



The Madison Hotel

One Convent Road, Morristown, NJ 07960

(973) 285-1800 + www.themadisonhotel.com + Catering Fax (973) 285-9622

The Madison 2012 Four Hour Saturday Afternoon Wedding Reception

4 Hour Open Bar Serving Wine, Beer, Soft Drinks and Juices

Cocktail Hour Reception with Butler Style Passed Hors D'oeuvres,

Food Stations and Cold Displays

Butler Style Passed Hors D'oeuvres
(All Included)

Black Truffle Deviled Eggs

Smoked Salmon Mousse in Savory Cone

Sliced Roasted Beef on Toasted Baguette

Smoked Duck, Cranberry, Pistachio, Rye Croustade

Curried Vegetable Samosa

Asian Short Rib Tartlet

Red and Golden Beets, Goat Cheese, Shortbread Spoon

Tomato Bisque Shooter

Captain's Personalized Cooking Stations

Included Silver Chafing Dish Station

(Choice of Three Items)

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

In Addition, Please Choose 1 Station from the Following List

Sauté Station

(Choose One)

Portobello Mushrooms, Arugula and Tomato

Boneless Chicken Mediterranean

Crepe Station

*Crepes Made to Order, with a Variety of Fillings to Include: Diced Chicken,
Asparagus, Onions, Mushrooms and Cheddar Cheese with an Herb Cream Sauce*

Carving Station

(Choice of Two Meats)

New York Style Pastrami or Corn Beef with Honey Mustard

Roast Vermont Turkey with Hot Giblet Gravy

Baked Virginia Ham on the Bone with Bourbon Glaze

Roasted Fresh Pork Loin with Demi-Glaze

Mini Slider Station

Mini 100% Sirloin Burgers served on Freshly Baked Rolls with a Variety of Toppings to Include Diced Onions, Shredded Lettuce, Sliced Tomatoes, Sweet Relish, Ketchup, Spicy Brown Mustard, American and Swiss Cheeses

Mashed Potato Martini Station

Gourmet Mashed Potatoes served in Martini Glasses

Various Toppings to Include: Cheddar Cheese, Bacon Bits, Hot Gravy, Capers, Smoked Salmon and Fried Onions

Satay Station

*Elegantly Displayed Skewers of Tenderized Chicken and Beef with Spicy Thai Peanut Sauce
Cold Thai Noodle Salad*

Asian Stir-Fry Station

*Lo-Mein Noodles, Chinese Vegetables, Stir-Fry Chicken and Beef
Served Wok-Style with Asian Garlic Sauce*

Now "That's Italian" Station

Miniature Homemade Plain, Pepperoni and Vegetarian Pizzas Served under a Heated Lamp with a Large Wooden Bowl of Rod's Traditional Caesar Salad

Cold Display Table
(All Items Included)

Fresh Vegetable Crudités with Creamy Ranch Dip

Assorted Marinated Salads

Mirror Display of International and Domestic Cheeses

Olive Station

Crostini Station with Various Toppings
Hummus, Tomato and Basil, Pesto

Assorted Flat Breads, Focaccia Bread and Bread Sticks

The Dinner

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

Tableside 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

Smoked Mozzarella and Sweet Pepper Ravioli with Chunky Tomato Basil Sauce

or

Grilled Fresh Seasonal Vegetables, Rosemary, Olive Oil and Balsamic Vinaigrette Risotto and Shaved Parmesan

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

Wedding White

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

Red Velvet

*Chocolate Red Velvet Cake Laced with Cherry Brandy
Layered with a Soft Fudge Filling*

Bella Rosa

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

The Duet

*Duet Layers of Chocolate and Vanilla Cake with Chocolate Mousse
Laced with Amaretto*

Banana Royal

*Banana Cake Infused with Jamaican Rum
Layered with Vanilla Custard*

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

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

\$79.00 per person

Prices Do Not Include 7% Sales Tax and 20% Taxable Service Charge

All Prices Include

*Complimentary Overnight Accommodations for the
Bride and Groom 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*

All Prices are at an Additional Charge per Person

For the Cocktail Hour

Sushi Station \$12.00 pp

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

Fresh Seafood Bar \$19.00 pp

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

Extra Food Station \$5.00 pp

Entrée Upgrade

Chateaubriand of Beef Bordelaise \$10.00 pp

Dessert Upgrades

Please Select One Seasonal Dessert Station at \$5.00 pp

*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 \$9.00 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

Ceremony Fee

*Enjoy Flutes of Chilled Champagne Prior to Your Ceremony. Price Includes
Full Chair Set-Up, Breakdown and Re-Setting of the Room \$9.00 pp*

Use of our Grand Piano for Your Ceremony or Cocktail Hour \$195.00