



from Our beginning

Originally founded in Brooklyn, New York in 1955, Jacques Caterers has grown to become the complete caterer for all your needs. Jacques is one of the original pioneers responsible for bringing fresh quality foods into your home, thus coining the term "off-premise catering". Whether it's for a traditional family gathering or an elaborate seven-course sit-down dinner with china, wait-staff, and the utmost in style and elegance, Jacques has evolved to bring you the BEST!!

After growing up enjoying the smell of fresh home cooking, and with years of experience from our original Brooklyn office, I decided to bring Jacques to the Garden State. Since our first office opened in 1981, Jacques Caterers of New Jersey has been providing our excellent cuisine to your home, office or at any location you choose.

In 2000 we expanded our operation to include our beautiful new Reception Center in Middletown. This full service on-premise Banquet facility for Weddings, Bar-Mitzvahs or any occasions will follow the same traditions, service and quality you have come to expect from our company. This new facility has undergone a multi-million dollar renovation project, boosting cascading fountains, imported Italian chandeliers, expansive Lobby with granite floor. This newly renovated reception center will take your breath away. We can accommodate your every need, from intimate dinners of 40 people up to Gala Receptions of 450. You're invited to call us any time to schedule a tour.

Jacques Caterers also serves the Tri-State area with Off-Premise facilities in Brooklyn NY, Staten Island NY, and Hazlet. Jacques Caterers will endeavor to provide our customers with the highest level of quality and service to which you have grown accustomed. My sons now continue the tradition of providing the same authentic Italian cuisine and remarkable service you remember as a child. So when planning your next occasion, let Jacques Caterers do it all.

Kathleen D'Angelo-Mamola
Owner/Operator





To yours

As you plan the celebration to begin your new life, Jacques will be with you every step of the way. Our wedding professionals have the experience and knowledge you will need to help guide you in planning your most perfect day.

Looking to have your wedding on a Horse Farm surrounded by stately Elm trees, or under a tent along the Jersey Shore? Look no further than Jacques Exclusive Caterers. For 3 generations we have been catering weddings throughout New York, New Jersey and the surrounding areas. Our Catering Consultants have the experience you need to help guide you through the entire wedding process. Perhaps you are looking to have your ceremony on a white sand beach, or your reception in a historic mansion overlooking New York City, we can help you find the perfect venue. Need rental equipment? Jacques has everything you could possibly need to transform any location into the setting you desire. Select a menu designed around your specific tastes. Linens, Tents, Valet parking, Champagne, everything you need to execute a flawless reception that your guests will remember for years to come.







All Weddings Include

MAITRE D'

WAIT STAFF

TIERED WEDDING CAKE

CHOICE OF LINENS

SKIRTED TABLES

PLACE CARDS

DIRECTION CARDS



Classic Reception

4 HOUR AFFAIR

PRESTIGE PLATES & FORMAL FLATWARE

COCKTAIL HOUR

Cold Station

SALAD

CHAFING DISH SELECTIONS

TIERED WEDDING CAKE

COCKTAIL HOUR

Cold Station

On the lighter side, select 2 cold displays. For the health conscious, try marinated grilled vegetables or a hand carved display of fresh fruit.

SALAD

International Salad

A Combination of Romaine and Mesclun Mix Tossed with Balsamic Vinaigrette

- or -

Caesar Salad

Hearts of Romaine, Tossed in our home-made Caesar dressing. Topped with seasoned croutons and shaved Romano cheese

CHAFING DISH SELECTION

Select seven of our mouth watering entrees.

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes

**No substitutions or changes allowed with this package.*



Continental Buffet Reception

5 HOUR AFFAIR

PREMIUM CHINA & SILVERWARE

COCKTAIL HOUR
Passed Hors D'Oeuvres
Cold Station

SALAD

CHAFFING DISH SELECTIONS

CARVING STATION

TIERED WEDDING CAKE

COCKTAIL HOUR

Assorted Passed Hors D'Oeuvres

Feast on our selection of Hot Hors D'Oeuvres. Unlimited, and Passed Butler Style for a full hour

Cold Station

On the lighter side, select 2 cold displays. For the health conscious, try marinated grilled vegetables or a hand carved display of fresh fruit.

SALAD

International Salad

A Combination of Romaine and Mesclun Mix Tossed with Balsamic Vinaigrette

- or -

Caesar Salad

Hearts of Romaine, Tossed in our home-made Caesar dressing. Topped with seasoned croutons and shaved Romano cheese

CHAFFING DISH SELECTION

Select seven of our mouth watering entrees.

