

Weddings by Due Amici

"Exceeding your Expectations is our Signature Dish"

***Engaged Couples, Call Today to Schedule
Your Complimentary Tasting!***

Wedding Packages Starting at \$63.99 per person



At this tasting you will sample an assortment of Hors d'oeuvres, Pasta, Entrees, and Desserts. You will find out first-hand what makes Due Amici stand apart from most caterers. Schedule a tasting and allow us to show you our Wedding Planning Services. All you have to do is bring your appetite and let us do the rest!

If you would like to set up a complimentary tasting at our facility and a tour of one of our preferred venues, please contact us by phone. All scheduling for tours and tastings are done over the phone.

2114 Branch Pike
Cinnaminson, NJ 08077

Erika@DueAmiciNJ.com
Dan@DueAmiciNJ.com

856-303-8828
www.DueAmiciNJ.com

Thank you for your interest in Collingswood Grand Ballroom, New Jersey's premiere Venue. I understand you are looking for a venue and caterer for your Special Day. Due Amici is a full-service catering company located in Cinnaminson, NJ and an approved caterer/coordinator for Collingswood Grand Ballroom. With over 40 years in the catering industry, Due Amici has mastered the art of exceptional food, top notch service and an overall 100% client satisfaction. And it is shown by Due Amici winning the "Best of the Knot" for weddings 7 years in a row. Visit The Knot to see our reviews from past Brides & Grooms. These attributes blended with the one of a kind Collingswood Grand Ballroom experience will sure to make your day truly remarkable.

Enclosed you will find information regarding our services and accommodations. Due Amici goes above and beyond to make every event truly memorable. From start to finish, we will walk you through the entire event planning process. Food is our passion! Secondly, our service is second to none. We operate as a family and that is what stands us apart from the rest. On the day of your wedding, we ensure every detail is attended to. Due Amici will walk you through the event planning process from start to finish by providing you with a personal event associate, with no additional cost to you, who will help customize your wedding package. By coordinating with your vendors (i.e. florist, bakery, etc.), assisting in your room layout and design, we take the stress off of you so that you can enjoy every minute of your Special Day.

Due Amici would like to extend an invitation for you to join us at our facility in Cinnaminson for a complimentary tasting and sit down meeting where you may sample our menu and allow us to show you firsthand what stands Due Amici apart. Please call us at the number provided to schedule a complimentary tasting. **All scheduling of tours and tastings are done over the phone.** In meantime, if you would like to see more pictures of Collingswood Grand Ballroom & Due Amici you can look at our photo gallery on our website www.DueAmiciNJ.com and feel free to call or email with any additional questions. We look forward to meeting with you soon!

Thank you,

Erika Stearns
Executive Wedding & Event Specialist

Due Amici

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WHAT'S INCLUDED?

All Packages are Based on a 5 Hour Event

Your own 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

Wedding & Reception Itineraries /Timelines

Coordination with all other Vendors

Unlimited Hours of Consulting

Design of your Bar Selections & Signature Cocktails

Full Complimentary Food Tasting to pick out your Menu

**An Experienced & Seasoned Maître d' to Guarantee
the Success of your Wedding from Start to Finish**

Ensures Complete Guest Satisfaction

Caters to the needs of the Bride & Groom as well as the Bridal Party

Maintains Schedule of Itinerary/Timeline

Oversees all vendors & Coordinates with them throughout the night

Assures All Vendors Arrive on Time and All Deliveries are Checked in and Correct

Set Up and Breakdown of your personalized décor

Packing of Cars with all your Items at end of night

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

**Professional & Courteous Restaurant
Quality Serving Staff**

**Professional & Courteous Bartenders
(not applicable for CWB)**

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

**A Culinary Team that Ensures the Ultimate in
Food Quality and Presentation
All Cuisine is prepared from Scratch and
Cooked On-Site to Order using the
Finest Quality of ingredients**

**Complete Soft Beverages, Bar Mixers &
Garnish Package (not applicable for CWB)**

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

EMERALD

COCKTAIL HOUR

Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudit , Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

6 Butlered Hors d'oeuvres

Choose Six Standard Hors d' oeuvres

1 Cocktail Station

Choose One from Standard Station

SIT-DOWN or BUFFET DINNER

Bread:

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

Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix Served with Our Homemade Strawberry Vinaigrette

Entr e Choices

Choose One Chicken:

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini

Choose One Seafood:

Flounder Florentine, Seafood Involtni, Grilled Tilapia with chop tomatoes

Choose One Vegetarian:

