



Your wedding celebration at The Counting House

Often referred to as Sussex County's "hidden gem", the elegant and historic interior of *The Counting House*, located in the historic Brick Hotel provides a classic and unique setting for all elements of your wedding ~ from your rehearsal dinner to the wedding ceremony and reception!

At *The Counting House*, our cuisine is a celebration of local farmers, fisherman, and other local businesses. We source over 75% of our product locally, because we believe in investing our money in the communities where we work and live. Our desire is to provide the finest food and service in an unparalleled setting! In addition to the wedding venues in *The Counting House* (the onsite restaurant), *The Brick Hotel* has 14 unique, boutique-style guest rooms – you and your guests can end your special day by retreating to your chosen rooms. Or perhaps before you call it a night, you may want to gather with your closest friends and family members in one of the Inn's several common areas, including the Rooftop Garden Terrace.

As you begin your planning process, this will give you a snapshot of what your wedding day can be like at *The Counting House*. Of course, we want you to come visit us, to see us in person, and to experience what we believe is the very best option in the area for those who are looking for a classically elegant wedding venue. We are not a large hall or a big open banquet room. Our Main Dining Room which accommodates 80-90 people is beautifully decorated and reflects the history of the building. Just off of the Main Dining Room is The Union room, which can hold your bar, buffet, or additional seating for 40-50 more people. One or all of our private dining rooms can contribute to making your day perfect.

We will be with you every step of the way, and you are guaranteed impeccable service from our first-rate team. All of us at *The Counting House* would welcome the opportunity to be a part of your special day – *your new beginning!* We do hope you will visit so that we can show you all that we have to offer. Please contact Kelly at events@thecountinghouse.net to set up your appointment or to get more information.

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Our Wedding Services

Your wedding day will be one of the most memorable days of your life. At *The Counting House*, we will do everything possible to make sure that it is all that you expect it to be and we will do as much as you want us to do to assist you. Our theory is that this is *your* day and your focus should be on *you*, not on the logistics of your wedding day. But we also realize that some brides want to be very involved from beginning to end. So, it is ultimately your choice – we will do as much or as little as you want us to do!

Below is a sampling of the services offered *and* included for all wedding ceremonies and/or receptions.

- ♥ **Complete wedding coordination:** Menu development, venue set-up, bridal party preparation and lineup, working with photographers, florists, entertainers, etc.
- ♥ **Set Up:** All setup of the venue, including linens (custom colors may require an additional charge), table layout, placement of centerpieces and table/room decorations
- ♥ **Guest Welcome:** Staff to meet, greet and direct guests
- ♥ **Bride & Groom Reception Attendant:** Staff member specifically assigned to the bride and groom
- ♥ **Breakdown:** Removal of all centerpieces, table favors, etc., for later pickup

Other Services

Wedding Officiant: *Brick Hotel owner Lynn Lester is licensed to perform marriage ceremonies. Compensation for officiating a wedding ceremony is \$100, payable directly to Lynn Lester.*

Lodging: Unique to most event venues, *The Brick Hotel* has 14 boutique-style guest rooms, providing a great opportunity for you to create even more memories for your family members and/or closest friends by extending their time together, not to mention eliminating the need to travel to and from your reception. When the wedding and/or reception are held at *The Counting House*, a special 10% guest room discount is extended to our brides & grooms. (Discounts may not be applicable on holidays or special event dates, and may not be combined with other offers.) For full-house bookings, we are happy to increase that discount to 15%, and provide all wedding guests with a 10% discount. Event lodging discounts must be arranged for in advance with your Wedding Coordinator.



YOUR WEDDING RECEPTION

MENUS ~ You will enjoy working directly with our event planner and chef to determine and/or modify the menu that will work best for you. We pride ourselves in being able to offer something for everyone, and are always willing to customize menus and accommodate dietary restrictions.

To ensure proper and prompt service, a pre-set menu is required for all groups dining in one of The Counting House's beautiful private dining rooms. Wedding guests must be asked to indicate their entrée choices when they RSVP.

You will find that only plated options are included in this packet, however we offer a full range of reception food options, from plated meals to buffets to heavy hors d'oeuvres. Your meal choice will contribute to the atmosphere of your reception. A plated meal that is served to guests adds formality and elegance, while a buffet where people are serving themselves offers a more casual feel. There is not a significant cost differential between a plated dinner, buffet or hors d'oeuvres reception, so for budgeting purposes, you can use the pricing on the plated options.

