



THE BERNARDS INN
EST. 1907

ELEGANT WEDDING RECEPTION

Spring/Summer 2010/2011

“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

Five and a Half 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

An Elaborate Assortment of Fine

International and Domestic Cheeses

Including Brie, Cheddar, Gouda, Havarti Dill, Montrachet,
Saga Blue, and Smoked Gouda with flatbreads,
specialty biscuits, baguettes, and market fresh fruits

Farmers Market

Fresh Cut Vegetable Crudités with an Herb & Onion Dip, Curry & Raisin Cream Cheese,
Garlic, Cucumber & Yogurt Sauce, Dill Buttermilk Ranch
Extra Virgin Olive Oil Marinated Grilled Asparagus with Shaved Parmesan
Classic Hummus with Baked Pita Chips
Panzanilla Salad with Black Olives, Basil, and Lemon

One a Half Hour Cocktail Reception

One Hour Butler Passed Hors D'oeuvres

Hot Selections

(Please Select Five)

Baked Asparagus Puffs with Black Truffle Hollandaise
Black Angus Burger Sliders, Potato Bun, Pickles, House Made Ketchup
Cocktail Franks En Croute with Dijon Mustard
Lobster & Corn Fritters with Jalapeno-Cilantro Remoulade
Malaysian Lamb Saté with Mango, Coriander, & Mint Sauce
Mini Jumbo Lump Crab Cakes with Mustard Sauce
Mini Salmon Burgers with Basil & Caper Mayonnaise
Pork Saté with Pineapple & Spicy Peanut Sauce
Ratatouille Stuffed Parmesan Tuilles
Scallop, Shiitake Mushroom, and Vegetable Pastilla
Summer Spring Rolls with rice Noodles, Basil, Mint, & Butter Lettuce
Tempura Portabella Mushrooms
Tempura Shrimp with Ponzu Dipping Sauce
Tomato & Zucchini Tart with Puff Pastry & Thyme
Vegetable Spring Rolls with Sweet & Spicy Sauce

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Cold Selections

(Please Select Five)

Assorted Deviled Eggs – Basil Pesto, Roasted Red Pepper, Mustard
Assorted Goat Cheese Lollipops – Herb, Walnut, Black Olive & Sun Dried Tomato
Bernards Inn Chicken Salad En Brioche
Cauliflower Panna Cotta with American Caviar
Chilled Asparagus Soup with Parmesan & White Truffle Cream
Crispy Polenta with Tomato Chutney, Mozzarella, and Basil Pesto
Fluke Ceviche with Pineapple & Banana Peppers
Foie Gras Mousse, Toasted Brioche, Strawberry Confiture
Herbed Goat Cheese Stuffed Cherry Tomatoes
Lobster Salad, Mango, Tomato, Artichoke, Vanilla
Salmon Tartar, Sesame, Avocado, Wasabi
Seasonal Melon with Lemon Balm & Fried Prosciutto
Smoked Salmon with Pumpernickel, Cream Cheese, Lime & Black Pepper
Spicy Gazpacho with Avocado purée & Cilantro
Tuna Sashimi “Pizza” with Wasabi Crème Fraiche
Tuna Sushi Roll with Soy Sauce

Jumbo Chilled Shrimp

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

Baby Rack of Lamb

Tender rack of lamb passed butler style
(\$6.00 per person supplement)

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Cocktail Displays
A Uniformed Attendant to present...
Please Select Two

New York Steakhouse Station
Garlic Rubbed Prime Rib Eye of Beef,
Creamed Spinach, Caramelized Onions, Potato Puree,
Sautéed Mushrooms, Sauce Bordelaise and Sauce Béarnaise

The Tuscan Table
Grilled eggplant and zucchini, roasted red and yellow peppers,
marinated artichokes and mushrooms, prosciutto, Genoa salami, Italian sausage
fresh mozzarella “bocconcini” & Aged parmesan cheese, tomatoes and Kalamata olives
Assorted Figs, dried Fruits, and nuts
served with crostini and assorted breads
**Can Be Made Kosher-Style*

Fulton Fish Market
Smoked Salmon with Cucumber, Dill, Red Onion, & Pumpernickel
Mussels with Spicy Tomato Sauce
Chilled Seafood Salad with Shrimp, Scallops, Calamari, Citrus, and Garden Herbs
Fried Calamari with Mediterranean Remoulade
Beer Battered Cod with Cocktail Sauce, Malt Vinegar, and Traditional Remoulade
Marinated Grilled Swordfish Kebabs

Streets of Paris
Seafood, Chicken, and Mushroom Crêpes
Baked Brie with Almonds and Toasted Baguettes
Miniature Onion Soup Boulés
Roasted Potatoes with Onions, Bacon, and Reblochon Cheese
Petit Monte Cristo Sandwiches
Saucisson, Garlic Sausage, and Pates with Whole Grain Mustard and Gherkins

