



Turning Visions Into Events

Wedding Package - C



Congratulations on your engagement!

Thank you for considering The Marian House. I am sure you have been dreaming of your wedding and we look forward to making your wedding dreams a reality. We know great food and exceptional service are important factors for your wedding and what guests remember most, so let us do the work for you while you sit back and enjoy your engagement!

We've put together this package to assist you during the beginning of the wedding planning process. It contains menu items and pricing along with frequently asked questions to help you on your way! From food and service to DJ and Photographers, we can provide it all and want to make this as easy and stress free as possible for you.

We know planning a wedding can be overwhelming, but we are here to help you make it beautiful, delicious, and memorable! If you have any questions, please do not hesitate to give us a call. We look forward to working with you to make your wedding sensational!

Henry Gosik

President/CEO



Our Process

Initial Phone Call

First, we would like to find out a little about you and what you are envisioning for your big day. Through a 10 to 15 minute phone call, we can discuss all the little and big details that you have for your wedding and how The Marian House can help. Through this discussion we can determine what types of services you may want us to provide.

Custom Proposal

Each and every wedding is different for many reasons. Your Event Producer will create a custom proposal for you taking into consideration your vision, menu requests, service needs, and venue requirements. Your proposal will be emailed to you and we'll follow up to answer any questions you may have.

References

If you have not worked with The Marian House or attended one of our events, we are happy to provide you with references of newly married couples who chose our team to help with their special day.

Secure Your Date

Once you have decided to reserve the date and our services, a deposit of \$2,500 along with the signed initial contract locks in the date.

Need a Tasting to Help with the Decision?

We are more than happy to set up a tasting if desired. Once you have decided on a (tentative) final menu, we'll set up a date and time for a private tasting at our showroom in Maple Shade, NJ. The tasting is your opportunity to give us honest feedback about specific dishes (too salty, not enough spice, etc.), so that we can adjust the dish to your specifications. We do not hold monthly or group tastings, only private individual ones. We host tastings Tuesday through Thursday from 11:00am-4:00pm as well as an evening tasting once a month.

Questions? Please contact your Event Producer:

Erika Borton
eborton@marianhouseevents.com
856.428.3784





Wedding Package C Details

Five Hour Reception
Seven (7) Butlered Hors d'oeuvres
Upgraded Displayed Hors d'Oeuvres
Additional Upgraded Hors d'oeuvre Station
Sit Down or Buffet Dinner
-Top Tier Entrée Selections
Signature Butlered Dessert or Dessert Station
Coffee & Tea Service
Champagne Toast
Non Alcoholic Bar Set Ups
Licensed Bartenders
China & Linens
Bridal Maitre 'D Service
DJ Entertainment & Uplighting
Wedding Cake
Venue Rental Fee

Package Pricing

Friday & Sunday

75 guest minimum: \$117.95pp
100 guest minimum: \$105.95pp
150 guest minimum: \$95.95pp

Saturday

75 guest minimum: \$120.95pp
100 guest minimum: \$107.95pp
150 guest minimum: \$96.95pp

New Years Eve

75 guest minimum: \$130.95pp
100 guest minimum: \$117.95pp
150 guest minimum: \$106.95pp

20% Service Charge & NJ Sales Tax Additional

DISPLAYED HORS D'OEUVRES

All Included

International and Domestic Cheese Platter with Crackers and Flatbreads
Garden Vegetable Crudit  with Basil Aioli and Sundried Tomato Ranch Dip
Mediterranean Hummus Display with Grilled Pita Chips
Antipasto Display Chef's Selection of Cured Meats
Homemade Pigs in a Blanket with Spicy Mustard Dipping Sauce

BUTLERED HORS D'OEUVRES

Select Seven

Ancho Chili Seared Chicken on Grilled Corn Bread with Chipotle Mayo
Buffalo Chicken Spring Roll Shooter
Fried Chicken and Waffles in a Mini Cone with Cinnamon Syrup Drizzle
Seared Beef Tenderloin on Crostini with Pickled Red Onion Fennel Relish
Cheesesteak Spring Roll
Grilled Filet on Crostini with Salsa Verde
Short Rib Spring Roll with Chipotle Coffee Barbecue Sauce
Kurabuta Pork Belly with Pickled Red Cabbage and Fish Sauce
Pork Tenderloin on a Scallion Cake with Smoked Bacon Jam
Ahi Tuna Tartar in a Waffle Cone with Sriracha Drizzle
Maryland Crab Cake with Ancho Chili Aioli
Blue Crab Hushpuppies with Texas Pedal Aioli | served with Pipette +
Scallops wrapped in Smoked Bacon
Beet Noodle Cake with Arugula Pesto
Arepa Corn Cake with Roasted Cherry Tomato Jam
Sweet Potato Pancake with Caramelized Apple and Onion Sour Cream
Tomato Basil Soup Shooter with Petite Grilled Cheese
Carrot Latke with Mango Crema and Candied Pecan
Tomato, Mozzarella, and Basil Skewer



