



## ***Forsgate Country Club Wedding***

*Sophisticated Elegance*

Dedicated Wedding Specialist to Help Create your Dream Wedding

Attentive Black Tie Staff

Formal Garden for Outdoor Ceremonies and Cocktail Hours

Private Spacious Bridal Suite

White Floor Length Tablecloths with White Overlays

Choice of Napkin Color

Chair Covers and Sash

Coat Check (Seasonal)

Valet Parking

Customized Creative Menu Options

Custom Made Tiered Wedding Cake

Customized Signature Drink Butler Passed Upon Arrival

Beautifully Landscaped Grounds for Photographs

Foursome of Golf

## **Palmer Wedding Package**

### **Beverages**

Five Hour Open Bar Serving Premium Brand Cocktails, Domestic & Imported Beers, House Wine  
Assorted Mineral Waters & Soft Drinks  
Customized Signature Drink Butler Passed Upon Arrival  
Champagne Toast  
Wine Service with Entrée

### **Elaborate Cocktail Hour**

#### **Cold Display Presentations**

International & Domestic Cheeses & Crackers and Baguettes  
Grilled Marinated Vegetable Display

#### **Hot Presentation**

*Choice of Two*

Chicken & Shrimp Jambalaya  
Potstickers  
Eggplant Rollatini  
Stuffed Shells  
Pierogies

Mussels Fra Diavolo  
Sausage & Peppers  
Penne in Pesto, Alfredo or Vodka Sauce  
Herb Crusted Meatballs, Swedish, Barbecue  
Teriyaki or Spicy Marinara

#### **Butler Style Hors D'oeuvres**

*Choice of Eight*

Bacon-Wrapped Sea Scallops  
Roasted Red Pepper Hummus Canapés  
Oriental Beef Sate with Hoisin Sauce  
Caprese Crostini  
Vegetable Eggroll with Plum Sauce  
Goat Cheese Canapé with Sweet Roasted Peppers  
Cheese and Spinach Phyllo Triangle  
Ham, Cheese and Asparagus Rolls  
Sesame Chicken with Peanut Dipping Sauce  
Herb Cheese with Walnuts & Apricot Glaze

Pepper Jack Cheese Tortilla Rolls  
Crabmeat Stuffed Mushroom Caps  
Shrimp, Cucumbers & Dill Butter Canapés  
Mini Chicken Cordon Bleu  
Smoked Salmon Canapés  
Grilled Zucchini Canapés  
Brie & Raspberry with Filo  
Cocktail Franks in Blankets with Dijon Mustard  
Miniature Beef Wellingtons  
Corn Fritters

#### **Specialty Stations**

*Choice of one- Descriptions on last page*

Smashed Potato Martini Bar  
Ravioli Station  
Antipasto Table

Dim Sum Wok Express  
Carving Board  
Taste of Asia

Tour of Italy  
Risotto Station  
Mexican Fiesta

## **The Elegant Affair**

### **Appetizers**

#### *Choice of One*

Tri-Color Tortellini Tossed with Bay Scallops & Shrimp, Tomato Basil Cream

Spinach, Mushroom & Chicken en Croute, Champagne Supreme Sauce

Array of Seasonal Fruits & Berries with Coconut Dressing

### **Salads**

#### *Choice of One*

Caesar Salad with Croutons and Traditional Dressing

Baby Spinach and Radicchio Salad with Pancetta and Goat Cheese, Red Wine Vinaigrette

Butter Lettuce Salad Served with Mesclun, Prosciutto, Roasted Red Peppers,  
Mozzarella, Shaved Red Onions, Cherry Tomatoes, and Balsamic Vinaigrette

Green Salad with Asparagus, Oranges, Shaved Red Onion with Pepper Cream Dressing

### **Entrees**

*Tableside Choice of Two Entrees or a Romantic Gourmet Duet Plate*

*Choice of Three Entrees with Precounts*

Horseradish Crusted Prime Rib of Beef  
Slow Roasted Served Medium with  
Natural Au Jus