CARVING STATION

Choose Roast Loin of Pork in April or Turkey Breast for the holiday season, whichever selection you choose, your guests will enjoy a mouth watering meal. Hand carved by one of our professional chefs.

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.



Outdoor Grill Buffet Reception

5 HOUR AFFAIR

PREMIUM CHINA & SILVERWARE

COCKTAIL HOUR
Passed Hors D'Oeuvres
Cold Station

SALAD

CHAFFING DISH SELECTIONS

"ON THE GRILL"

TIERED WEDDING CAKE

COCKTAIL HOUR

Assorted Passed Hors D'Oeuvres

Feast on our selection of Hot Hors D'Oeuvres. Unlimited, and Passed Butler Style with white gloves for a full hour

Cold Station

On the lighter side, select 3 cold displays. For the health conscious, try marinated grilled vegetables or a hand carved display of fresh fruit.

SALAD

International Salad

A Combination of Romaine and Mesclun Mix Tossed with Balsamic Vinaigrette

- or -

Caesar Salad

Hearts of Romaine, Tossed in our home-made Caesar dressing. Topped with seasoned croutons and shaved Romano cheese

CHAFFING DISH SELECTION

Select five of our mouth watering entrees.

ON THE GRILL

One of our professional chefs will grill to order Marinated Chicken Breast, NY Strip Steak & Shrimp Kabobs.

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.



Gala Victorian Reception

5 HOUR AFFAIR

PREMIUM CHINA & SILVERWARE

COCKTAIL HOUR
Passed Hors D'Oeuvres
Hot Chaffing Dish Selections
Cold Station

APPETIZER

SALAD

ENTREE

TIERED WEDDING CAKE

COCKTAIL HOUR

Assorted Passed Hors D'Oeuvres

Feast on our selection of Hot Hors D'Oeuvres. Unlimited, and Passed Butler Style for a full hour

Cold Station

On the lighter side, select 3 cold displays. For the health conscious, try marinated grilled vegetables or a hand carved display of fresh fruit.

Chaffing Dish Selections

Choose 4 hot items. Perhaps our famous Penne Vodka, or homemade Beef Bourguignon, you decide.

APPETIZER

Assorted seasonal fresh fruit topped with shredded coconut & raspberry coulis

SALAD

International Salad

A Combination of Romaine and Mesclun Mix Tossed with Balsamic Vinaigrette

- or -

Caesar Salad

Hearts of Romaine, Tossed in our homemade Caesar dressing. Topped with seasoned croutons and shaved Romano cheese

ENTRÉE SELECTION

Select two of our mouth watering entrees.

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.



Cocktail Reception

4 HOUR AFFAIR

PREMIUM CHINA & SILVERWARE

PASSED HORS D'OEUVRES

COLD STATION

CHAFING DISH SELECTIONS

CHEF STATIONS

TIERED WEDDING CAKE

PASSED HORS D'OEUVRES

Feast on our selection of Hot Hors D'Oeuvres.
Unlimited, and Passed Butler Style for the entire affair.

CHAFING DISH SELECTIONS

Choose 4 hot items. Perhaps our famous penne vodka,
or homemade Swedish meatballs, you decide.

COLD STATION

On the lighter side, select 3 cold displays. For the
health conscious, try marinated grilled vegetables or a
hand carved display of fresh fruit.

CHEF STATIONS

Choose Two of the Following:

Pasta

A chef will prepare to order your choice of Penne with
Vodka or Fettucini Alfredo

Bananas Foster

Fresh Bananas Flambéed in Liquor and Served over
Vanilla Ice Cream

Carved Meat

Choose Roast Loin of Pork in April or Turkey Breast
for the holiday season, whichever selection you choose,
your guests will enjoy a mouth watering meal. Hand
carved by one of our professional chefs.

Wok

Stir-Fry Chicken or Beef with Oriental Vegetables in a
Garlic Teriyaki Sauce

Portobello Mushroom

Sautéed in a Light Cream Sauce and Fresh Basil

Crepes

Homemade Crepes filled with Fresh Seafood or Beef
Florentine

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.



Traditional Brunch Reception

4 HOUR AFFAIR

PREMIUM CHINA & SILVERWARE

BREAKFAST STATION

MADE TO ORDER OMLETS

COLD STATION

PASSED HORS D'OEUVRES

CARVING STATION

CHAFING DISH SELECTIONS

TIERED WEDDING CAKE

BRUNCH SELECTIONS

Breakfast Station

Texas Style French Toast

Potatoes & Onions

Smoked Bacon & Sausage Links

Assorted Mini Bagels

Assorted Danish

Omelet Station

A professional chef will custom create an omelet just for you using only the freshest ingredients.