Additions To Add To Package

UPGRADED BUTLERED HORS D'OEUVRES

Wasabi Mashed Potatoes and Soy Ginger Beef in Mini Martini
Skewered Tiger Shrimp with Sweet Chili Sauce
Grilled Petite Lamb Chops with a Red Bell Pepper Basil Pesto
Cheeseburger Sliders with Mini Coca-Cola Bottles
Ceviche Shooter with Tortilla Point

ADDITIONAL COCKTAIL HOUR STATIONS

Seafood Bar (additional cost)

Chilled Shrimp, Clams, Shucked Oysters and Crab Claws

Tater Tot Bar

Homestyle Crispy Tater Tots served in a Carnival Boat accompanied with a Fork and Napkin

Choice of Three:

Old Bay Tots: served with Melted Cheese and Old Bay Seasoning

Garlic Parm Tots: baked and topped with Fresh Garlic and Parmesan Cheese

Thai Tots: drizzled with Homemade Thai Chili Ketchup

Totchos Tots: topped with Sour Cream, Cheddar Cheese, Bacon and Chives

Breakfast Tots: topped with Scrambled Eggs, Bacon and Cheddar Cheese

Grilled Cheese Bar

Selection of three Gourmet Grilled Cheeses served with

Homemade Tomato Basil Soup Shooters

American on Country White

Swiss and Ham on Caraway Rye

Cheddar, Tomato and Bacon on Ciabatta

Brie and Apple on Wheat

Blue Cheese, Muenster, and Onion on Marble Rye

Mini Slider Bar

Mini Cheeseburgers, Pulled Pork, and Barbecue Chicken served with Mini Buns

Lettuce, Tomato, Onion, and a variety of toppings and sauces

SEATED SALAD

Select One to be served to all guests

Classic Caesar Salad

Romaine Lettuce with Homemade Croutons, Shredded Parmesan Cheese and Tossed in our Homemade Caesar Dressing

Signature House Salad

Mixed Greens topped with Tomato, Cucumber, Carrots, and Croutons with a side of our Balsamic Dressing

Citrus Green Salad

Romaine, Dried Cranberries and Mandarin Oranges with a Citrus Vinaigrette

Avocado Salad

Iceberg Mix with Tomato, Cucumber, Shaved Red Onion, Avocado with a Gazpacho Vinaigrette



BREADS

Assorted Artisanal Breads Served at each guest setting with Gourmet Butters

SIT DOWN & BUFFET ENTREES

Select Two Entrees Plus One Vegetarian

Beef Medallions with a Red Wine Reduction Sauce

Beef Medallions with Sautéed Mushrooms, Caramelized Onions and Tomato Pan Gravy

Porcini Dusted Filet with Wild Mushroom Chianti Demi

Peppercorn Crusted Filet Mignon with Balsamic Glaze and Melted Butter

Grilled Filet Mignon with Caramelized Onions, Tomato Pan Gravy and Béarnaise Butter

Orange Merlot Braised Boneless Short Rib

Pan Blackened Chicken Breast with Orange Cumin Brown Butter

Bacon Roasted Chicken Roasted with wilted Spinach, Bacon, and Roasted Garlic Jus

Goat Cheese Stuffed Chicken with Warm Mushroom Vinaigrette

Parmesan Crusted Chicken served over a Balsamic Honey Syrup & Arugula Tomato Salad

Tarragon Marinated Chicken with Granny Smith Apple Slices and Seasonal Mushroom Ragout

Basil Crusted Salmon with a Citrus Lemongrass Sauce

Grilled Salmon Filet with Mango Chutney

Pesto Roasted Salmon with Smoked Tomato Butter Sauce

Maryland Crab Cakes with Dijon Brandy Sauce

Pan Crusted Quinoa Cakes Served over a Spaghetti Squash Sauté with a Basil Pesto Broth

Seared Cajun Butternut Squash Steak with Tomato Caper Fondue

Stuffed Portobello Mushroom Stuffed with Roasted Vegetable accompanied by Grilled Polenta and topped with a Red Pepper Coulis



