

INTRODUCING **JACQUES CATERERS** NEWEST VENUE

The *Estate* @ Tatum



Weddings & Elegant Events

Package Amenities

Includes the Following:

LOCATED ON THE GROUNDS OF TATUM PARK

OVER 300 ACRES OF LUSH GARDENS AND OPEN FIELDS

EXCLUSIVE USE OF THE ENTIRE FACILITY

USE OF OUR ELEGANT ESTATE HOUSE

ON-SITE RESTROOM FACILITIES W/ATTENDANT

OUTDOOR GARDEN GROVE FOR CEREMONY

SEPARATE OUTDOOR AREAS FOR COCKTAIL HOUR

TENTED RECEPTION AREA WITH TABLES, WHITE FOLDING CHAIRS, AND DANCE FLOOR





The *Estate* @ Tatum

AVAILABLE FOR ALL 2024 - 2025 WEDDINGS

2024 - 2025

FACILITY RENTAL FEES
75 TO 150 GUESTS = \$7,000.00

*Tatum Park is owned by the Monmouth County Parks System.
Jacques Caterers is the exclusive on site management company for all events*

Ceremony Package

Includes

White Folding Chairs

...

Bottled Water Station

...

Bridal Attendant

...

Up to 1 hour of additional Time

...

\$10.00 per person

ENHANCED BEVERAGE STATION

Glass Beverage Dispensers

filled with Infused

Water, Homestyle Lemonade, and Iced Tea

Served in either

Glass Mason Jars or Juice Glasses

\$4.50 per person

Bridal Suite

Our Bridal Suite will be available on the day of your wedding beginning 2 hours prior to your start time. You may use this time for preparation, photos, or a moment of tranquility prior to the start of your big day. Your suite will be stocked with complimentary champagne, bottled water and soft drinks.

EARLY ARRIVAL PACKAGE

Bridal Suite

Early access starting at 10am

...

Continental Breakfast

Featuring fresh fruit, breakfast pastries, bagels, coffee & juice

...

Light Lunch

Assorted sandwiches, cold salads and soft drinks.

...

\$995.00 for up to 10 guests





All WEDDINGS

include

PREMIUM OPEN BAR

CHAMPAGNE TOAST

MAITRE D' & CAPTAIN

WAIT STAFF

CHEF & ASSISTANTS

BARTENDERS

CUSTOM TIERED WEDDING CAKE

COFFEE SERVICE

CHOICE OF FLOOR LENGTH LINENS

COMPLETE CHINA SERVICE

CHAMPAGNE & WATER GLASSES





CONTINENTAL *Buffet Reception*

5 Hour Affair

Premium China & Silverware

Cocktail Hour
Passed Hors D'Oeuvres
Cold Station

Salad

Chafing Dish Selections

Carving Station

Tiered Wedding Cake

Coffee Service

\$145.00 pp
(75 to 99 Guests)

\$125.00 pp
(100 to 150 Guests)

Add 20% Production Fee and
Applicable NJ State Sales Tax

A recommended gratuity of 8% - 10% is
not included

COCKTAIL HOUR

Assorted Passed Hors D'Oeuvres

Feast on a selection of 8 Hors D'Oeuvres. Unlimited,
and Passed Butler Style for a full hour.

Cold Station

Select 3 cold displays, elegantly presented. Selections
include marinated grilled vegetables, hand carved dis-
play of fresh fruit, baked brie en crote and many more.

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 grated
Romano cheese

CHAFING DISH SELECTION

Selection of seven entrees.

CARVING STATION

Chef attended carving station, select 1 item.

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.

COFFEE SERVICE

Tablesides coffee service with fresh brewed columbian
coffee, both regular and decaffeinated, and herbal teas.



GALA VICTORIAN *Reception*

5 Hour Affair

Premium China & Silverware

Cocktail Hour
Passed Hors D'Oeuvres

Cold Station

Salad

Entree

Tiered Wedding Cake

Fresh Fruit Kabobs

Coffee Service

\$185.00 pp
(75 to 99 Guests)

\$160.00 pp
(100 to 150 Guests)

Add 25% Production Fee and
Applicable State Sales Tax

A recommended gratuity of 8% - 10% is
not included

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

Select 3 cold displays, elegantly presented. Selections include marinated grilled vegetables, hand carved display of fresh fruit, baked brie en crote and many more.

