



*Your Special Day - presented by*

*Summit Catering*

**(TLC's Four Weddings TV Show Winning Caterer)**



*Making wedding dreams a reality for over 25 years!*

*Proudly Presenting The Collingswood  
Grand Ballroom*



*Summit Catering (856) 768-8003*

***YOUR vision, perfectly executed.  
Allow us to LISTEN to your ideas and desires  
and create a Simply Flawless Wedding Day!***



- ♥ Ballroom Site Fees at one of Our Preferred Locations
- ♥ Complete **Unlimited** Hors D'oeuvres Package of both Stationary and Butlered Hors D'oeuvres
  - ♥ All cuisine is prepared **FRESH** and only the finest quality ingredients are used
  - ♥ Fresh Flowers, Candles, and Décor on all Food Tables
- ♥ Our **FAMOUS and Incredibly Delicious Dessert Parade**– to include an Amazing array of Decadent Desserts and Pastries, as well as Ice Cream and Sorbet Specialties and other Unique Treats
- ♥ A Buttercream Wedding Cake in 8 different flavors and your choice of available Cake Styles
- ♥ Full Service China, Top of the Line Silver, and Complete Glassware for all of your guests the entire duration of your event
  - ♥ A **PERSONAL ASSISTANT** to wait on the Happy Couple from start to finish
  - ♥ Floor length linen Tablecloths and napkins in your choice of over forty Colors
- ♥ Complete Non-Alcoholic Beverage & Garnish Package, Bartenders & Liquor Liability Insurance
- ♥ Complete Disc-Jockey and Master of Ceremonies provided by Time Productions – South Jersey's Premier Disc-Jockey Company
- ♥ The comfort of knowing you are working with an owner-operated business, who are available for you 24 hours a day
- ♥ Unlimited Hours of consultation and assistance in making your wedding day STRESS FREE and ALL of your dreams a reality!

***\*\*Stations and Brunch Packages available, upon request, contact us for specifics\*\****



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**Wedding Package Pricing  
(Includes Collingswood Grand Ballroom Venue Site  
Fee):**

**PEAK MONTHS:**

100 guest minimum: \$146.99 (Fri: \$138.99, Sun \$128.99)  
150 guest minimum: \$130.99 (Fri: \$125.99/Sun: \$118.99)  
200 guest minimum: \$122.99 (Fri: 118.99, Sun: \$113.99)  
250 guest minimum: \$116.99 (Fri: \$113.99/Sun: \$109.99)

**OFF-PEAK MONTHS:**

\$133.99 (Fri/Sun: \$128.99)  
\$121.99 (Fri/Sun: \$118.99)  
\$115.99 (Fri/Sun: \$112.99)  
\$111.99 (Fri/Sun: \$110.50)

The Collingswood Grand Ballroom Pricing **INCLUDES** Their Premium Bar package:

***Included Premium Bar Package***

**Absolut, Three Olives Cherry, Tito, Bacardi, Captain Morgan, Malibu, Myers Dark Rum, Tanqueray, Dewar's, Johnny Walker Red, Seagram's VO, Jack Daniels, Jim Beam, Southern Comfort, Old Bushmills, Sauza Gold, Courvosier VS, Amaretto, Kahlua, Sweet & Dry Vermouth, Bailey's, Peach Schnapps, Sour Apple, Crème de Cacao, Crème de Menthe, Blue Curacao, Triple Sec, Watermelon Pucker, Cabernet, Chardonnay, Merlot, Pinot Grigio, White Zinfandel, and all bar mixers and garnishes.**

**Above package is served with your choice of Two Draft Beer:**

**Budweiser, Bud Light, Coors Light, Heineken, Miller Lite, Yuengling. Flying Fish: Hopfish IPA, EPA or Exit 4**

**Yards: Brawler, Extra Special Ale or IPA**

*\*Ask about upgraded Bar Packages, Table Service, and Cordial Bars\**

**\*All above pricing **INCLUDES the VENUE SITE FEE** and is valid through **2019**, and is subject to NJ Sales Tax and 20% Staff Service Fee\***

**(2020 add, \$1.00 per person, 2021 add, \$2.00 per person to all minimum guest counts)**

**(Stations and Brunch Packages are available - contact us for Pricing)**



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**YOUR DAY, YOUR WAY-**

**WEDDING PACKAGE:**



**Hors D'oeuvres – ALWAYS Included:**

- \*Imported & Domestic assorted Cheeses paired with Baby Salami, Pepperoni, Sopressetta, Prosciutto Rolls, Jalapeno Shooters, Antipasti Skewers, Olive Medley, and Marinated Mushrooms. This display is accompanied with an Assortment of Crackers (Stationary)
- \*Teriyaki Chicken Minis (Butlered)
- \*Scallops wrapped in Bacon (Butlered)
- \*Vegetable Egg Rolls (Butlered)
- \*Mini Chicken and Cheese Stuffed Quesadillas (Butlered)