Our pricing is guaranteed for six (6) months from the date of contract signing. Beyond that, we do offer a guarantee that any increase will not exceed 15% of the quoted prices

In order to provide our patrons with the freshest products, the menus included are subject to change due to product availability and seasonal menu changes.

DEPOSIT & PAYMENT ~ The signed Event Contract, accompanied by the venue rental payment, confirms your wedding date and venue. When menu decisions are finalized, a 50% catering deposit will be required, with the balance due seven days prior to your wedding day.

GUARANTEE ~ Your contract will list the date that the final number of attendees must be submitted to The Counting House, along with your guests' menu choices. This will be the guaranteed number, and you will be responsible for this number, or the actual number of attendees, whichever is greater. In some cases, a minimum revenue requirement may apply to your wedding and/or reception. This revenue requirement must be met regardless of the guest count.

A LA CARTE WEDDING DINNER RECEPTIONS

We are happy to customize the perfect reception package for you! As a starter, here are the choices you'll need to make, details of which are included in this packet (and in the order of your decision-making):

1) Rooms: The venue(s) that will best meet the needs of your wedding.



2) Hors d'oeuvres selection: Traditionally, your guests will arrive at the reception before the bride and groom, while you are getting pictures taken, etc. It is appropriate to offer your guests something to eat during the cocktail hour before you join the reception. The Counting House offers several platters and passed and stationed hors d'oeuvres that will meet your guest's needs and your budget!



3) Dinner Package: Choose your Dinner Package, then the salad choice and 3 entrée selections to be offered to your guests



4) Bar Options: How much you want to spend on alcoholic beverages, if anything. There are many options, and you know your guests best. A general industry standard is \$10 per guest per hour, and we will customize your bar offerings within your budget. We also suggest you consider a champagne toast (non-alcoholic toasts also available)– it really is a great way to kick off your reception!



5) Other Items: Are there other things you want us to take care of for you? Cake cutting, plating and serving? Officiating the ceremony?

With all that being said, you'll find in this packet prices for all of the above. Once you decide what you think you'd like to have, we are happy to prepare an expense estimate which can then be modified, as necessary.



Wedding Venues

The appropriate venue will be totally dependent on the number of guests. Our options are listed below with the maximum occupancy noted (). We strongly recommend booking a weather backup with all outdoor venue bookings. We obviously cannot guarantee weather, and indoor accommodations can only be guaranteed with a multiple venue booking. Be it for weather or guest accommodation purposes, a 10% discount is offered with the booking of multiple venues.

RECEPTION VENUE RENTAL RATES	
Event Space	Wedding Rental (max 4 hours)
The Union (40)	\$250
The Garrett (10)	\$150
The Public Square (30)	\$250
The Main (85)	\$750
Rooftop Garden Terrace (85)	\$600
Circle Side Garden (100)	\$250

CEREMONY VENUE RENTAL RATES	
Event Space	Ceremony Only (1 hour)
Rooftop Garden Terrace	\$350
Circle Side Garden	\$250
Lobby (most guests standing)	\$150

Capacity () is based on sit-down functions; a larger number of guests may be accommodated for cocktail style with limited seating.



The Public Square



The Main



The Union



The Pergola on the Rooftop Garden Terrace



The Rooftop Garden Terrace



The Union



Hors D'oeuvres Samples

Seafood ~

Peel & Eat Shrimp *steamed with old bay, onions, celery, & pickling spice served w/ cocktail MKT\$*

Cocktail Shrimp *poached w/ spices and herbs, served with Old bay, lemons, & cocktail
Three sizes available Lg, Jumbo, Colossal MKT\$*

Fried Shrimp *breaded, your choice of three styles: Plain \$9 lb, Coconut \$13 lb, Bang Bang \$12*

Shrimp Ceviche *diced shrimp, avocado, onions, peppers, lime, cilantro, tortilla shell \$3*

Crab Balls *no filler, seasoned crab, rolled in panko bread crumbs MKT\$*

Cocktail Crab Claws *cap off, cleaned & steamed, served with choice of sauce MKT\$*

