

The CHALFONTE

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.

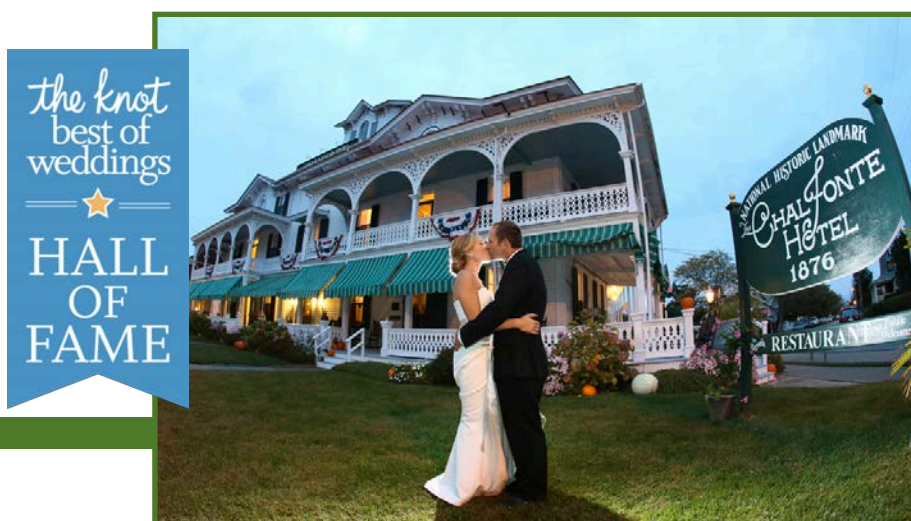


With a warm Southern ambiance, guests fill the sweeping verandas to enjoy hors d'oeuvres and cocktails while taking advantage of the ocean breeze, followed by dining and dancing in the grande Magnolia Room ballroom. Seventy guest rooms and three adjacent cottages will accommodate your guests for an extended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

Packages are available to accommodate your specific preferences from a casual 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.

The expertise of our on-site wedding coordinator is provided as a complimentary service throughout your planning process.

For more information please contact our wedding coordinator Terry S. Carr @ 609-884-8409 or weddings@chalfonte.com.



Prices in this packet do not include 6.625% NJ sales tax, gratuities, or applicable site fees. Site fees are based on day of the week & time of day.

THE QUEEN ANNE MENU

\$109.95 PER PERSON

Complimentary on-site Wedding Coordinator

Exceptional Table Service

Four Hour Open Bar Service

Selection of Three Butlered Hors D'oeuvres

Choice of One Salad

Choice of Two Entrees

Choice of Two Vegetables

Assorted Dinner Rolls

HORS D'OEUVRES - Choose Three

(add a fourth selection for an additional \$3.00)

Sesame Chicken Bites with soy & green onion dipping sauce

Parmesan Stuffed Mushrooms ~ Spicy Beef Meatballs with BBQ sauce

Classic Jumbo Shrimp Cocktail with cocktail sauce

County Ham Biscuits ~ Goat Cheese Poppers with honey drizzle

Chalfonte Crostini Options:

Pulled Pork ~ Classic Pimento Cheese ~ Bruschetta with tomato, basil, red onion, EVOO

SALADS

Secret Garden Salad with balsamic or ranch dressing

Caesar Salad with homemade croutons

Greek Salad with black olives, tomato, red onion, & Feta cheese with a red wine vinaigrette

Romaine & Arugula Salad with fennel, cucumber, radish, & a creamy dill dressing tossed with roasted pine nuts

ENTREES

(seafood & prime meats at market price)

Broiled Crab Imperial Stuffed Flounder with Chalfonte Sherry Sauce

Prime Rib with horseradish cream sauce

Chicken Francaise

Strip Steak with wild mushrooms & Roquefort chive sauce

Salmon with lemon dill cream sauce

Miss Dorothy's Skillet Fried Chicken

Mahi-Mahi with tropical salsa

Penne Pasta with artichoke hearts, tomatoes, & spinach, in a light rose cream sauce

VEGETABLES

Garlic Buttermilk Mashed Potatoes ~ Roasted Baby Red Bliss Potatoes ~ Wild Rice with dried fruit