**Additional Hors D'oeuvres – Choice of Six (6):**

- \*Swedish Meatballs (Stationary)
- \*Teriyaki Beef Satay (Butlered)
- \*Mini Chicken Cordon Bleu (Butlered)
- \*Stuffed Mushrooms – Choice of Crabmeat, Double Stuffed, or Boursin Cheese (Butlered)
- \*Bacon and Cheese Stuffed Mac & Cheese Bites (Butlered)
- \*Shrimp Spring Rolls (Butlered)
- \*Spicy Thai Peanut Chicken Satay (Butlered)
- \*Buffalo Chicken Egg Rolls (Butlered)
- \*4 Cheese Baked Macaroni & Cheese Bites (Butlered)
- \*Tomato Bisque Soup Shooters w/Smoked Gouda Grilled Cheese (Butlered)
- \*Homemade Crab Dip – in Hollowed Italian Bread w/ Toasted Pitas, Crackers, and Crostini Bread (Stationary)
- \*Roasted Garlic Hummus paired with Cucumbers, Kalamata Olives, Crumbled Feta Cheese, Toasted Pitas, Crackers, and crostini Bread (Stationary)
- \*Fresh Sliced Seasonal Array of Fruits to be complimented with both Imported and Domestic Cheeses and an Assortment of Crackers (Stationary)
- \*Crudités Presentation of Fresh Vegetables to be accompanied with Blue Cheese and Ranch Dips (Stationary)
- \*Roasted Red Peppers paired with Fresh Buffalo Mozzarella and accompanied with Crostini Bread (Stationary)
- \*Homemade Bruschetta – Vine Ripened Tomatoes with Red Onions, Fresh Garlic, Imported Virgin Olive Oil, and Balsamic Vinegar accompanied with Toasted crostini and Grated Romano Cheese (Stationary)
- \*Homemade Spinach and Artichoke Dip – Presented in Hollowed Pumpnickel Bread and paired with Crackers and Crostini Bread (Stationary)
- \*Mini Burger Sliders (Butlered)
- \*Spinach & Artichoke Filos (Butlered)
- \*Prosciutto & Cheese Stuffed Filos (Butlered)
- \*Mini Crab Cakes (Butlered)
- \*Spanakopita (Butlered)
- \*Arancini Rice & Mushroom Balls (Butlered)
- \*Mini Shepherd's Pie (Butlered)
- \*Philly Cheesesteak Egg Rolls (Butlered)
- \*Buffalo Shrimps with Blue Cheese (Butlered)



**Salad (Served French Style) – Choice of one (1):**

- \*Fresh Crisp Tossed Garden Salad
- \*Exotic Spring Mix Salad with Mandarin Oranges and Walnuts
- \*Field Greens Salad with Dried Cranberries, Feta Cheese, and Pecans
- \*Homemade Caesar Salad
- \*All Salads are served with your choice of Two (2) Dressing, to be served on the Side: Gluten Free Balsamic Vinaigrette, Creamy Italian, French, Gluten Free Ranch, Blue Cheese, Gluten Free Honey Mustard, Raspberry Vinaigrette, & Asian Sesame
- (To Upgrade to a Wedge Salad with Bacon Bits, Tomatoes, and Blue Cheese Crumbles: +\$1.00 per person)

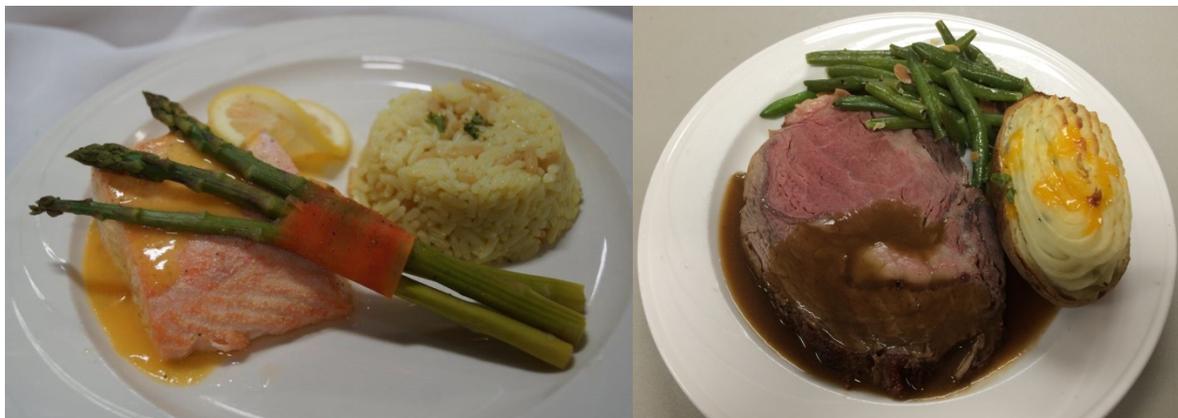
**Premium Entrees - Choice of One (1):**

- \***STUFFED SHRIMP**— Wild Caught Gulf of Mexico Jumbo Shrimps stuffed with our Incredibly Delicious Homemade Lump Crabmeat Stuffing
- \***PRIME RIB** - Carved to Order by Our Chef – and paired with Au Jus and House-made Horseradish Sauce (for buffet would be CARVING STATION)
- \***CHICKEN SALTIMBOCCA**—sautéed chicken topped with sun dried tomatoes, fresh spinach, Prosciutto and mozzarella cheese
- \***PENNE PASTA W/SUN-DRIED TOMATOES & ASPARAGUS IN A ROSEE SAUCE WITH SHRIMP**- Absolutely indescribable! A palate-pleasing dish!
- \***CHICKEN PARMIGIANA** - Boneless breast of Chicken, breaded, and fried until golden, and then topped with Our Homemade Tomato Sauce and a delicious blend of Italian Cheeses.
  - \***STUFFED FLOUNDER** - Flounder stuffed with Crabmeat served with a Delicate Wine Sauce
  - \***GRILLED SALMON** - Top Quality Scottish Salmon served in a Shallot White Wine Reduction
- \***SHRIMP SCAMPI**—Wild Caught Gulf of Mexico Jumbo shrimp sautéed with a classic garlic, lemon, and white wine scampi sauce.
- \***HERB CRUSTED SIRLOIN OF BEEF**—Black Angus Top Sirloin of Beef, encrusted with a Garlic and Herb Rub. Carved to Order by Our Chef and paired with homemade Au Jus and our Own House-made Horseradish sauce. (CARVING STATION)
  - \***FLAT IRON STEAK** – served with an Asian Inspired Sauce with Scallions
  - \***GRILLED MAHI-MAHI**– Fresh Grilled Mahi-Mahi with a delicious Mango Coolie
  - \***PRIME PORK NY STRIP** – topped with a Wild Mushroom Cream Demi Glaze



