



# Wedding Celebration

## Services and Amenities

Event Manager

Valet Parking by experienced, uniformed and courteous staff

Coat Check, Weather Permitting

Maitre'd

Experienced Captains, Wait staff and Bartenders

White Glove Service

Your Personal Bridal Concierge

Private Bridal Suite with Powder Room

Grooms Room, available for ceremonies onsite

Place Cards

Direction Cards

Extensive Selection of Colored Linens and Napkins  
(35 Colors to choose from!)

Votive Candles on Cocktail Tables and Reception Table

**Please call Jennifer Lynn Forshee, Director of Catering today!**

**\*Direct (908) 884-5657\* / Office (908) 241-8700, Extension 309**

**Email: [JForshee@KemperSports.com](mailto:JForshee@KemperSports.com)**



## **Wedding Celebration**

*Cocktail Hour followed by a Four Hour Reception*

### **Upon Arrival**

Butler Passed Champagne and Strawberries

### **Beverage Service**

Premium Open Bar  
Champagne Toast  
Tableside Drink Service  
Full Service Bar in Reception Room

**VODKA** – Ketel One, Absolut and Tito's

**GIN** - Tanqueray

**RUM** - Bacardi, Captain Morgan

**TEQUILA** - Partita Silver, Partita Reposado

**WHISKEY/RYE** - Canadian Club, Seagram VO

**BOURBON** - Jack Daniels

**IRISH WHISKEY** - Tullamore Dew

**SCOTCH** - Dewar's, Johnnie Walker Red

**BRANDY** - Hennessy VS

**CORDIALS** - - Baileys, Chambord, Frangelico, Kahlua, Amaretto, Sambuca Romana,

**BEER** - (Select 4 types)

Budweiser, Bud Light, Coors, Coors Light,

Corona, Heineken, Blue Moon,

Sam Adams Seasonal Ales (inquire).

### **CATERING WINES**

**WHITE** - Chardonnay & Pinot Grigio

**RED** – Merlot and Cabernet Sauvignon

**ROSE** - White Zinfandel

**CHAMPAGNE** - Wycliff Sparkling Wine

Please inquire about Ultra-Premium Liquors, Upgraded Wine List, Sangria's  
and Specialty Craft Beers.



## **Cocktail Hour**

### **Elaborate Cold Gourmet Displays:**

#### **Antipasti**

A Fine Selection of Imported and Domestic Cheeses, Imported Premium Sliced Cured Meats including Prosciutto di Parma, Accompanied with Olives, Artichoke Hearts and Roasted Peppers.

#### **The Farmers' Garden**

Assortment of Seasonal Garden Vegetables with Herb Buttermilk Ranch Dressing, House made pickles, Mini Greek Salads, Endive Petals with Gorgonzola and Candied Walnuts.

#### **Fresh Fruit Display**

Sliced Seasonal Fresh Fruit and Berries

### **12 Butler Passed Hors d' Oeuvres:**

Coconut Shrimp with Mango Salsa

Mini Italian Rice Balls

Philly Cheesesteak Rolls

Mini Truffle Cheese Burger Sliders

Everything Crusted Rare Tuna with Soy Ginger Sauce

Turkey Meatballs with Chipotle Orange Glaze

Seasonal Empanada's

Chicken Lollipops

Lacquered Pork Belly Skewers, Brown Sugared Glaze, with Dipping Sauce

Vegetable Spring Rolls with Ponzu sauce

Mini Crab Cakes with Remoulade Sauce

Mini Cocktail Franks in Puff Pastry



### **Three Elaborate Cocktail Hour Stations**

***Select two Elaborate Stations and One Action and Beverage Pairing Station.***

#### **Select Two Stations**

##### **Seafood Station**

Paprika Garlic Shrimp  
Baked Stuffed Clams  
Fried Calamari with Marinara Sauce

##### **Latin Station**

Arroz Con Pollo  
Ropa Vieja,  
Fried Yuca con Mojo and Plantain Tostones

##### **Italian Sunday Dinner**

Rigatoni Roasted Tomatoes, Ricotta Cheese  
Nona's Meatballs and Sweet Italian Sausage,  
Ragu Sauce  
Eggplant Rollatini  
Garlic Bread

