



*Wedding Buffet
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 / Complimentary Martini 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, Ice Water and Fresh Strawberries

Suggested Added Amenities...

Iced Display of Imported & Domestic Beer, White Wine, Energy Drink & Bottled Water
Assorted Snacks / Silver Tray of Assorted Wraps and Sandwiches
Assorted Bagels offered with Gourmet Cream Cheese, Whipped Butter and Lox

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

Scallops Wrapped in Bacon / Arancini di Riso / Clams Casino / Fried Calamari

Oysters Rockefeller / Eggplant Parmesan / Beef Knockwurst in a Puff Pastry

Chicken Satay with Spicy Peanut Sauce / Mini Vegetable Spring Rolls / Stuffed Mushrooms

Mini Kebabs: Choice of Chicken, Beef, Vegetable, or Tofu

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

COCKTAIL RECEPTION

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.

BUFFET DINNER

As guests are seated...

PLEASE SELECT ONE

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.

Dinner Stations Presented in Silver Chafing Dishes

PLEASE SELECT TWO ITEMS

Mixed Vegetable Medley / Asparagus & Carrots / Basmati Rice Pilaf

Quiche / Eggplant Parmesan

Eggplant Rollatini / Sausage and Peppers / Roasted Herbed Potatoes

BUFFET DINNER

Pasta Station

YOUR SELECTION OF TWO PASTAS AND TWO SAUCES

Penne Pomodoro

Cavatappi Vodka

Orechiette Pesto

Bow Tie Alfredo

Fusilli Bolognese

Lasagna (Vegetarian Available)

Baked Macaroni and Cheese

Main Course Offerings

PLEASE SELECT TWO ITEMS

Grilled Chicken Breast with Sun Dried Tomato & Basil

Sautéed Breast of Chicken Marsala

Tilapia Sauté

Hazelnut Encrusted Tilapia

Filet of Salmon with Lemon Caper Butter

Chicken Florentine with Spinach, Roasted Red Peppers and Provolone Cheese

Lump Crab Cakes with Whole Grain Mustard Sauce

Lollipop Lamb Chops, \$6 per person

Flat Iron Steak, \$3 per person

Fresh Fish Choice, based on market price

BUFFET DINNER

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

From the Carving Station, Carved to Order...

Beef Wellington, carved to order: Offered with au jus

Pork Tenderloin en Croute, 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

Chateaubriand, carved to order: Offered with Cabernet Reduction

Smoked Ham, carved to order: Offered with Country Gravy

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

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 with a variety of Gourmet Flavored Syrups. 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, \$6 per person

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

“Down the Shore” Raw Bar, \$10 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)	\$88.00	\$96.00
April through December (in season)	\$105.00	\$113.00

** 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