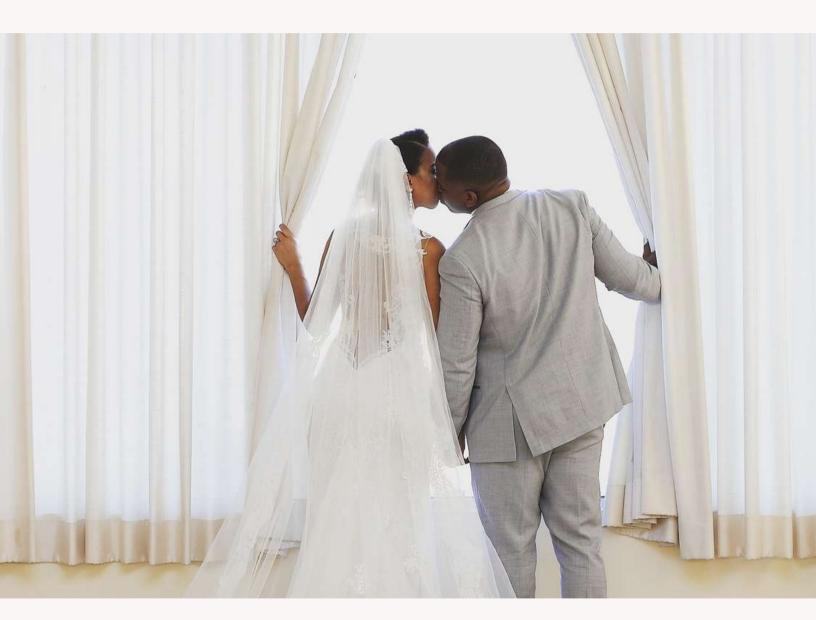


WEDDING PACKAGES

2024



W W W . T H E E L A N . C O M

INFO@THEELAN.COM • 973.777.0503

DAYTIME & WEEKDAY PACKAGE

\$69.95

Any Monday-Thursday, Friday-Sunday (12pm-5pm Only)

INCLUDES

- 5 Hour Event
- Valet Parking
- Direction Cards
- Bridal Suite
- House Linens and Napkins
- LED UpLighting

BAR SERVICE

- Passed Champagne Upon Guest Arrival
- Wine & Beer Bar

COCKTAIL HOUR

- Chef Choice of 6 Passed Hors D'Oeuvres
- Market Basket Display
- Choice of 3 Hot Stations
- Carving Station with Choice of 1 Meat

SEATED DINNER

- Pre-Set Salad Course
- Pasta Course
- Duet Entree
- Custom Designed Wedding Cake from Palermo's Bakery

UPGRADES

- Bridal Attendant \$250
- DJ & MC \$1,200
- Photographer \$1.150
- Photo Booth \$850
- Videographer \$2,450
- Ceremony Fee \$750
- Dynamic Dance Lighting \$695-\$995
- Custom Monogram & Photo Montage \$450
- Dancing in the Clouds & Spark Fountains (2) \$950

ALL IN THE FAMILY PACKAGE \$74.95 | \$84.95

PER PERSON

Friday/Sunday

Saturday

INCLUDES

- 5 Hour Event
- Valet Parking
- Direction Cards
- Bridal Suite
- House Linens and Napkins
- LED UpLighting

BAR SERVICE

- Champagne Toast
- Premium Open Bar

SEATED DINNER

- Family Style Appetizers (2 Hot & 2 Cold)
- Salad Course
- Pasta Course
- Duet Entree
- Custom Designed Wedding Cake from Palermo's Bakery
- Family Style Assorted Pastries

UPGRADES

- Bridal Attendant \$250
- DJ & MC \$1,200
- Photographer \$1.150
- Photo Booth \$850
- Videographer \$2,450
- Ceremony Fee \$750
- Dynamic Dance Lighting \$695-\$995
- Custom Monogram & Photo Montage \$450
- Dancing in the Clouds & Spark Fountains (2) \$950

ELITE WEDDING Package

PER PERSON

Friday/Sunday Saturday

\$84.95 | \$94.95

INCLUDES

- 5 Hour Event
- Valet Parking
- Direction Cards
- Bridal Suite
- House Linens and Napkins
- LED UpLighting

