Sky View Golf Club

The Perfect Venue...The Perfect View



Cocktail Hour













Cocktail Hour







Butler-Passed Hors D'Oeuvres

All Inclusive

Korean Fried Chicken Bites *gf, df*

SkyView's Seasonal Bruschetta *v*

Bang Bang Chicken in Wonton Cups

Wild Mushroom and Asiago Arancini *v*

Seasonal SkyView Soup Shooters *gf, v*

Steak Crostini with Horseradish Cream Sauce

Maryland Crab Cakes with Dijonnaise and Slaw

Spicy Lamb Meatballs with Green Goddess Dip

Tajín-Grilled Shrimp with Bloody Mary Cocktail Sauce *gf*

Fried Goat Cheese and Artichoke Bites with Herb-Lemon Aioli *v*

Tuna Tartare with Spicy Mayo, Crispy Rice Cracker, and Wasabi Tobiko *gf*

Smoked Salmon Tartlet
with Caper-Lemon Crème Fraîche and Cucumber

Farm Table

All Inclusive



Caprese Salad *gf, v*

Chef's Selection Seasonal Salad *gf, v*

Assortment of Breads, Crackers, and Flatbreads

Fresh Fruit Platter: Melons, Exotic Fruits, and Fresh Berries Hand-Picked from Local Markets *gf, v, df*



A Variety of Grilled Vegetables with Artisanal Hummus *gf, v, df*

Charcuterie and Cheese: An Array of Cured Meats and Cheeses Accompanied by Pickled Peppers, Dried and Fresh Fruits, Local Jams and Preserves, Artisanal Whole Grain Mustard, and Spiced Nuts

Decadent Shrimp Cocktail Poached in a White Wine Aromatic Broth Served with Traditional Cocktail Sauce, Lemons, and Horseradish *gf, df*



Chafing Dishes

Choice of Three

Eggplant Rollatini
Tomato Sauce, Mozzarella, Basil (v)

Baked Meatball Parmesan
Ricotta Cheese and Herbs

Chicken Hawaiian
Pineapple, Scallion and Sesame Seeds

Seafood Paella
Saffron, Andouille Sausage, Chicken (gf)

Seafood Newburg
Shrimp and Scallops in a Sherry Cream Sauce

Pork Tenderloin Marsala
Thin-Cut Medallions in a Mushroom Marsala Sauce

Potato Gnocchi
Bacon and Mushroom Cream Sauce

Garlic Butter Steamers
Lemon and Thyme (gf)

Fritto Misto
Fried Calamari and Shrimp with Pickled Peppers, Squash, and Haricots Verts Served with Chili Garlic Aioli (df)

Korean-Style Beef Tips
Snow Peas, Scallions, Lime, Crispy Wontons

Grilled Jerk Chicken
Jamaican Rice with Peas and Beans

Soy-Glazed Salmon Orzo
French Beans, Scallion, Tomato (df)

Broccoli Rabe & Cannellini Beans
Garlic and Capers (gf, v, df)

Teriyaki Beef and Vegetable Stir-Fry
Broccoli, Onion, Peppers, Snow Peas, Water Chestnuts, Baby Corn, Garlic

Seafood Fra Diavolo
Shrimp, Clams, Mussels, Scallops, Chili Flakes, Tomato, and Basil (gf, df)

Baked Brie en Croute
Figs, Apricot Glaze, Almonds, Served with French Bread Crostini (v)

Sweet Italian Sausage and Peppers
Sautéed Peppers and Onions in a Garlic Tomato Sauce (df)

Braised Short Ribs
Roasted Carrots and Frizzled Onions in a Velvety Red Wine Reduction (df)

Carving Station

Choice of One

French-Boned Herbed Turkey Breast
Rosemary Gravy, Cranberry Compote, Cornbread Stuffing

Brown Sugar-Glazed Ham
Grilled Pineapple and Pomegranate, Hawaiian Rolls

Corned Beef Brisket
Parsley Potatoes, Horseradish Cream

Garlic-Marinated Pork Loin
Apple and Bacon Stuffing

Chili-Lime Marinated Flank Steak
Montreal Steak Fries, Chimichurri

Sesame-Crusted Tuna
Carved on a Himalayan Pink Salt Block
Wakimi, Ginger, Wasabi Tobiko
Spicy Peanut Sobayaki Noodle Salad

