

Merri-Makers

at the

Reception Center

2008 ~ 2009

Wedding Packages

PNC Bank Arts Center

Exit 116 on the Garden State Parkway - Holmdel, New Jersey

732-264-3355

www.merrimakers.com

Your Wedding Reception Includes

150 Acres of Seclusion at a Convenient Location in the Center of New Jersey

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Privacy – Exclusive Use of the Facility for Five Hours

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An Outdoor Terrace and Terrace Room for Your Cocktail Hour

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Complimentary Champagne Upon Guest Arrival

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*Five Hour Open Premium Bar Including Champagne Toast
With Tableside Cocktail Service*

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Maitre D' to Coordinate and Supervise Your Reception

~

White Glove Service

~

Our Private Bridal Suite

~

A Wide Selection of Linens from Which to Choose

~

Place Cards and Direction Cards

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*Wine Service with Dinner
Sonoma and Napa Valley wine Selections*

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Custom Tiered Wedding Cake

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Valet Parking

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*Coat Check Service
(Seasonal)*

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Bride and Groom “All Time Favorite” Meal

Butler Style Hors d'oeuvres

2008 ~ 2009

** Gulf Shrimp Cocktail served in a Miniature Fluted Glass with
Cocktail and Wasabi Sauces*

*Winter Months – Wild Mushroom Cream Soup
Summer Months – Cold Gazpacho Soup*

*Warmed Brie on French Toast
with Toasted Almonds and Honey Drizzle*

Vegetable Spring Rolls

Skewered Creole Shrimp with a Dill Remoulade

Beef Hot Dog Baked in Puff Pastry

Goat Cheese and Shiitake Mushroom Crisps

Spanakopita

*Phyllo Dough Crusts with a filling of Sautéed Spinach and Onions
with Feta Cheese, Eggs and Seasoning*

*Tenderloin of Beef presented on Garlic Crostini
with a Tarragon Emulsion*

Bayou Crab Cakes topped with Chipotle Aioli

** On the Platinum Package the Shrimp Cocktail will become a Station
and omitted from the Butler Style Hors d'oeuvres*

The Platinum Wedding Reception

Cocktail Hour

Gourmet Butler-Passed Hors d'oeuvres

Hand-Carved Ice Sculpture

Shrimptini Station

Merri-Makers Signature Colossal Shrimp

Served in a Martini Glass with a duo of sauces:

Fiery Bourbon Cocktail and Wasabi Aioli and Lemon Wedges

Garden Fresh Crudités

*Crisp Vegetables including Carrots, Cucumbers, Celery, Peppers, Broccoli,
Zucchini, Radishes and Cherry Tomatoes
served with the Chef's selection of Dipping Sauce*

Tuscan Antipasto Display

*Selections of Prosciutto Di Parma, Peppercorn cured Dry Sausage,
Sweet Soppresata and cured Salami accented with
Provolone, Asiago and Aged Reggiano Cheeses
Grilled Marinated Vegetable Platters
Fire Roasted Red and Yellow Peppers
Marinated Olive Medley
Fresh Bocconcini Mozzarella Salad with Garden Basil,
Grape Tomatoes and Artichoke Hearts
Herb and Garlic Toasted Baguettes*

Pasta Station

(Captain Provided)

Penne Vodka-Coral

*Miniature Penne Pasta served with Merri-Makers' Homestyle Vodka Sauce
with Emerald Green Peas, Plum Tomatoes and Fresh Basil
and*

Cavatelli and Broccoli

*Cavatelli Pasta and Broccoli Florets with Sun-Dried Tomatoes and Olive Oil
prepared in a Roasted Garlic Broth
Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread*

Your Choice of Two of the Following Culinary Stations:

Butcher's Block

(Pre-Selected Choice of Two Meats)

*Corned Beef Brisket, Roasted Turkey Breast,
Honey Glazed Ham or Roasted Loin of Pork
Crocks of Stone Ground Mustard, Orange and Cranberry Relish
and Horseradish Chive Remoulade*

