



THE BERNARDS INN
EST. 1907

ENCORE WEDDING RECEPTION

“Celebrating 100 Years of Gracious Hospitality”

“At the Bernards Inn, it is my mission to create a wedding day memory that you will cherish forever. From the hors d’oeuvre to the pastries and everything in between all of our cuisine is uniquely prepared for you and your guests.”

Corey W. Heyer, *Executive Chef*

27 Mine Brook Road, Bernardsville, NJ 07924 908-766-0002

Elegant Wedding Reception

The Cocktail Hour

Upon your arrival at the Bernards Inn,
your guests are warmly greeted with glasses of chilled Champagne
with your choice of fresh seasonal berry

Four Hour Premium Open Bar

House Wines and Champagne*

Premium Liquors to include:

Absolut, Kettle One, Grey Goose Bacardi, Beefeater,
Canadian Club, Crown Royal, Dewar's, Old Grand Dad,
Johnny Walker Red & Black, Jack Daniels, Seagram's 7

Domestic and Imported Beer including:

Sam Adams, Heineken & Amstel Light

Assorted Soft Drinks and Non-alcoholic beverages

**Champagne and Wines may be upgraded upon request*

The Signature Wedding Cocktail

A Signature Martini or Cocktail developed to mark
the occasion, butler passed upon arrival and featured at
All premium bars

One Hour Butler Passed Hors D'oeuvres

Selection of Eight

Jumbo Chilled Shrimp

Unlimited shrimp passed butler style
with a tangy cocktail sauce and lemon

Farmers Market

Fresh Cut Vegetable Crudités with an Herb & Onion Dip, Curry & Raisin Cream Cheese,
Garlic, Cucumber & Yogurt Sauce, Dill Buttermilk Ranch
Honey Roasted Butternut Squash, Sage, raisins, & Cipollini Onions
Classic Hummus with Baked Pita Chips
Fennel & Carrot "Slaw" with Whole Grain Mustard Vinaigrette

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THE WEDDING DINNER
Champagne Toast
Our House Wines Poured Throughout Dinner

First Course

(Please Select One)

Lobster Bisque

Wild Mushroom Soup

Roasted Tomato, Eggplant, and Fennel

Roasted Butternut Squash Soup

(seasonal)

Second Course

(Please Select One)

Butter Lettuce Salad

Crispy Bacon, Crumbled Blue Cheese, Garlic & Herb Croutons, Oven Roasted Tomatoes

Baby Spinach and Frisée Salad

Black Olives, Red Onion, Clementines, Feta Cheese, Poppy Seed Vinaigrette

Haricot Vert and Endive

lemon tarragon vinaigrette

Watercress, Endive, Radicchio and Pears

toasted hazelnuts, Roquefort, sherry wine vinaigrette

Entrée Course

(Tableside Selection of Two)

Meat

Châteaubriand

Red wine & shallot demi-glace

Filet Mignon

Madeira & mushroom sauce

Pan Roasted Free Range French Cut Chicken

Thyme jus

Veal Oscar

Bearnaise sauce

Roasted Rack of Lamb

(\$10.00 additional per guest)

Grilled Aged New York Sirloin

(\$8.00 additional per guest)

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Fish

Sautéed Atlantic Salmon

Champagne dill sauce

Shrimp Wrapped Scallop On Rosemary Skewer

Lemon Beurre Blanc

East Coast Halibut

Lemon and caper beurre blanc

Chatham Day Boat Cod

Fennel cream sauce

Chilean Sea Bass

Tomato, Basil & Fennel

All entrees are served with Chef's signature seasonal presentation of fresh seasonal vegetables and potato or rice

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Or

A Duet Presentation of

Sautéed Atlantic Salmon and Roasted Chateaubriand
Filet Mignon and Lobster Tail
(\$10.00 additional per guest)

The Wedding Cake

Prepared on-premise by our Pastry Chef Duane Hendershot
A variety of selections and styles custom designed
for your very special occasion or bring us a design you might like.

Assorted Mignardise

Two tiered silver trays filled with miniature
sweet & savory seasonal delights

Complete Coffee & Tea Service

Freshly Brewed Regular and Decaffeinated Coffee,
Cappuccino & Espresso upon request and a selection of Fine Teas

Complete Cordial Service

Cordials including Amaretto, Anisette, Baileys, B&B, Drambuie, Frangelico,
Grand Marnier, Kahlua, Liquor 43, Sambuca Romano

\$135.00 Per Guest

*21% Service Charge (Taxable) Additional, 7% New Jersey Sales Tax
Suggested Maitre d' Fee 4%*

Our Maitre d' will assist you throughout your affair to coordinate a flawless event. It is customary to reward fine service.

*The Bernards Inn is proud to support Market Street Mission with daily food donations.
Market Street Mission ministers to the homeless, helpless, and hopeless in Northern NJ
by meeting their physical, emotional, and spiritual needs.*

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