Five Stunning Wedding Venues

Vernon — Franklin — Hamburg, New Jersey | TheCrystalSpringsResort.com
Emerald Ballroom | Grand Cascades Lodge | 973.864.8946
Meetings & Corporate Events | 855.420.9962
Central Reservations | 855.420.9963
Elements & Reflections Spas | 973.864.6311
Diamond Ballroom & Sweetgrass Pavilion | Minerals Hotel | 973.864.8989
Black Bear Golf Club & Ballyowen Golf Club | 973.534.2700
welcome to
CRYSTAL SPRINGS RESORT
Set amongst the picturesque mountains of New Jersey, Crystal Springs Resort is the Northeast’s largest 4 season resort, an ideal setting for an unforgettable destination wedding, one hour from New York City. The Resort’s 5 stunning wedding venues are surrounded by natural beauty, offering a wide array of world-class amenities including: 2 resort hotels, 2 luxurious spas, 6 championship golf courses, 10 seasonally inspired dining venues, Wine Spectator’s Grand award-winning wine cellar, a state-of-the-art fitness & wellness center, mountaintop adventure center, nearby skiing, snowtubing and so much more.

Discover 5 unique indoor and outdoor wedding venues — Ballyowen Golf Club, Black Bear Golf Club, Crystal Springs Country Club at Grand Cascades Lodge, The Diamond Ballroom and Sweetgrass Pavilion at Minerals Hotel. Each venue hosts one wedding per day, with a dedicated banquet and catering team offering uncompromised attention and personal service for every detail on your special day or weekend.
NEW JERSEY’S ULTIMATE DESTINATION WEDDING RESORT

At Crystal Springs Resort, your special day will be turned into an unforgettable weekend-long celebration that you and your guests will remember for a lifetime.

Kick off your celebration with a welcome reception, setting the tone for the fun-filled weekend. Resort coordinators are available to assist plan exciting indoor and outdoor activities that your guests will love... Golf for the fellas, spa days for the ladies, group trips to the mountaintop lake, or trap & skeet shooting at the range. Celebrate your nuptials with breathtaking sunsets and mountain views, followed by cocktail hour and a memorable reception, serviced by our award-winning culinary team. Keep the celebrations going with a late-night after-party and post-wedding brunch.

CRYSTAL SPRINGS COUNTRY CLUB
AT GRAND CASCADES LODGE

Incorporate our beautiful mountain oasis with an outdoor ceremony in the lush wedding garden. Perched atop a sweeping crest, with the most stunning panoramic views in the tristate area, you will find the luxurious four-star Adirondack-style Grand Cascades Lodge and Crystal Springs Country Club. The Emerald Ballroom is the ideal venue for weddings with a larger guest list, comfortably accommodating up to 300 guests and an indoor cocktail hour in the open-air rotunda that overlooks the scenic Kittatinny and Pochuck Mountains.
DIAMOND BALLROOM
AT MINERALS HOTEL

Discover the chic and stylish Diamond Ballroom at Minerals Hotel, accommodating up to 225 guests. The Diamond Ballroom features a modern and elegant flair, with beautiful hardwood floors, soft-seating, leather pin-tuck bar and crystal chandeliers. Just beyond the ballroom, guests are surrounded by gorgeous floral patios and Wedding Garden, the perfect backdrop for a romantic outside ceremony and cocktail hour.
SWEETGRASS PAVILLION
AT MINERALS HOTEL

Explore the most charming and newest venue added to our collection, Sweetgrass Pavilion, with outdoor seating for up to 150 guests. The Pavilion’s rustic setting features breathtaking open-air natural views, creating an ideal country chic wedding location. Couples looking for added fun throughout their celebration can incorporate the surrounding outdoors for exciting lawn games.
Surrounded by rolling farmland and tall wheat yellow native grasses, Ballyowen embodies the Celtic feel of Ireland, encompassing sprawling acres with plush green fairways. Begin your wedding with a romantic outdoor ceremony in the Wedding Garden followed by cocktail hour in Owen’s Pub, decorated in dark woods, featuring a cathedral ceiling, circular bar and large stone fireplace. The magnificent stone clubhouse and Bailigh Bluff House illustrate an old-world design, offering mountain views and breathtaking sunsets accommodating up to 150 guests.
BLACK BEAR GOLF CLUB

A scenic golf course location featuring an elegant ballroom and spacious outdoor veranda, surrounded by a panoramic view that overlooks the course and mountain range. Both indoor and outdoor cocktail hours are available with a beautifully landscaped gazebo creating the perfect spot to say your “I Do’s.” This spacious ballroom accommodates up to 185 guests, with one entire wall of windows that overlooks the golf course and surrounding mountains.
GRAND CASCADES LODGE

The luxurious four-star Grand Cascades Lodge is a lavish revival of classic Adirondack-style lodges and is unquestionably the most impressive property in the region. The strong wooden beams, natural stonework and forest-green color reflect the surrounding mountains and densely wooded terrain. The 250 spacious guest rooms have numerous unique features, including kitchens, bathrooms with Jacuzzi tubs, televisions, top-of-the-line bed linens, indoor and outdoor gas fireplaces, spacious decks and astonishing views that span three states.

Guests have access to an array of amenities featuring an indoor tropical Biosphere Pool Complex, award-winning Reflections Spa and several noteworthy dining options; The Chef’s Garden and Restaurant Latour, rated “Excellent” by The New York Times, along with its world-renowned Wine Spectator Grand award-winning Wine Cellar. The grounds present an impressive series of interconnected natural pools with whirlpools, fountains and waterfalls surrounds the exterior, enhanced by a wedding garden with lush landscaping, flower gardens and bird sanctuary.
MINERALS HOTEL

Nestled within the mountains and named for the area’s abundance of minerals, guest rooms are decorated in an upscale Aspen mountain style with rooms featuring stone fireplaces including mountain, golf course or pool views. Minerals Hotel features 175 rooms for overnight accommodations. All overnight accommodations at both hotels include unlimited access to the amenities of Minerals Sports Club, located in Minerals Hotel.
Located within Grand Cascades Lodge, this award-winning oasis of tranquility will heal and inspire you with a variety of relaxing facial and body treatments. A breathtaking 8,000-quartz crystal ceiling radiates the healing powers of Earth through your entire being from the moment you enter the spa. The service menu features elements of The Resort and local environment, such as a vino-therapy massage and wine-based nail treatments.
ELEMENTS SPA

An award-winning spa, located in Minerals Hotel with a breathtaking design and rejuvenating services guaranteed to relax the mind, body and soul. The interior showcases the beauty of the outdoors, with hand-painted earthscape walls that sparkle with bits of mica, textured stone surfaces, illuminated rice paper artwork and hammered copper fixtures. Beneficial minerals are featured in many Elements Spa services, including sodium scrubs, mineral water soaks & muds, mineral-based cosmetics and a unique moisturizer infused with copper flakes.

WEDDING DAY SPA SERVICES

Crystal Springs Resort brides have the worry-free luxury of on-site wedding services ensuring they look and feel absolutely stunning on their wedding day. Elements and Reflections Spas offer wedding day hair, makeup, manicure and pedicure treatments to look your best from head to toe. Our team of professional stylists work in the privacy of your Hotel Suite, or selected wedding venue offering your bridal party the ultimate experience in wedding day pampering.
REHEARSAL & WELCOME DINNERS
With many venues and dining options, Crystal Springs Resort makes hosting your Rehearsal Dinner here an exciting addition to your celebration. From an intimate dinner in our world-renowned Wine Cellar, to a rustic country-style barbecue in the Sweetgrass Pavilion, the possibilities are endless. Our superb culinary team can personalize this event to any style the bride and groom desire.

POST-WEDDING BRUNCH
There’s no better conclusion to the weekend’s festivities than a delectable send-off brunch with your guests – a final opportunity to thank them, say proper goodbyes, and recount the memories from the night before. Customize your send-off with a continental breakfast or formal seated brunch to enjoy every moment with your loved ones.
AFTER THE I DO’S

Keep the celebration going all night with a variety of themed after party packages. Weddings held at Grand Cascades Lodge can head to the tropics for some fun in our Biosphere Pool Complex. Kikis Restaurant and Lounge offers a relaxed atmosphere creating more memories for weddings held at Minerals Hotel. Black Bear and Ballyowen Golf Club’s bridal parties are welcome to inquire about after party festivities at the hotel property they are staying at.
RESORT ACTIVITIES

Encourage your guests to make a weekend getaway at this hidden gem in Northern New Jersey. Guests can choose to either book organized group activities such as horseback riding, trap & skeet trap shooting, or make their own agenda while enjoying all the endless amenities.
CRYSTAL SPRINGS COUNTRY CLUB
GRAND CASCADES LODGE

wedding menus

PLATED DINNER RECEPTION

GOLD PACKAGE
White Linens, House Chargers in Silver or Gold
Welcome Champagne, Lemonade, and Iced Tea Station

5-Hour Open Bar with Cocktail Table Service/Wine Service During Dinner (Full Selection of Premium Brand Liquors and Mixers)

5-Hour Open Bar with Cocktail Table Service/Wine Service During Dinner (Full Selection of Luxury Brand Liquors and Mixers)

Champagne Toast
3 Cold Hors d’Oeuvres Displays
10 Buttered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
Appetizer and Salad Combination Plate
Warm Baked Breads and Rolls
2 Table-Side Service Entrees or a Pre-Selected Combination Plate, plus 1 Vegetarian Choice
Chef’s Choice Vegetable and Starch
Wedding Cake
Fresh Brewed Coffee and Tea Service
Petit Four and Assorted Chocolate Truffles Presentation (On Each Table)

