

# *The Madison Hotel*

*One Convent Road, Morristown, NJ 07960*

## *Wedding Reception*

*5 Hour Open Bar Serving Premium Brand Liquors, Cordials and Signature Drink  
Cocktail Hour Reception Consists of 10 Butler Style Passed Hors D'oeuvres, Captain Stations, Cold  
Displays and Ice Carving. Followed by a Five Course Sit-down Dinner*

### *Butler Style Passed Hors D'oeuvres*

*Grilled Skewered Marinated Shrimp with Fresh Garlic & Herb Sauce*

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

*Tender Boneless Coconut Chicken, Honey Mango Dipping Sauce*

*Granny Smith Apples, Grapes, Montrachet Cheese Served in a Belgian Endive*

*Smoked Salmon Wrapped Dill Chive Potato Skewer*

*Flower Shaped Puff Pastry Filled with Portabella Mushrooms, Seasoned Ricotta, Mozzarella  
Cheese, Topped with Sun-Dried Tomato*

*Seasonal Melon Wrapped in Prosciutto*

*Homemade Mozzarella en Carrozza, Marinara Sauce*

*Pan Seared Ahi Tuna on a Cucumber Disk with Wasabi Vinaigrette*

*Vine Ripe Tomato Bruschetta with Fresh Basil & Pecorino Romano*

## *Captain's Personalized Cooking Stations*

Please Select \_\_\_\_ Stations from the Following:

### *Silver Chafing Dishes*

*(Select Three Choices)*

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

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

***Fried Calamari:*** Golden Fried Calamari with Sweet and Hot Peppers, Pomodoro Sauce

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

***Miniature Meatballs:*** Stout Infused Barbeque Sauce

***Tenderloin Tips and Sweet Italian Sausage:*** Mushrooms, New Potatoes, Onions, Red and Yellow Bell Peppers

***Paella Valencia:*** Chicken, Spanish Sausage and Shrimp with Saffron Rice

***Crispy Sweet and Sour Chicken:*** Spiced Roasted Peanuts, Sesame, Orange Sweet and Sour Glaze

### *Sauté Station*

*(Select One Items)*

*Bay Scallops and Shrimp Scampi over Rice  
Portobello Mushrooms, Arugula and Tomatoes  
Beef Bourguignon with Wild Mushroom Ragout  
Boneless Chicken Mediterranean*

### *Asian Dumplings*

*Authentic Bamboo Steamers Filled with Chicken, Vegetable and Short Rib  
Dumplings with Assorted Dipping Sauces*

### *Carving*

*(Select Two Items)*

*Roast Vermont Turkey with Homemade Giblet Gravy  
Baked Virginia Ham on the Bone with Bourbon Glaze  
Roasted Fresh Pork Loin with Demi-Glace  
Roasted Leg of Lamb with Fresh Mint Sauce  
New York Style Pastrami or Corn Beef with Agave Mustard*

**Homemade Potato Pancake Bar**

*Fresh Made to Order Potato Pancakes Served from a Plancha with Toppings to Include Sour Cream, Nueskes Applewood Smoke Bacon, Applesauce, Scallions and Cheddar Cheese*

**Made to Order Vegetarian Crepes**

*Crepes Made to Order with a Variety of Fillings:  
Spinach, Onions, Peppers, Mushrooms and Cheddar Cheese  
Herb Cream Sauce*

**Pork and Chicken Mini Sliders**

*12 Hour Slowly Smoked Pulled Pork and Chicken Served on Freshly Baked Slider Rolls with Toppings to Include our Home-Made Cole Slaw, Pickles and Tangy Barbecue Sauce*

**Flatbreads From Our Own Bake Shop**

*Assorted Hand Made Flatbread Pizza's to Include Pig n Fig, Margherita and Buffalo Chicken*

**Homemade Mac n Cheese**

*Made to Order Creamy Homemade Macaroni and Cheese with a Variety of Toppings to Include Crispy Bacon Bits, Diced Tomatoes, Bread Crumbs, Pepper Jack Cheese, Diced Ham and Mushrooms*

**Thai Satay Station**

*Skewers of Tenderized Chicken and Beef with Spicy Thai Peanut Sauce  
with a Cold Thai Noodle Salad Served as an Accompaniment*

**Mashed Potato Bar**

*Cheddar Cheese, Bacon Bits, Capers, Gravy, Scallions, Fried Onions*

**Fajita Station**

*Served With Soft Tortilla Shells, Grilled Marinated Chicken Breast, Sirloin Strips & Rice, Served With Our Homemade Salsa, Guacamole, Sour Cream, Shredded Lettuce, Shredded Cheese & Diced Tomatoes*

