



*Park Avenue
Club Weddings*





Park Avenue Club

Exclusivity ~ Exquisite Service ~ Exceptional Cuisine

Park Avenue Club Wedding Packages also include:

Exclusivity of Large Events to Host Only One at a Time

Personal Wedding Planner

In-House Sommelier

Professional Staff including Maitre'D and Captains

Bridal Attendant

Complimentary Coat Check

Porte Cochere Entrance

Multi-season Outdoor Patio Space

Picturesque Landscape, Manicured Gardens & Arched Bridge

with Koi Pond and Waterfall

Garden & Pathway Lit with Up-Lighting

and Vintage Lampposts

Colored In-Room Uplighting

Professional Grade Pinspot Lighting

Complimentary Bridal Suite

Invitation Directional Cards

Ivory Linen and Napkins

Personalized Menu Cards

Framed Table Numbers

Private Membership as Club Member for One Membership Year

Reciprocal Privileges at over 190 Clubs Worldwide for

One Membership Year

Private NJ Golf Club Access for One Membership Year

Award Winning Team of Culinary Chefs





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Wedding Reception

Upon Arrival

Sparkling Wine with Fresh Berries

Mineral Water with Cucumber

[Butler Passed Hors d'oeuvres]

Choice of Ten

Beef

Roasted Sliced Beef Tenderloin on Baguette with Horseradish Cream

Loaded Slider Burgers with Smoked Tomato Ketchup, Grilled Romaine & Pickle Chip

Beef Wellington

Meatball Parmesan Sliders on Brioche

Beef Carpaccio on Crostini with Shaved Parmesan and Balsamic Reduction

Mini Cheese Steak Spring Rolls

Seafood

Thai Cured Tuna Skewer with Grilled Pineapple, Cucumber & Spicy Tropical Chili Sauce

Mini Crab Cakes with Chipotle Mayo

Lobster Cobbler

Maui Shrimp Spring Rolls with Cilantro Mojo

Shrimp Cocktail with Lemon and Traditional Cocktail Sauce

Coconut Shrimp with Chili Sauce

Crab, Brie and Mushroom in Phyllo

Chicken

Blackened Chicken Skewers with Smokey Ranch Dressing

Thai Chicken on Sugar Cane Skewer with Sriracha Aioli

Coconut Chicken with Sweet Chili Sauce

Buffalo Chicken Spring Rolls with Blue Cheese Dressing

Ginger Chicken with Teriyaki Dipping Sauce

Bacon Chicken Jalapeño Wrapped in Tortilla with Fresh Tomato Salsa

Chicken Tika Masala on Skewer with Tzatziki Sauce



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Pork

Gruyere and Bacon Croquettes
Jumbo Pigs in a Blanket with Honey Mustard
Prosciutto Wrapped Melon Skewer
Mac n' Cheese Poppers with Ham
Mini Stuffed Bread with Pepperoni, Cheese and Marinara
Chorizo Empanada with Chipotle Mayo
Chorizo Stuffed Dates Wrapped in Bacon
Mini BLT Sandwiches

Lamb/Duck

Roasted Baby Lamb Chop with Horseradish Chive Cream
Crispy Duck Ravioli Five Spice Mango Puree
Peking Duck Spring Roll and Soy Scallion Dressing

Vegetarian

Truffle Risotto Bites
Roasted Pepper and Goat Cheese Mini Quiches
Chilled Seasonal Melon Soup Shots
Chilled Gazpacho Soup Shots
Raspberry and Almond Brie Stars
Vegetable Spring Rolls with Sweet Chili Sauce
Peppadew and Goat Cheese Poppers
Brie with Brandied Peaches in Phyllo
Sweet Potato Puff with Maple Cinnamon Whipped Cream
Indian Samosa with Spiced Potato and Green Peas
Asparagus Roll-up
Watermelon and Feta Skewer
Tomato Soup Shot with Mini Grilled Cheese
Skewer of Celingini Mozzarella, Basil & Baby Tomato



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[Gourmet Displays]

Choice of Two

Taste of the Mediterranean

Roasted Garlic Hummus, Eggplant Caponata, Stuffed Grape Leaves, Rosemary and Garlic Marinated Greek Olives, Herbed Feta Cheese, Roasted Wild Mushrooms, Tuscan White Bean Dip and Artisanal Lavosh, Crostini and Flatbreads