Vegetable Risotto, Eggplant Manicotti, Tortellini Gorgonzola, Penne Ala Vodka

Choose One Vegetable:

Grilled Vegetables, Fresh String Beans Garlic & Oil, Saut ed Vegetable Medley

Choose One Potato:

Stuffed Potatoes, Roasted Potatoes, Amici's Rice

Dessert

Gourmet Dessert:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

Coffee & Tea Bar:

Freshly ground Regular and Decaf coffee and an array of Tea

SAPPHIRE

COCKTAIL HOUR

Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudité, Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

9 Butlered Hors d'oeuvres

Choose 4 Standard Hors d' oeuvres & 5 Premium Hors d' oeuvres

2 Cocktail Stations

Choose 1 Standard Station & 1 Premium Station

SIT DOWN or BUFFET 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

Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix Served with Homemade Strawberry Vinaigrette

Entrée Choices:

Choose One Chicken:

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini

Choose One Seafood:

Grilled Salmon, Jumbo Lump Crab Stuffed Flounder, Tilapia & Baby Shrimp, Pesto Crusted Salmon

Choose One Meat:

Braised Short Rib, Stuffed Pork Loin, Sirloin Involtini, Top Round Beef

Choose One Vegetable:

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

Choose One Vegetarian:

Vegetable Risotto, Eggplant Manicotti, Tortellini Gorgonzola, Penne Ala Vodka

Choose One Potato:

Stuffed Potatoes, Roasted Potatoes, Amici's Rice

Dessert

Gourmet Dessert:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

Coffee & Tea Bar:

Freshly ground Regular and Decaf coffee and an array of Tea

DIAMOND

COCKTAIL HOUR

Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudité, Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

12 Butlered Hors d'oeuvres

Choose 3 Standard Hors d' oeuvres, 4 Premium Hors d' oeuvres & 5 Deluxe Hors d' oeuvres

3 Cocktail Station

Choose 1 Standard Station, 1 Premium Station & 1 Deluxe Station

SIT DOWN or BUFFET 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

Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix Served with sz Homemade Strawberry Vinaigrette

Entrée Choices

Choose One Chicken:

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini

Choose One Meat:

Filet Mignon Gorgonzola, Filet Mignon Involtini, Filet & Crabmeat, Grilled Filet w/Onions & Mushrooms, Prime Rib

Choose One Vegetarian:

Vegetable Risotto, Eggplant Manicotti, Tortellini Gorgonzola, Penne Ala Vodka

Choose One Seafood:

Jumbo Lump Crab Cakes, Tilapia & Baby Shrimp, Jumbo Shrimp & Salmon Cartucci, Orange Roughy Positano

Choose One Vegetable:

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

Choose One Potato:

Stuffed Potatoes, Roasted Potatoes, Amici's Rice

Dessert

Gourmet Dessert Bar:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

Homemade Chocolate Chip Cookies, S'mores or Fried Oreos

Butlered with Shooters of Milk

Gourmet Coffee Bar:

Freshly ground Regular and Decaf coffee and an array of herbal teas

Accompanied by an array of flavored syrups, candy, rolled wafers, homemade biscotti, and butter cookies

THE GOURMET COCKTAIL RECEPTION

Cocktail Hour

12 Passed Hors d'oeuvres

Choose 3 Standard Hors d' oeuvres, 4 Premium Hors d' oeuvres & 5 Deluxe Hors d' oeuvres

Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudité, Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

Dinner Stations

Homemade Bread & Salad Station:

Homemade Italian Bread,
Roasted Pepper Bread & Garlic Knots

Caesar Salad

Tossed with Herb Croutons, Parmigiana Cheese &
Our Homemade Caesar Dressing

Tossed Garden Salad

Tossed with Fresh Vegetables and Served with Our
Homemade House Vinaigrette

Mesclun Salad

Marinated Vegetables Served on a Crisp Spring Mix
Served with Our Homemade Strawberry Vinaigrette

Homemade Pasta Bar:

Penne Alla Vodka, Tortellini Gorgonzola,
Fusilli Pomodoro

Filet Mignon &

Mashed Potato Martini Station:

Homemade Garlic Mashed Potato with Grilled Filet
Mignon Tips Topped with a Fresh Demi-Glaze Sauce
served in a Martini Glass

Lettuce Wrap Station:

*Diced Chicken, caramelized onions, pistachios,
cherry tomatoes in a white wine reduction*

*Baby Shrimp, tossed in garden vegetables and
cashews served in a garlic sauce*

*Garden Fresh Julianne Vegetables with roasted
pecans and walnuts*

Carving Station:

(All served with Petite Rolls)