##### **Jersey Shore Boardwalk Station**

Mini Sausage and Pepper Sandwiches  
Mini Cheesesteak Sandwiches  
Fresh Cut French Fries with Cheese Sauce and  
Gravy

##### **New York Style Deli Sandwiches**

Mini Pastrami Sandwiches on Rye with Mustard  
Potato Knishes. Served with Dr. Browns Soda

##### **Carving Station - Select two**

Prime Rib with Au Jus and Horseradish  
Honey Glazed Ham  
Roasted Turkey Breast with Gravy  
Mini Rolls

##### **Brazilian Rodizio Station:**

*Select two*  
Garlic and Cilantro Roasted Chicken  
Grilled Chorizo  
Grilled Skirt Steak with Chimichurri  
Fried Sweet Plantains and Black Beans

##### **Chinese Take-Out Station:**

General Tso's Chicken  
Beef and Broccoli Stir Fry  
Vegetable Fried Rice  
Fortune Cookies, Take-out Containers  
and Chopsticks

##### **A Taste of Spain Station:**

Paella Valencia  
Ham Croquets  
Pisto- Spanish version of Ratatouille with  
Zucchini,  
Tomatoes, Peppers, Onions and Garlic

##### **Korean BBQ Station:**

Crispy Chicken Wings with Chile Garlic Sauce  
Bulgogi- Stir Fried Marinated Beef  
Kimchi Rice

##### **Polish Station:**

Fresh and Smoked Kielbasa with Sauerkraut  
Handmade Potato and Cheese Pierogis  
Stuffed Cabbage with Ground Beef and Rice

##### **Loaded Waffle Fries Station**

Toppings to include Cheddar Cheese Sauce,  
Applewood Smoked Bacon,  
Beef Chili, BBQ Chicken, Pulled Pork, Scallions,  
Sour Cream, Pickled Jalapenos, Chipotle  
Mayo,  
Ranch and Blue Cheese Dressing



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### **Select One Action Station**

***Your Action Station Includes an Ice Sculpture and Beverage Pairing***

#### **Fajita & Margarita Station**

Asada Steak  
Chipotle Chicken  
Flour Tortillas, Peppers, Onions, Sour Cream, Salsa and Guacamole  
Delicious and Refreshing Margarita's

#### **Barbeque and Bourbon Station**

Smoked Brisket and Carolina BBQ sauce  
Parker House Rolls and Cole Slaw  
Paired with Boutique Bourbons

#### **Steak House Station and Red Wine Pairing**

Triple Thick Butcher Bacon  
Smoked Rib Eye with Homemade Steak Sauce  
Creamed Spinach  
Beer Battered Onion Rings

#### **Slider and Ice Cream Float Station**

Beef Sliders with American cheese and pickle  
Turkey and Cheddar Sliders  
Salmon Sliders  
Accompanied with Assorted Condiments  
Mini Ice Cream Floats made with Stewarts Root Beer and  
Orange Soda with Vanilla Ice Cream

#### **Bavarian and Craft Beer Station**

Bratwurst with Whole Grain Mustard  
Weiner Schnitzel- Breaded Pork Cutlets  
Freshly baked soft Pretzels and Beer Cheese Dip  
Paired with Craft Beer Flights



## **Reception**

### **Champagne Toast**

#### **Duet Presentation Course**

Buffalo Mozzarella, Sliced Tomato Napoleon, Fresh Basil, served with Arugula, Basil Oil, Balsamic Reduction

#### **Entrée Course**

Select One Beef, One Chicken and One Fish, Tablesides Orders by our Professional Tuxedo Dressed Staff

##### **Beef Options**

*(Select One)*

Flat Iron Steak with Burgundy Demi Glace

Petite Filet Mignon with a Dijon Peppercorn Cognac Cream Sauce

Roasted Prime Rib with Au Jus

NY Strip Steak with tomato relish and herb butter (Additional \$7.00 per person)

##### **Chicken Options**

*(Select One)*

French Cut Chicken, Herb Roasted Chicken Breast, Natural Jus

French Cut Chicken Breast, Stuffed with Spinach and Asiago cheese, Natural Jus

Chicken Paupiette, Layered with Spinach, Prosciutto and Gruyere Cheese with Pomodoro sauce

##### **Fish Options**

*(Select One)*

Salmon, Red Snapper or Black Sea Bass

With Your Choice of the Following Sauces:

Saffron fennel sauce, Tarragon Mustard Sauce, Lemon Dill, Port Wine Shallot Sauce, Veracruz Sauce of Fresh Tomato, Olives, Onions and Garlic.

