



The

Enchanted



Wedding Reception

The Holiday Inn Grand Wedding Reception

Welcome to the **Holiday Inn Clinton-Bridgewater**.

We are pleased to present you with our elegant

~Enchanted Wedding Packages~

Featuring our unique event detail options for your Menu & Reception

The Newly Remodeled "**Grand Hotel**" has two elegantly designed Banquet Rooms where All Your Dreams Come True....

Our convenient shuttle service available for you and your guests, we feature many magical areas on site to capture pictures throughout your special day, including an outside patio featuring a waterfall backdrop, indoors on our winding staircase, our Private Bridal Rooms, as well as the Banquet Room chosen for your event.

All Menus can be customized to suit your style, taste & budget. Afterwards, celebrate the After Party in our famous **One-11 Bar & Lounge** dancing the night away.

We thank you for the opportunity & look forward to having the Pleasure to serve you.

For today was meant to be... Tonight is only the Beginning!
So drink, have fun and stay over...



Dreams really do come true...

111 West Main Street
Clinton, NJ 08809
908-735-5111
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The Holiday Inn Grand Wedding Reception

The Golden Carriage

Package

Cocktail Hour Menu

Champagne or Mimosa

Is presented to your Guests as they enter the Cocktail Hour

Butler Style Hors D'oeuvres: Choice of four

~Homemade Egg Rolls with Sweet & Sour Sauce ~Mini Pizza ~Scallops Wrapped In Bacon ~Dumplings & Plum Dipping Sauce ~Cocktail Franks in Puff Pastry ~Mini Crab Cakes ~Coconut Breaded Shrimp with Asian Sauce ~Sesame Chicken Skewers & Dipping Sauce ~Mushroom Caps Stuffed with Sweet Italian Sausage or Crab meat ~Assorted Mini Quiches

Cold Displays Choice of four

~Pasta Salad

~Vegetable Crudités, Brochette & Dips

~Antipasto Platter ~Deviled Eggs and Assorted Delicacies

~Bruschetta ala Pomodoro with Finely Chopped Plum Tomatoes, Fresh Mozzarella, Garden Basil, Sweet Parsley, & Extra Virgin Olive Oil, Drizzled over Semolina Bread Toasts and Our Famous Signature Semolina Wedges Served over Our Fabulous Champagne Gorgonzola Sauce

Fruit Cheese and Vegetable Display Table

~Fresh Seasonal Fruit Salad

~Garden Fresh Vegetables & Assorted Dips

~Variety of Domestic and Imported Cheeses (~Swiss ~Cheddar ~Gorgonzola ~Muenster ~Brie)
with Assorted Crackers

Silver Chafing Dishes: Choice of four

~Chicken Ala Champagne with Cherry Peppers, Medallions of Breaded Chicken & Orecchiette in a Lite Champagne Cream Sauce ~Swedish Meatballs in a Creamy Brown Sauce ~Rigatoni ala Vodka ~Eggplant Rollatini ~Sesame Chicken & Broccoli with Sweet Brown Sauce ~Italian Sausage & Peppers in Marinara Sauce ~Shrimp Scampi with Lemon Garlic Sauce ~Fried Calamari ~Muscles Marinara ~Cavatelli & Broccoli ~Penne Ala Vodka

The Holiday Inn Grand Wedding Reception

The Golden Carriage Package

Dinner Menu

Champagne Toast

Salad: Choice of one

- ~Mixed Greens, Roasted Red Peppers, Kalamata Olives, Endive, Radicchio & Lite Vinaigrette Dressing
- ~Spinach Salad Baby Spinach, Red Onion, Fresh Bacon, Sliced Mushrooms, Balsamic Dressing & Croutons
- ~Caesar Salad, Classic Caesar Dressing, with Homemade Croutons & Parmigiana
- ~Caprese Salad, Fresh Tomato, Mozzarella, Sweet Basil with Extra Virgin Olive Oil
- ~Seasonal Cantaloupe, Melon & Prosciutto