Roast Pork Tenderloin
Fresh Roasted Turkey Breast

Dessert

Gourmet Dessert Bar:

Tiramisu, Berry Tart, Cookie & Cream Parfait,
Caramel Apple Cheesecake Tart, Chocolate Mousse
Parfait, Chocolate Chip Cannoli, Strawberry
Shortcake Parfait, Cream Puffs, Chocolate Peanut
Butter Parfait

Gourmet Coffee Bar:

Freshly ground Regular and Decaf coffee and an
array of herbal teas. Accompanied by an array of
flavored syrups, candy, rolled wafers, homemade
biscotti, and butter cookies

Butlered Homemade S'mores, Chocolate Chip Cookies or Fried Oreos served with Shooters of Milk

SWEETHEART STATIONS PACKAGE

Cocktail Hour

14 Passed Hors d'oeuvres

Choose 4 Standard Hors d'oeuvres, 5 Premium Hors d'oeuvres & 5 Deluxe Hors d'oeuvres

Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudité, Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

Dinner Stations

Homemade Pasta Bar:

Penne Alla Vodka, Tortellini Gorgonzola, Fusilli Pomodoro

Homemade Bread & Salad Station:

Homemade Italian Bread,
Roasted Pepper Bread & Garlic Knots

Caesar Salad

Tossed with Herb Croutons, Parmigiana Cheese & Our Homemade Caesar Dressing

Tossed Garden Salad

Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette

Mesclun Salad

Marinated Vegetables Served on a Crisp Spring Mix Served with Our Homemade Strawberry Vinaigrette

Poultry Station: (Choose 2)

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini accompanied with Grilled Vegetables

Carving Station: (All Served with Petite Rolls)

Fresh Roasted Pork Tenderloin & Roasted Turkey Breast served

Taco and Fajita Station:

Taco Station accompanied with:

Ground Beef, Lettuce, Tomato, Cheese, Jalapenos, Onions, Nachos, Queso Dip, Hot Sauce and Guacamole

Beef/Chicken/Shrimp Fajitas Station:

Sautéed with fresh peppers and onions in a lightly seasoned sauce with corn tortillas

Seafood Station:

Shrimp & Salmon Cartucci

Jumbo Shrimp Stuffed with Crab Imperial wrapped with Salmon & Served in a Garlic Lemon Sauce with Capers

Jumbo Lump Crab Cakes

Broiled to Perfection served with Lemon wedges and Cocktail Sauce

Accompanied with Vegetable Risotto

Filet Mignon & Mashed Potato Martini Station:

Homemade Garlic Mashed Potato with Grilled Filet Mignon Tips Topped with a Fresh Demi-Glaze Sauce served in a Martini Glass

Dessert

Gourmet Dessert:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

Gourmet Coffee Bar:

Freshly ground Regular and Decaf coffee and an array of herbal teas accompanied by an array of flavored syrups, candy, rolled wafers, biscotti, and butter cookies

Butlered Homemade S'mores, Chocolate Chip Cookies or Fried Oreos served with Shooters of Milk

The Grand Finale

Bottle Water, Philly Soft Pretzels with mustard and your choice of Cheeseburger Slider, Hot Dog or Philly Cheese Steaks TO GO

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STANDARD

Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$.95 ea. per piece

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

Veggie Stuffed Mushroom

Spinach & Ricotta Puffs

Grilled Vegetable Skewer

Stations:

To add in as additional station \$4.99pp

I only have fries for you

French Fries, Tater Tots & Sweet Potato Fries
Served with Bacon Jalapeno Mayonnaise, Ketchup, Hot Sauce, Maple Syrup, Cinnamon, Old Bay, Salt, Pepper, Cheddar Cheese

Nacho Station

Assorted Tortilla Chips served with fresh homemade chili, sour cream, onions, tomatoes, lettuce, queso (melted cheese), guacamole, jalapenos, salsa, hot sauce

Pasta Bar

Tortellini Gorgonzola, Fusilli Pomodoro & Penne Vodka,
Table is garnished with Parmesan & Crushed Red Peppers

Mediterranean Station

Choose 3 types of Hummus

Original Hummus / Mediterranean Vegetable / Roasted Red Pepper Hummus / Tahini Hummus / Sun-Dried Tomato Hummus / Roasted Garlic Hummus / Classic Babaganoush

Station is garnished with Feta cheese, crackers, pita bread and accompanied with an array of olives & grapes

