

The CLARIDGE

It's more than a hotel. It's a destination.

The Great Gatsby WEDDING PACKAGE



Your dream wedding awaits!

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. At The Claridge Hotel, you are offered the perfection you seek for your big day.

The Claridge Hotel, once known by its 1929 nickname “Skyscraper by the Sea,” radiates a breathtaking Manhattan-esque design. Situated in the prime center of the Atlantic City Boardwalk, this historic landmark stands out as one of the last remaining architectural masterpieces from the Boardwalk Empire era.

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

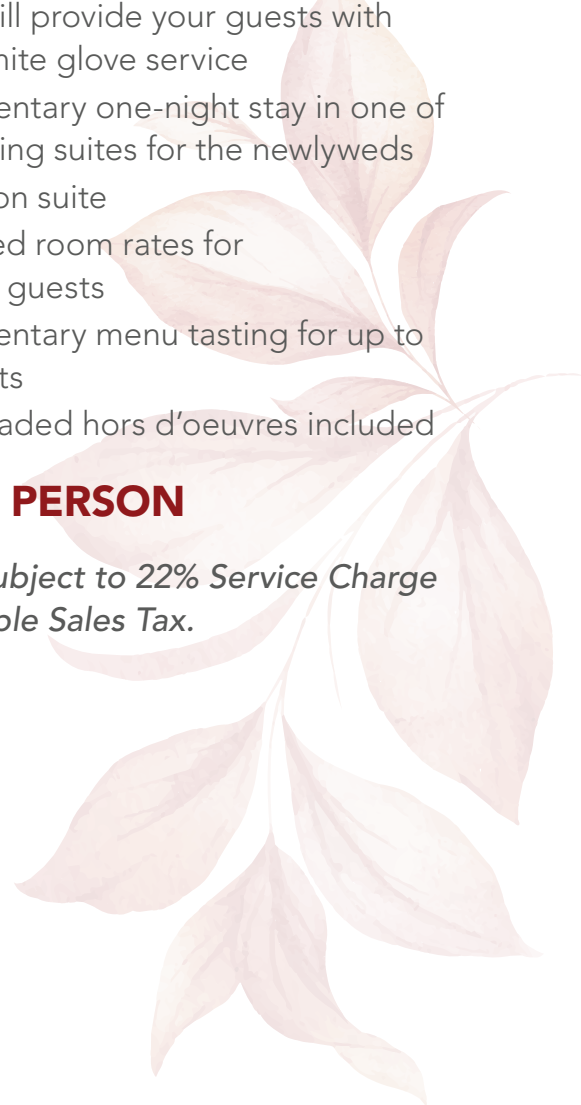


The Great Gatsby Wedding Package inclusions are outlined below and are available year round on available dates:

- Wedding coordinator who will assist with all wedding details, along with the banquet team
- Five-hour open bar featuring premium brands
- Six butler-passed hors d’oeuvres
- Salad course
- Three entrée options
- Custom-designed wedding cake
- Champagne toast
- Coffee and tea with dinner (upon request)
- Chiavari chairs and wedding linens
- Bartenders, service staff, and a banquet captain will provide your guests with formal, white glove service
- Complimentary one-night stay in one of our wedding suites for the newlyweds
- Bridal salon suite
- Discounted room rates for overnight guests
- Complimentary menu tasting for up to four guests
- Two upgraded hors d’oeuvres included

\$124 PER PERSON

All Pricing Subject to 22% Service Charge and Applicable Sales Tax.



COCKTAIL HOUR

Cocktail Reception Meal Service is One Hour.