**Classic Entrees - Choice of Two (2):**

- \*BLACK ANGUS TOP ROUND OF BEEF - Top quality round of beef Sliced to Order by our Chef. Accompanied with Homemade Gravy and our Own Recipe Horseradish Sauce. (CARVING STATION)
- \*ROASTED TURKEY - Hand Carved by Our Chef. Accompanied with a Homemade Gravy and Freshly Prepared Cranberry Sauce. (CARVING STATION)
- \*CHICKEN MARSALA - Boneless breast of chicken, sautéed with mushrooms and served in a delicious Marsala wine sauce.
- \*PENNE ALA VODKA - Penn Pasta served in a Spicy Rosé Sauce with Vodka.
- \*CHICKEN PICCANTE - Boneless breast of chicken sautéed in the Chef's special lemon, Butter, White Wine, and Caper Sauce. One of Our Specialties!
- \*ROASTED PORK LOIN – Loin of Pork, Roasted, and served with Homemade Au Jus (for buffet would be CARVING STATION)
- \*MONGOLIAN BEEF—Tender, juicy strips of Flank Steak served with fresh garlic and scallions.



- \*TORTELLINI ALFREDO - Delicate cheese filled Tortellini served in a tasty homemade cheese and cream sauce.
- \*PASTA PRIMAVERA - Penne pasta in a light cream sauce with fresh seasonal vegetables.
- \*HERB ROASTED CHICKEN – Airline Chicken Breast marinated with gourmet fresh herbs and spices, and then pan seared and served in a Demi Glaze
- \*PENNE PASTA WITH SUN-DRIED TOMATOES & ASPARAGUS IN A ROSÉ SAUCE.
- \*CHICKEN MARGHERITA—Marinated chicken grilled to perfection, and topped with Fresh Mozzarella Cheese and Marinara Sauce with Basil.
- \*CHICKEN ALA NINA—Sautéed boneless breast of chicken in a creamy mushroom sauce, served over spinach linguini.
- \*CHICKEN BREAST DIVAN - Boneless breast of chicken w/ fresh broccoli florets and a rich Cream Sauce topped with Melted Cheddar Cheese.
- \*TORTELLINI CARBONARA—Cheese stuffed tortellini with Imported ham, peas, and a tasty Alfredo sauce.
- \*CHICKEN MILANO – Boneless breast of Chicken served in a light Sun Dried Tomato and Cream Sauce
- \*STUFFED PORK LOIN – Spinach and Fresh Buffalo Mozzarella Stuffed Loin of Pork, Carved to Order by Our Chef, and accompanied with Au Jus. (CARVING STATION)
- \*JAGERSCHNITZEL – Pork Medallions topped with a Wild Mushroom Cream Demi-Glaze
- \*SPINACH FETTUCCINE – with a Mushroom Alfredo Sauce
- \*EGGPLANT ROLLATINI – Eggplant with Ricotta Cheese, Marinara, and Seasonings

**Vegetables – Choice of Two (2):**

- |                       |                                     |                            |
|-----------------------|-------------------------------------|----------------------------|
| *Steamed Baby Carrots | *String Beans Almondine             | *Au Gratin Potatoes        |
| *Steamed Broccoli     | *White Rice                         | *Parmesan Truffle Potatoes |
| *Rice Pilaf           | *Fresh Steamed Medley of Vegetables | *Mashed Potatoes           |

- \*Scalloped Potatoes
- \*Garlic and Herb Mashed Potatoes
- \*Brown Rice
- \*Spanish Rice
- \*Sautéed Brussel Sprouts w/Bacon & Balsamic Glaze
- \*Asparagus
- \*Garlic & Oil Sautéed Fresh Green Beans
- \*Crispy Oven Roasted Red Bliss Potatoes
- \*Double Stuffed Baked Potatoes

**Breads - All Inclusive:**

- \*Toasted Garlic Bread
- \*Crispy Italian Bread
- \*Hearty Rye Bread
- \*Assorted Dinner Rolls



**Desserts - All Inclusive:**

- \* Our FAMOUS and Incredibly Delicious Dessert Parade– to include an Amazing array of Decadent Desserts and Pastries, as well as Ice Cream and Sorbet Specialties and other Unique Treats
- \*Wedding Cake from our extensive album of pictures and up to 5 different flavors!!!!



**Complete Non-Alcoholic Beverage & Garnish Package - All Inclusive:**

- |                                 |   |                  |
|---------------------------------|---|------------------|
| Orange Juice                    | Cranberry Juice                         | Grapefruit Juice |
| Pineapple Juice                 | Half & Half                             | Coke             |
| Diet Coke                       | Sprite                                  | Ginger-Ale       |
| Seltzer Water                   | Tonic Water                             | Lemons           |
| Limes                           | Cherries                                | Olives           |
| Ice                             | Sour Mix                                | Oranges          |
| Spring Water w/a Twist of Lemon | Butlered Coffee, Tea, and Decafe Coffee |                  |

\* EITHER buffet style or Sit-down style dinner service

(For Sit-Down Dinners: Choose three entrees for your guests to choose from ( 1 Premium, and 1 Classic– plus one Vegetarian Alternative) High-lighted entrees only. Buffet Style can select ANY of the entrees.



