

Celebrating Over 100 Years of Gracious Hospitality



THE BERNARDS INN  
EST. 1907

# THE WEDDING CELEBRATION



*“At the Bernard's Inn, it is my mission to create memories  
that you will cherish forever. From the hors d'oeuvre to the pastries and  
everything in between all of our cuisine is uniquely prepared for you and your guests.”*

Todd Mark Miller, *Executive Chef*

# TABLE OF CONTENTS

Included Luxuries.....	3
The Signature Experience Plated Dinner.....	4
The Ultimate Experience Plated Dinner.....	5
The Celebration Stations Dinner Experience.....	6
Hors D 'Oeuvres.....	7
Display Stations.....	8

For over 100 years, The Bernards Inn has created cherished wedding memories. Bring your most blessed wedding celebration to this distinguished New Jersey landmark.



THE BERNARDS INN  
EST. 1907

# INCLUDED LUXURIES

A Dedicated In-house Wedding Professional  
to Assist you in Planning the Perfect Wedding Day

Exclusivity – One Wedding at a Time

Personalized Menu Tasting for the Bride & Groom\*  
(Offered Weekdays Only)

A Maître D' to Host your Celebration

An Designated Attendant to the Bride and Groom

Five-Hour Premium Open Bar Package including Wine Service Throughout Dinner

A Champagne Toast

Choice of Mahogany or Gold Chavari Chairs with Ivory Cushions

Choice of Gold or Silver Chargers

Ivory Linens and Napkins\*\*

Customized Tiered Wedding Cake and Assorted Mignardise  
Prepared by our Executive Pastry Chef Josip Franc

A Selection of Votive and Tapered Candles

Customized Menus for Each Place Setting

Valet Parking

Direction and Room Block Cards

Coat Room Attendant (seasonal)

One Suite at The Inn for the Bride & Groom on the Evening of Your Wedding

Reduced Rate Guest Room Accommodations for the Wedding Weekend  
at The Bernards Inn

Setup, Bartender & Chef Attendant Fees Waived

\*Additional tasting guests \$100 per person

\*\*Inquire about upgraded linen options

# THE SIGNATURE EXPERIENCE PLATED DINNER

## FOR YOUR COCKTAIL HOUR:

Passed Champagne with Choice of Fresh Seasonal Berry Upon Arrival  
Signature Wedding Cocktail Passed Upon Arrival and Available at All Bars  
Elaborate Assortment of Fine and International Cheese Display  
Fresh Garden Crudités and Dips Presentation  
Passed Hors d'oeuvres & Display Station  
*Please select six hors d'oeuvres & one display station from our list of options on pages 7-8*

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## YOUR SIGNATURE EXPERIENCE DINNER WILL FEATURE:

### FIRST COURSE: *(select one appetizer)*

Lobster Bisque  
brioche croutons, fines herbes  
Fresh Tomato and Mozzarella Tower  
basil pesto, toasted pine nuts, micro arugula,  
balsamic reduction  
Scallop and Crab Meat Ravioli  
Lime fine herb beurre blanc  
Warm Goat Cheese Croquette  
baby spinach, cremini mushrooms,  
red pepper marmalade,  
creamy-roasted garlic vinaigrette  
Russet Potato Gnocchi  
wild mushrooms, garden peas, parsley,  
white truffle & parmesan cream  
Jumbo Lump Crab Cake  
Shaved fennel & lemon salad, roasted yellow  
peppers, scallion vinaigrette  
Grilled Jumbo Gulf of Mexico Shrimp  
hearts of palm, pineapple, avocado, citrus vinaigrette  
Prosciutto di Parma and Heirloom Tomatoes  
baby arugula, toasted pine nuts, balsamic reduction  
fresh mozzarella