BAR SERVICE

- Passed Champagne Upon Guest Arrival
- Premium Open Bar

COCKTAIL HOUR

- Chef Choice of 8 Passed Hors D'Oeuvres
- Our Elaborate Cold Appetizer Display
- Choice of 3 Hot Stations
- Carving Station with Choice of 1 Meat

SEATED DINNER

- Pre-Set Salad Course
- Pasta Course
- Guest Choice of 2 Entrée's
- Custom Designed Wedding Cake from Palermo's Bakery

UPGRADES

- Bridal Attendant \$250
- DJ & MC \$1,200
- Photographer \$1.150
- Photo Booth \$850
- Videographer \$2,450
- Ceremony Fee \$750
- Dynamic Dance Lighting \$695-\$995
- Custom Monogram & Photo Montage \$450
- Dancing in the Clouds & Spark Fountains (2) \$950 Additional Service Charges and Taxes will apply.

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COMPLETE WEDDING PACKAGE

PER PERSON

\$94.95 | \$104.95 Friday/Sunday

Saturday

INCLUDES

- 5 Hour Event
- Valet Parking
- Direction Cards
- Bridal Suite with a Bridal Attendant
- House Linens and Napkins
- LED UpLighting

BAR SERVICE

- Passed Champagne Upon Guest Arrival
- Premium Open Bar

COCKTAIL HOUR

- Chef Choice of 8 Passed Hors D'Oeuvres
- Our Elaborate Cold Appetizer Display
- Choice of 4 Hot Stations
- Carving Station with Choice of I Meat

SEATED DINNER

- Pre-Set Salad Course
- Pasta Course
- Guest Choice of 3 Entrée's
- Custom Designed Wedding Cake from Palermo's Bakery
- Family Style Assorted Pastries

UPGRADES

- D] & MC \$1,200
- Photographer \$1.150
- Photo Booth \$850
- Videographer \$2,450
- Ceremony Fee \$750
- Dynamic Dance Lighting \$695-\$995
- Custom Monogram & Photo Montage \$450
- Dancing in the Clouds & Spark Fountains (2) \$950

EXCLUSIVE WEDDING PACKAGE \$108.95 | \$118.95

PER PERSON

Friday/Sunday

Saturday

INCLUDES

- 5 Hour Event
- Valet Parking
- Direction Cards
- Bridal Suite with a Bridal Attendant
- House Linens and Napkins
- LED UpLighting & Dynamic Dance Lighting

BAR SERVICE

- Passed Champagne Upon Guest Arrival
- Premium Open Bar

COCKTAIL HOUR

- Chef Choice of 8 Passed Hors D'Oeuvres
- Our Elaborate Cold Appetizer Display
- Choice of 5 Hot Stations
- Carving Station with Choice of 2 Meat
- Choice of our Sushi & Dim Sum Station or Chilled Display