Pecan Crusted Salmon  
over Roasted Corn  
topped with Asparagus Cream

Chicken Kasper  
Grilled Chicken topped with Smoked  
Mozzarella Laced with Sherry Veloate

Mushroom Ravoli  
with a Sage Cream Reduction

Chicken Soprano  
Roast Supreme of Chicken  
Accompanied by Artichoke, Roasted  
Red Pepper, Garlic & Sun-dried  
Tomatoes

Tortilla Crusted Tilapia  
Drizzled with Chipolte Lime Buerre Blanc

### **Dessert**

Custom Tiered Wedding Cake

Paired with a Chocolate Dipped Strawberry

Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee & Tea

## **Banks Wedding Package**

### **Beverages**

Five Hour Open Bar Serving Premium Brand Cocktails, Domestic & Imported Beers, House Wine

Assorted Mineral Waters & Soft Drinks

Customized Signature Drink Butler Passed Upon Arrival

Champagne Toast

Wine Service with Entrée

### **Elaborate Cocktail Hour**

### **Cold Display Presentations**

International & Domestic Cheeses & Crackers and Baguettes

Antipasto- Grilled Vegetables, Tomato and Mozzarella, and Italian Meats

### **Hot Presentations**

*Choice of Three*

Chicken & Shrimp Jambalaya

Potstickers

Eggplant Rollatini

Stuffed Shells

Pierogies

Mussels Fra Diavolo

Sausage & Peppers

Penne in Pesto, Alfredo or Vodka Sauce

Herb Crusted Meatballs, Swedish, Barbecue,

Teriyaki or Spicy Marinara

### **Butler Style Hors D'oeuvres**

*Choice of Ten*

Bacon-Wrapped Sea Scallops

Roasted Red Pepper Hummus Canapés

Oriental Beef Sate with Hoisin Sauce

Caprese Crostini

Vegetable Eggroll with Plum Sauce

Goat Cheese Canapé with Sweet Roasted Peppers

Cheese and Spinach Phyllo Triangle

Ham, Cheese and Asparagus Rolls

Sesame Chicken with Peanut Dipping Sauce

Herb Cheese with Walnuts & Apricot Glaze

Pepper Jack Cheese Tortilla Rolls

Crabmeat Stuffed Mushroom Caps

Shrimp, Cucumbers & Dill Butter Canapés

Mini Chicken Cordon Bleu

Smoked Salmon Canapés

Grilled Zucchini Canapés

Brie & Raspberry with Filo

Cocktail Franks in Blankets with Dijon Mustard

Miniature Beef Wellingtons

Corn Fritters

### **Specialty Stations**

*Choice of Two- Descriptions on Last page*

Smashed Potato

Ravioli Station

Mexican Fiesta

Taste of Asia

Dim Sum Wok Express

Carving Board

Tour of Italy

## **The Elegant Affair**

## **Appetizers**

*Choice of One*

Stuffed Portabella with Asparagus and Prosciutto,  
Laced with a Ribbon of Sweet Vermouth Tarragon Cream Sauce

Lump Crab Cake Presented over Roasted Corn Coulis

Array of Seasonal Fruits & Berries Drizzled Coconut Dressing

## **Salads**

*Choice of One*

Traditional Caesar Salad with Herb Croutons

Baby Spinach and Radicchio Salad with Pancetta and Goat Cheese topped with Red Wine Vinaigrette

Butter Lettuce Salad Served with Mesclun, Prosciutto, Roasted Red Peppers,  
Mozzarella, Shaved Red Onions, Cherry Tomatoes, and Balsamic Vinaigrette

Green Salad with Asparagus, Oranges and Shaved Red Onion, Pepper Cream Dressing

## **Entrees**

*Tableside Choice of Two Entrees or a Romantic Gourmet Duet Plate*

*Choice of Three Entrees with Precounts*

Grilled Filet Mignon

Seared Filet Topped with a Brandy Demi-Glace

Filet of Salmon

With your choice of Honey Teriyaki Glaze or  
Cucumber Dill Buerre Blanc

Garlic Rubbed Roasted Prime Rib of Beef  
Served Medium with Natural Au Jus

Chicken New Garde

Double Breast of Chicken Stuffed with  
Julienne Vegetables & Provolone Cheese with  
Roasted Red Pepper Coulis

