Grand New Year’s Eve Wedding
DECEMBER 31, 2017

The Elegant Wedding Reception Menu
Plus A Midnight Champagne Toast
Hats & Noisemakers

“Celebrating Over 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
2013 NJRA Gold Plate Award Winner

27 Mine Brook Road, Bernardsville, NJ 07924  908-766-0002
INCLUSIVE IN YOUR PACKAGE…

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

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

A Maitre D’ to Host your Affair

Bridal Attendant Exclusive to the Bride and Groom

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

House Table Linens Ivory Imperial Stripe  
Custom Napkins

A Selection of Votive and Tapered Candles

Customized Menus for Each Place Setting

Mahogany Chavari Chairs with Ivory Cushion

Direction Cards

Room Block Cards

Coat Room Attendant

Valet Service

Special Vegetarian or Dietary Plate Available Upon Request

Champagne Toast, Hats & Noisemakers For Midnight Celebrations
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 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, Makers Mark, Tanqueray
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

Simple Starters
Including Brie, Cheddar, Gouda, Havarti Dill, Montrachet,
Saga Blue, and Smoked Gouda with flatbreads,
specialty biscuits, baguettes, Seasonal Berries, Dried Fruits, and nuts
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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
ONE HOUR BUTLER PASSED HORS D’OEUVRES

**Hot Selections**
(Please Select Four)
Black Angus Burger Sliders, Brioche Bun, Pickles, House Made Ketchup
Surf & Turf Skewers Brushed with Lemon Pepper
Cocktail Franks en Croute with Dijon Mustard
Warm Pear and Gorgonzola Phyllo Cups with Balsamic Cranberry Reduction
Lobster & Corn Fritters with Jalapeno-Cilantro Remoulade
Mini Jumbo Lump Crab Cakes with Mustard Sauce
Appleswood Smoked Bacon, Caramelized Onion & Fontina Mini Grilled Pizza
Pheasant Meatballs with Marjoram & Cranberry Chutney
Miniature Onion Soup Boulés
Pork Saté with Butternut Squash, Honey, Lemon & Maple Glaze
Salmon Bites, Golden Beet Puree on Porcelain Spoon
Short Rib Stuffed Mushrooms with Horseradish
Shrimp Toast with Wasabi Lime Marmalade
Individual Shrimp Scampi
Maple Glazed Bacon Wrapped Sea Scallop
Duck Confit, Smoked Gouda, Lingonberry & Scallion Quesadilla
Vegetable Spring Rolls with Sweet & Spicy Sauce

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**Cold Selections**
(Please Select Four)
Assorted Goat Cheese Lollipops – Herb, Walnut, Black Olive & Sun Dried Tomato
Bernards Inn Chicken Salad en Brioche
Goat Cheese, Tomato, Basil Pesto & Black Olive Bruschetta
Chopped Chicken Livers, Crostini, Red Onion Marmalade
Eggplant Tapenade on Crostini with Roasted Red Pepper
Foie Gras Mousse, Raisin Nut Bread Crostini, Pear Chutney
Jumbo Lump Crab, Avocado, Parsley, Piquillo Pepper on Porcelain Spoon
Lobster Salad, Mango, Tomato, Artichoke, Vanilla on Cucumber
Roquefort, Walnut & Port Gelée Tarts
Salmon Tartar, Sesame, Avocado, Wasabi on Potato Chip
Scallop Ceviche, Toasted Hazelnuts, Black Truffle, Aged Sherry Wine Vinegar
Smoked Salmon Roulade with Celery Root & Green Apples
Tempura Salmon Roll with Yuzu-Sesame Vinaigrette
Tuna Sushi Roll with Soy Sauce
Spicy Tuna Tartar in Crispy Cone with Black Sesame Seeds

**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
($9.00 per person supplement)
COCKTAIL DISPLAYS

A Uniformed Attendant to present…
Please Select Two
Additional Cocktail Stations Available at $12.00 Per Person

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, Soppressata
fresh mozzarella “bocconcini” & Aged parmesan cheese, tomatoes and Marinated 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 Lemon White Wine and Herbs
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

Pasta Station
Select Two
Penne Pasta with Sundried Tomatoes, Prosciutto, Peas, Light Asiago Cheese Bowtie Pasta with Shrimp and Scallops Sweet Corn, Oyster Mushrooms & Basil Rigatoni Pasta with Sausage, Broccoli Rabe, Oven Roasted Tomatoes, and Basil Creamy Risotto with Parsley and Parmesan Penne with Seasonal Vegetables and Basil Olive Oil Penne Vodka, Pancetta, Caramelized Onions and Green Peas

