Table Side

### **CERTIFIED ANGUS NY STRIP STEAK**

Madagascar Green Pepper Sauce

### **BONE IN RIB EYE STEAK**

Cipollini Onions, Madera Wine Sauce

### **COLORADO RACK OF LAMB**

Rosemary and Red Zinfandel Sauce

### **BISON STRIP STEAK**

Bordelaise Sauce

### **VEAL STEAK**

Morrel Mushroom, Cognac Cream Sauce

## **DUETS**

### **PETIT FILET & MACADEMIA CRUSTED HALIBUT**

Chive Butter Sauce

### **NY STRIP STEAK & JUMBO GRILLED PRAWNS**

Stilton Cheese, Merlot Sauce

### **PETIT FILET & POACHED LOBSTER**

Drawn Butter

### **RACK OF LAMB & SEARED DAY BOAT SCALLOPS**

Port Wine Butter Sauce

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**VEGETARIAN & VEGAN ENTREE**

Available Upon Request

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**DESSERTS****WEDDING CAKE**

Historical Elegance meets Modern Perfection when designing your custom Wedding Cake. Our creative and artistic partners will ensure your vision comes to life.

**VIENNESE TABLE**

- Chefs Selection of Miniature Pastries
- Cakes, Pies, and Tarts,
- Miniature Peanut Butter and Jelly Sandwiches
- Miniature Ice Cream Sandwiches
- Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**STATION STYLE DESSERT ENHANCEMENTS****BELGIAN WAFFLE & ICE CREAM STATION**

- Vanilla Ice Cream & Chocolate Sauce
- Whipped Cream & Nuts
- Assorted Toppings
- Freshly Made Belgian Waffles
- Server Attendant \*\*

**BANANAS FOSTER STATION**

- Vanilla Ice Cream
- Sautéed Bananas
- Rum, Butter, Brown Sugar
- Banana Liqueur
- Chef Attendant \*\*

*\*\* Additional Station Enhancement will require an attendant fee*

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**CHOCOLATE RIVER**

- Dark Chocolate
- Milk Chocolate
- White Chocolate
- Skewers of Fresh Strawberries, Pineapple, Cantaloupe, Honeydew
- Pretzels, Marshmallows, Graham Crackers, Rice Crispy Treats, and Cannoli Shells
- Server Attendant \*\*

**MINI DONUT STATION**

- Sugar, Glazed and Powder Donuts
- Served with Chopsticks in Asian Food Containers

**MINI ICE CREAM CONE DISPLAY**

- Chocolate, Vanilla, Strawberry – Choice of Two
- Server Attendant Included

**CHEESECAKE LOLLIPOPS**

- Tiramisu
- Cookies and Cream
- Raspberry
- Key Lime

**INTERNATIONAL COFFEE BAR**

- Freshly Brewed Coffee
- Whipped Cream
- Chocolate Shavings
- Cinnamon & Sugar Sticks
- Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Tia Maria, and Sambuca
- Server Attendant \*\*

*\*\*Additional Station Enhancement will require an attendant fee*

**LATE NIGHT****LATE NIGHT ENHANCEMENTS**

(Served in the VUE)

**ANGUS BEEF SLIDER STATION**

Cheddar Cheese, Caramelized Onion, Bacon, Mini Kaiser Slider Roll, Condiments

- Server Attendant \*\*

**BREAKFAST SANDWICHES**

- Ham, Egg & Cheese on a Biscuit
- Bacon, Egg, & Cheese on a Croissant
- Sausage, Egg & Cheese on an English Muffin
- Breakfast Burritos

**GRILLED CHEESE AND TOMATO SOUP**

Triangle Grilled Cheese Slices and Tomato Soup Shooter

**CHICKEN TENDERS, SAUCES AND DIPS**

- Bacon Ranch, Bleu Cheese, Chipotle Mayonnaise
- Hot Sauce, Wing Sauce, Siracha Ketchup
- Celery Sticks

