



THE  
BERNARDS  
INN

# 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*

### **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*

# COCKTAIL HOUR

## 1 HOUR OPEN BAR FOLLOWED BY CONSUMPTION BAR

### *Premium Liquors to include:*

*Titos, Absolut, Kettle One, Stolli  
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*

INCLUDES PROSECCO TOAST  
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)

### **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)

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

# 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)*