**Pasta Station**

*(Choice of 2 Sauces)*

*Bolognese, Pink Vodka, Alfredo, Puttanesca, Capri, Campanola, Primavera, and Fresh Garlic Bread*

**French Fry Bar**

*Shoe String Fries, Sweet Potato Fries  
Toppings: Bacon Bits, Chives, Sour Cream, Ketchup, Truffle Oil & Parmesan Cheese*

**Mediterranean Table at the Cocktail Hour**

*(included)*

***Monogrammed Heart Ice Carving***

*Crostini Station with Various Toppings to Include:  
Olive Tapenade, Hummus, Diced Tomato, Onion and Fresh Basil*

*Display of International and Domestic Cheeses  
Assorted Flat Breads, Focaccia Bread and Bread Sticks*

*Assorted Melons, Grapes and Berries  
Display of Italian Cured Meats  
Marinated Mozzarella and Cherry Tomato Salad  
Elegant Display of Grilled Eggplant, Mushrooms, Squash, Zucchini and Asparagus*

*Artichoke and Sundried Tomato Salad | Assortment of Black and Green Olives*

**Dinner Reception**

*Champagne Toast*

**Appetizer (1<sup>st</sup> Course)**

*(Please Select One of the Following)*

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

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

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

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

*Rod's Classic Caesar Salad with Homemade Crispy Seasoned Croutons*

*Rod's Famous Maryland Crab Bisque with French Served Petite Crab Cake*

*Homemade Tomato Bisque with Herbed Crostini*

*Vol-au-Vent of Shrimp and Bay Scallops with Fresh Herbs,  
Roasted Shallots and Brandy Cream Sauce*

**Intermezzo (2<sup>nd</sup> Course)**

*Client's Selection of Salad or Sorbet*

*\*sorbet flavors: Lemon, Mango, Raspberry*

**Tableside Seasonal Entrée Choice Day of the Reception:**

1) *Oven Roasted French Breast of Chicken Stuffed with Spinach, Mozzarella and Roasted Pepper or Pan Seared Filet of Salmon with Roasted Garlic, Capers and Basil Citrus Chardonnay Sauce*

2) *Roast Chateaubriand of Beef with Rosemary Infused Bordelaise Sauce or Oven Roasted French Breast of Chicken Stuffed with Spinach, Mozzarella, and Roasted Pepper or Pan Seared Filet of Salmon with Roasted Garlic and Basil Citrus Chardonnay Sauce*

3) *Combination of Lobster Tail and Chateaubriand or Oven Roasted French Breast of Chicken Stuffed with Spinach, Mozzarella and Roasted Pepper or Pan Seared Filet of Salmon with Roasted Garlic, Capers and Basil Citrus Chardonnay Sauce*

*Seasonal Fresh Vegetables and Potato*

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

**Included Customized Wedding Cake Baked on Premise in Rod's Pastry Shop**  
*(Please Select 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 Liquor. Filled with Crushed Oreo Embellished Butter Cream*

**Wedding White**

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

**Bella Rosa**

*Hazelnut 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*

**Please Select One of the Following Dessert Stations:**

**Caramelized Bananas and Brownie Station**

*Thinly Sliced Bananas Sautéed with Butter, Sugar, Banana Liqueur and Bacardi Rum Served over a  
Homemade Brownie. Offered with Vanilla Bean Ice Cream*

**Crème Brulee Station**

*Creamy Vanilla and Cappuccino Crème Brulee,  
Individually "Fired" and Served with a Dollop of Whipped Cream and Raspberry Sauce*

**Homemade Cheesecake Station**

*Mini Individual Oreo Cookie Cheesecake and Creamy Plain Cheesecake Served in Ramekin Dishes  
with a Variety of Sauces to Include Chocolate, Caramel and Raspberry*

**Hot Waffle Station**

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

**The Madison Hotel's Signature Ice Cream Bar**

*Chocolate, Vanilla & Cookie Dough Ice Cream Served in a Waffle Cup with a Variety of Toppings to  
Include: Crushed Oreo Cookies, Walnuts, M and M's, Strawberry Sauce,  
Chocolate Syrup, Whipped Cream and Sprinkles*

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

***Five Hours of Open Bar Dispensing  
Premium Liquor, Wine, Beer, Juices and Soft Drinks  
Cordials and International Coffees***

***4-12 years old Half Price | Vendor Meals \$50 each  
Prices Do Not Include Sales Tax and 22% Taxable Service Charge***

