

The CHALFONTE HOTEL

The Chalfonte Hotel's unique history as the oldest continually operating hotel in the nation's first seaside resort, provides a perfect setting for your wedding celebration.

With a warm Southern ambiance, guests fill the sweeping verandas to enjoy hors d'oeuvres and cocktails while taking advantage of the ocean breeze, followed by dining and dancing in the grande Magnolia Room ballroom. Seventy guest rooms and three adjacent cottages will accommodate your guests for an extended celebration.

Packages are available to accommodate your specific preferences from a bountiful buffet to an extravagant sit-down dinner. Our food and beverage packages are listed on the following pages. Our menu selections include choice of sit-down style or buffet and four hours open bar service.

The open bar service includes domestic and imported beer, mixed cocktails and varietal wines. Additional hors d'oeuvres packages and menu selections are available.



*Pricing in this packet does not include 6.625% NJ sales tax, 22% service fee, or site fees. For more information please contact our venue coordinators, Ellie Mullock & Kylie Bush @ weddings@chalfonte.com



The CHALFONTE
HOTEL

THE QUEEN ANNE MENU

\$153.95 per person

HORS D' OEUVRES (3)

Add fourth selection for \$4.00 per person

Sesame Chicken Bites

Citrus soy dipping sauce

Cajun Stuffed Mushroom

Andouille, peppers, parmesan

Country Ham Biscuits

Shaved ham, dijon, mornay sauce

Bruschetta

Tomato, mozzarella, basil

Hummus & Pita

Carrot slaw

Chalfonte Sliders

Crispy chicken with lettuce, pickles, buttermilk OR Garlic pulled pork, provolone

ENTREES (2)

Pan Seared Salmon

Pico de gallo and avocado sauce

Roasted Chicken Breast Supreme

Black truffle jus

Red Wine Braised Short Rib

Natural jus

Skillet Fried Chicken

Miss Dorothy's Famous Recipe

Quinoa-Chickpea Cakes

With roasted pepper almond sauce

Orecchiette Pasta or

Gluten Free Potato Gnocchi

Zucchini, tomato, spinach, corn, lemon
parmesan

SALADS (1)

Secret Garden

Herbed vinaigrette

Caesar

Homemade croutons

Crunch

Shaved, carrot, cucumber, pickled onion, radish & sunflower seeds, citrus-honey vinaigrette

Tomato- Mozzarella

Basil, balsamic, EVOO

VEGETABLES (2)

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Citrus Glazed Carrots

Sauteed Green Beans

Herbed Broccoli & Cauliflower

ALL OF OUR PACKAGES INCLUDE FOUR HOUR OPEN BAR- PASSED HORS D'OEUVRES -

EXCEPTIONAL TABLE SERVICE

*THIS PRICING DOES NOT INCLUDE 6.625% NJ SALES TAX, 22% SERVICE FEE OR SITE FEE

The CHALFONTE HOTEL

THE MAGNOLIA MENU

\$169.95 per person

HORS D' OEUVRES (3)

Add fourth selection for \$5.00 per person

Mini Crab Cake

Spicy remoulade

Roasted Carrot

Pickled onion relish and avocado sauce

Black Truffle Meatball

Parmesan Cream

Classic Tomato Pie**Shrimp Salad Roll**

Celery, brown butter mayo

Beef Skewers

With chimichurri

Tomato Grilled Cheese

Cheddar, mozzarella, tomato, sourdough

Sesame Chicken Bites

Citrus-soy dipping sauce

Chalfonte Sliders

Crispy chicken with lettuce, pickles, buttermilk OR Garlic pulled pork, provolone

ENTREES (2)

Roasted Chicken Breast Supreme

Black truffle jus

Lump Crab Cake

Smoky tomato aioli

Grilled Mahi Mahi

Tomato-pineapple relish

Seared Filet Mignon

Sauce au Poivre

Seared Tuna

With carrot, cucumber, citrus-soy glaze

Skillet Fried Chicken

Miss Dorothy's Famous Recipe

Mushroom Ravioli

Mushroom ragout, spinach in parmesan cream sauce

SALADS (1)

Secret Garden

Herb vinaigrette

Arugula

corn, cherry tomatoes, feta, tomato vinaigrette,

Crunch

Shaved, carrot, cucumber, pickled onion, radish & sunflower seeds, citrus-honey vinaigrette

Watermelon Salad

Arugula, pickled onion, feta, lime vinaigrette

VEGETABLES (2)

Roasted Fingerling Potatoes**Garlic Mashed Potatoes****Citrus Glazed Carrots****Sauteed Green Beans****Herbed Broccoli & Cauliflower****Roasted Asparagus**