Bacon Wrapped Scallops *diver caught scallops, smoked bacon, tangy bbq sauce \$3.50*

Oyster Rockefeller *in the shell w/ spinach & herb butter, bacon, parmesan \$3.50*

Clams Casino *in the shell, butter w/ onions, peppers, bacon, & peppercorns \$2*

Counting House Oyster *in the shell, country ham, crabmeat, hollandaise \$4.50*

Smoked Fish *smoked fish dip, capers, pickled onion, dill, crostini \$2.50*

Gravlax *sliced salmon, capers, onion, cream cheese, dill, bagel chip \$3.00*

Tuna Tartar *diced spicy tuna, seaweed salad, fish roe, cucumber, wonton chip, soy drizzle \$3*

Lobster Rolls *mini lobster salad on brioche \$3.50*

Stuffed Mushrooms *stuffed with crab imperial, and baked off \$3.00*

Smoked Salmon Deviled Eggs *smoked salmon egg yolks, salmon roe \$2.50*

Deviled Crab Egg *fresh crab egg yolks, old bay, chives \$3.00*

Shrimp Spring Rolls *cabbage, radish, carrot, diced shrimp \$2.00*

Roasted Mussels *on the half shell, chimichurri butter \$1.25*

Meats ~

Chicken Wings *your choice of sauce \$1.75*

Burger Sliders *2 oz patties, soft roll, lettuce, tomato \$2.00 w/ cheese \$2.50 (turkey available)*

Ham Meatballs *ground ham & ground pork, seasonings, brown sugar glaze \$2.00*

Duck Lollipops *2 day process of seasoning, confit, and fry, choice of sauce \$3.00*

Steak Tartare *chopped steak, onions, pickled mustard seeds, olive oil, crostini \$3.00*

Cocktail Meatballs *ground chuck, you choice of sauce \$2.00*

Duck a L'Orange Bundles *shredded duck, Grand Marnier sauce, wrapped in phyllo dough,
topped w/ truffle honey \$3.75*

Beef Wellington *filet, mushrooms, pate, wrapped in puff pastry, balsamic reduction \$3.75*

Chicken or Duck Liver Pate *seasonal jam, pickled mustard seeds, crostini \$2.50*

Chicken or Beef Satay *skewered, marinated, your choice of sauce* \$2.00/2.75

Fried Chicken *brined chicken, breaded, & fried, crispy skin, choice of sauce* \$2.00

Mini Kim Chi Corn Dogs *mini dogs, cornmeal battered, fried, topped with kim chi* \$2.00

Lamb Lollipops *roasted lamb rack, cut into pops, chimichurri* \$5.00

Deviled Eggs *traditional, topped w/ bacon* \$2.00

Curry Chicken Salad *curry spiced chicken, apple, peanuts, celery, served in a endive leaf* \$2.00

Fruits & Vegetables ~

Hush Puppies *seasoned fried cornbread, served w/ remoulade sauce* \$1.75

Caprese Skewers *cherry tomato, mozzarella, basil, balsamic reduction* \$2.00

Spanakopita *spinach, feta, herbs, wrapped in phyllo dough* \$2.00

Samosa *potatoes, onions, carrots, peas, wrapped in dough, mint chutney* \$2.50

Stuffed Mushrooms *ricotta, mozzarella, parmesan, topped w/ basil pesto* \$2.00

Soup Shooters *seasonal options and garnish (speak w/ chef)*

Wedge Salad *iceberg lettuce, tomato, bacon, crouton, blue cheese, skewer* \$2.00

Devils on Horseback *dates stuffed w/ almonds & mascarpone, wrapped in bacon* \$2.50

Bruschetta *seasonal options available (speak w/ chef)*

Falafel *ground chickpeas & fava beans, topped with tahini yogurt* \$2.00

Display Trays ~

Fresh Fruit *A colorful arrangement of seasonal fruit, presented with a chocolate sauce, yogurt dip or both* \$90

Vegetable Crudite *A bountiful array of seasonal vegetables with a ranch dip* \$85

Assorted Cheeses *Selections vary, and may include sharp Cheddar, Swiss, Havarti, Gouda, and sharp Provolone, served with accompaniments* \$110

Charcuterie *Assorted cured meats such as prosciutto, speck, bresola, sausages, mustards and accompaniments* \$135

Assorted Dessert Display *Bite sized Brownies, Cookies, Petit Fours, Cupcakes, Cheesecakes* \$115



Plated Dinner Packages

All Dinner Packages include non-alcoholic beverages. Entrée preparations can be customized to meet the group's needs.