**All Prices Include**

*Complimentary Bridal Suite for the Newlyweds on the Night of the Wedding*

*Complimentary Hotel Room for Each set of Parents on the Night of the Wedding*

*Complimentary Hair and Make-up Room for the Bride and her Bridal Party*

*Complimentary Bottle of Chilled Champagne in the Bridal Suite*

*Tables, Chairs, Linens, Flatware, Glassware, and China,*

*Votive Candles and Framed Table Numbers*

*Direction and Hotel Reservation Cards*

*Personalized Menus for Every Place Setting*

*Place Cards for Seating Arrangements*

*Dedicated Maitre'd to Oversee Your Celebration*

**Ceremony at the Madison Hotel**

***Ceremony with Conservatory Reception***

*AM Fee \$850.00*

*PM Fee \$1200.00*

***Ceremony with Ballroom Reception***

*AM Fee \$1000.00*

*PM Fee \$1500.00*

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

*Price Includes Additional ½ Hour for the Ceremony*

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

***Use of our Grand Piano for Your Ceremony - \$100.00***

*(Upon availability; Must supply piano player)*

***Not Included 6.625% Sales Tax and 22% Taxable Service Charge***

**Hotel Room Block Information:**

***Special Hotel Room Rates for Your Local and Out of Town Guests***

***Complimentary Deluxe Continental Breakfast for***

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

**Additional Suggestions to Enhance Your Cocktail Hour**

*(All Prices are at an Additional Charge per person)*

***Sushi Station – Market Price at time of Menu Planning***

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

***Fresh Seafood Bar – Market Price at time of Menu Planning***

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

***Add Lobster to Fresh Seafood Bar – Market Price at time of Menu Planning***

**Additional Suggestions to Enhance Your Dessert Experience**

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

***Platters of Freshly Baked French and Italian Pastries on Each Table \$7.50pp***

***Long Stem California Strawberries Dipped in Dark Chocolate \$8.00pp***

***Cappuccino and Espresso Service: Individually Prepared Espresso, Cappuccino, Latte and Mocha  
Specialty Drinks to Include Italian Syrups, Creamers and Sweeteners  
Minimum Guarantee 100 Guests at \$8.00pp***

***Deluxe Chocolate Fountain: Dark Chocolate Melted in Our Own Chocolate Fountain to Include the  
Following Dipping Items: Marshmallows, Graham Crackers, Fresh Strawberries, Bananas,  
Pineapples, Rice Krispies Treats, Pretzels, Oreo Cookies and Homemade Pound Cake \$8.50pp***

**The Madison Hotel's Signature Viennese Table**

***Your Wedding Cake. Sauté Station of Bananas Foster. Hot Waffle Station with Various Toppings.  
Hot Apple Crisp Station. Vanilla Bean and Chocolate Ice Creams. French and Italian Pastries.  
Homemade Cookie Station with Assorted Cookies, Macarons and Brownies. Champagne Glasses  
Filled with Delicate Mousses. Seasonal Cakes, Tortes and Tarts \$18.00pp***



# *The Madison Hotel*

*One Convent Road, Morristown, NJ 07960*

## *“Getting Ready” Luncheon Menu*

### *Assorted Salads*

*Mesclum Greens Salad, Balsamic Vinaigrette  
Chilled Mediterranean Fusilli Pasta Salad  
Mozzarella and Tomato Salad*

### *Assorted Gourmet Wrapped Sandwiches:*

*Smoked Turkey and Gruyere Cheese, Baby Greens, Cranberry Walnut Spread  
Roast Beef, Cheddar Cheese, Horseradish Mustard  
Assorted Grilled Vegetables  
Chicken Salad with Grapes and Walnuts*

*Potato Chips*

### *Dessert:*

*Homemade Chocolate Chunk and Oatmeal Raisin Cookies*

*Assorted Soft drinks and Bottled Water*

*\$22.95 per person*

*Not Included: 6.625% Sales Tax and 22% Taxable Service Charge*

### *Additional Enhancements*

*House Red and White Wine/Champagne.....\$28.00 per Bottle  
Chocolate Covered Strawberries.....\$3.50 per Strawberry*

*Jumbo 16/20 Shrimp Cocktail.....\$3.50 per Shrimp*

# *The Madison Hotel*

*One Convent Road, Morristown, NJ 07960*

## **Post Wedding Breakfast** *(Minimum Guarantee 25 Adults)*

*Freshly Squeezed Orange, Grapefruit, Tomato and Cranberry Juice*

*Domestic Cheese Display*

*Sliced Seasonal Fruit and Berries*

### **Chafing Dishes**

*Fluffy Scrambled Eggs*

*Home Fries Potatoes O'Brien*

*Country Bacon and Sausage*

*Cinnamon French Toast, Grand Marnier*

*Date Nut Bread \* Fresh Baked Rolls \* Assorted Muffins  
\* Danish\* Bagels*

*Brewed Regular and Decaffeinated Coffee and Tea*

*\$32 per person (Private Room Fee is waived when Reception is on-site)*

*Not Included: 6.625% Sales Tax and 22% Taxable Service Charge*