



Gold Wedding Package

Chilled Champagne Served Upon Your Guests Arrival

Five Hour Reception

Top Shelf Open Bar Service

Champagne Toast

Ice Cream Sundae Bar

3 Tiered Wedding Cake

White Glove Passed Hors D'Oeuvres



Private Bridal Suite

Personal Bridal Attendant

Professional Banquet Staff

*Floating Floral Centerpieces & Tea Light Candles for
Cocktail Hour Reception*

Bride & Grooms Choice of Color Napkins

*Beautifully Manicured Grounds for Photographs
featuring our Footbridge to our Rustic House*

*Personal golf cart for you and your Bridal Party to take
pictures on the Golf Course & Grounds*

Kinetic Room Up lighting

DJ, Photography, & Floral Included

Direction & Seating Cards for Guests

Services & Amenities



Cocktail Hour

Butler Style Passed Hot & Cold Hors d'Oeuvres

(Please Choose 8)

Silver Tray & White Glove Service

Spanakopita - Ham & Cheese Pinwheels - Mozzarella Sticks - Baby Franks En Croute - Sesame Chicken Skewers – Mushroom Caps w. Crabmeat Stuffing – Rice Balls – Tomato Bruschetta – Coconut Shrimp – Crab Cakes – Swedish Meatballs – Mini Grilled Cheese Sandwiches w. Shot Glass of Tomato Soup

Artistically Decorated Cold Food Display

(All Displays Accompanied by Hand Crafted Fruit & Vegetable Carvings)

Farmers Basket of Chilled, Fresh Sliced Fruit Display

(Seasonal Fruit Beautifully Displayed with Hand Carved Melons)

Mirror Display of Imported & Domestic Cheese

(Provolone, Mozzarella, & Cheddar Cheese Displayed w. Breadsticks)

Antipasto Display

(Sopresatta, Prosciutto, Salami, Ham, & Turkey)

Fresh Mozzarella & Tomato Display

(Sliced Beefsteak Tomatoes & Fresh Mozzarella Cheese w. Roasted Red Peppers)

Cascading Display of Crudités & Dip

(Assortment of Jullienne Farm Fresh Vegetables Served w. Fresh Baked Supremo Bread)

Assortment of Freshly Prepared Seasonal Salads

Tomato & Cucumber Vinaigrette

Tri Color Italian Style Pasta Salad

Chick Pea Salad
Tomato & Mozzarella Salad
Chefs Specialty Stations
(Select two)

Live Italian Pasta Station

Cheese Tortellini or Penne Pasta with your choice of 2 sauces,
(Ala Vodka, Garlic & Oil, Marinara, or Bolognese Sauce.)
Accompanied by Grated Parmesan Cheese, Crushed Red Pepper, & Garlic Bread

Butcher Block Carving Station

Chefs Special Honey Glazed Smoked Ham served with Dijon
Roasted Turkey Breast served with Cranberry Relish
Roast Beef with Natural Au Jus
Stuffed Loin of Pork with Pan Gravy

Smashed Potato-Tini Bar

Fresh Idaho Mashed Potatoes and Mashed Sweet Yams Served in Martini Glasses
Assortment of toppings Include: Scallions, Sour Cream, Butter, Cheddar Cheese, Bacon,
Ham, Mushrooms, Sautéed Onions, Marshmallows, Honey & Cinnamon Sugar

South of the Border

Hard & Soft Taco Corn Tortilla Sells served with ground beef
Assortment of toppings Include: Pico de Gallo, Lettuce, Tomato, Guacamole, Sour
Cream, Grated Sharp Cheddar Cheese, Jalapeno Peppers, Onions, Salsa

Mac & Cheese Bar

Our Freshly Prepared Creamy Cheddar Macaroni & Cheese
Assortment of Toppings Include: Green Peas, Deep Fried Crispy Onions, Broccoli
Rosettes, Garlic Croutons, Crispy Bacon Bites, Smoked Ham, Parmesan Cheese, Red &
Green Peppers, Scallions
(Lobster Macaroni & Cheese Available for Additional Cost)