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

Selection of two, counts to be pre-determined or one Duet Plate.

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.

Fresh Fruit Kabobs

COFFEE SERVICE

Tablesides coffee service with fresh brewed columbian coffee, both regular and decaffeinated, and herbal teas.



OUTDOOR GRILL *Buffet Reception*

5 Hour Affair
Premium China & Silverware
Cocktail Hour
Passed Hors D'Oeuvres
Cold Station
Salad
Chafing Dish Selections
"On The Grill"
Tiered Wedding Cake
Coffee Service

\$150.00 pp
(75 to 99 Guests)

\$130.00 pp
(100 to 150 Guests)

Add 20% Production Fee and
Applicable State Sales Tax

A recommended gratuity of 8% - 10% is
not included

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

Select 3 cold displays, elegantly presented. Selections include marinated grilled vegetables, hand carved display of fresh fruit, baked brie en crote and many more.

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

CHAFING DISH SELECTION

Selection of five 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.

COFFEE SERVICE

Tablesides coffee service with fresh brewed columbian coffee, both regular and decaffeinated, and herbal teas.



FIRE & SMOKE *Reception*

5 Hour Affair
Premium China & Silverware
Cocktail Hour
Passed Hors D'Oeuvres
Cold Station
Smokin Slider Bar
Salad Station
Smokehouse Buffet
Tiered Wedding Cake
Coffee Service

\$150.00 pp
(75 to 99 Guests)

\$130.00 pp
(100 to 150 Guests)

Add 20% Production Fee and
Applicable State Sales Tax

A recommended gratuity of 8% - 10% is
not included

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

Select 3 cold displays, elegantly presented. Selections include marinated grilled vegetables, hand carved display of fresh fruit, baked brie en crote and many more.

SMOKIN SLIDER BAR

Pulled pork sliders w/homestyle cole slaw & beef burgers with Vermont cheddar, & dill pickles

SALAD STATION

Southern Pecan & Apple

Spring Mix with sliced apples and glazed pecans tossed with citrus Dijon vinaigrette.

Southern Cole Slaw

Red Bliss Potato Salad

Corn Bread & Fresh Baked Dinner Rolls

FIRESIDE BUFFET

A southern inspired menu of Mac & Cheese, Texas Style Beef Brisket, Smoked Pulled Chicken and Glazed St. Louis Ribs. Accompanied with Maple Brown Sugar Baked Beans, Buttered Corn, Creamed Spinach and Texas Mop Sauce

DESSERT

Tiered Wedding Cake

Custom created to suit your style and tastes.

COFFEE SERVICE

Tablesides coffee service with fresh brewed columbian coffee, both regular and decaffeinated, and herbal teas.



ACTION STATIONS

Italian Pasta Bar \$9.50 pp

Delicate Alfredo sauce poured over fettuchini pasta with mushrooms and peas, or creamy vodka sauce tossed with penne pasta, baby shrimp and sundried tomatoes. Add your own toppings and warm garlic bread and you have a pasta lovers dream. All prepared to order by one of our professional chefs.

Crepes \$9.50 pp

Homemade French Crepes Filled with Fresh Seafood Newburg or Beef Florentine

Panini \$9.00 pp

Select 2 of the following panini's: Reubens, Grilled Vegetable, and Grilled Chicken panini served hot, toasted, and oozing with melted cheese.

Philly Cheese Steak \$9.50 pp

A fresh twist on an old favorite, seared rib eye steak with sauteed onions, mushrooms, and peppers on a warm pretzle roll with hot cheese sauce. Garnish with fresh cut chips.

Mac & Cheese \$9.00 pp

A new level of Comfort Food! We serve both Classic Cheddar & Gorgonzola sauces for a gooey, dressed up Mac "n" Cheese. Finish with an array of tempting toppings for your guests to choose.