SEATED DINNER

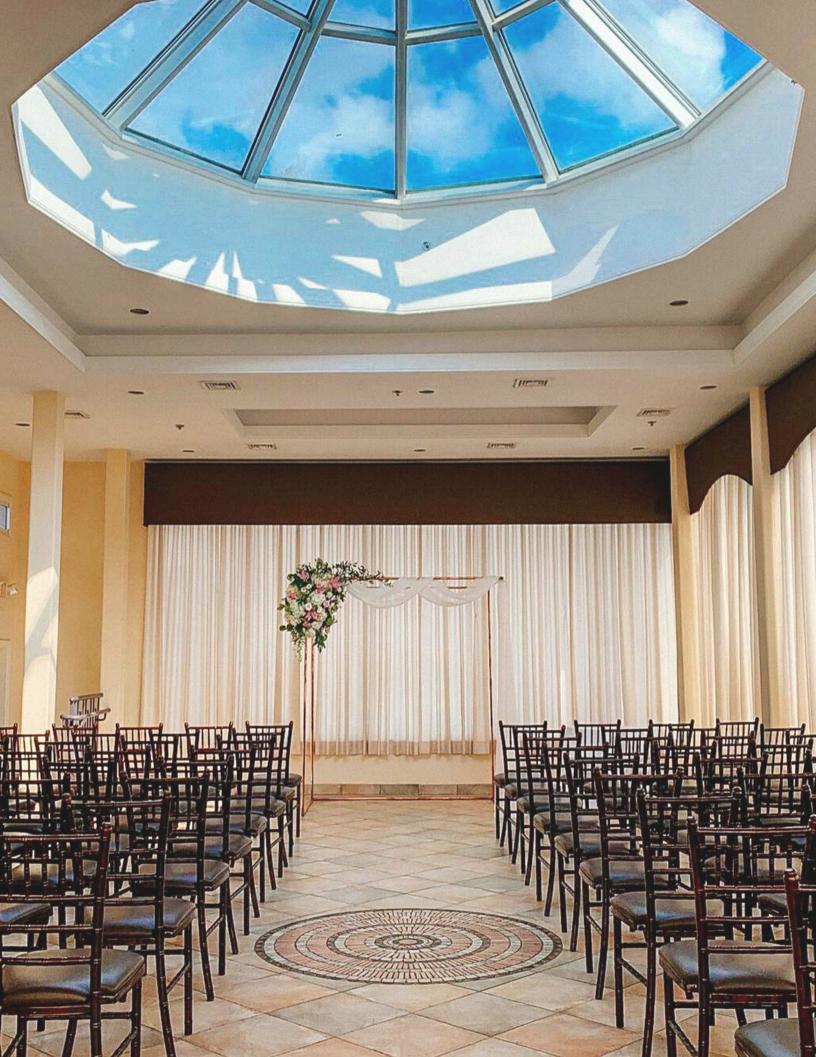
- Pre-Set Salad Course
- Pasta Course
- Guest Choice of 3 Entrée's
- Custom Designed Wedding Cake from Palermo's Bakery
- Over-The-Top Dessert Display

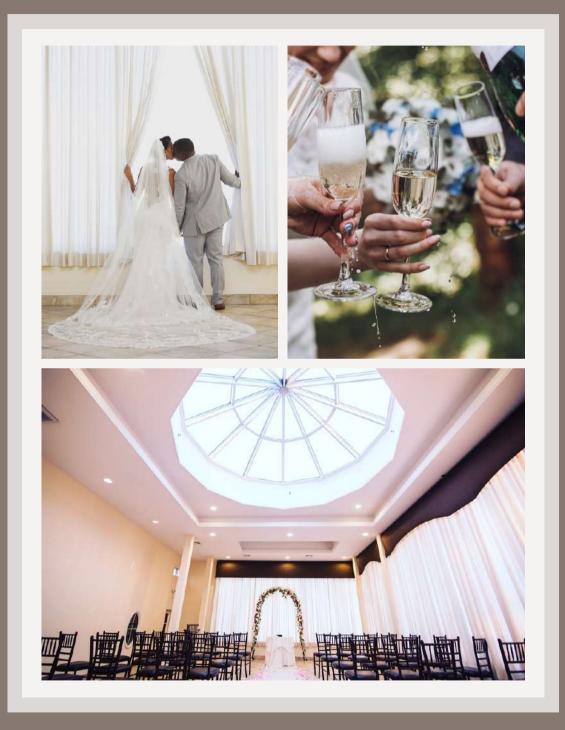
UPGRADES

- DJ & MC \$1,200
- Photographer \$1.150
- Photo Booth \$850
- Videographer \$2,450
- Ceremony Fee \$750
- Dynamic Dance Lighting \$695-\$995
- Custom Monogram & Photo Montage \$450
- Dancing in the Clouds & Spark Fountains (2) \$950

AT THE ELAN, OUR AWARD-WINNING WEDDING VENUE WILL MAKE YOUR WEDDING DAY THE EVENT OF A LIFETIME, WHERE SUPERIOR STYLE, CULINARY EXPERTISE, AND EXPERIENCED MANAGEMENT, COME TOGETHER TO FULFILL YOUR VISION OF THE PERFECT WEDDING DAY.