**PRETZEL BITES**

Warm Cheese Sauce, Trio of Mustards

**COLD SLICED NEW YORK STYLE PIZZA**

Cheese and Tomato Thin Sliced Pizza

**MINI ICE CREAM CONE DISPLAY**

- Chocolate, Vanilla, Strawberry – Choice of Two
- Server Attendant Included

*\*\*Additional Station Enhancement will require an attendant fee*

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**BAR & WINE**

**FIVE HOUR HOSTED PREMIUM BRAND BAR**

Unlimited Consumption

**SPIRITS**

VODKA – Kettle One

GIN – Tanqueray

RUM – Captain Morgan

SCOTCH – Johnny Walker Black

WHISKEY – Jack Daniels

TEQUILA – Patron

BEER – Miller Lite, Bud Lite and Heineken

WINE – Canyon Ranch Chardonnay, Canyon Ranch Merlot

Complimentary Wine Service with Dinner

Complimentary Champagne Toast

Personalized Signature Drink

Cigar and Whiskey Bar – **In The VUE for One Hour**

**WINE LIST****White Wine**

Clean Slate Riesling (Germany)  
 Stella Pinot Grigio (Italy)  
 Leyda Sauvignon Blanc (Chile)  
 Massaya Rose (Lebanon)  
 Chasing Lions chardonnay (CA)  
 Wolfer Estate Chardonnay (NY)  
 Zardetto Prosecco (Italy)  
 Frog's Leap Sauvignon Blanc (CA)  
 Emmolo Sauvignon Blanc (CA)  
 Mer Soleil Silver Chardonnay (CA)  
 Frog's Leap Chardonnay (CA)  
 Duckhorn Chardonnay (CA)  
 Rombauer Chardonnay (CA)  
 Pine Ridge Chardonnay (CA)  
 mer Soleil Santa Lucia Chardonnay (CA)  
 Catena Atena Alta Chardonnay (CA)  
 Shafer Red Shoulder Chardonnay (CA)  
 Pahlmeyer Chardonnay (CA)  
 Conundrum White Blend (CA)  
 Tiefenbrunner Turmhof Sauvignon Blanc (Italy)  
 Domaine Hippolute Reverdy Sancerre (France)  
 Suguin Manuel Pouilly-Fuisse (France)  
 Domaine Defaix 1er cru de Lechet Chablis (France)  
 Domaine Jean Chartron Chassagne (Montrachet)

**Red Wine**

d'Arenberg Stump Jump Shiraz (Australia)  
 Bujanda Tepranillo (Spain)  
 Gravelly Ford Pinot Noir (Ca)  
 Castle Rock Cabernet Sauvignon (CA)  
 Catena Malbec VistaFlores (Argentina)  
 Twenty Bench Cabernet Sauvignon (CA)  
 Ministry of the Vinterior Pinot Noir (CA)  
 Gueissard Petit Gueissard Rose (France)  
 Caymus Napa Cabernet Sauvignon (CA)  
 Duckhorn Cabernet Sauvignon (CA)  
 Frog's Leap Cabernet Sauvignon (CA)  
 Pine Ridge Cabernet Sauvignon (CA)  
 Rombauer Cabernet Sauvignon (CA)  
 Canvasback Cabernet Sauvignon (WA)  
 Seven Hills Cabernet Sauvignon (WA)  
 Brown Family Cabernet Sauvignon (WA)  
 Conundrum Red Blend (CA)  
 Shafer Merlot (CA)  
 Seghesio Old Vine Zinfandel (CA)  
 Belle Glos Las Alturas Pinot Noir (CA)  
 Archery Summit Pinot Noir (OR)  
 Longboard Pinot Noir (CA)  
 Adelsheim Pinot Noir (OR)  
 Vieux Telegraphe Chateauneuf-du-Pape (France)  
 Zenato Amarone (Italy)  
 Altesino Brunello di Montalcino (Italy)  
 Ceretto Barolo (Italy)  
 Castellare Chianti Classico Reserva (Italy)

**Champagne**

Veuve Clicquot France  
 Moet Chandon (France)

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## RECEPTION ENHANCEMENTS

### GROOM LOUNGE

Three Complimentary Bottles of Champagne Included for up to 10 Guests

### ADDITIONAL HOUR OF RECEPTION

### UPGRADED LINEN

Available in a variety of colors and fabrics

### DECORATIVE OVERLAYS

Gold Sheer with Rose Gold Floral

### LINEN CHAIR COVER WITH BOWS

Available in Black, White or Ivory with choice of color for bow

### AMBIENT LIGHTING

Up lighting placed in ballroom with choice of color

## CERMONY

The Claridge Hotel features indoor and outdoor ceremony sites complete with elegant backdrops. The ceremony fee includes white garden chairs, sound system with microphone and speaker, complimentary water station with infused fruit and staff for ceremony orchestration.