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## **Amazing Customizations – Your Wedding, Your way!**

### ***Delectable Delights:***

- **Hors D'oeuvres Upgrades -all pricing is per person based:**
  - \*Beef Tenderloin Slider w/ Shaved Parmesan, Caramelized Onions and Sriracha Mayo (Butlered) +\$2.50
    - \*Ahi Tuna Tartare on a Wonton Crisp (Butlered) +\$2.50
  - \*Drunken Steamers with Housemade Crostini Bread (Stationary) +\$2.00
    - \*Mini Beef Tenderloins wrapped in Bacon (Butlered) +\$2.00
  - \*Wild Caught JUMBO Shrimp Cocktail Shooters (Butlered) +\$2.25
  - \*Pan Seared Ahi Tuna with Soy Wasabi and Pickled Ginger (Stationary) +\$2.50
- \*Mussels served in either a Red or White Sauce with Housemade Crostini (Stationary) +2.00
- \*Assorted Homemade Sushi – California Rolls, Spicy Tuna Rolls, Tuna Sushi and Salmon Sushi with a Soy Wasabi Dip (Butlered) +\$5.00
  - \*Beef Tenderloin Crostini +\$2.50



- **Entrée Upgrades – all pricing is per person based:**
  - \*8 oz. Center Cut, Rastelli Filet Mignon: +\$8.00
- \*Filet Summit – the above with Lump Crab and a Béarnaise Sauce: +\$10.00
- \*Filet Bleu – topped with Blue Cheese and a Cabernet Reduction: +\$9.00
  - \*14 oz. Center Cut Rastelli NY Strip Steak: +\$7.50
    - \*Rack of Lamb: +\$7.50
    - \*Jumbo Lump Crab Cakes: +\$7.50
- \*South African Cold Water Lobster Tail: Market Price
  - \*Any listed Premium Entrée: +\$7.50
  - \*Any listed Classic Entrée: +\$3.50
  - \*Any listed Vegetable: +\$1.50



*Fun and Exciting Stations for Cocktail Hour!*

- Our incredible Raw Bar – includes fresh shucked Middle Neck Clams, fresh shucked Cape May Blue Point Oysters, 4 per person quantity of our Jumbo, U15 Wild Caught Shrimps, Snow Crab Cocktail Claws, Homemade Cocktail Sauce, Minuet Sauce, Tabasco Sauce, and Lemon Wedges..... Market Price (a 2017 example: 100 Cape May Oysters: +\$250.00, 100 Little Neck Clams on the half shells + \$125.00, 200 of U15 Wild Caught Gulf of Mexico Shrimp Cocktail +\$500.00 and 200 Snow Crab Claws +\$500.00)



- To add Our “World Famous” Macaroni and Cheese Bar – Gemelli Pasta in an Aged Cheddar Cheese Sauce – served in a Martini Glass! Guests can top their “Mac & Cheese” with Jumbo Lump Crab Meat, Housemade Bacon Bits, Jalapeno Peppers, Scallions, Sweet Roasted Peppers, Pico De Gallo, Fresh Broccoli, Toasted Panko Bread Crumbs, and Crispy Fried Onions..... \$6.00 Per Person
- To add a Gourmet Pasta Station during Cocktail hour - A Chef Manned Action Station to include your choice of three pastas (Penne, Campellini, Gemelli, Whole Wheat Penne, Cheese Stuffed Tortellini and Cavatappi) and three Homemade Sauces (Alfredo, Vodka Rosé, Marinara, and Pesto) and offering Crushed Red Pepper and Pecorino Romano Cheese, on the Side..... \$5.00 Per Person



- To add our “Slider Bar” – Our build your own Slider bar consists of All Beef Burgers and Barbecued, Slow Roasted Pulled Pork with Freshly Baked Artisan Rolls. Toppings to include Aged Sharp Cheddar Cheese, Sweet Grilled Red Onions, Vine Ripe Tomatoes, Crisp Romaine Leaves, Housemade Slaw, Bacon Strips, Spicy Ketchup and Smokey Barbecue Sauce ..... \$5.50 Per Person



- To Add our Mashed Potato Bar – Guests indulge in our Homemade, Red Bliss Mashed Potatoes AND Sweet Potatoes, served in Martini Glasses, and topped with their choice of Whipped Butter, Sour Cream, Housemade Bacon Bits, Chives, Scallions, Roasted Garlic, Crispy Fried Onions, Beef Gravy, and Shredded, Aged cheddar Cheese ..... \$4.00 Per Person
- To add our “Nacho Average Wedding Station” – Guests indulge in their choice of Grilled All Natural Chicken or Fresh Ground Sirloin. Toppings to include Shredded Aged Sharp Cheddar Cheese, Melted Cheese Sauce, Shredded Lettuce, Guacamole, Diced Red Onions, Black Beans, Sour Cream, Hot Sauce, Jalapenos, and Pico De Gallo - built in a martini glass, and garnished with a HOMEMADE Jumbo Tortillas! ..... \$7.00 Per Person



- To add our Healthy “Lettuce Wrap” Station: You will select 2 of the following for your guests to “wrap”: Ground, All Natural Boneless Chicken Breast sautéed w/Garlic, Shallots, Diced Water Chestnuts and Ginger in a Hoisin Sauce OR Tender Beef Flank Steak marinated in a Sweet and Spicy Chili Sauce grilled and Sliced to Order OR Wild Caught Gulf of Mexico Shrimps marinated in a Lime Garlic Ginger Sauce sautéed with Bell Peppers, Water Chestnuts, and Scallions. ALL will include the following FUN toppings: Pickled Carrot Match Sticks, Crispy Rice Noodles, Peanut Sauce, Sweet & Spicy Chili Sauce, Chopped Scallions, Fried Egg Noodles, Hot Asian Mustard & Bean Sprouts...\$10.00 per person

