



THE BERNARDS INN  
EST. 1907

# WEDDING PACKAGE {OFF PEAK}

\*January, February, March, July & August\*



Sales & Catering  
908-766-1313

27 Mine Brook Road  
Bernardsville, NJ 07924

# THE BERNARDS INN

## OFF PEAK WEDDING PACKAGE

**\$95.00 PER GUEST**

### COCKTAIL HOUR

*One hour of 6 Hand Passed  
Hors D'oeuvres  
(3 Hot, 3 Cold)  
One Hour Premium Open Bar  
followed by Consumption*

### SEATED DINNER

#### FIRST COURSE

*(Choice of a soup or a salad)*

#### ENTRÉE

*(Choice of 2)*

#### DESSERT

*Assorted Mignardise  
(Choose 3)*

*Coffee & Tea Service Included  
(Excludes Cappuccino & Espresso)*

*\*Beverage Service to include: Assorted Soft  
Drinks and non-alcoholic drinks\**

### **INCLUSIVE IN YOUR PACKAGE...**

*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*

*1 Hour Premium Open Bar  
Includes Prosecco Toast*

*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\**

*Coat Room Attendant*

*Special Vegetarian or Dietary Plate Available Upon  
Request*

# COCKTAIL HOUR

## ONE HOUR OPEN BAR FOLLOWED BY CONSUMPTION 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*

# 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)*

## **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)*

# 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 to add a salad or soup\**

# 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 per person)* 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 per person)* 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)*

*\*Add a third entrée option for \$15.00 per person\**

# 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*

*\*No Cake Cutting Fee for outside Cakes\**

## COFFEE & TEA SERVICE

*Freshly Brewed Regular, Decaffeinated Coffee and a selection of Fine Teas  
(Excludes Cappuccino & Espresso)*