Quessadilla \$9.00 pp

Warm flour tortillas stuffed with grilled chicken, dried cranberries, diced apples and loaded with monterey jack cheese. Grilled to order and accompanied with guacamole and fire roasted tomato salsa.

Slider Bar \$9.50 pp

Home ground beef sliders along with BBQ pulled pork sliders on petite brioche buns, accompanied by sweet potato wedges and assorted condiments.

Smashed Potato Bar \$8.50pp

Smashed red bliss and sweet potatoes, accompanied by shredded cheddar, sour cream, crispy bacon, chives, broccoli, mushroom scallopini, mini marshmallows, maple syrup, brown gravy & whipped butter.

Grilled Cheese Station \$9.00 pp

Select 2 of the following sandwiches: Traditional grilled cheese with Vermont cheddar, French Brie with fig jam & prosciutto, or smoked gouda w/roasted mushrooms and caramelized onions. Paired perfectly with tomato bisque soup shouters.

DELUXE ACTION STATIONS

Carved Meat \$12.00 pp

Select one of the tender and juicy meats to be hand carved by our chefs. Additional Selectons - +\$2.00pp per selection

Wok \$12.50 pp

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

Cinco de Mayo \$11.00 pp

Grilled Chicken & Steak fajitas, served with black beans, warm flour tortillas, homemade chips, salsa, and avocado.

Baja Fish Tacos \$11.50 pp

Pre select either broiled Cajun catfish or deep fried atlantic cod. Served in soft flour taco shells with homemade crema, pico de gallo, mango salsa, lime wedges and guacamole.

Paella \$12.50 pp

Spanish safron scented rice presented in a cast iron skillet with assorted seafood, and chorizo.

DELUXE OPTIONS

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

Ice Carvings \$450/block

Custom carved by hand especially for you

Jumbo Shrimp Cocktail \$9.00pp

Platted Gulf Shrimp served chilled w/Cocktail Sauce and lemon wedges

Homemade Soup or Pasta \$5.00pp

Choose one of our homemade selections of soups or pastas.

Cold Antipasto Salad \$6.50pp

Individual plate of roasted red peppers strips, grilled portobello mushrooms, provolone cheese, bocconcini, genoa salami, cracked green olives and garlic crostini.

Raw Bar \$28.00pp

Jumbo Shrimp, Little Neck Clams, & Oysters on the Half Shell, Alaskan Snow Crab Legs

Green Tea Sushi Display \$15.00 pp

Assorted California and Maki rolls with soy sauce, wasabi, pickled ginger. Add Sushi Chef or Lady in Kimono for an additional \$250 each.

Yellow Dragon Sushi \$20.00 pp

Assorted California and Maki rolls, plus house specialty rolls, sushi and sashimi, with soy sauce, wasabi, pickled ginger.

Add Sushi Chef or Lady in Kimono for an additional \$250

NY Deli Station \$11.00pp

Hot Corned beef & Pastrami on rye with fresh cole slaw, warm sauerkraut, stone ground mustard, Thousand Island dressing, and horseradish mayonnaise.

"A Taste of Tuscany" \$9.00pp

An assortment of toasted Foccacia, Italian, & Flat breads. Accompanied by smoked mozzarella & tomato Bruschetta, olive tepe-nade, grana podano parmaesan, dry cured meats, pickled vegetables, eggplant capponadina, and more Italian favorites.



DELUXE SALADS

*** Deluxe salads cost an additional \$3.00 per person**

Oriental - Mixed greens, crispy lo mein noodles, Mandarin oranges and dried cranberries, tossed with our Oriental Sesame dressing

Wedge - Crisp Iceburg lettuce, stilton, grape tomatoes, & crispy bacon, dressed with chunky blue cheese dressing

Cranberry-Kale - Mixed with brussels sprouts, toasted pumpkin seeds and blood orange balsamic dressing

Strawberry - Mesclun mix with sliced almonds, fresh strawberries, and crumbled goat cheese with strawberry vinaigrette

Summer Watermelon - Ice cold watermelon cubes, tossed with fresh mint, feta cheese & balsamic dressing



DESSERT STATIONS

Espresso Bar \$7.50 pp

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

Bananas Foster \$9.00 pp

Sliced Bananas Flambéed in Rum and Banana Liquor and Served Over Vanilla Ice Cream

Belgian Waffles \$9.00 pp

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

Smores Station \$8.50 pp

Torched marshmallow over a dark chocolate dipped graham cracker with a slice of hickory smoked bacon and flaked salt.