*Fun and Exciting Farewell Stations – A Favor your guests will  
Talk about for Years to Come!*

- To add our Cheesesteak Station – Guest will enjoy building the Cheesesteak of their Dreams! Station to include Beef steaks, Chicken Steaks, Vermont Cheddar Cheese Sauce , Sharp Provolone Cheese Sauce, Shredded Lettuce, Roma Tomatoes, Caramelized Onions, Sautéed Mushrooms, Ketchup, Marinara Sauce, Hot Peppers, & Italian Rolls.....\$7.00 per person  
(CAN ALSO BE A COCKTAIL HOUR STATION)
- End of Evening Breakfast Sandwiches – Hickory Smoked Bacon & Egg, Sausage & Egg, Pork Roll & Egg, and Egg Sandwiches all topped with American Cheese and displayed in To-Go Containers for your guests to take with them.... \$4.00 Per Person



- Our “Taste of Philly” Station (A GREAT way to say Good-Bye to your Guests at the End of the Evening)– Italian Hoagies prepared with Imported Provolone Cheese, Capicola, Imported Prosciutto and Genoa Salami on a Fresh Baked Roll with Shredded iceberg lettuce, Vine Ripe Tomatoes, and served with Sliced Onions and Sweet & Hot Peppers on the side. Station to also include Fresh Baked Philly Soft Pretzels with Spicy Mustard and, OF COURSE – Tastykakes! .....\$6.50 Per Person (or \$3.00 without the Hoagies)



- End of Evening “To-Go” Treat: A Large bottle of Water and a Soft Pretzel: \$2.00 per person
- End of Evening “Hot Dog” Station –All Beef dogs to go, and can top them with Onions, Sauerkraut, Cheese Sauce, Chili, Spicy Mustard, ketchup and Relish.....\$4.00 per person
- Our Popcorn Machine – Imagine an old fashioned Popcorn Machine, freshly popping Popcorn at the exit to your reception! Guests will be able to take this “easy to eat” treat with them for the ride home! .....\$3.00 per person



- Hot Cocoa and Cider Bar – What a better après dinner treat, especially in the Colder Months, than our Cocoa and Cider Bar. Hot Cocoa and Hot Cider, accompanied with Mini Marshmallows, Milk Chocolate, Cinnamon, Nutmeg, Whipped cream, Colored Sugar, Assorted Syrups, Peppermint Sticks, and Cinnamon Sticks..... \$4.00 Per Person

### ***Decadent Sweet Indulgences:***

- Decadent Dark Chocolate Fountain Station w/Skewers to dip fresh fruits, pretzels, graham crackers, marshmallows, Fresh Baked Cookies, Pound Cake & Biscotti ... \$5.00 per person



- To Add our Belgium Waffle OR Crepe Station – Freshly prepared Belgium Waffles OR Crepes (Choose One) that your guests may top with Breyers, All Natural Vanilla Ice Cream, as well as the following toppings: Belgium Dark Chocolate, Butterscotch, Fresh Seasonal Berries, Cherries, M&M's, Mini Chocolate Chips, Reese's Pieces, and Rainbow & Chocolate Jimmies ...\$5.00 Per Person



- Sugar Rimmed Champagne Flutes or a Berry in your Champagne Glasses... \$1.50 per person

***Additions to Make Your Ballroom SPARKLE:***

- To add solid colored, standard fabric linen toppers for guest tables ..... \$10.00 Per Table
  - To add Organza overlays for guest tables ..... \$25.00 Per Table
- To add any other upgraded linen fabric toppers for guest tables .... \$30.00 to \$40.00 Per Table, depending upon Fabric



- To add a Satin, Polyester, or Pin-tuck Table Runner for Guest Tables .... \$15.00 Per Table
- To add Upgraded Designer Napkins for all guests ..... \$1.50 Per Person
- Kensington Damask, Galaxy, Shimmer, or Somerset Chair Covers with Satin or Organza Sashes ..... \$5.50 Each
  - Burlap Runners ..... \$10.00 per Table
- To Rent a Card Box for the Wedding Cards (Samples in our Showroom)..... +\$40.00 fee

## ***Additional Hour, On-Site Ceremony, Table Rentals:***

- Additional Hour at The Collingswood Grand Ballroom for the Reception .....\$1,750.00 + a Per Person Bar Fee
- Additional Hour at The Collingswood Grand Ballroom for an on Site Ceremony INSIDE .... \$1750.00, OUTSIDE w/ folding chairs: \$1,950.00 (Includes **BOTH** Grand Ballroom & Summit Charges)
  - Rose petal lined ceremony aisle – you choice of colors..... \$75.00
    - Wedding Officiator Fee ..... \$250.00



- Rental of a White Wooden Arch with Fresh Flowers and Tulle or Burlap..... \$375.00

## ***Added Elegance:***

- Ice Carving ..... Pricing is based on your Design Selection
- Elegant Plate Chargers in either GOLD or SILVER..... \$1.25 per person





# *Summit Catering* - why Choose us?

## The Story of Summit Catering

Summit Catering officially opened our doors in 1991. Dory, the seventh child of a German Immigrant, grew up around the food business. From early on, she recalls standing on milk crates, behind buffet lines, serving her father's clients. She enjoyed the smiles on their faces, and the gratitude they had for a job well done. Dory met her future husband, Joe, at Stockton State College in the fall of 1989. Joe was the son of Robert and Jane Valeriano of West Berlin, NJ. He was an incredibly hard worker, that achieved success in whatever he did. The two began dating, and soon became inseparable.

