

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

April/2024

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 Baked Ricotta Dip- *garlic and thyme* 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 Gourmet Canapés-*butler passed*

Hot Selections (choice of 5)

Breaded Cheese Curds
White cheddar cheese, Cajun ranch aioli

TOASTED RAVIOLI

Marinara Sauce

COCONUT SHRIMP SPRING ROLL

Calypso Sauce

CHICKEN SKEWER SATE

Chicken, green pepper, red onion, pineapple and Soy-Teriyaki Glaze

BONELESS WINGS

Bourbon Honey-BBQ Sauce

STUFFED MUSHROOM CAPS

Mozzarella, Spinach and Sausage

PAN FRIED PORK DUMPLINGS

Ponzu Sauce

BEEF & CILANTRO EMPANADAS

Homemade Salsa Dipping Sauce

CHICKEN WRAPPED IN BACON

Teriyaki Glaze

SPANIKOPITA

Spinach & Feta

COCKTAIL MEATBALLS

Grape Jam BBQ Glaze

ZUCCHINI STICKS

Hand Breaded- Horseradish Cream Sauce

TUSCAN SHRIMP

Fresh Herbs, olive oil & garlic

COCONUT SHRIMP

Toasted coconut & Calypso dipping sauce

SICILIAN ARANCINI

Italian rice balls with tomato and mozzarella

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 CHICKEN DITALINI 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 \$89.99

Salmon Capri

Faroe Island Salmon topped with jumbo lump crab, asparagus & lemon beurre blanc \$99.99

Red Snapper Picatta

Fresh Florida Red Snapper pan seared in a lemon caper sauce over spinach risotto \$89.99

Flounder Florentine

Fresh Atlantic Salmon with sautéed baby spinach and a delicate Mornay sauce \$89.99

Broiled Stuffed Shrimp

Jumbo Gulf Shrimp with our best jumbo lump Crab Imperiale topped with garlic-Parmesan Panko breadcrumbs & lemon-chardonnay sauce \$99.99

Savoy Crab Cakes

Broiled twin, jumbo lump Crab Cakes served with a roasted red pepper aioli \$102.99

Stuffed Pork Loin

Pan roasted Loin of Pork stuffed with broccoli rabe, roasted red peppers & provolone finished with a pork au jus \$89.99

Western Aged Prime Rib of Beef

Served au jus with a garnish of freshly grated horseradish \$99.99

Caprese Steak

Grilled filet of sirloin topped with fresh mozzarella, sliced beefsteak tomato & pesto sauce \$95.99

Grilled Filet Mignon

Center cut filet mignon served with sautéed sweet onions and Barolo wine reduction \$102.99

The Peppercorn Steak

Grilled center cut Filet of Sirloin topped with a Peppercorn-brandied sauce \$95.99

Steak Pizzaiola

Grilled center cut Filet of Sirloin with red and green peppers, sweet onions & melted mozzarella cheese \$95.99

Chicken Savoy

Stuffed breast of chicken with sautéed baby spinach, sun-dried tomatoes & goat cheese
finished with a garlic cream sauce \$89.99

Chicken Cape May

Marinated, grilled breast of chicken topped with jumbo lump crabmeat, asparagus, prosciutto
& Alfredo sauce \$99.99

Chicken Vesuvius

Grilled breast of chicken topped with fresh baby spinach, roasted red and yellow
peppers and melted provolone cheese, blush sauce \$89.99

Chicken Saltimbocca

Breast of chicken topped with imported prosciutto, provolone & fresh sage in white wine
reduction \$89.99

Marry Me Chicken

Sautéed chicken breast with fresh basil, garlic, sun-dried tomatoes, fresh basil and
Parmesan cream sauce \$89.99

Chicken Champignon

Pan seared breast of chicken with sautéed wild mushrooms, finish with a champagne cream
sauce \$89.99

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 \$108.99

Roasted Tenderloin of Filet

Marinated, slow cooked Filet Mignon served with a red wine demi-glace and wild mushrooms
\$103.99

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 \$91.99

Pork Prime Rib Chop

Rubbed with fresh sage, lemon zest & garlic
wrapped in Parma prosciutto and served over Yukon Gold mashed \$99.99

VEGETABLES AND SIDES

(please select two)

ONION & ROSEMARY RED BLISS POTATOES
DUCHESS POTATOES WITH HORSERADISH
SAVOY PARMESAN POTATO WEDGES
ROASTED GARLIC REDSKIN SMASHED POTATOES
TWICE BAKED POTATO- *cheddar, bacon and sour cream*
ROASTED RED BLISS POTATOES WITH FRESH HERBS
PARMESAN MASHED POTATOES
BOURSIN-HERB CHEESE MASHED POTATOES
SNOW PEA PODS WITH JULIENNE CARROTS
ASPARAGUS 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 “between the mel” with fresh spearmint

Lemon Sorbet or Raspberry Sorbet

\$4.99 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

Smothered in as creamy mushrooms sauce and fresh scallions, served over rice

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

MEDITERRANEAN BAKED CODFISH

Fresh cod with tomatoes, olives, red onion, garlic white wine and fresh dill

GRILLED SALMON

Asian-Sesame sweet and spicy sauce

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

MUSHROOM RAVIOLI

Filled with Portobello and Cremini mushrooms, cognac cream sauce

BOWTIES WITH GRILLED CHICKEN

Broccoli rabe in a creamy roasted garlic sauce

SICILIAN RIGATONI

Italian sausage, sun-dried tomatoes, baby spinach, Parmesan cream

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, Chocolate Brownies, 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, Oatmeal Raisin, Biscotti

HOT BEVERAGES

Coffee, Herbal Teas & Decaf

\$93.99 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. **\$12.99 per person**

Chair Covers by FTD Event Planning- delight your guests with elegant covered chairs and bows. You may select white, ivory or black chair coverings with bows in your choice of 35 colors.

Savoy Pricing: \$5.50 per chair -includes dressing the head with a complimentary tulle or organza swag. Custom Bridal Table backdrops and other atmospheric décor is available as well.

Lighted Ceiling Star Shaped Tulle Presentation by FTD Event Planning- our dancefloor is adorned with elegant white lights draped with white organza to give the ballroom a fantasy effect.

Special Savoy Pricing: \$550.00

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 serve our community since 1954!