Chocolate Fountain \$10.00 pp

Warm velvety smooth dark chocolate, cascading down multiple tiers into an assortment of fresh fruits and other toppings.

Gourmet Mini Cupcake Station \$9.50 pp

A Kings display of 8 assorted gourmet mini cupcakes displayed on multi level racks, presented with 3 cupcakes per person and accompanied with simmering hot chocolate.

Viennese Hour \$14.00 pp

An International Assortment of Pies and Cakes, Chocolate Dipped Strawberries, Miniature Pastries, Butter Cookies, Chocolate Mousse, Fresh Fruit Display, and Italian Espresso.

Cheesecake Martini Bar \$9.00pp

Short martini glasses with a scoop of NY style cheesecake with a variety of mixings to include warm caramel Dulce de leches and strawberry compote, fresh berries, Oreos, toasted coconut, and graham cracker crumbs



GOOD NIGHT EXTRAS

Candy Table starting at \$12.00 pp *

Candy Table - An assortment of hard and soft candies presented in glass jars. Selection to include Laffy Taffy, Swedish Fish, Resses Pieces, M&M's, Gummy Bears, Twizlers, Blow Pops, sour patch kids.

Vintage Candy Bar starting at \$18.00pp *

A custom made display, personalized to fit your event style. Choose your own candy based on your color scheme and style. Prices based on your individual selections and guest count.

Cookies and Coffee To Go \$7.50 pp

Silver samovars filled with freshly brewed coffee and steaming hot chocolate for your guests to take home and enjoy along with warm baked homestyle cookies, and biscotti.

Breakfast Sandwiches \$8.00 pp

Plain and everything bagels with porkroll, egg and cheese, wrapped and ready for the ride home.

Hanging Soft Pretzels \$9.00 pp

Warm soft pretzels and cinnamon sugar dusted pretzel nuggets served with warm melted cheese and an assortment of gourmet toppings.



COLD STATION

International Cheese Board - A grand display of imported and domestic cheeses

Fresh Fruit Cornucopia - An assortment of seasonal fruits, elegantly displayed

Baked Brie en Croute - A wheel of French Brie stuffed with dried fruit and pecans, wrapped in puff pastry

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

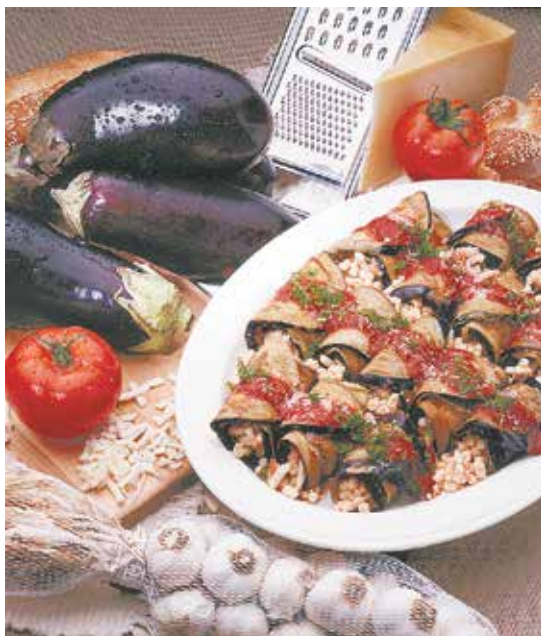
Bocconcini Salad - Coin sized mozzarella tossed with fresh basil, olive oil and grape tomatoes

Mozzarella Primavera - 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

Bruschetta Bar - Toasted focaccia & french breads served with tomato bruschetta, caponata & olive tapenade

