



RAM'S HEAD INN

Cocktail Reception Package



At RHI, we believe that your Wedding Day is all about you!
This belief sets the foundation for every service standard we achieve.
It is because of this philosophy that as your wedding day unfolds,
you receive our undivided attention from the Valet to the Chef,
and every other service team member in between.

You are guaranteed nothing short of excellence as we cater only to you!

In addition to our undivided attention and professional experience,
Your wedding at RHI is complete with...

- Complimentary Valet & Coat Check Services
- Private Bridal Suite with Champagne
- White Gloved Service
- Professional Wedding Planners will Assist
in Arranging All Details
- Personal Maitre D' to Supervise the Festivities
- Selection of Linen with Coordinating Napkins
- Abundant Service of
Hors d'Oeuvres, Captain's Station & Carving Station
- Premium Open Bar
- Complimentary Martini Bar

Ceremony

On-Site Ceremony, \$600 flat fee

Say "I Do" surrounded with the Elegance and Enchantment that RHI is renowned for!

An On-Site Ceremony will add an additional hour onto your function.
RHI will provide an undecorated Arch or Chuppah and supply the Ceremony seating.

You may select to walk down the brick layered pathway into the Garden* or
exchange your vows in front of the fireplace in the Parlor.

**In the event of inclement weather, RHI will move the Ceremony indoors.*

Bridal Suite

The Bridal Suite will be available to the Bridal Party
for preparation, photos or a moment of retreat.

Stocked with Complimentary Champagne, Ice Water and Fresh Strawberries

Suggested Added Amenities...

Assorted Snacks

Silver Tray of Assorted Wraps and Sandwiches

Bagel Display

Assorted Bagels offered with Gourmet Cream Cheese, Whipped Butter and Lox

Beverage Cooler

Iced Display of Imported & Domestic Beer, White Wine, Energy Drink & Bottled Water

The Bridal Suite is available two hours prior to the start of your function

Additional time in the room prior to Ceremony, \$125 per hour

Includes Bridal Attendant and Fresh Fruit Display

Cocktail Reception

Mediterranean Display

Assorted Cheeses • Cured Meats • Mediterranean Salads

PLEASE SELECT THREE ITEMS

Melon Wrapped with Imported Prosciutto

House Cured Salmon with Garni

Fresh Mozzarella and Tomato Skewers

Grilled Vegetables with Olive Oil Drizzle

Vegetable Bruschetta on Toast Points

Crudit  of Vegetables with Dressings

Presented in Silver Chafing Dishes

PLEASE SELECT THREE ITEMS

Scallops Wrapped in Bacon

Spanikopita

Beef Knockwurst in a Puff Pastry

Clams Casino

Oysters Rockefeller

Chicken Sate with Spicy Peanut Sauce

Mini Vegetable Spring Roll

Eggplant Rollatini

Stuffed Mushrooms

Fried Calamari

Mini Kebabs

Choice of Chicken • Beef • Seafood • Vegetable • Tofu

Lollipop Lamb Chops, \$4 per person

Pasta Station

Pasta Station

Your Selection of Two Pastas and Two Sauce Selections

Penne Pasta Pomodoro

Cavatappi Pesto

Orechiette Vodka

Bow Tie Alfredo

Fusilli Bolognese

Cocktail Reception

Captain's Station

PLEASE SELECT ONE ACTION AND ONE CARVING STATION

From the Action Station

Prepared to Order...

Mashed Potato Bar

Offered with Cheddar Cheese • Chives • Sour Cream • Bacon Bits

Sweet Potato Bar

Offered with Cinnamon • Mini Marshmallows • Brown Sugar

Shrimp Scampi

Fresh Shrimp Sautéed in Garlic Butter & Wine Sauce

Oriental Vegetable Stir Fry

Prepared in a Wok, offered with White Rice

From the Carving Station

Carved to Order...

Beef Wellington, carved to order

Offered with au jus

Pork Tenderloin en Crouete, carved to order

*Stuffed with Fresh Sliced Apples & Prunes, Wrapped in a Puff Pastry
offered with a Fig Sauce*

Pan Seared Tuna, carved to order

Offered with Wasabi, Seaweed Salad & Pickled Ginger

Breast of Turkey, carved to order

Offered with Cranberry Sauce

Chateaubriand, carved to order

Cabernet Reduction

Smoked Ham, carved to order

Country Gravy

Leg of Lamb, carved to order

Mint Julice

Cocktail Reception

Cocktail Reception Enhancements

Sliders Station, \$6 per person

Mini Sirloin Burgers and Portobello Burgers

*Offered with Sharp Cheddar Cheese, Ketchup, Butter Crisp Pickle,
Fresh Sliced Tomato and Baked Brioche Roll*

Sushi Station, \$9 per person

Lavish display of hand-rolled California Rolls, Spicy Tuna, Vegetable Rolls and Tuna Rolls

Offered with Pickled Ginger, Wasabi and Soy Sauce

Fresh Cocktail Shrimp on Ice, \$6 per person

Shrimp served on a bed of crushed ice

Offered with Cocktail Sauce and Fresh Lemon

“Down the Shore” Raw Bar, \$10 per person

An Artistic Display of Fresh Shrimp Cocktail, Oysters on Half their Shell,

Clams on Half their Shell, Crab Claws

Offered with a complete arrangement of accompaniments

Asian Station, \$12.50 per person

Take your guests to a whole new world!