Taste of a Traditional Italian Salumeria

Selections of Prosciutto di Parma, Hot Capicola, Pepperoni, Sopressata, and Genoa Salami. Accompaniments include Stuffed Cherry Peppers, Celingini Mozzarella, Pepperoncini, Roasted Peppers, Aged Imported Provolone, and Baskets of Flatbreads, Ficelle, and Crisps

Assortment of Fine Imported and Domestic Style Cheeses

*Vermont Cheddar, Cave Ripened Domestic Bleu Cheese, Smoked Gouda, Hudson Valley Goat Cheese, Sage Derby, Italian Locatelli and Imported Swiss
Displayed with Fresh Berries and Water Crackers*

Locally Harvested Display of Seasonal Salads and Vegetable Platters

*All Salads and Platters are Uniquely Created Depending on Season and Availability
~Fall and Winter~*

Maple Roasted Butternut Squash with Pearl Onions and Honey Vinaigrette

Winter Root Vegetable Panzanella Salad

Herb Farro Salad with Baby Kale, Sweet Potatoes, Crumbled Goat Cheese

Roasted Baby Carrots with Winter Pesto

Herb Red Bliss Potato and Lentil Salad with Apple Cider Vinaigrette

~Spring and Summer~

Cucumber, Tomato, Red Onion Salad with Champagne Vinegar Dill Dressing

Charred Corn and Black Bean Salad with Cilantro Lime Vinaigrette

Grilled Seasonal Produce from Local Farms with Balsamic Reduction

Red Quinoa Salad with Asparagus, Peas, Sundried Tomatoes and Lemon Basil Vinaigrette

Jicama and Watermelon Salad with Feta and Mint Vinaigrette

Crisp Garden Fresh Vegetable Crudités

Fresh Cut Seasonal Vegetables Displayed with Bleu Cheese and Cusabi Sauces

Seasonal Tropical Fruits and Berries

Freshly Sliced Seasonal Melons complimented by Tropical Fruits and Berries



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[Hot Stations]

Choice of Three

Fresh House-made Mozzarella

Warm Fresh Mozzarella Plated with Seasonal Vegetables

Fresh Vine Ripened Tomatoes during the Summer

Roasted Vegetables during the Winter

Garnished with Micro Greens

Guests to Help Themselves to a Variety of Flavored Aged Balsamic Vinegars, Assorted Pesto, Tapenades, Extra Virgin Olive Oil and Crispy French Crostini

Spuds Bar

Hand Smashed & Seasoned Yukon Gold Potatoes and Bourbon Sweet Potatoes

Accompanied with:

Smoked Bacon, Aged Cheddar, Scallions, Sour Cream, Cinnamon Sugar,

Mini Marshmallows and Maple Walnuts

Risotto Bar

Carnaroli Rice Prepared Tableside with Your Choice of Two Accompaniments

*Grilled Marinated Vegetables, Garlic Herbed Shrimp, Roasted Wild Mushrooms
with Truffle Oil or Parmigiano Reggiano & Herb*

Asian Stir-fry

Selection of Asian Inspired Stir Fry With Your Choice of Two Accompaniments

Shrimp and Scallop Szechuan

Sautéed Beef and Broccoli in Sesame Garlic Sauce

General Tso's Chicken and Snow Peas

Asian Pork Lo Mein with Orange Sesame Sauce

Thai Vegetable Stir Fry with Pad Thai Noodles, Asian Vegetables and Red Curry Coconut Sauce

Spicy Crispy Tofu with Bean Sprouts, Shitake Mushrooms, Asian Vegetables and Peanuts

Accompanied with White Rice, Chinese Takeout Boxes, and Chopsticks



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[Hot Stations]

Carved Farmhouse Meats

Carved Tastings of your choice with Rustic Dinner Rolls and Sauces
Sage Roasted Turkey Breast with Cranberry Orange Relish and Sage Pan Gravy
Garlic Rosemary Studded Leg of Lamb with Natural Jus
Cajun Crusted Pork Loin with Smoked Bacon Reduction
Corned Beef Brisket with Whole Grain Mustard Sauce
CAB Roasted Beef with Dijon Herb Crust Au Jus