Middle East Spreads - Garlic hummus and greek tzatziki with toasted pita chips for dipping



HOT CHAFING DISH SELECTIONS

Pasta

Linguine w/Clam Sauce

Penne Pasta Primavera

Stuffed Shells

Tortellini Alfredo

Ravioli w/Sundried Tomatoes

Filletto Di Pomodoro

Rigatoni Bolengese

Cavatelli & Broccoli

Penne with Vodka Sauce

Vegetables

Broccoli Sautéed w/Garlic **G**

String Beans Almondine **G**

Glazed Carrots **G**

Vegetable Medley **G**

Tempura Vegetables

Grilled Asparagus **G**

Artichokes Francaise

Starch

Potato Croquettes

Garlic Mashed Potatoes **G**

Oven Roasted Potatoes **G**

Potato & Onion Perogies

Rice and Broccoli Au Gratin **G**

Rice Balls w/Mozzarella

Pork Fried Rice **G**

Entrees

Chicken Sorentino

Chicken Cordon Bleu/Margarita

Chicken Florentine

Chicken Francaise/Marsala/Piccata

Grilled Chicken w/Bruschetta **G**

Champagne Chicken

Chicken w/Artichokes

Tuscan Chicken **G**

Veal & Peppers

Veal Marsala/Piccata/Francaise

Sausage, Peppers & Onions **G**

Stuffed Roast Pork Loin

Sausage & Broccoli Rabe **G**

Kielbasa with Kraut **G**

Spanish Paella

Eggplant Rollitini

Stuffed Cabbage

Steak w/Pesto Pomodoro

Meatballs in Tomato Sauce

Swedish or Oriental Meatballs

American Pot Roast

Beef Bourguignon

Short Ribs of Beef **G**

Pinwheel Flank Steak

Calamari Marinara

Pecan Salmon

Herb Crusted Salmon -room temp

CARVING STATION SELECTION

Loin of Pork w/Apple Walnut Salsa

Marinated Steak w/Horseradish Sauce

Crisped Pork Shoulder

Turkey Breast or Glazed Virginia Ham

Corned Beef or Pastrami

Prime Rib Au Jus

Salmon Filet + \$2.00pp

Rack of Lamb +\$6.00pp

Roast Suckling Pig+\$6.00pp

Filet Mignon + \$6.00pp



HORS D'OEUVRES

Your choice of 8 selections,

COLD

Tomato & Smoked Mozzarella Bruschetta w/Shaved Parmesan

Seared Ahi Tuna on Cucumber Rounds w/Wasabi Mayo

Chicken Waldorf on Endive Boats

Bocconcini Mozzarella Lollipops

Asparagus Wrapped in Prousciuto, Parmesan Peppercorn Sauce

Tequila Salmon on Corn Chips w/Guacamole

Roasted Strawberry Crostini w/Brie Cheese & Balsamic Drizzle

Chilled Pea Soup Shooter w/Fresh Mint

Burrata w/Drizzled Olive Oil and Black Flake Salt

HOT

Filet Mignon Crostini with Whipped Horseradish & Romesco Sauce

Breaded Chicken Rollitini with Bacon

Spicy Beef Empanadas with Mexican Crema

Potato and Leek Soup Shooter

Coconut Breaded Shrimp with Spicy Orange Ginger Dressing

Tequila Lime Chicken w/Chipotle Infused Oil Topped w/Cilantro Pesto

Asian Spring Rolls with Sweet Chili Pepper Sauce

Baked Polenta with Chevre and Strawberry-Honey drizzle

Roman Suppli al Telefono

BBQ Pulled Pork Sliders w/Southern Slaw

Beef Brisket Sliders w/Southern Slaw

Cheeseburger Sliders

Quesadillas Filled with Grilled Chicken, Cranberries and Jack Cheese

Pizzetta Topped with Ratatouille & Dilled Havarti

Artichoke Fritter Stuffed with Herbed Goat Cheese

Oriental Meatballs w/Fresh Scallions

Wild Mushroom Risotto and Truffle Oil Drizzle

Sicilian Arancini Rice Balls w/Mozzarella and Ragout

Eggplant Rollatini Bites w/Marinara

Grilled Shrimp Skewers w/Mango Glaze

Cocktail Franks w/Stone Ground Mustard

DELUXE

Scallops Wrapped in Bacon

Louisiana Crab Cake and Creole Remoulade

Southern Fried Chicken & Waffles

Tomato-Basil Soup Shooter w/Grilled Cheese Triangles

Guinness Glazed Chicken Lollipops

Teriyaki Beef Lettuce Wraps w/Pickles, Onions & Cucumbers