### ENTRÉE COURSE: *Please select two entrées for your guests to choose from tableside*

Filet Mignon  
madeira & mushroom sauce  
Châteaubriand  
red wine & shallot demi-glace  
Pan Roasted Free Range French Cut Chicken  
thyme jus  
Prosciutto & Portobello Stuffed Chicken  
red pepper and rosemary sauce  
Horseradish Encrusted Atlantic Salmon  
parsley & lemon pesto  
Shrimp Wrapped Scallop on Rosemary Skewer  
lemon beurre blanc  
Chilean Sea Bass  
miso glaze, candied ginger, sesame & pea tendril salad  
Grilled Jumbo Gulf Shrimp  
spicy remoulade  
Sweet Potato Ravioli  
pumpkin seeds, Pecorino, sage & brown butter sauce  
Grilled Vegetable Napoleon  
polenta

All entrees are served with Chef Miller's signature presentation of fresh vegetables and potato purée or rice. A vegetarian option will be available for guests. Speak to our wedding planners about creating a children's menu for your wedding.

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COMPLETE COFFEE, TEA,  
& CORDIAL SERVICE

WEDDING CAKE & MIGNARDISE

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**\$150.00 Per Person**

21% Service Charge Plus Taxes Will Apply to all Packages and Menu Prices | \$1000 Site Fee | On-site ceremony option available

# THE ULTIMATE EXPERIENCE PLATED DINNER

## FOR YOUR COCKTAIL HOUR:

Passed Champagne with Choice of Fresh Seasonal Berry Upon Arrival  
Signature Wedding Cocktail Passed Upon Arrival and Available at All Bars  
Elaborate Assortment of Fine and International Cheese Display  
Fresh Garden Crudités and Dips Presentation  
Passed Hors d'oeuvres & Display Stations  
*Please select eight hors d'oeuvres & two display stations from our list of options on pages 7-8*

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## YOUR ULTIMATE EXPERIENCE DINNER WILL FEATURE:

### FIRST COURSE: *(select one appetizer)*

Lobster Bisque  
brioche croutons, fines herbes  
Fresh Tomato and Mozzarella Tower  
basil pesto, toasted pine nuts, micro arugula,  
balsamic reduction  
Scallop and Crab Meat Ravioli  
Lime fine herb beurre blanc  
Warm Goat Cheese Croquette  
baby spinach, cremini mushrooms,  
red pepper marmalade,  
creamy-roasted garlic vinaigrette  
Russet Potato Gnocchi  
wild mushrooms, garden peas, parsley,  
white truffle & parmesan cream  
Jumbo Lump Crab Cake  
Shaved fennel & lemon salad, roasted yellow  
peppers, scallion vinaigrette  
Grilled Jumbo Gulf of Mexico Shrimp  
hearts of palm, pineapple, avocado, citrus vinaigrette  
Prosciutto di Parma and Heirloom Tomatoes  
baby arugula, toasted pine nuts, balsamic reduction  
fresh mozzarella

### ENTRÉE COURSE: *Please select three entrées for your guests to choose from tableside*

Filet Mignon  
madeira & mushroom sauce  
Châteaubriand  
red wine & shallot demi-glace  
Pan Roasted Free Range French Cut Chicken  
thyme jus  
Prosciutto & Portobello Stuffed Chicken  
red pepper and rosemary sauce  
Horseradish Encrusted Atlantic Salmon  
parsley & lemon pesto  
Shrimp Wrapped Scallop on Rosemary Skewer  
lemon beurre blanc  
Chilean Sea Bass  
miso glaze, candied ginger, sesame & pea tendril salad  
Grilled Jumbo Gulf Shrimp  
spicy remoulade  
Sweet Potato Ravioli  
pumpkin seeds, Pecorino, sage & brown butter sauce  
Grilled Vegetable Napoleon  
polenta

All entrees are served with Chef Miller's signature presentation of fresh vegetables and potato purée or rice. A vegetarian option will be available for guests. Speak to one of our wedding planners about creating a children's menu for your wedding.

