



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



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
Signature Drink

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

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



Cocktail Hour Stations

(Minimum Guest Guarantee of 100 – SELECT 2 Cocktail Hour Stations)

(Minimum Guest Guarantee 175 – SELECT 3 Cocktail Hour 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 2)

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

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

Brazilian Rodizio Station:

(Select 2)

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

Venezuelan Station

(Select 3)

Carne Asada al Parilla

Venezuelan Pabellon Criollo
Sweet Plantains, White Rice and Black Beans
Cachapas

*Sweet Corn Pancakes topped with Queso Fresco, Queso
Salata and Cream*

White Corn Arepa Station

Fillings to include Cheese, Beans and Pork

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

Pasta Station:

(Select 3)

Tri-Colored Tortellini in a Roasted Garlic Cream
Sauce
Farfalle with Spinach, Mushroom and Pancetta
Eggplant Ravioli, Marinara Sauce
Baked Manicotti, Marinara Sauce
Penne Ala Vodka
Orecchiette Bolognese
Penna Marinara
Cavatelli, Brocoli Rabe, Garlic and Oil
(Fall Season) Butternut Squash Ravioli, Sage,
Brown Butter Sauce

Risotto Bar

Parmesan Risotto
Sample toppings: Asparagus Tips, Shrimp,
Broccoli, Spinach, Mushroom.

Peruvian Station

(Select 3)

Aji de Gallina
Peruvian Style Chicken

Lomo Saltado
Peruvian Style Beef

Choros all Chalaca
Peruvian Mussels

Corvina Ceviche with Aji Amarillo, Batata,
Choclo and Corn Nuts

Papas ala Huancaína
Potatoes and Cheese

Fluke Tiradito with Sweet Potato, Choclo and
Corn Nuts
(Additional \$5.00 per person)

Conchita's ala Parmesan y Pisco
Scallops
(Additional \$5.00 per person)



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, Tableside 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



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, Chef's Selection

Coffee, Tea, Decaf, Cappuccino, and Espresso

Prices start at \$100.00 per guest.

Please inquire about your specific date and time as the price increases during peak season months.

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



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.

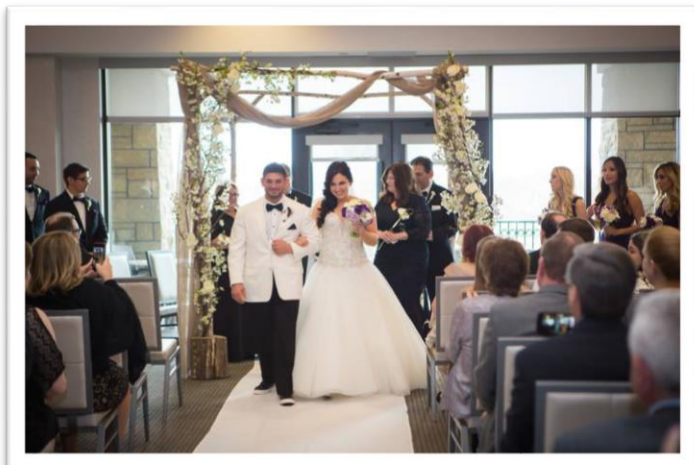
Includes white folding chairs with padded seats, electric, full ceremony coordination by our expert event staff. Upon arrival your guests will be greeted with champagne and Strawberries, Water and Seasonal Beverages.

The sunsets are truly breathtaking!

\$1000. Fee Up to 175 Guests

\$1,200. Fee 176 – 251

\$1,400. Fee 251 – 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.

Please Inquire about pre-booking food tastings.

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 delicious hors d' oeuvres, stations and dinner options.

2 Complimentary tickets will be provided to the Bridal Couple.

Additional tickets may be purchase, please inquire.

Final Planning Meeting – This will take place about 6 – 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!
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