Joe began working under Dory's father, who achieved master culinary training in Munich, Germany. As with everything Joe attempted, he mastered the culinary skills and creativity to approach Dory about opening their own business. The excited couple decided between Joe's talents behind the scenes and Dory's passion for planning perfect events, they truly had a "recipe" for success,



Joe and Dory got married in 1993, and their business really began to take off soon after. The couple were able to cease working their other jobs, and commit to Catering full time. Clients became family- as Joe and Dory we're working repeatedly with them, servicing their yearly events, creating tasteful traditions, and even catering numerous siblings weddings. During the years, they have even had the honor of being invited to client's celebrations and many couples wedding receptions.

In 1998, the couple welcomed their first son Gus. Soon to follow we're siblings Jake, Tori, and Nina. The children all are involved with the business in one way or another. They are right there, along with Mom and Dad, continuing the efforts to make Summit Catering a continued thriving Family Business.

Although Summit Catering is available for any type of catering, their upscale creative cuisine have made Weddings and Home Parties their main events. Joe decided that quality over quantity will sustain a business for years and years. Summit Catering isn't a restaurant attempting to cater nor or they a "mass producer" with many facilities that cannot possibly maintain consistency. At Summit Catering, Joe is the only chef that oversees all final products. Every Hors d'oeuvres, Entree, and side is prepared fresh to order with only the very best ingredients. Summit Catering has become known as the Caterer to the "Educated Consumer"- those who dine out frequently on GOOD food, and wish to replicate this at their own catered function. They treat your guests to an unsurpassed culinary journey, not just a meal.

Summit Catering doesn't just stop with giving your taste buds mouth-watering treats. Dory and the hard working, dedicated wait staff, are there to see your event from the beginning planning stages to the final, perfectly executed event that their clients yearned for. You don't just get a Caterer, you get an event planner. Dory is available 24/7 for clients, and passionately works to give Summit clients everything they desire for their celebrations. She has made it a point of having an answer for anything and everything that could possibly happen. Your dress tears, we have a sewing kit, a stain from your red wine, we have a stain stick available to remove it. Dory is even an ordained minister, so if your ceremony officiant does not show up, the show will go on! With Summit Catering at the helm, those planning an event can rest assured it will be everything they hoped and dreamed it to be, and more!



*Proud Winning Caterer of TLC's  
Four Weddings couple  
– Linsie and Drew!!!!*

After 25 successful years serving Southern New Jersey, Joe and Dory and their 4 children are ready and eager to make your next event a memorable, culinary experience, not just a catered event!



*Summit Catering* (856) 768-8003

What are our clients saying.....

*Summit Catering facilitated perfection, and launched our happy marriage.*

♥ *Nicole and Bill* ♥

*You far exceeded our expectations and we couldn't be more grateful. Thank you so much for making our wedding the amazing time it was!*

♥ *Trish and Andrew* ♥

*We cannot begin to really Thank You for making our wedding day absolutely perfect. You went above and beyond and we couldn't be more grateful.*

♥ *Gina and Andrew* ♥

*Summit Catering was able to exceed our expectations by a mile... The Ballroom looked incredible, everything was meticulously arranged and decorated, and the food was exceptional.*

*♥Debbie – Mother of the Bride♥*

*We had such a great experience during the planning this past year, and you blew our minds with the wedding. We cannot express the gratitude we have for your company, the staff was on their A-Game the entire night. The Dessert Parade was a great way to conclude the reception.*

*♥Chuck and Brenda♥*

*The food and execution was beautiful from start to finish.*

*♥Jes and John♥*

*Summit Catering played a HUGE part in making our wedding the best night of our lives! Getting married in New Jersey while planning the wedding from Dubai was no easy task. The summit team is like ANGELS on earth and far surpassed my expectations. Summit was my one stop shop for not only catering but flawless wedding coordination.*

*♥Kristin and Luca♥*

*Thank you so much for everything, the staff was polite, pleasant, and perfectly on point. Everything was perfect.*

*♥Christina and Ryan♥*

*We don't know where to begin to thank you and the staff for the  
AMAZING time that we had at our wedding. Literally everyone that  
attended the wedding is blowing the walls off social media saying it was by  
far the best wedding they have ever been too. We had the Wedding of the  
year thanks to Summit Catering  
♥Elizabeth and Stephen♥*

*The Best in the Business, Summit Catering gets every ounce of credit for  
making our Wedding Reception Perfect.  
I highly recommend Summit Catering to any bride looking to get married in  
South Jersey.*

♥Lindsay and Drew♥

*I just wanted to Thank You for making my baby girl's day a Dream Come True.*

*There was not one thing out of place.. It was impeccable.*

♥Renee Mother of the Bride♥

*Simply put, the whole day was a dream come true for us and we are so lucky to have found Summit Catering.*

♥Cait and Lisa♥

*The displays were beautiful and everything that I envisioned and asked for came to life all because of Summit Catering*

♥Mary and Sean♥

*You are in the industry of making memories, and the positive impact you have had in our hearts will be talked about in our families for years.*

♥Jen and Ben♥



*There is a reason your lowest review is a 5 Star. I have never seen a better, more well run establishment than Summit Catering.*

*♥ Theresa and Chris ♥*

*I seriously don't know how I could have had a more beautiful wedding and celebration without Summit Catering. The food was absolutely amazing and everything was perfect.*

*♥ Martha and Andy ♥*

*It was truly a Fairy Tale! The attention to detail that you displayed was amazing, from the pre-planning process through execution.*

*♥ Robin Mother of the Bride ♥*

*Summit Catering* (856) 768-8003

Awards and Accolades.....