The Orient Express
Crab & Shrimp Spring Rolls, Pork & Duck Pot Stickers,
Vegetable Dumplings, Chicken and Mushroom Dumplings,
Vegetable Egg Rolls, And Shrimp Shaomi
Vegetable Lo Mein
Pork Fried Rice
Assorted Chili and Dipping Sauces
Served In Individual Chinese Wedding Food Containers

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American Classics

Roasted Free Range Turkey with Traditional Gravy, Cornbread Stuffing and Cranberry Orange Relish
Vermont White Cheddar Macaroni & Cheese
Black Angus Slider Bar with All The Fixings
French Fries and Onion Rings
Miniature Kobe Beef Hot Dogs

South of the Border

Quesadilla Station with Chicken, Shrimp, and Vegetables
Pepper Jack and Cheddar Cheeses, Sour Cream, Pico de Gallo, Peppers, and Onions
Fish Tacos with Shredded Cabbage, Cilantro, Pico de Gallo, and Lime
Chips with Salsa and Guacamole
Slow Cooked Black Beans and Seasoned Rice

A Taste of Italy

Eggplant Rollatini with Ricotta Cheese and Tomato Sauce
Rigatoni Pasta with Sausage, Broccoli Rabe, Oven Roasted Tomatoes, and Basil
Creamy Risotto with Parsley and Parmesan
Grilled Portobello Mushrooms with Rosemary Oil
Vine Ripened Tomatoes with Buffalo Mozzarella, Extra Virgin Olive Oil, and Basil

The Mediterranean

Traditional Spanish Paella with Shrimp, Mussels, Clams, Chicken, and Chorizo Sausage with Tomatoes,
Artichokes, and Saffron Infused Arborio Rice
Grilled Lamb Kebabs with Moroccan Couscous and Chermoula
Watermelon and Greek Feta Cheese Salad with Extra Virgin Olive Oil, Pine Nuts, and Basil
Baba Ghannooj and Tahini with Flat Breads for Dipping
Tabbouleh Salad with Parsley, Lemon, and Tomatoes
Cucumber, Yogurt, and Dill Salad

Cocktail Station Upgrades

Hawaiian Luau

Whole Roasted Suckling Pig
Poke with Red Onion, Sesame, and Seaweed Salad
Roasted Sweet Potatoes
Mahi Mahi with Pineapple & Toasted Coconut
\$10.00 Per Guest

A Taste of Japan

Sushi Presentation

Dressed in traditional Japanese attire a sushi chef and assistant will prepare
An Elaborate Sushi and Sashimi Display
Tuna Maguro, Yellow Tail, Shrimp, Fluke, Smoked Salmon, Eel
Tuna Roll, California Roll, Cucumber Roll
Wasabi Sauce, Soy Sauce, Pickled Ginger
\$16.00 Per Guest

American Raw Bar

From a Shell Ice Carving...

Iced Jumbo Shrimp, East Coast Oysters, Little Neck Clams,
Snow Crab Claws
Whole Cracked Lobster (\$15.00 Additional)
Spicy Cocktail Sauce, Freshly Grated Horseradish, Mignonette Sauce and Fresh Lemon
\$21.00 Per Guest

The Ultimate Caviar and Vodka Display

From an Iced Sockle we will serve

Imported Red and Black Caviar and American Sturgeon Caviar
Blinis, Toast Points, Capers, Grated Egg, Chopped White and Red Onions
Flavored Absolut and Stolichnaya Vodkas
(Sevruga, Osetra and Beluga Caviars available at Market Prices)
\$35.00 Per Guest

Chef or Attendant Fees of \$125.00 Each apply to all upgraded stations.

THE WEDDING DINNER
Champagne Toast
Our House Wines Poured Throughout Dinner

Please Select One Appetizer and One Salad

or

One Combination Course

Appetizer Course

(Please Select One)

Roasted Corn Chowder

Chanterelle Mushrooms, Grape Tomatoes, Lemon Thyme, Jalapeno Purée

Grilled Jumbo Gulf of Mexico Shrimp

Hearts of Palm, Pineapple, Avocado, Citrus Vinaigrette

Chilled Cantaloupe and Tomato Soup

Sautéed Gulf of Mexico Shrimp, Togarashi, Basil Oil

Lobster Ravioli

Pea Shoots, Lemon Fine Herb Beurre Blanc

(\$5.00 additional per guest)

Fresh Tomato and Mozzarella Tower

Basil Pesto, Toasted Pine Nuts, Micro Arugula, Balsamic reduction

Day Boat Sea Scallops

Corn Succotash, Hungarian Peppers, Scallion Vinaigrette

Jumbo Lump Crab Cake

Shaved Fennel and Lemon Salad, Roasted Yellow Peppers, Tomato Vinaigrette

(\$5.00 additional per guest)

