



Collingswood Grand Ballroom Wedding Package 2020

Sensational Host Events & Catering
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Wedding Packages

Love Package

...

6 Passed Hors d'oeuvres
(all signature options)
Antipasto Display
1 Salad
Bread and Artisanal Butters
2 Entrée Selections
1 Vegetarian Entrée Selection
Choice of Vegetable
Choice of Starch
Signature Mini Sweets Display
Tablesides Coffee Service

Sweetheart Package

...

8 Passed Hors d'oeuvres
(4 signature & 4 upgraded options)
Antipasto Display
1 Signature Cocktail Station
1 Salad
Bread and Artisanal Butters
3 Entrée Selections
1 Vegetarian Entrée Selection
Choice of Vegetable
Choice of Starch
Signature Mini Sweets Display
Passed Dessert Selection
Tablesides Coffee Service or Station

Sensational Package

...

10 Passed Hors d'oeuvres
(4 signature & 6 upgraded options)
Antipasto Display
2 Cocktail Stations
(1 Signature & 1 Upgraded)
1 Soup or Salad
Bread and Artisanal Butters
3 Entrée Selections
1 Vegetarian Entrée Selection
Choice of Vegetable
Choice of Starch
Signature Mini Sweets Display
Passed Dessert Selection
**Wedding Cake from
Sweet T's Bakeshop**
Tablesides Coffee Service or Station
Late Night Bite
**DJ Entertainment Package from
Centerstage Entertainment**

All Packages Include:

Complimentary Private Tasting

Full Length Table Linens in Any Color
Linen Napkins in Any Color
All Food Prepared On-Site at the Venue
Optional Bar Packages Available Through The Venue

Wedding Party Personal Attendant
Online Floorplan and Guest Management Tool
Management of All Your Day of Wedding Vendors
Professionally Trained and Certified Servers and Bartenders
Wedding Day Timeline
All Food Made from Scratch Using 100% Fresh Ingredients
James Beard Dinner Awarded Chef
Culinary Team That Has Been Featured on Food Network Including
Chopped! Champion (season 41, episode 11)

Love Package

\$66 per person

Sweetheart Package

\$79 per person

Sensational Package

\$98 per person

Additional Info & Costs

Package pricing based on 100 guest minimum
Packages subject to NJ sales tax & 20% service charge
Ceremony On-Site: \$300
Rehearsal Fee and Ceremony Attendant: \$250

Passed Hors d'oeuvres

Signature Passed Hors d'oeuvres

Fried Chicken Biscuit with Smoked Maple Mayo and Strawberry Jalapeno Jam

Buffalo Chicken Rangoon with Spiced Plum Sauce

Fried Chicken and Waffles with Cinnamon Syrup Drizzle

Philly Cheesesteak Spring Roll with Spicy Ketchup

Jerk Pork on Scallion Cake

Homemade Pigs in a Blanket with Spicy Mustard

Mini Hot Pastrami, Pumpernickel, House Kraut, Creole Mustard and Swiss Melt

PazziCrosti: Olive Crostini, Prosciutto Spread, Sundried Tomato Calabrese Pesto and Mozzarella

Blackened Salmon Taco with Papaya Slaw and Smoky Sriracha Mayo

New England Salmon Slider with Maple Mayo on Brioche Bun

Wild Mushroom & Pecorino Cheese Arancini with Truffle Brie Fondue

Sweet Potato Pancake with Apple and Onion Sour Cream

Tomato, Mozzarella and Basil Skewer with Balsamic Drizzle

Caribbean Mango Jerk Chicken Salad on Plantain Chip

Preserved Summer Tomato Bruschetta

Upgraded Passed Hors d'oeuvres

Classic Shrimp Cocktail

Bourbon Blue Cheese Wellington Bite

Kobe Beef & Cheddar Slider with Bacon Jam

Pan Fried Crab Cake with Chipotle Aioli

Scallops Wrapped in Smoked Bacon

Smoked Trout and Horseradish Cream Cone with Smoked Trout Caviar

Tomato Basil Soup Shooter with Petite Grilled Cheese

Chorizo in a Blanket with Yellow Pepper Aioli

Charred Zaatar Lamb with Harissa Tzatziki on Mint Chipotle Naan

Endive Spear with Ruby Red Grapefruit, Whipped Goat and Blue Cheese with Candied Walnut

Executive Chef Guillermo is Happy to Create Custom Menu Items on Request!