Soup or Pasta: Choice of one

- ~New England or Manhattan Clam Chowder ~ Cream of Tortellini ~ Italian Wedding Soup ~Rigatoni Filetto Pomodoro
- Choice of Pasta (Penne, Cavatelli, Bowtie, Fettuccini, Linguini, Spaghetti, Angel Hair or Orecchiette)
- ~Tortellini Alfredo ~ Ravioli & Bolognese Sauce

Intermezzo: Choice of one

Lemon, Raspberry, Orange or Rainbow Sorbet

Entrée: Choice of three

Fresh Homemade Bread & Creamy Butter

Beef & Veal: Choice of one

- ~Chateaubriand with wine shallot sauce
- ~Roast Prime Rib of Beef Au jus
- ~Veal Saltimbocca

Chicken: Choice of one

- ~Marsala ~Francaise ~Piccata
- ~Greek Chicken Cordon Bleu with a Champagne Sauce
- ~Chicken Sorrentino

Fish: Choice of one

- ~Stuffed Grilled Salmon with a Lemon Glaze
- ~Grilled Salmon Oreganato
- ~Crab Stuffed Filet of Sole with White Wine & Lemon Sauce
- ~Parmesan Crusted Tilapia Sautéed with a Lite Pomodoro Sauce
- ~Almond Crusted Filet of Sole or Francaise

The Holiday Inn Grand Wedding Reception

The Golden Carriage

Package

Dinner Menu

Vegetarian: Choice of one

~Eggplant Parmesan ~Pasta Primavera in a Cream Sauce ~Grilled Vegetable Platter
~Eggplant Ratatouille in Marinara Sauce ~Grilled Plum Tomatoes with Balsamic Drizzle

Starch: Choice of one

Basmati Rice
Rice Pilaf
Citrus Rice
Jasmine Rice
Garlic Mashed Potato Sweet Mashed Potato
Roasted Red Bliss Potatoes
Lemon Roasted Potato Wedges
Twice-Baked Potato or Baked Potatoes with Sour Cream & Chives

Vegetable: Choice of one

Green Beans Almandine
Glazed Baby Carrots
Steamed Asparagus
Vegetable Medley
Bouquet Julienne Zucchini

Dessert

Custom Tiered Wedding Cake
Freshly Brewed Regular, Decaffeinated Coffee and Tea

Five Hours Continuous Premium Open Bar
All table linens and table decor available in-house
All prices are subject to NJ Sales Tax and 21% Service Fees

The Holiday Inn Grand Wedding Reception

The Diamond Buffet Package

Cocktail Hour Menu

Champagne or Mimosa

Is presented to your Guests as they enter the Cocktail Hour

Butler Style Hors D'oeuvres: Choice of six

Homemade Puff Pastry Cheese Canapes ~Clams Casino ~Beef Sliced Medallions on Garlic Toasts ~Sausage & Pepperoni Sliced on Fresh Baked Artisan Breads & Marinara Sauce ~Marinated Chicken Brochettes ~Mini Pizzas ~Deep Fried Tempura Shrimp with Sweet & Sour Sauce ~Scallops Wrapped in Bacon ~Mini Egg-rolls ~Mushrooms with Crab or Sausage Meat ~ Dumplings & Scallion Soy Franks In Puff Pastry ~Mini Quiche

Fruit, Cheese & Vegetable Display Table

Fresh Seasonal Fruit and Fruit Salad
Garden Fresh Vegetables & Assorted Dips
Variety of Domestic and Imported Cheese
(~Swiss ~Cheddar ~Gorgonzola ~Muenster ~Brie)
& Assorted Crackers

Cold Displays: Choice of four

Grilled Vegetables in a Balsamic Marinade
~Pasta Salad ~Deviled Eggs
~Antipasto Platters & Assorted Delicacies
Roasted Red Pepper, Marinated Mushrooms, Seafood Salad
& Endive Leaves filled with finely chopped Vegetable Crudités
~Brochette ala Pomodoro with finely chopped Plum Tomatoes, Fresh Mozzarella, Basil, Parsley & Olive Oil