Lobster Bisque

Brioche Croutons, Fines Herbes

Russet Potato Gnocchi

Wild Mushrooms, Garden Peas, Parsley, White Truffle & Parmesan Cream

Salad Course

(Please Select One)

Butter Lettuce Salad

Crispy Bacon, Crumbled Blue Cheese, Garlic & Herb Croutons, Vine Ripened Tomatoes

Baby Arugula Salad

Marinated Black Olives, roasted Red & Yellow Peppers, Fresh Goat Cheese, Shaved Bermuda Onion, Aged Balsamic Vinaigrette, Rosemary Crisps

Mixed Baby Field Greens

Grape Tomatoes, Marinated Cucumbers, Carrots, Baby Artichokes, Red Radish, Lemon, Champagne-Honey Vinaigrette

Tri Color Caesar Salad

Romaine, Radicchio and Arugula, Creamy Garlic Dressing, Shaved Parmesan

(OR)

Combination Plates

Prosciutto di Parma and Heirloom Tomatoes

Baby arugula, Toasted Pine Nuts, Balsamic Reduction, Fresh Mozzarella

Porcini Mushroom and Goat Cheese Tart

Baby field Greens, Oven roasted Grape Tomatoes, Thyme, Crispy Puff Pastry

Sullivan Harbor Smoked Salmon

Frisée Salad, Garden Radish, Fingerling Potato Salad, Whole Grain Mustard Vinaigrette

Day Boat Sea Scallops

Sweet Corn Risotto, Apple Wood Smoked Bacon, Micro Basil

Fried Eggplant Napoleon

Roasted Red Peppers, Ricotta Cheese, Grilled Hearts of Romaine, Rosemary & Lemon Vinaigrette

Jumbo Lump Crab and Asparagus Crêpe

Mascarpone Cheese, Tarragon, Mâche, Lobster & Lemongrass 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

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

Friday Evening Minimum Guarantee 75

Saturday Evening Minimum Guarantee 125

Sunday Evening Minimum Guarantee 75

(March - August)

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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Dessert Enhancements

The Grand Cookie Sampler

*A separate dessert plate presented to each table filled with
Jumbo Chocolate Chip, Oatmeal Raisin, Black and White,
White Chocolate and Macadamia Nut Cookies*

\$7.00 Per Guest

Dessert Trio

Three seasonal desserts created by our pastry chef to include a decadent chocolate presentation,
seasonal fruit and sorbet or ice cream

\$9.00 Per Guest

Cupcake Bar

Sweet and simple cupcakes to celebrate the occasion

Your selection of five flavors

Chocolate Blackout, Carrot, Strawberry Shortcake, Peanut Butter, White Chocolate,
Candy Confetti, Red Velvet, Caramel, Raspberry, Coconut

\$10.00 Per Guest

**Oversized Cupcakes \$12.00 per guest*

Affigato Station

A Uniformed Attendant to create

Fresh baked biscotti and homemade vanilla gelato served in elegant martini glass
with espresso and liqueurs including Bailey's, Frangelico, Amaretto, Liqueur 43.

\$10.00 Per Guest

Old Fashioned Ice Cream Sundae Bar

Vanilla, Chocolate and Your Choice of Third Ice Cream,
Chocolate Sauce, Butterscotch Sauce, Chocolate Sprinkles, M&M's, Reese's Peanut Butter Cups,
Gummy Bears, Chocolate Covered Raisins, Chocolate Covered Peanuts, Whipped Cream,
Wet Walnuts, Maraschino Cherries

\$10.00 Per Guest

Chocolate Fountain

To Include the following for dipping

Fresh Market Fruits and Dried Fruits

Pound Cake, Assorted Biscotti & Miniature Cookies,

Pretzel Rods, Marshmallows

\$12.00 Per Guest

French and Italian Pastries

A separate dessert plate presented to each table filled with

Traditional éclairs, cannolis, miniature New York style cheesecake,
Assorted biscotti and chocolate dipped biscotti, sfogliatelle, miniature fruit tarts

\$12.00 Per Guest

The 'Insert Your Name Here' Candy Bar

Presented in Assorted Glass Containers

Traditional and Personalized M&M's, Reese's Peanut Butter Cups,
Gummy Bears, Chocolate Covered Raisins,
Chocolate Covered Peanuts, Jelly Beans, Caramels, Licorice

