

The
CLARIDGE
Hotel

Claridge Tradition



INTRODUCTION AND HISTORY

You are embarking on a journey that will change your entire life. One of the most important aspects of that journey will be your Wedding Ceremony and Reception. It must be perfect - a grand beginning for your new life together. Because you want perfection, you have come to The Claridge Hotel.

Rest assured, you have made the right decision.

The Claridge Hotel, once known by its 1929 nickname “Skyscraper by the Sea”, radiates a breathtaking Manhattanesque design situated in the prime center of the Atlantic City’s boardwalk. This historic landmark stands out from its near environment and remains one of the last remaining architectural masterpieces from the Boardwalk Empire Era.

This sumptuous Atlantic City wedding celebration will create memories you’ll treasure forever. The five-hour cocktail reception and seated dinner offer a sense of luxury, romance and glamour – setting the style for your future together.

The Claridge Tradition Wedding Package inclusions are outlined below and are available year-round on available dates:

- Wedding Coordinator who will assist with all wedding details along with the banquet team
- Wedding Concierge
- Five hour open premium bar
- Eight butler passed hors d’oeuvres
- Five display stations at the cocktail reception
- Salad course, intermezzo course with choice of three entrees
- Custom designed wedding cake
- Champagne toast, coffee and tea with dessert
- Complimentary Wine Service with Meal
- Chiavari chairs, wedding linens and overlay
- Bartenders
- Service staff and banquet captain will provide your guests with formal white glove service
- Complimentary two-night stay in one of our wedding suites for the couple
- Bridal preparation suite
- Additional location for cocktail hour
- Special discounted room rates for overnight guests
- Receive Radisson Rewards Points with package purchase
- Newlywed turndown amenity
- Complimentary menu tasting for up to four guests
- Discounted one-year anniversary stay in one of our wedding suites
- Complimentary generic welcome bag distribution at check in
- Digital directions
- Valet Parking at \$5 per Car for day of wedding guests

All Pricing Subject to 22% Service Charge and Applicable Sales Tax.
Menu Items and Pricing Subject to Change Without Notice.

COCKTAIL HOUR

INTERNATIONAL CHEESE DISPLAY

- Aged Cheddar, Swiss, Pepper Jack, Provolone, Goat Cheese. Stilton Bleu Cheese and Gouda
- Tropical Fresh Fruit and Berries
- Dried Fruit and Nut Assortment
- Bread Display with Mustards and Dipping Sauces

RAW BAR DISPLAY WITH ICE SCULPTURE

(Chef Attendant to Prepare)

- Fresh Shucked Clams and Oysters
- Jumbo Cocktail Shrimp
- Cocktail Crab Claws & Oyster Shooters
- Peppered Vodka Cocktail Sauce, Mignonette Sauce, Spicy Cajun Remoulade
- Lemon and Lime Wedges

TAPAS BAR

- Marinated Vegetables, Peppers, Artichoke and Tomato
- Mushrooms, Beans, Pepperoncini
- Cerignola, Gaeta and Mediterranean Olives
- Charcuterie Platter Assortment of Dry Aged Salami, Chorizo, Ham and Sausage
- Marinated Shrimp, Calamari, Octopus, Anchovies, Sardines and Mussels

RISOTTO BAR

(Chef Attendant to Prepare Upon Request)

- Jumbo Lump Crab & Shrimp
- Smoked Ham & Smoked Bacon
- Petit Peas, Fresh Tomato, Green Onion, Portobello Mushroom, Fresh Parmesan
- Presented in a Martini Glass

CARVING STATION

(Select One)

- Pepper Crusted NY Sirloin – Cognac Peppercorn Sauce
- Roast Whole Tenderloin of Beef – Choice of Béarnaise OR Bordelaise Sauce
- New Zealand Rack of Lamb – Rosemary Jus Lie
- Roast Prime Rib of Beef – Horseradish Mustard Cream
- All with Mini Rolls

***Attendant Included in Action Stations*

***Cocktail Reception Meal Service is One Hour*

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COCKTAIL HORS D'OEUVRES

COLD HORS D'OEUVRES

- Foie Gras Mousse on Plum Wedges
- Smoked Duck, Cumberland Sauce on Whole Grain Rounds
- Caviar Deviled Eggs
- Pastrami Salmon, Crème Fresh, Dill on Pumpnickel Rounds
- Goat Cheese Crostini, Sundried Tomato and Basil
- Sesame Crusted Tuna, Pickled Seaweed on Japanese Spoons
- Arcienne Mustard Glazed Lobster Salad on Artichoke Bottoms
- Mandarin Chicken and Macadamia Nut on Wheat Berry
- Whipped Gorgonzola and Bacon Crostini
- Brie and Raspberry on Walnut Raisin Crostini
- Goat Cheese and Fig Jam Tart
- Roast Beef and Cornichon with Horseradish Cream
- Parma Ham and Melon