- Winner for “Best Caterer” by the Readers of The Courier Post Newspaper for 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, and 2018



- Wedding Wire’s Brides / Couples Choice Awards (*only awarded to the TOP 5% in the entire Country*) for 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, and 2018!!



- South Jersey Magazine’s Best of Weddings 2016, 2017, and 2018



- New Jersey Bride’s “Love It” Award for 2012, 2013, 2014, 2015 and 2016
- The Winning Caterer for the TLC Networks “Four Weddings” TV Show





## The Emerald Package

### COCKTAIL HOUR

#### Choose 4 Hot Butlered Hors D'oeuvres

Sausage & Broccoli Rabe Puff Pastries, Potato Puffs, Quesadillas, Potato Pancakes, Assorted Stromboli's, Beef Franks in Puff Pastry, Meatballs, Chicken Franchise, Sausage & Pepper Puff Pastries, Cheese Steak Spring Roll, Spinach & Ricotta Puffs, Grilled Vegetable Skewers

#### Cold Hors d'oeuvre Table:

Meat Tray, Cheese & Olives, Fruit Tray, Vegetable Tray, Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip with Crackers, Marinated Vegetables, Spinach & Artichoke Dip with Crackers, Tomato Bruschetta

### BUFFET DINNER OR SIT-DOWN DINNER

#### Bread Basket:

Homemade Italian Bread, Homemade Roasted Pepper Bread & Homemade Garlic Knots

#### Choose One Homemade Salads:

**Classic Caesar Salad**- Tossed with Herb Croutons, Parmigiana Cheese, and Our Homemade Caesar Dressing

**Tossed Garden Salad**- Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette

**Mesclune Salad**- Combination of Marinated Vegetables Served on a Crisp Spring Mix Served with Our Homemade Strawberry Vinaigrette

### Entrée Choices:

#### Choose One Pasta:

Penne Alla Vodka, Fusilli Pomadora, Tortellini Gorgonzola

#### Choose One Chicken:

Chicken Marsala, Chicken Picante, Chicken Angelo, Chicken Rosa

#### Choose One Meat:

Baked Pineapple Glazed Ham, Fresh Italian Meatloaf, Sausage & Peppers

#### Choose One Seafood:

Seafood Involtini, Flounder Florentine, Grilled Tilapia

#### Choose One Vegetable:

Grilled Vegetables, Fresh String Beans Garlic & Oil, Sautéed Vegetable Medley

#### Choose One Potato:

Stuffed Potatoes, Roasted Potatoes, Amici's Rice

### Gourmet Dessert Bar:

Chocolate Mousse Parfaits, Tiramisu, Cookies & Cream Parfaits, Cannoli's, Mini Blueberry & Cherry Cheese Cakes, Cream Puffs, Strawberry Shortcake, Mandarin Orange

### Coffee & Tea Bar

## **The Emerald Package Includes: (5-hour Event)**

**-Full Service China, Glassware and Silverware, Floor Length Tablecloths and Napkins in an Array of Colors-**

**-Professional & Courteous Restaurant Quality Serving Staff-**

**-Professional & Courteous Bartenders (*not applicable for Collingswood Ballroom*)-**

**-A Culinary Team that Assures the Ultimate in Food Quality and Presentation-**

**-All Cuisine is prepared from Scratch and Cooked to Order using the Finest Quality of ingredients-**

**-Complete Soft Beverages, Bar Mixers & Garnish Package (*not applicable for Collingswood Ballroom*)-**

**-The Assurance of Knowing that Your Special Day is being facilitated by an Owner Operated Business-**

**-List of Professional & Experienced Vendors to Help Facilitate Your Wedding Needs-**

**-Your Personal Event Planner/Coordinator to Assist in Creating & Executing Your Wedding Day Vision-**

*Designing of all Room Layouts and Floor Plans to assure your Event Flows, Itinerary/timeline design,  
Full Complimentary Food Tasting to pick out your Menu, Design of your Bar Selections,  
Coordination with all other Vendors, Unlimited Hours of Consulting*

**-An Experienced & Seasoned Maître d' to Guarantee the Success of your Wedding-**

*Ensures Complete Guest Satisfaction, Caters to the needs of the Bride & Groom as well as the Bridal Party,  
Maintain Schedule of Itinerary/timeline, Oversee all vendors and queuing them throughout the day,  
Assures All Vendors Arrive on Time and All Deliveries are Checked in and Correct,  
Set Up and Breakdown of all of your personalized décor, Packing of Cars with all of your Items at end of night.*

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**Call Due Amici to schedule your Complimentary Venue Tour & Food Tasting  
(856) 303-8828**

**Collingswood Ballroom (Collingswood, NJ) 856-858-1000**



## *"Affordably Delicious" Weddings at The Collingswood Grand Ballroom*

*Seated Dinner with a minimum of 100 People: \$ 140.00*

*Seated Dinner with a minimum of 125 People: \$ 130.00*

*Seated Dinner with a minimum of 150 People: \$ 125.00*

*Seated Dinner with a minimum of 200 People: \$ 115.00*

*\*\* All Prices are subject to NJ State Sales Tax and 20% Service Charge/Prices subject to change until contract is signed*

*Special Pricing and Selections for Children*

*Pricing Discounts and Surcharges:*

*January, February (excludes Valentine's Weekend), March (deduct \$5 per Person)*

*Discount on Friday and Sunday Night Weddings all months (deduct \$5 per Person)*

*Combination discount (off peak month and day, deduct \$8 per Person)*

*New Years Eve Surcharge (add \$5per Person/Service Charge is 25%)*

*Terms and Conditions*

*\$2000 deposit due with signed contract, additional payments required every 3 months, final count & payment are due 2 weeks prior to event. Guest counts may only increase within last 14 days before event.*