Cocktail Stations

Sensational Host's Antipasto Display

Chef's Array of Cured Meats, Sausages, Artisanal Cheeses, Roast Marinated Veggies, Stuffed Peppers and Imported Olives. Accompanied by a Flavorful Spread Selection of Hummus, Bruschetta, Aioli, Rustic Breads and Crackers.

Signature Stations

Additional Station: \$5pp

Mac n Cheese Station

Classic Baked Mac n Cheese with Fusilli, Sharp Cheddar and Gruyere Cheese

Bacon-Chipotle Mac n Cheese with Rotini, Sharp White Cheddar, Chipotle Cheddar, Chopped Chipotles, Adobo and Crumbled Bacon

Spinach-Artichoke Mac n Cheese with Elbow Macaroni, Mild Yellow Cheddar, Chopped Artichoke, Baby Spinach, Panko Crumbs and Grated Parmesan Cheese

Toppings:

Grated Parmesan Cheese and Red Pepper Flakes

Tater Tot Station

Homemade Crispy Tater Tots Served Three Ways

Garlic Parm Tots: tossed with fresh garlic and parmesan cheese

Thai Tots: served with homemade thai chili ketchup

Totchos: baked with sour cream, cheddar cheese, crumbled bacon and chives

Mashtini Station

Idaho Mashed Potatoes in Stemless Martini Glass

Roasted Redskin Mashed Potatoes

Sweet Mashed Potatoes

Toppings:

Crumbled bacon, sour cream, chives, shredded cheddar, scallions, brown sugar and marshmallows

Quesadilla Station

Classic Four Cheese

Grilled Chicken, Bacon, Ranch and Cheddar

Marinated Beef and Mozzarella

Toppings:

Fresh pico de gallo and sour cream

Upgraded Stations

Additional Station: \$6.50pp

Slider Station

Choose 2

SenHost House Blend Beef Slider with Cheddar, Spiced Salmon Burger, Chorizo Slider, Chipotle Pork Barbacoa, Korean Braised Beef

Mini Brioche Slider Buns

Toppings: Lettuce, tomato, onion, pickles, ketchup, mustard, remoulade and smoked bacon jam

Stir Fry Station

Classic Asian Cuisine Served in Large Woks

Marinated Beef Stir Fry with Soy Sauce

Sesame Ginger Chicken Stir Fry

Traditional Lo Mein Noodles

Sautéed Vegetables

Dumpling Station

Lemongrass Chicken Dumpling

Pork and Cabbage Dumpling

Kale and Veggie Dumpling

Served with Assorted Sauces and Dips

Taco Station

Korean Beef

Chicken Fajitas

Jasmine Rice with Scallions

Flour Tortillas with Lettuce, Tomato, Cheddar Cheese,

Salsa, Sour Cream, Jalapeños and Hot Sauce

Grilled Cheese Station

Classic Four Cheese Grilled Cheese on Challah Bread

Smoked Bacon with Pancetta-Roast Tomato Mayo, Dill

Havarti and Cheddar on Sourdough

Artichoke, Zucchini, Spinach, Tomato, Mozzarella, Pesto and Toscano Salami on Semolina Bread

Salads and Soups

Served or Pre-set at Each Guest Setting

Your Choice of Having This Course Served to Each Guest Once All Guests Have Taken Their Seats or This Course Can be Pre-set Right Before Guests Are Invited Into The Reception Area

Classic Salad Options

Classic Caesar Salad

Romaine Lettuce with Homemade Croutons, Shredded Parmesan Cheese and Tossed in Our Homemade Caesar Dressing

Signature House Salad

Mixed Greens Topped with Tomato, Cucumber, Carrot and Homemade Croutons Served with a Balsamic Vinaigrette Dressing