Bourbon Glazed Baby Carrots with sauteed red peppers ~ Herbed Broccoli & Cauliflower

Julienne of Zucchini & Yellow Squash ~ Lemon Sauteed Green Beans with EVOO



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THE MAGNOLIA MENU

\$121.95 PER PERSON

Complimentary on-site Wedding Coordinator
Exceptional Table Service
Four Hour Open Bar Service
Selection of Three Butlered Hors D'oeuvres
Choice of One Salad
Choice of Two Entrees
Choice of Two Vegetables
Assorted Dinner Rolls

BUTLERED HORS D'OEUVRES

Choose Three (add a fourth selection for an additional \$4.00)

Crab Cakes - A miniature version of Miss Lucille's Crab Cake
Grilled Rosemary & Lemon Shrimp
Scallops wrapped in Bacon (additional market price)
Cajun Stuffed Mushrooms filled with Crabmeat and Andouille Sausage
Mac & Cheese Croquette with Marinara dipping sauce
Chalfonte Crostini Options:

- Flank Steak with Chimichurri sauce
- Pear, Walnut & Blue Cheese with salted maple caramel drizzle
- Caprese with fresh Mozzarella, tomatoes, basil, & Balsamic vinegar
- Smoked Salmon topped with red onion & fresh dill Creme Fraiche

SALADS

Secret Garden Salad with balsamic or ranch dressing
Baby Spinach Salad with grilled red onion, crumbled smoked bacon, & cherry tomatoes,
with champagne vinaigrette
Miniature Cobb Salad with romaine lettuce, bacon, avocado, tomatoes, & hard boiled eggs,
with thousand island dressing
Arugula, Watermelon, & Feta cheese, with an orange vinaigrette (seasonal availability)

ENTREES (seafood & prime meats at market price)

Chalfonte "Surf & Turf" (choose this one for all guests only)

a combination of a petite grilled Filet Mignon & Miss Lucille's Crab Cake

Chicken Oscar - boneless breast of chicken topped with pan-roasted shrimp & asparagus with a Hollandaise sauce

Miss Lucille's Crab Cake with tartar sauce

Grilled Filet Mignon with au poivre or Roquefort chive butter

Seared Tuna with pepper soy mustard sauce or with mango salsa

Chicken Saltimbocca - boneless chicken topped with prosciutto, sautéed spinach, Fontina cheese & a chicken veloute

Mushroom Ravioli with Parmesan cream sauce

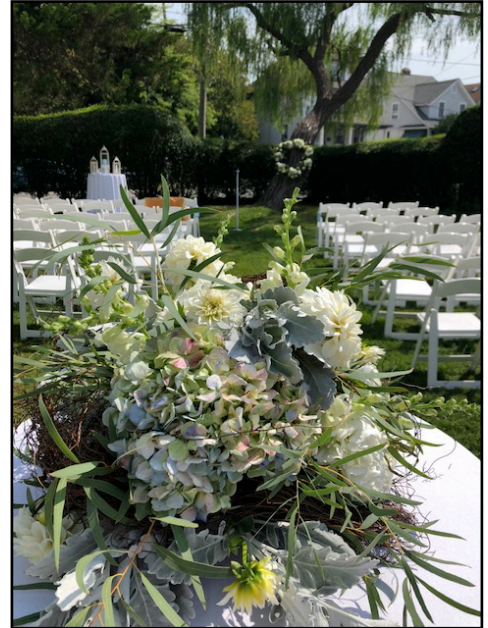
VEGETABLES

Roasted Asparagus ~ Garlic Buttermilk Mashed Potatoes ~ Sautéed Green Bean Almandine

Roasted Baby Red Bliss Potatoes ~ Julienne of Zucchini & Yellow Squash ~ Herbed Broccoli & Cauliflower

Bourbon Glazed Baby Carrots with sautéed red peppers

Roasted Brussel Sprouts with shallots & pancetta ~ Wild Rice with dried fruit



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THE BALLROOM BUFFET

\$114.95 PER PERSON

(seafood & prime meats at market price)

Complimentary on-site Wedding Coordinator

Exceptional Table Service

Four Hour Open Bar Service

Selection of Three Butlered Hors D'oeuvres

A buffet gives guests a variety of choices and keeps the atmosphere flowing and comfortable.