Cold Station

On the lighter side, select 3 cold displays. For the health conscious, try marinated grilled vegetables or a hand carved display of fresh fruit.

Passed Hors D'Oeuvre

Feast on our selection of Hot Hors D'Oeuvres.

Unlimited, and Passed Butler Style for the entire affair.

Carving Station

Choose Roast Loin of Pork in April or Turkey Breast for the holiday season, whichever selection you choose, your guests will enjoy a mouth watering meal. Hand carved by one of our professional chefs.

Select: Roast Loin of Pork with Apple Walnut Salsa, Prime Rib Au Jus, Glazed Virginia Ham or Roast Turkey Breast.

CHAFING DISH SELECTION

Select six of our mouth watering entrees.

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.

Deluxe Options

Just a sampling of some of the many specialty dishes our chefs can prepare for your special occasion.

Jumbo Shrimp Cocktail

Gulf Shrimp Served Chilled with Cocktail Sauce and Lemon Wedges – \$7.00pp

Melon w/Prosciutto

Fresh Seasonal Melon Topped with Imported Italian Prosciutto - \$3.50pp

Homemade Soup

Your Choice of Our Delicious Soups - \$2.50pp

Pasta Course

Select any of our Italian pasta dishes - \$3.00pp

Cold Antipasto Salad

Individual plate of roasted red peppers strips, grilled portobello mushrooms, provolone cheese, bocconcini, genoa salami, cracked green olives and a garlic crostini. - \$5.00pp

Grilled Vegetable Tower

Layers of marinated grilled vegetables stacked between Buffalo mozzarella and beef steak tomatoes-\$4.50pp

Raw Bar

Jumbo Shrimp, Little Neck Clams, & Oysters on the Half Shell - \$12.00pp

Lobster Tails *and/or* Crab Claws - Market Price

Sushi Display

An arrangement of Japanese Sushi Rolls served with pickled ginger, soy sauce, & wasabi - \$5.00pp

Pommes Frites

Fried potatoes served with Frites sauce (traditional European Mayo) Especial (frite sauce, ketchup & onion) Ketchup, Mustard, Tabasco, Malt Vinegar, Chopped Raw Onion, Peanut Satay Sauce, and sweet chili sauce. - \$5.00pp

Dim Sum Station

An array of steamed dumplings, chicken, vegetable and shrimp, with Hoisen and Ponzu dipping sauce. - \$6.50pp

NY Deli Station

Hot Corned beef & Pastrami on rye with fresh slaw, warm sauerkraut, stone ground mustard, thousand island dressing, and horseradish mayonnaise. - \$6.50pp



"A Taste of Tuscany"

An assortment of toasted Focaccia, Italian, & Flat breads. Accompanied by smoked tomato & mozzarella salad, olive tapenade, Chevre, Feta & Brie cheeses, Dry Cured Meats, pickled vegetables, and more Italian favorites. - \$6.00pp

Champagne - or - Mimosa Fountain

A cascading fountain of Champagne Punch and Rainbow Sherbet or Champagne and fresh squeezed orange juice - \$2.50pp

Chocolate Fountain

Warm velvety smooth dark chocolate, cascading down multiple tiers into an assortment of fresh fruits and other toppings - \$5.00pp

Viennese Hour

An International Assortment of Pies and Cakes, Chocolate Dipped Strawberries, Miniature Pastries, Butter Cookies, Chocolate Mousse, Fresh Fruit Display, and Italian Espresso - \$8.00pp

Miniature Pastries

Assortment of Italian Pastries placed on each guest table - \$3.50pp

Butter Cookies

An assortment of Italian Butter Cookies placed on each guest table - \$2.50pp

Attended Stations

There is nothing like smelling the delicate aroma of sauteed garlic and fresh herbs as a professional chef puts together one of our fabulous dishes right in front of your eyes. Go ahead and select any of our Attended Stations

Italian Pasta Bar \$5.00 pp

Delicate Alfredo sauce poured over fettuchini pasta or creamy vodka sauce tossed with penne pasta. Add your own toppings and you have a pasta lovers dream. All prepared to order by one of our professional chefs.

