



THE BERNARDS INN  
EST. 1907

# THE WEDDING EXPERIENCE



Sales & Catering  
908-766-1313

27 Mine Brook Road  
Bernardsville, NJ 07924

# INCLUDED IN ALL WEDDING PACKAGES

*Complimentary Overnight Guest Room for The Bride & Groom  
Minimum Of 75 Guests required  
20 Rooms on Property*

*Our In-house Maître D', To Host Your Affair*

*Bridal Attendant Exclusive to The Bride and Groom*

*5 Hour Premium Open Bar  
Passed or Tower of Prosecco served upon arrival  
Signature Cocktail with Sign  
Including Custom Wine Service Throughout Dinner*

*Oval Tables  
House Table Linens Ivory Imperial Stripe  
Ivory Napkin  
\*upgrades available for additional cost\**

*Votive and Tapered Candles*

*Selection of custom  
Menus for Each Place Setting*

*Gold or Mahogany Chiavari Chairs  
with Ivory Cushion*

*Gold or Silver Chargers  
\*upgrades available for additional cost\**

*Direction Cards*

*Custom Room Block Cards*

*Coat Room Attendant*

*Valet Parking*

*Special Vegetarian or Dietary Plate Available Upon Request*

# THE BERNARDS INN WEDDING EXPERIENCE

## **SILVER EXPERIENCE** **\$140 PER GUEST**

**PREMIUM BAR**  
*Five Hour Premium Open Bar*  
*Signature Cocktail*  
*Custom Wine Service*  
*Cordial Service*

**COCKTAIL HOUR**  
*6 Hand Passed Hors D'oeuvres*  
*(3 Hot, 3 Cold)*  
*Assorted Cheese Display*  
*One Display Station*

**RECEPTION-SEATED DINNER**  
FIRST COURSE  
*(Choice of a soup or a salad)*  
ENTRÉE  
*(Choice of 2)*  
DESSERT  
*Assorted Mignardise*  
*(Choice of 3)*

## **GOLD EXPERIENCE** **\$175 PER GUEST**

**PREMIUM BAR**  
*Five Hour Premium Open Bar*  
*Signature Cocktail*  
*Custom Wine Service*  
*Cordial Service*

**COCKTAIL HOUR**  
*8 Hand Passed Hors D'oeuvres*  
*(4 Hot, 4 Cold)*  
*Assorted Cheese Display*  
*Two Display Station*

**RECEPTION-SEATED DINNER**  
AMUSE BOUCHE  
FIRST COURSE  
*(Choice of a soup or a salad)*  
SECOND COURSE  
*(Choice of a pasta dish)*  
ENTRÉE  
*(Choice of 2)*  
DESSERT  
*Assorted Mignardise*  
*(Choice of 3)*

## **PLATINUM EXPERIENCE** **\$200 PER GUEST**

**PREMIUM BAR**  
*Five Hour Premium Open Bar*  
*Signature Cocktail*  
*Custom Wine Service*  
*Cordial Service*

**COCKTAIL HOUR**  
*10 Hand Passed Hors D'oeuvres*  
*(5 Hot, 5 Cold)*  
*Assorted Cheese Display*  
*Three Display Station*

**RECEPTION-SEATED DINNER**  
AMUSE BOUCHE  
FIRST COURSE  
*(Choice of a soup or a salad)*  
SECOND COURSE  
*(Choice of a "platinum" item)*  
ENTRÉE  
*(Choice of 3)*  
DESSERT  
*Assorted Mignardise*  
*(Choice of 3)*

# COCKTAIL HOUR

## PREMIUM BAR

*Upon arrival into Cocktail Hour, your guests are warmly greeted with Prosecco or Red & White Wine*