PLATINUM PACKAGE
Valet Parking, House Chargers in Silver or Gold
Upgraded Linens in White or Champagne
Welcome Champagne, Lemonade, and Iced Tea Station

5-Hour Open Bar with Cocktail Table Service/Wine Service During Dinner (Full Selection of Luxury Brand Liquors and Mixers)

Champagne Toast
4 Cold Hors d’Oeuvres Displays
12 Buttered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
Seafood and Raw Bar
3 Salad Selections
5 Dinner Selections
1 Carving Station
Chef’s Choice Vegetable and Starch
Warm Baked Breads Rolls
Wedding Cake
Fresh Brewed Coffee and Tea Service
Dessert Table, plus choice of Chocolate Fountain or Gourmet Coffee Bar

DINNER BUFFET RECEPTION

GOLD PACKAGE
White Linens, House Chargers in Silver or Gold
Welcome Champagne, Lemonade, and Iced Tea Station

5-Hour Open Bar with Cocktail Table Service/Wine Service During Dinner (Full Selection of Premium Brand Liquors and Mixers)

Champagne Toast
3 Cold Hors d’Oeuvres Displays
10 Buttered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
Salad Bar
Chef’s Choice Vegetable and Starch
Wedding Cake
Fresh Brewed Coffee and Tea Service
Petit Four and Assorted Chocolate Truffles Presentation (On Each Table)

5-Hour Open Bar with Cocktail Table Service/Wine Service During Dinner (Full Selection of Luxury Brand Liquors and Mixers)

Champagne Toast
4 Cold Hors d’Oeuvres Displays
12 Buttered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
Seafood and Raw Bar
3 Salad Selections
5 Dinner Selections
1 Carving Station
Chef’s Choice Vegetable and Starch
Warm Baked Breads Rolls
Wedding Cake
Fresh Brewed Coffee and Tea Service
Dessert Table, plus choice of Chocolate Fountain or Gourmet Coffee Bar

COLD HORS D’OEUVRES DISPLAYS
Counts as 2 Selections **Additional Cost

ANTIPASTO ITALIANO *
Plump Roasted Peppers • Fresh Mozzarella • Mediterranean Olives • Marinated Mushrooms • Artichoke Hearts and an Assortment of Smoked and Cured Meats served with Garlic Toasted Baguette Rounds

ASSORTED SMOKED SEAFOOD*
Smoked Salmon • Bluefish • Trout and New Zealand Green Lip Mussels served with Egg Whites and Yolks • Red Onion and Fresh Parsley presented with Triangles of Russian Pumpernickel and Exotic Flatbreads

CAVIAR BAR**
A Selection of the Hackleback, Paddlefish, and Salmon Roe Red Caviars served Traditionally with Buckwheat Blinis • Hard-Cooked Eggs, Red Onion, and Parsley on Backlit Crushed Ice

EGGPLANT CAPONATA
Fresh Garlic, Onions, and Eggplant sautéed in Extra Virgin Olive Oil with Plum Tomatoes • Peppers and Black Olives served with Pita Chips

FRESH SEASONAL EXOTIC FRUITS
An Assortment of Sliced and Skewered Fruits with a Minted-Yogurt Dipping Sauce

FARMERS VEGETABLE CRUDITÉS
A Medley of Seasonal Raw Tricolor Peppers, Cauliflower, Broccoli, Squash, Zucchini, Tomatoes, and Other Seasonal Favorites with a Selection of Assorted House-Made Dips

GARDEN FRESH GRILL
An Assortment of Grilled Marinated Zucchini, Eggplant, Peppers, and Other Farm Vegetables with our Signature Dip

GASPACHO BAR
Seasonal only May through October
Serving Three Types of Gaspacho: Red Beef Steak, Green Tomato, and Yellow Brandiedwine with Assorted Condiments; Carolina Shrimp, Chesapeake Crab, Basil Pesto, Ciabatta Crostini

INTERNATIONAL CHEESE
A Display of Imported and Domestic Cheeses served with an Assortment of Crackers, Breads, and Flatbreads

MOZZARELLA CAPRESE
Fresh Mozzarella with Vine-Ripened Tomatoes and Basil served with Aged Balsamic

TUNA TATAKI**
Peppered Sushi-Grade Tuna Pan-Seared to Perfection, Sliced, and Served over a Mountain of Japanese Seaweed Salad, Pickled Ginger, and Wasabi

ALL MENUS SUBJECT TO CHANGE

FOR REFERENCE ONLY
BUTLERED HORS D’OEUVRES

Counts as 2 Selections “Additional Cost
Elegantly Displayed and Butlered To Your Guests

COLD SELECTIONS
Crystal Tomato and Basil Bruschetta • Smoked Salmon on Black Bread • Beef Carpaccio on Toast Points • Crab Salad on Garden Cucumber • Polenta Cake with Shrimp, Pineapple Pico de Gallo • Herbed Goat Cheese Crostini • Waldorf Chicken Salad on Celery • Truffled Mushrooms with Rose-Glacé Crème Fraîche • Country Pâté Canapés • Mini-Lobster Rolls with Avocado Fondue • Prosciutto and Fresh Mozzarella • Madeira Poached Figs with Marcona Almonds, IdiazabaleruCheese • Maine Lobster Tail with Lemon Créme Fraîche” • tuna Tartare on Gaufrettes

HOT SELECTIONS
Maryland Crab Cake with Classic Remoulade Sauce • Chorizo and Cheese Empanadas • Brie and Raspberry in Phyllo • Coastal Franks en Croute • Homemade Beef Dumplings with Sweet Chili Sauce • Lamb Samosa • Chicken Salad with Peanut Sauce • Beef Teryyaki Sate • Coconut Shrimp with Sweet and Sour Sauce • Vegetable Dumplings • Spinach and Cheese-Stuffed Mushroom Cap • Steamed Dim Sum with Crab and Shrimp • Hudson Valley Duck Roll/Cherry Gastronite • Clams Casino with Applewood-Smoked Bacon • Wild Mushroom and Roquefort in Phyllo • Mini-Bailli”Waldington” • Baby Lamb Chops with Mint Juley” • Lobster Scampi Puff” • Bacon-Wrapped Scallops, Maple Sauce

STATIONS
Counts as 2 Selections “Additional Cost
A TASTE OF ITALY
Selection of Three
Crispy Calamari with Crystal Tomato Marinara • Eggplant Rollatini • Sausage and Peppers • Gnocchi with Roasted Tomato and Broccoli Rabe • Chicken Cacciatore • Prosciutto and Mozzarella Spandel • Veal Piccata • Risotto Raisone

CARVING STATION
Selection of Two
Roasted Sterling Silver Strip Loin • Honey-Glazed Smoke House Ham • Rosemary-Roasted Boneless Pork Loin with Fresh Thyme • Herb-Roasted Breast of Turkey • Colorado High Country Leg of Lamb” • Marinatted Grilled Hangar Steak • Served with Appetizing Garnishes

MASHED POTATO BAR
Selection of Five
Mashed Potatoes mixed to order with: Sour Cream and Chives • Cheddar Cheese • Crispy Potato Skins • Rattlesnake • Wild Mushrooms and White Truffle Oil • Sautéed Shallots and Garlic • Scalloped Potato or Grilled or Carmelized Onions • Creamed Spinach • Grilled Bacon

For an Additional Cost, Choose Sauteed Grass-Fed Beef, Free-Range Chicken, or Carolina Shrimp Prepared by a Uniformed Chef

PASTA STATION
Selection of Three (Cooked to Order)
Penn “a la Vodka” • Tricolor Cheese Tortellini with Plum Tomato and Basil Sauce • Farfalle Alfredo with Chicken • Rigatoni Bolognese • Six-Cheese Ravioli with Creamy Pesto Sauce • Lobster Ravioli with White Wine and Garlic Sauce” • Served with Fresh Grated Parmigiano Reggiano Cheese

PERUK DUCK
Traditional Peking Duck • Moo Shu Pancake, Scallion, Cucumber Batons, and Hoisin Sauce • Steamed Vegetables and Chicken Dumplings • Lemon-Soy Dipping Sauce • Mini Egg Rolls • Fried Wontons, Spicy Chinese Mustard, Sweet and Sour Sauce

PIEDMONT-STYLE RISOTTO STATION
Selection of Two
Arborio Rice prepared to order and served with a Choice of the Following Accompaniments
Grilled Asparagus and Rock Shrimp • Porcin Mushroom, Basil, and Pignol Nuts • Saucied Spinach, Duck Confit, and Barolo Wine Reduction • Reggiano Parmigiano, Saffron, and White Wine

RODOZIO STATION
“Cooked over a Hibachi-Style Grill • Marinated Meals from Local Farms Grilled on a Skewer
Selection of Three
 لها Silver Skirt • Rosemary and Garlic Lamb from our Colorado Ranch • Ridge Farm Chicken Thights with Roasted Black Garlic • Ridge Farm Chicken Breast with Herbs and Morinada • Murray’s Chicken Sausage and Duck Pork Sausage
All Served with Grilled Naan Bread, Chimichurri

COMFORT STATION
Truffled French Fries with Saffron Aioli, Tomato Jam • Fried Mac n Cheese with Mangalista Bacon and Ranch Dip • Swedish Meatballs • Classic American Grilled Steaks with Smoked Bacon, Mushrooms, Tomato