A Taste of France

*Chicken and Mushroom Crepes with a Béchamel Sauce
Scallop and Shrimp Crepes with a Brandy Cream Sauce*

Duck Confit

*Oven Roasted Duck served in a Bibb Lettuce Cup
with Toasted Barley and Mandarin Oranges
drizzled with Balsamic Syrup and garnished
with Oven-Dried Cranberries*

South of the Border

*Tacos and Fajitas with Southwestern seasoned Chicken and Beef
Mexican Style Black Beans and Spanish Rice
served with Nachos, Sour Cream, Salsa, Guacamole,
Shredded Lettuce and Cheddar & Jack Cheeses*

Sake Seared Diver Scallops

*Diver Scallops complimented by Avocado and Cucumber Relish
garnished with Micro-Greens and drizzled with Ancho Chili Oil*

Downtown Chinatown

*General Tso's Chicken served with Hot Pepper Sauce,
Dim Sum with Soy Sauce and Oriental Vegetable Fried Rice*

Chafing Dish Selections

(Pre-Selected Choice of Three)

*Eggplant Rollatini, Chicken and Broccoli Scampi, Vegetable Tempura, Swedish
Meatballs, Tortellini al a Panna, Cajun Swordfish Bites,
Sausage, Peppers and Onions, Teriyaki Beef, Classic Spanish Seafood Paella
or Sliced Chicken Medallions with Vegetable Stuffing*

Dinner Service

First Course

(Pre-Selected Choice of One)

*Fanned Seasonal Melon and Fresh Berries
on a bed of Raspberry Puree*

~

*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes and Fresh Basil
drizzled with Aged Balsamic Vinaigrette and Virgin Olive Oil*

~

*Spinach Ravioli filled with Quatro Fromaggio
complimented by a Plum Tomato Ragout and
garnished with Fresh Basil Florets*

~

*Shrimp Scampi Risotto Cake
Arborio Rice infused with Fresh Garlic and Rock Shrimp*

Second Course

(Pre-Selected Choice of One)

*Pear and Gorgonzola Salad
Red Wine Poached Bartlett Pears and crumbled Gorgonzola Cheese
on a bed of Field Greens
sprinkled with candied Pecans and dressed with Champagne Vinaigrette*

~

*Classic Caesar Salad
Hearts of Romaine Lettuce tossed with Traditional Caesar Dressing
and garnished with shaved Asiago Cheese, Garlic Croutons
and Freshly Cracked Black Pepper*

~

*Sun Kissed Salad
Mesclun Field Greens with Jersey Fresh Blueberries and Strawberries
topped with shaved White Chocolate
served with Raspberry Vinaigrette Dressing*

served with Freshly Baked Dinner Rolls and Whipped Butter

The Main Entrée, Choice Day of
*(Pre-Selected Choice of **Three** Entrées)*

Tenderloin of Beef

*Montreal seasoned 6 oz. Filet Mignon Steak,
slow roasted with a savory Bordelaise Sauce*

~

Herb Encrusted Tilapia Filet

*North Atlantic Filet encrusted with Citrus Herbs and Bread Crumbs
on a stream of Fresh Dill Buerre Blanc*

~

Stuffed Tilapia Filet

*Filet of Tilapia filled with Old Bay scented Maryland Lump Crabmeat
with a Sherry Lobster Sauce*

~

Chicken Paillard

Breast of Chicken stuffed with Wild Mushrooms in a Rosemary Sauce

~

Chicken Saltimbocca

*Tender Filets of Chicken topped with Prosciutto di Parma,
Baby Leaf Spinach and Fresh Mozzarella
finished with a light Mushroom Madeira Wine Reduction*

~

Chicken Fresco

*Scallopine of Chicken topped with a Julienne of Sun-Dried Tomatoes
and quartered Artichoke Heart Sauté
finished with California Sauterne, Lemon Zest and Freshly Cracked Pepper*