Prime Rib
Natural Jus, Garlic Smashed Potatoes

Lavender and Honey Roasted Leg of Lamb
Mint and Anchovy Chimichurri

Live Stations

Choice of Two

Mediterranean Region

Beef and Chicken Gyros with Tzatziki, Tomato, Onions,
Hummus, Tabbouleh, Baba Ghanoush, Stuffed Grape Leaves, Grilled Pita,
Greek Salad, Green Goddess Dressing,
Spiced Carrots with Whipped Feta, Grilled Artichokes with Herb Lemon Aioli,
Spanakopita

Italian Pasta Bar

Choice of Three
Cavatelli: Broccoli, Garlic, Crushed Red Pepper, Extra Virgin Olive Oil
Farfalle: Pomodoro Sauce with Garlic, Olive Oil, Basil and Tomato
Penne: Vodka Sauce, Crispy Pancetta and Peas
Rigatoni: Bolognese with Ground Beef and Sausage
Mushroom Ravioli: Truffle Cream Sauce and Roasted Mushrooms
Tricolor Tortellini: Creamy Alfredo Sauce
Served with Homemade Garlic Knots

Pub Station

Jumbo Chicken Wings with Buffalo Sauce, Barbecue and Bleu Cheese
Mozzarella Sticks and Marinara Sauce, Three-Cheese Macaroni and Cheese
Popcorn Shrimp with Bang Bang Sauce
Craft Beer Display

A Taste of India

Butter Chicken, White Rice, Vegetable Samosas, Red Lentil Curry
Plain and Garlic Naan, Curry Chicken Salad

Korean BBQ

Beef Bulgogi Lettuce Wraps with Kimchi
Pork Bao Buns with Pickled Cucumbers, Carrots and Onions
Steamed White Rice

Live Stations

Southern Seafood

Seafood Boil
Shrimp, Mussels, Clams, Andouille Sausage, Corn, Potatoes, Cajun Butter
Fried Shrimp Po' Boys "Dressed" with Lettuce, Tomato,
Onion, Pickles, and Mayonnaise on French Bread
Hush Puppies and Cole Slaw

Whole Suckling Pig Roast

Hot Sauce, Guinness BBQ Sauce, Chimichurri
Cornbread and Hawaiian Rolls, Sriracha Mac and Cheese
Cucumber Mint Salad, Corn with Lime Butter

Mexican Tacos

Beef Barbacoa and Blackened Chicken Tacos on Soft Corn and Flour Tortillas
Onions, Pico de Gallo, Salsa, Fresh Lime, Queso Fresco, Hot Sauce, Sour Cream
Corn Tortilla Chips, Chorizo Queso Dip
Fresh Guacamole Served in a Molcajete

Streets of Latin America

Pernil-Style Roasted Pork Served with Chimichurri Sauce and Pickled Red Onions
Sweet Candied Plantains, Homemade Beef Empanadas
Cilantro White Rice and Black Beans
Mexican Street Corn Salad with Cotija Cheese and Smoked Paprika

Slider Station

Made-to-Order Black Angus Burgers
Pulled Pork Sliders with Pickles and Coleslaw
Truffle Aioli, BBQ Sauce, Ketchup, Jalapeños, Caramelized Onions, Bacon
Cheddar and American Cheese
French Fries and Sweet Potato Fries

Premium Cocktail Hour Add-Ons

Cacio e Pepe Cheese Wheel Pasta

Parmesan and Pepper Fettuccine,
Prepared to Order in an Imported Cheese Wheel with Shaved Truffle
Served with Garlic Knots and a Pinot Grigio Pairing

Sushi Display

Salmon and Tuna Nigiri,
Salmon Crunch Roll, Shrimp Tempura Roll, California Roll, Spicy Tuna Roll
Steamed Edamame
Soy Sauce, Wasabi, Ginger
Yuzu and Sake Shooters

Coastal Cravings

Lobster Rolls with Tarragon Mayo and Tobiko
New England-Style Clam Chowder
Fried Calamari with Marinara
Fried Mahi Mahi with Mango Salsa
Old Bay Potato Chips
Tito's Watermelon and Basil Shooters

Deluxe Seafood

Displayed on a Personalized Ice Sculpture
East Coast Oysters, Littleneck Clams on the Half Shell, Chilled Half Lobsters
Grilled Octopus Salad, Ahi Tuna Poke, Shrimp Ceviche
Mignonette, Lemons, Cocktail Sauce, Sesame Seaweed Salad, Old Bay Drawn Butter
Tito's Bloody Mary Shooters