Carved Meat \$6.00 pp

Select One of the Following Meats:
Virginia Ham, Stuffed Loin of Pork, Marinated Steak, Turkey Breast
Roast Suckling Pig +\$2.00pp
Filet Mignon +\$4.00 pp

Imported Caviar & Vodka \$10.00pp

Finest American Sturgeon Caviar served with toast points, chopped egg, onion, cream fraiche, and blinis. Accompanied by an assortment of flavored vodkas poured through a absolute bottle hand carved in ice. - (not included in Cocktail Reception)

Crepes \$5.50 pp

Homemade French Crepes Filled with Fresh Seafood Newburg or Beef Florentine

Wok \$6.00 pp

Stir-Fry Chicken or Beef with Oriental Vegetables in a Garlic Teriyaki Sauce with white rice and in mini Chinese togo boxes.

Pannini Station \$5.00pp

Rubens, Grilled Vegetable and Marinated chicken panninis served hot, toasted, and oozing with melted cheese.

Cheese and Wine Table \$5.00pp

An assortment of imported and domestic cheese paired with fresh fruits and a variety of imported and domestic wines

Mashed Potato Bar \$5.00pp

Fresh whipped potatoes served in martini glasses accompanied by crispy bacon, chives, Parmesan cheese, portobello scallopini, fried onions, brown gravy & whipped butter

Cinco de Mayo \$6.00pp

Grilled Chicken & Steak fajitas, Pepper Jack quesadilla's, black beans, warm flour tortillas, chips, salsa, avocado and more.



Sauté Stations

Filet Mignon au Poivre \$6.50pp

Sauteed with portobello mushrooms and onions, in a peppercorn sauce.

Citrus Fired Shrimp \$6.00pp

Gulf shrimp sauteed in a chipolte infused olive oil and lime juice. Served with a cilantro pesto and tortilla chips

Portobello Mushroom \$5.50 pp

Gourmet Portobello Mushrooms Sautéed in a White Cream Sauce with Fresh Basil

Chicken Sauté \$5.00pp

Chicken breast, sauteed with fresh thyme, lemon and caper berries

Dessert Stations

Espresso Bar \$4.00pp

Enjoy hot cappuccinos, lates & espressos, all made to order. Garnish with your own specialty flavors and toppings.

Bananas Foster \$5.50pp

A chef to prepare Fresh Bananas Flambéed in Rum and Banana Liquor and Served Over Vanilla Ice Cream.

Belgian Waffles \$5.00pp

Made fresh and served warm with your choice of strawberry compote, caramelized bananas, whipped cream and vanilla ice cream.

Smoers Station \$5.00pp

Warm toasted marshmallows sandwiched between rich dark chocolate and sweet graham crackers.



Cold Station Selections

International Cheese Board

Fresh Fruit Cornucopia

Marinated Grilled Vegetables - *balsamic marinated grilled zucchini, yellow squash, cherry tomatoes, red onion, and portobello mushrooms with toasty pita chips*

Italian Antipasto - *a trio of sliced Italian meats, plus imported provolone, cracked green olives, marinated artichoke hearts, and much more.*

Crudités Basket - *An array of seasonal fresh vegetable and creamy ranch and balsamic dressings.*

Pumpernickel Bread - *artichoke and Spinach Dip*

Bocconchini Salad - *coin sized mozzarella tossed with fresh basil, olive oil and grape tomatoes*

Mozzarella Primavera Platter - *beefsteak tomatoes layered with fresh buffalo mozzarella, drizzled virgin olive oil*

Whole Poached Salmon - *diced red onion, chopped eggs, capers, lemons, and dill sauce with dark pumpernickel toast points*