SEAFOOD & RAW BAR
Selection of Three
East and West Coast Oysters • Jumbo Shrimp Cocktail • Little Neck Clams on the Half Shell • Alaskan King Crab Legs** • Jonah Crab Claws** • Tuna Tartare on Gaufrettes

SUSHEI BAR
Our Master Sushie Chef will hand Roll A Variety of Amazing Creations
Ahi Tuna • Salmon • Spicy Tuna and Salmon • Tuna with Mango • California and Vegetables Rolls

THAI CUISINE
Selection of Three
Pad Thai • Beef and Chicken Satay with Spicy Roasted Sauce and Cucumber Salad • Duck Spring Roll with Sweet Chili Dipping Sauce • Coconut, Lemongrass, and Shrimp Soup • Red Thai Curry Chicken over Jasmine Rice • Papaya Salad • Pineapple Fried Rice • Garlic Shrimp

VALENCIA STATION
Valencian Paella • Coconat Flat Bread with Shrimp and Chicken • Valencian Gazpacho with Toasted Almonds and Parsley • Morcillo, Chorizo, Fuet • Espanaet Salted Cod Fish • Grillled Bread

SOUTHERN HOSPITALITY
Selection of Three
Buttermilk-Marinated Fried Chicken • Braised Collard Greens with Smoked Bacon • Piccoppa Red Beans and Rice • Jalapeño Corn Bread • Seafood Jambalaya • Fried Okra Gumbo • House-Smoked Kielbasa • Shrimp and Grits

WOK STATION
Selection of Three
Chicken and Cashews • Beef and Broccoli • Shrimp and String Beans • SaucessanBa • Beef, Chicken, Pork, or Vegetable Lo Mien • Shirmp with Lobster Sauce • Sesame Tuna Stir-Fry • Shrimp Stir-Fry • Served with Vegetable Fried Rice, Soy, Duck, Hoisin, and Hot Mustard Sauces, Fortune Cookies, and Chopsticks

SLIDER STATION
Selection of Three
All-Natural Beef with American Cheese • Fried Chicken with Pickles • Grilled Buffalo Chicken and Blue Cheese • Barbecue-Style Pulled Pork with ColeSlaw • Turkey with Cranberry Sauce • Crab Cake with Pesto Mayo • Tus with Wasabi Aioli • Mini-Veggie Burgers • Accompanied by Artisanal Lettuce, Tomato, Onion, Ketchup, Mayo, and Whole-Grain Mustard

APPETIZER SELECTIONS
“Additional Cost
Classic Tomato Soup with Olde Cheese Crackers • Truffled Tomato and Leek Soup with White Truffle-Scented Mushrooms • Roasted Butternut Squash Bisque with Chives • Porkstride Ravioli with Sherry Wine, Sage Cream Sauce • Fontina and Prosciutto Pasta Bundles with Sage Brown Butter Sauce, Vegetable Linguini • Gnocchi, Bacon, Piquillo Peppers, Sage, Blue Cheese • Tart of Wild Mushrooms with Microgreens, Marchand de Vin, Goat Cheese • Mushroom and Leek Risotto with a Parmesan Crisp • Sweet Jersey Corn Risotto (Seasonal) • Long Island Confit Duck Leg, Risains, Petit Garden Greens, Pickled Shalots, Pomegranate Vinegar” • Jersey Corn Water, Pickled Blue Crab, Microgreens, Radish • Grilled Vegetable Strudel served on a Bed of Wilted Baby Arugula, Red Pepper Sabayon • Yellow Tomato Gazpacho with Avocado Mousse (Seasonal) • Green, White Veloute Asparagus with Prosciutto and a Balsamic Reduction” • Jumbo Shrimp Cocktail, Jicama, Hearts of Palm • Herb-Marinated Heirloom Tomatoes and Portobello Mushrooms, Fresh Mozzarella, Fresh Basil, Tomato Focaccia

THAI CUISINE
Selection of Three
Ahi Tuna • Salmon • Spicy Tuna and Salmon • Tuna with Mango • California and Vegetables Rolls

VALENCIA STATION
Valencian Paella • Coconat Flat Bread with Shrimp and Chicken • Valencian Gazpacho with Toasted Almonds and Parsley • Morcillo, Chorizo, Fuet • Espanaet Salted Cod Fish • Grillled Bread

SOUTHERN HOSPITALITY
Selection of Three
Buttermilk-Marinated Fried Chicken • Braised Collard Greens with Smoked Bacon • Piccoppa Red Beans and Rice • Jalapeño Corn Bread • Seafood Jambalaya • Fried Okra Gumbo • House-Smoked Kielbasa • Shrimp and Grits

WOK STATION
Selection of Three
Chicken and Cashews • Beef and Broccoli • Shrimp and String Beans • SausessanBa • Beef, Chicken, Pork, or Vegetable Lo Mien • Shirmp with Lobster Sauce • Sesame Tuna Stir-Fry • Shrimp Stir-Fry • Served with Vegetable Fried Rice, Soy, Duck, Hoisin, and Hot Mustard Sauces, Fortune Cookies, and Chopsticks

SLIDER STATION
Selection of Three
All-Natural Beef with American Cheese • Fried Chicken with Pickles • Grilled Buffalo Chicken and Blue Cheese • Barbecue-Style Pulled Pork with ColeSlaw • Turkey with Cranberry Sauce • Crab Cake with Pesto Mayo • Tus with Wasabi Aioli • Mini-Veggie Burgers • Accompanied by Artisanal Lettuce, Tomato, Onion, Ketchup, Mayo, and Whole-Grain Mustard

APPETIZER SELECTIONS
“Additional Cost
Classic Tomato Soup with Olde Cheese Crackers • Truffled Tomato and Leek Soup with White Truffle-Scented Mushrooms • Roasted Butternut Squash Bisque with Chives • Porkstride Ravioli with Sherry Wine, Sage Cream Sauce • Fontina and Prosciutto Pasta Bundles with Sage Brown Butter Sauce, Vegetable Linguini • Gnocchi, Bacon, Piquillo Peppers, Sage, Blue Cheese • Tart of Wild Mushrooms with Microgreens, Marchand de Vin, Goat Cheese • Mushroom and Leek Risotto with a Parmesan Crisp • Sweet Jersey Corn Risotto (Seasonal) • Long Island Confit Duck Leg, Risains, Petit Garden Greens, Pickled Shalots, Pomegranate Vinegar” • Jersey Corn Water, Pickled Blue Crab, Microgreens, Radish • Grilled Vegetable Strudel served on a Bed of Wilted Baby Arugula, Red Pepper Sabayon • Yellow Tomato Gazpacho with Avocado Mousse (Seasonal) • Green, White Veloute Asparagus with Prosciutto and a Balsamic Reduction” • Jumbo Shrimp Cocktail, Jicama, Hearts of Palm • Herb-Marinated Heirloom Tomatoes and Portobello Mushrooms, Fresh Mozzarella, Fresh Basil, Tomato Focaccia

SALAD SELECTIONS
Baby Arugula with Lemon-Herb Vinagrette, Toasted Almonds, and Goat Cheese
Traditional Caesar Salad
Grilled Figs, Prosciutto, House-Made Herb Farmers Cheese, Baby Arugula, Fig Vinagrette (Seasonal) • Baby Spinach with Warm Bacon Vinagrette, Corn Bread Croutons, and Gorgonzola Cheese • Garden Heirloom Tomatoes, Avocado Puree, Sunrime Greens, Almonds, Bagel Chips (Seasonal) • Frisee, Parsley, Chives, Radicchio, Apple Roasted and Matchsticks, Smoked Bacon Lardons • Garden-Grown Watermelon, Feta Cheese, Watercrress, Balsamic, Citrus Vinagrette (Seasonal) • Roasted Beets, Goat Cheese Fondue, Salted Nuts, Baby Beans, Frisee, and Beet Greens • Baby-Mixed Greens with Candied Walnuts, Bosc Pears, and Gorgonzola • Sun-Blushed Strawberries, Baby Spinach, Country Toast, Humboldt Fog Blue Cheese

STATIONS (continued)

FOR REFERENCE ONLY
**APPETIZER AND SALAD SELECTIONS ARE SERVED AS A COMBINATION PLATE FOR THE FIRST COURSE:**

Chef's Recommended Salad and Appetizer Combinations

Petit Tower of Fresh Mozzarella and On-the-Vine Tomatoes on Baby Arugula with Lemon-Herb Vinaigrette, \( \text{Toast} \)ed Almonds, and Goat Cheese

Maryland Crab Cake with Seasonal Relish on Artisanal Greens, Candied Walnuts, Sherry Vinaigrette, or Traditional Caesar Salad

Tart of Wild Mushroom with Mirogeuse, Marchand de Vin on Baby Spinach with Warm Bacon Vinaigrette or Endive, Radicchio, and Arugula Salad with Red Wine Vinaigrette

Grilled Vegetable Strudel with Red Pepper Sabayon, served on a Bed of Endive, Radicchio, and Arugula Salad with Red Wine Vinaigrette

Grilled Vegetable Strudel with Red Pepper Sabayon, served on a Bed of Endive, Radicchio, and Arugula Salad with Red Wine Vinaigrette

Herb-Roasted Heirloom Tomatoes and Portobello Mushrooms Layered with Fresh Mozzarella, Frico Pears, and Gorgonzola