### **FIVE HOUR PREMIUM OPEN BAR**

*Premium Liquors to include:*

*Titos, Absolut, Kettle One, Stoli*

*Bacardi, Captain Morgan*

*Tanqueray, Hendricks, Bombay Sapphire*

*Jack Daniels, Crown Royal, Johnny Walker Red & Black, Makers Mark*

*Dewar's, Chivas Regal*

*Patron, Jose Cuervo*

### **DOMESTIC AND IMPORTED BEER INCLUDING:**

*Budweiser, Coors Lite,*

*Stella, Heineken, Amstel Light*

*Assorted Soft Drinks and Non-alcoholic beverages*

*\*Champagne and Wines may be upgraded upon request*

COUPLES SIGNATURE COCKTAIL

SELECTED BANQUET WINES

COMPLETE CORDIAL SERVICE

# HAND PASSED HORS D'OEUVRES

## HOT SELECTIONS

*-Seasonal Risotto*

- Baked asparagus puffs with black truffle hollandaise*
  - Vegetable pakora with mint yogurt sauce*
  - Papas bravas with chorizo and smoked paprika*
  - Warm grilled vegetable tart with sauce choron*
  - Tempura shitake mushrooms with bonito ponzu*
  - Spinach gruyere gougeres with tomato butter*
  - Edamame dumpling with chili aioli*
  - Franks en croute with red pepper ketchup*
  - Warm crab toast with lemon caper butter*
  - Duck confit with scallion pancake and hoisin*
  - Kung pao bacon with roasted peanuts*
  - Vegetable Spring Rolls with Sweet & Spicy Sauce*
  - Lil big burgers with special sauce & white cheddar cheese*
  - Meatball sliders with fontina fondue*
  - Mini jumbo lump crab cakes with sauce dijonnaise*
  - Bacon wrapped dates with blue cheese*
  - Chicken satay (Chef's Creation)*
  - Parmesan flatbread with arugula, truffle and prosciutto*
  - Oyster Rockefeller (Supplementary fee \$4)*
- \*with Silver & Gold Experience\**

## COLD SELECTIONS

*-Seasonal soup shooter*

- Tomato bruschetta with goat cheese and balsamic*
  - Ricotta crostini with truffle honey & crushed hazelnuts*
  - Watermelon skewers with grapes, feta and pistachios*
  - Pesto orzo salad with toasted almonds and artichokes*
  - Roasted beet tartar with puffed rice*
  - Deviled eggs with black truffle and chives*
  - Mini BLT on toasted brioche with garlic aioli*
  - Onion tart with foie gras mousse and preserved fruit*
  - Smoked salmon with everything bagel and capers*
  - Spicy tuna tartar cone with sesame scallions*
  - Beef tartar with black truffle on a potato crisp*
  - Chilled shrimp with basil cocktail sauce*
  - Scallop ceviche with lavender, lime and lychee*
  - Chilled crab with ginger, avocado and green melon*
  - Curried chicken salad with endive, raisins and tarragon*
  - Chilled oyster on the half shell with mignonette (supplementary fee \$4)*
- \*with Silver & Gold Experience\**

# COCKTAIL HOUR-DISPLAY STATIONS

## INCLUDED IN ALL EXPERIENCES

*Assorted International & Domestic Cheese Station*

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*Fresh Cut Vegetable Crudités with an Herb & Onion Dip  
Garlic, Cucumber & Yogurt Sauce, Dill Buttermilk Ranch*

*Classic Hummus with Baked Pita Chips*

*Spinach and Artichoke Dip*

*Assorted Olives*

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## NEW YORK STEAKHOUSE STATION

*Garlic Rubbed Prime Rib Eye of Beef*

**Choice of two sides...**

*Creamed Spinach, Caramelized Onions, Potato Puree,  
Sautéed Mushrooms,  
Sauce Bordelaise and Sauce Béarnaise*

## FULTON FISH MARKET

*Smoked Salmon with Cucumber, Dill, Red Onion, &  
Pumpernickel*

*Clams with Lemon, White Wine & Herbs*

*Mussels with Coconut, Curry & Lime*

*Shrimp fried diablo with broccoli rabe*

## CREPE STATION

*Seafood, Chicken & Mushroom Crêpes*

*Spinach Salad*

*Assorted Sauces*

## PASTA STATION

**Choice of two...**

*-Penne Pasta with Sundried Tomatoes, Prosciutto,  
Peas, Light Asiago Cheese*

*-Bowtie Pasta with Shrimp, Asparagus & Saffron  
Orecchiette & amatriciana*

*-Rigatoni Pasta with Sausage, Broccoli Rabe, Oven  
Roasted Tomatoes, and Basil*

*-Penne with Seasonal Vegetables, Basil & Lemon  
Beurre Blanc*

*-Penne Vodka, Pancetta, Caramelized Onions and  
Green Peas*

## AMERICAN CLASSICS

*Spicy Barbeque Chicken Wings*

*Vermont White Cheddar Macaroni & Cheese*

*Black Angus Slider Bar with All the Fixings*

*French Fries and Onion Rings*

## SOUTH OF THE BORDER

**Quesadilla's Choice of one...**

*Chicken, Shrimp or Vegetables*

*Pork Carnitas Tacos with Onion, Cilantro & Lime  
Chips with Salsa and Guacamole*