Taco Fiesta

Served with Corn Tortilla Chips, Soft Flour Tortillas and Hard Tacos
With your Choice of Two Proteins:
Pork Carnitas, Carne Deshebrada, Tinga de Pollo, Cilantro Lime Mahi Mahi
Accompanied with:
Jack and Cheddar Cheese, Pickled Jalapenos, Guacamole, Fresh Pico De Gallo,
Spicy Cabbage Slaw, Queso Fresco, Mango Salsa, Salsa Verde, Black Beans & Rice

Pasta Amore

Choice of Three Traditional Pastas with House- Made Sauces
Cheese Tortellini with Tomato Basil
Penne Rigate with Pink Vodka
Orecchiette with Wild Mushroom Cream
Fusilli with Bolognese
Cavatelli with Carbonara

All Served with Rustic Italian Dinner Rolls and Butter

Slider Grille

Choice of Three
Angus Beef Burgers, Pulled Pork, Braised Short Rib, Roasted Portobello Caps
With Ketchup, Horseradish Sour Cream, Balsamic Reduction, Pickled Jalapeños,
Shredded Romaine, Sliced Plum Tomato, Jack and Cheddar Cheese



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[Hot Stations]

American Diner French Fry Station

Shoestring Fries, Sweet Potato Fries and Steak Fries

Accompanied with:

Cheese Sauce, Beef Chili, Brown Gravy, Bacon, Jalapeño Peppers, Vinegar, Parmesan, Old Bay and Ketchup

Chef Kruck's Famous Short Rib

Slow Braised Angus Short Ribs with Roasted Garlic Mashed Idaho Potatoes, Natural Jus and Potato Gaufrette

Polish Style Pierogi

Traditional Crispy Sautéed Pierogi in Butter

Stuffed with Mashed Potatoes or Potatoes and Cheddar

Served with Toppings Including Bacon Bits, Sour Cream, Chives and Applesauce

Steamed Rice Bun Station

Choice of Asian Pork Belly, Korean Style Short Rib, Thai Style Chicken

Accompanied with:

Sriracha Sauce, Spiced Hoisin, Korean BBQ,

Pickled Vegetables (House made Kimchi, Cucumbers, Carrots and Scallions)

Louisiana Cajun Station

Seared Blackened Gulf Shrimp served with Chicken and Crawfish Etouffee,

Bayou Dirty Rice and Andouille Sausage



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Sit Down Dinner

Champagne Toast

First Course

Choice of One

~Cold~

Classic Caesar Salad with Herbed Croutons and Garnished with Shaved Parmesan Cheese

*Salad of Mixed Baby Lettuces with Roasted Shallot Vinaigrette
Sun-Dried Tomato and Herb Cheese Crostini*

*Baby Arugula and Red Oak Lettuce
with Shaved Parmesan Cheese, Grape Tomatoes and Basil Vinaigrette*

Organic Mixed Baby Lettuces with Toasted Almonds, Dried Cranberries and Port Wine Vinaigrette

Baby Spinach Salad with Dried Cherries, Gorgonzola Cheese Crouton and Herbed Chardonnay Vinaigrette

~Hot ~

*Risotto Cake with Wild Mushrooms, Sage and Roasted Peppers
with Madeira Reduction and Micro Greens*

*Caramelized Onion, Fennel and Bleu Cheese Tart
with Bacon Lardons, Frisee, Pepperpress and Port Wine Vinaigrette*

Grilled Vegetable Ravioli with Grilled Eggplant , Olives and Tomato Vodka Sauce



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Main Course

Signature “Duet” Entrée Selections

Choice of Two Plated Together

Roast Filet Mignon with Natural Jus

Grilled Braised Short Rib with Natural Jus

Herb and Garlic Jumbo Gulf Shrimp

Seared Salmon with Lemon Beurre Blanc Sauce

Filet of Sole with Lemon Beurre Blanc Sauce

Seared Herb Chicken Breast with Natural Jus

Additional Choices*

Jumbo Lump Maryland Crab Cake

Chilean Sea Bass

North American Lobster Tail

~Market Price~

Silent Vegetarian Entrée Offered

**Denotes Additional Fee*



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Signature "Choice" Entrée Selections