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

Tastes of the Caribbean
Whole Roasted Suckling Pig
Grilled Sweet Potatoes,
Black Beans and Rice
Fried Plantains
Pineapple Carpaccio

The Carvery Table
All Freshly Roasted and Hand Carved by our Chef – Selection of Two
Whole Grain Mustard Glazed Country Ham with Apple & Currant Chutney
Herb Roasted Turkey with Cranberry-Orange Relish & Sage Gravy
Atlantic Salmon en Croute with Dill Cream
Loin of Pork Filled with Apricots, Prunes & Thyme Roasted Apples
Prime Rib with Caramelized Onions, Rubbed with Crushed Garlic
COCKTAIL STATION UPGRADES

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
Plus Attendant (2) Needed
$250.00 Each

American Raw Bar
From a Shell Ice Carving…
Iced Jumbo Shrimp, East Coast Oysters, Little Neck Clams,
Snow Crab Claws ($15.00 Additional)
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
THE WEDDING DINNER

Champagne Toast
Our House Wines Poured Throughout Dinner

APPETIZER COURSE
(Please Select One)

Roasted Butternut Squash Soup
  Ginger Granola, Pecans, Winter Spiced Crème Fraîche
  (seasonal)

Lobster Bisque
  Brioche Croutons, Fines Herbes

Wild Mushroom Soup
  Asparagus, Black Truffled Croutons

Warm Goat Cheese Croquette
  Baby Spinach, Cremini Mushrooms, Red Pepper Marmalade, Creamy-Roasted Garlic Vinaigrette

Sweet Potato Ravioli
  Austrian Pumpkin Seeds, Black Truffle Pecorino, Sage Brown Butter Sauce

Russet Potato Gnocchi
  Wild Mushrooms, Brussels Sprouts, Bacon, Parmesan Cream

Porcini Mushroom and Goat Cheese Tart
  Baby field greens, oven roasted grape tomatoes, thyme, crispy puff pastry

Jumbo Lump Crab Cake
  Celery Root Remoulade, Cabbage Salad, Whole Grain Mustard Vinaigrette

Tian of Jumbo Lump Crabmeat
  with Corn Emulsion and Basil

Garden Vegetable Risotto
  Parmesan Crisp and Herb Oil

Scallop and Crabmeat Ravioli
  Lime Fine Herb Beurre Blanc
ENRÉE COURSE
(Tableside Selection of Two)

Meat
Châteaubriand
Red Wine & Shallot Demi-Glace

Filet Mignon
Madeira & Mushroom Sauce

Braised Short Rib
Hoisin Sauce

Pan Roasted Free Range French Cut Chicken
Thyme jus

Prosciutto & Portobello Stuffed Chicken
Red Pepper & Rosemary Sauce

Roasted Rack of Lamb
($10.00 additional per guest)

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Fish

Horseradish Encrusted Atlantic Salmon
Parsley & Lemon Pesto

Shrimp Wrapped Scallop On Rosemary Skewer
Lemon Beurre Blanc

East Coast Halibut
Lemon and Caper Beurre Blanc
(Seasonally Unavailable Nov. 15th - April 15th)

Chilean Sea Bass
Miso Glaze, Candied Ginger, Sesame & Pea Tendril Salad

Grilled Jumbo Gulf Shrimp
Spicy Remoulade

OR

A Duet Presentation of
Sautéed Atlantic Salmon and Roasted Chateaubriand
Or
Filet Mignon and Lobster Tail
($10.00 additional per guest)

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

The Wedding Cake
Prepared on-premise by our Pastry Chef Elizabeth Katz
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
(September - February)

21% Service Charge (Taxable) Additional, 7% New Jersey Sales Tax
Special Entree Selections for Children at $75.00 Each (Under 12 years old)
Reduced Young Adult Rates at $125.00 Each (12-17 years old)

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

Our in house Event Designers can assist you with your custom tablescapes, centerpieces, welcome room goodie bags & much more to compliment your theme

Additional Option of…

Wedding Tastings are $75.00 Per Guest
Plus 21% Service Charge & 7% Sales Tax

Custom Designed Ice Carving
(Priced Upon Request)

Entrée Plates for Musicians and Photographers at $125.00 Each

Facility Fee $1,000.00

Ceremony Labor Fee $750.00
DESSERT ENHANCEMENTS

Bernards Inn Old Fashioned Cookie Bar
Jumbo Chocolate Chip, Peanut Butter, Oatmeal Raisin, Black and White, White Chocolate and Macadamia Nut Cookies
Vanilla and Chocolate Ice Cream, Chocolate Syrup, Whipped Cream
$10.00 Per Guest
Chef or Attendant Fee of $150.00 Each Apply.