HOT HORS D'OEUVRES

- Thai Chicken Satay, Hoisin Ponzu and Sauce
- Curried Chicken Satay, Major Grey's Chutney
- Beef Satay, Cucumber Yogurt, Black Pepper Dip
- Fried Long Stem Artichokes, Garlic Mascarpone Cream
- Lobster Spring Rolls, Sweet Chili Sauce
- Mini Beef Wellington in Puff Pastry
- Maryland Jumbo Lump Crab Cake, Old Bay Mayonnaise
- Almond Coated Chicken Tenders, Plum Sauce
- Maui Shrimp, Chili Paste Coconut Milk
- Braised Short Rib Wrapped in Applewood Smoked Bacon
- Wild Salmon Satay, Lime Cilantro Marinade
- Butter Pecan Shrimp

***Selection of Eight*

***Cocktail Reception Meal Service is One Hour*

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COCKTAIL HOUR ENHANCEMENTS

SUSHI STATION

- An Assortment of California Rolls, Spicy Tuna, Vegetable Rolls
- Japanese Delicacies
- Pickled Ginger, Wasabi and Soy Sauce

(Based on 3 pieces, per person)

PAN ASIAN STIR FRY STATION

(Select One)

Chef Attendant to Prepare Upon Request

- General Tso's Chicken
- Ginger Lemon Chicken with Asparagus
- Chicken and Broccoli
- Shrimp with Snow Peas, Garlic, Oyster Sauce
- Spicy Orange Crispy Beef
- Vegetable Lo Mein

CRAB CAKE STATION

Server Attendant to Assemble

- Mini Crab Cakes Served on Brioche Slider Rolls
- Romo Tomatoes, Micro Grans, Pickled Red Onion, Old Bay Remoulade

SOUP SHOOTER STATION

(Select One)

Server Attendant to Assemble

- Cognac Laced Lobster Bisque
- Butternut Squash with Crème Fraiche
- Served with Mini Rolls

PASTA STATION

Prepared by Chef Attendant

- Pasta: Tri Color Tortellini and Penne Pasta
- Sauce – Choice of Two: Alfredo, Pomodoro, Walnut Lemon Pesto, Vodka Rosa, Mushroom Truffle

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COCKTAIL ENHANCEMENTS CONTINUED

FONDUE STATION

- Cheddar and Bacon Fondue & Skewered Focaccia Bread

~OR~

- Gorgonzola Fondue with Apples and Raisins with Skewered Pumpernickel Bread

MASHED POTATO BAR & POTATO SKINS

- Potato Skins and Mashed Potatoes
- Sautéed Mushrooms, Caramelized Onions, Broccoli Florets
- Chopped Bacon, Shredded Cheddar and Mozzarella Cheese, Sour Cream

TACO STATION

- Soft Flour Tortillas
- Seasoned Ground Beef, Salsa, Sour Cream
- Salsa, Diced Tomato, Shredded Lettuce, Cheddar Cheese

MACARONI & CHEESE BAR

- Three Cheese Mac and Cheese
- Beef Short Ribs
- Lobster Meat
- Chopped Bacon & Smoked Ham
- Stewed Tomatoes, Sautéed Mushrooms, Sliced Jalapeno Peppers

DINNER SALADS**SALAD COURSE****(Select One)****FARM FRESH**

Bibb and Mache Lettuce with Heirloom Tomatoes and Chevre Goat Cheese, Citrus Dressing

ADRIATIC

Radicchio, Arugula, and Romaine with Pine Nuts, Caper Balsamic Dressing

HARVEST

Baby Spinach, Roasted Beets, Goat Cheese, Toasted Walnuts, Tear Drop Tomatoes, Walnut Lemon Vinaigrette

CAPRESE

Tomato, Fresh Mozzarella, Sweet Basil, Olive Oil

MARSEILLES

Frisse and Arugula Salad, Grilled Asparagus and Shaved Asiago Cheese, Aged Balsamic Dressing

TROPICAL

Baby Spinach with Port Wine Pears, Macadamia Nuts, Candied Ginger, Strawberry Vinaigrette