Choice of Two

Seared Salmon with Sweet Chili Glaze and Scallions

Roast Filet Mignon with Cabernet Thyme Demi

Herb Crusted Filet Mignon with Truffle Demi

Grilled Braised Short Rib with Natural Jus

Seared Herb Chicken Breast with Sherry Thyme Jus

Roasted Garlic Crusted French Breast of Chicken with Herb and Natural Jus

Roasted Free-Range Chicken Breast with Melted Leeks

Silent Vegetarian Entrée Offered

~Entrée Enhancements*~

Domestic Rack of Lamb with Porcini and Cognac Reduction

Pan Roasted Veal Chop with Wild Mushroom and Rosemary Compote

Chilean Sea Bass with Roasted Tomato Coulis and Basil Oil

Seared Halibut with Lemon Caper Beurre Blanc

North American Butter Poached Lobster Tail

~Market Price~

**Denotes Additional Fee*



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[Dessert]

*Customized Wedding Cake Garnished with
Fresh Seasonal Berries and Fruit Coulis*

Family Style Assorted Miniature Viennese Dessert Plates

Coffee, Decaffeinated Coffee, Assorted Teas

[Premium Open Bar Service]

*Five Hour Open Bar to include Champagne Toast, Premium Cocktails, Cordials,
House Red and White Wines, Imported and Domestic Bottled Beers, Assorted Soft Drinks*

Full Cocktail Service During Dinner

Liquors include but not limited to:

*Ketel One | Bombay | Tanqueray | Bacardi | Captain Morgan | Malibu | Canadian Club | Seagrams 7
Dewars | Johnnie Walker Red | J&B Rare | Jack Daniels | Jim Beam | Grand Marnier | Sambuca
~Subject to Change~*



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[Cocktail Hour Enhancements]*

Deluxe Shrimp Bar

*Jumbo Gulf Shrimp Served with a Hand Carved Ice Sculpture Of Your Choice.
Traditional Cocktail Sauce and Lemon Wedges*

Deluxe Seafood Bar

*Served with a Hand Carved Ice Sculpture Of Your Choice
Jumbo Gulf Shrimp, Local Littleneck Clams, Seasonal East Coast Oysters and Alaskan Snow Crab Claws
All Accompanied With Lemon Wedges, Traditional Cocktail Sauce, Horseradish, and Red Wine Mignonette Sauce*

Seafood Crudo Additions to Raw Bar

Chef's Exotic Culinary Additions to Your "Under the Sea" Ice Bar

*Peruvian Style Scallop Ceviche with Fresh Lime, Chilis, Red Onion and Peppergrass
Maryland Lump Crab Shooter with Chives, Mango Salsa, and Micro Cilantro
Asian Style Tuna Tartar with Ponzu, Scallions, Fresh Ginger, Served in a Crispy Wonton Shell
Sushi Grade Salmon with Asian Pear, Radish and Wasabi Lemongrass Vinaigrette
~Market Price~*

Sushi Chef Station

*Featuring an Authentic Sushi Chef and Ornate Asian Tablescape
Expertly Hand Rolled Authentic Sushi, Rolls and Sashimi
Served with Chopsticks, Wasabi and Soy Sauce
~Market Price~
(Passed Sushi Option)*

Premium Domestic Caviar and Vodka Display

*American Sturgeon Little Pearl Caviar served with Blinis, Toast Points,
Capers, Chopped Egg and Minced Red Onions
Flavored Svedka Vodkas*

Dumpling Bar

*Choice of Three :
Pan Fried Edamame
Vegetable Dumplings
Chicken Lemongrass Dumplings
Whole Wheat Teriyaki Chicken Potstickers
Steamed Shrimp Shomai
Peking Duck Spring Rolls
All Accompanied with Ginger Soy and Sweet Chili Dipping Sauces*

**Denotes Additional Fee*



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[Cocktail Hour Enhancements]

Taste of a Brazilian Churrascaria

South American Marinated Meats, Roasted and Carved

Served with a Variety of Mojo, Chimichurri, Pickled Cucumber Salad, Beets, and Fried Plantains

With your Choice of Two Accompaniments

Red Wine Sirloin ~ Bacon Wrapped Filet Mignon ~ Parmesan Roasted Pork Loin ~ Garlic Leg of Lamb

Hot Antipasto Station

Chef Prepared Gulf Shrimp Scampi Style in a Garlic White Wine and Lemon Sauce with Saffron Rice.