Fillet of Sole Stuffed with Crabmeat and Lobster Sherry Sauce (Additional \$5.00 per person)

Each entrée Includes Chef' Selection of Seasonal Vegetables and Starch.

Vegetarian, Vegan, Gluten-Free, Kosher and Children's Options Available upon request.

Breads and Butter



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## **Dessert**

### **Elegantly Designed Tiered Wedding Cake**

Design the Wedding Cake of Your Dreams!

### **Chocolate Dipped Strawberries**

For each table, a tray of Freshly Dipped Chocolate Covered Strawberries

### **Butler Passed Specialty Desserts**

Guests will Enjoy Butler Passed Desserts by our Staff, House Selection

Coffee, Tea, Decaf, Cappuccino, Espresso



## **2017 & 2018**

### **Price per Adult Guest**

#### **January, February, March, November and December**

Monday - Thursday \$95.

Friday \$105.

Saturday Evening (6 pm or later) \$110.

Sunday Evening (6 pm or later) \$105.

Sunday Twi-Light \$105.

#### **April, May, July and August**

Monday - Thursday \$100.

Friday \$110.

Saturday Evening (6 pm or later) \$115.

Sunday Evening (6 pm or later) \$110.

Sunday Twi-Light \$110.

#### **June, September and October**

Monday - Thursday \$100.

Friday \$115.

Saturday Evening (6 pm or later) \$125.

Sunday Evening (6 pm or later) \$110.

Sunday Twi-Light \$115.

*Please inquire about our Monday – Thursday, Saturday and Sunday Afternoon Wedding Packages and Pricing.*

**All Prices are Subject to 21% Service Charge and New Jersey State Sales Tax.**

**Kids 4- 14 Years of age, \$45.00**

**Professional Vendors, \$45.00**

#### **Required Adult Guest Minimum**

Monday – Thursday – 100

Friday – 100

Saturday Evening – 125

Sunday Evening – 100

Sunday Twi-Light - 100

Inquire about Outside Indian and Kosher Catering.





## **Cocktail Hour Enhancements:**

Additional Station

\$6.00 per person for each additional station

Action and Drink Pairing Station

\$9.00 per person for each additional station

### **Raw Bar Station with Ice Sculpture:**

Attractive Displayed Ice Sculpture of your Choice, from our selections

Shrimp Cocktail

Oysters on the half shell

Marinated Mussels

Freshly Shucked Little Neck Clams

\$12.00 per person

### **Extravagant Raw Bar Station with Ice Sculpture:**

Attractive Displayed Ice Sculpture of your Choice, from our selections

Shrimp Cocktail

Oysters on the half shell

Marinated Mussels

Freshly Shucked Little Neck Clams

Crab Legs

Lobster Tails

Cocktail Sauce, Mignonette, Lemons, Dijon Mayo

\$18.00 per person

### **Staff Attended Sushi and Sashimi Station:**

Authentic Sushi Chef

A Variety of Freshly made Sushi and Sashimi Served in a Beautifully Decorated Boat Display

\$15.00 per person

### **New England Station**

Mini Lobster Rolls on Pretzel Buns

New England Clam Chowder

Served with Flights of Sam Adams Seasonal Ale

\$8.00 per person



## **Dessert Enhancements:**

### **Viennese Displays**

Assorted Cakes and Seasonal Pies  
Assorted Italian Pastries and Cookies  
Ice Cream Sundae Bar with a Variety of Toppings  
Bananas Foster  
Seasonal Fresh Fruit Display  
\$12.00 per person

### **Candy Display**

Eight Different Types of Candy  
Displayed in decorative glassware with to-go containers  
\$8.00 per person

### **Cookie Bar**

Decadent freshly baked Chocolate Chip Cookies, Sugar Cookies, Oatmeal Raisin,  
M & M Cookies with to-go bags  
\$7.00 per person

