

The
CLARIDGE
Hotel



The Great Gatsby

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 Great Gatsby 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 call bar
- Six butler passed hors d’oeuvres
- Four 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
- Reception chairs and wedding linens
- Bartenders, coat room and restroom attendants for the evening
- Service staff and banquet captain will provide your guests with formal white glove service
- Complimentary one-night stay in one of our wedding suites for the couple
- 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 displayed 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 \$5 per Car per night
- Valet Parking at Prevailing Rate

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

COCKTAIL HOUR

MEDITERRANEAN STATION

- Mozzarella Balls, Roasted Red Peppers, Artichoke Hearts, Marinated Mushrooms, Cannellini Beans, Mediterranean Olives, Pepperoncini
- Calamari and Shrimp Salad
- Fresh Seasonal Sliced Fruit
- Bruschetta with Herbed Crostini
- Roasted Garlic Hummus with Pita Chips
- Dolmas and Dried Apricots
- Crudit  of Fresh Seasonal Vegetables with Chipotle Ranch Dip
- Selection of International Cheeses Garnished with Fresh Fruit served with Crackers and Dijon Mustard
- Platters of Italian Meats and Cheese to include Prosciutto, Genoa Salami, Aged Provolone

PASTA STATION

(Select Two)

(Combined with Mediterranean Station)

- Gemeli - Prosciutto in a Light Pesto Cream
- Ravioli - Cheese Ravioli with Garlic Cream Sauce and Saut ed Spinach
- Penne - Blush Alfredo with Grilled Chicken and Broccoli
- Genovese - Bowtie Pasta Tossed in a Light Garlic Sauce with Baby Shrimp and Sundried Tomatoes
- Rigatoni - Alfredo Sauce with Pancetta, Parmesan and Black Pepper

PAN ASIAN STIR FRY STATION

(Select One)

- 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
- Attendant Included**

CARVING STATION

(Select One)

- Roast Breast of Turkey – Cranberry Relish, Turkey Gravy, Mini Rolls
- Maple Cured Ham – Bourbon Honey Mustard Glaze, Mini Rolls
- Cedar Planked Barbequed Salmon – Chipotle Barbeque Sauce
- Attendant Included **

***Attendant Included in Action Stations*

***Cocktail Reception Meal Service is One Hour*

COCKTAIL HORS D'OEUVRES

COLD HORS D'OEUVRES

- Caprese Skewers with Basil Pesto
- Grilled Asparagus Wrapped with Parma Ham
- Smoked Salmon, Cream Cheese and Scallion on Rye Round
- Sesame Crusted Tuna, Pickled Seaweed and Wasabi Glaze on Miniature Spoon
- Boursin Cheese Puff Pastry
- Truffle Deviled Eggs
- 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

- Cocktail Franks in Blanket, Spicy Mustard
- Mini Crab Cakes, Cajun Remoulade
- Baby Lamb Chops on Sword Skewer
- Filet Mignon Tips Wrapped in Bacon
- Spanakopita
- Vegetable Dumplings, Soy Dipping Sauce
- Vegetable Spring Roll, Duck Sauce
- Chicken Cordon Bleu Puffs
- Coconut Shrimp
- Scallops Wrapped in Bacon
- Shrimp Wrapped in Bacon
- Assorted Quiche
- Mini Brie & Raspberry Puff
- Mini Chicken Enchiladas
- Truffle Mac & Cheese
- Cheesesteak Spring Rolls, Ketchup

***Selection of Six*

***Cocktail Reception Meal Service is One Hour*

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COCKTAIL ENHANCEMENTS

SEAFOOD DISPLAY

- Jumbo Cocktail Shrimp
- Cocktail Crab Claws
- Clams and Oysters on the Half Shell
- Peppered Vodka Cocktail Sauce
- Cajun Remoulade with Lemon and Lime Wedges

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)

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

COCKTAIL ENHANCEMENTS CONTINUED

MACARONI & CHEESE BAR

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

FLATBREAD STATION

- House-made Mini Flatbreads
- Arugula and Prosciutto
- Artichoke and Shitake Mushroom
- Brie and Portabella Mushroom
- Chorizo and Corn
- Buffalo Chicken

BAKED BRIE

- Toasted Almonds
- Orange and Raspberry Coulis

DIPS AND CHIPS

- Baba ghanoush
- Roasted Red Pepper Hummus
- Traditional Tzatziki
- Pico De Gallo
- Avocado and Corn Salsa
- Warm Tortilla Chips and Pita Chips

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

***Cocktail Reception Meal Service is One Hour*

DINNER SALADS**SALAD COURSE****(Select One)****MEDITERRANEAN**

Romaine, Tomatoes, Cucumbers, Kalamata Olives, Shaved Red Onion, and Feta Cheese with Balsamic Dressing topped served with Pepperoncini Peppers

CAESAR

Romaine with Lemon Parmesan Croutons and Shaved Parmesan Cheese, Creamy Caesar Dressing

ARUGULA

Baby Arugula, Shaved Fennel, Cherry Tomatoes, White Onion, Shaved Parmesan, and Sea Salt served with Balsamic Dressing

CLARIDGE

Assorted Greens, Mandarin Oranges, Sliced Almonds, Feta Cheese, and Grape Tomatoes served with a Creamy White Balsamic Dressing

SPINACH

Tomato, Mushrooms, Chopped Egg, Red Onion with Buttermilk Ranch Dressing

CAPRESE

Tomato, Fresh Mozzarella, Sweet Basil, Olive Oil

WEDGE

Crisp Iceberg Lettuce, Chopped Egg, Gorgonzola Cheese, Tear Drop Tomatoes, Balsamic Dressing