Beach Ceremony (including all city permits and fees)

Brighton Park

Art Gallery, Main Ballroom, Ocean View, Southampton



**REHEARSAL DINNER – PLATED****SALAD****(Choice of One)**

- Soup du Jour
- Fresh Greens, Roasted Beets, Pecans, Goat Cheese, Balsamic Vinaigrette
- Baby Greens, Cucumber, Tomatoes, Shredded Carrots, Candied Walnuts, Dijon Tarragon Honey Dressing
- Classic Caesar, Crisp Romaine, Croutons, Parmesan Cheese, Caesar Salad Dressing

**ENTRÉE****(Choice of One)**

- Vegetable Strudel, Grilled Vegetables in Puff Pastry, Roasted Red Pepper
- Chicken Piccata Milanese, Lemon Sauce
- Chicken Stuffed with Spinach & Mushroom, Chardonnay Wine
- Cider Glazed Pork Loin, Sautéed Apples & Sultanas, Calvados
- Honey Mango Glazed Salmon, Pineapple Cilantro Salsa
- Pan Seared Gulf Snapper, Braised Leeks, Tomato Confit
- 12oz Grilled NY Strip, Roast Pearl Onions, Red Wine Sauce
- Breast of Chicken & Roast Salmon Filet, Tomato Basil Cream Sauce
- 8oz Filet of Beef, Forest Mushrooms, Cabernet Wine Demi
- Filet and Crab Stuffed Shrimp, Sauce Béarnaise

**DESSERT****(Choice of One)**

- Carrot Cake
- Cheese Cake with Berries
- Triple Layered Chocolate Cake

*\*\*All Dinners include Seasonal Starch, Vegetable, Fresh Rolls, and Butter, Coffee, Tea, Decaf*

**REHEARSAL DINNER - BUFFET****SOUP AND SALAD**

- Tuscan Bean Soup or Escarole Soup
- Caesar Salad
- Caprese Salad with Aged Balsamic

**PASTA****(Select One)**

- Penne, Grilled Chicken, Peas and Rosa Sauce
- Gemeli, Roasted Peppers, Olives, Artichokes, Garlic, Basil, Capers, Red Onion and Basil Aioli

*Served with:*

Broccoli Rabe with Roasted Garlic

Roasted Zucchini, Squash, Tomato and Onion with Fresh Herbs

Fresh Rolls and Butter

**BUFFET ENTREES****(Select Three)**

- Chicken Parmesan
- Spinach and Ricotta Stuffed Chicken Breast
- Salmon Florentine
- Sweet Italian Sausage, Peppers and Onions
- Rosemary Roasted Pork Loin, Artichokes and Roasted Tomatoes
- Flounder, Capers, Tomato, Olives, White Wine and Garlic
- Grilled Sirloin, Traditional Seasonings, Mushroom Demi

**DESSERT**

- Tiramisu
- Cannoli

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

*\*\*Buffet Meal Service is Two Hours*

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**REHEARSAL DINNER - BUFFET****SOUP OR SALAD****(Select Two)**

- Potato Leek Soup
- Minestrone
- Soup du Jour
- Spinach Salad
- Garden Salad

**BUFFET ENTREES****(Select Two)**

- Salmon Mediterranean
- Pan Seared Tarragon Chicken
- Grilled Chicken Breast, Cilantro Mango Salsa
- Medallions of Beef Tenderloin, Cabernet Glaze
- Sliced NY Sirloin, Root Vegetables and Onions
- Roast Pork Loin, Apricot Dijon Glaze

**ACCOMPANIMENTS****(Select Two)**

- Fingerling Potatoes
- Asparagus
- Maple Glazed Carrots
- Yukon Mashed Potatoes
- Rice Pilaf
- Brussel Sprouts
- Zucchini with Sautéed Tomatoes
- Broccoli Polonaise

**CARVED SELECTIONS****(Select One)**

- Boneless Breast of Turkey
- Prime Rib
- Cedar Planked Barbequed Salmon

**DESSERT****(Select Three)**

- Carrot Cake
- Cheesecake with Berries
- Triple Layered Chocolate Cake
- Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

*(Buffet Meal Service is Two Hours)*

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## REHEARSAL DINNER – FAMILY STYLE

### SALAD

#### (Choice of One)

- Radicchio, Arugula & Romaine, Toasted Pine Nuts, Capers, Red Onion, Balsamic Dressing
- Baby Spinach, Arugula, Julienne Beets, Teardrop Tomatoes, Toasted Walnuts, Tarragon Honey Mustard Dressing
- Classic Caesar, Crisp Romaine, Croutons, Parmesan Cheese, Caesar Salad Dressing

### PASTA

#### (Choice of One)

- Penne Rosa, Peas and Smoke Ham
- Gemeli Pasta Alfredo
- Rigatoni, Basil Marinara

### ENTREES

#### (Choice of One)

- Oven Roasted Salmon over Braised Fennel, Pernod Cream Sauce
- Chicken Breast, Sautéed Mushrooms, Madera Wine Sauce
- Grilled Sliced Sirloin, Orange and Cilantro Demi