HORS D'OEUVRES - Choose Three (add a fourth selection for an additional \$3.00)

Sesame Chicken Bites with soy & green onion dipping sauce ~ County Ham Biscuits

Parmesan Stuffed Mushrooms ~ Spicy Beef Meatballs with BBQ sauce

Classic Jumbo Shrimp Cocktail with cocktail sauce ~ Goat Cheese Poppers with honey drizzle

Chalfonte Crostini Options:

Pulled Pork ~ Classic Pimento Cheese ~ Bruschetta with tomato, basil, red onion, EVOO

SALAD & PASTA STATION - Choose One Salad & One Pasta

SALADS

Secret Garden Salad with ranch & balsamic dressings

Caesar Salad with homemade croutons

Marinated Grilled Asparagus with slow roasted grape tomatoes, button mushrooms, & a red wine vinaigrette

Antipasto Platter - Assorted meats & cheeses, olives, marinated artichokes, along with hot & sweet peppers

Broccoli, Cheddar, & Bacon Salad

Tricolor Tortellini Salad with roasted red peppers, fresh Mozzarella cheese, black olives, & a tomato basil vinaigrette

Lucille's World Famous Seafood Salad (additional market price)

PASTA

Rotini with sautéed chicken, broccoli, and roasted red peppers, topped with toasted Parmesan breadcrumbs

Farfalle Carbonara with Pancetta and baby peas

Penne with fresh pesto, sun dried tomatoes, fresh Mozzarella cheese, & roasted pine nuts

ENTREE STATION - Choice of Two

Broiled Flounder with Chalfonte Sherry Sauce

Miss Dorothy's Skillet Fried Chicken

Prime Rib with horseradish cream sauce

Salmon with fresh lemon dill cream sauce

Southern-style dry rubbed BBQ Ribs with house made sauce

Roast Pork with braised fennel, apple, & onion chutney

VEGETABLES - Choice of Two

Roasted Baby Red Bliss Potatoes ~ Garlic Buttermilk Mashed Potatoes ~ Local Jersey Corn on the cob (seasonal)

Sauteed Green Beans ~ Bourbon Glazed Baby Carrots with sauteed red peppers

Herbed Broccoli & Cauliflower ~ Miss Lucille's Corn Pudding ~ Down Home Macaroni & Cheese

Scalloped Potatoes topped with Gruyere cheese & toasted breadcrumbs

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MENU ADDITIONS

Enhance Your Guest Experience With These Selections

STATIONARY HORS D'OEUVRES - Priced per person

Chalfonte Inspired Crudite \$12.95 per person

Fresh local farmers market assorted vegetables with Green Goddess and Remoulade dipping sauces

Roasted Red Pepper Hummus with cumin toasted pita chips

Brie en Croute -

A wheel of Brie wrapped in puff pastry with choice of filling served warm with homemade crostini

Filling choices - honey spiced pecan ~ caramelized onion ~ strawberry marmalade

Antipasto \$13.95 per person

Display of hand sliced meats & cheeses - Salami, Capicola, Pepperoni, Provolone, & fresh Mozzarella, assorted olives, marinated artichokes, roasted red peppers, & Dijon mustard

All served with crackers & homemade crostini

Chalfonte Mashed Potato Bar \$8.95 per person

(choose 5 toppings)

The Chalfonte's Famous Garlic Buttermilk Mashed Potatoes with assorted toppings for your guests to choose from:

Sour Cream ~ Crumbled Gorgonzola ~ Bacon ~ Caramelized Onions

Sharp Cheddar Cheese ~ Green Onions

Sauteed Wild Mushrooms ~ Ham ~ Parmesan Cheese

Chopped Tomatoes ~ Steamed Broccoli



SOUPS \$3.00 per person

New England or Manhattan Clam Chowder

French Onion with cheesy crouton

Corn Chowder

Cream of Mushroom

Chilled Gazpacho served with cilantro lime sour cream

***Complete your wedding weekend with a Chalfonte Rehearsal Dinner
and Post Wedding Chalfonte Breakfast***

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