Arugula Salad

Baby Arugula with Sultana Raisins, Pine Nuts and Shaved Parmesan with a Balsamic Vinaigrette Dressing

Seasonal Salad Options

Spring & Summer Seasonal Salad

Classic Greek

Ripe Tomatoes, English Cucumber, Marinated Feta, Red Onion and Kalamata Olives with Red Wine Vinaigrette

The SenHost Wedge

Grilled Gem Lettuce Wedge with Blistered Tomatoes, Crispy Bacon, Chopped Boiled Egg with Buttermilk Blue Cheese Dressing Topped with Crispy Onions

Fall & Winter Seasonal Salad

Spinach Salad

Baby Spinach with Wine Poached Pear, Candied Walnuts and Crumbled Peppered Goat Cheese with a Creamy Cider Vinaigrette

Harvest Salad

Power Greens Blend with Roast Seasonal Squash, Pecans, Craisins and Roast Tomato with a Maple Balsamic Dressing

Soup Options

Tomato Bisque, Butternut Squash, Potato Leek



Entrees

Love Package Entrée Options

Simple Roasted Farmhouse Chicken Breast with Roasted Chicken Jus

Parmesan Crusted Chicken with Arugula and Blistered Tomato with Olive Oil and Balsamic Glaze

Double Lobe Chicken Breast with Fresh Tarragon and Vermouth Cream Sauce

Spinach and Cheese Stuffed Flounder with Chardonnay Cream Sauce

Parmesan Crusted Tilapia with Italian Spices and Breadcrumbs

Blackened Catfish with Mango Avocado Topping

Carved Garlic Herb Top Round of Beef with Au Jus and Horseradish Cream *Buffet Only*

Chef Inspired Seasonal Vegetarian Entrée Using The Best Local Ingredients

Sweetheart Package Entrée Options

Plump Chicken Breast Filled with Smoked Goat Cheese, Sun Dried Tomato, and Spinach with Garlic Jus

Smoked Bacon Wrapped Chicken Breast with Concord Grape-Balsamic Glaze

Simple Roasted Farmhouse Chicken Breast with Roasted Chicken Jus

Parmesan Crusted Chicken with Arugula and Blistered Tomato with Olive Oil and Balsamic Glaze

Double Lobe Chicken Breast with Fresh Tarragon and Vermouth Cream Sauce

Pancetta-Fennel Roast Chicken Breast with Cracked Olive Jus

Pan Fried Lump Crab Cake with Creole Remoulade

Summer Sun Salmon with Mango-Chardonnay Butter Sauce

Poached Salmon Torched with Fresh Dill and Preserved Lemon

Seared Sesame Salmon with General Tso Glaze

Mustard Roasted Atlantic Salmon with Baby Spinach and Red Wine Glaze

Spinach and Cheese Stuffed Flounder with Chardonnay Cream Sauce

Parmesan Crusted Tilapia with Italian Spices and Breadcrumbs

Blackened Catfish with Mango Avocado Topping

Slow Roasted Beef Medallions with Red Wine Demi

Slow Roasted Beef Medallions with Mushrooms and Caramelized Onions

Carved Garlic Herb Top Round of Beef with Au Jus and Horseradish Cream *Buffet Only*

Havana Charred Pork Tenderloin with Rum Glazed Sweet Plantain

Chef Inspired Seasonal Vegetarian Entrée Using The Best Local Ingredients

Dual Entrée +\$3pp

Choose any two entrees and both will be served to all your guests

Entrees

Sensational Package Entrée Options

Plump Chicken Breast Filled with Smoked Goat Cheese, Sun Dried Tomato, and Spinach with Garlic Jus

Smoked Bacon Wrapped Chicken Breast with Concord Grape-Balsamic Glaze

Simple Roasted Farmhouse Chicken Breast with Roasted Chicken Jus

Parmesan Crusted Chicken with Arugula and Blistered Tomato with Olive Oil and Balsamic Glaze

