

SAVOY INN WEDDING PACKAGE

The Merighi Family is pleased to present our very special wedding package including all the amenities listed below:

- Five Hours of Reception
- Four Hours of Open Bar serving premium brand liquors
- Tablesides Wine Tasting during dinner
- One Hour Cocktail Reception with Hot and Cold Hors d'oeuvres
- Use of the *Savoy Gardens*- our exclusive outdoor Venetian garden for your bridal party and family pictures
- Champagne Toast: choice of Spumante, Raspberry, Peach, or Brut
- Professional, tuxedoed service staff complete with bartenders, cocktail servers, food servers, & your personal Maitre d' dedicated to your affair
- Beautifully appointed Ballroom featuring oversized dancefloor, full-service bars, fully dressed- raised head table or sweetheart table
- Your choice of 35 different colors for linens
- Four Course Sit-down dinner OR our Grand Ballroom Buffet
- An custom designed, gourmet tiered wedding cake created by Crust and Krumbs Bakery
- Elegant, fresh Floral Centerpieces for your guest tables and head table custom created by Anton's Florist
- Complimentary planning dinner for the bride and groom and their parents in our restaurant, The Savoy Bistro
- Personalized planning with your Catering Professional: Tom Merighi, Jr.

Hors d'oeuvres Selections

Cold Hors d'oeuvres presentation

(includes all)

- Our Chef's best selection of Domestic and Imported Cheeses, cured Italian meats, and assorted gourmet crackers
- Field fresh vegetable Crudités Baskets with blue cheese dressing and creamy peppercorn
- Italian Antipasti Display with roasted red peppers, cherry pepper shooters, black and green olives, Italian long hot peppers, marinated artichokes
- An assortment of Crostini, Bruschetta, and Homemade Focaccia
 - Grilled Vegetables marinated in a balsamic reduction
 - A Butlered assortment of our chef's best Cold Canapés

Hot Hors d'oeuvres Selections

(please select five for stationary table)

Bada Bing Shrimp

tossed in a sweet Thai chili sauce and hoisin

Toasted Ravioli with Marinara Sauce

Ginger Chicken Satay

in a sweet ginger sauce

Mussels Fra Diabolo

steamed in a spicy red sauce

Stuffed Button Mushrooms with broccoli rabe and sausage

An assortment of Mini Quiches

Thai Chicken Pineapple Skewer
Parmagiano

Asparagus and Romano roulade

Edamame Dumplings

Southwest Chicken Egg Rolls

Chicken, black bean, corn, spinach, Pepper Jack

Mini Cheese Pastizzis

stuffed with ricotta and mozzarella

Mini Chicken Quesadillas

Fire Crackers Wings

tossed in a honey garlic-chili sauce

Pan-fried Pork Dumplings

served with a Ponzu dipping sauce

Petite Crab Imperiale Phyllos

Mini Eggplant

Spinach & 3 Cheese Filos

Mozzarella stuffed Meatballs

Homemade Zucchini Sticks

Horseradish cream sauce

Chicken wrapped in bacon with a honey teriyaki glaze

Butlered Hot Hors d'oeuvres

(please select one butlered hot item)

- Cheesesteak Egg Roll
- Ahi tuna with mango Ceviche in Asian spoons
- The Italian Slider- with pulled pork, broccoli rabe and provolone

We would be glad to customize your cocktail hour at your request.

Sit-down Dinner Selections

First Course

(please select one)

- Fresh Fruit Plate- served with raspberry and mango coulis
- Sliced Seasonal Fruits and Berries with strawberry yogurt sauce
- Penne Pasta tossed in a creamy blush sauce
- Italian Wedding Soup- escarole soup with little meatballs and ditalini
- Minestrone soup
- Cream of potato and leek soup
- Chicken Tortellini Soup
- Roasted tomato soup- herb grilled cheese croutons
- Cream of broccoli with frizzled bacon
- Creamy shrimp and spinach potato soup

Salad Course

(please select one)

-Traditional Caesar Salad with black olives and croutons

-Fresh Garden Salad with baby field greens

(choice of dressing)

