

The
CLARIDGE
Hotel

The Great Gatsby



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 Great Gatsby 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
- Five-hour open call bar
- Six butler passed hors d’oeuvres
- Three 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 dinner
- Chiavari chairs and wedding linens
- Bartenders, service staff and banquet captain will provide your guests with formal white glove service
- Complimentary one-night stay in one of our wedding suites for the couple
- Bridal Preparation Suite
- Additional location for Cocktail Hour (subject to availability)
- Special discounted room rates for overnight guests
- Receive Radisson Rewards Points with package purchase
- 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

COCKTAIL HOUR

MEDITERRANEAN STATION

- Mozzarella Balls, Roasted Red Peppers, Artichoke Hearts, Marinated Mushrooms, Mediterranean Olives, Pepperoncini
- Calamari and Shrimp Salad
- Fresh Seasonal Sliced Fruit
- Bruschetta with Herbed Crostini
- Roasted Garlic Hummus with Pita Chips
- Dolmas and Dried Apricots
- Crudit  of Fresh Seasonal Vegetables with Chipotle Ranch Dip
- Selection of International Cheeses Garnished with Fresh Fruit served with Crackers and Dijon Mustard
- Platters of Italian Meats and Cheese to include Prosciutto, Genoa Salami, Aged Provolone

PASTA STATION

(Select Two)

(Combined with Mediterranean Station)

- Gemeli - Prosciutto in a Light Pesto Cream
- Ravioli - Cheese Ravioli with Garlic Cream Sauce and Saut ed Spinach
- Penne - Blush Alfredo with Grilled Chicken and Broccoli
- Genovese - Bowtie Pasta Tossed in a Light Garlic Sauce with Baby Shrimp and Sundried Tomatoes
- Rigatoni - Alfredo Sauce with Pancetta, Parmesan and Black Pepper

CARVING STATION

(Select One)

- Roast Breast of Turkey – Cranberry Relish, Turkey Gravy, Mini Rolls
- Maple Cured Ham – Bourbon Honey Mustard Glaze, Mini Rolls
- Cedar Planked Barbequed Salmon – Chipotle Barbeque Sauce

***Action Station Attendant Available for \$150.00*

***Cocktail Reception Meal Service is One Hour*

COCKTAIL HORS D'OEUVRES

COLD HORS D'OEUVRES

- Caprese Skewers with Basil Pesto
- Grilled Asparagus Wrapped with Parma Ham
- Smoked Salmon, Cream Cheese and Scallion on Rye Round
- Sesame Crusted Tuna, Pickled Seaweed and Wasabi Glaze on Miniature Spoon
- Boursin Cheese Puff Pastry
- Truffle Deviled Eggs
- 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

- Cocktail Franks in Blanket, Spicy Mustard
- Mini Crab Cakes, Cajun Remoulade
- Baby Lamb Chops
- Filet Mignon Tips Wrapped in Bacon
- Spanakopita
- Vegetable Dumplings, Soy Dipping Sauce
- Vegetable Spring Roll, Duck Sauce
- Chicken Cordon Bleu Puffs
- Coconut Shrimp
- Scallops Wrapped in Bacon
- Shrimp Wrapped in Bacon
- Assorted Quiche
- Mini Brie & Raspberry Puff
- Mini Chicken Enchiladas
- Truffle Mac & Cheese
- Cheesesteak Spring Rolls, Ketchup

***Selection of Six*

***Cocktail Reception Meal Service is One Hour*

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

DINNER SALADS**SALAD COURSE****(Select One)****MEDITERRANEAN**

Romaine, Tomatoes, Cucumbers, Kalamata Olives, Shaved Red Onion, and Feta Cheese with Balsamic Dressing topped served with Pepperoncini Peppers

CAESAR

Romaine with Lemon Parmesan Croutons and Shaved Parmesan Cheese, Creamy Caesar Dressing

ARUGULA

Baby Arugula, Shaved Fennel, Cherry Tomatoes, White Onion, Shaved Parmesan, and Sea Salt served with Balsamic Dressing

CLARIDGE

Assorted Greens, Mandarin Oranges, Sliced Almonds, Feta Cheese, and Grape Tomatoes served with a Creamy White Balsamic Dressing

SPINACH

Tomato, Mushrooms, Chopped Egg, Red Onion with Buttermilk Ranch Dressing

CAPRESE

Tomato, Fresh Mozzarella, Sweet Basil, Olive Oil

WEDGE

Crisp Iceberg Lettuce, Chopped Egg, Gorgonzola Cheese, Tear Drop Tomatoes, Balsamic Dressing

HARVEST

Baby Spinach, Julienne Roasted Beets, Toasted Walnuts, Goat Cheese, Honey Tarragon Dijon Dressing

INTERMEZZO

Lemon Sorbet ~OR~ Raspberry Sorbet

DINNER ENTREES – SELECT UP TO THREE ENTREES

Entrees are served with fresh rolls and butter. Chef's selection of Seasonal Vegetables and Starch.