*** Deluxe selections cost additional \$2.00 per person, per item**

PLATINUM

Jumbo Shrimp Cocktail Shooters

Grilled Lollipop Lamb Chops with Rosemary Au Jus

Roast Peking Duck w/Scallions & Hoisen Sauce on a Poppy Seed Edible Spoon

Mini Carne Asada Tacos

Guinness Glazed Chicken Lollipops

Kani Salad w/Salmon Roe in Cucumber Cups

*** Platinum selections cost additional \$4.00 per person, per item**

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 in a delicate cream sauce

Alsatian Stuffed Chicken

Breast of chicken stuffed with sausage, goat cheese and cranberries, with an Apricot-Riesling glaze

Champagne Chicken

Breast of chicken sautéed in a delicate cream sauce with champagne

Chicken or Veal

Marsala, Piccata, or Francaise
Pre select either sauteed breast of chicken or nutured Veal Cutlet. Select one of the above sauces

Poached Salmon

Fresh atlantic salmon, unbelievable tender with lobster-dill cream sauce

Pecan Salmon

Fresh Atlantic Salmon Coated with Pecans in a Delicate Cream Sauce

Shrimp Scampi *

Jumbo shrimps sautéed in garlic & white wine over angel hair pasta. +\$4.00pp

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

Chateaubriand

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

Slow-Braised Beef Short Ribs

Boneless Short Ribs, with a sweet and tangy BBQ sauce.

Filet Mignon *

Flame grilled 8oz filet mignon with cabernet reduction +6.00pp

Individual Beef Wellington *

Beef tenderloin brushed with duxelle of porcini mushrooms and wrapped in a puff pastry +7.00pp

Veal Saltimbocca

Tender natured veal topped with prosciutto and mozzarella over a bed of sauteed spinach

Rack of Lamb *

Parmesan herb encrusted rack of lamb served medium rare+\$5.00pp



DUET PLATE

Sliced Tenderloin of Beef
with choice of:

Grilled Breast of Chicken
wild mushroom & truffle oil cream sauce
or summer mango salsa

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 -

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

ENTREE INFORMATION

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

Vegetarian/Vegan options are a chefs choice of either, Grilled Vegetable Tower w/Balsamic Reduction, Pasta Primavera w/ Garlic and Oil, or Lemon Rice and Grilled Tofu and Coconut Curry Sauce.

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 \$5.00pp charge will apply.

If you would like to add a third entree, then an additional \$3.00pp charge will apply

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

BEVERAGE OPTIONS

PREMIUM BAR

Vodka

Sky
Absolute
Tito's

Scotch

Dewars
Johnnie Walker Red

Gins

Tanqueray

Rums

Bacardi
Malibu
Captain Morgan

Tequila

Casa Amigos

Cordials

Southern Comfort
Irish Cream
Sloe Gin
Triple Sec
Peach Schnapps
Apple Barrel
Sambuca
Amaretto

Bourbon & Brandy

Jack Daniels
Christian Bros
Bulleit Bourbon

Rye

Seagrams 7
Seagrams VO

Wines

Cabernet
Chardonnay
White Zinfandel

Dry & Sweet Vermouth

Bottled Beer

Budweiser
Coors Lt
Corona
White Claw

Beverages

Coke
Diet Coke
Sprite
Assorted Juice
Garnishments



BEVERAGE STATIONS

Sparkeltini Station \$8.75 pp

Welcome your guests with a refreshing drink upon arrival. Some selections include elegantly displayed watermelon and white grape flavored sparklers or perhaps a warm Apple Cider martini. Each individually served and appropriately garnished in martini glasses.

