

# *The Madison Hotel*

*One Convent Road, Morristown, NJ 07960*

## *The Madison Four Hour Afternoon Wedding Reception*

*Four Hours of Open Bar Dispensing Champagne,  
Wine, Beer, Juices and Soft Drinks*

*Cocktail Hour Reception with Butler Style Passed Hors D'oeuvres,  
Chafing Dishes and Cold Displays*

### *Butler Style Passed Hors D'oeuvres* *(All Included)*

*Norwegian Smoked Salmon on Chive Buttered Black Bread, Dill Sprig*

*Smoked Pulled Pork Encased in Miniature Southern Style Biscuits,  
Pineapple Barbeque Sauce*

*Sweet Italian Sausage on Toasted Crostini, Apricot Preserves*

*Tender Boneless Coconut Chicken, Honey Mango Dipping Sauce*

*Homemade Mozzarella en Carozza, Marinara Sauce*

*Thinly Sliced Roast Herbed Crusted Sirloin of Beef on a Toasted Crostini,  
Horseradish Crème Fraiche*

**Your Choice of 3 Hot Chafing Dishes**

*Penne Pink Vodka: Imported Penne Pasta with a Sauce of Fresh Tomato, Onion, and Crushed Red Pepper Flakes with a Touch of Vodka and Cream*

*Eggplant Rollatini: Baked Eggplant Stuffed with Ricotta, Tomato and Mozzarella*

*Fried Calamari: Large Golden Fried Calamari with Sweet and Hot Pepper Pomodoro Sauce*

*Rigatoni Bolognese: Large Rigatoni Noodles with Fresh Tomato, Garlic, Olive Oil, Beef, Pork and Veal Sauce*

*Miniature Meatballs: Stout Infused Barbeque Sauce*

*Tortellini Carbonara with Bacon and Peas*

*Tidbits of Chicken Savoy with Lemon Chardonnay Sauce and Fresh Herbs*

**Cold Display Table**  
***(All Items Included)***

*Fresh Vegetable Crudités with Creamy Ranch Dip*

*Assorted Marinated Salads*

*Mirror Display of International and Domestic Cheeses*

*Olive Display*

*Crostini Station with Various Toppings*

*Hummus, Tomato and Basil, Pesto*

*Assorted Flat Breads, Focaccia Bread and Bread Sticks*

## *The Reception*

### *Champagne Toast*

#### *Appetizer*

*(Please Choose One of the Following)*

*Duo Salads of Haricot Verts Tossed with Crisp Bacon, Cherry Tomatoes and Red Onions Sherry Shallot Vinaigrette and Minted Tabouli*

*Imported Penne with Sweet Italian Sausage, Mushrooms, Garlic and Sun Dried Tomatoes*

*Chilled Salad of Grilled Marinated Asparagus wrapped with Prosciutto, Artichoke Hearts, Roasted Peppers and Shaved Parmesan over Mesclun Greens Champagne Mustard Vinaigrette*

*Cream of Asparagus Soup with French Served Herb Polenta Crouton*

*Salad of Baby Greens with Poached Pears, Crispy Pancetta and Ricotta Salata Sherry Shallot Vinaigrette*

*Whole Wheat Pasta tossed with Rock Shrimp and Broccoli Rabe Citrus Garlic Sauce*

*Rod's Classic Caesar Salad with Homemade Croutons*

#### *Tablesides Seasonal Entrée Choice Day of the Wedding*

*Oven Roasted French Breast of Chicken Stuffed with Spinach, Mozzarella and Roasted Peppers*

*or*

*Pan Seared Filet of Salmon with Roasted Garlic, Capers and Basil Citrus Chardonnay Sauce*

*or*

*Roasted Seasonal Vegetarian Tart Served on a Bed of Fresh Asparagus. Topped with Mozzarella Cheese with a Sundried Tomato and Horseradish Vinaigrette*

*Seasonal Vegetables and Potatoes*

**Included Customized Wedding Cake Baked on Premises in Our Pastry Shop**  
***(Please Choose 1 of the Following)***

**Strawberry Daiquiri**

*Vanilla and Strawberry Swirled Cake Infused with Light White Rum, Filled with Strawberry Mousse*

**Cookies and Cream**

*Duet Layers of White and Chocolate Cake Infused with Godiva Dark Chocolate Liqueur.  
Filled with Crushed Oreo Embellished Butter Cream*