Carving Station Selections

Select One

Loin of Pork w/Apple Walnut Salsa

Prime Rib Au Jus

Marinated Steak w/Horseradish Sauce

Glazed Virginia Ham w/Pineapple

Turkey Breast w/Gravy & Cranberry Jam

Cold Hors D'Oeuvres

Tomato & Smoked Mozzarella Bruschetta w/Parmesan cheese

Seared Ahi Tuna over a bed of Spring Mix with wasabi vinaigrette

Gorgonzola and Sundried Tomato on Russian Black Bread

Belgian Endive stuffed with Crab meat Ravigote

Bocconchini Mozzarella Lollipops

Hot Hors D'Oeuvres

Filet Mignon Crostini - with horseradish & roasted pepper sauce

Breaded Chicken Rollitini with bacon and Sweet Guava Dipping Sauce

Spicy Beef Empanadas with avocado aioli

Grilled Lollipop Lamb Chops with mint jelly

Steamed Pork Dim Sum with Oriental Sesame Dressing

Mandarin Glazed Sea Scallops with Portobello Scalopinni

Coconut Breaded Shrimps with Spicy Orange Ginger Dressing

Roast Peking Duck w/Scallions and Hoisen Plum Sauce

Polenta Cheder Crisps w/BBQ'd pulled pork and caramelized onion jam

Tequila Lime Chicken w/Chipotle infused oil topped with Cilantro Pesto

Asian Spring Rolls with Sweet Chili Pepper Sauce

Your guests will enjoy a chefs selection of 10 different Hors D'Oeuvres

Hot Chaffing Dish Selections

Pasta

Linguine w/Clam Sauce

Penne Pasta Primavera

Stuffed Shells

Tortellini Alfredo

Ravioli w/Sundried Tomatoes

Filletto Di Pomodoro

Cavatelli w/Broccoli Rabe

Rigatoni Bolengese

Spaghetti Garlic & Oil

Cavatelli & Broccoli

Penne with Vodka Sauce

Vegetables

Broccoli Sautéed w/Garlic

String Beans Almondine

Glazed Carrots

Vegetable Medley

Tempura Vegetables

Grilled Asparagus

Artichokes Francaise

Starch

Potato Croquettes

Garlic Mashed Potatoes

Rice and Broccoli Au Gratin

Rice Balls w/Mozzarella

Pork Fried Rice

Entrees

Chicken Sorentino

Chicken Cordon Bleu

Chicken Florentine

Chicken Francaise/Marsala

Chicken Murphy

Champagne Chicken

Chicken w/Artichokes

Veal & Peppers

Veal Marsala/Piccata

Sausage, Peppers & Onions

Hawaiian Ham

Stuffed Roast Pork Loin

Sausage & Broccoli Rabe

Sauteed Pork w/Hoisen Sauce

Kielbasa with Kraut

Spanish Paella

Eggplant Rollitini

Stuffed Cabbage

Meatballs in Tomato Sauce

Swedish Meatballs

American Pot Roast

Beef Bourguignon

Short Ribs of Beef

Pinwheel Flank Steak

Calamari Marinara

Fried Calamari + \$2.00pp

Entrée Selections

Grilled Chicken

Flame grilled breast of chicken with either, wild mushrooms & white truffle oil cream sauce, or summer mango salsa.

Chicken Sorrentino

Breast of Chicken Lightly Sautéed and Topped with a Slice of Eggplant, Prosciutto & Mozzarella Cheese

Chicken Cordon Bleu

Chicken Breast Rolled with Ham & Swiss Cheese

Champagne Chicken

Breast of Chicken Sautéed in a Delicate Cream Sauce with Champagne

Chicken or Veal

Marsala, Piccata, or Francaise Sautéed Breast of Chicken or Natured Veal Cutlet. Select One of the Above Sauces

Pecan Salmon

Fresh Atlantic Salmon Coated with Pecans in a Delicate Cream Sauce

Stripped Sea Bass •

Grilled and topped with a lemon and white wine sauce +\$4.00pp

Shrimp Scampi •

Jumbo Shrimps Sautéed In Garlic & White Wine over Angel Hair Pasta. +\$3.00pp

Prime Rib

Slow Roasted to Perfection and Served Medium Rare

New York Strip Steak

Grilled to Order, precisely to your liking, topped with red wine and shallot butter

Roast Tenderloin of Beef

Sliced medium rare and topped with either a Bordelaise sauce or Cabernet reduction.

Filet Mignon •

Flame Grilled 8oz Filet Mignon with cabernet reduction + 4.00pp

Individual Beef Wellington •

Beef tenderloin brushed with duxelle of porcini mushrooms and wrapped in a puff pastry + 5.00pp

Veal Saltimbocca

Tender Natured Veal Topped With Prosciutto and Mozzarella over a bed of sauteed spinach

Roasted Loin of Veal •

Seasoned with fresh herbs and topped with a Port Wine reduction and cherries & grapes. +\$2.00pp

Rack of Lamb •

Parmesan herb encrusted rack of lamb served medium rare +\$3.00pp

Herb Coated Swordfish Steak •

Topped with a cilantro pesto or prepared "alla oreganata". +\$3.00pp



Combination Platters

Sliced Tenderloin of Beef

with choice of:

Grilled Breast of Chicken

wild mushroom & truffle oil cream sauce or summer mango salsa

Talapia Francaise

Sauteed in a lemon and white wine sauce

Pecan Crusted Salmon

delicate champagne cream sauce

Grilled Jumbo Prawns

bathed in basil infused olive oil, lemon, garlic & herbs

- or -

Breast of Capon stuffed with spinach risotto and sliced filet of beef with sweet vermouth sauce

- or -

Grilled Tequilla-Lime marinated chicken breast with jumbo prawns sauteed in a garlic chipotle aioli

- or -

Sliced Veal Tenderloin topped with a port wine reduction & black cherries with Crab meat Sabayon

- or -

Grilled 8oz Filet Mignon with Steamed Lobster Tail and drawn butter + market price

Entrée Information

All entrees are accompanied by our chefs choice of seasonal fresh vegetable and potato, unless otherwise noted.