DOMESTIC AND IMPORTED CHEESE DISPLAY

Domestic and Imported Cheeses with Crackers and Dijon Mustard, Garnished with Seasonal Fruit

SEASONAL VEGETABLE CRUDITÉS

Fresh Seasonal Vegetable Crudités with Assorted Dips

PASTA STATION (SELECT TWO)

- Gemelli – Light Pesto Cream with Prosciutto
- Ravioli – Cheese Ravioli in a Garlic Cream Sauce with Sautéed Spinach
- Penne – Blush Alfredo with Grilled Chicken and Broccoli
- Rigatoni – Alfredo Sauce with Pancetta, Parmesan, and Black Pepper

CARVING STATION (SELECT ONE)

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

COCKTAIL HORS D'OEUVRES

Selection of Six Hors D'Ouevres.

COLD HORS D'OEUVRES

- Caprese Skewers with Basil Pesto
- Grilled Asparagus Wrapped in Parma Ham
- Smoked Salmon, Cream Cheese, and Scallion on Rye Round
- Parma Ham and Melon
- Spicy Honey Vegetable Kabobs

HOT HORS D'OEUVRES

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

*Additional Fee for Upgraded Selection

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DINNER

SALAD COURSE (SELECT ONE)

CAESAR

Romaine with Parmesan Croutons and Shaved Parmesan Cheese, Served with a Creamy Caesar Dressing

CLARIDGE

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

CAPRESE

Sliced Tomato and Fresh Mozzarella, Topped with Sweet Basil and Olive Oil

DINNER ENTRÉES (SELECT UP TO THREE ENTRÉES)

Entrées are Served with the Chef's Selection of Seasonal Vegetables and a Starch, Along with Fresh Rolls and Butter.

CHICKEN ENTRÉE

FRANCAISE

Chicken Breast Sautéed in Egg Batter, Served with a Lemon Caper Sauce

CHAMPAGNE

Stuffed Chicken Breast with Spinach, Mushrooms, Prosciutto, and Boursin Cheese, Served with a White Wine Sauce

DI NAPOLI

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

CHASSEUR

Chicken Breast with Forest Mushrooms, Caramelized Onions; and Tomatoes, Served with a Cabernet Wine Sauce

