



THE
BERNARDS
INN

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 **\$150 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

HOUSE RED WINE SELECTIONS: *Canyon Road Cabernet, Canyon Road Merlot, Mark West Pinot Noir*

HOUSE WHITE WINE SELECTIONS: *Canyon Road Sauvignon Blanc, Toasted Head Chardonnay,*

Ca Donini Pinot Grigio, Carl Graff Riesling

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

**Please note in accordance with current CDC regulations, all hors d'oeuvres will be stationary.*

COCKTAIL HOUR-DISPLAY STATIONS

INCLUDED IN ALL EXPERIENCES

Assorted International & Domestic Cheese Station

*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

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

**Please note in accordance with current CDC regulations, all display stations will no longer be self-serve.
For precautionary measures, all menu items will only be served by staff.*

RECEPTION- SEATED DINNER

AMUSE BOUCHE

(Gold & Platinum Packages- Choose One)

- 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)

DEPOSITS AND PAYMENTS

Room Rental Fee Due Upon Signing Contract

** nonrefundable deposit**

1st Payment of 30% due 45 days after signing

nonrefundable

2nd Payment of 30% due 6 months prior to event

nonrefundable

Final Payment of remaining balance 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

DAY OF MEALS & SNACKS

BREAKFAST

Assorted Breakfast Breads

Seasonal Fresh Sliced Fruit

*Scrambled Eggs &
Breakfast Potatoes*

*Assorted Chilled Juices
Orange, Cranberry
& Grapefruit Juice*

\$15.00 PER GUEST

LUNCH & MID-DAY

*Domestic Cheese & Fruit Display,
Assorted Crackers*
\$10.00 PER GUEST

*Hummus with Olives
& Toasted Pita Chips*
\$7.00 PER GUEST

*Nacho Chips
Pico de Gallo, Guacamole
& Salsa*
\$7.00 PER GUEST

*Garden Fresh Crudité
Assorted Dips*
\$8.00 PER GUEST

*House Made Bernards Inn
Potato Chips*
\$6.00 PER GUEST