Vegetarian options include Grilled Vegetable Tower w/Balsamic Reduction, Pasta Primavera w/Garlic and Oil, or Lemon Rice and Grilled Tofu and Coconut Curry Sauce

• For these entrees, please add the listed price, per person, to the entire package.

If you choose two entrees, your guests will have the pleasure of making their entrée choice at dinner. It is not required that you provide entrée counts prior to the affair.

If you add a third entrée, then exact counts for all entrees must be supplied two weeks in advance.

However, if you would like your guests to have their orders taken at dinner, then a \$3.00pp charge will apply.

Premium Open Bar

A professionally trained Bartender will serve all of today's, as well as yesterday's popular mixed drinks.

\$20.00pp - 4 hour package

\$22.00pp - 5 hour package

Vodka

Absolute

Smirnoff

Scotch

Dewars

Johnnie Walker Red

Gins

Tanqueray

Gordons

Rums

Bacardi

Malibu

Captain Morgan

Bourbon & Brandy

Jack Daniels

Christian Bros

Tequila

Jose Cuervo Gold

Rye

Seagrams 7

Cordials

Southern Comfort

Irish Cream

Sloe Gin

Triple Sec

Peach Schnapps

Sambuca

Amaretto

Wines

Merlot

Chardonnay

White Zinfandel

Dry & Sweet Vermouth

Bottled Beer

Budweiser

Coors Light

Corona

Beverages

Assorted Soda, Juice, &

Garnishments

Beer, Wine & Soda

A professionally trained Bartender will serve Merlot, Chardonnay & White Zinfandel, as well as Bottled Budweiser, Coors Light & Corona.

\$12.00pp - 4 hour package

\$14.00pp - 5 hour package

International Coffee & Cordial Station

\$6.00 per person for last hour

Courvoisier

Hennessy

Amaretto di Saronno

Johnnie Walker Black

Cointreau

Benedictine & Brandy

Chambord

Kahlua

Grand Marnier

Bailey's Irish Cream

Sambuca Romana

Frangelico

All Bar Packages are based on a minimum of 80 adult guests



2012 *Prices*

CLASSIC RECEPTION	\$36.00 PER PERSON
CONTINENTAL BUFFET RECEPTION	\$49.00 PER PERSON
OUTDOOR GRILL	\$52.00 PER PERSON
GALA VICTORIAN	\$57.00 PER PERSON
COCKTAIL RECEPTION	\$57.00 PER PERSON
BRUNCH RECEPTION	\$61.00 PER PERSON

Seasonal Discounts

Off Season

January, February, March

\$4.00 Discount per person

*Packages valid for weddings over 80 people.
Prices do not include 18% Service Charge and 7% NJ State Sales Tax
Add \$2.00 per person for each year after 2010.*



Event Checklist

YOUR WEDDING PREPARATION CHECKLIST

12 OR MORE MONTHS AHEAD

Take a deep breath and get ready to embrace a whirlwind of people, planning and excitement. Your day is right around the corner!

Plan and host engagement party.

Talk with you fiancé and all parents or family members you choose to involve regarding budget, style, size of event, location, and attendees.

Begin researching and visiting reception sites.

Reserve the ceremony site, reception site, and accommodations for out-of-town guests.

Book your hotel room for your wedding night and pre-wedding night.

If preferred, hire a wedding consultant.

Start shopping for your wedding dress.

Select your wedding party attendants.

Send "Save the Date" cards with hotel information to guests.

Send your engagement notice to your local newspaper. Be sure to get multiple copies of the newspaper in order to send to grandparents and family members.

10 TO 12 MONTHS AHEAD

Research and choose your officiant, if he/she is not already part of your ceremony site. Start researching and booking vendors.

Discuss any premarital requirements with your officiant or clergy member.

Create gift registries at your local department stores. Many registries are also available on line for those guests purchasing gifts out of town.

Shop for the bridesmaids' dresses and accessories.