Balsamic Vinaigrette, Raspberry Vinaigrette, Cracked Peppercorn, French,

Creamy Italian, Champagne Vinaigrette, Citrus Vinaigrette, Ranch Dressing

-The Savoy Salad

Gathered field greens with fresh mozzarella, roasted red peppers, green olives, sugared walnuts, tri-colored tortilla strips finished with white balsamic vinaigrette

- Spinach and Kale Salad

Baby spinach and mixed kale blend with dried cranberries, red onion, crumbled bacon, grape tomatoes, roasted beets and a raspberry-scallion vinaigrette

Main Course Selections

(please select one or two)

Bourbon Street Salmon- Canadian free-range Salmon grilled with black peppercorns and brown sugar \$67.99

Salmon Capri- pan seared Faroe Island, wild caught salmon topped with jumbo lump crab, fresh asparagus and a citrus hollandaise \$74.99

Pistachio encrusted Longfin Tilapia- delicate tilapia encrusted with crushed pistachios and horseradish- finished with a tarragon beurre blanc \$67.99

Tilapia Florentine- filet of tilapia topped with sautéed baby spinach and a delicate Mornay sauce \$67.99

Broiled Stuffed Shrimp- jumbo shrimp with our best jumbo lump crab imperiale served in a scallop shell \$74.99

Homemade Crab Cakes- broiled twin, jumbo lump crab cakes served with a roasted red pepper marmalade \$75.99

Stuffed Pork Loin- pan roasted loin of pork stuffed with broccoli rabe, roasted red peppers, provolone- finished with a pork au jus \$71.99

Western Aged Prime Rib of Beef- served au jus with a garnish of freshly grated horseradish \$74.99

The Steak Stack- Grilled filet of sirloin topped with fresh mozzarella and a sliced tomato with an onion-mushroom demi-glace \$72.99

Grilled Filet Mignon- center cut filet mignon served with sautéed sweet onions and a red wine demi-glace \$77.99

Grilled Filet of Sirloin- center cut filet of sirloin topped with a Peppercorn-brandy sauce \$71.99

Steak Pizzaola- grilled filet of sirloin with red and green peppers, sweet onions and melted mozzarella cheese \$72.99

Chicken Savoy- stuffed breast of chicken with sautéed baby spinach, sun-dried tomatoes, goat cheese- finished with a garlic cream sauce \$68.99

Chicken Cape May- marinated, grilled breast of chicken topped with jumbo lump crabmeat, asparagus, prosciutto and a lemon beurre blanc \$74.99

Stuffed Chicken Savoy- stuffed breast of chicken with wild mushrooms, homemade breadcrumbs and finished with a truffled veloute sauce \$69.99

Chicken Vesuvius- grilled chicken topped with fresh baby spinach, roasted red and yellow peppers and melted provolone cheese \$68.99

Chicken Saltimbocca- breast of chicken topped with imported prosciutto, provolone and fresh sage in a white wine reduction \$68.99

Chicken Margherita- grilled breast of chicken topped with fresh Roma tomatoes, mozzarella, fresh basil and a white wine sauce \$68.99

Chicken Champignon- fancy enough for a special occasion like a wedding- we pan sear breast of chicken with sautéed wild mushrooms and finish with a champagne cream sauce \$69.99

Savoy Signature Dinner Specialties

The Savoy Duet- Grilled filet mignon topped with a mushroom demi-glace served with our famous broiled, jumbo lump crab cake \$79.99

Roast Tenderloin of Beef- Marinated, slow cooked, sliced Filet Mignon served with a red wine demi-glace and wild mushrooms \$77.99

Savoy Chicken Sorrento- Grilled breast of chicken with artichokes, mushrooms, and provolone- served on a bed of cheddar-scallion mashed potatoes and garnished with fresh julienne vegetables \$69.99

Pork Prime Rib Chop- rubbed with fresh sage, lemon zest, and garlic – wrapped in Parma prosciutto and served on a bed of Parmesan risotto \$75.99

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Vegetable and Starch Selections

(please select two)

Onion and rosemary roasted new potatoes	Tarragon duchess potatoes
Savoy Parmesan potato wedges	Potato and leek gruyere gratin
Roasted garlic redskin smashed potatoes	Stuffed baked potato
Red bliss potatoes with Italian herbs	Roasted Yukon gold potatoes
Cheddar scallion mashed potatoes	Parmesan mashed potatoes
Prince Edward bean medley and lemon	Green beans with walnuts
Snow peas with julienne carrots	Gran Marnier baby carrots
Asparagus tips with roasted red peppers almondine	Long string beans

Chef's selection of fresh seasonal vegetables
Broccoli with lemon-thyme bread crumbs

Dessert Course:

We will serve your custom created, gourmet wedding cake with ice cream garnished with fresh strawberries or fruit coulis
Coffee, Herbal Tea, and Decaf

Customize you sit-down dinner by adding an extra course.....