Double Lobe Chicken Breast with Fresh Tarragon and Vermouth Cream Sauce

Pancetta-Fennel Roast Chicken Breast with Cracked Olive Jus

Summer Sun Salmon with Mango-Chardonnay Butter Sauce

Pan Fried Lump Crab Cake with Creole Remoulade

Poached Salmon Torched with Fresh Dill and Preserved Lemon

Seared Sesame Salmon with General Tso Glaze

Mustard Roasted Atlantic Salmon with Baby Spinach and Red Wine Glaze

Farm Raised Cobia with Mango Mojo Sauce

Grilled Atlantic Swordfish with Tomato Caper Relish

Hazelnut Crusted Fillet of Mahi Mahi with Frangelico and Wild Mushroom Cream Sauce

Grilled Filet Mignon with Melted Onion-Tarragon Demi

Manchego Crusted Filet Mignon with Red Wine Demi

Prosciutto-Smoked Mozzarella Stuffed Filet Mignon with San Marzano-Rosemary Ragu

Porcini Mushroom and Garlic Marinated New York Strip with Porcini-Shallot Demi

Herb Rubbed Rib Eye with Charred Tomato-Corn Demi and Charred Onions

Havana Charred Pork Tenderloin with Rum Glazed Sweet Plantain

Chef Inspired Seasonal Vegetarian Entrée Using The Best Local Ingredients

Dual Entrée +\$3pp

Choose any two entrees and both will be served to all your guests

Entrée Sides

Garlic Mashed Potatoes

Chive and Roasted Garlic Mashed Potatoes

Jasmine Rice with Scallions

Mashed Sweet Potatoes with Honey and Brown Sugar

Roasted Redskin Potatoes

Roasted Redskin Potatoes with Thyme and Rosemary

Seasonal Vegetable Bundle

Roasted Vegetable Medley with Fresh Thyme

Green Beans with Roasted Red Pepper and Shallot Oil

Braised Carrots with Lemon Confit

Dessert & Coffee

Signature Mini Sweets Display

An Assortment of Mini Bite Size Sweets
Including Lemon Tarts, Cannoli, Brownie Bites,
Crème Brulee, Assorted Cookies, Chocolate
Mousse Shooter and more!

Passed Desserts

Torched Smores on Mini Clothespin
Cookies and Milk Shooter
Mini Cookie Dough Cones

Coffee & Tea Tableside Service

Freshly Brewed Regular and Decaf Coffee Served To Each Guest by Our Servers
Assorted Herbal Teas Offerings
Served with Sugar, Sweet & Low, Splenda, Creamer

Coffee & Tea Station

Freshly Brewed Regular and Decaf Coffee Served in Large Silver Samovars
Hot Water with Assorted Herbal Teas Served in a Large Silver Samovar
Served with Sugar, Sweet & Low, Splenda and Creamer

Custom Wedding Cake

Create Your Own Custom Wedding Cake with Bakers from Sweet T's Bakeshop
Enjoy a Private Tasting to Taste Test Cake Flavors and Icing Options
Delivery Direct to Your Wedding Venue

Check Out Toni from Sweet T's on Food Network's Cake Boss Season 1 & 2!

Passed Late Night Bites

Mini Philly Cheesesteaks
Philly Soft Pretzels with Mustard
Bacon, Egg & Cheese Breakfast Sandwiches
Mini Personal Cheese Pizzas



Frequently Asked Questions

1. Could I sample your menu?

- Of course! Our complimentary and private tasting is one of the many reasons that sets Sensational Host apart. You will be joined by your Event Producer, who will lead you through the whole process of selecting your menu and making sure that your experience is just right. You get to choose to have your complimentary tasting before or after you book you book, totally up to you!

2. Where is the food prepared for my wedding?

- All of our food is cooked on-site at your venue by our chefs. This means the quality of food is exquisite and you get the best culinary experience possible. If your wedding venue does not have a kitchen space, it's not a hinderance to our team, because we'll bring our own oven and all other kitchen equipment. Our chefs are not only professionally trained as chefs, but as event chefs, which means that whatever challenges arise on-site, they can adjust and accommodate.

