

# Weddings by The Falls



DOUBLETREE SUITES  
by Hilton™  
MT. LAUREL



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## All Inclusive Wedding Package \$145.00 per person

Inclusive of 23% service charge and New Jersey state sales tax

Personal Maître D to oversee your wedding

Floor length tablecloths in a variety of colors, napkins, damask overlays

Ivory chair covers, mirrors with votive candles for your tables

Complimentary suite for the Bride and Groom for the night of the wedding

### Five Hour Top Shelf Open Bar

Grey Goose Vodka, Bombay Sapphire Gin,

Johnny Walker Black Scotch, Crown Royal, Makers Mark Bourbon,

Casamigo's Blanco Tequila, Bacardi Silver Rum,

Wines, Domestic and Imported Beer,

Champagne Toast



### Cocktail Hour

#### Vegetable Crudité's/International Cheese Display

Fresh vegetables and dips, hummus, pita, marinated olives

Imported and domestic cheeses,

Fresh sliced fruits and berries,

French breads and crackers

### Taste of Tuscany

Penne pasta in fresh marinara sauce

Cheese tortellini in a classic Alfredo sauce

Chicken, herb shrimp, sautéed mushrooms,

diced tomatoes and garlic knots



### Butler Passed Hors D'oeuvres

Sesame chicken with plum sauce

Cocktail franks in a blanket with mustard

Tomato bruschetta

Spanakopita

Vegetable spring rolls with duck sauce

Macaroni and cheese bites

Potato latkes with apple sauce

Miniature crab cakes with remoulade sauce

Chicken & cheese quesadilla

Scallops wrapped in bacon

Miniature beef wellingtons



If any of your guests have food allergies or special dietary needs let us know and we will do our best to accommodate  
6.625% NJ State Sales Tax and a taxable 23% Service charge is included in all food and beverage  
All Prices are per person and are subject to change without notice

## Dinner Options

### Choice of Tableside Salad

(select one)

#### House Salad

Baby lettuce with cucumbers, tomatoes, carrots apple honey vinaigrette

#### Caesar Salad

Romaine, parmesan cheese and croutons, creamy parmesan dressing

#### Spring Mix Salad

Goat cheese, raspberries, candied walnuts and raspberry vinaigrette

## Plated Dinner Entrees

(Selection of up to 3)

### Chicken Marsala

Mushroom marsala wine sauce

### French Chicken Breast

Semi-boneless, with a tomato chutney

### Grilled Salmon Filet

Lemon caper sauce

### Braised Beef Short Ribs

Red wine reduction, julienne of root vegetables

### Sliced Sirloin of Beef

Roasted and sliced with a wild mushroom demi-glace

### Filet Mignon \$12 additional

8 oz with aged port sauce

### Herb Crusted Sea Bass \$12 additional

Meyer lemon sauce



## Duet Entrees

(Selection of one for all of your guests)

### Chicken/Grilled Salmon

Lemon caper sauce

### French Chicken Breast/Pan Seared Crab Cake \$12 additional

tomato chutney

### Filet Mignon/Herb Crusted Seabass \$12.00 additional

Port wine reduction and Meyer lemon sauce

## Viennese Table

Mini pastries, sliced fresh fruit and berries,

Chocolate chip bread pudding, mini dessert shooters,

Cheesecake assortment, Doubletree chocolate chip cookies

Coffee, freshly brewed decaffeinated coffee assorted teas, international coffee bar



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# Wedding Dinner Buffet

## Salad Station

Caesar salad  
Garden salad with dressings on the side  
Jersey tomato and onion salad  
Petit dinner rolls & butter

## Entrées

(select three)

### Pan-Seared Chicken Breast

Rosemary-scented white balsamic drizzle

### Chicken Marsala

Mushroom marsala wine sauce

### Pork Medallions

Pan seared and topped with apple chutney

### Grilled Salmon

Atlantic fresh salmon with a fresh dill cream

### Citrus Marinated Seared Salmon

Roasted fennel and red onion

### Braised Beef Short Ribs

Red wine reduction, julienne of root vegetables

### Sliced Sirloin of Beef

Wild mushroom demi glace

### Penne Pasta

Classic marinara sauce, presented with peppers, and onions

### Cheese Ravioli

Rosa vodka sauce, diced tomatoes and fresh parmesan

Chef's selection of fresh vegetable and starch

## Desserts

Mini pastries, sliced fresh fruit and berries,  
Chocolate chip bread pudding, mini dessert shooters,  
Cheesecake assortment, Double Tree chocolate chip cookies  
Coffee, freshly brewed decaffeinated coffee assorted teas, international coffee bar



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## Wedding Enhancements

### Carved Roast Tenderloin of Beef \$14

Served with burgundy wine reduction  
Kennett Square mushroom ragout and mini rolls

### Carved Turkey Breast \$14

With cranberry sauce, turkey gravy, herbed mayonnaise  
served with French mini buns

### Potato Martini bar \$14

Yukon gold and sweet mashed potatoes sour cream, onions, mushroom,  
Chives, bacon, cheddar and crumbled bleu cheese  
roasted garlic, cinnamon, honey, marshmallows, maple syrup

### Chinatown Presents \$14

Black bean beef with peppers, General Tso's chicken  
Jasmine rice, assorted steamed dumplings and spring rolls  
sesame soy and duck sauce

### Taco Time \$14

Taco Bar with ground beef, shredded chicken  
with soft and hard taco shells, lettuce, diced tomatoes  
shredded cheese, onions, peppers, salsa, and sour cream

### Slider Sampler \$14

Beef sliders spicy ketchup, Crab cakes remoulade sauce,  
Barbecued grilled chicken served with pretzel and slider buns,  
Lettuce, tomatoes and sliced cheeses

### Philly Tailgate \$14

Beef and chicken "Philly" cheesesteaks with onions, peppers and mushrooms  
Soft pretzels with mustard and cheese Fries.

### Mac n Cheese Bar \$14

Creamy mac n cheese with bacon bits, shrimp, diced tomatoes,  
chicken, mushrooms, roasted peppers and bread crumbs

### Southwestern Barbecue \$14

Pulled chicken and pork, vegetarian chili  
Served with polenta, slaw, soft corn tortillas and buttermilk biscuits

### Raw Bar \$28

(7 Pieces per Person)

Alaskan king crab legs, local oysters and clams, jumbo shrimp,  
snow crab claws, presented on ice, with lemons, cocktail sauce and drawn butter.



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