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The CHALFONTE HOTEL

THE KING EDWARD MENU

\$224.95 per person

HORS D' OEUVRES (5)

Add sixth selection for \$5.00 per person

Mini Crab Cake

Spicy remoulade

Roasted Carrot

Pickled onion relish and avocado sauce

Black Truffle Meatball

Parmesan Cream

Classic Tomato Pie**Shrimp Salad Roll**

Celery, brown butter mayo

Beef Skewers

With chimichurri

Tomato Grilled Cheese

Cheddar, mozzarella, tomato, sourdough

Sesame Chicken Bites

Citrus-soy dipping sauce

Chalfonte Sliders

Crispy chicken with lettuce, pickles, buttermilk OR
Garlic pulled pork, provolone

ENTREES (2)

Chalfonte Surf & Turf

Crab Cake & Petite Filet Mignon

Roasted Chicken Breast Supreme

Black truffle jus

Lump Crab Cake

Smoky tomato aioli

Grilled Mahi Mahi

Tomato-pineapple relish

Seared Filet Mignon

Sauce au Poivre

Seared Tuna

With carrot, cucumber, citrus-soy glaze

Crab Imperial Stuffed Flounder**Mushroom Ravioli**

Mushroom ragout , spinach in parmesan cream
sauce

SALADS (1)

Secret Garden

Herb vinaigrette

Arugula

corn, cherry tomatoes, feta, tomato vinaigrette

Crunch

Shaved, carrot, cucumber, pickled onion, radish &
sunflower seeds, citrus-honey vinaigrette

Watermelon

Arugula, pickled onion, feta, lime vinaigrette

Tomato-Mozzarella

Basil, balsamic, EVOO

VEGETABLES (2)

Roasted Fingerling Potatoes**Garlic Mashed Potatoes****Citrus Glazed Carrots****Sauteed Green Beans****Herbed Broccoli & Cauliflower****Roasted Asparagus**

ENHANCEMENTS

*INCLUDED IN THIS PACKAGE

Choice of 5 total passed Hors D' Oeuvres**Choice of One Stationary Hors D' Oeuvres****Premium Bar Package****Reception Extended One Hour****Premium Bar Package Extended One Hour**

ALL OF OUR PACKAGES INCLUDE FOUR HOUR OPEN BAR- PASSED HORS D'OEUVRES -
EXCEPTIONAL TABLE SERVICE

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The CHALFONTE
HOTEL

FAMILY STYLE & BUFFET MENU

\$159.95 per person

HORS D' OEUVRES (3)

Add fourth selection for \$4.00 per person

Sesame Chicken Bites

Citrus soy dipping sauce

Cajun Stuffed Mushroom

Andouille, peppers, parmesan

Country Ham Biscuits

Shaved ham, dijon, mornay sauce

Bruschetta

Tomato, mozzarella, basil

Hummus & Pita

Carrot slaw

Chalfonte Sliders

Crispy chicken with lettuce, pickles, buttermilk OR Garlic pulled pork, provolone

SALADS (1)

Secret Garden

Herbed vinaigrette

Caesar

Homemade croutons

Crunch

Shaved, carrot, cucumber, pickled onion, radish & sunflower seeds, citrus-honey vinaigrette

Tomato- Mozzarella

Basil, balsamic, EVOO

Antipasto

Assorted meats, cheeses, olives

ENTREES (2)

Pan Seared Salmon

Prime Rib

Roasted Pork Loin

Skillet Fried Chicken

Shrimp Etouffee

PASTA (1)

Macaroni & Cheese

Bolognese

Carbonara

Pasta Primavera

VEGETABLES (2)

Scalloped Potatoes

Garlic Mashed Potatoes

Citrus Glazed Carrots

Sauteed Green Beans

Herbed Broccoli & Cauliflower

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*MENU AND PRICING SUBJECT TO CHANGE



MENU ENHANCEMENTS

HORS D' OEUVRES A LA CARTE' \$5.00 PER PERSON

Mini Crab Cake

Spicy remoulade

Asian Style Ribs**Deviled Eggs**

Chef's Choice

Fingerling Potato

Twice baked

Smoked Salmon

Cucumber, avocado sauce

Tuna Tartare**Shrimp Cocktail**

Cocktail sauce

Roasted Oyster**Seared Scallop**

Bacon jam

Lobster Roll * \$6.00

Spicy remoulade

STATIONARY HORS D'OEUVRES \$14.00 PER PERSON

Antipasto Charcuterie Board

Hand sliced meats & cheeses served with crackers & homemade crostini

Mashed Potato Bar

The Chalfonte's famous garlic buttermilk mashed potatoes with assorted toppings

Crudité & Grilled Vegetable Board

Fresh assorted vegetables with green goddess & remoulade dipping sauces. Hummus with cumin toasted pita chips

