

- 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 Hour Open Bar serving premium brand liquors and mixers (see Open Bar page)

-Tablesides Wine Tasting during dinner for all your guests

-Welcome Hour Cocktail Reception with Hot & Cold Hors d'oeuvres (see next page)

-**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 you!

-Beautifully appointed Ballroom featuring oversized dancefloor, full-service bars, fully dressed- raised head table or sweetheart table

-Your choice of 35 colors for linen table covers and napkins

-Four Course Sit-down dinner OR our Grand Ballroom Buffet

-A 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

- COCKTAIL HOUR HORS d'OEUVRES -

Cold Displays (includes all)

-CHARCUTERIE BOARD-

Artisan Cheeses
Sweet Ricotta Spread

Cured Italian meats
Assorted Nuts & Dried Fruits

Country Olives
Ciabatta & Crackers

-ITALIAN ANTIPASTI-

Roasted Red Peppers
Italian Long Hot Peppers

Cherry Pepper Shooters
Fresh Mozzarella

Marinated Artichokes
Bruschetta

-GARDEN FRESH GRILL-

Grilled and Marinated-
Carrots

Zucchini
Peppers

Eggplant
Other Seasonal Vegetables

Yellow Squash

-DIPS AND THINGS-

Cajun Avocado Deviled Eggs
Grilled Pita

Spinach Dip
Our Chef's Best Canapés-butler passed

Roasted Red Pepper Hummus

Hot Selections (choice of 5)

BADDA BING SHRIMP

Sweet Thai Chili

MINI CHEESE PASTIZZI

TOASTED RAVIOLI

Marinara Sauce

CHICKEN RANCH SPRING ROLLS

Chipotle Aioli

CHICKEN SKEWER SATE

Honey BBQ

CHICKEN MEATBALLS

Spinach Alfredo Sauce

MAPLE BACON WINGS

STUFFED MUSHROOM CAP

Sweet sausage, Parmesan & spinach

PAN FRIED PORK DUMPLINGS

Ponzo Sauce

MINI QUICHE ASSORTMENT

CRAB IMPERIALE STUFFED FILO CUPS

CHICKEN WRAPPED IN BACON

Teriyaki Glaze

SPANIKOPITA

Spinach & Feta

MOZZARELLA STUFFED COCKTAIL MEATBALLS

Marinara Sauce

ZUCCHINI STICKS

Hand Breaded- Horseradish Cream Sauce

TUSCAN SHRIMP

Fresh Herbs, olive oil & garlic

COCONUT SHRIMP

Toasted coconut and Calypso dipping sauce

Premium Butlered Appetizer (choice of 1)

PHILLY CHEESESTEAK EGGROLL

Sriracha ketchup dipping sauce

AHI TUNA CEVICHE

Raw Tuna with pineapple-mango salsa in Asian spoons

CHICKEN AND BISCUIT SLIDER

Honey Chipotle drizzle

THE ITALIAN SLIDER

Pulled Pork, Broccoli Rabe & Provolone

GUACAMOLE SHRIMP

Cold Shrimp & homemade guacamole in Asian spoons

BRAISED SHORT RIBS

Garlic Crostini

Savoy Seafood Bar- proudly featuring local oysters, clams on the ½ shell, crab claws and cold Gulf shrimp- market price

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

- SIT-DOWN DINNER SELECTIONS -

FIRST COURSE (CHOICE OF 1)

FRESH FRUIT PLATE

Seasonal melons and berries, raspberry sauce

PENNE PASTA

Creamy blush sauce

CAVATELLI BOLOGNESE

Traditional Italian meat sauce

JUMBO SHRIMP SCAMPI BRUSCHETTA

Toasted semolina

ITALIAN WEDDING SOUP

Little meatballs & ditalini

CREAM OF POTATO & LEEK SOUP

CHICKEN TORTELLINI SOUP

ROASTED TOMATO BISQUE

Herb grilled cheese crouton

ROASTED BUTTERNUT SQUASH BISQUE

SHRIMP AND BACON CORN CHOWDER

SALAD COURSE (CHOICE OF 1)

CAESAR SALAD

Romaine lettuce with black olives, croutons & creamy Caesar dressing

BABY FIELD GREENS

Balsamic, Raspberry or Champagne Vinaigrette
Cracked Peppercorn, French, Creamy Italian or Ranch Dressing

THE SAVOY SALAD

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

BISTRO SALAD BOWL

Our Famous family style salad with mixed greens, black olives, julienne carrot, purple cabbage, grape tomatoes, cucumbers, grated Romano cheese and our house red wine vinaigrette

DINNER ENTREES

(please select two or three)

Bourbon Street Salmon

Wild caught Salmon seared with black peppercorns, brown sugar & Bourbon glaze \$75