~

Chicken Francaise

*Scallopine of Chicken dipped in an Egg Batter and lightly sautéed
in a White Wine and Lemon Butter Sauce*

Accompanied by

Chef's Choice of Seasonal Vegetable and Potato

~ Vegetarian Entrees Available ~

Dessert

Merri-Makers Trilogy

*The Wedding Cake served with Chocolate Dipped Strawberry
and Miniature Vanilla Bean Crème Brûlée on a Raspberry Puree Painted Plate*

*Freshly Brewed Colombian Coffee
Regular and Assorted Herbal Teas
Brewed Decaffeinated Coffee*

Coffee Express Station

*For Exiting Guests
Freshly Brewed Colombian Coffee and Decaffeinated Coffee*

Dessert Options

** A complete **Viennese Table** to include Assorted Cakes, Pastries and Cookies, Chocolate Dipped Fruits and Flaming Bananas Foster served over Gourmet Vanilla Ice Cream may be added for \$7.00 per guest.*

** **Chocolate Fountain** – Your guests will enjoy dipping fresh Strawberries, Pineapples and Melons along with Pretzel Rods, Potato Chips, Rice Crispy Treats, Marshmallows and Graham Crackers into the Warm Smooth Cascading Milk Chocolate for an additional \$6.00 per guest.*

*Choose both the **Viennese Table** and the **Chocolate Fountain**
for \$11.00 per guest.*

Candy Bar

*The Candy Bar will be filled with
Assorted Candy
In Varied size Glass Cylinder Vases
Candy Scoops and Cellophane Bags will be provided
\$750.00 Upgrade*

Beverage Service

Champagne Toast

Tablesides Wine Service with Dinner

After-Dinner Cordials

*Five Hour Open Premium Bar
featuring the following selections:*

*Absolut Vodka, Dewar's, Jack Daniels,
Bacardi Rum, Southern Comfort, V.O.,
Malibu Rum and Tanqueray Gin*

*Assorted Domestic and Imported Beers
to include:*

*Budweiser
Coors Light
Heineken*

*Sonoma and Napa Valley wine selections
to include:*

*Merlot
Chardonnay
Pinot Grigio
White Zinfandel*

The Gold Wedding Reception

Cocktail Hour

Gourmet Butler-Passed Hors d'oeuvres to include Jumbo Shrimp Cocktail

International Cheeses

Saga Bleu, French Brie and Gouda Wheels along with Sharp and Mild Vermont Cheddar Cheeses, Pepperjack and Swiss Cheeses garnished with Fresh Fruit and served with Water Crackers and Flat Breads

Garden Fresh Crudités

Crisp Vegetables including Carrots, Cucumbers, Celery, Peppers, Broccoli, Zucchini, Radishes and Cherry Tomatoes served with the Chef's selection of Dipping Sauce

Pasta Station

Penne Vodka-Coral

*Miniature Penne Pasta served with Merri-Makers' Homestyle Vodka Sauce with Emerald Green Peas, Plum Tomatoes and Fresh Basil
and*

Cavatelli and Broccoli

Cavatelli Pasta and Broccoli Florets with Sun-Dried Tomatoes and Olive Oil prepared in a Roasted Garlic Broth

Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread

Chafing Dish Selections

(Pre-Selected Choice of Three)

Eggplant Rollatini, Chicken and Broccoli Scampi, Vegetable Tempura, Swedish Meatballs, Tortellini al a Panna, Cajun Swordfish Bites, Sausage, Peppers and Onions, Teriyaki Beef, Classic Spanish Seafood Paella or Sliced Chicken Medallions with Vegetable Stuffing

Dinner Service

First Course

(Pre-Selected Choice of One)

*Fanned Seasonal Melon and Fresh Berries
on a bed of Raspberry Puree*

~

Soup du Jour

~

*Spinach Ravioli filled with Quatro Fromaggio
complimented by a Plum Tomato Ragout and
garnished with Fresh Basil Florets*