Lo Mein Noodles Tossed in Sesame-Ginger Glaze surrounded by Sesame-Ginger Vinaigrette surrounded by Pepperoncini-Crusted Tuna served with Wasabi Sauce and Orange-Ginger Glaze on Oriental Greens with Ginger-Miso Vinaigrette

**ENTRÉE SELECTIONS**

Counts as a Buffet Selections **Additional Cost**

Roasted NY Strip Steak with Wild Mushroom Ragout

Grilled Filet Mignon with a Zinfandel Reduction

Pan-Roasted Sliced Pork Tenderloin with Orange Marmalade Sauce

Grilled Pork Medallions with Coarse-Grain Mustard Demi-Glace

Herb-Marinated Grilled Atlantic Salmon with Herb Vinaigrette

Herb-Crusted Atlantic Salmon with Saffron Beurre Blanc

Grilled Peking Duck with Orange Gastrique

Saffron Rice, Grilled Fish, Sun-Dried Tomatoes, Roasted Garlic, Baby Spinach, Natural Jus

Farfalle with Smoked Salmon, English Peas, Lemon Zest

Grilled Lamb Loin, Lingenberry Sauce

Roulade of Sole with Crabmeat

Grilled or Steamed Lobster Tail

Whole Maine Lobster with Drawn Butter

Seared Chilean Sea Bass with Sherry Tarragon Tomato Vinaigrette **Market Price**

Roulade of Chicken with Prosciutto, Fresh Mozzarella, and Sage Hollandaise

Pan-Roasted Airline Breast of Chicken with Natural Pan Jus

Chicken Breast Milanesa with Balsamic and Plum Tomato Sauce

Roasted Peking Duck with Orange Gastrique

**VEGETARIAN OPTIONS**

Seasonal Risotto

Napoleon of Grilled Vegetables

Creamy Polenta with Wild Mushroom Ragu

Wild Mushroom Ravioli with Truffled Cream Sauce

Hand-Rolled Pasta, Seasonal Vegetables

For Combination Plates, There Will Be an Additional Charge To Combine Entrées Marked with One or Two Asterisks.

**COMBINATION PLATE SELECTIONS**

Choose Any Combination of Two Entrées (Specifics Upon Request)

All Entrées Are Accompanied by the Chef's Vegetable and Starch

Many Other Entrées Are Available Upon Request

Vegetarian or Special Diet Meals Available.

For an Additional Cost, Add Cordials to Gourmet Coffee Bar

**CAKE CHOICES**

Vanilla, Devils Food Cake (Chocolate Cake), or Red Velvet

**FILLING CHOICES**


**DESSERT TABLE**

Variety of Cheeses and Chocolates served with the Perfect Pairing of Wines • Attended by Uniformed Server

**THE CHOCOLATE FOUNTAIN**

Surrounded by an Astonishing Array of Fresh Fruit and Pastries, including:

Strawberries, Pineapple, Grapes, Honeydew, Cantaloupe, Marshmallows, Cookies and Biscotti

**GOURMET COFFEE BAR**

Espresso and Cappuccino served with Rock Candy Sticks, Cinnamon Sticks, and Whipped Cream

**DESSERT TABLE**

An Incredible Display of Miniatures Pastries and Tart, including:

Miniature Cupcakes, Cookies, Macaroons, Truffles, Tarts

Madeleines, Financier, Marshmallows

Eclairs, Cream Puffs, Caramels, Chocolate Covered Strawberry, Cannoli, Pate de Fruit

**THE CHOCOLATE FOUNTAIN**

Surrounded by an Astonishing Array of Fresh Fruit and Pastries, including:

Strawberries, Pineapple, Grapes, Honeydew, Cantaloupe, Marshmallows, Cookies and Biscotti

**GOURMET COFFEE BAR**

Espresso and Cappuccino served with Rock Candy Sticks, Cinnamon Sticks, and Whipped Cream

**HOMEMADE ZEPPOLES STATION**

Brewed Gourmet Coffee, Brewed Decafinated Coffee, Premium Tea

**FLAMBÉ STATION**

Bananas Foster with Brown Island Rum and Vanilla Ice Cream • Prepared by a Uniformed Chef

**BELGIAN WAFFLE STATION**

Strawberry Compote, Chocolate Ganache, and Whipped Cream • Prepared by a Uniformed Chef

**CREPE STATION SUZETTE**

Thin Crepes in an Orange Sauce Flambeed with Grand Marnier • Prepared by a Uniformed Chef

**DECADENT CHOCOLATE & CHEESE**

Choice Any Combination of Two Entrées (Specifics Upon Request)

All Entrées Are Accompanied by the Chef's Vegetable and Starch

Many Other Entrées Are Available Upon Request

Vegetarian or Special Diet Meals Available.

For an Additional Cost, Upgrade to our

**GRAND VIENNESE TABLE**

Additional Cost**

**CAKE CHOICES**

Vanilla, Devils Food Cake (Chocolate Cake), or Red Velvet

**FILLING CHOICES**


**DESSERT TABLE**

Variety of Cheeses and Chocolates served with the Perfect Pairing of Wines • Attended by Uniformed Server

**THE CHOCOLATE FOUNTAIN**

Surrounded by an Astonishing Array of Fresh Fruit and Pastries, including:

Strawberries, Pineapple, Grapes, Honeydew, Cantaloupe, Marshmallows, Cookies and Biscotti

**GOURMET COFFEE BAR**

Espresso and Cappuccino served with Rock Candy Sticks, Cinnamon Sticks, and Whipped Cream

**DESSERT TABLE**

An Incredible Display of Miniatures Pastries and Tarts, including:

Miniature Cupcakes, Cookies, Macaroons, Truffles, Tarts

Madeleines, Financier, Marshmallows

Eclairs, Cream Puffs, Caramels, Chocolate Covered Strawberry, Cannoli, Pate de Fruit

**THE CHOCOLATE FOUNTAIN**

Surrounded by an Astonishing Array of Fresh Fruit and Pastries, including:

Strawberries, Pineapple, Grapes, Honeydew, Cantaloupe, Marshmallows, Cookies and Biscotti

**GOURMET COFFEE BAR**

Espresso and Cappuccino served with Rock Candy Sticks, Cinnamon Sticks, and Whipped Cream
COCKTAIL HOUR ADDITIONS**
**Additional Cost
Hand-Crafted Seasonal Signature Cocktails Available

MINERALS HOTEL

wedding menus

PLATED DINNER RECEPTION

SILVER PACKAGE
House Chargers and Napkin Rings in Silver or Gold
Cotton Colored Tablecloth and Napkin
Table Numbers
Fresh Floral Displays in Cocktail Hour
Welcome Lemonade and Iced Tea Station
4-Hour Open Bar (Full Selection of Call Brand Liquors and Mixers)
Champagne Toast
2 Cold Hors d’Oeuvres Displays
10 Butlered Hors d’Oeuvres
Appetizer Salad
Warm Baked Breads and Rolls
2 Table-Side Entrees, plus 1 Vegetarian Choice
Chef’s Choice Vegetable and Starch
Wedding Cake and Petit Four Presentation (On Each Table) - Fresh Brewed Coffee and Tea Service

GOLD PACKAGE
House Chargers and Napkin Rings in Silver or Gold
Cotton Colored Tablecloth and Napkin
Table Numbers
Fresh Floral Displays in Cocktail Hour
Welcome Champagne, Lemonade, and Iced Tea Station
5-Hour Open Bar with Cocktail Table Service (Full Selection of Premium Brand Liquors and Mixers)
Champagne Toast
3 Cold Hors d’Oeuvres Displays
10 Butlered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
Appetizer Salad
Warm Baked Breads and Rolls
2 Table-Side Service Entrees OR a Combination Plate, plus 1 Vegetarian Choice
Chef’s Choice Vegetable and Starch
Wedding Cake - Fresh Brewed Coffee and Tea Service
Petit Four Presentation (On Each Table)

PLATINUM PACKAGE
House Chargers and Napkin Rings in Silver or Gold
Cotton Colored Tablecloth and Napkin
Table Numbers
Floral Displays in Cocktail Hour
Welcome Champagne, Lemonade, and Iced Tea Station
Valet Parking, Cotton Color or Celebrity Stripe Linen in White or Champagne, Choice of Chiavari Chair Cushion Color
5-Hour Open Bar with Cocktail Table Service (Full Selection of Luxury Brand Liquors and Mixers)
Champagne Toast
4 Cold Hors d’Oeuvres Displays
12 Butlered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
Seafood and Raw Bar
Appetizer Salad
Warm Baked Breads and Rolls
Wedding Cake ~ Fresh Brewed Coffee and Tea Service
Petit Four Presentation (On Each Table)

ALL MENUS SUBJECT TO CHANGE
**PLATED DINNER RECEPTION** (continued)
3 Table-Side Service Entrées, plus 1 Vegetarian Choice*  OR a Pre-Selected Combination Plate, plus 1 Vegetarian Choice*
Chef’s Choice Vegetable and Starch
Viennese Table including Chocolate Fountain

**DINNER BUFFET RECEPTION**

**SILVER PACKAGE**
Welcome Champagne, Lemonade, and Iced Tea Station
4-Hour Open Bar (Full Selection of Call Brand Liquors and Mixers) - Champagne Toast
2 Cold Hors d’Oeuvres Displays
8 Buttered Hors d’Oeuvres
1 Salad Selection
3 Dinner Selections
Chef’s Choice Vegetable and Starch
Warm Baked Breads and Rolls
Wedding Cake - Fresh Brewed Coffee and Tea Service
Petit Four Presentation (On Each Table)