Silver Chafing Dishes: Choice of four

Seafood Zuppa di Pesce ~Sausage, Peppers & Onions in Marinara Sauce
~Cavatelli & Broccoli ~Eggplant Rollatini ~Chicken Cordon Bleu
~Chateaubriand in Shallot Sauce ~Beef Tips in a Mushroom Demi-Glace
~Tortellini Quattro Formaggi ~ Grilled Salmon Oreganata ~Lemon Oregano
Tilapia ~Stuffed Pork Loin ~Veal Saltimbocca ~Chicken Cacciatore
~Chicken Francaise ~Chicken Marsala ~Chicken Piccata
~Baked Ziti ~Pepper Steak & Rice Pilaf

The Holiday Inn Grand Wedding Reception

The Diamond Buffet Package

Buffet Dinner Menu

Starch & Vegetable: Choice of one each

Basmati Rice, Rice Pilaf, Jasmine Rice, Citrus Rice,
Roasted Lemon Wedge Potatoes
Roasted Red Bliss Potatoes
Twice Baked Potato
Homemade Garlic Mashed Potatoes
Green Beans Almandine Baby Glazed Carrots
Sautéed Garlic Mixed Garden Vegetables
Yellow & Green Bouquet Squash
Fresh Steamed Broccoli

Captain's Stations

Mashed Potato Station

Homemade Mashed Potatoes served in a Martini Glass
Featuring Cheddar & Monterey Jack Cheeses
Along with the following tasty toppings: gravy, bacon,
sour cream, chives

Chef's Carving Station: Choice of two

~Perfectly seasoned Pork Loin
~Roasted Turkey with cranberry sauce
~Roast Prime Rib of Beef and Au Jus
~ Top Round Roast beef with Mushroom Gravy

Taco Station

Soft and Hard Tacos with choice of Chicken, Beef & Chorizo
Along with Onion, Pepper, Tomato, Cheese, Fresh Lime
Hot and Mild Salsa, Beans and other fixings

Pasta Station: Choice of three

~Stuffed Rigatoni ala Crème Sauce
~Tortellini Quattro Formaggi Sauce
~Fettuccine with Garlic Olive Oil
~Sauce Penne ala Bolognese Sauce
~Gnocchi ala Fresh Pesto Cream Sauce
~Specialty Homemade Pastas

Overboard Chilled Seafood

Iced Carving Arrangement
~Shrimp Cocktail
~Clams in a half shell
~King Crab Legs & Claws
~New Zealand Mussels in the half shell

Mediterranean Station

Homemade Falafel, Chicken and Beef Shish Kebabs with
Hummus, Tahini, Baba Ganoush, Tabouli with fixings
Along with Grape Leaves and Pita Bread

The Holiday Inn Grand Wedding Reception

The Diamond Buffet Package

Buffet Dinner Menu

Dessert

Custom Tiered Wedding Cake
Freshly Brewed Regular and Decaffeinated Coffee and Tea

Chef Flambé Station

Banana Foster or Zeppoles

Enchanted Wedding Reception

Individual Add-ons

Appetizers

- ~Fresh Tomato, Mozzarella & Basil
- ~Jumbo Shrimp Cocktail
- ~Rigatoni Fillet di Pomodoro
- ~Lobster Ravioli in a Cream Sauce

Surf & Turf Entrées

- ~Maine Lobster Tail & Petite Fillet Mignon
- ~Chateaubriand & Stuffed Jumbo Shrimp
- ~Veal Saltimbocca & Shrimp Brochette over Rice Pilaf

Viennese Dessert Table

- ~Carrot Cake ~Black Forest ~Chocolate Mouse Soufflé ~Tiramisu
- ~Strawberry Shortcake ~Cannoli Filled Cake ~Lemon Coconut ~Cheese Cakes ~Plain & Fruit~ Whole Fruits in Season ~Miniature French and Italian Pastries ~Chocolate Covered Bananas & Strawberries ~International Coffees and Espresso
- ~Ice Cream Sundae Bar ~Bananas Foster & Zeppoles

Five Hours Continuous Premium Open Bar
All table linens and table decor available in-house
All prices are subject to NJ Sales Tax and 21% Service Fees

The Holiday Inn Grand Wedding Reception

The After Party

The Night Of...don't Let It End!

