

*Sit Down
Dinner
Package*



**RAM'S HEAD
INN**

At Ram's Head Inn, we believe that your Wedding Day is all about you!

This belief sets the foundation for every service standard we achieve.
It is because of this philosophy that as your wedding day unfolds,
you receive our undivided attention from the Valet to the Chef
and every other service team member in between.

You are guaranteed nothing short of excellence as we cater only to you!

In addition to our undivided attention and professional experience,
your wedding at RHI is complete with...

Complimentary Valet & Coat Check Services
Private Bridal Suite with Champagne / White Gloved Service
Professional Wedding Planners will Assist in Arranging All Details
Personal Maitre D' to Supervise the Festivities
Selection of Linen with Coordinating Napkins
Abundant Cocktail Hour with Service of Hors d'Oeuvres
Five Hour Premium Open Bar

ON-SITE CEREMONY \$800 FLAT FEE

Say "I Do" surrounded with the Elegance & Enchantment that we are renowned for!

An On-Site Ceremony will add an additional hour onto your function.
RHI will provide an undecorated Arch or Chuppah and supply the Ceremony seating.

You may select to walk down the brick layered pathway into the Garden
or exchange your vows in front of the fireplace in the Parlor.

*In the event of inclement weather, RHI will move the Ceremony indoors

BRIDAL SUITE

The Bridal Suite will be available to the Bridal Party for preparation, photos
or a moment of retreat from 10 a.m. through the end of your event.

Stocked with Complimentary Champagne for the Ladies and Beer for the Gentlemen

COCKTAIL RECEPTION

Mediterranean Display: Assorted Cheeses, Cured Meats & Mediterranean Salads

PLEASE SELECT THREE ITEMS

Vegetable Bruschetta on Toast Points / Fresh, Sliced Tomato and Mozzarella with Basil and Olive Oil

Melon with Imported Prosciutto / House Cured Salmon with Garni

Grilled Vegetables with Olive Oil Drizzle / Crudité of Vegetables with Dressings

Presented in Silver Chafing Dishes

PLEASE SELECT THREE ITEMS

Beef Knockwurst in a Puff Pastry / Mini Vegetable Spring Rolls / Chicken Satay with Spicy Peanut Sauce

Stuffed Mushrooms / Fried Calamari / Scallops Wrapped in Bacon / Arancini / Oysters Rockefeller

Clams Casino / Eggplant Parmesan / Mini Kebabs: Choice of Chicken, Beef, Vegetable, or Tofu

Pasta Station

YOUR SELECTION OF TWO PASTAS AND TWO SAUCES

Penne Pomodoro

Cavatappi Vodka

Orechiette Pesto

Bow Tie Alfredo

Fusilli Bolognese

Captain's Station

PLEASE SELECT ONE ACTION OR CARVING STATION

From the Action Station, Prepared to Order...

Mashed Potato Bar: Offered with Cheddar Cheese, Chives, Sour Cream & Bacon Bits

Sweet Potato Bar: Offered with Cinnamon, Mini Marshmallows & Brown Sugar

Shrimp Scampi: Fresh Shrimp Sautéed in Garlic Butter & Wine Sauce

Oriental Vegetable Stir Fry Prepared in a Wok: Offered with White Rice

COCKTAIL RECEPTION

Captain's Station

From the Carving Station, Carved to Order...

Beef Wellington, carved to order: Offered with au jus

Pork Tenderloin en Crouete, carved to order Stuffed with Fresh Sliced Apples & Prunes, Wrapped in a Puff Pastry: Offered with a Fig Sauce

Pan Seared Tuna, carved to order: Offered with Wasabi, Seaweed Salad & Pickled Ginger

Turkey Breast, carved to order: Offered with Cranberry Sauce

Smoked Ham, carved to order: Offered with Country Gravy

Leg of Lamb, carved to order: Offered with Mint Juliece

Premium Open Bar

The Cocktail Hour begins the service of your Five Hour Premium Open Bar.

The Open Bar is stocked with brands and labels that we have all come to recognize... and maybe a few that we are happy to introduce you to!

Your guests will first be greeted with Butler-Served White Wine and Champagne. Our Bartenders will serve you and your guests their choice of Cocktails, Martinis, House Red & White Wines, Domestic Beers and Assorted Soft Drinks.