### DESSERT

#### (Choice of One)

- Claridge Cannoli
- Tiramisu Squares
- Raspberry Cheesecake Bites

*\*\*All Dinners include Seasonal Starch, Vegetable, Fresh Rolls, and Butter, Coffee, Tea, Decaf*

## HAPPILY EVER AFTER BRUNCH

(25 Guest Minimum)

### BREAKFAST FAVORITES

- Orange, Cranberry and Apple Juice
- Fresh Sliced and Whole Fruit
- Scrambled Eggs
- Applewood Smoked Bacon and Country Style Sausage
- Chef's Choice of Challah French Toast, Pancakes OR Waffles
- Breakfast Potatoes with Peppers and Onions
- Fresh Baked Muffins, Danish and Croissants
- Bagels with Cream Cheese, Butter and Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### ENHANCEMENTS

#### OMELET STATION

- Mushrooms
- Peppers, Onions, Tomatoes
- Swiss and Cheddar Cheese
- Ham and Bacon

*Attendant Required (25 guest minimum)*

#### Mimosa Bar

#### Bloody Mary Bar

*\*\*Buffet Meal Service is Two Hours*

## HAPPILY EVER AFTER BRUNCH

(25 Guest Minimum)

### BREAKFAST FAVORITES

- Orange, Apple, Cranberry, and Grapefruit Juice
- Fresh Sliced Seasonal Fruits
- Assorted Yogurts and Cereals
- Danish and Muffins
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Scrambled Eggs
- Applewood Smoked Bacon, Breakfast Sausage Links and Breakfast Potatoes with Peppers and Onions
- Waffles with Warm Maple Syrup

### OMELET STATION

- Mushrooms
- Peppers, Onions, Tomatoes
- Swiss and Cheddar Cheese
- Ham and Bacon

*Attendant Required (25 guest minimum)*

### ENTREES

- Chicken Marsala, Forest Mushrooms, Marsala Demi
- Oven Roast Salmon, Roasted Tomatoes, Lemon Buerre Blanc

### SIDES

- Fresh Seasonal Vegetables
- Rice Pilaf

### Desserts

Selection of Cakes, Tortes and Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

*\*\*Buffet Meal Service is Two Hours*

**PAYMENT ARRANGEMENTS**

An initial 25% deposit of the minimum revenue listed on your wedding contract is due upon the signing of the contract. A payment schedule will be outlined in your contract with the full balance due six weeks prior to your wedding by credit or debit card or certified check. Deposits are non-refundable and non-transferable. Wedding prices are subject to change and are not guaranteed until contracted.

**GUARANTEES**

Final Guest Count is due six weeks prior to your event. Minimum Guest Count will be included on your contract and is not subject to reduction.

**MENU CHOICES**

Menu selections are due three months prior to the event. When offering a choice of entrees to your guests, exact meal counts of each entrée must be provided six weeks in advance to the event. When offering two or three entrée choices, the Claridge Hotel will charge the highest price of the selections.

**TAX AND SERVICE CHARGE**

22% of all meeting charges, plus any applicable state or local tax, will be added to your account as a service charge. This service charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the event.

**SPECIAL MEAL REQUESTS**

Some guests may require a special meal due to an allergy, religious affiliation or personal choice. Please let your Wedding Coordinator know of any of these important requests prior to the wedding so that we can be properly prepared to serve these guests in a timely manner. All final meal counts or requests are due six weeks in advance to the event.

**CHILDREN'S MEALS**

Chicken Fingers and French Fries, Non-Alcoholic Beverages

**VENDOR MEALS**

Chef's Selections Chicken Entrée

**HOTEL ROOMS**

As a courtesy, the Hotel will offer up to thirty overnight room accommodations for your guests based on availability at a pre-determined group rate. Reservations will be made by your individual guests via the internet or by calling our reservations department. Check-in is 4:00 PM; Check-out is 11:00 AM. Please take that into consideration when deciding on the time of your wedding. The Claridge Hotel offers complimentary distribution of generic welcome bags provided from the host to guests on your wedding room block during check in.

**VENDORS**

It is the responsibility of hired professionals to contact the hotel with questions pertaining to their services no sooner than three months and no later than one week prior to wedding date. All vendors must comply with Hotel Policy, New Jersey state laws and provide appropriate proof of insurance.

**BALLROOM SPACE**

Ceremony space is reserved for a maximum of one hour prior to start time. Reception Ballrooms are reserved for a maximum of two hours prior to the start time. Cocktail Hour Ballrooms are reserved for a maximum of one hour prior to start time.

All Pricing Subject to 22% Service Charge and Applicable Sales Tax.  
Menu Items and Pricing Subject to Change Without Notice.