Raw Bar *\$19.95 per person

Oysters, Shrimp, & Clams

BAR UPGRADES A LA CARTE

Premium Bar Package

\$15.00 per person

Champagne Toast

\$4.50 per person

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ADDITIONAL SERVICES & FAQS

WEDDING SERVICES

Decor Set Up & Break Down \$250.00

Includes decor meeting, overnight storage of decor for post wedding morning pick up

Day of Coordination \$800.00

Includes:

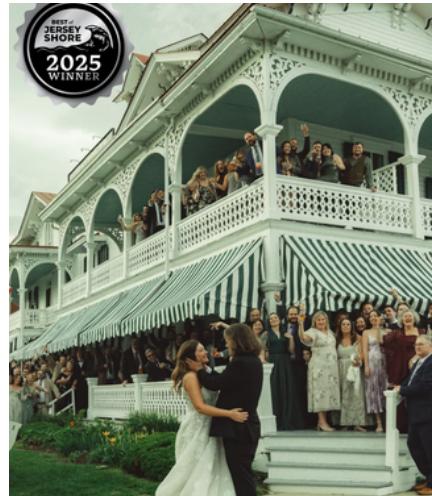
- Week of decor meeting
- Set up and breakdown of decor
- Decor storage for post wedding morning pick up
- Day of vendor coordination
- Wedding timeline: ceremony through reception
- Reception layout

Ceremony Coordination \$250.00

*This service is booked based upon limited availability

Wedding Consulting Meetings \$75.00

One hour meeting to discuss wedding details can be scheduled



FREQUENTLY ASKED QUESTIONS

Is there onsite Parking?

While the Chalfonte Hotel does not offer onsite parking, there is ample free street parking in the neighborhood adjacent to the hotel.

Can the ceremony be held onsite?

Yes. The ceremony can be held onsite in our beautiful Willow Tree Garden here at the Chalfonte Hotel for a fee of \$400.00. This fee includes the space only. If the ceremony is on site, it will be set to start 30 minutes prior to cocktail hour. We do not staff the ceremony or provide ceremony chairs. Based on limited availability we do offer ceremony coordination services for \$250.00.

Do you provide chairs for the ceremony?

No. We do offer a trusted list of vendors that will deliver, set up and break down the chair rentals.

What happens if it rains?

If your ceremony is scheduled to be held in our Willow Tree Garden and there is inclement weather we can move the ceremony indoors to The Magnolia Room.

What happens if I am getting married offsite and there is inclement weather?

Should there be inclement weather and your ceremony is scheduled elsewhere, we can accommodate your ceremony in our Magnolia Room for a fee of \$400.00.

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FAQS CONTINUED

Where is the cocktail hour?

Cocktail hour is held on our beautiful wrap around porch. With our iconic awnings, cocktail hour can be held on the porch rain or shine.

Do you offer room blocks?

No, we do not offer room blocks. We do offer discounted rates for your guests. To access these special rates your guests are required to call 609-884-8409 and use your last name as reference. Anyone booking rooms via a 3rd party or online will not have access to the discounted rate.

Do you offer wedding tastings?

We offer a complimentary dinner for two to order from our regular dining menu. This is available during our regular dining hours which vary seasonally, but is always open in the months of June, July, and August.

When does the hotel close?

The hotel closes seasonally from December-April.

What if I or my guests have allergies or dietary restrictions?

In the case of allergies and dietary restrictions we require the name, table number and allergy information for each guest. We also require place cards to include a meal indicator and an allergy indicator as well. It can be a color coded or symbol system. This allows our staff to prepare and serve each guest safely. If you are having a buffet, a separate plate will be made and delivered to that specific guest.

Do I have to rent linens and indoor chairs?

No. White or Ivory linens are included in our packages. If you prefer a different color for linens please contact us for options and up charges. Our bentwood chairs in the Magnolia Room are also complimentary.

What are the table sizes available?

We traditionally use 72" round tables. If you prefer a different style of table they will have to be rented. We can provide a list of trusted vendors.

Can I burn candles or do they have to be LED?

Since the Chalfonte Hotel was built in 1876 and is a historic landmark we do have strict fire safety requirements from the city. Yes, you may burn votive candles and taper candles, but only if they have glass hurricanes around them and the flame does not burn higher than the glass. Taper candles MUST be secure in the holder (not leaning or loose). LED are the only candles that may be used on the fireplace mantle.

Can I save the anniversary top to my cake?

Yes, we can save the anniversary top of your cake in our walk in refrigerator until the next morning. Please ask your baker to provide a box for the anniversary top to be left with our staff upon cake delivery.