Intermezzo- a cleansing sorbet presented in a cosmo glass with fresh spearmint
Lemon Sorbet, Champagne Sorbet or Raspberry Sorbet \$3.99 per
person

“Italian” it up with a Pasta Course- please speak with Tom Jr. for ideas and options

Includes the wedding package amenities on page one of this document

Grande Ballroom Buffet

(Minimum of 60 people)

**Salad Course served to your guests at their table:
(please select one)**

- Traditional Caesar Salad with black olives & croutons
- Fresh Garden Salad with baby field greens

Please turn to salad course section of sit-down dinner page for our complete dressing offerings

Carving Station (please select two)

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|--------------------------------------|-------------------------------|
| Prime Rib of Beef au jus
Rosemary | Roast Loin of Pork with fresh |
| French Carving Ham | Roast Breast of Turkey |

Entree Selections (please select three)

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|---|------------------------------|
| -Baked Chicken with Italian Herbs | -Chicken Piccatta |
| -Rosemary encrusted Chicken | -Veal Marsala with mushrooms |
| -Italian Meatballs and Sausage Cacciatore | -Mini Seafood Imperiales |

- Broiled Salmon with a ginger lime sauce pesto sauce
- Chicken Saltimbocca-sage
- Tilapia with basil pesto topped with garlic breadcrumbs
- New Orleans Shrimp and Scallop Creole with saffron rice
- Beef Braciolo- simmered in tomato sauce
- Sicilian Chicken-black and green olives, artichokes, sun-dried tomatoes, mushrooms with a Scampi sauce

Pasta Selections (please select one)

- Tri colored Tortellini Alfredo with pancetta
- Penne with a Roma tomato sauce
- Penne with a vodka blush sauce
- Baked Rigatoni with Sausage Ragu
- Bowties with grilled chicken and broccoli rabe in a creamy roasted garlic sauce
- Penne Margherita with fresh tomatoes, diced mozzarella, and fresh basil

Vegetable Selections (please select three)

Please turn to the vegetable and starch section of our sit-down dinner page for our extensive vegetable offerings. Most brides and grooms pick one starch and two vegetables

Fresh Fruit and Pastry Table (includes all)

- Italian and American Pastries
- N.Y. Style cheese cake with glazed fruit
- A tempting assortment of layer cakes
- Edible chocolate cups with mousses
- Fresh cut fruits with dipping sauces and whipped cream
- Gourmet cookies
- Coffee, Herbal Teas, and Decaf

\$72.99 per person

Includes the wedding package amenities on page one of this document

**Merighi's Savoy Inn
Premium Open Bar Service**

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|-------------------|----------------|---------|
| Sour Apple Pucker | Anisette | Absolut |
| Vodka | | |
| Sweet Vermouth | Melon Liqueur | |
| Amaretto | | |
| Dry Vermouth | Tanqueray Gin | |
| Seagram's VO | | |
| Skyy Vodka | Beefeaters Gin | |
| Seagram's 7 | | |

Bacardi Rum	Dewars Scotch	Jack
Daniels		
Captain Morgan Rum	J&B Scotch	
Southern Comfort		
Myer's Dark Rum	Johnnie Walker Red	Old
Grand Dad		
Malibu Rum	Tequila	
Kahlua		
Creme de Almond	Bailey's Irish Creme	Apple
Jack		
Green Menthe	Peach Schnapps	Sloe
Gin		
White Menthe	Sambucca	
Triplesec		
Blackberry Brandy	Apricot Brandy	
Cognac		

Flavored Vodkas- cherry, grape, raspberry and others

Wines by the glass...