Premium Hors d'Oeuvres

Mini Lobster Rolls

Caviar on Blinis with Crème Fraîche

Herb-Crusted Lamb Chops (GF)

Asian Chicken Soup Dumplings

Bacon-Wrapped Scallops with Balsamic Glaze (GF)











Reception











Reception













First Course

SERVED WITH ARTISAN ROLLS AND BUTTER
CHOICE OF ONE

Rainbow Mesclun Salad
Honey White Balsamic Vinaigrette
Dried Cranberries and Sliced Almonds

Baby Spinach Salad
Caramelized Pecans, Apples, Gorgonzola
Apple Cider Vinaigrette

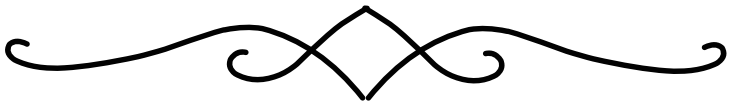
Caesar Salad
Caesar Dressing
Parmesan Cheese and Homemade Golden Croutons

Tri-Color Salad
Endive, Radicchio, and Arugula with Champagne Vinaigrette
Crumbled Feta and Fresh Orange Segments

Tuscan Panzanella Salad
Fresh Mozzarella, Heirloom Tomatoes, Herbs, and Croutons

Penne Vodka
Crispy Pancetta Topping and Peas

Burrata and Grilled Peaches
Pre-Set Salad
Heirloom Tomato, Burrata, Arugula,
Grilled Bread, Drizzled with Hot Honey



Main Course

DUET PAIRING OF

Chateaubriand Served with Burgundy Demi-Glace

AND

COUPLE'S CHOICE OF CHICKEN

Chicken Française
White Wine Lemon Butter Sauce

Garlic and Honey Baked French-Boned Chicken
Sesame Seeds and Scallions

Stuffed Chicken Florentine
Spinach and Ricotta Cheese, Parmesan Cream Sauce

Chicken Saltimbocca
Prosciutto, Spinach, Provolone, White Wine Butter Sauce

Grilled Chicken with Roasted Red Peppers, Basil, Fresh Mozzarella
Pesto Cream Sauce

SERVED WITH

Butter-Poached Haricot Verts and Carrots
Lemon Rosemary Roasted Yukon Gold Potatoes

FISH ENTRÉE

CHOICE OF 1

Pan-Seared Branzino
Beurre Rouge

Grilled Wild-Caught Salmon
Beurre Blanc

Served with Lemon Couscous and Sautéed Spinach

Alternate Meals Available:

Vegetarian and Vegan- Seasonal Risotto
Kids' Meal- Chicken Tenders and French Fries
Dairy Free and Gluten Free- Main Entrée Selection is Modified

Dessert

A Slice of Your Wedding Cake with Assorted Italian Mini Pastries
Custom Wedding Cake Included from A Little Cake Bakery

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Herb Teas
Served Tableside

Bar Service

Includes Two Signature Drinks



Vodka
Tito's, Ketel One, Grey Goose, Stoli Flavors

Rum
Bacardi, Captain Morgan, Malibu

Gin
Tanqueray

Whiskey and Bourbon
Jack Daniels, Jameson, Bulleit, Seagram's 7, Seagram's VO

Scotch
Dewar's, Johnnie Walker Black Label

Tequila
Teremana Blanco





Bottled Beers
Budweiser, Bud Light, Coors Light,
Corona Extra, Heineken, Miller Lite

Draft Beers
Blue Moon, Guinness, Heineken, Michelob Ultra,
Stella Artois, Yuengling, Four Seasonal Options

Wine and Bubbly
Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, White Zinfandel
Verdi and Verdi Rosa Asti Spumante,
Wycliff Brut Champagne, Prosecco

Included Services

5-Hour Premium Open Bar

Complimentary Time in Bridal Suite and Pub Room

Wedding Cake

Maître d'

Wedding Coordinator

Doorman

In-House Decor

Weekday Foursome of Golf

Cocktail Hour Table Centerpieces

Votive Candles for the Front Foyer and Cocktail Hour

Champagne Toast

White Glove Service

Linens for Reception Tables

Coat Check Attendant

Arrival Refreshments

30 Minutes Prior to Start of On-Site Ceremony or Cocktail Hour
Verdi and Verdi Rosa Asti Spumante, Prosecco, Lemon Cucumber Water,
and Seasonal Sips: Lavender Lemonade (Spring and Summer),
Apple Cider (Fall and Winter)