**GOLD PACKAGE**
House Chargers and Napkin Rings in Silver or Gold
Cotton Colored Tablecloth and Napkin
Table Numbers
Floral Displays in Cocktail Hour
Welcome Champagne, Lemonade, and Iced Tea Station
5-Hour Open Bar with Cocktail Table Service (Full Selection of Premium Brand Liquors and Mixers)
Champagne Toast
3 Cold Hors d’Oeuvres Displays
10 Buttered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
2 Salad Selections
4 Dinner Selections
1 Carving Station
Chef’s Choice Vegetable and Starch
Warm Baked Breads and Rolls
Wedding Cake - Fresh Brewed Coffee and Tea Service
Petit Four Presentation (On Each Table)

**PLATINUM PACKAGE**
House Chargers and Napkin Rings in Silver or Gold
Cotton Colored Tablecloth and Napkin
Table Numbers
Floral Displays in Cocktail Hour
Welcome Champagne, Lemonade, and Iced Tea Station
Valet Parking, Celebrity Stripe Linens in White or Champagne, Chair Covers
5-Hour Open Bar with Cocktail Table Service (Full Selection of Deluxe Brand Liquors and Mixers)
Champagne Toast
4 Cold Hors d’Oeuvres Displays
12 Buttered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
Seafood and Raw Bar
3 Salad Selections
5 Dinner Selections
1 Carving Station
Chef’s Choice Vegetable and Starch
Warm Baked Breads and Rolls
Wedding Cake - Fresh Brewed Coffee and Tea Service
Viennese Table with Chocolate Fountain

**STATION HORS’ D’OEUVRES RECEPTION**
Welcome Champagne, Lemonade, and Iced Tea Station
5-Hour Open Bar (Full Selection of Premium Brand Liquors and Mixers)
Champagne Toast
3 Cold Hors d’Oeuvres Displays
12 Buttered Hors d’Oeuvres
4 Hors d’Oeuvres Stations
Wedding Cake and Petit Fours Display, including Chocolate Fountain, Fresh Brewed Coffee, and Tea Service

**COLD HORS’ D’OEUVRES DISPLAYS**
*Counts as 2 Selections*  *Additional Cost*

SEASONAL VEGETABLE CRUDITÉS
A Medley of Seasonal Raw Tricolored Peppers, Cauliflower, Broccoli, Squash, Zucchini, Tomatoes, and Other Seasonal Favorites with a Selection of Assorted House-Made Dips

GARDEN FRESH GRILL
An Assortment of Grilled Marinated Zucchini, Eggplant, Peppers, and Other Seasonal Vegetables
Assorted House-Made Dips

EGGPLANT CAPONATA
Fresh Garlic, Onions, and Eggplant Sauteed in Extra Virgin Olive Oil with Yellow Tomatoes, Peppers, and Black Olives served with Pita Chips

ANTIPASTO ITALIANO
Plump Roasted Peppers, Fresh Mozzarella, Mediterranean Olives, Marinated Mushrooms, Artichoke Hearts, and Cured Meats served with Garlic Toasted Baguette Rounds

INTERNATIONAL CHEESES
A Display of Imported and Domestic Cheeses served with an Assortment of Crackers, Breads, and Flatbreads

ASSORTED SMOKED SEAFOOD
Smoked Salmon, Trout, and New Zealand Green Lip Mussels served with Egg Whites and Yolks, Red Onion, and Fresh Parsley presented with Triangles of Russian Pumpernickel and Exotic Flatbreads

MOZZARELLA CARPESE
Fresh Mozzarella with Vine-Ripened Tomatoes and Red Onions, served with a Balsamic Reduction Glaze

FRESH SEASONAL TROPICAL FRUITS
An Assortment of Stewed and Sliced Fruits with a Minted-Yogurt Dipping Sauce

GOURMET FLATBREAD PIZZAS
An Assortment of House-Made Flatbread Pizzas with Assorted Toppings served on Heated Italian Tiles
Selection of Three
Wild Mushroom Asaggio - Broccoli Rabe, Sausage and Asaggio-Caramelized Onions, Fig and Goat Cheese - Margherita - Pedo Chicken Parmesan and Mozzarella - Classic Italian Sausage

**BUTLERED HORS’ D’OEUVRES**
*Counts as 2 Selections*  *Additional Cost*
Elegantly Displayed and Butlered To Your Guests

**COLD SELECTIONS**
Smoked Salmon on Black Bread
Red Envelope with Smoked Trout
Hummus on Pita Chips
Portobello and Brie Crostini
Herbed Goat Cheese Crostini
Smoked Salmon Mousse Tart with Dill

**HOT SELECTIONS**
Mini-Chicken Cordon Bleu
Maryland Crab Cake with Remoulade Sauce
Brie and Raspberry in Puff Pastry
Chicken Satay with Peanut Sauce
Bacon-Wrapped Scallops, Maple Glaze
Spicy Shrimp Spring Roll
Fried Pork Pot Stickers
Herb-Marinated Mussels
Asian Vegetable Tempura
Herb-Marinated Mussels

ALL MENUS SUBJECT TO CHANGE
Served with Lemon Wedges, House-Made Cocktail and Mignonette Sauce, and Appropriate Garnishes

Crispy Calamari with Crystal Tomato Marinara ~ Eggplant Rollatini ~ Sausage and Peppers ~ Lasagna

Elbow Pasta with our Homemade Cheddar Cheese and White Cheddar Sauce Mixed to Order with…

Farfalle Alfredo with Chicken ~ Rigatoni Bolognese ~ Four-Cheese Ravioli with Creamy Pesto Sauce

House-Made Guacamole and Fresh Tortilla Chips ~ Chicken Taquitos ~ Spice Beef Quesadillas

Chicken and Cashews ~ Beef and Broccoli ~ Stir-Fry Vegetables ~ Chicken with String Beans

Chicken Cacciatore ~ Prosciutto and Mozzarella Spiedini ~ Veal Piccata* ~ Risotto Milanese

Served with Soy, Duck, Hoisin, and Hot Mustard Sauces, Fortune Cookies, and Chopsticks

Assorted Slice Cheese ~ Mini-LTO ~ Assorted Relishes ~ Ketchup ~ Mustard ~ Pickles

East and West Coast Oysters ~ Jumbo Shrimp Cocktail ~ Alaskan King Crab Legs**

Penne à la Vodka ~ Tricolor Cheese Tortellini with Plum Tomato and Basil Sauce

Wild Mushrooms and White Truffle Oil ~ Sautéed Shallots and Garlic ~ Scallions

Frizzled or Caramelized Onions ~ Cheddar Cheese ~ Sour Cream and Chives

Served with Fresh Grated Parmigiano-Reggiano Cheese and Hearty Breads

Rosemary-Roasted Boneless Pork Loin ~ Herb-Roasted Breast of Turkey

Colorado High Country Leg of Lamb** ~ Grilled Tenderloin of Beef

BUFFALO SAUCE ~ BROCCOLI ~ TOMATOES ~ MUSHROOMS ~ BACON BITS

Parmesan Cheese Breading ~ Frizzled Onions ~ Truffle Oil

Kobe Beef Sliders ~ Veggie Sliders ~ Pulled Pork ~ Bison

Assorted Slaw Choices ~ Mini-LTD ~ Assorted Relishes ~ Ketchup ~ Mustard ~ Pickles

PASTA STATION
Selection of Three (Cooked to Order)

Penne à la Vodka ~ Tricolor Cheese Tortellini with Plum Tomato and Basil Sauce

Farfalle Alfredo with Chicken ~ Rigatoni Bolognese ~ Four-Cheese Ravioli with Creamy Pesto Sauce

Lobster Ravioli with White Wine and Garlic Sauce*

Served with fresh grated Parmigiano-Reggiano cheese and hearty breads

UBLISH STATION
Selection of Two

Roast Prime Rib of Beef au Jus ~ Honey-Glazed Smoked-House Har

Rosemary-Roasted Boneless Pork Loin ~ Herb-Roasted Breast of Turkey

Colorado High Country Leg of Lamb** ~ Grilled Tenderloin of Beef

Grilled Fish Tacos ~ Cheese Enchiladas ~ Chili Rellenos

Lobster Ravioli with White Wine and Garlic Sauce*

Served with fresh grated Parmigiano-Reggiano cheese and hearty breads

Carving Station
Selection of Two

Roast Prime Rib of Beef au Jus ~ Honey-Glazed Smoked-House Ham

Rosemary-Roasted Boneless Pork Loin ~ Herb-Roasted Breast of Turkey

COLORADO HIGH COUNTRY LEG OF LAMB** ~ GRILLED TENDERLOIN OF BEEF

Served with appropriate garnishes

WOK STATION
Selection of Two

Chinese and Cashews ~ Beef and Broccoli ~ Star Fry Vegetables ~ Chicken with String Beans

Szechuan Beef ~ Beef, Chicken, Pork, or Vegetable Fried Rice

Beef, Chicken, Pork, or Vegetable Lo Mein ~ Shrimp with Lobster Sauce*

Sesame Tuna Stir-Fry ~ Shrimp Stir-Fry*

Served with Soy, Duck, Hoisin, and Hot Mustard Sauces, Fortune Cookies, and Chopsticks

MASHED POTATO BAR
Selection of Five

Yukon Gold Mashed Potatoes Mixed to Order with...