CHICKEN ENTRÉE**PARMESAN**

Grated Parmesan, Italian Bread Crumbs, Marinara Sauce

FRANCAISE

Sautéed in Egg Batter, Lemon Caper Sauce

ATHENIAN

Feta, Olives, Tomato, Basil, White Wine Lemon Sauce

VERONIQUE

Riesling Sauce, Sautéed White Grapes and Toasted Almonds

CHAMPAGNE

Stuffed with Spinach, Mushroom, Prosciutto, and Boursin Cheese, Served with White Wine Sauce

DI NAPOLI

Mozzarella Cheese, Plum Tomatoes, Fresh Basil on Top of Cheese Ravioli with a Blush Rosa Sauce

CHASSEUR

Forest Mushrooms, Caramelized Onion, Tomato, Cabernet Wine Sauce

FISH ENTRÉE**BUTTER CRUMB TOPPED TILAPIA**

Tomato and Tarragon Blush Sauce

HERB CRUSTED SALMON

Sautéed Apples, Cranberry Glaze

SALMON FLORENTINE

Sautéed Spinach, Lemon Thyme Sauce

SOY GLAZED SALMON

Baby Bok Choy, Sesame Ginger Glaze

OVEN ROASTED SALMON

Bay Shrimp, Lobster Cream Sauce

PECAN CRUSTED GROUPER

Key Lime Sauce with Scallion, Julienne Vegetable

STUFFED FLOUNDER

Stuffed with Crabmeat, White Wine Lemon Sauce

ROASTED GULF SNAPPER

Olive Oil, Roasted Garlic, Tomato, Basil, White Wine Broth

PAN-SEARED GROUPER

Olives, Capers, Onion, Tomato, Basil

CRAB-CRUSTED SCALLOPS

Jumbo Scallops, Crab Imperial, Chardonnay Wine Sauce

MARYLAND CRAB CAKES

Jumbo Lump Crab Pan-Seared, Meyer Lemon Garlic Sauce

MEAT ENTRÉE

ROAST PORK LOIN

Sautéed Apples and Raisins, Calvados Brandy Sauce, Apple Walnut Stuffing

GRILLED SIRLOIN

Traditional Seasonings, Mushroom Demi

ROASTED PRIME RIB OF BEEF AU JUS

Creamy Horseradish

GRILLED RIB EYE STEAK

Finished with Merlot Demi

BRAISED BEEF SHORT RIBS

Caramelized Onions, Zinfandel Wine Sauce, Yukon Gold Mash

NEW ZEALAND RACK OF LAMB

Rosemary, Shiraz Demi

NY STRIP STEAK

Roasted Cipollini Onions, Cabernet Wine Demi Sauce

FILET MIGNON

Sautéed Wild Mushrooms, Roasted Shallot Demi

DUETS

SALMON & CHICKEN ROSA

Rosa Cream Sauce

SALMON & CHICKEN

Portobello Mushroom, Roquefort Cheese Sauce

GULF SNAPPER & CHICKEN

Key Lime Sauce, Grilled Pineapple

STUFFED FLOUNDER & CHICKEN

Cabernet Wine Sauce

FILET MIGNON & STUFFED SHRIMP

Red Wine Glaze, Crab Stuffed Shrimp, Lemon Butter Sauce

VEGETARIAN OR VEGAN ENTRÉE

Available Upon Request

CHILDREN'S MEALS

Chicken Fingers and French Fries, Non-Alcoholic Beverages \$25 PP

VENDOR MEALS

Chef's Selection Chicken Entrée \$25 PP

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.

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

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

BAR & WINE

FIVE HOUR HOSTED POPULAR BRAND BAR

Unlimited Consumption

SPIRITS

VODKA – Tito's

GIN – Beefeater

RUM – Bacardi

SCOTCH – Dewar's

BOURBON/WHISKEY – Jim Beam

TEQUILA – Jose Cuervo

BEER – Miller Lite, Bud Lite, Corona and Heineken

WINE – Canyon Ranch Chardonnay, Canyon Ranch Merlot

Complimentary Champagne Toast

ADDITIONAL BEVERAGE OPTIONS

PREMIUM BAR

VODKA – Kettle One

GIN – Tanqueray

RUM – Captain Morgan

SCOTCH – Johnny Walker Black

WHISKEY – Jack Daniels

TEQUILA – Patron

\$16 PP

Personalized Signature Drink \$3 PP

Wine Service with Meal \$10 PP

CEREMONY

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 \$2,000 (including all city permits and fees)

Brighton Park \$1,500

Art Gallery, Main Ballroom, Ocean View, Southampton \$1,000

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.

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.