Vodka Luge \$8.00 pp plus ice sculpture

A professional mixologist will pour Grey Goose, Kettle One, and Belvedere vodkas through a Martini glass that has been hand carved out of crystal clear ice. The result is a perfectly chilled shot of vodka and a presentation that is sure to impress your guests.



PREMIUM BAR UPGRADES

Super Premium \$12.00pp

Grey Goose	Bombay Sapphire
Johnnie Walker Black	Patron Tequila
Chivas Regal	Glenlivet
Grand Marnier	Chambord
B & B	Remmy Martin
Courvoisier V.S.O.P.	Hennessy

Individual bottles can be added starting at \$90/bottle

Beer Upgrades

Add \$1.50 pp for each of the following:

Modelo	Yuengling
Blue Moon	Bass
Guinness	Stella Artois

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 applicable Administrative Charge and 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.

Credit/Debit card transactions will incur a 3% Convenience Fee

- 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", Wait-staff, and kitchen personnel for providing excellent service. We recommend anywhere from 8% - 10%
 - Dinners for the Band and Photographer will be charged at \$50.00 per person.
 - Children 12 and under will be charged \$50.00 per child.
- 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.

The Monmouth County Parks System does not allow any outside alcohol on the premises. Alcoholic beverage can only be supplied by Jacques Caterers.



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	Hampton Inn	732.851.0300	www.hamptoninn3.hilton.com
Attire	Dante Tuxedos	732.264.0318	www.dantezeller.com
	Forum Tuxedos	732.264.8802	www.forumtuxedos.com
Florists	Fine Flowers	800.423.5693	www.18004aflower.com
	Cameron's	732.787.1387	www.cameronskeansburgflorist.com
	Floral Sentiments	732.851.6687	www.floralsentimentsnj.com
	Ashley's Floral Beauty	732.566.7572	www.ashleysfloralbeauty.net
D.J.'s	Elite Entertainment	732.935.7500	www.eliteentertainment.com
	Fna Events	732.267-6916	www.fnaevents.com
	No Limit	732.201.0250	www.nolimitdjs.com
	Posh Events	855-767-4368	www.poshdjs.com
Live Music	Al Aloise – Pianist	732.495.9721	
Officiant	Rev Rita C. Atlas	732.566.1085	www.reverendrita.com
	Rev. Jarret Johnson	732.533-4189	www.weddingvowsyourway.com
Photography & Video	Dupree Studios	732.264.8855	www.dupreestudios.com
	Galis Photography	800.425.4778	www.galispv.com
	Life Tyme Photo & Video	732.247.6622	www.lifetymephotoandvideo.com
	Sean Patrick Photography	732.513.1295	www.seanpartickphotography.com
Limousine	Arrow Limousine	732.747.4844	www.arrowlimo.com
	V.E.I. Limousine	732.441.9400	www.veipartybus.com
Wedding Planners & Design	The Finishing Touch	973.525.5884	www.thefinishingtouchevents.com
	Jennifer Tolento Events	917-345-6381	www.Jennifertolentoevents.com
Hair & Makeup Studios	Salon DaVinci	732.787.8300	www.salondavinci.us
	Salon La De Da	732.747-0606	www.salon-ladededa.com



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



what dreams are made of...



4 CONVENIENT LOCATIONS

Contact All Locations Toll Free:

1.866.JACQUES
(866-522-7837)

www.jacquescatering.com

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403 Highway 36
Hazlet, NJ 07730

Tues. - Sat. 9-5
Sunday by Appointment,
Closed Monday

JACQUES RECEPTION CENTER

500 Palmer Avenue,
Middletown, NJ 07748

Tues. - Fri. 10-5,
Private Tours
by Appointment Only,
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Hominy Hill Golf Course

92 Mercer Road,
Colts Neck, NJ 07722

Private Tours Available
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206 Holland Road,
Middletown, NJ 07748

Private Tours Available
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