



*Turning Visions Into Events*

*Wedding Package - B*  
*2019*



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.

Questions? Please contact your Event Producer:

Donna Sunday  
dsunday@sensationalhost.com  
856.428.3784



## **All Packages Include**

Five Hour Reception  
Coffee & Tea Service  
Non Alcoholic Bar Set Ups  
Licensed Bartenders  
China & Linens  
Bridal Maitre 'D Service  
Venue Rental Fee

## **Wedding Package B Details**

Seven (7) Butlered Hors d'oeuvres  
Upgraded Displayed Hors d'Oeuvres  
Sit Down or Buffet Dinner  
-Upgraded Entrée Selections  
Choice Of Signature Butlered Dessert or Dessert Station

## **Package Pricing**

### Friday & Sunday

75 guest minimum: \$89.95pp  
100 guest minimum: \$83.95pp  
150 guest minimum: \$77.95pp

### Saturday

75 guest minimum: \$94.95pp  
100 guest minimum: \$86.95pp  
150 guest minimum: \$80.95pp

### New Years Eve

75 guest minimum: \$104.95pp  
100 guest minimum: \$96.95pp  
150 guest minimum: \$90.95pp

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*

Fig Jam and Mascarpone Bruschetta with Balsamic Drizzle  
Puff Pastry with Caramelized Onion, Melted Brie and Honey Bacon  
Individual Classic Shrimp Cocktail  
Spicy Pork Meatball with Tomato Chutney and Crispy Garlic  
Mini Fish Taco with Sriracha Aioli  
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  
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  
Scallops wrapped in Smoked Bacon  
Beet Noodle Cake with Arugula Pesto  
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 with Balsamic Drizzle  
Homemade Pigs in a Blanket with Spicy Mustard Dipping Sauce



## **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

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

(+\$22pp)

### 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

(+\$17pp)

### 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

14 Kings Court Haddonfield, NJ 08033

856.428.0222

[www.SweetTBakes.com](http://www.SweetTBakes.com)

### Center Stage Entertainment

902 West Laurel Road Lindenwold, NJ 08021

856.783.7300

[www.CenterStageEnt.com](http://www.CenterStageEnt.com)

### FLORIST

Joyful Bouquets Floral Designs

856.441.0878

[www.JoyfulBouquets.com](http://www.JoyfulBouquets.com)

### PHOTOGRAPHERS

KGM Expressions

609.204.3030

[www.kgmexpressions.com](http://www.kgmexpressions.com)

Alison Dunn Photography

[www.alisondunnphotography.com](http://www.alisondunnphotography.com)

### VIDEOGRAPHER

Aubert Films 610.653.4200

<http://aubertfilms.com/weddingfilms>



## Frequently Asked Questions

### **1. How many times will I get to meet with you during the planning process?**

Every experience is unique to each couple, but regardless of how many times we meet, you are our priority. We usually need to meet with you 2-3 times throughout the planning process at different times. However, if e-mail and phone is your thing, we are happy to plan 90% of your wedding that way. We will need to see you once.

### **3. Who does the catering?**

We are proud to have partnered with Sensational Host Caterers, a local family owned catering company who is celebrating their 40<sup>th</sup> anniversary this year! They are happy to accommodate any dietary restrictions such as gluten free, vegan, vegetarian, etc.

### **4. Could I sample our menu?**

Of course! Our complimentary, intimate menu tastings are part of what makes Sensational Host unlike any other. You will be joined by your Event Producer, who will lead you through the process of selecting your menu and making sure that your experience is just right. You receive one complimentary tasting after you book and you can have up to 6 total guests.

### **5. Do you have a space for ceremonies?**

Yes, we do! We have an indoor ceremony space for any style ceremony. And we are currently working on creating an outdoor ceremony space, more news to come!

### **6. Do you have a separate space for cocktail hour?**

Yes, we do! Our Club Room was just completely renovated in July 2018 and can now be used for cocktail hour.

### **7. What is the role of the Maitre D'?**

The Maitre D' is the person who runs the entire wedding. They will be with the bride, groom and immediate families to assist in direction of flow, retrieve drinks from the bar, assist with ceremony, etc. It is the responsibility of the lead server and bartenders to lead service for cocktail hour and dinner.

### **8. How many servers will be at my wedding?**

Well trained and attentive service is what we pride ourselves in to make your event sensational. Every wedding and event require different levels of service to compliment your menu. Our average sit down dining service averages between 1 per 10 to 1 per 20 guests.

### **9. Is staff gratuity included in the service charge?**

No, gratuity is not included in the staffing charge. The staffing charge is used to pay the wages of the staff that day - Maitre D', lead server, servers, bartenders, bar backs, party chef, chef assistants, dishwashers, operations loaders. Any gratuities given to the staff is kind but not expected. 10-15% on the total bill is recommended.

### **10. What is the payment structure?**

The initial deposit of \$2,500 is due to secure the date. 50% of the contract total is due 6 months prior to the wedding date and the remaining balance is due 10 days prior to the wedding date.