Served with Mussels Fra Diavolo, Fried Calamari, Clams Casino, and Assorted Sicilian Style Mini Pizzas

Peking Duck Station

Moo Shu Style Pancakes Stuffed with Peking Duck and Julienned Scallions with Teriyaki Hoisin Sauce

Artisanal Cheese

Served and Described by our Knowledgeable Staff

Elaborate Display of Artisanal Farmhouse Cheeses including

Cypress Grove Truffle Tremor Goat Cheese, Murcia Al Vino, Triple Crème Gouda, Aged Manchego

Point Reyes Bleu Cheese and Parmesan Reggiano.

Served With Flatbreads and Market Fresh Berries.

Cheeses Can be Expertly Paired with Wines by our In-House Sommelier for an Additional Charge

Park Avenue Club Chef Inspired Small Plates

Each Dish is Presented Uniquely and Can be Customized to Your Preference

(Can Be Passed, Displayed or Presented By a Chef)

Seared Pork Belly, BBQ Mashed Potatoes, and Cucumber Radish Salad

Seared Angels on Horseback (Bacon Wrapped Scallops), Micro Arugula, and Lemon Vinaigrette

Miso Glazed Salmon with Wasabi Micro Greens

Red Wine Braised Short Ribs and Roasted Garlic Mashed Potatoes

Lobster Ravioli with Brandied Tomato Crème

Szechuan Peppercorn Crusted Tuna, Pickled Ginger, and Coriander Crème Fraiche



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[Beverage Enhancements]

Biergarten

A variety of brews to include Pilsners, Stouts, Ales, or Lagers featured by local breweries with attendant.

Includes Our Warm Pretzel Station!

Sangria Station

Blended with Cointreau, Fine Brandy, Exotic Fruits Served over Ice

Ultra-Premium Open Bar Service

Upgraded Five Hour Open Bar of Liquors to include

Grey Goose, Belvedere, Bombay Sapphire,

Tanqueray 10, Plymouth, Crown Royal, Chivas, Johnnie Walker Black,

Glenlivet 12yr, Glenfiddich, Macallan 12 year, Maker's Mark, Knob Creek and Cuervo 1800

~Subject to Change~



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[Dessert Enhancements]

Bananas Foster Station with Haagen-Dazs Vanilla Ice Cream

Chocolate Fondue

*Fresh Fruit, Pretzels, Rice Krispy Treats, Marshmallows,
Oreo Cookies, Cheesecake Bites and Brownie Bites*

Classic Autumn Station

*Roasted Apples, Grilled Peaches, Macerated Berries and Poached Pears
Served With Belgian Waffle Bites
Toppings to Include Nutella, Fresh Whipped Cream and Chocolate Sauce
Cookies and Milk*

Dancefloor Bites

Vanilla and Chocolate Milk Shake Shots, Variety of Petite Cookies, Biscotti, Miniature Viennese Sweets

Viennese Table

Dessert Extravaganza of Assorted Cakes and Pastries

Warm Seasonal Berries with Chambord

Fresh Strawberries with Balsamic Vinegar and Vanilla Sabayon



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[The Icing on the Cake]

Cookies & Milk

Warm Chocolate Chip Cookies with Cold Milk Half Pints To Go

Warm Pretzel Bar

Choice of Traditional Salt, Cheddar, Garlic Parsley or Cinnamon Raisin Pretzels

Served on Whole Grain English Mustard, Honey Dijon Mustard and Warm Cheddar Sauce

Breakfast in a Box

Each guest will receive breakfast for the next day!

Boxes contain a Bagel with individual Cream Cheeses and Jelly,

Fresh Fruit, Granola Bar and an individual Fruit Juice to enjoy the morning after

Zeppoles Station

Warm Zeppoles dusted with Powdered Sugar To Go

Midnight Revival

As guests depart, send them home with warm, freshly baked Cookies and a cup of "Joe" to wake them up!

During those warm months, substitute with Lemonade & Italian Ice

New Jersey Standard

Assorted Donuts, Taylor Ham, Egg & Cheese Sandwiches with Hash Browns



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Notes for my Wedding at Park Avenue Club



Photos Courtesy of:

- | | |
|---------------------|--------------------------------|
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