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COCKTAIL RECEPTION

SELECTION OF CHEF'S PASSED HORS D'OEUVRES

VEGETARIAN

Cheddar Mac N' Cheese Bites Tomato & Basil Bruschetta with a Balsamic Drizzle Wild Mushroom Risotto Cakes Stuffed Mushrooms Sweet Cherry Tomato & Fresh Mozzarella Skewers Deviled Eggs Roasted Red Pepper & Ricotta Crostini

POULTRY

Pulled Duck Crostini with a Walnut & Cranberry Glaze Buffalo Chicken Meatball with Blue Cheese Dipping Sauce & Celery Skewer

Chicken Samosa with Raita Dipping Sauce Chicken Satay Skewer with a Teriyaki Glaze Mini Chicken N' Waffle with Wildflower Honey

MEAT

Mini BLT with a Tarragon Mayonnaise Short Rib Toast Point with Garlic Aioli & Caramelized Onions Filet Mignon Crostini "Philly Cheese Steak" Egg Roll Pigs-in-a-Blanket with Spicy Mustard Cilantro Beef Empanadas with Chimichuri Dipping Sauce

SEAFOOD

Crab Cakes with a Roasted Pepper & Corn, Chive, Creme Fraiche Salmon Spring Rolls with a Spicy Mayo Dipping Sauce Smoked Salmon Crostini with a Chive Creme Fraiche Shrimp Cocktail Coconut Shrimp with a Thai Chili Dipping Sauce Bacon Wrapped Scallops

COLD DISPLAY

FRESH CRUDITES DISPLAY

An Assortment of Freshly Cut Vegetables Including: Blanched and Raw Cauliflower, Broccoli, Cherry Tomato, Cucumber, Celery, Carrot, & Radish - Accompanied by Crostinis and an Herb Dipping Sauce.

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Soft Dill Havarti, Smoked Gouda, Sharp Wisconsin Cheddar, Spicy Pepperchini, Aged Provolone, a Variety of Goat Cheeses: Garnished with Dried Fruit, Spiced Nuts and Vine-Ripened Table Grapes - Served with an Assortment of Crackers and Crostinis

FRESH FRUIT DISPLAY

Seasonal Fruit Sliced Fresh and Beautifully Displayed: Honeydew, Pineapple, Cantaloupe, Strawberry, Watermelon, & Purple Grapes.

MEDITERRANEAN STATION

Hummus with Warm Pita Bread Assorted Kalamata & Castelvetrano Green Olives House Made, Slow Roasted Babaghanoush *- Served with Grilled Bread* Seafood Salad: Shrimp, Scallops, & Octopus in a Lemon Oregano Dressing Orzo Salad with Dried Cranberries, Walnuts, & Mint

MIXED ANTI PASTO

Fresh Bocconcini Salad: Small Balls of Mozzarella Mixed with Fresh Garlic, Herbs, Peppadews, & Sun-Dried Tomatoes Warm Sliced Italian Bread with Extra Virgin Olive Oil Dipping Prosciutto, Salami, & Mortadella Grilled Vegetables with a Balsamic Drizzle Tortellini Salad with Tomatoes, Onions, Artichokes, and Olives in a Zesty Vinaigrette

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COCKTAIL RECEPTION

HOT STATIONS

TIER I

Sausage and Peppers Croquettas de Pollo Pork Pernil with Sweet Plantains General TSO's Chicken Caribbean Jerk Chicken & Fried Plantains Stuffed Mushrooms Dimsum (Vegetable & Chicken Dumplings) Mediterranean Chicken Kabobs Stuffed Rigatoni in a Tomato Basil Sauce Cavatelli Bolognese Farfalle with Prosciutto, Peas, & Roasted Zucchini with Garlic Oil Wild Mushroom Ravioli with Creamy Corn Sauce Penne a la Vodka Eggplant Rollatini Pulled Pork or Brisket Sliders with Homemade Slaw

TIER 2

Ropa Vieja Duck & Mushroom Crepe Assorted Sushi & Sashimi Potato Gnocchi in a Truffle Cream Sauce with Bacon and Brussels Sprouts Farfalle with Shrimp, Hot Vinegar Peppers, Basil and a Lemon Cream Sauce Lobster Ravioli in a Brandy Cream Clam's Orgenato or Casino Fried Calamari Bang Bang Shrimp Beef Bourguignon Seafood Paella New Zealand Mussels Marinara Shrimp & Scallop Scampi Served with Rice Orange Beef Coconut Shrimp

THE CARVING STATION

Herb Roasted Turkey, Classic Gravy Sweet Chili Rubbed Pork Loin with a Citrus Salsa NY Strip with Chimichurri Sauce Roasted Leg of Lamb with a Mint Pesto Salmon Filet with a Lemon Dill Sauce Wood Grilled Tri-Tip with Chef Chris' BBQ Sauce