Many of your guests would like to keep the fun going...

So we present Our After Party Package.

Please select one

"Festival Fry Station"

Fresh Zeppoles, Mozzarella Sticks,
Fried Zucchini Sticks,
Pizzas, Fries with Toppings,
Potato Skins, Chicken Wings
(Hot, Mild, Buffalo, Sweet &
Sour, Jamaican Jerk)

"New York Deli Station"

Mini Sandwiches on:
Rye, Focaccia, Pumpernickel &
Wraps (Roast Beef, Corn Beef,
Pastrami, Turkey, Salami & Ham)
& Assorted Cheeses
All Deli Toppings Plus Pickles
and Cole Slaw

"Hangover Prevention Station"

Buffalo Wing and Dipping Sauces
Breakfast Burger Sliders, Grill Cheese
Triangles, & Loaded Fries

\$18.95 per person

All prices are subject to a 21% Service Fee & NJ Sales Tax

The Holiday Inn Grand Wedding Reception

A Delicious Brunch for your Guests
~ The Morning After ~

Breakfast Items

Assorted Danish & Muffins
Bagels with Butter, Jam and Cream Cheese
Seasonal Fresh Fruit
French Toast
Waffles & Syrup
Scrambled Eggs
Crisp Bacon or Sausage Links

Chicken Choice of one

Chicken Francaise, Piccata, Marsala or Parmigiana
Roasted All Natural Lemon Chicken
Chicken Giambotta

Entrée Choice of one

Herb Crusted Tilapia with White Wine sauce
Sliced Beef in Mushroom Demi-Glaze
Grilled Salmon in Lemon Dill Chardonnay sauce
Roasted Pork Loin with Honey Ginger glaze

Pasta Choice of one

Penne ala vodka
Three-Cheese Tortellini Alfredo
Pasta Primavera
Eggplant Rollatini
Cavatelli & Broccoli Sautéed in Garlic & Oil

Sides Choice of two

Roasted Red Potatoes
Sour Cream Mash
Basmati Rice
Vegetables Medley
Assorted Chilled Fruit Juices and Soft Drinks
Freshly Brewed Regular & Decaf Coffee and a Selection of Assorted Tea

\$18.95 per person

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The Holiday Inn Grand Wedding Reception

Our "Grand Hotel" with its spacious rooms and suites are indeed another reason to host your special day! All details will be handled by our accomplished Wedding & Events Planner. From beginning to end, you will have a team to count on so you can enjoy your engagement, along with the wedding of your dreams!

We hope you enjoyed reviewing options to plan your Wedding Event & Menu, as much as we did, creating it for you. Please don't hesitate to contact us in regards to questions, ideas, or special requests.

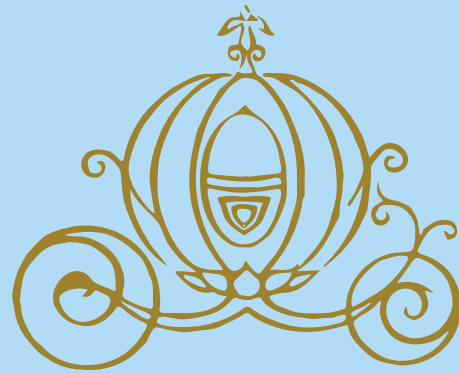
Your wish is our command!

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Tonight is only the beginning!*



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