*Watermelon Salad with Lime Dressing*

## A TASTE OF ITALY

*Eggplant Rollatini with Ricotta Cheese & Tomato Sauce*

*Rigatoni Pasta with Sausage, Broccoli Rabe, Oven*

*Roasted Tomatoes, and Basil*

*Grilled Portobello Mushrooms with Rosemary Oil*

*Vine Ripened Tomatoes with Buffalo Mozzarella, Extra*

*Virgin Olive Oil, and Basil*

## THE MEDITERRANEAN

*Display of Hummus, Marinated Olive, & Artichokes*

*With Flatbreads for dipping*

*Greek Romaine Salad*

*Crispy Potatoes with lemon pepperoncini peppers*

*Grilled Chicken kebobs with cucumber yogurt*

## THE CARVERY TABLE

*All Freshly Roasted and Hand Carved by our Chef—*

**Choice of one meat...**

*-Whole Grain Mustard Glazed Country Ham  
with Apple & Currant Chutney*

*-Herb Roasted Turkey*

*with Cranberry-Orange Relish & Sage Gravy*

*-Marinated Loin of Pork with Apricots, Thyme & Apples*

*-Prime Rib with Caramelized Onions,*

*Rubbed with Crushed Garlic*

*To be served with Rolls*

**\*\$15.00 per guest, per hour for additional meat choice\***

## MEATBALL BAR

*Beef & Turkey Meatballs*

*Marinara Sauce*

*Alfredo Sauce*

*Roasted Peppers*

*Garlic Bread*

## RISOTTO BAR

**Choice of one...**

*Tomato with Fresh Herbs, Bacon, Asparagus, Parmesan  
cheese, Fresh Mozzarella, Pearls Onions & Fresh*

*Tomatoes (Cut)*

OR

*Parmesan with Wild Mushroom, Maitake Mushroom,  
Peas, Fava Beans, Tomatoes, Fresh Herbs and Onions*

# COCKTAIL DISPLAY STATION

## UPGRADES

### **BUILD YOUR OWN AMERICAN RAW BAR**

*Iced Jumbo Shrimp, Seasonal Oysters, Little Neck Clams,  
Snow Crab Claws  
Whole Cracked Lobster  
Red King Crab Legs  
Tuna or Salmon Sashimi  
Lump Crab Meat Cocktail  
Spicy Cocktail Sauce, Freshly Grated Horseradish,  
Mignonette Sauce and Fresh Lemon*

*Priced Accordingly*

### **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*

**\$25.00 PER GUEST**

***Plus Chef Attendant (2 needed)- \$250.00 Each***

# RECEPTION- SEATED DINNER

## **AMUSE BOUCHE**

*(Gold & Platinum Packages- Choose One)*

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- Seared Tuna "Salad" with radish, tomato, aioli, fresh herbs
- Shrimp Ceviche with mango, smoked tortilla, fresh hearts of palm
- Roasted Beets with feta cheese, pumpkin seeds, fresh orange chutney
- Heirloom Tomato with fresh mozzarella, virgin olive oil, petite basil
- Sweet Pea Arancini with truffle emulsion, pea tendrils, lemon
- Cavatelli Pasta with sage, butternut squash, pecorino
- Smoked Salmon with potato rosti, crème fraiche, chives
- Watermelon with feta cheese, red chili, fresh mint
- Chilled Asparagus with black truffle aioli, melted leek confit, chives

*\$7.00 extra per person to add to silver experience*

*\*French term for a small, savory portion of food served before a meal\**

## FIRST COURSE

### **SALAD SELECTIONS**

- Caesar Salad* Garlic croutons, shaved parmesan cheese
- Green Market Salad* Local seasonal vegetables, fennel vinaigrette and fresh chives
- Roasted Beets* Arugula, charred orange vinaigrette and goat cheese, candied hazelnut
- Cucumber Salad* Romaine lettuce, shaved red onion, feta cheese, tomatoes & oregano dressing
- Vine Ripened Tomato Salad* Arugula, mozzarella, basil and black olive balsamic
- Wedged Little Gem* Crispy bacon, pickled shallots, tarragon and a buttermilk dressing
- Chopped Super Greens* Quinoa, sultanas, parmesan, roasted lemon and crunchy radish
- Beef Tomato* Red onion, blue cheese, bacon and spicy oregano dressing

### **SOUP SELECTIONS**

- Seasonal Soup (Chefs choice)*
- Lobster Bisque* Brioche crouton, fine herbs
- Fresh Corn Soup* Roasted corn, truffle essence
- Chilled Tomato Gazpacho* Crispy tortilla, cucumber-cilantro relish
- Wild Mushroom Soup* Chestnuts, truffle emulsion
- Butternut Squash Soup* Brussel leaves, rosemary, gingersnap crumble
- Roasted Carrot Soup* Ginger crème fraiche, snipped chives
- Creamy Roasted Chicken Soup* Puffed wild rice, sage crouton

*\*\$8.00 Extra per person for additional choice of salad or soup\**

# SECOND COURSE

## **PASTA SELECTIONS**

- Russet Potato Gnocchi* Maitake mushrooms, white truffle, parmesan and peas
- Seasonal Risotto* Chef's preparation
- Ricotta Cavatelli* Fresh tomato sauce, basil oil, pecorino cheese (Add Lobster \$7 per person)
- Orecchiette Pasta* Broccoli rabe, Calabrian chili, pancetta
- Butternut Squash Ravioli* Sage beurre fondue, pecorino cheese and pumpkin seeds