ROMANESCO

Grilled Romaine, Shaved Parmesan Cheese, Marinated Heirloom Tomatoes, Creamed Roasted Garlic Parasang Dressing

INTERMEZZO

Lemon Sorbet ~OR~ Raspberry Sorbet

DINNER ENTREES – SELECT UP TO THREE ENTREES

CHICKEN ENTRÉE

VALENCIA

Stuffed with Parma Ham and Fontina Cheese, Over Wilted Spinach, Basil Rosa Cream

HUNTSMAN

Sautéed Artichoke, Scallion, Porcini Mushroom. Tarragon Ju Lie

ALSACIAN

Sautéed Chanterelles, Shallots, Riesling Demi

ROSSINI

Foie Gras and Truffle Filled, Madera Wine Reduction

NANTUA

Sautéed Crabmeat, Sherried Lobster Cream Sauce

NORTHWEST

Oyster and Black Trumpet Mushrooms, Napa Valley Merlot Sauce

DUCK ENTRÉE

PENROSE

Braised Fennel, Sweet Potato Puree, Black Currant Cassis Sauce

A LA ORANGE

Caramelized Orange Sauce, Wild and Long Grain Rice

Entrees are served with fresh rolls and butter. Chef's selection of Seasonal Vegetables and Starch. Meal Counts are due six weeks in advance. When offering three entrée choices, The Claridge Hotel will charge the highest price of the selected three.

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FISH ENTRÉE

COULIBIAC OF SALMON

Folded in Puff Pastry, Dill and Caramelized Onions, Dill Cream Sauce

SESAME CRUSTED AHI TUNA

Stir Fry Bok Choy, Ginger Lemon Glaze

GULF SNAPPER PONTRATRAIN

Lightly Sautéed, Rock Shrimp, Toasted Almonds, Lemon Butter

DOVER SOLE

Filled with Lobster Mousse, Champagne Butter Sauce

SWORDFISH MARSAILLES

Grilled, Braised Fennel and Leek, Saffron Broth

CHILEAN SEA BASS

Crumb Topping, Lemon Grass and Thyme Sauce

PECAN CRUSTED HALIBUT

Plantains, Pineapple Chutney, Key Lime Sauce

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MEAT ENTRÉE

CERTIFIED ANGUS BEEF FILET MIGNON

Choron Sauce, Passed Table Side

CERTIFIED ANGUS NY STRIP STEAK

Madagascar Green Pepper Sauce

BONE IN RIB EYE STEAK

Cipollini Onions, Madera Wine Sauce

COLORADO RACK OF LAMB

Rosemary and Red Zinfandel Sauce

BISON STRIP STEAK

Bordelaise Sauce

VEAL STEAK

Morrel Mushroom, Cognac Cream Sauce

DUETS

PETIT FILET & MACADEMIA CRUSTED HALIBUT

Chive Butter Sauce

NY STRIP STEAK & JUMBO GRILLED PRAWNS

Stilton Cheese, Merlot Sauce

PETIT FILET & POACHED LOBSTER

Drawn Butter

RACK OF LAMB & SEARED DAY BOAT SCALLOPS

Port Wine Butter Sauce

\$200 pp

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VEGETARIAN & VEGAN ENTREE

Available Upon Request

Entrees are served with fresh rolls and butter. Chef's selection of Seasonal Vegetables and Starch. Meal Counts are due six weeks in advance. When offering three entrée choices, The Claridge Hotel will charge the highest price of the selected three.

DESSERTS**WEDDING CAKE**

Historical Elegance meets Modern Perfection when designing your custom Wedding Cake. Our creative and artistic partners will ensure your vision comes to life.

VIENNESE TABLE

- Chefs Selection of Miniature Pastries
- Cakes, Pies, and Tarts
- Freshly Brewed Coffee, Decaffeinated Coffee and Teas

STATION STYLE DESSERT ENHANCEMENTS**BELGIAN WAFFLE & ICE CREAM STATION**

- Vanilla Ice Cream & Chocolate Sauce
- Whipped Cream & Nuts
- Assorted Toppings
- Freshly Made Belgian Waffles
- Server Attendant **

BANANAS FOSTER STATION

- Vanilla Ice Cream
- Sautéed Bananas
- Rum, Butter, Brown Sugar
- Banana Liqueur
- Chef Attendant **

*** Additional Station Enhancement will require an attendant fee*

CHOCOLATE RIVER

- Dark Chocolate
- Milk Chocolate
- White Chocolate
- Skewers of Fresh Strawberries, Pineapple, Cantaloupe, Honeydew
- Pretzels, Marshmallows, Graham Crackers, Rice Crispy Treats, and Cannoli Shells
- Server Attendant **