### **Viennese Extravaganza**

Assorted Cakes and Seasonal Pies  
Assorted Italian Pastries and Cookies  
Gelato Bar with a Variety of Toppings  
Bananas Foster with Vanilla Ice Cream  
Waffle Station with Vanilla Ice Cream and Variety of Toppings  
Candy Display – Eight different types of candy in decorative glassware with to-go containers  
Seasonal Fresh Fruit Display  
\$19.00 per person

### **Cake Pop Station**

Assorted Decorative Cake Pops in a Variety of Flavors and Designs  
Decoratively Displayed  
\$6.00 per person

### **Cupcake Station:**

Delightful Mini Cupcakes in a Variety of Flavors and Designs  
Decoratively Displayed  
\$6.00 per person



## **Late Night Munchies:**

### **Pretzel Station:**

Pretzel Machines Twirling around Yummy Freshly Baked Soft Pretzels  
Mustard, Melted Cheese  
To-go bags  
\$6.00 per person

### **Jersey Shore Boardwalk Station**

Mini Sausage and Pepper Sandwiches  
Mini Cheesesteak Sandwiches  
Fresh Cut French Fries with Cheese Sauce and Gravy  
\$9.00 per person

### **Burgers and Fries**

Mini Regular and Cheeseburger Sliders  
Fresh Cut French Fries with Cheese Sauce and Gravy  
\$8.00 per person

### **Zeppoles Station:**

\$6.00 per person

### **To-Go Beverage Station**

Guests can grab a cup of Joe to go!  
Coffee, Tea, Decaf  
To-go cups with accompaniments  
Assorted Soda and Bottled Water  
\$5.00 per person

*Need something Sweet added onto your Add on Chocolate Chip Cookies and Sugar Cookies to any of the Late Night Munchies Stations for an additional \$3.00 per person.*



## Wedding Ceremony

Romantic Lakeside Ceremony or Indoors Overlooking the Golf Course...



### Additional Hour of Time added onto your Celebration!

You may come onsite up to (2) two hours prior to your Ceremony for that Romantic First Look and Pre-Ceremony Photographs.

We offer unique grounds with bridges, water features, meadows and fairways.

### **Chauffeur driven, Golf Trolley Carts to Escort your Guests to and From the Ceremony Area.**

Includes white folding chairs with padded seats, electric, full ceremony coordination by our expert event staff.

Upon arrival your guests will be greeted with champagne and Strawberries, Water and Seasonal Beverages.

### **The sunsets are truly breathtaking!**

**\$1,000.00 – Up to 125 Guests**

**\$1,500.00 - 176 to 225 Guests**

**\$1,200.00 – 126 to 175 Guests**

**\$1,800.00 - 226 to 300 Guests**







## How To Secure Your Wedding Date

To secure your date, **20% Non-Refundable deposit**, based on minimum guest count and price per adult guest and ceremony fee (if onsite). Acceptable forms of payment: Credit card, personal or business check or cash.

*Pre-Booking Food Tastings are available at \$50.00 per person, plus 20% service charge and New Jersey state sales tax.*

Half way through to your wedding day, a **30% Non-Refundable deposit is due**, based on minimum guest count and price per adult guest and ceremony fee (if onsite).

Acceptable forms of payment: Credit card, personal or business check or cash.

Food Tasting Events – We will provide you with a schedule to attend one of our food tasting events where you will be able to taste a variety of food.

2 Complimentary tickets will be provided to the Bride & Groom to be.

Additional tickets will be available for purchase at \$45.00 per ticket.

Final Planning Meeting – This will take place about 7 - 10 weeks prior to your Wedding date with your Event Director. We will go over your food selections, linens selections, vendors, Onsite Ceremony (if applicable), room layout and all the big and small details.

Ten business days prior to your wedding date, your final guest count is due; adults, children and vendors.

**Five business days prior to your wedding date, the final payment is due**, based on your final guest count and price per adult guest and ceremony fee (if onsite) along with the service charge and New Jersey state applicable sales tax.

Acceptable forms of payment: Bank check, certified check or cash only.

**We are unable to “HOLD” date(s), your date is secured when we received a signed contract and paid deposit.**

**We would be Honored to Host Your Wedding Celebration and can Ensure Everything to be a Success!**

Please call Jennifer Lynn Forshee, Director of Catering today!  
Direct (908) 884-5657 / Office (908) 241-8700, Extension 309  
Email: [JForshee@KemperSports.com](mailto:JForshee@KemperSports.com)