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COMPLETE COFFEE, TEA,  
& CORDIAL SERVICE

WEDDING CAKE, MIGNARDISE  
CHOICE OF ONE DESSERT STATION

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**\$180.00 Per Person**

21% Service Charge Plus Taxes Will Apply to all Packages and Menu Prices | \$1000 Site Fee | On-site ceremony option available

# THE GRAND STATIONS DINNER EXPERIENCE

## FOR YOUR COCKTAIL HOUR:

Passed Champagne with Choice of Fresh Seasonal Berry Upon Arrival  
Signature Wedding Cocktail Passed Upon Arrival and Available at All Bars  
Elaborate Assortment of Fine and International Cheese Display  
Fresh Garden Crudités and Dips Presentation  
Passed Hors d'oeuvres & Display Station

*Please select six hors d'oeuvres & one display station from our list of options on pages 7-8*

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## YOUR GRAND STATIONS BUFFET DINNER WILL FEATURE:

### SALAD STATION: *please select one*

#### Classic Caesar

tossed hearts of romaine leaves, housemade dressing, cracked black pepper, brioche croutons, blackened chicken – chef attended

#### Gourmet Salad Bar

romaine, mixed baby lettuces, grilled chicken, feta & shredded cheddar cheese, vine ripened tomato, egg, carrot, cucumber, beets, olives, croutons, and sunflower seeds with choice of two dressings: honey mustard, herb buttermilk, green goddess or balsamic vinaigrette

#### The Mediterranean

traditional Spanish paella with shrimp, mussels, clams, chicken, and chorizo sausage with saffron-infused Arborio rice, grilled lamb kebabs, Moroccan couscous and chermoula, watermelon and feta cheese salad with EVOO, pine nuts, basil, baba ganoush and tahini with flat breads for dipping

#### A Taste of Italy

eggplant rollatini with ricotta cheese and tomato sauce, rigatoni pasta with broccoli rabe, oven roasted tomatoes and basil, creamy risotto with parsley and parmesan, grilled portabella mushrooms with rosemary oil, vine ripened tomatoes with buffalo mozzarella, extra virgin olive oil and basil

### ENTRÉE STATIONS: *Please select three*

#### New York Steakhouse

garlic rubbed prime rib eye of beef, creamed spinach, caramelized onions, potato purée, sautéed mushrooms, sauce bordelaise & sauce béarnaise

#### Streets of Paris

seafood, chicken and mushroom crepes  
baked brie with almonds and toasted baguettes  
miniature onion soup boules  
roasted potatoes with onions, bacon, and reblochon cheese, petit monte cristo sandwiches  
Saucisson, garlic sausage, and pates

#### The Orient Express

crab & shrimp spring rolls, pork & duck pot stickers, vegetable dumplings, chicken & mushroom dumplings, vegetable egg rolls, shrimp shaomi, vegetable lo mein, pork fried rice, assorted chili and dipping sauces

#### The Carvery Table

*All freshly roasted and hand carved by a chef – selection of two herb roasted turkey with cranberry-orange relish and sage gravy, Atlantic salmon en croûte with dill cream, prime rib with caramelized onions and rubbed crushed garlic, whole roasted beef tenderloin with red wine demi-glace*

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COMPLETE COFFEE, TEA,  
& CORDIAL SERVICE

WEDDING CAKE & MIGNARDISE

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**\$145.00 Per Person**

21% Service Charge Plus Taxes Will Apply to all Packages and Menu Prices | \$1000 Site Fee | On-site ceremony option available