*Offer your guests a Selection of Imported Beers for an additional \$2 per person

We are happy to help customize your bar to better suit your guests. If there is something special you would like to offer that is not traditionally included, we can substitute or add the item to your bar! *Additional charges may apply

Top Shelf Open Bar \$11.50 per person

Should you decide to offer your guests the VIP treatment of liquors and mixers, you may select to upgrade to a Top Shelf Open Bar.

The upgraded bar will add Top Shelf Liquors such as Grey Goose, Ketel One, Crown Royal, Johnny Walker Red and Johnny Walker Black.

In addition, the upgraded bar will offer Fine Cordials.

FOUR COURSE DINNER

Appetizer

PLEASE SELECT ONE

Lump Crab Cake / RHI Signature Mini Pot Pie / Fresh Fruit Cocktail

Lobster Bisque / Italian Wedding Soup with Mini Meatballs

Chilled Shrimp Cocktail served with Traditional Cocktail Sauce and Lemon

Penne or Bow Tie Pasta with your choice of Pomodoro, Vodka, Pesto or Alfredo Sauce

Please inquire about our Fresh, Seasonal Soups

Salad

PLEASE SELECT ONE

Caprese Salad: Sliced fresh Mozzarella, Tomatoes & Basil

RHI Mixed Green Salad: Mixed Baby Greens with
Shredded Carrots, Sliced Tomatoes, Balsamic Vinaigrette

Caesar Salad: Romaine Lettuce tossed with Herbed Croutons with
Parmesan Cheese in our House Caesar Dressing

Harvest Salad: Mixed Greens, Sliced Apples, Dried Cranberries and
Candied Walnuts drizzled with Balsamic Vinaigrette

Champagne Toast

Our White Gloved Attendants will pour a French Sparkler to Toast the Guests of Honor.

FOUR COURSE DINNER

Entrées

CHOICE OF THREE

Chicken Francaise: Egg battered and sautéed with Lemon and White Wine Sauce

Breast of Capon stuffed with savory Risotto and served with Mushroom Sauce

Grilled Chicken Breast with Sun Dried Tomato & Basil

Sautéed Pork Tenderloin with Brussels Sprouts, Apples, Cranberries,
Applewood-Smoked Bacon, and Sweet & Sour Glaze

Flounder Filet with Lemon Butter

Hazelnut Encrusted Tilapia served with an Herb Buerre Blanc

Filet of Salmon with Lemon Caper Butter

Fresh Fish Choice, available at market price

Prime Rib: Slow roasted with Herbs and Garlic, served Medium

Filet Mignon: Char-broiled and served with a Madeira Wine Sauce

Chateaubriând: RHI Classic, served with Cabernet Reduction

Available as Vegetarian Options:

Grilled Ravioli with Fresh Vegetables or Parmesan Risotto with Fresh Vegetables

**Vegan, Gluten-Free and Dairy-Free options available*

OR

Enhance your Dining Experience by Upgrading to a Duet, \$10 per person

ONE DUET CHOICE FOR ALL GUESTS

Petite Filet Mignon & Jumbo Lump Crab Cake

Petite Filet Mignon & Baked Stuffed Jumbo Shrimp

Petite Filet Mignon & 6-ounce Lobster Tail (*Market Price*)

** All entrées and duets are offered with fresh seasonal vegetable & potato*

DESSERT

Wedding Cakes must be provided by the host of your reception and will be served by an attendant per your request.

Your Wedding Cake will be accompanied by a Dessert Buffet with Assorted Fresh Fruit & Berries, Chocolate Mousse & Grand Marnier Whipped Topping

RHI Barista Bar

Freshly Brewed Regular and Decaffeinated Coffee served to your guests. RHI will also display our Fine Tea box offering various flavored and herbal teas. Each beverage will be accompanied with a complete selection of accoutrements to include Cigarette Rolled Wafers, Biscotti, Chocolate Shavings, Grand Marnier Whipped Topping, Cinnamon and Nutmeg.

PACKAGE UPGRADES

Add a Fantastic Finish to Your Event!

