



Renaissance

2024 Renaissance Wedding Cocktail Package \$82.00 per person

Your package will include:

- Exclusive use of our venue for five hours
- Event Specialist
- Maître d' to oversee your affair
- Bridal Attendant
- Professional Bartenders
- Attended coat room (seasonal)
- Separate room or Patio for Cocktail Hour
- Complimentary music for Cocktail Hour
- Use of private Bridal Suite
- Skirted Bridal Dais or Sweetheart Table
- Choice of linen color for tables and napkins
- Custom wedding cake from Chocolate Carousel
- Silver Chafers for food service
- Votive candles, Lanterns and Candle decorations for stations
- Passed Champagne and tableside toast
- Unlimited soft drinks, juice, and bar mixers
- Alcohol ordering and delivery arrangements
- Free private parking lots
- Table numbers
- Place cards

Ceremony arrangements on site \$600.00

- Patio or Ballroom space with theater style seating up to one half hour before Cocktail Hour
- Maitre d' to coordinate guests and bridal party
- White folding chairs

Cocktail Hour

One Hour of unlimited Butler Style passed Hors d'oeuvres
Select twelve Hors d'oeuvres from our full list of 90 options

International Cheese Display

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar
Pepper Jack and Wisconsin Munster Cheese garnished with
Fresh Red Grapes, Melon, Strawberries, Flatbreads and Crackers

Fresh Vegetable Crudité

Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,
Yellow Squash, Sweet Grape Tomato, served with
Spinach Dip, Blue Cheese and Roasted Pepper Ranch

Tapas

Roasted Garlic Hummus
Olive Tapenade
Dalmatia Fig Preserves
Tomato Bruschetta
Pita Triangles and Sliced Italian Baguette

Cocktail Hour Stations

(select one or customize from our full list of station options)

Philadelphia Cheesesteak Station

Sliced beef sautéed with caramelized onion and banana peppers served on hoagie rolls with melted American and Cheddar cheese prepared on our table top griddle.

Boardwalk Style Sausage, Peppers and Onion Station

Sweet Italian Sausage Hot off the Griddle
Garnished with Julienne Green and Red Peppers, Onions, Marinara Sauce and Banana Peppers
Served on a Miniature Hoagie Roll

Grilled Cheese & Tomato Soup

Hot Grilled Cheese off the griddle
Grilled Swiss and Spinach
Grilled Cheddar and Bacon
Grilled Provolone and Fresh Tomato
Traditional American Cheese
Served with a shot of Tomato Soup

Slider Station

Petite Hamburger or Pulled Pork
Served on a Potato Roll Hot off the Griddle
With your choice of American Cheese, Shredded Lettuce,
Ketchup, Mustard and Mayonnaise

Gourmet Mac and Cheese

Guests will love this home cooked station

Gourmet Macaroni and Cheese options (select two)

White Cheddar Truffle, Baked Gruyere and Cheddar, Traditional, Alfredo

Served with guest's choice of accompaniments including

Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach,

Jalapenos, Crunchy Tortilla Strips, Tabasco, Broccoli and Green Onions

Served with artisan bread

Fresh Maine Lobster (add \$5.00 per guest)

French Fry Station

(select two)

Traditional French Fries, Waffle Fries or Sweet Potato Fries

Served with Parmesan Cheese, Melted Cheddar Cheese, Malt Vinegar, Wasabi Mayonnaise,

Tabasco Sauce, BBQ Sauce, Homemade Gravy, Ketchup and Ranch Dressing

Plated Salad

Warm Dinner Rolls with Butter

(select one)

Traditional Caesar Salad

Romaine Lettuce tossed with Falco's homemade Caesar Dressing

Garnished with Pecorino Romano and Garlic Herb Croutons

Mixed Mesclun Greens

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and

Herb Croutons served with a homemade Balsamic Vinaigrette

Dinner Stations

(select three or customize from our full list of options)

Executive Chef's Table

(select three)

Eggplant and Mozzarella Pinwheels with Marinara Sauce

Oriental Fresh Vegetable Stir Fry

Penne Pasta with Vodka Sauce

Cavatelli and Broccoli with Garlic and Oil

Rigatoni with Shrimp, Prosciutto, Mushrooms and Peas served in a Sherry Cream

Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil

Boneless Chicken Murphy

Sweet Italian Sausage with Green and Red Peppers

General Joey's Chicken over Fried Rice

Braised Veal Tips with Wild Mushrooms and Marsala Wine

Sautéed Boneless Chicken Scampi

Mashed Potato Bar

White and Sweet Mashed Potatoes served in Cosmo glasses
Guests will prepare to taste with Grated Cheese, Mushroom Sauce,
Crumbled Bacon, Green Onions, Sour Cream, Butter
Brown Sugar, Miniature Marshmallows and Cinnamon

Fajita Station

Sizzling Beef and Chicken served with Sautéed Onions, Peppers,
Salsa, Sour Cream, Fresh Guacamole and Warm Flour Tortillas

Asian Station

Beef and Broccoli
General Joey's Chicken
Fresh Vegetable Lo Mein
Fried Rice
Served in a Chinese Takeout Box with Chop Stix

Carving Station:

(select two)
Chef attended and served with appropriate condiments
Roasted Loin of Pork
Honey Glazed Spiral Ham
Roasted Turkey Breast
Braised Corned Beef
Roasted New York Sirloin
Freshly Baked Rye and Pumpernickel Bread, Miniature Hard Rolls

Dessert

Custom Tiered Wedding Cake from Chocolate Carousel
Fresh Brewed Coffee and Tea

Passed Desserts

Zeppole Fries with Powdered Sugar
Miniature Cannoli

Farewell Station

For your guests to enjoy on the ride home
Your choice of homemade Chocolate Chip Cookies or Hot Pretzels with Mustard (select one)
Fresh brewed Regular and Decaffeinated Coffee
Bottled Water

Beverage Service

Soft Drinks, Ice, Fruit and Bar Mixers
Liquor Liability Insurance & Certified Bartender included
We will be happy to take care of all your alcohol arrangements through our preferred vendor

It is our pleasure to cater to Vegetarian, Vegan, Gluten Free and other dietary restrictions upon request

95 Adult guest minimum or \$7790.00 for peak Saturday nights

85 Adult guest minimum for Friday and Sunday nights

Price excludes 20% service charge and sales tax

Children under 10 and Vendor meals \$45.00 each

Maitre d', Bridal Attendant and Bartender gratuity is not included

For more information or to arrange a consultation and site visit

Please contact us at 732-660-9000 or falcoscatering@verizon.net

www.falcoscatering.com