Chardonnay	Merlot	Pinot
Grigio		
White Zinfandel		Cabernet Sauvignon

Beer Selections

Coors Light Budweiser Yuengling Lager
O'Douls Heineken

Bar Policies

*At Merighi's Savoy Inn, we strive to make our bar service the best you will find anywhere

in South Jersey. We feature two oversized, full-service bars, which are one of the highlights of our ballroom. To make your experience more enjoyable, we have a few policies regarding our bar service:

*New Jersey State Law prohibits any outside alcohol from being brought into our facility or onto our property.

*New Jersey State Law prohibits us from serving anyone who we believe to be under the age of 21 years of age.

*No shots will be served at our bars.

Special Additions to the Savoy's Wedding Package

Viennese Dessert Station with coffees and cordials from around the World- your guests will be delighted with this tempting, traditional ending to a fine wedding reception.

We feature a huge display of miniature Italian and American pastries, fruited New York style cheesecakes, sinful layer cakes cut to order, chocolate mousse cups, coconut banana's, fresh cut fruits with dipping sauces, Imported cordials to make Italian, Spanish, American, and Irish coffee drinks. \$8.99 per person

Chair Covers by FTD Event Planning- delight your guests with elegant covered chairs and bows. You may select white or ivory chair coverings with bows in your choice of 18 colors.

Special Savoy Pricing: \$5.25 per chair -includes a free head table swag-

Lighted Tulle Presentation by FTD Event Planning- our dancefloor is surrounded by elegant white lights in draped white tulle to give the ballroom a fantasy effect.

Special Savoy Pricing: \$375.00

Floor-length Table Coverings- if you desire table linens "kicked up a notch" we can rent over 40 different colors of table covers that go down to the floor.

Special Savoy Pricing: \$12.95 per table plus delivery

Custom Ice Carvings by Elegant Ice-

Dazzle your guests with a hand crafted ice carving by Elegant Ice. Pick from dozens of carvings that include delivery, set-up, and backlighting. See Tom Jr. for available options.

Special Savoy Pricing: most carvings are \$299

Belgian Chocolate Fountain- delight your guests with this impressive, cascading Chocolate Fountain!!! Pricing includes 600 skewers, Belgian chocolate, and attendant!

Special Savoy Pricing: \$300

Fountain Rental with chocolate

Chocolate Fountain Dipping Package- \$2.25 per person- please select 6 dipping items:

Strawberries

Pineapples

Bananas

Grapes

Apples

Pretzels	Marshmallows	Oranges	Oreos	Biscotti
Butter Cookies	Potato Chips		Graham Crackers	Ritz
Crackers				
Oatmeal Cookies	Ginger Snaps		Animal Crackers	Rolled
Wafers				
Fortune Cookies	Nutter Butters	Macaroons		Sugar
Cookies				

Merighi's Savoy Inn General Wedding Information

Booking and Payment Schedule

A \$1,000.00 deposit is required to confirm your date. Deposits are refundable only upon contracting the cancelled date with a comparable function.

Cancellation should be made as soon as possible and confirmed in writing. Prices quoted are current. Please contact the banquet office to confirm prices before your wedding date.

Final payment is due two days prior to your wedding date at the "final planning meeting". Payment may be made by check or cash.

No credit cards please.

Menu Planning

You should make an appointment with Tom Merighi, Jr. 3 to 5 weeks before your wedding date to discuss your menu selections, seating options, and other important topics. If you desire to customize your menu, an earlier meeting may be needed.

Rough and Final Head Counts

To insure your wedding is a success, we would like a rough head count with a main entrée breakdown one-week prior to your wedding date. A final count may be given to us at our "final planning meeting" two days before your date.

Linen Options

We include a large selection of colored linen table covers and napkins. Any special requests for linen, not in our inventory, will be at the client's expense.

Wedding Discounts

Merighi's Savoy Inn offers a 10% discount for wedding receptions on Fridays, Saturday afternoons (12noon-5: 00pm) and Sundays. The minimum guest count is 120 people.

A final thought.....

The Merighi family has always prided themselves in providing quality, affordable wedding receptions. We are constantly upgrading our facilities, our service, and our menu offerings. A wedding reception is treated with the highest priority, since it is a once in a lifetime event in your family's history. Our family and our staff will give you the personal attention and the gracious service that you deserve and expect at a formal affair