**Wedding White**

*Vanilla Sponge with Classic Custard Filling Fresh Berries and Laced with Grand Marnier*

**Bella Rosa**

*Hazel Nut Genoise Laced with Amaretto Layered with Rich Chocolate Chip Cannoli Filling*

**Bailey's Delight**

*Rich Chocolate Cake Infused with Bailey's Irish Crème. Filled with Milk Chocolate Crunch Mousse*

***Four Hours of Open Bar Dispensing Champagne,  
Wine, Beer, Juices and Soft Drinks***

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

***\$89.00 per person***

***Prices Do Not Include 7% Sales Tax and 21% Taxable Service Charge***

## *All Prices Include*

*Complimentary Overnight Accommodations for the  
Newlyweds on the Night of the Wedding*

*Complimentary Bottle of Chilled Champagne in for the  
Bride and Groom in Their Overnight Room*

*Special Hotel Room Rates for the Out of Town Guests*

*Complimentary Continental Breakfast for All Overnight Hotel Guests Served in our  
Newly Renovated Hotel Lobby Served Until 10:00am.*

*Overnight Guests Have Access to Full Use of Indoor Heated Pool, Jacuzzi, and  
Exercise Facility*

*Personalized Menus for Every Place Setting*

*Direction Maps and Escort Cards*

*Tables, Chairs, Linens, Flatware, Glassware, China, Candles and  
Framed Table Numbers*

### *Ceremony at the Madison Hotel*

*Ceremony with Conservatory Reception \$850.00*

*Ceremony with Ballroom Reception \$1,000.00*

*Your Guests will Enjoy Flutes of Chilled Champagne Prior to Your Ceremony*

*Price Includes a 6-Hour Non-hotel Room for Bridal Party Women to Service Hair and  
Make-up*

*Price Includes Additional ½ Hour for the Ceremony  
Use of our Grand Piano for Your Ceremony or Cocktail Hour \$100.00  
(Upon Availability)*

*All Prices are at an Additional Charge per Person*

*For the Cocktail Hour*

*Sushi Station – Price to be Determined Closer to Wedding Date*

*Attired Sushi Chef Preparing the "Freshest" Sushi,  
Sashimi and Other Favorites*

*Fresh Seafood Bar – Price to be Determined Closer to Wedding Date*

*Fresh Shrimp Cocktail, Clams and Oysters on the Half Shell, ½ Main Lobsters  
Lemon Wedges and Appropriate Garnish*

*Extra Hot Food Stations Start at \$5.00 pp plus \$100.00 Attendant Fee*

*Entrée Upgrade*

*Chateaubriand of Beef Bordelaise \$10.00 pp*

*Dessert Upgrades*

*One Seasonal Dessert Station Starting at \$5.00 pp - \$100.00 Attendant Fee*

*Bananas Flambé Station: Thinly Sliced Bananas Sautéed with Butter, Sugar, Banana  
Liquor and Bacardi Rum Served over Vanilla Bean Ice Cream in a Waffle Cup*

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*Cherries Jubilee Station: Bing Cherries Sautéed with Sugar and Cherry Brandy Served  
over Vanilla Bean Ice Cream in a Waffle Cup*

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*The Madison Hotel's Signature Ice Cream Bar: Chocolate, Vanilla and Oreo Ice Creams  
Served in a Waffle Cup with a Variety of Toppings  
Including Crushed Oreo Cookies, Walnuts, M and M's, Strawberry Topping, Chocolate  
Syrup, Whipped Cream and Sprinkles*

*\*Hot Waffle Station: Fresh Hot Fluffy Waffles Made to Order from a Piping Hot  
Waffle Iron with a Variety of Toppings to Include: Strawberries, Apples, Blueberries,  
Cherries, Whipped Cream and Chocolate Syrup with Vanilla Bean Ice Cream*

**We Suggest the Following Desserts at an Additional Charge**

*Dessert Sampler: A Tantalizing Assortment of Four Miniature Seasonal Desserts  
Served on a Highly Decorated 12-inch Plate \$10.00 pp*

*Platters of Freshly Baked French and Italian Pastries on Each Table \$6.50 pp*

*Long Stem California Strawberries Dipped in Dark Chocolate \$6.00 pp*

*Milk, Dark or White Chocolate Fountain – Minimum 75 Adults \$7.50 pp  
Plus \$100.00 Attendant Fee*

*Pricing Subject to New Jersey Sales Tax and 21% Taxable Service Charge*