An attendant will prepare for your guests

Oriental Vegetable Stir Fry offered with Jullienne of Chicken & Steamed Rice,

Pan Seared Tuna, carved to order

offered with Wasabi, Pickled Ginger and Soy Sauce.

We will also prepare a lavish display of Assorted Sushi Rolls with all of the accoutrements.

**Plus an additional Attendant fee at \$125*

You may also select to add an additional Captain's Station or Carving Station at \$6 per person.

** An additional Attendant fee at \$125 will be added to Master Bill*

Cocktail Reception

Premium Open Bar

The Cocktail Hour begins the service of your Three Hour Premium Open Bar.

Your guests will first be greeted with Butler Served White Wine and Champagne.

Our Bartenders will serve you and your guests their choice of
Cocktails, Martinis, House Red & White Wines,
Imported & Domestic Beers and Assorted Soft Drinks.

The Open Bar is stocked with brands and labels that we have all come to recognize...
and maybe a few that we are happy to introduce you to!

In addition, we are happy to help customize your bar to better suit your guests.
If there is something special you would like to offer that is not traditionally included,
we can substitute or add the item to your bar! *additional charges may apply

Your Open Bar also includes a fully stocked Martini Bar!

You may choose to select your own Martini Menu
or allow RHI to set up a stunning display of the *usual suspects*.
Add a Signature Ice Carving, starting at \$175

Top Shelf Open Bar

9.50 per person

Should you decide to offer your guests the
VIP treatment of liquors and mixers,
you may select to upgrade to a Top Shelf Open Bar.

The upgraded bar will add Top Shelf Liquors
such as Grey Goose, Ketel One, Crown Royal,
Johnny Walker Red and Johnny Walker Black
In addition, the upgraded bar will offer Red Bull and Fine Cordials.

Cocktail Reception

Dessert

A Multi-tiered Wedding Cake will be prepared to order.
Your wedding cake includes chocolate or vanilla cake with buttercream icing and filling.
Certain cake flavors, fillings and/or designs may incur an additional charge.

Dessert Buffet with
Assorted Fresh Fruit & Berries, Chocolate Mousse & Grand Marnier Whipped Topping

Service of Fresh Brewed Coffee and Tea

Cocktail Reception

Fantastic Finishes

Your Wedding Cake will be served Buffet Style
with the upgrade of any dessert enhancements listed below.

**All upgraded Dessert Stations include the RHI Barista Bar*

Viennese Station, \$6 per person*

An Assortment of Mini Cakes & Pastries, Fresh Fruit & Berries, Chocolate Covered Strawberries,
Chocolate Mousse, Grand Marnier Whipped Topping

Bananas Foster, \$3.50 per person*

Fresh Sliced Bananas Flamed to order for your guests with
Brown Sugar, Rum, Banana Liqueur, Honey and Cinnamon,
Served with Hand-Scooped Vanilla Ice Cream

Crème Brûlée Station, \$4 per person*

RHI Serving Team will torch Mini Crème Brûlée to order
To include Chocolate and Vanilla Brûlée

Ice Cream Bar, \$4 per person*

Chocolate and Vanilla Ice Cream will be served to your guests and offered with a variety of
Sundae Toppings Including Sprinkles, Maraschino Cherries, Crushed Oreos, Peanut Butter Cups,
Wet Walnuts, Chocolate Syrup and Grand Marnier Whipped Topping.

RHI Barista Bar

Freshly Brewed Regular and Decaffeinated Coffee
served to your guests with a variety of Gourmet Flavored Syrups.
RHI will also display our Fine Tea box offering various flavored teas.

Each beverage will be accompanied with a complete selection of accoutrements
to include Cigarette Rolled Wafers, Biscotti, Chocolate Shavings,
Grand Marnier Whipped Topping, Cinnamon and Nutmeg.

International Cordial Service will be offered to enhance your guests After-Dinner Drink.
Cordial and Cognac Selections will include Vandermint, Brandy, Ouzo, Sabra, Kahlua, Jameson,
Amaretto, Frangelico, Anisette, Baileys, Sambucca and White & Milk Chocolate Liqueur.

Charged on Consumption

Cordials- \$8 per glass

Espresso -\$3.50

Cappuccino- \$4.00

Pricing Information

Season	Friday or Sunday Evening
January, February & March	69.00
April, May & June	82.00
July & August	74.00
September & October	82.00
November & December	74.00

Service Charge -20%

New Jersey Sales Tax -7%

Bartender - \$125 each/ 1 per 75 guests

Payments:

Initial Deposit of \$1,500.00 paid by cash, check or credit card.

Mid-Point Deposit of \$5,500.00 is requested half way between your booking date and event date.

Final Payment is due no later than One Week Prior to the event by Cash, Certified Check or Money Order. Personal Checks will not be accepted any later than 10 banking days prior to the event. *Please note Credit Card payments will only be accepted for the initial deposits

Deposits are non-refundable or transferable.