Parisienne Table

AT AN ADDITIONAL CHARGE
ALL INCLUSIVE DISPLAY

Assorted Mini Pastries

Petits Fours, Cannolis and Eclairs

Chocolate-Covered Strawberries and Pretzels

Displayed with Assorted Varieties

Gourmet Cake Display

(Choice of 4 and Your Wedding Cake)
Tiramisu, Cheesecake, Chocolate Overload, Carrot, S'mores, Chocolate Salted Caramel Banana, Milk & Cookies, Cannoli, Funfetti, Strawberry Shortcake, Lemon Coconut, Cookies and Cream, Cappuccino, Blueberry Cheesecake

Ice Cream Sundae Bar

French Vanilla, Chocolate, Strawberry, Mint Chocolate Chip Ice Cream
Assortment of Toppings Includes: M&M's, Crushed Oreos, Rainbow Sprinkles, Reese's Pieces, Marshmallows, Maraschino Cherries, Whipped Cream, Chocolate, Caramel, Strawberry, and Raspberry Syrups

Dessert Crêpes

Fruit Compotes, Fresh Berries, Raspberry Coulis, Nutella, Whipped Cream, Chocolate Syrup, Powdered Sugar, Toasted Almonds

Bananas Foster

Fresh Candied Bananas Flambéed with Premium Liqueur, Freshly Squeezed Citrus Presented over French Vanilla Ice Cream

Cordial and Dessert Martini Bar

Candlelit Display of After Dinner Liqueurs: Frangelico, Five Farms Irish Cream, Kahlua, Grand Marnier, Sambuca, Port Wine, Hennessy, Chocolate Liqueur, Limoncello, Rémy Martin
Classic and Seasonal Dessert Martinis and Shooters: Espresso, Chocolate Peanut Butter, Cheesecake, Cannoli, Crème Brûlée, Tiramisu

International Coffees

Mexican Coffee (Kahlua), Jamaican Coffee (Tia Maria), Italian Coffee (Amaretto), Irish Coffee (Irish Whiskey, Five Farms Irish Cream, Crème de Menthe)

Late-Night To-Go Menu

AT AN ADDITIONAL CHARGE
CHOICE OF ONE
SERVED WITH ICE COLD WATER BOTTLES

At the Movies

Freshly Popped Popcorn
Candy Bar: M&Ms, Peanut M&Ms, Swedish Fish, Sour Patch Kids,
Hershey Kisses, Twizzlers, Buncha Crunch, Nerds Gummy Clusters
Coca-Cola and Diet Coke Bottles

When in Cuba

Cuban Sandwiches, Beef Empanadas, Plantain Chips
Coconut Water and Non-Alcoholic Mojitos

Slider Station

Black Angus Burgers
BBQ Pulled Pork Sliders with Pickles, Coleslaw
Ketchup, Mayonnaise, American Cheese
French Fries

New Jersey Breakfast

Taylor Ham, Egg, and Cheese Sandwiches, Tater Tots, Donut Display
Coffee with Milk, Cream, and Sugar

Stadium Concessions

Hot Dogs with Sauerkraut, Ketchup and Mustard
Soft Pretzels, Popcorn, Nachos with Cheese,
Coca-Cola and Diet Coca-Cola Bottles

Preferred Vendors

Meals for Preferred Vendors are Complimentary. Meals for Outside Vendors are Half Price.
All Outside Vendors Must Be Approved by Management

Accommodations

Courtyard by Marriott
973-770-2000
www.marriott.com/ewrma

Hilton Garden Inn
973-328-0600
www.rockaway.hgi.com

Towneplace Suites
973-659-9999
www.marriot.com/ewrdo

BrickHouse Farm
862-342-8039
www.thebrickhousefarm.com

Bakery

A Little Cake
201-391-6300
www.alittlecake.com

Florist

Farmside Gardens Florist
800-231-7768
www.farmsidegardens.com

Floriography Designs
862-209-1218
www.floriography.com

Photography and Videography

Brian Delia Photography
908-445-5292
www.briandelia.com

JK Rose
844-455-7673
www.jkrose.com

Marquee Studio
201-300-6317
www.marqueephotovideo.com

Entertainment

D'Amico Entertainment
973-585-6150
www.djalive.net

Elite Rhythms Entertainment
201-410-4888 / 201-993-3000
www.eliterhythms.com

Gemini Productions
973-686-1003
www.geminidjs.com

POSH Entertainment
855-767-4368
www.poshdjs.com