Salmon Capri

Wild caught Salmon topped with jumbo lump crab, asparagus & lemon beurre blanc \$85

Pistachio encrusted Longfin Tilapia

Filet of Tilapia encrusted with crushed pistachios and Panko breadcrumbs
finished with a tarragon horseradish cream sauce \$75

Tilapia Florentine

Filet of Tilapia topped with sautéed baby spinach and a delicate Mornay sauce \$75

Broiled Stuffed Shrimp

Jumbo Gulf Shrimp with our best jumbo lump Crab Imperiale topped with
garlic-Parmesan Panko breadcrumbs & lemon-chardonnay sauce \$84

Savoy Crab Cakes

Broiled twin, jumbo lump Crab Cakes served with a roasted red pepper aioli \$87

Stuffed Pork Loin

Pan roasted Loin of Pork stuffed with broccoli rabe, roasted red peppers & provolone
finished with a pork au jus \$79

Western Aged Prime Rib of Beef

Served au jus with a garnish of freshly grated horseradish \$86

Caprese Steak

Grilled filet of sirloin topped with fresh mozzarella, sliced beefsteak tomato &
pesto sauce \$80

Grilled Filet Mignon

Center cut filet mignon served with sautéed sweet onions and Barolo wine reduction
\$87

Peppercorn Steak

Grilled center cut Filet of Sirloin topped with a Peppercorn-brandy sauce \$81

Steak Pizzaiola

Grilled center cut Filet of Sirloin with red and green peppers, sweet onions & melted
mozzarella cheese \$81

Chicken Savoy

Stuffed breast of chicken with sautéed baby spinach, sun-dried tomatoes & goat cheese
finished with a garlic cream sauce \$77

Chicken Cape May

Marinated, grilled breast of chicken topped with jumbo lump crabmeat, asparagus,
prosciutto & Alfredo sauce \$84

Stuffed Chicken Breast

Stuffed breast of chicken with wild mushrooms, broccoli rabe, homemade breadcrumbs,
fresh herbs & truffled veloute sauce \$77

Chicken Vesuvius

Grilled breast of chicken topped with fresh baby spinach, roasted red and yellow
peppers and melted provolone cheese \$77

Chicken Saltimbocca

Breast of chicken topped with imported prosciutto, provolone & fresh sage in white wine
reduction \$77

Chicken Margherita

Grilled breast of chicken topped with fresh Roma tomatoes, mozzarella,
fresh basil & white wine sauce \$77

Chicken Champignon

Pan seared breast of chicken with sautéed wild mushrooms, finish with a champagne
cream sauce \$77

SPECIALTY ENTREES

The Savoy Duet

Grilled filet mignon topped with a mushroom demi-glace served with our
famous broiled, jumbo lump crab cake \$92

Roasted Tenderloin of Filet

Marinated, slow cooked Filet Mignon served with a red wine demi-glace and wild
mushrooms \$89

Savoy Chicken Sorrento

Grilled breast of chicken with artichokes, mushrooms & provolone- served on a bed of
cheddar-scallion mashed potatoes and garnished with fresh julienne vegetables \$79

Pork Prime Rib Chop

Rubbed with fresh sage, lemon zest & garlic
wrapped in Parma prosciutto and served on a bed of Parmesan risotto \$87

VEGETABLES AND SIDES

(please select two)

ONION & ROSEMARY NEW POTATOES
DUCHESS POTATOES WITH HORSERADISH
SAVOY PARMESAN POTATO WEDGES
POTATO AND LEEK GRUYERE
ROASTED GARLIC REDSKIN SMASHED POTATOES
TWICE BAKED POTATO
ROASTED RED BLISS POTATOES WITH ITALIAN HERBS
PARMESAN MASHED POTATOES
CHEDDAR SCALLION MASHED POTATOES
SNOW PEA PODS WITH JULIENNE CARROTS
ASPARAGUS TIPS WITH RED PEPPERS
GRAN MARNIER GLAZED BABY CARROTS
FRESH BROCCOLI WITH LEMON THYME BREADCRUMBS
GREEN BEANS ALMONDINE
CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES
LONG STRING BEANS WITH OLIVE OIL AND GARLIC
BROCCOLI, CAULIFLOWER AND CARROTS

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 your sit-down dinner by adding an extra course.....