Second Course

(Pre-Selected Choice of One)

Merri-Makers Garden Salad

*Blend of Spring Mix and Hearts of Romaine garnished with Vine-Ripened
Cherry Tomatoes, Julienne Bermuda Onion and Cucumber Pinwheels
served with Raspberry Vinaigrette*

~

Classic Caesar Salad

*Hearts of Romaine Lettuce tossed with Traditional Caesar Dressing
and garnished with shaved Asiago Cheese, Garlic Croutons
and Freshly Cracked Black Pepper*

The Main Entrée, Choice Day of

(Pre-Selected Choice of Two Entrées)

Sliced Tenderloin of Beef

*Montreal seasoned sliced Tenderloin of Beef,
slow roasted with a savory Bordelaise Sauce*

~

Herb Encrusted Tilapia Filet

*North Atlantic Filet encrusted with Citrus Herbs and Bread Crumbs
on a stream of Fresh Dill Buerre Blanc*

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Chicken Paillard

Breast of Chicken stuffed with Wild Mushrooms in a Rosemary Sauce

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Chicken Saltimbocca

*Tender Filets of Chicken topped with Prosciutto di Parma,
Baby Leaf Spinach and Fresh Mozzarella
finished with a light Mushroom Madeira Wine Reduction*

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Chicken Fresco

*Scallopine of Chicken topped with a Julienne of Sun-Dried Tomatoes
and quartered Artichoke Heart Sauté
finished with California Sauterne, Lemon Zest and Freshly Cracked Pepper*

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Chicken Francaise

*Scallopine of Chicken dipped in an Egg Batter and lightly sautéed
in a White Wine and Lemon Butter Sauce*

*Accompanied by
Chef's Choice of Seasonal Vegetable and Potato*

~ Vegetarian Options Available ~

Dessert

*The Wedding Cake served on a Raspberry Puree Painted Plate
with a Chocolate Dipped Strawberry*

*Freshly Brewed Colombian Coffee
Regular and Assorted Herbal Teas
Brewed Decaffeinated Coffee*

Dessert Options

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White Zinfandel*

Merri-Makers at the Reception Center

2008 Wedding Pricing Matrix

Gold Menu

\$69.00 per person

Platinum Menu

\$79.00 per person

Note: All pricing noted above does not include 7% New Jersey State sales tax. Please add accordingly.

Merri-Makers at the Reception Center

2009 Wedding Pricing Matrix

March, April, May, June, July, August, September, October, November and December

		<i>Gold Menu</i>	<i>Platinum Menu</i>
<i>Friday Evening</i>	<i>\$8,500. minimum</i>	<i>\$89.00</i>	<i>\$99.00</i>
<i>Saturday Afternoons</i>	<i>\$8,500. minimum</i>	<i>\$80.00</i>	<i>\$90.00</i>
<i>Saturday Evenings</i>	<i>\$10,000. minimum</i>	<i>\$105.00</i>	<i>\$115.00</i>
<i>Sunday Afternoons And Evenings</i>	<i>\$8,500. minimum</i>	<i>\$80.00</i>	<i>\$90.00</i>

January and February

		<i>Gold Menu</i>	<i>Platinum Menu</i>
<i>Friday Evening</i>	<i>\$6,000. minimum</i>	<i>\$70.00</i>	<i>\$80.00</i>
<i>Saturday Afternoons</i>	<i>\$6,000. minimum</i>	<i>\$70.00</i>	<i>\$80.00</i>
<i>Saturday Evenings</i>	<i>\$7,000. minimum</i>	<i>\$79.00</i>	<i>\$89.00</i>
<i>Sunday Afternoons And Evenings</i>	<i>\$6,000. minimum</i>	<i>\$70.00</i>	<i>\$80.00</i>

Note: All pricing noted above does not include 7% New Jersey State sales tax. Please add accordingly.