Wild Mushrooms and White Truffle Oil ~ Sautéed Shallots and Garlic ~ Scallions

Frizzled or Caramelized Onions ~ Cheddar Cheese ~ Sour Cream and Chives

CRUMBLED BACON ~ HORSERADISH CREAM

Seafood & Raw Bar*
Selection of Three

East and West Coast Oysters ~ Jumbo Shrimp Cocktail ~ Alaskan King Crab Legs**

Little Neck Clams on the Half Shell ~ Jonah Crab Claws** ~ Whole Poached Salmon

Smoked Sockeye Salmon ~ Smoked Trout and Bluefish ~ Scungilli Salad

Smoked Oysters and Mussels ~ Caviar Displays**

Served with Lemon Wedges, House-Made Cocktail, and Mignonette Sauce, and Appropriate Garnishes

A Taste of Italy
Selection of Three

Crispy Calamari with Crystal Tomato Marinara ~ Eggplant Roulatini ~ Sausage and Peppers ~ Lasagna

Chicken Cacciatore ~ Prosciutto and Mozzarella Spiedini ~ Veal Piccata* ~ Risotto Milanese

Thai Cuisine
Selection of Three

Beef and Chicken Satay with Spicy Peanut Sauce and Cucumber Salad

duck spring roll with sweet chili dipping sauce

Red Thai Curry Chicken over Jasmine Rice ~ Papaya Salad ~ Pineapple Fried Rice ~ Garlic Shrimp*

Tex-Mex Bar
Selection of Three

House-Made Guacamole and Fresh Tortilla Chips ~ Chicken Taquitos ~ Spice Beef Quesadillas

Grilled Fish Tacos ~ Cheese Enchiladas ~ Chili Rellenos

ALL MENUS SUBJECT TO CHANGE
ENTREE SELECTIONS (continued)
Grilled Chicken Paillard with Lemon-Caper Sauce
Chicken Breast Milanese with Balsamic Reduction
Cornish Game Hen Stuffed with Wild Rice and Cranberries
Sliced Duck Breast with Grand Marnier and Cranberry Glaze
Wild Mushroom Ravioli with Truffle-Cream Sauce
Penne Rigate with Lemon-Pepper Grilled Chicken, Sun-Dried Tomatoes, Roasted Garlic, and Baby Spinach
Portobello with Smoked Salmon, English Peas, and Lemon Zest
Three-Cheese Tortellini with Roasted Plum Tomato Sauce

COMBINATION PLATE SELECTIONS
Choose any Combination of Two Entrées
(Specifics Upon Request)
All entrées are accompanied by the chef’s vegetable and starch.
Many other entrées are available upon request.
Vegetarian or special diet meals available.
For combination plates, there will be an additional charge to combine entrées marked with one or two asterisks

DESSERT ADDITIONS
** Additional Cost
VIENNESE TABLE
**Additional Cost For the Silver and Gold Packages
A Decadent Array of Miniature Pastries, Cakes, and Tortes, including...
- Fresh Berry Tarts
- Apricot Tarts
- Chocolate-Hazelnut Torte
- Raspberry Ribbon Cake
- Cheesecake
- Black Forest Cake
- Lemon Chiffon Cakes
- Mini-Eclairs
- Cream Puffs
- Napoleons, Cookies
- Lemon Curd Tarts
- Fresh Fruit Tarts

INTERNATIONAL COFFEE BAR**
Espresso and Cappuccino, Rock Candy Sticks, and Cinnamon
(Add Godiva, Amaretto, Sambuca, and Kahlua, and Irish Cream**)

THE CHOCOLATE FOUNTAIN**
Surrounded by an Astonishing Array of Fresh Fruit and Pastries, including...
- Strawberries
- Pineapple
- Grapes
- Honeydew
- Cantaloupe
- Marshmallows
- Cookies and Biscotti

BLACK BEAR GOLF CLUB
BALLYOWEN GOLF CLUB

wedding menus

PLATED DINNER RECEPTION

SILVER PACKAGE
(Only offered at Black Bear Golf Club)
December–March

Table Numbers
Cotton Colored Tablecloth and Napkins
Fresh Floral Display in Cocktail Hour
Welcome Lemonade and Iced Tea Station
5-Hour Open Bar (Full Selection of Call Brand Liquors and Mixers) ~ Champagne Toast
2 Cold Hors d’Oeuvres Displays
8 Butlered Hors d’Oeuvres
Appetizer
Salad
Warm Baked Breads and Rolls
2 Pre-Selected Entrées, plus 1 Vegetarian Choice
Chef’s Choice Vegetable and Starch
Wedding Cake and Petit Fours - Fresh Brewed Coffee and Tea Service

GOLD PACKAGE

Table Numbers
Cotton Colored Tablecloth and Napkins
Fresh Floral Display in Cocktail Hour
Welcome Champagne, Lemonade, and Iced Tea Station
5-Hour Open Bar (Full Selection of Premium Brand Liquors and Mixers) ~ Champagne Toast
3 Cold Hors d’Oeuvres Displays
12 Butlered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
Appetizer
Salad
Warm Baked Breads and Rolls
2 Pre-Selected Entrées or a Combination Plate, plus 1 Vegetarian Choice
Chef’s Choice Vegetable and Starch
Wedding Cake ~ Fresh Brewed Coffee and Tea Service
Petit Four Presentation (On Each Table)

PLATINUM PACKAGE

Table Numbers
Fresh Floral Display in Cocktail Hour
Welcome Champagne, Lemonade, and Iced Tea Station
Upgraded Linens
Gold Chargers (Ballyowen Only)
Valet Parking (Ballyowen Only)
5-Hour Open Bar with Cocktail Table Service (Full Selection of Luxury Brand Liquors and Mixers)
Wine Service with Dinner ~ Champagne Toast
4 Cold Hors d’Oeuvres Displays
12 Butlered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
Seafood and Raw Bar
Appetizer

ALL MENUS SUBJECT TO CHANGE
PLATED DINNER RECEPTION (continued)

Salad
Warm Baked Breads and Rolls
3 Table-Side Service Entrees, plus Vegetarian Choice* Off a Pre-Selected Combination Plate, plus
1 Vegetarian Choice* Chef's Choice Vegetable and Starch
Wedding Cake - Fresh Brewed Coffee and Tea Service
Viennese Table, including Chocolate Fountain Or Crepe Station, including Chocolate Fountain

DINNER BUFFET RECEPTION

SILVER PACKAGE
(Only offered at Black Bear Golf Club)
December–March
Welcome Lemonade and Iced Tea Station
4-Hour Open Bar (Full Selection of Call Brand Liquors and Mixers) - Champagne Toast
3 Cold Hors d’Oeuvres Displays
8 Butlered Hors d’Oeuvres
1 Salad Selection
3 Dinner Selections
Chef’s Choice Vegetable and Starch
Warm Baked Breads and Rolls
Wedding Cake - Fresh Brewed Coffee and Tea Service
Petit Fours Presentation On Each Table

GOLD PACKAGE
Welcome Champagne, Lemonade, and Iced Tea Station
5-Hour Open Bar (Full Selection of Premium Brand Liquors and Mixers) - Champagne Toast
3 Cold Hors d’Oeuvres Displays
10 Butlered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
2 Salad Selections
4 Dinner Selections
1 Carving Station
Chef’s Choice Vegetable and Starch
Warm Baked Breads and Rolls
Wedding Cake - Fresh Brewed Coffee and Tea Service
Petit Fours Presentation On Each Table

PLATINUM PACKAGE
Welcome Champagne, Lemonade, and Iced Tea Station
Upgraded Linens (Ballyowen only)
Valet Parking (Ballyowen only)
5-Hour Open Bar with Cocktail Table Service (Full Selection of Premium Brand Liquors and Mixers) - Champagne Toast
Wine Service with Dinner - Champagne Toast
4 Cold Hors d’Oeuvres Displays
12 Butlered Hors d’Oeuvres
3 Hors d’Oeuvres Stations
Seafood and Raw Bar
3 Salad Selections
5 Dinner Selections
1 Carving Station
Chef’s Choice Vegetable and Starch
Warm Baked Breads and Rolls
Wedding Cake - Fresh Brewed Coffee and Tea Service
Viennese Table with Chocolate Fountain Or Crepe Station with Chocolate Fountain

ALL MENUS SUBJECT TO CHANGE

STATION HORS D’ŒUVRES RECEPTION (continued)

Welcome Champagne, Lemonade, and Iced Tea Station
5-Hour Open Bar (Full Selection of Premium Brand Liquors and Mixers)
Champagne Toast • 4 Cold Hors d’Oeuvres Displays • 12 Butlered Hors d’Oeuvres • 4 Hors d’Oeuvres Stations
Wedding Cake and Petit Fours Display, including Chocolate Fountain
Fresh Brewed Coffee and Tea Service

COLD HORS D’ŒUVRES DISPLAYS
Counts as 2 Selections

SEASONAL VEGETABLE CRUDITÉS
A Medley of Seasonal Raw Tricolor Poppers, Cauliflower, Broccoli, Squash, Zucchini, Tomatoes, and Other Seasonal Favorites with a Selection of Assorted House-Made Dips

GARDEN-FRESH GRILL
An Assortment of Grilled Marinated Zucchini, Eggplant, Peppers, and Other Seasonal Vegetables with Assorted House-Made Dips