Entree Sides

Select Two

Chive and Roasted Garlic Mashed Potatoes
Jasmine Rice with Scallions
Mashed Sweet Potatoes with Honey and Brown Sugar
Roasted Redskin Potatoes Thyme and Rosemary
Roasted Redskin Potatoes
Garlic Mashed Potatoes
Braised Carrots with Lemon Confit
Green Beans with a Roasted Red Pepper and Shallot Oil
Haricot Verte with Rosemary Garlic Butter
Roasted Asparagus with Lemon Zest
Roasted Vegetable Medley with Fresh Thyme

DESSERTS AND COFFEE

Select One

Butlered Cookies and Milk
Butlered Vanilla and Chocolate Mini Ice Cream Cones
Butlered S'mores
Ice Cream Bar with Assorted Toppings
Krispy Kreme Doughnut Bar

Coffee and Tea Service Regular, Decaf, Assorted Teas, Sugar, Creamer, Lemon



Open Bar Package

(+\$18pp)

Liquor

Kettle One Vodka, Absolute Vodka, Tanqueray, Bombay, Bacardi Superior, Captain Morgan, Cruzan Coconut Rum, Maker's Mark, Jack Daniels, Johnnie Walker Red, Sauza Blue Silver Tequila, Bailey's, Southern Comfort, Kahlua, DisAronno, Hennessy, Sweet & Dry Vermouth, Triple Sec, Apple Pucker

Bottled Wine

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot

Bottled Beer

Standard

Miller Lite & Yuengling Lager

Seasonal

April through September Corona Light & Leinenkugel Summer Shandy (depends on availability)

October through March Sam Adams Boston Lager & Sierra Nevada Pale Ale

Beer selection substitutions are available for an additional charge

Bar Set Ups

Includes Assortment of Regular and Diet Sodas, Mixers, Full Bar Glassware, all Bar Equipment, Bar Fruit & Ice

5 Hour Beer & Wine Bar Package

(+\$13pp)

Bottled Wine

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot

Bottled Beer

Standard

Miller Lite & Yuengling Lager

Seasonal

April through September Corona Light & Leinenkugel Summer Shandy (depends on availability)

October through March Sam Adams Boston Lager & Sierra Nevada Pale Ale

Beer selection substitutions are available for an additional charge

Bar Set Ups

Includes Assortment of Regular and Diet Sodas, Mixers, Full Bar Glassware, all Bar Equipment, Bar Fruit & Ice

PREFERRED VENDORS

Sweet T's Bake Shop (Included)

14 Kings Court Haddonfield, NJ 08033

856.428.0222

www.SweetTBakes.com

Center Stage Entertainment (Included)

902 West Laurel Road Lindenwold, NJ 08021

856.783.7300

www.CenterStageEnt.com

EVENT PLANNER

Proud to Plan

302.656.6897

www.proudtoplan.com

FLORIST

Joyful Bouquets Floral Designs

856.441.0878

www.JoyfulBouquets.com

PHOTOGRAPHERS

KGM Expressions

609.204.3030

www.kgmexpressions.com

Alison Dunn Photography

www.alisondunnphotography.com

VIDEOGRAPHER

Aubert Films 610.653.4200

<http://aubertfilms.com/weddingfilms>



Local Farm Partnerships

For over 3 decades, we have worked with local farms to bring exceptional quality and flavor to your table. We support a number of farms in our area, many of whom are committed to environmentally friendly farming practices. Our support of local farms not only brings you great produce, it also strengthens the surrounding economy. Local farms keep operations close to home. They make use of regional supply chains; sell to neighborhood distributors, schools, restaurants, and bakeries; spend with local merchants; and provide a number of local jobs even more local jobs than large commercial firms.

Arc Greenhouses
Shiloh, NJ

Heritage Tree Fruit
Logan Twp, NJ

Moser Mushroom Farm
Kennett Square, PA

Branch Creek Farms
Perkasie, PA

Huntsinger Farms
Hegins, PA

NJ Tomato Council
Vineland, NJ

Cassaday Farms
Monroeville, NJ

Jamie Graiff Farms
Newfield, NJ

Panther Farms
Vineland, NJ

DeHarts Farm Fresh
Mantua, NJ

J&M Ferrucci Nurseries
Newfield, NJ

Sunny Acres Organic Farm
Titusville, NJ

Eastern Fresh Growers
Cedarville, NJ

Matro Family Farms
Winslow, NJ

Sunny Valley Int'l
Glassboro, NJ

Flaim Farms
Vineland, NJ

Millbridge Farms
Vineland, NJ

Sunny Valley
Vineland, NJ

Frank Donio Farms
Hammonton, NJ

Marolda Farms
Kennett Square, PA

Viereck Farms
Swedesboro, NJ

WM Schober & Sons
Monroeville, NJ



Your Dream Wedding!