## **PLATINUM EXPERIENCE CHOICES**

- Warm Asparagus and Hollandaise* Avocado, butter lettuce, black truffle vinaigrette
- Tuna Nicoise* Fingerling potato, soft boiled egg, pimienta aioli
- Lobster Cavatelli* Fresh lobster, tomato-lobster sauce, pea tendrils
- Spinach and Ricotta Ravioli* Kale crisp, blistered tomato, sage beurre fondue
- Potato Gnocchi* Brussel sprout leaves, mushrooms, white truffle cream

# ENTREE COURSE

- Filet Mignon* Horseradish whipped potatoes, asparagus, red wine demi-glace
- Black Angus Filet* Mushroom duxelle, truffle potatoes, sautéed spinach, madeira jus
- Chateaubriand* Pee wee potatoes, baby carrots, sauce bordelaise
- Free Range Chicken* Hickory lentils, sweet potato mash, roasted corn and scallion relish
- Griggstown Chicken* Apple chutney, Cipollini onions, parsnips, chicken jus
- Berkshire Pork Chop* Caramelized Romanesco, pineapple chutney, curried basmati rice
- Roasted Rack of Lamb (\$10)* Preserved lemon cous cous, toasted almonds, asparagus
- Lamb Osso Bucco* Tomato-saffron risotto, citrus gremolata, roasted shallots
- Juniper Crusted Venison* Red cabbage, lingonberry jus, creamy chestnut spätzle
- Slow Roasted Salmon* Parsnip creamed spinach, meyer lemon butter, parsley potato
- Chilean Sea Bass (\$10)* Gingered rice, bok choy, shitake mushrooms, miso glaze
- Sesame Ahi Tuna* Napa cabbage, ginger basmati rice, soy aioli
- Peppered Swordfish* Stewed lentils, tomato chutney, lemon tahini sauce
- Orecchiette Vegetable Bolognese (V)* Roasted tomatoes, sun chokes, fresh chives and lemon
- Kale and Ricotta Ravioli* Sweet Italian sausage, roasted fennel, fresh pressed tomato sauce
- Roasted Cauliflower (V, GF)* Golden Raisin relish, charred onion emulsion & savory spinach
- Chef's Seasonal Vegetable Risotto (GF)*



# THE DESSERT

## ASSORTED MIGNARDISE

*Two-tiered Gold trays filled with miniature  
sweet & savory seasonal delights*

*\*Please select 3 from the following of chef's choice:*

- French Macarons (GF)*
- Chocolate Dipped Strawberries (GF)*
- Seasonal Tart*
- Homemade Marshmallows (GF)*
- Brownies*
- Meringue Kisses (GF)*
- Dessert Shooters (GF, if needed)*
- Butter Cookies*
- Truffles*
- Cake Pops*

## COMPLETE COFFEE & TEA SERVICE

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

## CORDIAL SERVICE

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

# THE DETAILS

## **ROOM RENTAL FEES**

Reception- \$1,000.00

*(Silver Vault / Wine Pantry & Fenwick Ballroom)*

Ceremony- \$850.00

*(Fenwick A)*

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## **DEPOSITS AND PAYMENTS**

*Room Rental Fee Due Upon Signing Contract*

*\* Nonrefundable deposit\**

*1<sup>st</sup> Payment of 30% due 45 days after signing*

*\*nonrefundable\**

*2<sup>nd</sup> Payment of 30% due 6 months prior to event*

*\*nonrefundable\**

*Final Payment of 40% due 10 days prior to event*

**\*Final Payment must be certified check or bank check\***

## **THE BERNARDS INN CAPACITY**

**Fenwick Ballroom**

*-Can seat 160 guests with dance floor*

*-Can seat 200 guests without dance floor*

**Silver Vault and Wine Pantry**

*-Seated Dinner for 50 guests in the Wine Pantry*

*-Seated Dinner for 90 guests in the Silver Vault & Wine Pantry*

*-Cocktail party, 160 guests*

## **AFTER PARTY**

*\$10.00 per guest*

*\$150.00 Bartender Fee*

*Bar on Consumption*

*Pre-Signed Contract*

## **VENDOR MEALS**

*\$75.00 per vendor*

*vendors will enjoy an entrée  
of chef's choice*

# CHILDREN'S MENU

**AGES 2-12**  
**\$45.00**

## FIRST COURSE

*Fresh Fruit*

## ENTRÉE COURSE

*Choice of...*

*Chicken Fingers*  
*with French Fries*

OR

*Pasta*  
*with Marinara or Butter*

## DESSERT

*Chocolate or Vanilla Ice Cream*