

The
CLARIDGE
Hotel

The Speakeasy



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 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 Speakeasy 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
- Five-hour open popular brand bar
- Four butler passed hors d’oeuvres
- Two display stations at the cocktail reception
- Salad course with choice of two entrees
- Custom designed wedding cake
- Coffee and tea with dinner
- Chiavari chairs and wedding linens
- Bartenders, 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
- Bridal Preparation Suite
- Special discounted room rates for overnight guests
- Receive Radisson Rewards Points with package purchase
- Complimentary menu tasting for up to four guests
- Discounted one-year anniversary stay in one of our wedding suites
- Complimentary generic welcome bag distribution at check in

COCKTAIL HOUR

DOMESTIC AND IMPORTED CHEESE DISPLAY

Smoked Gouda, Chevre, Gruyere, Vermont Cheddar, Bleu, Port Salut and Brie, Garnished with Seasonal Fruits and Wafer Crackers

SEASONAL VEGETABLE CRUDITE

Elaborate display of hand carved crisp vegetables, decoratively arranged with flowering Kale, Red, Yellow and Green Bell Peppers, Carrots, Radishes, Broccoli and Cauliflower Florets, Black and Green Olives and Cherry Tomatoes, Ranch and Hummus Dip

COCKTAIL HORS D'OEUVRES

- Cocktail Franks in a Blanket
- Spanakopita
- Vegetable Dumplings
- Coconut Chicken
- Vegetable Spring Rolls
- Chicken Cordon Bleu Puffs
- Coconut Shrimp
- Chicken Parmesan Puff
- Mushroom Stuffed with Crabmeat
- Shrimp Cocktail Shooters
- Scallops wrapped in Bacon
- Shrimp wrapped in Bacon
- Assorted Quiche
- Clams Casino
- Brie & Raspberry Puff
- Mini Chicken Enchiladas
- Truffle Mac & Cheese
- Crab Claw Cocktail Shooters
- Cheesesteak Spring Rolls
- Mini Reuben
- Goat Cheese & Fig Jam Tart
- Sweet Potato Puffs

***Selection of Four Hors D'oeuvres*

***Cocktail Reception Meal Service is One Hour*

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

DINNER SALADS

SALAD COURSE

(Select One)

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- Balsamic Dressing

CLARIDGE

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

DINNER ENTREES – SELECT UP TO TWO ENTREES

Entrees are served with fresh rolls and butter. Chef's selection of Seasonal Vegetables and Starch

CHICKEN ENTREE

GARDENIER

Chicken Breast Stuffed with Grilled Vegetables and Boursin Cheese Pan-Roasted and Served with Lemon Pesto Beurre Blanc

CHAMPAGNE

French-Cut Chicken Breast Stuffed with Spinach, Mushroom, Prosciutto, and Boursin Cheese Pan-Roasted and Served with White Wine Buerre Blanc

ROSA

Chicken Breast Topped with Fresh Homemade Mozzarella Cheese, Plum Tomatoes, and Fresh Basil on Top of Cheese Ravioli with a Blush Rosa Sauce

FISH ENTRÉE

TILAPIA ORGANATO

Roasted with Roma Tomatoes Baked with Oregano, Breadcrumbs Shrimp, Roasted Tomato Sauce

SALMON FLORENTINE

Salmon Topped with Sautéed Spinach Served with Lemon Beurre Blanc

STUFFED FLOUNDER***

Stuffed with Crabmeat, White Wine Lemon Sauce

BEEF ENTREE

ROASTED PRIME RIB OF BEEF AU JUS

Served with Creamy Horseradish

ROAST PORK LOIN

Sautéed Apples and Raisins, with a Calvados Brandy Sauce over an Apple Walnut Stuffing

GRILLED RIB EYE STEAK***

Marinated and Grilled to Perfection, Finished with Merlot Demi

DUETS

SALMON & CHICKEN***

Portobello Mushroom, Roquefort Cheese Sauce

STUFFED FLOUNDER & CHICKEN***

Cabernet Wine Sauce

FILET MIGNON & STUFFED SHRIMP***

Red Wine Glaze, Crab Stuffed Shrimp, Lemon Butter Sauce

FILET MIGNON & CRAB CAKE***

Red Wine Glaze, Crab Cake, Chardonnay Sauce

****Additional Fee for Upgraded Selection*

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VEGETARIAN OR VEGAN ENTRÉE

Available Upon Request

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

- Chef's Selection of Miniature Pastries
- Cakes, Pies, and Tarts
- Freshly Brewed Coffee, Decaffeinated Coffee and Teas

CHILDREN'S MEALS

Chicken Fingers and French Fries, Non-Alcoholic Beverages \$25 PP

VENDOR MEALS

Chef's Selection Chicken Entrée \$50 PP

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.

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, Corona and Heineken

WINE – Canyon Ranch Chardonnay, Canyon Ranch Merlot

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

\$16 PP

Personalized Signature Drink \$3 PP

Wine Service with Meal \$10 PP

**Additional Options Available Upon Request

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CEREMONY

The Claridge Hotel features indoor and outdoor ceremony sites complete with elegant backdrops. The ceremony fee includes white garden chairs and staff for ceremony orchestration.

Beach Ceremony \$2,000 (including all city permits and fees)

VUE, Brighton Park \$1,500

Art Gallery, Main Ballroom, Ocean View, Southampton \$1,000

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 two 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 two 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 two 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.

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.