8 TO 10 MONTHS BEFORE

Choose and book a hair and make-up artist for your wedding day.

Discuss plans for your bridal shower.

Research the honeymoon.

Order your wedding dress. Order the bridesmaids' dresses.

Shop for favors and attendant gifts.

6 MONTHS BEFORE

Shop for invitations.

Prepare guest list and begin seating chart.

Reserve the groom's and attendants' tuxedos at local tuxedo shop.

4 MONTHS BEFORE

Book the honeymoon and all transportation.

Remember passports if needed.

Finalize the guest list and order invitations.

Provide information to the calligrapher so he/she can begin envelopes.

Make appointment for dress fitting.

Schedule bridesmaids' luncheon.

Begin designing flower arrangements and bouquets for female attendants.

Order wedding rings.

Purchase any last accessories –stockings, lingerie, etc.

Schedule ceremony rehearsal, rehearsal, rehearsal dinner and departure brunch.

Sign up for dance lessons.

Contact Catering Manager to finalize all menu and event details.

2 MONTHS BEFORE

Finalize and confirm with your florist all flower arrangements, bouquets, and boutonnieres for the male attendants.

Write your wedding vows if you wish.

Shop for honeymoon outfits.

Select gifts for attendants and ushers.

Mail invitations, being sure to use proper postage.

Get name change forms if you plan to change your name.

Call your wedding coordinator, catering director, and reception facility manager with an estimated guest count.

Plan all ceremonial events with the clergy member, including any music,

readings and vows.

Schedule your rehearsal time and your rehearsal dinner.

6 WEEKS BEFORE

Print programs for the ceremony.

Mail rehearsal/ rehearsal dinner invitations.

Pick up the wedding rings and double check the fit.

Try our hairstyle and make up.

Send wedding announcement to local newspaper.

Contact wedding coordinator about hotel room blocks, confirm reservations for appropriate guest.

Create visitor gift baskets to place in the hotel rooms of those traveling from out-of-town. Remember to include directions from the hotel to the ceremony and reception site.

Schedule final dress fitting. Make sure bridesmaids have done the same.

30 DAYS BEFORE

Most room blocks will no longer be held after this date. Be sure all visitor have confirmed their room reservations.

Begin preparing place cards and table cards.

Apply for marriage license. Different states have different policies. You will get a marriage license in the state in which you are married, regardless of where you and your fiancé actually live.

Confirm schedule, arrival times and any other arrangements with all vendors.

It may be helpful to fax directions, contact numbers and the day's itinerary to all vendors.

Confirm honeymoon reservations: including flights, hotel accommodations, and any rental cars.

2 WEEKS BEFORE

Make final facility rental payment.

Confirm tuxedo arrangements.

Begin packing for honeymoon.

Pick up your dress and break in your shoes.

Confirm rehearsal arrangements with bridal party.

Contact wedding coordinator, catering manager, and facility manager with final guest count entrée choice, and clear any outstanding payments.

Schedule time to drop off favors, place cards, seating chart etc.

3 DAYS BEFORE

Make a check-list of final things to remember.

Drop off favors, place cards, seating chart etc.

1 DAY BEFORE

Complete packing for honeymoon, prepare to check into your hotel.

Take some time to relax at some point during the day, and think about something besides the wedding.

Drink plenty of fluids-especially in the summer, and avoid sodium.

Attend the rehearsal ceremony and rehearsal dinner.

Get to bed early and get some rest.

DAY OF THE WEDDING

Eat good breakfast with family and friends.

Put wedding announcements in the mail.

Relax and enjoy your day.

Notes _____

PREFERRED PROFESSIONALS

The following is a list of vendors that Jacques Exclusive Caterers has developed a strong relationship with over the years. They have provided excellent services to many past clients and will undoubtedly do the same for your special event.