CHOOSE 1 STARTER AND 3 ENTRÉE CHOICES

PAIRED ENTRÉES ARE AVAILABLE FOR ALL PACKAGES FOR ADDITIONAL CHARGE

Starters:

Chef's Soup Selection

House Salad ~ With assorted dressings

Caesar Salad

DINNER PACKAGE 1: \$40

Entrée Choices ~ Chicken, Fish, Pasta, Flank or Skirt Steak

DINNER PACKAGE 2: \$55

Entrée Choices ~ Chicken, Fish, Pasta, Crab Cakes, Filet Mignon

Alcoholic Beverages

Your initial decision is whether or not to provide your guests with alcoholic beverages. Should you choose to do so, we will work with you to offer what is most appropriate for your guests and your budget, and the options are limitless.

- 1) **Open Bar:** We are more than happy to provide a totally open-ended bar, and we do suggest that a bar budget be established; our recommendation is \$10 per person, per hour. Our staff then tracks the sales and when the limit is close to being reached, you (or someone you have designated) make the decision to continue or discontinue open bar service. This totally eliminates any surprises at the end of the reception. It is possible to limit your open bar offerings, i.e., beer & wine only, beer, wine & rail liquors, etc.
- 2) **Cash Bar:** When you are not offering an open bar to your guests, please include on your invitations a cash bar notation. You don't want your guests to be surprised when they receive a bill for the alcoholic beverages they have enjoyed (and assumed you were paying for).
- 3) **Dry Reception:** We have no problem with dry receptions, defined as absolutely no alcoholic beverages are to be consumed during the reception/in the reception venue. This means that your guests would not be permitted to come to the Tavern to purchase drinks, as it is otherwise impossible for us to monitor beverages being taken into the client's desired dry reception area. If you really don't care if your guests purchase their own drinks and bring them in the reception area, then a cash bar will be required in the reception venue.

The fee for an Event Bartender is \$100. One (1) bartender is required for up to 60 people; larger parties may require at least two (2) bartenders.



ENHANCEMENTS TO YOUR WEDDING RECEPTION

Service	Cost Per Person 25% gratuity additional
Champagne Toast ~ Alcoholic or Non-Alcoholic	\$3
Cake Cutting, Plating & Serving	\$2
Officiant Services including customized wedding ceremony \$100 (Payable separately directly to officiant)	-
Custom table cloths and/or napkins	Priced accordingly
Additional Bartender (1 included)	\$100
Bridal Suite Extras – Mimosas, Sandwich Trays and more	Priced accordingly

SOMETIMES, MAKING ALL OF THESE DECISIONS CAN SEEM AN OVERWHELMING TASK, AND WE RECOGNIZE THAT. BUT HAVE NO FEAR, WE ARE WITH YOU EVERY STEP OF THE WAY! IF YOU WANT TO STREAMLINE THINGS A BIT, CONSIDER OUR ALL-INCLUSIVE PACKAGES WHICH WRAP EVERYTHING INTO ONE PRICE, AND ARE A GREAT VALUE. READ ON...



Consider The Counting House for your Bridal Shower or Rehearsal Dinner!
Packages start at \$17.



ALL-INCLUSIVE WEDDING PACKAGES

AVAILABLE FOR GROUPS OF 50 OR MORE

BOTH PACKAGES INCLUDE ALL OF THE FOLLOWING:

- ✓ 4-HOUR RECEPTION VENUE RENTAL
- ✓ CEREMONY VENUE INN LOBBY (OUTDOOR VENUES AVAILABLE FOR AN ADDITIONAL CHARGE)
- ✓ WEDDING COORDINATOR
- ✓ SET-UP AND BREAKDOWN
- ✓ HORS D'OEUVRES RECEPTION UP TO ONE HOUR
- ✓ 4-HOUR OPEN BAR RAIL LIQUORS, DOMESTIC BEERS AND HOUSE WINES
- ✓ 2-COURSE DINNERS INCLUDING 1 STARTER CHOICE AND 3 ENTRÉE CHOICES OR 2 ENTRÉE BUFFET
- ✓ UNLIMITED NON-ALCOHOLIC BEVERAGES
- ✓ CHAMPAGNE TOAST
- ✓ CAKE CUTTING, PLATING AND SERVING
- ✓ BARTENDER FEES
- ✓ ALL GRATUITIES (AS REFLECTED IN THE PACKAGE PRICING)

