

Your Wedding at

THE
Hanover
MANOR



PHOTO BY PHOTO IMAGE

*"For The Affair that will Linger
in Your Hearts Forever"*

16 Eagle Rock Avenue • East Hanover, NJ 07936

Tel: 973-887-2682

www.thehanovermanor.com



Deluxe Cocktail Hour

Carving Station *(Choice of Two)*

*Whole Roast Beef with Au Jus, Whole Turkey with Gravy, Stuffing, Cranberry Sauce
Whole Virginia Ham, Whole Leg of Lamb, Whole Loin of Pork*

Cold Antipasto Station

Prosciutto Di Parma, Sopressata, Genoa Salami, Mortadella, Provolone

Cold Display Stations

*Fresh Vegetable Crudit , Assorted Cheese Display, Assorted Fresh Fruit Display
Fresh Mozzarella with Sundried Tomatoes & Roasted Peppers, Bruschetta*

Hot Chafing Stations

*Meatballs **or** Beef Marsala
Sausage and Peppers **or** Sausage with Broccoli Rabe
Chicken Francaise **or** Marsala **or** Murphy
Penne Pasta in Vodka Sauce, Rigatoni Fileto Di Pomodoro
Cheese Tortellini Alfredo, Cavatelli & Broccoli, Eggplant Rollatini
Fried Calamari, Mini Beef & Chicken Teriyaki Kebobs*

Pass Around Hors D'Oeuvres

*Fried Shrimp, Scallops wrapped in Bacon,
Spinach Pies, Cheese Pies, Hot Dogs in a Blanket
Stuffed Mushrooms, Vegetable Egg Rolls with Duck Sauce*

In Hot Chafers

Fried Calamari, Mini Beef & Chicken Teriyaki Kebobs

Seafood Station

*Fresh Shrimp Cocktail, Baked Clams, Fresh Clams on a Half Shell
Fresh Mussels with Marinara Sauce
Seafood Salad, Whole Poached Salmon*

Sushi Station ***\$7.95 extra per person**

Assorted Sushi Rolls with Soy Sauce, Wasabi & Pickled Ginger



Five Hour Wedding Package Includes the Following

Five Hours of Premium Open Bar

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

Cocktail Hour

Deluxe Selection of Hot & Cold Hors d'oeuvres

Champagne Toast

Pre-Course

Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter

Intermezzo

Lemon Sorbet

Dinner

Guests Will Have A Choice of Three Entrées (Beef, Chicken or Fish)

Roast Top Sirloin of Beef Au Jus

Chicken Francaise or Marsala

Stuffed Boneless Breast of Capon with Herb Stuffing

Broiled Filet of Salmon with Seafood Sauce

Entrées served with Potato & Vegetable



Tiered Wedding Cake

Choice of Selected Cake Design & Filling

Viennese Table

Silver Candelabras

with Fresh Cut Flower Centerpieces

Choice of Flower Colors

Ice Sculpture

Choice of Linen

Choice of Selected Linen

Plan #1

\$110 Per Person

Vegetarian Option & Kids Menu Option Available

PRICE INCLUDES WAITER/WAITRESS GRATUITIES, NJ SALES TAX EXTRA, 2% MAÎTRE D' SUGGESTED

Five Hour Wedding Package Includes the Following

Five Hours of Premium Open Bar

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

Cocktail Hour

Deluxe Selection of Hot & Cold Hors d'oeuvres

Champagne Toast

Pre-Course

Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter

Intermezzo

Lemon Sorbet

Dinner

Guests Will Have A Choice of Three Entrées (Beef, Chicken or Fish)

Roast Prime Rib of Beef Au Jus

French Cut Chicken over Wild Rice, Rosemary Wine Sauce

Broiled Filet of Salmon with Seafood Sauce or Crabmeat Stuffed Flounder

Entrées served with Potato & Vegetable



Tiered Wedding Cake

Choice of Selected Cake Design & Filling

Viennese Table

Silver Candelabras

with Fresh Cut Flower Centerpieces

Choice of Flower Colors

Ice Sculpture

Choice of Linen

Choice of Selected Linen

Plan #2

\$120 Per Person

Vegetarian Option & Kids Menu Option Available

PRICE INCLUDES WAITER/WAITRESS GRATUITIES, NJ SALES TAX EXTRA, 2% MAÎTRE D' SUGGESTED

Five Hour Wedding Package Includes the Following

Five Hours of Premium Open Bar

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

Cocktail Hour

Deluxe Selection of Hot & Cold Hors d'oeuvres

Champagne Toast

Pre-Course

Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter

Intermezzo

Lemon Sorbet

Dinner

Guests Will Have A Choice of Three Entrées (Beef, Chicken or Fish)