MINI DONUT STATION

- Sugar, Glazed and Powder Donuts
- Served with Chopsticks in Asian Food Containers

INTERNATIONAL COFFEE BAR

- Freshly Brewed Coffee
- Whipped Cream
- Chocolate Shavings
- Cinnamon & Sugar Sticks
- Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Tia Maria, and Sambuca
- Server Attendant **

***Additional Station Enhancement will require an attendant fee*

LATE NIGHT**LATE NIGHT ENHANCEMENTS**

(Served in the VUE)

ANGUS BEEF SLIDER STATION

Cheddar Cheese, Caramelized Onion, Bacon, Mini Kaiser Slider Roll, Condiments

- Server Attendant **

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BREAKFAST SANDWICHES

- Ham, Egg & Cheese on a Biscuit
- Bacon, Egg, & Cheese on a Croissant
- Sausage, Egg & Cheese on an English Muffin
- Breakfast Burritos

GRILLED CHEESE AND TOMATO SOUP

Triangle Grilled Cheese Slices and Tomato Soup Shooter

CHICKEN TENDERS, SAUCES AND DIPS

- Bacon Ranch, Bleu Cheese, Chipotle Mayonnaise
- Hot Sauce, Wing Sauce, Siracha Ketchup
- Celery Sticks

PRETZEL BITES

Warm Cheese Sauce, Trio of Mustards

FLATBREAD STATION

- House-made Mini Flatbreads
- Arugula and Prosciutto
- Artichoke and Shitake Mushroom
- Brie and Portabella Mushroom
- Chorizo and Corn
- Buffalo Chicken

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BAR & WINE

FIVE HOUR HOSTED PREMIUM BRAND BAR

Unlimited Consumption

SPIRITS

VODKA – Kettle One

GIN – Tanqueray

RUM – Captain Morgan

SCOTCH – Johnny Walker Black

WHISKEY – Jack Daniels

TEQUILA – Patron

BEER – Miller Lite, Bud Lite, Corona and Heineken

WINE – Canyon Ranch Chardonnay, Canyon Ranch Merlot

Complimentary Wine Service with Dinner

Complimentary Champagne Toast

Personalized Signature Drink

Cigar and Whiskey Bar – **In The VUE for One Hour**

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WINE LIST by Bottle**White Wine*****Pinot Grigio***

Santa Margherita, Trentino-Alto Adige
Stella Pinot Grigio

Riesling

Chateau Ste Michelle, Eroica
Clean Slate

Sauvignon Blanc

Natura
Frog's Leap

Chardonnay

Cake Bread
Frog's Leap
Duckhorn
Catena Alta
Pine Ridge
Wolfer Estate

Red Wine***Pinot Noir***

Ministry of the Vinterior
Longboard

Cabernet Sauvignon/Blends

Sterling Vineyards
Sequoia Grove
Duckhorn
Frog's Leap
Pine Ridge
Seven Hills
Browne Family
Story Point

Other Interesting Reds

Banfi Cum Laude
Tempranillo, Bujanda
Zinfandel, Seghesio

Bubbles

LaMarca Prosecco

Veuve Cliquot, Yellow Label

Chandon, Imperial

Chandon, Rose

Moet & Chandon, Dom Perignon

RECEPTION ENHANCEMENTS

GROOM LOUNGE

Three Complimentary Bottles of Champagne Included for up to 10 Guests

ADDITIONAL HOUR OF RECEPTION

UPGRADED LINEN

Available in a variety of colors and fabrics

DECORATIVE OVERLAYS

Gold Sheer with Rose Gold Floral

LINEN CHAIR COVER WITH BOWS

Available in Black, White or Ivory with choice of color for bow

AMBIENT LIGHTING

Up lighting placed in ballroom with choice of color

CERMONY

The Claridge Hotel features indoor and outdoor ceremony sites complete with elegant backdrops. The ceremony fee includes white garden chairs, sound system with microphone and speaker, complimentary water station with infused fruit and staff for ceremony orchestration.