\$15.00 Per Guest

Grand Viennese Display

Presented in the Silver Vault and Wine Pantry, A Uniformed Pastry Chef to serve

Whole Cakes and Tarts to include New York Style Cheesecake, Amaretto Cheesecake, Traditional Blackout
Cake, Carrot Cake, Chocolate Mousse Cake,
Lemon Tart, Seasonal Fruit Pie,
Eclairs, Cannolis, Sfogliatelle, Assorted Biscotti
Jumbo Chocolate Chip, Oatmeal Raisin, Black and White
And White Chocolate and Macadamia Nut Cookies
Vanilla Ice Cream and Coffee Gelato

\$25.00 Per Guest

INCLUSIVE IN ALL PACKAGES

Complimentary Overnight Guest Room for the Bride & Groom
(Minimum of 75 Guests Required)

Complimentary Bride and Groom guest robes
to remember your special weekend

Horse and Carriage Ride
A beautifully adorned carriage with horseman to squire you around the beautiful
Somerset Hills to whisk you away for a private photography session
(Priced upon request)

An In-house Wedding Professional
to Assist you in Planning the Perfect Day

A Maitre D' to Host your Affair

All Premium Bar Beverages
Including Wine Service throughout Dinner

Bartending Fees

Chef's Carving Fees

Wedding Cake and Assorted Mignardise
Prepared by our Pastry Chef

Wedding Tastings are \$65.00 Per Guest
Plus 21% Service Charge & 7% Sales Tax
*The Bride & Groom Are Complimentary
With A Minimum Tasting of Six (6) Guests*

A selection of Table Linens

Your Choice of White or Ivory Lamour Chaircover
With Accompanying Lamour Sash...
*Apple Green, Autumn Leaves, Black, Champagne, Chestnut Cream,
Chocolate Brown, Fern, Gold, Ivory, White*

A Selection of Votive and Tapered Candles

Customized Menus for Each Place Setting

Direction Cards

Coat Room Attendant

Special Vegetarian or Dietary Plate Available Upon Request

Entree Plates for Musicians and Photographers at \$65.00 Each

Ceremony Labor Fee \$500.00

Valet Parking \$500.00
(Complimentary for events 125 guests or larger)

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THE BERNARDS INN
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Farewell Breakfast Buffet

A Perfect way to end your event weekend and gather one last time to say goodbye

Freshly Squeezed Orange, Grapefruit Juices
Cranberry and Pineapple Juices

Sliced Seasonal Fresh Fruit and Berries

Individual Plain and Flavored Yogurts
Served with Honey, Brown, Sugar, Granola, Sun-dried Fruits, and Seasonal Berries

Assorted Individual Cold Cereals
Whole and Skim Milks

Display of . . .

Whitefish and Gravlox
Served with Sliced Tomatoes and Onions

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From Silver Chafing Dishes, We Will Serve . . .

Creamed Scrambled Eggs with Fine Herbs

Old Fashioned Thick Challah French Toast
Warm Vermont Maple Syrup

Thick Apple wood Smoked Bacon and German Breakfast Sausage

Accompanied by . . .

Seasoned Breakfast Potatoes

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Freshly Baked Croissants, Assorted Deluxe Miniature Muffins
Assorted Freshly Baked Cinnamon Buns, and Bagels,
Butter, Cream Cheese, Flavored Cream Cheese
Jams and Jellies

Freshly Brewed Colombian Coffee, Regular and Decaffeinated
Imported Teas

\$29.95 Per Guest

*7% New Jersey Sales Tax and 21% Service Charge Additional
Based on a Two Hour Event*

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THE BERNARDS INN
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Additional Breakfast Suggestions

OMELETTE STATION

A Uniformed Chef Will Prepare . . .

Omelettes to order with . . .

Smoked Norwegian Salmon,
Diced Virginia Ham, Bacon,
Native American Mushrooms, Yellow and Red Peppers,
Diced Tomatoes and Bermuda Onions, Cheddar and Swiss Cheeses,
Egg Beaters and Egg Whites

\$11.00 Per Guest

21% Service Charge and 7% NJ Sales Tax

WAFFLE STATION

A Uniformed Chef Will Prepare . . .

Waffles to Order with . . .

Sliced Berries, Whipped Cream, Raspberry Coulis
Warm Vermont Maple Syrup

\$9.00 per Guest

21% Service Charge and 7% NJ Sales Tax

NOTE: \$125.00 Chef's Fee per Station plus 7% NJ Sales Tax
(We suggest one chef station for every 50 guests)

Display of . . .

Smoked Norwegian Salmon

Served with Chopped Egg Whites and Yolks,
Sliced Bermuda Onion, Sliced Tomato, and Capers

\$11.00 Per Guest

21% Service Charge and 7% NJ Sales Tax

NOTE: If the Smoked Norwegian Salmon Display is selected in lieu of the Whitefish and Gravlax, an additional \$6.00 per Person plus 21% Service Charge and 7% NJ Sales Tax will apply