HARVEST

Baby Spinach, Julienne Roasted Beets, Toasted Walnuts, Goat Cheese, Honey Tarragon Dijon Dressing

INTERMEZZO

Lemon Sorbet ~OR~ Raspberry Sorbet

DINNER ENTREES – SELECT UP TO THREE ENTREES

CHICKEN ENTRÉE

PARMESAN

Grated Parmesan, Italian Bread Crumbs, Marinara Sauce

FRANCAISE

Sautéed in Egg Batter, Lemon Caper Sauce

ATHENIAN

Feta, Olives, Tomato, Basil, White Wine Lemon Sauce

VERONIQUE

Riesling Sauce, Sautéed White Grapes and Toasted Almonds

CHAMPAGNE

Stuffed with Spinach, Mushroom, Prosciutto, and Boursin Cheese, Served with White Wine Sauce

DI NAPOLI

Mozzarella Cheese, Plum Tomatoes, Fresh Basil on Top of Cheese Ravioli with a Blush Rosa Sauce

CHASSEUR

Forest Mushrooms, Caramelized Onion, Tomato, Cabernet Wine Sauce

DUCK ENTRÉE

PENROSE

Braised Fennel, Sweet Potato Puree, Black Currant Cassis Sauce

A LA ORANGE

Caramelized Orange Sauce, Wild and Long Grain Rice

FISH ENTRÉE

BUTTER CRUMB TOPPED TILAPIA

Tomato and Tarragon Blush Sauce

HERB CRUSTED SALMON

Sautéed Apples, Horse Radish Cream Sauce

SALMON FLORENTINE

Sautéed Spinach, Lemon Thyme Sauce

SOY GLAZED SALMON

Baby Bok Choy, Sesame Ginger Glaze

OVEN ROASTED SALMON

Bay Shrimp, Lobster Cream Sauce

PECAN CRUSTED GROUPE

Key Lime Sauce with Scallion, Julienne Vegetable

STUFFED FLOUNDER

Stuffed with Crabmeat, White Wine Lemon Sauce

ROASTED GULF SNAPPER

Olive Oil, Roasted Garlic, Tomato, Basil, White Wine Broth

PAN-SEARED GROUPE

Olives, Capers, Onion, Tomato, Basil

CRAB-CRUSTED SCALLOPS

Jumbo Scallops, Crab Imperial, Chardonnay Wine Sauce

MARYLAND CRAB CAKES

Jumbo Lump Crab Pan-Seared, Meyer Lemon Garlic Sauce

MEAT ENTRÉE

ROAST PORK LOIN

Sautéed Apples and Raisins, Calvados Brandy Sauce, Apple Walnut Stuffing

GRILLED SIRLOIN

Traditional Seasonings, Mushroom Demi

ROASTED PRIME RIB OF BEEF AU JUS

Creamy Horseradish

GRILLED RIB EYE STEAK

Finished with Merlot Demi

BRAISED BEEF SHORT RIBS

Caramelized Onions, Zinfandel Wine Sauce, Yukon Gold Mash

NEW ZEALAND RACK OF LAMB

Rosemary, Shiraz Demi

NY STRIP STEAK

Roasted Cipollini Onions, Cabernet Wine Demi Sauce

FILET MIGNON

Sautéed Wild Mushrooms, Roasted Shallot Demi

FILET MIGNON OSCAR

Jumbo Lump Crabmeat, Grilled Asparagus, Lemon Sauce

DUETS

SALMON & CHICKEN ROSA

Rosa Cream Sauce

SALMON & CHICKEN

Portobello Mushroom, Roquefort Cheese Sauce

GULF SNAPPER & CHICKEN

Key Lime Sauce, Grilled Pineapple

STUFFED FLOUNDER & CHICKEN

Cabernet Wine Sauce

FILET MIGNON & CRAB CAKE

Red Wine Glaze, Crab Cake, Chardonnay Sauce

FILET MIGNON & STUFFED SHRIMP

Red Wine Glaze, Crab Stuffed Shrimp, Lemon Butter Sauce

SURF & TURF

Filet Mignon, Roasted Lobster Tail with Drawn Butter

VEGETARIAN & VEGAN ENTREE

Available Upon Request

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.

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
- Freshly Made Belgian Waffles
- Server Attendant **

BANANAS FOSTER STATION

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

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 **

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

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 **

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 **

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

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

CIGAR AND WHISKEY BAR

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

BAR & WINE

FIVE HOUR HOSTED POPULAR BRAND BAR

Unlimited Consumption

SPIRITS

VODKA – Tito’s

GIN – Beefeater

RUM – Bacardi

SCOTCH – Dewar’s

BOURBON/WHISKEY – Jim Beam

TEQUILA – Jose Cuervo

BEER – Miller Lite, Bud Lite and Heineken

WINE – Canyon Ranch Chardonnay, Canyon Ranch Merlot

Complimentary Wine Service with Meal

Complimentary Champagne Toast

ADDITIONAL BEVERAGE OPTIONS

PREMIUM BAR

VODKA – Kettle One

GIN – Tanqueray

RUM – Captain Morgan

SCOTCH – Johnny Walker Black

WHISKEY – Jack Daniels

TEQUILA – Patron

Personalized Signature Drink

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 Vista Flores (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)

RECEPTION ENHANCEMENTS

BRIDAL PREPARATION SUITE AND GROOM LOUNGE

Three Complimentary Bottles of Champagne Included for up to 10 Guests

ADDITIONAL LOCATION FOR COCKTAIL HOUR

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

CHIAVARI CHAIRS

Available in Gold

AMBIENT LIGHTING

Up lighting placed in ballroom with choice of color

CEREMONY

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

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

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

DESSERT

- Tiramisu
- Cannoli

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

***Buffet Meal Service is Two Hours*

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
- 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.