Filet Mignon or Chateaubriand

French Cut Chicken over Wild Rice, Rosemary Wine Sauce

Broiled Filet of Salmon with Seafood Sauce or Crabmeat Stuffed Flounder

Entrées served with Potato & Vegetable



Tiered Wedding Cake

Choice of Selected Cake Design & Filling

Viennese Table

Silver Candelabras

with Fresh Cut Flower Centerpieces

Choice of Flower Colors

Ice Sculpture

Choice of Linen

Choice of Selected Linen

Plan #3

\$130 Per Person

Surf & Turf \$140 Per Person

Chilean Sea Bass \$10 Extra Per Person

Vegetarian Option & Kids Menu Option Available

PRICE INCLUDES WAITER/WAITRESS GRATUITIES, NJ SALES TAX EXTRA, 2% MAÎTRE D' SUGGESTED

Five Hour Wedding Package Includes the Following

Five Hours of Premium Open Bar

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

Cocktail Hour

Cold Displays, Pass Around Hors d'oeuvres & Seafood Station

Champagne Toast

Pre-Course

Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter

Buffet Dinner

*Guests Will Enjoy A Variety of Entrees to Choose From
Which Includes the Following:*

Whole Roast Beef with Au Jus (Carving), Whole Virginia Ham (Carving)

Whole Turkey with Gravy, Stuffing, Cranberry Sauce (Carving)

Penne Pasta In Vodka Sauce, Chicken Francaise

Eggplant Rollatini, Broiled Salmon, Sausage & Peppers

Oven Roasted Potatoes, Choice of Fresh Vegetables

Seasonal Fresh Fruit

**Buffet Substitutions & Enhancements Available*



Tiered Wedding Cake

Choice of Selected Cake Design & Filling

Viennese Table

Silver Candelabras

with Fresh Cut Flower Centerpieces

Choice of Flower Colors

Ice Sculpture

Choice of Linen

Choice of Selected Linen

Plan #4

\$99.95 Per Person

Vegetarian Option & Kids Menu Option Available

PRICE INCLUDES WAITER/WAITRESS GRATUITIES, NJ SALES TAX EXTRA, 2% MAÎTRE D' SUGGESTED

Viennese Table

Specialty Cakes

*Custom Tiered Wedding Cake, Tiramisu, Chocolate Mousse, Carrot,
Plain Cheesecake, Strawberry Cheesecake*

Assorted Mini Pastries

*Sfogliatelle, Mini Cannoli, Eclairs, Assorted Cream Puffs, Assorted Fruit Tarts,
Additional Mini Pastries*

Seasonal Fresh Fruit

Bananas Foster

Belgian Waffle & Ice Cream Station

Premium Ice Cream with Assorted Toppings

Chocolate Fondue Fountain

*Fresh Long Stem Strawberries, Bananas, Marshmallows
Rice Krispy Treats & Assorted Fruit*

Espresso & Cappuccino Station

Accompanied with an International Coffee Station & Cordials



PACKAGES INCLUDE DIRECTION CARDS, INDIVIDUAL PLACE CARDS, VALET PARKING, BRIDAL SUITE

Additional Services

*Enjoy an Extra Hour of Premium Open Bar \$7.00 per person
Ceremony Fee \$500*

Your Dream of a Perfect Wedding



Whether planning a quietly intimate affair or a lavish celebration, our guests deserve the elegance and exacting service we provide. Our trained staff plans and coordinates with a mind for detail and a genuine desire to make you and your guests feel at home, in an atmosphere of graciousness and charm.

Your affair can begin with cocktails in the reception room, then proceed to dinner in one of the many beautiful private dining rooms. If you wish, we have a list of recommended vendors that we have used over the years for music, flowers and photography.

At the heart of all this hospitality lies the elegant cuisine prepared by our continental chefs to suit your exact needs and budget. Beginning with a large selection of modest, yet sumptuous coordinated menus, our culinary artists will create unique dining masterpieces to delight our guests.

Full details on menus, available dates, and the many other extra services that will make yours an "event to be remembered" are available from our Banquet Manager. Let us help you plan.