PREMIUM

Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$1.25 ea. per piece

Scallops Wrapped with Bacon
Cheese Steak Spring Rolls
Buffalo Chicken
Sesame Chicken
Seafood Strudels
Crab Stuff Mushrooms
Salmon & Cream Cheese Canopies
Baked Macaroni & Cheese Canopy
Fresh Hummus on toasted pita bread topped with cherry tomato
Pepperoni & Cream Cheese Olive served on a Crostini with arugula & Dijon mustard
Fresh Lime & Italian seasoned Cream Cheese topped with Shrimp served on a Cucumber Slice
Cajun Sausage Puffs
Meatball Garlic Knot Slider
Chicken & French Fry Cone
Tomato Bisque & Grilled Cheese

Stations:

To add in as additional station \$5.99pp

You're the Mac to my Cheese

Gorgonzola, White Cheddar and Romano with Bow-tie Pasta, Classic Cheddar served with Elbow Macaroni & Pot Pie Mac and Cheese

Taco Bout it

Taco Station with Ground Beef
Served with Lettuce, Tomato, Cheese, Jalapenos, Onions, Hot Sauce and Guacamole, Sour Cream

Fajita Station

Beef/Chicken/Shrimp Fajitas
Sautéed with fresh bell peppers & onions in a lightly seasoned sauce with corn tortillas
Served with sour cream, guacamole, salsa & shredded cheese

Mashed Potato Martini Station

Homemade Garlic Mashed Potatoes & Mashed Sweet Potato served in a Martini Glass with toppings:
Butter, Sour Cream, Chives, Bacon, Shredded Cheddar Cheese, Shredded Monterey Jack Cheese, Brown Sugar, Marshmallows, Brown Beef Gravy & Chicken Gravy

Stir Fry Station

Chicken, Shrimp and Beef stir fry with an array of fresh garden vegetables served in a soy ginger garlic sauce served with steamed white Rice.

Lettuce Celebrate Love

Choose 3 Lettuce Wraps

Diced Chicken, caramelized onions, pistachios, celery & cherry tomatoes in a white wine reduction
Baby shrimp tossed with garden vegetables and cashews served in a garlic sauce
Diced Roast Pork, onions, celery, diced potatoes and carrots served in a pork reduction
Juliened Marinated Steak, peppers, caramelized onions and mushrooms in a garlic ginger sauce
Garden Fresh Julianne Vegetables with roasted pecans and walnuts

DELUXE

Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$1.75 ea. per piece

Shrimp wrapped with Bacon
Crabmeat & Spinach Spring Rolls
Crab balls
Shrimp Salad Boats
Fried Shrimp
Salmon Moose Crostini topped with Ahi tuna dressed in sesame seeds
Ahi Tuna & Avocado Canopy dressed with a Soy Sauce sesame oil dressing topped with baby sprouts
Chicken & Waffle Slider
Shrimp Po Boy
Shrimp Jambalaya Puff
Prosciutto wrapped asparagus with baby shrimp garlic & oil sauce
Amaretto Sea Scallop
Jumbo Lump Crab Salad with tomatoes served on a cucumber

Stations:

To add in as additional station \$6.99pp

Carving Station

Choose 1 Meat served with petite rolls

Top Round Roast Beef, Fresh Baked Turkey Breast or
Roasted Pork Loin served with reduction sauce

Ravioli Station

Heart Shaped Lobster Ravioli

served in a Lobster Cream Reduction

Heart Shaped Cheese Ravioli

served in a Fresh Basil Pomodoro Sauce

Spinach & Cheese Stuffed Ravioli

served in a Parmesan Cream Sauce

Garnished with Parmigiana and Crushed Red Pepper

Slider Station

Choose 3 Sliders

BBQ Pulled Pork Slider, Buffalo Chicken Sliders served
with bleu cheese, Cheeseburger Sliders served with
pickles & ketchup, Sausage & Pepper Sliders, Meatball
Sliders, Crab Cake Sliders served with a remoulade

Asian Station

Vegetable Spring Rolls, Steamed or Fried Pork
Dumplings, Beef & Broccoli with Steamed Rice
Served with Duck Sauce, Soy Sauce & Sriracha Sauce

Creole Station

Jambalaya, Shrimp Po Boy Slider, Southern Pulled Pork Served with Petite Rolls
Garnished with Hot Sauce, Cole Slaw, Sweet Pickle Chips & Marinated Onions

ENHANCEMENTS

The Grand Finale

\$3.99 per person

Bottle Water, Philly Soft Pretzels with mustard and your choice of Cheeseburger Slider, Hot Dog or Philly Cheese Steaks TO GO

Let your guest know how much you appreciate them with an unforgettable TO GO station

(All TO GO stations will be set up 30 minutes before the end of your event)

