

# SAVOY INN WEDDING PACKAGE

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

-Five Hours for Reception and Cocktail Hour

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

-Tablesides Wine Tasting during dinner for all your guests

-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' to handle your event

-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 Grande Ballroom Buffet

-A custom designed, gourmet tiered wedding cake created by Crust and Krumb's Bakery

-Elegant, fresh Floral Centerpieces for your guest tables and head table custom created by Anton's Florist

-Complimentary planning dinner(6) for the bride and groom and their parents in our restaurant, The Savoy Bistro

MAR/2022

# COCKTAIL HOUR HORS d'OEUVRES

## Cold Displays (includes all)

### **-CHARCUTERIE BOARD-**

Artisan Cheeses      Cured Italian meats      Country Olives  
Sweet Ricotta Spread      Assorted Nuts & Dried Fruits      Ciabatta & Crackers

### **-ITALIAN ANTIPASTI-**

Roasted Red Peppers      Cherry Pepper Shooters      Marinated Artichokes  
Italian Long Hot Peppers      Fresh Mozzarella      Bruschetta

### **-GARDEN FRESH GRILL-**

Grilled and Marinated- Zucchini      Eggplant      Yellow Squash  
Carrots Peppers Other Seasonal Vegetables

### **-DIPS AND THINGS-**

Spinach Dip      Roasted Red Pepper Hummus      Grilled Pita  
Our Chef's Best Canapés-butler passed

## Hot Selections (choice of 5)

### BADDA BING SHRIMP

Sweet Thai Chili

### TOASTED RAVIOLI

Marinara Sauce

### COCONUT SHRIMP SPRING ROLL

Calypso Sauce

### CHICKEN SKEWER SATE

Chicken, green pepper, mushroom, pineapple and Teriyaki glaze

### BONELESS WINGS

Bourbon Honey-BBQ Sauce

### STUFFED MUSHROOM CAP

Mozzarella & spinach

### PAN FRIED PORK DUMPLINGS

Ponzu Sauce

### MINI QUICHE ASSORTMENT

**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 Butlared 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

**SHRIMP COCKTAIL**

Cold Shrimp and homemade cocktail sauce

**DEVEILED CRAB FRITTER**

Roasted red pepper coulis

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 & rice

### CREAM OF POTATO & LEEK SOUP

### ROASTED BUTTERNUT SQUASH BISQUE

## 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

### SPINACH SALAD

Baby spinach with red onion, tomatoes, dried cranberries, almonds and raspberry 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**

Faroe Island Salmon seared with black peppercorns, brown sugar & Bourbon glaze \$83

## **Salmon Capri**

Faroe Island Salmon topped with jumbo lump crab, asparagus & lemon beurre blanc \$92

## **Red Snapper Picatta**

Fresh Florida Red Snapper pan seared in a lemon caper sauce over spinach risotto \$82

## **Flounder Florentine**

Fresh Atlantic Salmon with sautéed baby spinach and a delicate Mornay sauce \$82

## **Broiled Stuffed Shrimp**

Jumbo Gulf Shrimp with our best jumbo lump Crab Imperiale topped with garlic-Parmesan Panko breadcrumbs & lemon-chardonnay sauce \$92

## **Savoy Crab Cakes**

Broiled twin, jumbo lump Crab Cakes served with a roasted red pepper aioli \$95

## **Stuffed Pork Loin**

Pan roasted Loin of Pork stuffed with broccoli rabe, roasted red peppers & provolone finished with a pork au jus \$84

## **Western Aged Prime Rib of Beef**

Served au jus with a garnish of freshly grated horseradish \$93

## **Caprese Steak**

Grilled filet of sirloin topped with fresh mozzarella, sliced beefsteak tomato & pesto sauce \$88

## **Grilled Filet Mignon**

Center cut filet mignon served with sautéed sweet onions and Barolo wine reduction \$96

## **The Peppercorn Steak**

Grilled center cut Filet of Sirloin topped with a Peppercorn-brandy sauce \$88

## **Steak Pizzaiola**

Grilled center cut Filet of Sirloin with red and green peppers, sweet onions & melted mozzarella cheese \$88

### **Chicken Savoy**

Stuffed breast of chicken with sautéed baby spinach, sun-dried tomatoes & goat cheese  
finished with a garlic cream sauce \$83

### **Chicken Cape May**

Marinated, grilled breast of chicken topped with jumbo lump crabmeat, asparagus, prosciutto  
& Alfredo sauce \$92

### **Chicken Vesuvius**

Grilled breast of chicken topped with fresh baby spinach, roasted red and yellow  
peppers and melted provolone cheese \$83

### **Chicken Saltimbocca**

Breast of chicken topped with imported prosciutto, provolone & fresh sage in white wine  
reduction \$83

### **Chicken Margherita**

Grilled breast of chicken topped with fresh Roma tomatoes, mozzarella,  
fresh basil & white wine sauce \$83

### **Chicken Champignon**

Pan seared breast of chicken with sautéed wild mushrooms, finish with a champagne cream  
sauce \$83

## **The Savoy's SPECIALTY ENTREES**

### **The Savoy Duet**

Grilled filet mignon topped with a mushroom demi-glace served with our  
famous broiled, jumbo lump crab cake \$99

### **Roasted Tenderloin of Filet**

Marinated, slow cooked Filet Mignon served with a red wine demi-glace and wild mushrooms  
\$96

### **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 \$85

### **Pork Prime Rib Chop**

Rubbed with fresh sage, lemon zest & garlic  
wrapped in Parma prosciutto and served over Yukon Gold mashed \$92

# VEGETABLES AND SIDES

*(please select two)*

ONION & ROSEMARY NEW POTATOES  
DUCHESS POTATOES WITH HORSERADISH  
SAVOY PARMESAN POTATO WEDGES  
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 vanilla ice cream  
garnished with fresh strawberries  
Coffee, Herbal Tea, and Decaf

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

**Intermezzo-** a cleansing sorbet presented in an ice socle with fresh spearmint  
Lemon Sorbet or Raspberry Sorbet \$4.50 per person

“Italian” it up with a Pasta Course- 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 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 PICCATA

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



### WILD CAUGHT ATLANTIC CODFISH

Roasted with blistered grape tomatoes, fresh herbs, lemon-butter

### GRILLED SALMON

Honey-garlic beurre blanc

### NEW ORLEANS SHRIMP AND SCALLOPS

Creole with saffron rice

### 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 couples 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

**\$87 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. Our 2 oversized, full-service bars 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. **\$12 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. **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**

**Upgraded Table Coverings**– we can rent a full array of traditional and modern table covers to match your color scheme or your theme. While standard linens are included in our package, there are a multitude of fabrics, textures, colors and patterns available.  
These linens are priced according to your selection

### **Custom Ice Carvings by Elegant Ice-**

Dazzle your guests with a hand crafted ice carving. Pick from dozens of custom carvings that include delivery, set-up, and backlighting.

See Tom Jr. for available options.

**Savoy Pricing:** most carvings are in the \$350 range and up

# GENERAL WEDDING INFORMATION

## **Booking and Payment Schedule**

A \$1,000.00 deposit is required to confirm your wedding date. Additional payments are accepted and put on account for you as additional deposits.

Deposits are non-refundable.

Any 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 accepted 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.

## **On Site Ceremony- The Savoy Gardens**

Our beautifully manicured wedding grotto and garden are available for your outdoor ceremony, in season. In the Savoy Gardens, we include 35 white, padded garden chairs. We charge a ceremony fee of \$499 for indoor or outdoor ceremonies.

## **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.

We are proud to support our community since 1954!