ASSORTED SLIDER STATION
Select Three
Sample Selections of Homemade Sliders: Kobe Beef Sliders, served with Cheese and Pickles • Pulled Pork Sliders • Buffalo Chicken Sliders • Sliced Sirloin Sliders

ANTIPASTO ITALIANO *
Plump Roasted Poppers, Fresh Mozzarella, Mediterranean Olives, Marinated Mushrooms, Artichoke Hearts, and an Assortment of Smoked and Cured Meats served with Garlic Toasted Baguette Rounds

INTERNATIONAL CHEESES
A Display of Imported and Domestic Cheeses served with an Assortment of Crackers, Breads, and Flatbreads

FRESH MOZZARELLA DI REGGIO
Fresh Smoked and Stuffed Mozzarella - Scamorza - Beef Steak, Yellow, Orange, and Plum Tomatoes, Fresh Basil, Oregano, and Extra Virgin Olive Oil

FRESH SEASONAL FRUITS
An Assortment of Fresh and Seasonal Fruits with a Minted-Yogurt Dipping Sauce

GOURMET FLATBREAD PIZZAS
An Assortment of House-Made Flatbread Pizzas with Assorted Toppings
Served on Heated Italian Titos

ENGLISH TEA SANDWICHES
Petit Sandwiches (Sample Selection): Egg Salad and Watercress • Fresh Mozzarella and Tomato • Honey Baked Ham and Brie

ITALIAN SEAFOOD SALAD
A Combination of Shrimp, Calamari, Scungilli, and Octopus

BUTLERED HORS D’ŒUVRES
Counts As 2 Selections *Additional Cost • Elegantly Displayed and Butlered To Your Guests

COLD SELECTIONS
Crystal Tomato and Basil Bruschetta
Asparagus Wrapped with Prosciutto with a Balsamic Glaze
Smoked Salmon on Black Bread
Smoked Tuna on Toasted Points with Guacamole
Assorted Sushi with Wasabi and Soy**
Beef Carpaccio on Toast Points
Crab Salad on Cucumber Rounds
Hummus on Pita Chips
Maine Lobster Tail with Lemon Butter Sauce*
Prosciutto and Fresh Melon
Walord Chicken Salad on Celery
Portobello and Brie Crostini
Smoked Salmon Mousse Tart with Dill
Prosciutto and Asparagus Roll-Up
Herbed Goat Cheese Crostini

ALL MENUS SUBJECT TO CHANGE
BUTLERED HORS D’OEUVRES (continued)

HOT SELECTIONS
- Artichoke Hearts with Boursin Cheese
- Mini Chicken Cordon Bleu
- Sesame Chicken
- Beef Satay
- Shrimp Tempura with Ponzu Sauce
- Maryland Crab Cake with Remoulade Sauce
- Chorizo and Cheese Empanadas
- Spanakopita
- Brie and Raspberry in Phyllo
- Andouille Sausage en Croûte
- Sausage-Stuffed Mushroom Cap
- Potato Galettes with Applesauce
- Chicken Sate with Peanut Sauce

Coconut Shrimp with Sweet and Sour Sauce Bacon-Wrapped Scallops, Maple Sauce
- Brie with Honey Mustard in Phyllo
- Kobe Beef Sliders
- Spinach and Cheese-Stuffed Mushroom Cap
- Spicy Shrimp Spring Roll
- Lobster Scampi Puff
- Vegetable Dumplings
- Fried Pot Pot Stickers
- Clams Casino
- with Applewood-Smoked Bacon
- Cheddar Cheese Puff
- Beef and Mushroom Vol au Vent
- Asian Vegetable Tempura
- Mini Deep Dish Pizza
- Artichoke and Spinach Tartlet
- Chicken Wellington, Asparagus Sauce
- Baby Lamb Chops with Mint Jelly
- Mozzarella in Carroza with Prosciutto

Green Tips on French Baguette with Creamy Horseradish
- Smoked Lamb Sparenibs with Homemade Guiness Barbecue Sauce
- Gourmet Cocktail Franks Wrapped in Puff Pastry with Dijon Mustard Sauces, Fortune Cookies, and Chopsticks

SEAFOOD & RAW BAR**
Selection of Three
- Ham and Gruyere Cheese • Rataouille • Smoked Salmon* • Brie and Aspargus • Wild Mushrooms • Tomato and Goat Cheese • Spinach and Feta

SAVORY CREPE STATION
Selection of Three
- East and West Coast Oysters • Jumbo Shrimp Cocktail • Little Neck Clams on the Half Shell • Whole Poached Salmon • Scottish Smoked Salmon • Smoked Trout and Bluefish • Scungilli Salad • Caviar Displays* served with Lemon Wedges, House-Made Cocktail, Mignonette Sauce, and Appropriate Garnishes

SUSHI BAR**
Our Master Sushi Chef will Hand-Roll a Variety of Amazing Creations:
- tuna • salmon • spicy Tuna and salmon • Tuna with Mango • California and Vegetable Rolls

A TASTE OF ITALY
Selection of Three
- Crispy Calamari with Crystal Tomato Marinara • Eggplant Rotolini • Sausage and Peppers • Chicken Saltimbocca • Prosciutto and Mozzarella
- Spiedini • Veal Piccata* • Tripe Arrabbiata • Mussels Fra Diavolo • Homemade Manicotti or Stuffed Shells

SAUTE STATION
Selection of Three
- Bread of Chicken with a Sherry Cream Sauce and Wild Mushrooms • Sautéed Filet Mignon Tips with a Brandy Demi-Glace Basil-Parmesan Sauce, Garlic, and Oil served with Fried Red Peppers and Homemade Polenta • ‘Potato Francaise or Marsala’ Chicken Francaise or Marsala

TEX-MEX BAR
Selection of Three
- House-Made Guacamole and Fresh Tortilla Chips • Chicken Taguttis • Spice Beef Quesadillas • Grilled Fish Tacos • Cheese Enchiladas • Chili Rellenos

VIVE LA FRANCE
Selection of Three
- Coq au Vin • Tomato and Black Olive Tartlets • Assorted Pates and Terrines • Beef Bourguignon Croque • Monseur and Madame • Salmon Provencial • Mussel au Vin

MACARONI AND CHEESE STATION
Selection of Five
- Mini-Shells with Homemade Cheddar Cheese and White Cheddar Sauce Mixed to Order with Buffalo Sauce • Broccoli • Mushrooms • Bacon Bits • Parmesan Cheese Breading • Frizzled Onions

CODPINO STATION
- Cod, Shrimp, Mussel, and Calamari in Plum Tomato Seafood Broth with Crusty Semolina

LATINO STATION
Selection of Three
- Bacon and Sweet Plantain Stuffed Chicken • Shrimp in Garlic Sauce • Ropa S货币d Beef with Sautéed Onions and Adobo

Grilled Mahi Mahi with Mojo Sauce • Churumaco Steak (Flank Steak, Black Beans, Garlic, Red Pepper, Chimichurri)
- All served with Yucca Root Fries and Tostones (Fried Plantains)

A BIT OF GERMANY
Selection of Three
- Weisswurst • Bratwurst • Knackwurst • Pork Tenderloin with Apple Slices • Bavarian Pork Roast • Old Fashion Goulash • Potato Pancakes
- Served with Grain Mustard, Red Cabbage, Sauerkraut, and German Potato Salad

APPETIZER SELECTIONS
“Additional Cost
- Maryland Crab Cakes with Fennel and Apple Sauce
- White and Green Asparagus with Prosciutto and a Balsamic Reduction”
- Penne Pasta Primavera • Norwegian Smoked Salmon with Traditional Garnish”

- Cavellini and Broccoli with Garlic and Oil
- Porcini Mushroom Agnolotti with Roasted Garlic-Tomato Sauce
- Fontina and Prosciutto Pasta Bundles with Sage Brown Butter Sauce
- Jumbo Shrimp Cocktail with Fresh Horseradish**

ALL MENUS SUBJECT TO CHANGE

FOR REFERENCE ONLY

STATIONS (continued)

WHIPPED MASHED POTATO BAR
Selection of Five
- Yukon Gold Mashed Potatoes Off Sweet Potatoes
- Cioppino
- Wild Mushrooms and White Truffle Oil • Sauteed Shallots and Garlic • Scallions • Fried or Caramelized Onions • Cheddar Cheese • Sour Cream and Chives • Crumbled Bacon • Horseradish Cream • Mini-Marshmallows/Brown Sugar/Butter

STATIONS
Counts as 2 Selections “Additional Cost

PASTA STATION
Selection of Three (Cooked To Order)
- Penne a la Vodka • Tricolor Cheese Tortellini with Plum Tomato and Basil Sauce • Orecchiette, Broccoli di Rabi with Sausage • Rigatoni
- Bolognese • Gnocchi with Cherry Tomatoes, Arugula, and Shrimp • Fusilli Piatto di Pansodoro • Cavatelli with Florets of Broccoli in a Garlic and Oil • Penne Carbonara • Farfalle with a Creamy Pesto Sauce • Lobster Ravioli with White Wine and Garlic Sauce* • Served with Fresh Grated Parmigiano Reggiano Cheese and Hearty Breads

