



Renaissance

2027 Renaissance Wedding Cocktail Package \$98.00 per person

Your package will include:

- Exclusive use of our venue for five hours
- Event Specialist
- Maître d' to oversee your affair
- Bridal Attendant
- Professional Bartenders
- Attended coat room (seasonal)
- Separate room or Patio for cocktail hour
- Complimentary music for cocktail hour
- Use of private Bridal Suite
- Skirted Bridal Dais or sweetheart table
- Choice of linen color for tables and napkins
- Custom wedding cake from Chocolate Carousel
- Silver Chafers for food service
- Votive candles, lanterns and candle decorations for stations
- Passed Champagne and tableside toast
- Unlimited soft drinks, juice, and bar mixers
- Alcohol ordering and delivery arrangements
- Uplighting and Disco Lights
- Free private parking lots
- Table numbers
- Place cards

Ceremony arrangements on site \$700.00

- Patio or Ballroom space with theater style seating up to one half hour before Cocktail Hour
- Maitre d' to coordinate guests and bridal party
- White folding chairs

Cocktail Hour

One Hour of unlimited butler style passed Hors d'oeuvres
Select twelve Hors d'oeuvres from our full list of 90 options

International Cheese, Fresh Vegetable Crudité & Tapas

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar, Pepper Jack,
Wisconsin Munster Cheese and Cranberry Goat Cheese
Garnished with Fresh Red Grapes, Strawberries, assorted Crackers

Crisp Baby Carrots, Broccoli, Cauliflower, Celery,
Red Bell Peppers, Yellow Squash and Sweet Grape Tomato
Spinach, Blue Cheese and Roasted Pepper Ranch Dip

Roasted Garlic Hummus, Olive Tapenade, Dalmatia Fig Preserves
Tomato Bruschetta, Pita Triangles and Sliced Italian Baguette

Cocktail Hour Stations

Select one station or customize from our full list of station options

Philadelphia Cheesesteak Station

Sliced beef sautéed with Caramelized Onions and Banana Peppers, served on Hoagie Rolls with Cheese
Sauce prepared on our tabletop griddle

Boardwalk Style Sausage, Peppers, and Onion Station

Sweet Italian Sausage hot off the griddle, garnished with Julienne Green and Red Peppers, Onions, Marinara
Sauce and Banana Peppers, served on miniature Hoagie Rolls

Grilled Cheese & Tomato Soup

Hot grilled sandwiches prepared on the griddle: Swiss and Spinach, Cheddar and Bacon, Provolone and fresh
Tomato, or traditional American Cheese, served with a shot of Tomato Soup

Slider Station

Petite Hamburgers or Pulled Pork, served on Potato Rolls hot off the griddle with American Cheese,
shredded Lettuce, Ketchup, Mustard, and Mayonnaise

French Fry Station

Select two

Traditional French Fries, Waffle Fries, or Sweet Potato Fries, served with Parmesan, melted Cheddar, Malt
Vinegar, Wasabi Mayonnaise, Tabasco, BBQ Sauce, homemade Gravy, Ketchup and Ranch Dressing

Gourmet Mac and Cheese

Home-cooked Mac and Cheese with a choice of two varieties:

White Cheddar Truffle, Baked Gruyere & Cheddar, Traditional, or Alfredo

Served with seasoned Breadcrumbs, Crumbled Bacon, sautéed Spinach, Jalapenos, crunchy Tortilla Strips,
Broccoli, Green Onions, and Artisan Bread

Fresh Maine Lobster available for an additional \$5 per guest

Dinner

Warm Dinner Rolls with Butter

Salad

Plated for sit-down service or presented on a station for guests to serve themselves.

Select one salad

Traditional Caesar Salad

Romaine Lettuce tossed with Falco's homemade Caesar Dressing

Garnished with Pecorino Romano and Garlic Herb Croutons

Mixed Mesclun Greens

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and

Herb Croutons served with a homemade Balsamic Vinaigrette

Dinner Stations

Select three dinner stations or customize from our full list of options

Executive Chef's Table

Select three

Eggplant and Mozzarella Pinwheels with Marinara Sauce

Asian Style Vegetable Stir Fry

Penne Pasta with Vodka Sauce

Cavatelli and Broccoli with Garlic and Oil

Rigatoni with Shrimp, Prosciutto, Mushrooms and Peas served in a Sherry Cream

Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil

Homemade Mac and Cheese with Breadcrumb Topping

Boneless Chicken Murphy

Sweet Italian Sausage with Green and Red Peppers

General Joey's Chicken over Fried Rice

Braised Veal Tips with Wild Mushrooms and Marsala Wine

Sautéed Boneless Chicken Scampi

Fajita Station

Grilled Chicken and Beef with Sautéed Onions and Peppers

Sour Cream, Fresh Guacamole, Pico De Gallo, Rice and Refried Beans

Flour & Corn Tortillas Warmed on a Griddle

Asian Station

Beef and Broccoli, General Joey's Chicken,

Fresh Vegetable Lo Mein and Fried Rice

Served in a Chinese Takeout Box with Chop Stix

Mashed Potato Bar

White and Sweet Mashed Potatoes served in Cosmo glasses.

Guests will top with Grated Cheese, Mushroom Sauce, Crumbled Bacon, Green Onions,

Sour Cream, Butter Brown Sugar, Miniature Marshmallows and Cinnamon

Carving Station

Chef-attended and carved to order, served with appropriate sauces, condiments and assorted Rolls
Select two

Roasted New York Sirloin Au Jus
Roasted Peppered Pork Loin
Roasted Turkey Breast with Gravy
Barbecued Corned Beef
Braised Corned Beef
Herb and Garlic Roasted Fresh Ham
Honey Glazed Spiral Ham

Mini Meals Station

Select two

Penne Vodka with Grilled Chicken or Shrimp
Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes with a Maple Pork Demi Glaze Drizzle
Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle
Eggplant and Mozzarella Pinwheels over Penne Vodka
Sautéed Shrimp Provencal over Risotto Milanese
Chicken and Vegetable Lo Mein served in a Chinese Take Out Box
Tofu and Vegetable Stir Fry over Quinoa or Rice

Dessert

Custom Tiered Wedding Cake from Chocolate Carousel
Fresh Brewed Coffee and Tea

Passed Desserts

Select two

Zeppole Fries with Powdered Sugar
Mini Cannoli with Powdered Sugar
Mini Oreo Milkshakes
Chocolate Covered Strawberries
Warm Chocolate Chip Brownies
Warm S'mores
Mini Cheesecake Bites

Farewell Station

For your guests to enjoy on the ride home — our gift to you
Your choice of homemade Chocolate Chip Cookies or Hot Pretzels with Mustard
Fresh Brewed Regular and Decaffeinated Coffee
Bottled Water

It is our pleasure to cater to Vegetarian, Vegan, Gluten Free and other dietary restrictions upon request

Beverage Service

Soft Drinks, Ice, Fruit and Bar Mixers
Liquor Liability Insurance & Certified Bartender included
We will be happy to take care of all your alcohol arrangements through our preferred vendor

Peak Saturday nights: 90 adult guest or \$8,460 minimum

Friday and Sunday nights: 80 adult guest or \$7,520 minimum

Price excludes 20% service charge and sales tax

Children under 10 and vendor meals: \$45 each

Maître d', Bridal Attendant and Bartender gratuity not included

For more information or to schedule a consultation and site visit:

Call 732-660-9000 or email info@falcoscatering.com