

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 (1st 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 (2nd 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

*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*

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 Bottle of Chilled Champagne in the Bridal Suite

Tables, Chairs, Linens, Flatware, Glassware, 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 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 - \$100.00

(Upon availability; Must supply piano player)

Not Included State 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, Macaroons and Brownies. Champagne Glasses
Filled with Delicate Mousses. Seasonal Cakes, Tortes and Tarts \$15.00pp***

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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

\$28.50 per person (Private Room Fee is waived when Reception is on-site)

Not Included State Sales Tax and 22% Taxable Service Charge