Whole Roasted Pig (Lechon) - (Ask Your Sales Manager) Served with Assorted Rolls, Steak Fries, & Mixed Salad

CHILLED DISPLAY

Jumbo Poach Shrimp Selection of Oysters Little Neck Clams Also Add According to Market Price: Lobster, King Crab Legs and Crab Claws Served with Cocktail Sauce, Lemon, Remoulade and Mignonette (Ask Your Sales Manager)

SUSHI & DIMSUM STATION

Vegetable & Shrimp Dumplings with Ponzu Sauce Edamame with Sea Salt Spicy Tuna, California Rolls, Salmon Cucumber Rolls, *and Many More...*

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SEATED DINNER MENU

PRE SET SALAD (SELECT ONE)

Caesar Salad

HEARTS OF ROMAINE, SUN-DRIED TOMATOES WITH A PARMESAN & GARLIC CROSTINI

House Salad

CUCUMBERS, SHREDDED CARROTS, CHERRY TOMATOES & RED ONIONS IN A BALSAMIC VINAIGRETTE

Kale Salad

TOASTED PECANS, CRANBERRIES, AND PARMESAN, IN A LEMON VINAIGRETTE.

Arugula Salad

PARMESAN CHEESE, ROASTED TOMATOES, IN A BALSAMIC VINAIGRETTE

PASTA COURSE (SELECT ONE)

Rigatoni

WITHA HOUSE-MADE MARINARA SAUCE

Penne

WITH SUND RIED TOMATOES, SPINACH & ROASTED PEPPERS IN A WHITE WINE SAUCE

Cheese Tortellini

Fussilli with a pesto cream sauce & sun-dried tomatoes

Penne alla Vodka

WITHA TOMATO CREAM SAUCE

ENTREES

ALL PAIRED WITH CHEF'S CHOICE OF STARCH AND VEGETABLE.

BEEF/PORK

NY Strip with an Au Poivre Sauce Pork Chop with Apple Chutney & Natural Jus Braised Short Rib of Beef (Boneless) *in a Balsamic Jus* Pan Seared Filet Mignon with a Red Wine Sauce *Additional \$6.00/Person*

CHICKEN

Chicken Francese with a Lemon, Butter, & White Wine Sauce Chicken Marsala with a Mushroom Marsala Sauce Almond and Rosemary Crusted Chicken Breast with a Fine Herb Jus Chicken Bruschetta - Chicken Breast Topped with Tomato, Olives and Basil Stuffed Chicken Breast: Artichokes, Red Pepper, & Fontina Cheese Served with a Red Pepper Sauce

FISH

Miso Glazed Salmon with Crispy Rice Noodles Pan Seared Atlantic Salmon with Champagne Dill Sauce Atlantic Cod with a Mango Salsa Bronzini- Shrimp, Lemon & Cream Sauce

DESSERT

THE WEDDING CAKE

Sliced After Bride and Groom Presentation & Served

DESSERT BUFFET

Assorted Cookies Variety of Mini Cakes, Italian Pastries, Petit Fours & Tiramisu Fresh Fruit Salad Italian Gelato Bar (*Assorted Gelato & Sorbetto Flavors*)

ACTION STATIONS:

Go Bananas!

EXCITING CHEF PREPARED FLAMBÉ DISPLAY AND STATION WITH BANANAS AND VANILLA ICE CREAM

"Get Ya Cannoli's Here"

Our Roaming Cannoli Cart AN ATTENDANT WILL ROAM AROUND THE ROOM PIPING FRESH CANNOLI WITH A CHOICE OF TOPPINGS AND SAUCES ALONG WITH SHOTS OF SAMBUCA

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ALL IN THE FAMILY MENU

HOT APPETIZERS

Spanakopita RICH SPINACH AND CHEESE FILLING IN A FLAKY PHYLLO CRUST

Seafood Paella SAFFRON RICE MIXED WITH AN ARRAY OF FRESH SEAFOOD

Sausage and Peppers

Chef Patsy's Homemade Meatballs

Mediterranean Style Chicken Kabobs

Eggplant Rollatini

Bang Bang Shrimp

CRISPY SHRIMP TOSSED IN OUR CHEFS SPECIAL SAUCE

COLD APPETIZERS

Cured Meat & Cheese Plate SLICED PROSCIUTTO DI PARMA, CAPPICOLA, HARD SALAMI, HAVARTI, SMOKED GOUDA