Filet of Mahi Mahi

Topped with a Tropical Mango Salsa

## **The Sweets**

Custom Tiered Wedding Cake

Viennese Display of New York Style Cheesecake with Strawberry Sauce,  
Miniature Pastries to Include: Cream Puffs, Éclairs, Napoleons, Fruit and Lemon Curd Tarts, Chocolate Dipped  
Fruits, Chocolate Mousse with Whipped Cream, Continental Butter Cookies  
International Coffee Station

## Specialty Stations

### Smashed Potato Martini Bar

Yukon Gold Potatoes, Garlic Red Bliss,  
Sweet Potato Served With Madeira Demi-Glace,  
Mushroom Sauce, Country Gravy, Sautéed  
Mushrooms, Chopped Chives, Cheddar Cheese,  
Sour Cream, Bacon Bits, Whipped Butter, Cinnamon  
and Brown Sugar and served in Martini Glasses

### \*Ravioli Station

*Choice of Two Raviolis & Two Sauces*

Raviolis: Cheese, Mushroom, Grilled Vegetable,  
Chicken & Spinach, Butternut Squash  
Sauces: Pomodoro, Alfredo, Sage Cream,  
Pesto, Vodka, Marinara

### Antipasto Table

Assorted Italian Meats and Cheeses  
Includes Prosciutto, Pepperoni, Salami,  
Provolone and Fontina Cheeses, Pepperoncini,  
Italian Black and Green Olives, Roasted Peppers,  
Marinated Mushrooms and Artichoke Hearts,  
Fresh Mozzarella Cheese with Sun-dried Tomatoes,  
Sliced Ripe Tomatoes, Italian Herbs and Olive Oil,  
Crackers and Focaccia Bread

### \*Dim Sum Wok Express

Shrimp Shu Mai  
Chicken Lemongrass Potstickers  
Vegetable Har Gow  
Dipping Sauces and Fried Rice Fortune Cookies

### \*Carving Board *choice of one*

Roast Turkey with Gravy,  
Virginia Baked Ham, Teriyaki Plum Sauce,  
Roast Sirloin of Beef, De Porto,  
Horseradish Cream

### \*Taste of Asia *choice of one*

Chicken with Broccoli & Snow Peas,  
Mu Shu Pork with Pancakes,  
Shrimp with Garlic Sauce & Asian Vegetables  
Served with Jasmine Rice

### \*Tour of Italy

Penne Pasta & Tortellini  
Pomodoro Sauce, Pesto Sauce, and Vodka Sauce  
Zucchini, Onions, Red and Yellow Peppers,  
Artichokes, Olives, Diced Chicken, Sliced Sausage,  
Mushrooms and Peas.  
Garlic Bread

### Mexican Fiesta

Sautéed Julienne Strips of Chicken or Beef,  
Sautéed Green and Red Peppers, Onions, Garlic,  
Cilantro, Warm Flour Tortillas and Toppings of Salsa,  
Guacamole, Sour Cream, Shredded Cheddar and  
Jack Cheeses

\*Denotes Uniformed Chef to Attend



## 2017/ 2018 Pricing

	Palmer	Banks
Friday Evening	\$99	\$117
Saturday Afternoon	\$99	\$117
Saturday Evening	\$110	\$130
Sunday Event	\$99	\$117

*Special Value Months include January, February, March, July and November*

Friday Evening	\$90	\$105
Saturday Afternoon	\$90	\$105
Saturday Evening	\$99	\$117
Sunday Event	\$90	\$105

Ceremony Fee \$750 for a Saturday Evening

All other times and value months \$500

*All Pricing is subject to 20% Service charge and 6.875% NJ Sales Tax*