MARSALA

Pan-Roasted Chicken with Mushrooms in a Marsala Wine Sauce



DINNER

FISH ENTRÉE

BUTTER CRUMB-TOPPED TILAPIA

Tomato, Served with a Tarragon Blush Sauce

SALMON FLORENTINE

Sautéed Spinach, Served with a Lemon Thyme Sauce

SOY-GLAZED SALMON

Baby Bok Choy, Served with a Sesame Ginger Glaze

PECAN-CRUSTED GROUPER*

Served with a Key Lime Sauce with Scallion

STUFFED FLOUNDER*

Stuffed with Crabmeat, Served with a White Wine Lemon Sauce

ROASTED GULF SNAPPER*

Olive Oil, Roasted Garlic, Tomato, and Basil, Served with a White Wine Broth

PAN-SEARED GROUPER*

Olives, Capers, Onion, Tomato, and Basil

CRAB-CRUSTED SCALLOPS*

Jumbo Scallops and Crab Imperial, Served with a Chardonnay Wine Sauce

MARYLAND CRAB CAKES*

Pan-Seared Jumbo Lump Crab, Served with a Meyer Lemon Garlic Sauce

MEAT ENTRÉE

ROASTED PORK LOIN

Sautéed Apples and Raisins; Served with a Calvados Brandy Sauce

GRILLED SIRLOIN

Traditional Seasonings, Served with a Mushroom Demi Glaze

ROASTED PRIME RIB OF BEEF AU JUS

Served with Creamy Horseradish

GRILLED RIBEYE STEAK*

Finished with a Merlot Demi Sauce

BRAISED BEEF SHORT RIBS*

Caramelized Onions, Served with a Zinfandel Wine Sauce

NEW ZEALAND RACK OF LAMB*

Seasoned with Rosemary, Served with a Shiraz Demi Glaze

NY STRIP STEAK*

Roasted Cipollini Onions, Served with a Cabernet Wine Demi Sauce

FILET MIGNON*

Roasted Cipollini Onions, Served with a Cabernet Wine Demi Glaze

FILET MIGNON OSCAR*

Sautéed Wild Mushrooms, Served with a Roasted Shallot Demi Glaze

DUETS

SALMON & CHICKEN*

Portobello Mushrooms, Served with a Lemon Buerre Blanc Sauce

STUFFED FLOUNDER & CHICKEN*

Served with a Cabernet Wine Sauce

FILET MIGNON & STUFFED SHRIMP*

Filet Mignon Finished with a Red Wine Glaze and Crab-Stuffed Shrimp, Served with a Lemon Butter Sauce

FILET MIGNON & CRAB CAKE*

Filet Mignon Finished with a Red Wine Glaze and Crab Cake, Served with a Chardonnay Sauce

**Additional Fee for Upgraded Selection*

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DESSERTS

WEDDING CAKE

Historic elegance meets modern perfection in the design of your custom wedding cake. Our creative and artistic partners will ensure that your vision comes to life.

VIENNESE TABLE

- Chef's Selection of Miniature Pastries
- Freshly Brewed Coffee, Decaffeinated Coffee, and Teas

CHILDREN'S MEAL

Chicken Fingers and French Fries, Non-Alcoholic Beverages, \$35 per Person (Under 12 Years of Age)

VENDOR MEALS

Chef's Selection of Entrée, \$50 per Person

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 special meal requests prior to the wedding so that we can properly serve all guests in a timely manner. All final meal counts and requests are due two weeks before the wedding date.



BAR & WINE

FIVE-HOUR OPEN BAR FEATURING PREMIUM BRANDS

Unlimited Consumption.

SPIRITS

PREMIUM BAR

Titos Vodka

Tanqueray Gin

Bacardi Rum

Malibu Rum

Captain Morgan Rum

Johnny Walker Black Scotch

Jack Daniels

Casamigos Tequila

Emmets Irish Cream

Triple Sec

BEER – Miller Lite, Budweiser, Corona

WINE – Canyon Road Chardonnay, Canyon Road Merlot

Personalized Signature Drink \$3 per person

House Wine Service \$35 per bottle



CEREMONY

The Claridge Hotel features indoor and outdoor ceremony sites. The ceremony fee includes white garden chairs. (Arch available for an additional charge)

- Beach Ceremony: \$3,500 (plus all city permits, fees, taxes, and service fees)
- VUE and Brighton Park: \$2,500 (plus all city permits, fees taxes, and service fees)
- Art Gallery, Main Ballroom, Ocean View, or Southampton: \$1,500 (plus all taxes, and service fees)

PAYMENT ARRANGEMENTS

An initial \$1,500.00 deposit is due upon the signing of the contract. A payment schedule will be outlined in your contract, with the full balance due two weeks prior to your wedding by credit card or certified check. Deposits are non-refundable and non-transferable. Wedding prices are subject to change and are not guaranteed until contracted.

GUARANTEES

The final guest count is due two 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 one month prior to the event. When offering a choice of entrées to your guests, the exact meal count of each entrée must be provided two weeks in advance of the event.

TAX AND SERVICE CHARGE

22% of all event 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 Claridge Hotel to cover the discretionary costs of the event.

HOTEL ROOMS

As a courtesy, The Claridge Hotel will offer up to 30 overnight room accommodations for your guests based on availability, at a predetermined group rate. Reservations will be made by your individual guests via the Internet or by calling our Reservations Department. Check-in is at 4:00 pm; check-out is at 11:00 am. Please take this into consideration when deciding on the time of your wedding. The Claridge Hotel offers the complimentary distribution of welcome bags, provided by the host, to guests staying at your wedding room block upon check-in.

VENDORS

It is the responsibility of hired professionals to contact the hotel with questions pertaining to their services no later than one week prior to the wedding date. All vendors must comply with hotel policy. **No open flame candles allowed!**

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