CARVING STATION
Selection of Two
- Roast Prime Rib of Beef au Jus • Honey-Glazed Smoke House Ham • Rosemary-Roasted Boneless Pork Loin • Herb-Roasted Breast of Turkey • Colorado High Country Leg of Lamb • Grilled Tenderloin of Beef • Carved Breast of Duck* • Roast Suckling Pig* • Roast Prime Rib of Beef au Jus • Honey-Glazed Smoke House Ham • Rosemary-Roasted Boneless Pork Loin • Herb-Roasted Breast of Turkey • Colorado High Country Leg of Lamb • Grilled Tenderloin of Beef • Carved Breast of Duck* • Roast Suckling Pig*

SAVORY CREPE STATION
Selection of Three
- Portobello • Swiss Cheese Empanada • Red Wine and Wild Mushrooms • Baby Lamb Chops with Mint Jelly
- Mozzarella in Carroza with Prosciutto

STATIONS
Counts as 2 Selections “Additional Cost

PASTA STATION
Selection of Three (Cooked To Order)
- Penne a la Vodka • Tricolor Cheese Tortellini with Plum Tomato and Basil Sauce • Orecchiette, Broccoli di Rabi with Sausage • Rigatoni
- Bolognese • Gnocchi with Cherry Tomatoes, Arugula, and Shrimp • Fusilli Piatto di Pansodoro • Cavatelli with Florets of Broccoli in a Garlic and Oil • Penne Carbonara • Farfalle with a Creamy Pesto Sauce • Lobster Ravioli with White Wine and Garlic Sauce* • Served with Fresh Grated Parmigiano Reggiano Cheese and Hearty Breads

CARVING STATION
Selection of Two
- Roast Prime Rib of Beef au Jus • Honey-Glazed Smoke House Ham • Rosemary-Roasted Boneless Pork Loin • Herb-Roasted Breast of Turkey • Colorado High Country Leg of Lamb • Grilled Tenderloin of Beef • Carved Breast of Duck* • Roast Suckling Pig* • Roast Prime Rib of Beef au Jus • Honey-Glazed Smoke House Ham • Rosemary-Roasted Boneless Pork Loin • Herb-Roasted Breast of Turkey • Colorado High Country Leg of Lamb • Grilled Tenderloin of Beef • Carved Breast of Duck* • Roast Suckling Pig*

SAVORY CREPE STATION
Selection of Three
- Portobello • Swiss Cheese Empanada • Red Wine and Wild Mushrooms • Baby Lamb Chops with Mint Jelly
- Mozzarella in Carroza with Prosciutto

STATIONS
Counts as 2 Selections “Additional Cost

PASTA STATION
Selection of Three (Cooked To Order)
- Penne a la Vodka • Tricolor Cheese Tortellini with Plum Tomato and Basil Sauce • Orecchiette, Broccoli di Rabi with Sausage • Rigatoni
- Bolognese • Gnocchi with Cherry Tomatoes, Arugula, and Shrimp • Fusilli Piatto di Pansodoro • Cavatelli with Florets of Broccoli in a Garlic and Oil • Penne Carbonara • Farfalle with a Creamy Pesto Sauce • Lobster Ravioli with White Wine and Garlic Sauce* • Served with Fresh Grated Parmigiano Reggiano Cheese and Hearty Breads

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- Roast Prime Rib of Beef au Jus • Honey-Glazed Smoke House Ham • Rosemary-Roasted Boneless Pork Loin • Herb-Roasted Breast of Turkey • Colorado High Country Leg of Lamb • Grilled Tenderloin of Beef • Carved Breast of Duck* • Roast Suckling Pig* • Roast Prime Rib of Beef au Jus • Honey-Glazed Smoke House Ham • Rosemary-Roasted Boneless Pork Loin • Herb-Roasted Breast of Turkey • Colorado High Country Leg of Lamb • Grilled Tenderloin of Beef • Carved Breast of Duck* • Roast Suckling Pig*
**APPETIZER SELECTIONS** (continued)
Grilled Portobello Mushroom Topped with Warm Bruschetta, Spinach, and Fontina Cheese Jumbo Scampi Bruschetta, atop Toasted Semolina
Spinach Risotto with a Parmesan Crisp
Tomato and Fresh Mozzarella Salad
Yellow Tomato Gazpacho with Avocado Mousse
Truffled Potato and Leek Soup
Roasted Butternut Squash Bisque
Seared Ahi Tuna with Avocado, Red Onion, and Heirloom Tomatoes

**SALAD SELECTIONS**
Mesclun Greens with Vinaigrettes
Baby Arugula with Lemon-Herb Vinaigrette
Traditional Caesar Salad
Chopped Salad with Creamy Garlic and Herb Dressing
Heart of Iceberg with Crumbled Bleu Cheese Dressing
Baby Spinach with Warm Bacon Vinaigrette
Kale Salad with Sun-Dried Tomatoes, Goat Cheese with a Citrus Vinaigrette
Endive, Radicchio, and Arugula Salad with Red Wine Vinaigrette
Baby Mixed Greens with Candied Walnuts, Bosc Pears, and Gorgonzola

**ENTRÉE SELECTIONS**
*Some Items Can Be Prepared Gluten Free*

**Counts as 2 Buffet Selections** **Additional Cost**
Roasted New York Strip Steak au Poivre with Wild Mushroom Ragout
Herb-Crusted Prime Rib of Beef with Horseradish Sauce
Grilled Fillet Mignon with a Zinfandel Reduction
Balsamic-Marinated Yellow London Broil with Red Wine-Shallot Sauce
Rosemary-Crusted Rack of Lamb with Roasted Garlic Demi-Glace
Grilled Lamb Loin with Juniper Berry Sauce
Roast Pork Tenderloin with Coarse Mustard Cream Sauce
Grilled Pork Chops with Apple-Sherry Glaze
Roast Loin of Pork with an Apple Cider Reduction
Fresh Herb and Mustard-Encrusted Salmon
Herb-Crusted Atlantic Salmon with Sun-Dried Pesto Cream Sauce
Oven-Roasted Flounder with Pineapple-Mango Salsa
Seared Tuna Steak au Poivre
Roulade of Sole with Baby Spinach
Roulade of Sole with Crabmeat
Garlic-Marinated Shrimp Scampi over Linguine
Chicken Marsala
Stuffed Breast of Chicken with Spinach and Ricotta Cheese and Red Pepper Coulis
Herb-Crusted Breast of Chicken with Lemon and Roasted Garlic Beurre Blanc
Roulade of Chicken with Prosciutto, Fresh Mozzarella, and Sage Hollandaise
Herbes de Provence Roasted Chicken with Natural Jus
Grilled Chicken Pallard with Lemon-Caper Sauce
Cornish Game Hen Stuffed with Wild Rice and Cranberries
Sliced Duck Breast with Grand Mariner and Cranberry Glaze

**Vegetarian**
Wild Mushroom Ravioli with Truffled Cream Sauce
Penne Rigate with Lemon Pepper Grilled Chicken, Sun-Dried Tomatoes, Roasted Garlic, and Baby Spinach Fettuccine with Smoked Salmon, English Peas, and Lemon Zest
Three-Cheese Tortellini with Roasted Plum Tomato Sauce
Vegetable Crepe
Stuffed Portobello Mushroom with Grilled Summer Vegetables and Melted Fontina

**ENTRÉE SELECTIONS** (continued)
**COMBINATION PLATE SELECTIONS**
Choose any Combination of Two Entrées (Specifics Upon Request)
All Entrées are Accompanied by the Chef’s Vegetable and Starch. Many Other Entrées Are Available Upon Request.
Vegetarian or Special Diet Meals Available.
For Combination Plates, There Will Be an Additional Charge to Combine Entrées Marked with One or Two Asterisks.

**NJ BROADWALK**
Served for the Last 30 Minutes of the Evening
Mini-Pizza • Mini-Cheese Steaks • Mini-Sausage and Peppers • Mini-Warm Pretzels
$1,500 Flat Fee

**WEDDING CAKE & DESSERT**
Cupcakes Also Available
**Additional Cost**
A Most Incredible Display with Your Custom Cake Flavors and Fillings, Chosen From Our Cake Menu

**CAKE CHOICES**
White or Chocolate

**FILLING CHOICES**
Chocolate, Raspberry, Strawberry Mousse
Vanilla Custard
Cannoli
Pineapple
Lemon
Fresh Raspberry or Strawberry (In Season)
Tiramisu
Red Velvet

Any Wedding Cake Can Be Created. Just Bring a Picture and Our Expert Bakers Can Re-Create Most Any Premium Cake!**
Dessert is Served to Each Table Plated with Trays of Petit Fours
Brewed Gourmet Coffee, Brewed Decaffeinated Coffee, and Premium Tea

**VIENNESE TABLE**
**Additional Cost** **Additional Cost For the Silver and Gold Packages**
A Decadent Array of Cakes and Tortes, including:
Fresh Berry Tarts • Apricot Tarts • Chocolate Hazelnut Torte • Raspberry Ribbon Cake • Cheesecake • Black Forest Cake • Lemon Chiffon Cakes
An Incredible Display of Miniatures Pastries and Tarts, including:
Mini-Eclairs • Cream Puffs • Napoleon’s • Cookies • Lemon Curd Tarts • Fresh Fruit Tarts

**INTERNATIONAL COFFEE BAR**
Espresso and Cappuccino, Rock Candy Sticks, and Cinnamon (Add Godiva, Amaretto, Sambuca, Kahlua, and Irish Cream**)

**THE CHOCOLATE FOUNTAIN**
Surrounded by an Astonishing Array of Fresh Fruit and Pastries, including:
Strawberries • Pineapple • Pretzels • Marshmallows • Cookies and Pound Cake
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