Seafood Salad Shrimp, scallops, & octopus in a lemon oregano dressing

Lemon Chicken Orzo Salad

Caprese Salad

FRESH MOZZARELLA, VINE RIPENED TOMATOES, FRESH BASIL OLIVE OIL AND AGED BALSAMIC VINEGAR

Shrimp Cocktail JUMBO SHRIMP SERVED CHILLDED WITH A CLASSIC COCKTAIL SAUCE (3 PIECES PER PERSON)

PRE SET SALAD (SELECT ONE)

Caesar Salad

HEARTS OF ROMAINE, SUN-DRIED TOMATOES WITH A PARMESAN & GARLIC CROSTINI

House Salad CUCUMBERS, SHREDDED CARROTS, CHERRY TOMATOES & RED ONIONS IN A BALSAMIC VINAIGRETTE

Kale Salad Toasted pecans, cranberries, and parmesan, in a lemon vinaigrette.

Arugula Salad

PARMESAN CHEESE, ROASTED TOMATOES, IN A BALSAMIC VINAIGRETTE

PASTA COURSE (SELECT ONE)

Rigatoni with a house-made marinara sauce

 $Penne \\ \text{with sun-dried tomatoes, spinach & roasted peppers in a white wine sauce}$

Cheese Tortellini with a rich creamy alfredo sauce

Fussilli with a pesto cream sauce & sun-dried tomatoes

> Penne ala Vodka with a tomato cream sauce

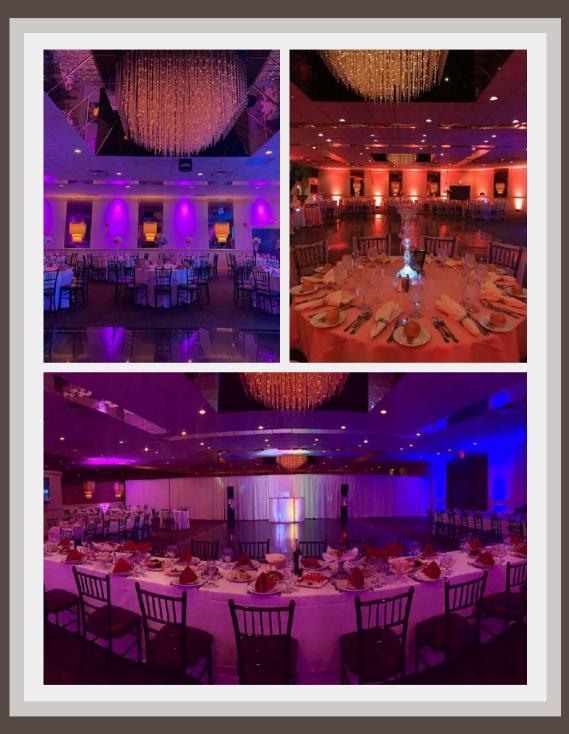
DUET ENTREES

THESE COMBINATIONS ARE RECOMMENDED BY OUR CHEF AND ARE BEST SUITED TOGETHER FOR FLAVOR AND APPEARANCE. *VEGETARIAN OPTION WILL BE PROVIDED

> Braised Short Rib & Chicken Marsala Center Cut Sirloin & Chicken Marsala NY Strip & Chicken Marsala Braised Short Rib & Almond and Rosemary Crusted Chicken Breast Center Cut Sirloin & Almond and Rosemary Crusted Chicken Breast NY Strip & Almond and Rosemary Crusted Chicken Breast Braised Short Rib & Miso Glazed Salmon Center Cut Sirloin & Miso Glazed Salmon NY Strip & Miso Glazed Salmon Braised Short Rib & Atlantic Cod with a Mango Salsa Center Cut Sirloin & Atlantic Cod with a Mango Salsa NY Strip & Atlantic Cod with a Mango Salsa NY Strip & Atlantic Cod with a Mango Salsa Chicken Francese & Bronzini in a Lemon Cream Sauce Chicken Francese & Pan Seared Atlantic Salmon

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PLAN YOUR DREAM WEDDING WITH THE ELAN.

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