Slider Station

Handmade Premium Grade A Ground Beef Sliders with Freshly Baked Buns
Assortment of Topping Include: American Cheese, Lettuce, Tomato, Raw Onions, Crispy
Bacon, Fried Onion Straws, Pickles, Ketchup, Mustard, Mayonnaise

Grilled Cheese Station

Hosts choice of Bread (White, Wheat or Rye)
Hosts Choice of Cheese (Cheddar, Mozzarella, or Swiss)
Accompanied by our Creamy Homemade Tomato Soup
Assortment of Fixings, Include: Lettuce, Tomato, Raw Onions, Crispy Bacon, Ham, Pickles

Silver Chaffing Dish Selection

(Select six)

Mussels Marinara or Vin Blanc – Prince Edward Island Mussels in a Zesty Marinara or a Butter White Wine & lemon Sauce

Fried Calamari – Gold, Crispy Calamari Accompanied by Tomato Sauce

Seafood Scampi – A Variety of Fresh Seafood Served over Al Dente Linguine Tossed in a Scampi Sauce

Sausage & Peppers Neapolitan – Sweet Italian Sausage mixed with Sliced Peppers & Onions in a Delicate Tomato Basil Sauce

Chicken Picatta – Boneless Chicken Breast Sautéed in lemon Butter sauce with a White Wine Reduction topped with Capers

Grilled Chicken Alfredo – Grilled Chicken on top of our al dente Penne Pasta in a Creamy Alfredo Sauce

Chicken Marsala – Sautéed Boneless Chicken Breast topped with Mushrooms and our Marsala Wine Reduction

Chicken Delfina – Sautéed Chicken Breast with fresh cream, basil, onions, prosciutto, and tomatoes baked with mozzarella and parmesan cheeses.

Mediterranean Chicken – Chicken on the bone with feta cheese, broccoli florets and pitted Greek olives seasoned with oregano in a red wine reduction.

Eggplant Rollatini – Thinly sliced eggplant rolled with ricotta stuffing topped with tomato sauce and baked with mozzarella cheese

Stuffed Shells Carbonara – Hand stuffed shells with a trio of cheeses, fresh herbs, and spices, topped with a creamy Carbonara Sauce

Seasoned Rice Pilaf – Steam Long Grain White Rice finished with petite peas, carrots, mushrooms and butter and herbs.

Pasta Primavera – Fresh al dente Penne Pasta tossed with fresh seasonal vegetables tossed in a garlic & oil white wine sauce.

Four Hour Dinner Reception

Salad Course:

(Select one)

Tossed Garden Salad w. Balsamic Dressing

Or

Classic Caesar Salad w. Croutons

Entrée Course

(Select Four)

Aged Prime Rib of Beef Au Jus

Medallion Of Veal Sorrentino

Breast of Chicken Francaise

Chicken Florentine

Eggplant Rollatini

Shrimp Scampi over Rice

Tilapia Provencal

Salmon w. Dill Sauce

Filet of Sole Scampi Style

Penne ala Vodka

Upon Request for Children:

Chicken Fingers & French Fries

Penne Pasta with Butter or Marinara Sauce

****All Entrée Served with Fresh Seasonal Vegetables**

and oven Roasted Potatoes**

(vegetarian & Gluten Free Choices Available)

Dessert Course

An elegant 3 tiered cake with choice of filling and decoration

International Coffee & Cordial Bar

featuring Espresso & International Liquors

Full Ice Cream Sundae Bar

Accompanied by whipped cream, sauces, and candy toppings

100 Guest Guarantee

\$12,500.00 – Thurs, Fri, Sunday

\$14,500.00 – Saturday Night

Mill Pond Country Club
Gold Wedding Package
Vendor Selections

Absolute Entertainment DJ

DJ/MC

1 hour of music for Cocktail Hour

4 Hours of Music during Wedding Reception

Basic Lighting

Black DJ Booth Set Up

Life Art Photography

6 hours of Photography

2 Folio Folders 1 - 8x10 and 4 - 5x5s in each folder

75 Thank You Cards w. Envelopes (extra Cards @ \$1.50)

40 Image Custom Wedding Photo Album

10 Low Cube Floral Centerpieces

Mix of Hydrangeas & Roses

Plated Mirror on Table

Tea Light Candles

ALL INCLUDED IN PACKAGE

Onsite ceremony available for \$1,000