Intermezzo- a cleansing sorbet presented in a martini 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

- GRANDE BALLROOM BUFFET -

(Minimum of 60 people)

Salad Course (please select one)

-Traditional Caesar Salad with black olives & croutons

-Fresh Garden Salad with baby field greens

Bistro Salad Bowl- our famous Family Style bowl of salad with our house vinaigrette

Carving Station (please select two)

ROAST PRIME RIB OF BEEF

Au jus & Horseradish Cream

ROAST LOIN OF PORK

brown sugar and DiJon

BAKED HONEY GLAZED HAM

Pineapple and honey

HERB ROASTED BREAST OF TURKEY

Pan gravy & Cranberry Sauce

PEPPERCORN ENCRUSTED SIRLOIN

Brandy Cream Sauce & Horseradish Cream

SAUSAGE CARVING BOARD

Sweet Italian Sausage, Smoked Kielbasa & Hot Italian Sausage

Entree Selections (please select two)

ROASTED CHICKEN WITH FRESH ITALIAN HERBS

Breast, wings, drums & thighs

CHICKEN PICCATTA

Breast of chicken with capers, lemon, spinach & mushrooms

CHICKEN MILANESE

chicken cutlet topped with baby arugula, grape tomatoes, grated Parmesan and a lemon vinaigrette

CHICKEN SALTIMBOCCA

Breast of chicken topped with prosciutto, provolone & sage cream

LONGFIN TILAPIA

Basil pesto & garlic breadcrumbs

GRILLED SALMON

Ginger lime sauce

NEW ORLEANS SHRIMP AND SCALLOPS

Creole with saffron rice

MEDITERRANEAN FLANK STEAK

Capers, artichokes, sun-dried tomatoes and olives

MEATBALLS AND SAUSAGE CACCIATORE

Tomatoes, green peppers and sweet onions

EGGPLANT PARMESAN

Layers of fresh eggplant, prosciutto, spinach, mozzarella & ricotta with marinara sauce

Pasta Selections (please select two)

TRI COLORED TORTELLINI

4 cheese-roasted garlic Alfredo sauce with pancetta

PENNE POMODORO

Tossed in tomato sauce

PENNE VODKA BLUSH

CHEESE FILLED RAVIOLI

Our traditional Bolognese meat sauce

BOWTIES WITH GRILLED CHICKEN

Broccoli rabe in a creamy roasted garlic sauce

PENNE SICILIANA

Cubed eggplant, mushrooms, onions & crumbled Italian sausage with tomato sauce

CAVATELLI BOLOGNESE

Cheese cavatelli tossed in our traditional meat sauce

Vegetable Selections (please select three)

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

Fruit and Pastry Station (includes all)

ITALIAN AND AMERICAN PASTRIES

Eclairs, Cream Puffs, Cannoli, Mini Cup Cakes, Chocolate Covered Strawberries

NEW YORK CHEESE CAKE

Glazed fruit

TEMPTING ASSORTMENT OF LAYER CAKES

Cannoli Cake, Dark Side of the Moon & Others sweet treats

CHOCOLATE MOUSSE

Oreo crumbles

FRESH FRUITS AND DIPPING SAUCES

Cantaloupe, Honeydew, Strawberries, Golden Pineapple

Fresh whipped cream, chocolate sauce, raspberry glaze

HOUSEMADE COOKIES

Chocolate Chips, White Macadamia Nut, Biscotti

HOT BEVERAGES

Coffee, Herbal Teas & Decaf

\$82 per person

Includes ALL wedding package amenities on page one of this package

- 4 HOUR PREMIUM OPEN BAR -

VODKA- Absolut, Stolli, Titos & Flavored Vodkas- cherry, grape & raspberry

GIN- Tanqueray, Beefeaters & Bombay

RUM- Bacardi, Captain Morgan & Malibu

TEQUILA- Jose Cuervo and Milagro

WHISKEY- Seagram's VO, Seagram's 7,

BOURBON- Jack Daniels, Old Grand Dad & Southern Comfort

SCOTCH- Dewars, J&B & Johnnie Walker Red

BRANDY & COGNAC- Apricot, Blackberry, VSQ & Courvoisier

SCHNAPPS: Sour Apple Pucker, Peach

LIQUEURS- Green & White Menthe, Almond, Melon, Kahlua, Apple Jack, Sweet & Dry
Vermouth, Sloe Gin & Triplesec

AFTER DINNER SPIRITS- Anisette, Bailey's Irish Crème, Sambuca & Amaretto

WINES BY THE GLASS – Chardonnay, Reisling, Pinot Grigio, Merlot, Cabernet
Sauvignon, Pinot Noir, White Zinfandel & Moscato

BEER SELECTION- 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 and our Insurance Carrier prohibit 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. Your guests should have a valid ID with them at all times.

*No shots will be served at our bars. We reserve the right to limit the consumption of alcohol to anyone who we feel is intoxicated or underage.

- ADDITIONS TO OUR 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.
\$9.99 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 \$325

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

Special Savoy Pricing: \$325 Fountain Rental with chocolate

Chocolate Fountain Dipping Package- \$3.25 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

- 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 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 at the "final planning meeting". Payment may be made by check or cash. Credit Card payments are now excepted with a 3% convenience fee on the total amount charged.. All prices are subject to NJ Salestax(6.625%) and Gratuity(18%)

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 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 services & 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.