3. How many times will I get to meet with you during the planning process?

- Every experience is unique to each couple, but regardless of how many times we meet, you are our priority. We usually need to meet with you 2 to 3 times throughout the planning process at different times. However, if e-mail or phone are your thing, we are happy to plan 90% of your wedding that way.

4. Does Sensational Host offer food for certain dietary restrictions, such as gluten free or vegan?

- Yes, we regularly cater to gluten free, vegan and vegetarian requests. Please inform your Event Producer of any restrictions and we'll accommodate them.

5. Do you provide special meals for children and vendors?

- Absolutely! We offer a special menu for children, usually chicken tenders and tater tots, for dinner at a cost of \$35 per child. Vendors will be served a selection of the main entrees for dinner at a cost of \$25 per vendor.

6. Is staff gratuity included in the service charge?

- No, gratuity is not included in the service charge. The service charge is used to pay the wages of the staff the day of your wedding including event lead, servers, bartenders, chefs, assistant chefs and dishwashers. Any gratuities given to the staff is not required but very much appreciated. 10-15% of the total bill is recommended.

7. How many servers will be at my wedding?

- Well trained and attentive service staff is what we pride ourselves in to make your event sensational. Every wedding requires different levels of service to compliment your menu. Our average sit down service averages between 1:10 to 1:20 server to guest ratio. Our average buffet service averages between 1:15 to 1:20 server to guest ratio.

8. Can Sensational Host help me find other vendors to work with?

- Sensational Host hosts over 100 weddings every year and has worked with a wide variety of wedding professionals and of course we have our favorites. We would be happy to recommend trusted vendors including event planners, photographers, florists, DJs, officiants and others. Just ask, we're here to help!

9. Is the bar package and venue fee included in the package pricing?

- All bar packages and venue fee is managed and billed directly through Collingswood Grand Ballroom.



50 Mile Menu

For over 3 decades, we have worked with local farms to bring exceptional quality and flavor to your table. We support a number of local farms in our area, many of whom are committed to environmentally friendly farming practices. Our support of local farms not only brings you great produce, it also strengthens the surrounding economy. Local farms keep operations close to home. They make use of regional supply chains; sell to neighborhood distributors, schools, restaurants, and bakeries; spend with local merchants; and provide tons of local jobs, even more local jobs than large commercial firms. Executive Chef Guillermo strives for quality and makes sure the ingredients are harvested from the farm to your plate.

Arc Greenhouses
Shiloh, NJ

Branch Creek Farms
Perkasie, PA

Cassaday Farms
Monroeville, NJ

DeHarts Farm Fresh
Mantua, NJ

Eastern Fresh Growers
Cedarville, NJ

Flaim Farms
Vineland, NJ

Frank Donio Farms
Hammonton, NJ

Huntsinger Farms
Hegins, PA

Jamie Graiff Farms
Newfield, NJ

J&M Ferrucci Nurseries
Newfield, NJ

Johnson's Locust Hall Farm
Jobstown, NJ

Matro Family Farms
Winslow, NJ

Millbridge Farms
Vineland, NJ

Marolda Farms
Kennett Square, PA

Moser Mushroom Farm
Kennett Square, PA

Sunny Acres Organic Farm
Titusville, NJ

Sunny Valley
Vineland, NJ

Sunny Valley Int'l
Glassboro, NJ

Viereck Farms
Swedesboro, NJ

WM Schober & Sons
Monroeville, NJ

Heritage Tree Fruit
Logan Twp., NJ

NJ Tomato Council
Vineland, NJ

Reviews From Our Couples

the knot

We have the best job in the world! We get to work with couples of all different ages, from different background and with all different tastes to help them plan their dream wedding! Every day we get to be a part of a celebration that will last a lifetime. By far, the best part of the job is working one on one with our couples. Here are some of our couples' feedback :)

"The Sensational Host Team cannot be beat. The food, service, responsiveness and patience when it came to our wedding was all fantastic. I have recommended them to everyone I know. They will do a great job for your wedding. They will make sure you EAT! DRINK! and most importantly, DANCE! The whole day went smoothly. Can't thank them enough!"