Cupcake Bar
Sweet and Simple Cupcakes to Celebrate the Occasion
Your Selection of Five Flavors and Fillings
Chocolate Blackout, Carrot, Strawberry Shortcake, Peanut Butter, White Chocolate, Candy Confetti, Red Velvet, Caramel, Raspberry, Coconut
$10.00 Per Guest

French and Italian Pastries
A separate dessert plate presented to each table filled with
Traditional Eclairs, Cannolis, Miniature New York Style Cheesecake, Assorted Biscotti and Chocolate Dipped Biscotti, Miniature Fruit Tarts
$12.00 Per Guest

Wedding Bliss Candy Bar
Presented in Assorted Glass Containers
Glass Jars Filled with Chocolate Creations and Candy Treats Such as Delicious Chocolate Covered Fruits, M&M’s, Hershey Kisses, Chocolate Covered Pretzels, Reese’s Peanut Butter Cups, Gummy Bears, Chocolate Covered Raisins, Chocolate Peppermint Bark, Chocolate Covered Peanuts, Jelly Beans, Caramels, Licorice
All Designed to be Shared at the Close of your Celebration
$15.00 Per Guest
Chef or Attendant Fee of $150.00 Each Apply.

Mini Milk Shakes, Ice Cream Sundaes and Ice Cream Sandwiches
Butler Passed Mini Vanilla and Chocolate Milk Shakes, Miniature Ice Cream Sundaes, and Ice Cream Sandwiches
$8.00 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
*Chef or Attendant Fee of $150.00 Each Apply.*

Strolling Viennese Desserts
Butler Passed Miniature Desserts 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
$15.00 Per Guest

Waffle Station
A Uniformed Chef Will Prepare Waffles to order with . . .
Vanilla Ice Cream
Sliced Berries, Whipped Cream, Raspberry Coulis
Warm Vermont Maple Syrup
$9.00 Per Guest
*Chef or Attendant Fee of $150.00 Each Apply.*

Cookies & Milk
Warm Chocolate Chip Cookies with Milk
$4.00 Per Guest

Stadium Station
Jumbo Hot Pretzels with Spicy and Yellow Mustard & Fresh Buttery Popped Popcorn!
$10.00 Per Guest
*Chef or Attendant Fee of $150.00 Each Apply.*

Hot Cocoa Bar
Bernards Hot Chocolate served with a variety of accompaniments to include…
Mini Marshmallows, Peppermint Sticks, Whipped Cream, Caramels, Chocolate Dipped Pretzel Rods
$7.00 Per Guest
Warm Donut Station
Fresh baked & ready for your guests to enjoy!
Your guests then select from a variety of toppings to finish off their mini donut creation. We can even arrange for items like icing, sprinkles, cookies, tissue paper, etc. to match the colors of your event.
$8.00 Per Guest
Chef or Attendant Fee of $150.00 Each Apply.

S’mores Station
Because love is sweet!
Guests can roast their own marshmallows, create custom ooey gooey sandwiches and indulge in some CHOCOLATE!
$8.00 Per Guest
Chef or Attendant Fee of $150.00 Each Apply.

American Classics
Black Angus Slider Bar with All The Fixings
French Fries and Onion Rings
Miniature Kobe Beef Hot Dogs
$7.00 Per Guest

Coffee To Go
After dancing the night away order a steaming cup of signature Bernards Inn Coffee, Espresso or Latte to cap off the evening. Accompanied with a freshly baked Chocolate Chip Cookie!
$4.00 Per guest
THE 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

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From Silver Chafing Dishes, We Will Serve . . .

Creamed Scrambled Eggs with Fine Herbs

Silver Dollar Pancakes

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
$14.95 Children under 12 years of age
Minimum of 20 Guests
7% New Jersey Sales Tax and 21% Service Charge Additional
Based on a Two Hour Event
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: $150.00 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

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 | Per Hour
CUSTOM MIMOSA BAR

A Uniformed Attendant Will Assist in Preparing Your Guests Drink of Choice

Chilled Bottles of…
Marquis de la Tour
Mionetto Prosecco

Choice of Three Juices…
Orange Juice
Grapefruit Juice
Pineapple Juice
Cranberry Juice
Bernards Inn Lemonade
Mango Nectar
Peach Nectar

An Assortment of Fresh Fruit to Include…
Strawberries
Raspberries
Blueberries
Blackberries
Orange Segments

Alcohol Selections:
Marquis de la Tour- $30.00 | Per Person
Mionetto Prosecco - $25.00 | Per Person

$150.00 Attendant Fee plus 7% NJ Sales Tax