



# RAM'S HEAD INN

## *Wedding Reception Package*

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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!

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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 Cocktail Hour with Service of  
Hors d'Oeuvres & Captain's Station
- Five Hour Premium Open Bar
- Complimentary Martini Bar

# Ceremony

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## **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

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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

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## 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 FOUR 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 One Pasta and One Sauce*

Penne Pasta      Pomodoro

Cavatappi      Pesto

Orechiette      Vodka

Bow Tie      Alfredo

Fusilli      Bolognese

# Cocktail Reception

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## Captain's Station

PLEASE SELECT ONE ACTION OR 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

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## 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

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## **Premium Open Bar**

The Cocktail Hour begins the service of your Five 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**

11.50 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.

# *Dinner & Dancing*

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## **First Course**

**PLEASE SELECT ONE ITEM**

Gazpacho

Fresh Fruit Cocktail

Petite Antipasto

Trilogy of Smoked Salmon, Pan Seared Tuna & White Fish

Shrimp Cocktail

Seafood Salad

Caprese Salad

Eggplant Rollatini

Lump Crab Cake

Lobster Bisque *–max 175 guests*

Escarole Soup with Meatballs *–max 175 guests*

Penne Pasta

*Pomodoro • Alfredo • Vodka • Bolognese • Pesto • Primavera*

## **Salad Course**

**PLEASE SELECT ONE ITEM**

RHI Mixed Green Salad

*Mixed Baby Greens with Shredded Carrots, Sliced Tomatoes, Balsamic Vinaigrette*

Caesar Salad

*Romaine Lettuce tossed with Roasted Red Peppers, Baby Shrimp  
and Herbed Croutons with Parmesan Cheese in our House Caesar Dressing*

Harvest Salad

*Mixed Greens, Sliced Apples, Dried Cranberries and Candied Walnuts  
drizzled with Balsamic Vinaigrette*

Tri-Colour

*Arugula, Radicchio and Endive  
drizzled with Vinaigrette*

## **Cleanse the Palate**

*Include a Sorbet Course, \$2 per person*

**Champagne Toast to celebrate the Newly Weds**

# Dinner & Dancing

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## Main Course Offerings

PLEASE SELECT UP TO THREE\* ITEMS

\*Only one choice may be a Duet Entree

Chicken Florentine  
with Roasted Red Peppers & Fontina Cheese

Breast of Capon stuffed with Savory Rice  
Wild Mushroom Sauce

Chicken Imperial stuffed with Crabmeat  
Lobster Sauce

Filet of Salmon  
Lemon Caper Butter

Hazelnut Encrusted Tilapia  
Herbed Buerre Blanc

Chilean Sea Bass (\$5 per person)  
Orange Saffron Sauce

Lump Crab Cakes  
Whole Grain Mustard

Char Broiled Filet Mignon  
Madeira Wine Sauce

Chateaubriand  
Wine Sauce

Rack of Lamb (\$5 per person)  
Lamb Jus

Duet Entree of Petite Filet Mignon and Baked Jumbo Shrimp (\$10 per person)  
stuffed with Crabmeat

Duet Entree of Petite Filet Mignon and Maryland Crab Cake (\$6 per person)  
Dijon Mustard Sauce

Duet Entree of Petite Filet Mignon and Petite Lobster Tail (\$12 per person)

All entrees are served with our Chef's Selection of Seasonal Vegetables and Potatoes  
Vegetarian & Vegan Entrees, as well as any dietary restrictions,  
are always available in addition to the entrees selected.

Children's Entree, \$35 each (*ages 13 and under*)  
Chicken Tenders, French Fries and Applesauce

Vendor Entree, \$25 each

Upgrades & substitutions are available, additional costs may apply.  
Host to advise on the exact count of each entree no later than ten days prior to the event.

# *Dinner & Dancing*

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## **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.

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Served on...

Presentation Plate  
Chocolate Web and Fruit Garnish

*or*

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

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Service of Fresh Brewed Coffee and Tea

# *Dinner & Dancing*

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## **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

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Season	Friday or Sunday Evening	Saturday Evening
January, February & March	87.00	98.00
April, May & June	97.00	112.00
July & August	92.00	107.00
September & October	97.00	112.00
November & December	92.00	107.00

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.