-Marianna & Ajo

"Unbelievable caterers, food and team! Easy to work with, made our wedding 5+ stars. Guests could not stop raving about the food and service. Our wedding was complex, with a very small kitchen, with over 250 guests and requiring several types of cuisine. They made it so easy and were so accommodating to numerous requests. Our guests, to this day, still talk about the food!! Our cocktail hour was spectacular, and Sensational Host couldn't have been better! They also listen to the customer and did what we wanted exactly. We are so grateful to Sensational Hosts for their commitment in helping make our wedding day perfect. You need to use SENSATIONAL HOST!!"

-Jason & Neil

"We decided to go with sensational based off of excellent reviews and overwhelming uniqueness of the menu. They took care of everything from the beginning of the first meeting to the last minute of the reception. During the reception I felt like I had a personal assistant and I didn't even ask for one. They do before you ask. That's the key to their effect on putting a smile on your face. The company took the time to make sure that all of the items were returned and the cake was stored in a productive matter. Cannot say enough- the service, the care, the professionalism and genuine warmth from the staff was overwhelming. We keep on referring this company because no one in the area does it better. Thanks for the memories!"

-Karina & Andrew

"On top of the exceptional service and amazing staff, the food was OUTSTANDING and the whole night stayed on track as scheduled and was so fun. I really felt like a princess bride: anything I wanted or needed the staff was there! I could go on and on about how professional the whole team was and how much I enjoyed working with everyone at Sensational Hosts. I would love to work with them again in the future if the need were to arise!"

-Kim & Alex



We had the pleasure of having Sensational Host cater our wedding! They were extremely professional and help make the process a smooth and fun experience. We can't thank them enough for all that they did. We would recommend them to anybody!

-Jason & Sarah

"I cannot begin to thank you both so much for all of your efforts to our everything we hoped for. The day exceeded our expectations! The attention to detail made every space absolutely stunning! You orchestrated the day with charm and got everyone moving when needed. Doug and Kara were also so helpful and fun to deal with. Even the chef went out to talk with our guests to see if everything was satisfactory! Class act! The Sensational Host team went above and beyond from start to finish. You all will be remembered fondly as we reminisce about the wedding day. We owe you all our gratitude for doing such a wonderful job to make the day a beautiful memory."

-Christine & TJ

"Sensational Host is THE caterer to use for events - and are so much more than just catering! They are with you every step of the way. They are so responsive and accommodating. I can't thank them enough because I truly could not have done it without them. They really thought of every detail and made sure everything was exactly the way I wanted it to be. The day of the wedding, they were there to make sure everything went perfectly and he definitely succeeded. I couldn't have asked for a more perfect event. The service at the wedding was also amazing - I barely had to lift a finger. Julia and Jared made sure we had everything we needed throughout the night. The food was AMAZING. They say brides don't have time to eat during weddings. For this food, you make time. I highly recommend using them for any type of event, especially weddings!!

-Courtney & Nick

"Sensational Host could not have made our special day any more special. All of their staff during the wedding were extremely attentive. They helped us through the stages of planning and were fantastic. The food was unbelievable for the wedding. I had comments from the attendees that said the food was better than any wedding they attended and rivaled upper restaurants. The filet you could cut with a fork. We narrowed down our choices to 3 caterers and hands down they were the best!"

-Michael & Georgianna

"First of all, thank you won't cover what I owe Sensational Host for putting on a truly magical day for my husband and I! From start to finish, it was flawless. I am still hearing about how phenomenal the food was, how great the service was, and how it was one of the best weddings! From the time I got to the venue for my reception right through the last song, everything went perfect! There was not one thing I thought "well if that's the worst thing to happen" because it was all exactly how I pictured. They were easy to get a hold of throughout the entire planning process as well. When I went in for linens, the suggestions they had were amazing! I went with all of them! Ladies, I am talking a burgundy crush tablecloth for my sweetheart table. Gorgeous! Something I would have never thought of. If I ever need to host this big of an event again, I know exactly who I am going to. Thank you so much!"

-Leigh & Daniel