Candy Bar

\$4.99 per person

Assortment of 10 different candies

All Candy Bars will be dressed in tool and ribbons to match Color scheme of Wedding

Candy choices based on availability:

M& M's (plain and peanut), Gummy Bears, Hersey Kisses, Mini Tootsie Rolls, Cow tails, Assorted Miniature Hersey Bars, Skittles, Swedish Fish, Good & Plenty, Mike & Ike's, Double Bubble assorted Bubble Gum, Miniature Milky Way, Snickers & Three Musketeers, Chocolate Covered Raisins, Carmel's, Sweet Tarts, Sour Patch Kids, Gum Drops, Neapolitan Taaffe, Old Fashion Candy Sticks, Jelly Beans, Spiced Drops, Whoppers, Dots, Gobstoppers, Sweethearts Candy Heart

Butlered Fried Oreos, Homemade S'mores or Warm Chocolate Chip Cookies

\$2.99 per person

Served with Shooters of Milk

Ice Cream Bar or Milk Shake Bar

\$5.99 per person

Served with Chocolate, Vanilla and Strawberry Ice Cream

Self-Serve Toppings Bar Includes: Crushed Oreos, Peanut Butter Cups, Walnuts, Heath Bar, Chocolate chips, Whipped Crème, Jimmies and Cherries

Donut you know? I love you

\$3.99 per person

Donut Wall Display with

Glazed Donuts, Chocolate Frosted Donuts, Vanilla Frosted Donuts & French Crullers

Waffley Wedded

\$6.99 per person

Belgian Waffles served with choice of Chocolate or Vanilla Ice Cream

Toppings Bar includes: Carmel Sauce, Chocolate Syrup, Crushed Oreos, Whipped Cream, Peanut Butter cup pieces, Rainbow Sprinkles, Chopped nuts, Cherries & Seasonal Fresh Berries

Espresso & Cappuccino Bar with Barista's

\$6.99 per person includes Barista's

Made to order Cappuccino and Espresso served with biscotti, wafers, flavored syrups, and accoutrements

Raw Bar

*Little neck Clams on the Half Shell: 250 pieces for \$200.00

*Oysters on the Half Shell: 100 pieces for \$240.00

*Jumbo Shrimp Cocktail Shooters: 100 pieces for \$185.00

*Mussels steamed in a Red Saffron: \$1.50 per person

Table is garnished with Cocktail Sauce, Horseradish Sauce, & Lemon Wedges

Savory Crepe Station

\$6.99 per person

Chicken & Spinach Crepe

Homemade Crepe filled chicken breast and fresh Spinach served in an alfredo cream sauce

Vegetable Crepe

Homemade Crepe filled with fresh garden vegetables served with a fresh Pomodoro sauce.

Baby Shrimp & Scallops

Homemade Crepe filled with Baby Shrimp & Baby Scallops tossed with sweet corn, chopped asparagus, Juliann carrots topped with a tomato Béchamel Sauce

Sweet Crepe Station

\$6.99 per person

Chocolate & Vanilla Crepes served with:

Fresh Berries: Assorted berries served in a sweet glaze

Caramel Apple: Sliced apples in a sweet caramel sauce

Chocolate & Banana: Sliced bananas in a chocolate sauce

Self-Serve toppings include:

Whipped Cream, Crushed Oreos, Walnuts, Jimmies, Chocolate chips, Chocolate Syrup & Caramel Sauce

Chocolate Fountain

Choice of Milk, Dark or White Chocolate

\$950.00

Includes: Oreos, Graham Crackers, Rice Krispy Treats, Pretzels and Marshmallows

Fruit: Seasonal (options include cantaloupe, strawberries, pineapple, apples, etc.)

2020
PRICE LIST
COLLINGSWOOD GRAND BALLROOM

All prices are based on a Minimum of 100 Guests

For Under 100 Guests: 75-99 Guests additional \$800.00

All prices are subject to NJ Sales Tax & 20% Staffing Service Fee

For 2021 Add \$1.00 per person & an additional \$1.00 per person for every year thereafter

Emerald Package

\$63.99 per person

Sapphire Package

\$73.99 per person

Diamond Package

\$83.99 per person

Gourmet Cocktail Reception

\$78.99 per person

Sweetheart Stations Package

\$98.99 per person

Additional Information:

Collingswood Grand Ballroom handles all Ceremonies done On Site

Collingswood Grand Ballroom will handle all Bar Packages & Bartenders

All Deposits & Payments for Venue & Catering are made directly through Collingswood Grand Ballroom

Venue Rental Fee Must Be Paid Directly Through Venue