

Weddings by The Falls



DOUBLETREE SUITES
by Hilton™
MT. LAUREL



Neil Dinsfriend / Director of Catering
Direct Line 856-380-6050 / neil.dinsfriend@hilton.com
515 Fellowship Road, Mt. Laurel, NJ 08054
P 856.778.8999 F 856.778.2773 www.DoubleTreeMtLaurel.com

All Inclusive Wedding Package

Personal Maître D to oversee your wedding

Floor length tablecloths in a variety of colors, napkins, damask overlays

Ivory chair covers, mirrors with votive candles for your tables

Complimentary suite for the Bride and Groom for the night of the wedding

Five Hour Top Shelf Open Bar

Grey Goose Vodka, Bombay Sapphire Gin,

Johnny Walker Black Scotch, Crown Royal, Makers Mark Bourbon,

Casamigo's Blanco Tequila, Bacardi Silver Rum,

House Wines, Domestic and Imported Beer,

Champagne Toast



Cocktail Hour

Vegetable Crudité's/International Cheese Display

Fresh vegetables and dips, hummus, pita, marinated olives

Imported and domestic cheeses,

Fresh sliced fruits and berries,

French breads and crackers

Taste of Tuscany

Penne pasta in fresh marinara sauce

Cheese tortellini in a classic Alfredo sauce

Chicken, herb shrimp, sautéed mushrooms,
diced tomatoes and garlic knots



Butler Passed Hors D'oeuvres

Sesame chicken with plum sauce

Cocktail franks in a blanket with mustard

Tomato bruschetta

Spanakopita

Vegetable spring rolls with duck sauce

Macaroni and cheese bites

Potato latkes with apple sauce

Miniature crab cakes with remoulade sauce

Chicken & cheese quesadilla

Scallops wrapped in bacon

Miniature beef wellingtons



Dinner Options

Choice of Tableside Salad

(select one)

House Salad

Baby lettuce with cucumbers, tomatoes, carrots apple honey vinaigrette

Caesar Salad

Romaine, parmesan cheese and croutons, creamy parmesan dressing

Spring Mix Salad

Goat cheese, raspberries, candied walnuts and raspberry vinaigrette

Plated Dinner Entrees

(Selection of up to 3)

Chicken Marsala

Mushroom marsala wine sauce

French Chicken Breast

Semi-boneless, with a tomato chutney

Grilled Salmon Filet

Lemon caper sauce

Braised Beef Short Ribs

Red wine reduction, julienne of root vegetables

Sliced Sirloin of Beef

Roasted and sliced with a wild mushroom demi-glace

Filet Mignon

8 oz with aged port sauce

Herb Crusted Sea Bass

Meyer lemon sauce



Duet Entrees

(Selection of one for all of your guests)

Chicken/Grilled Salmon

Lemon caper sauce

French Chicken Breast/Pan Seared Crab Cake

tomato chutney

Filet Mignon/Herb Crusted Seabass

Port wine reduction and Meyer lemon sauce

Wedding Cake

Create your own with Gallo's our recommended bakery

Viennese Table

Mini pastries, sliced fresh fruit and berries,

Chocolate chip bread pudding, mini dessert shooters,

Cheesecake assortment, Doubletree chocolate chip cookies

Coffee, freshly brewed decaffeinated coffee assorted teas, international coffee bar



Wedding Dinner Buffet

Salad Station

Caesar salad

Garden salad with dressings on the side

Jersey tomato and onion salad

Petit dinner rolls & butter

Entrées

(select three)

Pan-Seared Chicken Breast

Rosemary-scented white balsamic drizzle

Chicken Marsala

Mushroom marsala wine sauce

Pork Medallions

Pan seared and topped with apple chutney

Grilled Salmon

Atlantic fresh salmon with a fresh dill cream

Citrus Marinated Seared Salmon

Roasted fennel and red onion

Braised Beef Short Ribs

Red wine reduction, julienne of root vegetables

Sliced Sirloin of Beef

Wild mushroom demi glace

Penne Pasta

Classic marinara sauce, presented with peppers, and onions

Cheese Ravioli

Rosa vodka sauce, diced tomatoes and fresh parmesan

Chef's selection of fresh vegetable and starch

Desserts

Mini pastries, sliced fresh fruit and berries,

Chocolate chip bread pudding, mini dessert shooters,

Cheesecake assortment, Double Tree chocolate chip cookies

Coffee, freshly brewed decaffeinated coffee assorted teas, international coffee bar



Wedding Enhancements

Carved Roast Tenderloin of Beef

Served with burgundy wine reduction
Kennett Square mushroom ragout and mini rolls

Carved Turkey Breast

With cranberry sauce, turkey gravy, herbed mayonnaise
served with French mini buns

Potato Martini bar

Yukon gold and sweet mashed potatoes sour cream, onions, mushroom,
Chives, bacon, cheddar and crumbled bleu cheese
roasted garlic, cinnamon, honey, marshmallows, maple syrup

Chinatown Presents

Black bean beef with peppers, General Tso's chicken
Jasmine rice, assorted steamed dumplings and spring rolls
sesame soy and duck sauce

Taco Time

Taco Bar with ground beef, shredded chicken
with soft and hard taco shells, lettuce, diced tomatoes
shredded cheese, onions, peppers, salsa, and sour cream

Slider Sampler

Beef sliders spicy ketchup, Crab cakes remoulade sauce,
Barbecued grilled chicken served with pretzel and slider buns,
Lettuce, tomatoes and sliced cheeses

Philly Tailgate

Beef and chicken "Philly" cheesesteaks with onions, peppers and mushrooms
Soft pretzels with mustard and cheese Fries.

Mac n Cheese Bar

Creamy mac n cheese with bacon bits, shrimp, diced tomatoes,
chicken, mushrooms, roasted peppers and bread crumbs

Southwestern Barbecue

Pulled chicken and pork, vegetarian chili
Served with polenta, slaw, soft corn tortillas and buttermilk biscuits

Raw Bar

(7 Pieces per Person)

Alaskan king crab legs, local oysters and clams, jumbo shrimp,
snow crab claws, presented on ice, with lemons, cocktail sauce and drawn butter.

