



Wedding Package - A

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:

Gil Hall CPCE, CMP
ghall@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 A Details

Five (5) Butlered Hors d'oeuvres
Displayed Hors d'Oeuvres
Dinner Buffet
Butlered Signature Dessert

Package Pricing

Friday & Sunday

75 guest minimum: \$76.95pp
100 guest minimum: \$69.95pp
150 guest minimum: \$66.95pp

Saturday

75 guest minimum: \$79.95pp
100 guest minimum: \$73.95pp
150 guest minimum: \$69.95pp

New Years Eve

75 guest minimum: \$89.95pp
100 guest minimum: \$83.95pp
150 guest minimum: \$79.95pp

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
Homemade Pigs in a Blanket with Spicy Mustard Dipping Sauce
Penne Pasta with Parmesan & Red Pepper Flakes

BUTLERED HORS D'OEUVRES

Select Five

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



SALAD

to be served at the buffet

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

BUFFET ENTREES

Select Two Entrees and One Pasta Entree

Pan Blackened Chicken Breast with Orange Cumin Brown Butter

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

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

Spinach and Cheese Stuffed Flounder with Chardonnay Cream Sauce

Rosemary Pork Medallions with Garlic Marinade topped with Bacon Jam

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

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

Penne Pasta with Vodka Blush Sauce topped with Shaved Parmesan Cheese

Penne Pasta with Eggplant and Zucchini with Marinara and Shaved Parmesan Cheese

Cheese Tortellini in a Garlic Butter Sauce

Classic Mac n Cheese topped with Bread Crumbs



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
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

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



5 Hour 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

Center Stage Entertainment

902 West Laurel Road Lindenwold, NJ 08021

856.783.7300

www.CenterStageEnt.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>



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 40th 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.