CATEGORY	COMPANY	TELEPHONE	WEBSITE
Accommodations	Holiday Inn	732.888.2000	www.holidayinn.com
	Comfort Inn	732.671.3400	www.middletowncomfortinn.com
	Mariott Courtyard	732.530.5552	www.mariott.com
	Blue Bay Inn	732.708.9600	www.bluebayinn.com
Attire	Dante Tuxedos	732.264.0318	
	Forum Tuxedos	732.264.8802	
Florists	Fine Flowers	800.423.5693	www.18004aflower.com
	Cameron's	732.787.1387	
	Gatsby's	732.793.9101	
Invitations & Party Supplies	Party Fair	732.957.8888	
	An Affair to Remember	732.203.1018	
	B Dazzle	732.343.0445	
	Suzzie's Sweet Shoppe	732.796.0115	
D.J.'s	The Pro's	800.843.7767	www.thepros.com
	Elite Entertainment	732.935.7500	www.eliteentertainment.com
	Sounds To Go	732.544.9568	www.soundstogodjs.com
	Dancing D.J.'s	800.669.3123	www.dancingdjs.com
Live Music	Al Aloise – Pianist	732.495.9721	
	Black Tie Boogie	732.671.8020	www.blacktieboogie.com
	Devotion Band	732.544.9568	www.devotion.com
Officiant	Rev. John Michael, m.div.	732.786.1906	
Photography & Video	Dupree Studios	732.264.8855	www.dupreestudios.com
	Galis Photography	800.425.4778	www.galispv.com
	Krystle Clear Productions	732.495.7662	www.krystleclearvideo.com
Limousine	V.E.I Limousine	732-441-9400	www.abovealltransportation.com
	Arrow Limousine	732-747-4844	www.arrowlimo.com



Notes to Our Clients

PAYMENTS

- A deposit of \$1500.00 is required at time of booking to confirm the date and time of the affair.
- 25% of estimated balance is to be paid six months prior to the wedding date..
- 50% of estimated balance is to be paid three months prior to the wedding date..
- The final balance is due two weeks prior to the affair. The bill will be calculated based on the number of people you provide at this time. Reductions are no longer allowed.
- All deposits and payments left in accordance with the above schedule are non-refundable. In the event of a cancellation, deposit and payments will be forfeited.
- Please add 18% service charge and New Jersey State Sales Tax to all prices.
- Payments must be made in Certified Check, Money Order or Cash. Personal Checks are not accepted less than two weeks prior to the affair. For your convenience we accept most major Credit Cards.
- Any additional charges on the day of the affair, (i.e. additional dinners, special beverages, bar charges), will be paid that same night.

GENERAL INFORMATION

- Menu and event details must be finalized no later than 3 months prior to the wedding
- Affairs that go beyond contract limitations will be billed an additional charge. Please inquire if you wish to extend the times for the affair.
- We suggest you give special consideration to giving a gratuity to the Maitre "D" and Wait-staff for providing excellent service.
- Dinners for the Band and Photographer will be charged at \$20.00 per person.
- Children 12 and under will be charged \$20.00 each.
- Management reserves the right to refuse bar service to anyone who appears to be intoxicated. Any persons under 21 will NOT be served. *Proper ID is required.*



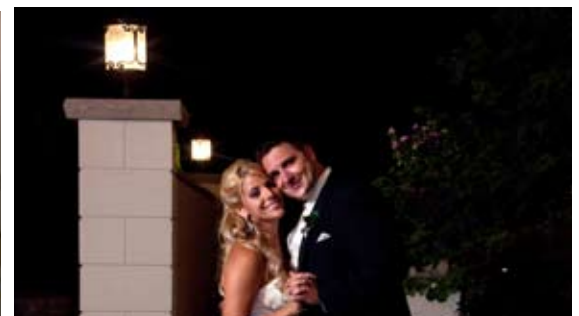
Begin in our classic Ceremonial Gardens. Proclaim your love for each other in a romantic and tranquil setting, or dine “al fresco” and sip cocktails under the setting sun. Our gardens provide a backdrop of elegance for your ceremony and cocktail hour. Available all year for your most memorable photos.

As you enter our elegantly adorned Foyer, with stone fireplace and glistening chandeliers, do you appreciate our every attention to detail. Hand painted gold leaf moldings, tapestries, and artwork add to the Roman inspired design.

The Magnificent Grand Ballroom boasts 14 foot high ceilings and Alabaster chandeliers. A timeless setting like no other for your special day. Feast on our gourmet cuisine with recipes that have been handed down from generation to generation. Dance the night away on a marble dance floor, designed and hand cut by Italian artisans.

Jacques Reception Center has so much to offer. Classic, Elegant and Timeless. Let us make your celebration last a lifetime.







Thank You

Thank you for visiting Jacques Reception Center. It is our pleasure to serve you on your special day and for all the planning leading up to it. In addition to our facility, we also offer catering consultants that can plan your event at any location of your choosing. With offices throughout the Tri-State area, Jacques Caterers is available for your every need.

On behalf of everyone here at Jacques, we welcome you and your guests to enjoy the beauty, fine service, and remarkable cuisine, we have to offer. After over 50 years in business, our commitment to you has never been stronger.

We look forward to hosting your next special event.

Sincerely
The Mamola Family