Beach Ceremony (including all city permits and fees)

Brighton Park

Art Gallery, Main Ballroom, Ocean View, Southampton

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REHEARSAL DINNER – PLATED

SALAD

(Choice of One)

- Soup du Jour
- Fresh Greens. Roasted Beets, Pecans, Goat Cheese, Balsamic Vinaigrette
- Baby Greens, Cucumber, Tomatoes, Shredded Carrots, Candied Walnuts, Dijon Tarragon Honey Dressing
- Classic Caesar, Crisp Romaine, Croutons, Parmesan Cheese, Caesar Salad Dressing

ENTRÉE

(Choice of One)

- Vegetable Strudel, Grilled Vegetables in Puff Pastry, Roasted Red Pepper
- Chicken Piccata Milanese, Lemon Sauce
- Chicken Stuffed with Spinach & Mushroom, Chardonnay Wine
- Cider Glazed Pork Loin, Sautéed Apples & Sultanas, Calvados
- Honey Mango Glazed Salmon, Pineapple Cilantro Salsa
- Pan Seared Gulf Snapper, Braised Leeks, Tomato Confit
- 12oz Grilled NY Strip, Roast Pearl Onions, Red Wine Sauce
- Breast of Chicken & Roast Salmon Filet, Tomato Basil Cream Sauce
- 8oz Filet of Beef, Forest Mushrooms, Cabernet Wine Demi
- Filet and Crab Stuffed Shrimp, Sauce Béarnaise

DESSERT

(Choice of One)

- Carrot Cake
- Cheese Cake with Berries
- Triple Layered Chocolate Cake

***All Dinners include Seasonal Starch, Vegetable, Fresh Rolls, and Butter, Coffee, Tea, Decaf*

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REHEARSAL DINNER - BUFFET

SALAD

- Caesar Salad
- Caprese Salad with Aged Balsamic

PASTA

(Select One)

- Penne, Grilled Chicken, Peas and Rosa Sauce
- Gemeli, Roasted Peppers, Olives, Artichokes, Garlic, Basil, Capers, Red Onion and Basil Aioli

Served with:

Broccoli Rabe with Roasted Garlic

Roasted Zucchini, Squash, Tomato and Onion with Fresh Herbs

Fresh Rolls and Butter

BUFFET ENTREES

(Select Three)

- Chicken Parmesan
- Spinach and Ricotta Stuffed Chicken Breast
- Salmon Florentine
- Sweet Italian Sausage, Peppers and Onions
- Rosemary Roasted Pork Loin, Artichokes and Roasted Tomatoes
- Flounder, Capers, Tomato, Olives, White Wine and Garlic
- Grilled Sirloin, Traditional Seasonings, Mushroom Demi

DESSERT

- Tiramisu
- Cannoli

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

***Buffet Meal Service is Two Hours*

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REHEARSAL DINNER - BUFFET**SOUP OR SALAD****(Select Two)**

- Potato Leek Soup
- Minestrone
- Soup du Jour
- Spinach Salad
- Garden Salad

BUFFET ENTREES**(Select Two)**

- Salmon Mediterranean
- Pan Seared Tarragon Chicken
- Grilled Chicken Breast, Cilantro Mango Salsa
- Medallions of Beef Tenderloin, Cabernet Glaze
- Sliced NY Sirloin, Root Vegetables and Onions
- Roast Pork Loin, Apricot Dijon Glaze

ACCOMPANIMENTS**(Select Two)**

- Fingerling Potatoes
- Asparagus
- Maple Glazed Carrots
- Yukon Mashed Potatoes
- Rice Pilaf
- Brussel Sprouts
- Zucchini with Sautéed Tomatoes
- Broccoli Polonaise

CARVED SELECTIONS**(Select One)**

- Boneless Breast of Turkey
- Prime Rib
- Cedar Planked Barbequed Salmon

DESSERT**(Select Three)**

- Carrot Cake
- Cheesecake with Berries
- Triple Layered Chocolate Cake
- Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

(Buffet Meal Service is Two Hours)

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REHEARSAL DINNER – FAMILY STYLE

SALAD

(Choice of One)

- Radicchio, Arugula & Romaine, Toasted Pine Nuts, Capers, Red Onion, Balsamic Dressing
- Baby Spinach, Arugula, Julienne Beets, Teardrop Tomatoes, Toasted Walnuts, Tarragon Honey Mustard Dressing
- Classic Caesar, Crisp Romaine, Croutons, Parmesan Cheese, Caesar Salad Dressing

PASTA

(Choice of One)

- Penne Rosa, Peas and Smoke Ham
- Gemeli Pasta Alfredo
- Rigatoni, Basil Marinara

ENTREES

(Choice of One)

- Oven Roasted Salmon over Braised Fennel, Pernod Cream Sauce
- Chicken Breast, Sautéed Mushrooms, Madera Wine Sauce
- Grilled Sliced Sirloin, Orange and Cilantro Demi