# HORS D'OEUVRES

*Wedding packages include your choice of hors d'oeuvres for the cocktail hour.*

## HOT SELECTIONS

Baked Asparagus Puffs with Black Truffle Hollandaise  
Black Angus Burger Sliders, Brioche Bun, Pickles, House Made Ketchup  
Cocktail Franks En Croute with Dijon Mustard  
Lobster & Corn Fritters with Jalapeno-Cilantro Remoulade  
Malaysian Lamb Saté with Mango, Coriander, & Mint Sauce  
Mini Jumbo Lump Crab Cakes with Mustard Sauce  
Mini Salmon Burgers with Basil & Caper Mayonnaise  
Pork Saté with Pineapple & Spicy Peanut Sauce  
Garden Pea, Parmesan, and White Truffle Risotto "Truffles"  
Scallop, Shiitake Mushroom, and Vegetable Pastilla  
Sweet Chili Shrimp on Sesame Wonton, Wasabi Lime Marmalade  
Maple Glazed Bacon Wrapped Scallop  
Surf & Turf Skewers with Lemon Pepper  
Shrimp Toast with Wasabi Lime Marmalade  
Tomato & Zucchini Tart with Puff Pastry & Thyme  
Vegetable Spring Rolls with Sweet & Spicy Sauce

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## COLD SELECTIONS

Assorted Goat Cheese Lollipops – Herb, Walnut, Black Olive & Sun Dried Tomato  
Bernards Inn Chicken Salad En Brioche  
Mini BLT on Toasted Brioche with Garlic Aioli  
Asparagus wrapped in Prosciutto with a Creamy Balsamic Dipping Sauce  
Crispy Polenta with Tomato Chutney, Mozzarella, and Basil Pesto  
Jumbo Lump Crab, Avocado, Parsley, Piquillo Pepper on Porcelain Spoon  
Foie Gras Mousse, Toasted Brioche, Strawberry Confiture  
Goat Cheese, Tomato, Basil Pesto & Black Olive Bruschetta  
Lobster Salad, Mango, Tomato, Artichoke, Vanilla on Cucumber  
Salmon Tartar, Sesame, Avocado, Wasabi on Potato Chip  
Seasonal Melon with Lemon Balm & Fried Prosciutto  
Smoked Salmon with Pumpnickel, Cream Cheese, Lime & Black Pepper  
Spicy Gazpacho with Avocado purée & Cilantro  
Tuna Sashimi "Pizza" with Wasabi Crème Fraiche  
Tuna Sushi Roll with Soy Sauce  
Spicy Tuna Tartar in Crispy Cone with Black Sesame Seeds  
Jumbo Chilled Shrimp Cocktail with Tangy Cocktail Sauce and Lemon

# DISPLAY STATIONS

*Wedding packages include your choice of display stations for the cocktail hour.*

## The Tuscan Table

Grilled Eggplant and Zucchini, Roasted Red and Yellow Peppers,  
Marinated Artichokes and Mushrooms, Prosciutto, Genoa Salami, Soppresata  
Fresh Mozzarella “Bocconcini” & Aged Parmesan Cheese, Tomatoes and Marinated Olives  
Assorted Figs, Dried Fruits, and Nuts  
Served with Crostini and Assorted Breads



## Fulton Fish Market

Smoked Salmon with Cucumber, Dill, Red Onion, & Pumpernickel  
Mussels with lemon and white wine  
Chilled seafood salad with shrimp, scallops, calamari, citrus and garden herbs  
Fried Calamari with Mediterranean Remoulade  
Beer Battered Cod with Cocktail Sauce, Malt Vinegar, and Traditional Remoulade  
Marinated Grilled Swordfish Kebabs



## South of the Border

Quesadilla station with chicken, shrimp and vegetables  
Pepper jack and cheddar cheeses, sour cream, pico de gallo, peppers, onions  
Fish tacos with shredded cabbage, cilantro, pico de gallo, and lime  
Chips with salsa and guacamole  
Slow cooked black beans and seasoned rice



## American Classics

Roasted free range turkey with traditional gravy, cornbread stuffing and cranberry orange relish  
Vermont white cheddar macaroni & cheese  
Black angus slider bar with all the fixings  
French fries and onion rings  
Miniature kobe beef hot dogs



## Italian Pasta Station

Penna pasta with sundried tomatoes prosciutto, peas, light asiago cheese  
Bowtie pasta with shrimp and scallops, sweet corn, oyster mushrooms & basil  
Creamy risotto with parsley and parmesan  
Penne with seasonal vegetables and basil olive oil  
Penne vodka, pancetta, caramelized onions and green peas