MINIMUM GUARANTEE FOR ALL-INCLUSIVE PACKAGES IS 50 (EXCLUDING CHILDREN)

ALL-INCLUSIVE WEDDING DINNER PACKAGES

GOLD MENU

ALL INCLUSIVE PRICE PER PERSON \$95 ~ WITH 25% GRATUITY ~ \$119 PER PERSON

HORS D'OEUVRES SELECTION (Choose 3) *Examples include:*

Seasonal Vegetable Crudit  or Fruit Display with or without Assorted Cheeses ◆ Bruschetta ◆ Mini Crab Balls or Shrimp & Andouille Skewers ◆ Chicken Bites with Dipping Sauce ◆ Beef Short Rib Crostini

STARTER SELECTIONS (Choose 1):

Caesar Salad ◆ House Salad with Fresh Garden Vegetables

ENTREE SELECTION SAMPLES (Choose 3; all come with 1 starch and 1 seasonal vegetable):

Fish ◆ Chicken Dish ◆ 6 oz. Petite Filet ◆ Maryland Crab Cakes ◆ Pasta Dish available upon request

POTENTIAL EXTRAS: OFFICIANT SERVICES, EXTENDED RECEPTION, OUTDOOR CEREMONY VENUE

SILVER MENU

ALL INCLUSIVE PRICE PER PERSON \$75 ~ WITH 25% GRATUITY ~ \$100 PER PERSON

HORS D'OEUVRE SELECTIONS (Choose 3): Examples include:

Seasonal Vegetable Crudité or Fruit Display ♦ *Bruschetta* ♦ *Cocktail Meatballs* ♦ *Chicken Bites with Dipping Sauce*

STARTER SELECTIONS (Choose 1):

Seasonal Spinach Salad ♦ *House Salad with Fresh Garden Vegetables*

ENTREE SELECTIONS (all come with 1 starch and 1 seasonal vegetable)

Fish ♦ *Chicken Dish* ♦ *Beef Short Ribs* ♦ *Pasta Dish available upon request*

POTENTIAL EXTRAS: OFFICIANT SERVICES, EXTENDED RECEPTION, OUTDOOR CEREMONY VENUE



Luncheon Receptions

Luncheon Receptions are available beginning at 11:30 am with the venue vacated by 3:30 pm. Some flexibility may exist when the reception is held in a venue other than the Main Dining room. Luncheon Packages include Entrée Selections and unlimited non-alcoholic beverages. Guest pre-orders are required for all wedding luncheons.

Entrée Selections - \$20 per person (\$25 including gratuity)

Baby Kale Caesar

Grilled red onion, cured olives, hard boiled egg, duck fat croutons, piave cheese

Chicken & Oysters

Crispy fried oysters, curry chicken salad, pickled gold beet tartar

Roasted Turkey Salad Sandwich

Dried cranberries, candied pecans, herbs, mustard seed mayo, lettuce, tomato, torpedo roll (ASSIGN SIDE)

Pulled Pork

Sweet tea brined, bbq sauce, fried pickles, Kaiser (ASSIGN SIDE)

Chicken & Dumplings

Slippery dumplings, confit chicken, vegetables, herbs, chicken stock, topped w/ crispy chicken skin

House Burger

4oz patty, smoked onion jam, pickles, Circle sauce, arugula, aged cheddar, kaiser

Chef's Dessert Selection

Includes Non-alcoholic beverages

Standard Buffet Luncheon ~ \$28 (\$35 including gratuity)

Assorted Cold Sandwiches, Pasta Salad, Greens Salad, Fresh Seasonal Fruit

Buffets are available for groups of 20 or more.

Thank you for taking the time to review and get an idea of all that The Counting House has to offer for your wedding celebration. We can truly be your one-stop shop for one of the most memorable days of your life, and would welcome the opportunity to make your wedding day a magical one!