Viennese Station, \$6 per person
An Assortment of Mini Cakes & Pastries, Fresh Fruit & Berries, Chocolate Covered Strawberries, Chocolate Mousse and Grand Marnier Whipped Topping

Bananas Foster, \$4 per person
Fresh Sliced Bananas Flamed to order for your guests with Brown Sugar, Rum, Banana Liqueur, Honey and Cinnamon, Served with Hand-Scooped Vanilla Ice Cream

Crème Brûlée Station, \$4 per person
RHI Serving Team will torch Mini Crème Brûlée to order
To include Chocolate and Vanilla Brûlée

Ice Cream Bar, \$4 per person
Chocolate and Vanilla Ice Cream will be served to your guests and offered with a variety of Sundae Toppings Including Sprinkles, Maraschino Cherries, Crushed Oreos, Peanut Butter Cups, Wet Walnuts, Chocolate Syrup and Grand Marnier Whipped Topping.

You may also choose to upgrade the rest of your dining experience with any of the Dinner Station Enhancements listed on the following page!

PACKAGE UPGRADES

Dinner Station Enhancements

French Fry Station, \$5 per person

Your Choice of Waffle Fries, Old Bay Curly Fries or Sweet Potato Fries
Accompanied with Hot Cheese Sauce, Diced Jalapeños,
Bacon Bits, Ketchup, Ranch, and Maple Syrup (Sweet Potatoes Only)

Mini Cheese Steak Station, \$6 per person

Shredded Beef on a Mini Hoagie Roll, accompanied with your choice of condiments including:
Hot Cheese Sauce, Fried Onions, Ketchup, and Hot Sauce

Taco Station, \$6 per person

Your choice of Traditional Ground Beef Tacos
Served with Hard Shell Tacos or Fish Tacos with Soft, Flour Tortillas.
Both options are accompanied with Sour cream, Hot Sauce, Shredded Cheddar Cheese,
Salsa, Guacamole, Shredded Lettuce, Diced Onions, and Tomatoes

Dinner Station Enhancements

Sliders Station, \$6 per person

Mini Sirloin Burgers: Offered with Sharp Cheddar Cheese, Ketchup,
Butter Crisp Pickle, Fresh Sliced Tomato and Baked Brioche Roll

Sushi Station, \$9 per person

Lavish display of hand-rolled California Rolls, Spicy Tuna, Vegetable Rolls and
Tuna Rolls: Offered with Pickled Ginger, Wasabi and Soy Sauce

Fresh Cocktail Shrimp on Ice, \$9 per person

Shrimp served on a bed of crushed ice: Offered with Cocktail Sauce and Fresh Lemon

“Down the Shore” Raw Bar, \$13 per person

An Artistic Display of Fresh Shrimp Cocktail, Oysters on Half their Shell, and
Clams on Half their Shell: Offered with a complete arrangement of accompaniments

Asian Station, \$12.50 per person

Take your guests to a whole new world! An attendant will prepare for your guests
Oriental Vegetable Stir Fry: Offered with Jullienne of Chicken & Steamed Rice
Pan Seared Tuna, carved to order: Offered with Wasabi, Pickled Ginger and Soy Sauce
We will also prepare a lavish display of Assorted Sushi Rolls with all of the accoutrements.

*Plus an additional Attendant fee at \$125

You may also select to add an additional Captain's Station at \$6 per person.

*An additional Attendant fee at \$125 will be added to your Master Bill

PRICING INFORMATION

| | Sunday through Friday Evening | Saturday Evening |
|--|-------------------------------|------------------|
| January, February & March (off season) | \$93.00 | \$101.00 |
| April through December (in season) | \$110.00 | \$118.00 |

* * Children's Meals are offered at \$25 ** Vendor Meals are offered at \$35

Service Charge - 21% / New Jersey Sales Tax - 7% / Bartender - \$125 each, 1 per 75 guests

Initial Deposit of \$1,500 paid by cash, check or credit card.

Mid-Point Deposit of 50% of your remaining balance is requested half way between your booking date and event date, based on estimated head count for your event.

Final Payment is due no later than 3 Days Prior to the event by Cash, Certified Check or Money Order.
Personal Checks will not be accepted any later than 10 banking days prior to the event.

* All Payments are non-refundable or transferable

* Please note Credit Card payments will be accepted for the initial deposits only