DESSERT

(Choice of One)

- Claridge Cannoli
- Tiramisu Squares
- Raspberry Cheesecake Bites

***All Dinners include Seasonal Starch, Vegetable, Fresh Rolls, and Butter, Coffee, Tea, Decaf*

HAPPILY EVER AFTER BRUNCH

(25 Guest Minimum)

BREAKFAST FAVORITES

- Orange, Cranberry and Apple Juice
- Fresh Sliced and Whole Fruit
- Scrambled Eggs
- Applewood Smoked Bacon and Country Style Sausage
- Chef's Choice of Challah French Toast, Pancakes OR Waffles
- Breakfast Potatoes with Tri Color Peppers and Onions
- Fresh Baked Muffins, Danish and Croissants
- Bagels with Cream Cheese, Butter and Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea

ENHANCEMENTS

OMELET STATION

- Mushrooms
- Peppers, Onions, Tomatoes
- Swiss and Cheddar Cheese
- Ham and Bacon

Attendant Required (25 guest minimum)

Mimosa Bar

Bloody Mary Bar

***Buffet Meal Service is Two Hours*

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HAPPILY EVER AFTER BRUNCH

(25 Guest Minimum)

BREAKFAST FAVORITES

- Orange, Apple, Cranberry, and Grapefruit Juice
- Fresh Sliced Seasonal Fruits
- Assorted Yogurts and Cereals
- Danish and Muffins
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Scrambled Eggs
- Applewood Smoked Bacon, Breakfast Sausage Links and Breakfast Potatoes with Peppers and Onions
- Waffles with Warm Maple Syrup

OMELET STATION

- Mushrooms
- Tri Color Peppers, Onions, Tomatoes
- Swiss and Cheddar Cheese
- Ham and Bacon

Attendant Required (25 guest minimum)

ENTREES

- Chicken Marsala, Forest Mushrooms, Marsala Demi
- Oven Roast Salmon, Roasted Tomatoes, Lemon Buerre Blanc

SIDES

- Fresh Seasonal Vegetables
- Rice Pilaf

Desserts

Selection of Cakes, Tortes and Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

***Buffet Meal Service is Two Hours*

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PAYMENT ARRANGEMENTS

An initial 25% deposit of the minimum revenue listed on your wedding contract is due upon the signing of the contract. A payment schedule will be outlined in your contract with the full balance due six weeks prior to your wedding by credit or debit card or certified check. Deposits are non-refundable and non-transferable. Wedding prices are subject to change and are not guaranteed until contracted.

GUARANTEES

Final Guest Count is due six weeks prior to your event. Minimum Guest Count will be included on your contract and is not subject to reduction.

MENU CHOICES

Menu selections are due three months prior to the event. When offering a choice of entrees to your guests, exact meal counts of each entrée must be provided six weeks in advance to the event. When offering two or three entrée choices, the Claridge Hotel will charge the highest price of the selections.

TAX AND SERVICE CHARGE

22% of all meeting charges, plus any applicable state or local tax, will be added to your account as a service charge. This service charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the event.

SPECIAL MEAL REQUESTS

Some guests may require a special meal due to an allergy, religious affiliation or personal choice. Please let your Wedding Coordinator know of any of these important requests prior to the wedding so that we can be properly prepared to serve these guests in a timely manner. All final meal counts or requests are due six weeks in advance to the event.

CHILDREN'S MEALS

Chicken Fingers and French Fries, Non-Alcoholic Beverages

VENDOR MEALS

Chef's Selections Chicken Entrée

HOTEL ROOMS

As a courtesy, the Hotel will offer up to thirty overnight room accommodations for your guests based on availability at a pre-determined group rate. Reservations will be made by your individual guests via the internet or by calling our reservations department. Check-in is 4:00 PM; Check-out is 11:00 AM. Please take that into consideration when deciding on the time of your wedding. The Claridge Hotel offers complimentary distribution of generic welcome bags provided from the host to guests on your wedding room block during check in.

VENDORS

It is the responsibility of hired professionals to contact the hotel with questions pertaining to their services no sooner than three months and no later than one week prior to wedding date. All vendors must comply with Hotel Policy, New Jersey state laws and provide appropriate proof of insurance.

BALLROOM SPACE

Ceremony space is reserved for a maximum of one hour prior to start time. Reception Ballrooms are reserved for a maximum of two hours prior to the start time. Cocktail Hour Ballrooms are reserved for a maximum of one hour prior to start time.

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