*Package Price Includes*

*\*\*Site Fee for The Collingswood Grand Ballroom*

*\*\*Maitre'd on Site for all "Day Of" Coordination and Details*

*\*\*Floor Length Linens in your Choice of colors with coordinating Cloth Napkins*

*\*\*China, Flatware and Glassware*

*\*\*Beautifully Appointed Grazing Station*

*\*\*A gracious Staff ready to meet your every need*

*\*\*Guests of Honor served tableside*

*\*\*First Anniversary Cake to enjoy next year*

*Alcoholic Beverage Package Included*

*Absolut, Three Olives Cherry, Tito, Bacardi, Captain Morgan, Malibu, Myers Dark Rum, Tanqueray, Dewar's, Johnny Walker Red, Seagram's VO, Jack Daniels, Jim Beam, Southern Comfort, Old Bushmills, Sauza Gold, Courvoisier VS, Amaretto, Kahlua, Bailey's, Peach Schnapps, Sour Apple, Crème de Cacao, Crème de Menthe, Blue Curacao, Triple Sec, Watermelon Pucker, Cabernet, Chardonnay, Merlot, Pinot Grigio, White Zinfandel, and all bar mixers and garnishes. Champagne Toast is included*

*856.795.0172 [info@andreottis.com](mailto:info@andreottis.com) [www.andreottis.com](http://www.andreottis.com) 2019/2020*

*Plated Dinner*

*Cocktail Hour Grazing Display (select 4)*

*Our Famous Seven Cheese spread with French bread*

*Grand Cheese Display with Dried or Fresh Fruit (seasonal), Nuts, Crackers*

*Colorful Vegetable Crudités with Dip*

*Warm Spinach Artichoke Dip with Flatbread*

*Fresh Fruit Display*

*Mediterranean Hummus with Pita Crisps*

*Homemade Butlered Hors d' Oeuvres (Select 8)*

*Goat Cheese and Spinach Puffs in Phyllo*

*Mini Quiche*

*Italian Stuffed Mushrooms*

*Philly Cheese Steak Spring Rolls*

*Sausage, Broccoli Rabe "Panzarotti"*

*Beef Sliders or Pulled Pork Sliders*

*Kosher Pigs in Blankets*

*Filet Mignon Wellington*

*Asparagus wrapped in Prosciutto*

*Shrimp Cocktail*

*Coconut Shrimp with Mango Salsa*

*Crab Cakes, Remoulade Sauce*

*Salmon Cakes, Remoulade Sauce*

*Chicken Sate with Peanut Sauce*

*Chicken Cordon Bleu Bites*

Plated Dinner (Guests to select Entree in advance)

Rolls and Butter

\*\*\*\* (Select 1) Baby Greens, Dried Cherries/Fresh Berries (seasonal), Cinnamon Toasted Walnuts,  
Citrus/Maple Vinaigrette (seasonal)

OR Classic Caesar Salad w/ Homemade Croutons (Served in a Parmesan Bowl add \$2pp)

OR Baby Arugula, Roasted Red & Yellow Beets, Goat Cheese, Truffled Orange Emulsion

\*\*\*\* (Select 1) Malbec Braised Boneless Beef Short Rib, Sauce Bordelaise

OR Center Cut Filet Mignon Sauce Bordelaise

OR Double Cut French Pork Chop Saltimbocca, Prosciutto, Sage, Fresh Mozzarella, Port Wine Jus

OR Tournedos of Beef, Sauce Bordelaise, Baked Stuffed Jumbo Shrimp, Sauce Béarnaise

OR Surf and Turf of Lobster and Filet Mignon (add \$14pp)

\*\*\*\* (Select 1) Potato Crusted Salmon Sauce Beurre Blanc, Balsamic Roasted Salmon,

Jersey Fluke Florentine rolled with Spinach topped with Hollandaise Sauce

OR Jersey Fluke stuffed with a Scallop and Crab Mousse

OR Chicken Marsala, Rosemary, Parmesan, Francaise OR Cordon Bleu

\*\*\*\* (Select 1) Cheese Tortellini, Roasted Red Pepper Coulis, Scallion & Tomato Concasse

OR Penne Vodka Cream OR Pomodoro with Fresh Tomato and Basil

OR Fresh Cavatelli with Sautéed Broccoli Rabe, Roasted Garlic and Extra Virgin Olive Oil

Plates adorned with Chef's Accompaniments

Dessert Seated or as Buffet

Homemade Multi Tier Butter Cream Wedding Cake (Design to be Determined)

A Beautiful Display of Our Famous Assorted Miniature Pastries and Cookies

Coffee, Decaf and Assorted Teas

Andreotti's Additional Options to Enhance your Wedding Package

*(Prices available upon request and vary with overall guest count)*

Ice Sculptures

Shrimp Cocktail (U-16 or U-10)

Raw Bar with Shrimp Cocktail, Baby Lobster Tails, Crab, Oysters & Littleneck Clams

Sushi Station

Pasta Action Station

Mashed Potato Bar

Salad Bar

Mexican Station

Mediterranean Station

Slider Station

Grilled Cheese and Soup Station

Carving Station

Stir Fry Station

Gourmet Cheese Station

Viennese Sweet Table

Flambé Station

Chocolate Fountain Station

*Bananas Foster*

*Marshmallows*

*Crepes Suzette*

*Fresh Fruit*

*Cherries Jubilee*

*Pretzels*

*Angel Food Cake*

Belgian Waffle Station

Espresso, Cappuccino Station

Goodnight Station