

Congratulations on your engagement, we are delighted by your interest in Villari's Lakeside for your special day.

Planning your wedding day is an exciting time. It can also prove to be a stressful time. As your wedding planner, I will be able to answer any questions you may have and act as your tour guide throughout the planning process. On your wedding day, I will lead you through everything as your personal Maitre D' so that you can enjoy yourself without any worries.

Our extravagant menu selections, highly trained staff and beautiful accommodations will dazzle you. A vast array of choices allows you to create a custom menu suitable for all guests; no matter which items you select, rest assured that everything will be uniquely presented and absolutely delectable. Your friends and family will be catered to by our white-gloved servers while they take pleasure in the beauty of the Stratford Room. The wedding party is provided with the private and cozy Camino Room throughout the ceremony and cocktail reception.

I assure you that Villari's Lakeside will prove to be the ultimate location for your wedding. We look forward to sharing this special time with you. Please visit our website for additional information at www.villarislakeside.com

*Sincerely,
Giuseppe Abbate ~ Maitre D'
Owner/Wedding Coordinator
Phone: 856-228-5244
Email: villaris@comcast.net*

Villari's Lakeside Wedding Day Package

- ◇ *Five hour open bar featuring Top Shelf Branded Liquors, Imported and Domestic bottled beer, Bottled wine, Soft drinks, and Freshly brewed coffee and decaffeinated coffee.*
- ◇ *White gloved cocktail reception during first hour with your choice of any hot Butlered hors d'oeuvres.*
- ◇ *Four Course Meal Featuring:*
 - 1) *Appetizer Course*
 - 2) *Salad Course*
 - 3) *Gourmet Entrée*
 - 4) *Seasonal Fruit Flambee*
- ◇ *Personal Maitre D' to coordinate your Wedding Day*
- ◇ *Free Disc Jockey Services provided by Steve & Co. DJ's**
- ◇ *Specialty Wedding Cake designed by Aversa's Bakery*
- ◇ *Coatroom Attendant (seasonal)*
- ◇ *Linen Table Cloths accompanied by Colored Linen Napkins*
- ◇ *Pedestals with Silk Floral Centerpieces atop mirror*
- ◇ *Fresh floral decorated Bridal Table and Cake Table*
- ◇ *Private Cocktail reception for Bridal Party upon arrival*

Optional Upgrades Available:

- ◇ *Sweet Table*
- ◇ *Ice Sculpture*
- ◇ *Chair Covers*
- ◇ *Champagne Toast*
- ◇ *Fresh Floral Centerpieces*
- ◇ *Five hour Top Shelf open bar*
- ◇ *Indoor/Outdoor Ceremony*
- ◇ *Custom Colored Uplighting*

Wedding Dinner Package

The highlight of your celebration is the four course dinner which includes an Appetizer, Salad, Entrée and Seasonal fruit flambé. All gourmet entrées will be accompanied by the appropriate starch and chef's selection of seasonal vegetables.

~Cocktail Reception~

{select six}

The following Hors d'oeuvres are accompanied by appropriate sauces

<i>Clams Casino</i>	<i>Skewered Italian Antipasto</i>
<i>Miniature Crab Cakes</i>	<i>Seafood Newburg Puff pastry</i>
<i>Sea Scallops wrapped in bacon</i>	<i>Cocktail Franks in Puff pastry</i>
<i>Miniature Chicken cordon bleu</i>	<i>Crab Imperial stuffed mushrooms</i>
<i>Jumbo Shrimp wrapped in bacon</i>	<i>Chicken skewers with Apricot glaze</i>
<i>Oriental marinated Beef skewers</i>	<i>Prosciutto wrapped Asparagus tips</i>

~Appetizer Course~

{select one}

<i>Escarole Soup</i>	<i>Penne pasta alla Vodka sauce</i>
<i>Minestrone Soup</i>	<i>Tri-colored Fussilli pasta salad</i>
<i>Cream of Broccoli Soup</i>	<i>Spring Rolls with Sweet n' Sour</i>
<i>Roasted Artichoke & Tomato</i>	<i>Medley of Seasonal Fruit n' Berries</i>

~Salad Course~

{select one}

House Salad

Baby spring mix tossed with tomato, cucumber, red onion and seasoned croutons in our Balsamic vinaigrette.

Classic Caesar Salad

Seasoned croutons and roasted red peppers added to crisp Romaine lettuce tossed with our homemade Caesar dressing, topped with grated Romano cheese.

Gourmet Entrée

{select three}

Chicken Italiano

Boneless chicken breast stuffed with prosciutto, smoked mozzarella cheese and fresh spinach, served with a porcini mushroom and sage demi-glace, over parmesan risotto.

Chicken Newburg

Boneless chicken breast stuffed with a shrimp and crabmeat imperial Florentine, served with a roasted garlic and sherry, spinach cream sauce and seasoned oven roasted potatoes.

Chicken Vienna

Sautéed boneless chicken breast topped with sliced plum tomatoes, fresh garden spinach and Muenster cheese, finished with a delicious roasted garlic sauce.

Pork Normandy

Roasted tender pork loin topped with sliced apples and walnuts in an apple brandy demi-glace, served with seasoned oven roasted potatoes.

Veal Sinatra

Veal medallions sautéed with shrimp, jumbo lump crabmeat, shitake mushrooms and Sicilian olives finished with a bourbon veal demi-glace, served with roasted potatoes.

Veal Francaise

Egg battered medallions of veal sautéed with garlic and olive oil in a delicious white wine, lemon butter sauce, served with twice baked potato.

Seared Crab Cake

Pan seared jumbo lump crab cakes dressed with a delicious lobster brandy sauce, served with wild rice pilaf and sautéed baby vegetables.

Scarlet Red Snapper

Pan-seared red snapper topped with a lump crabmeat and caper scampi sauce, served with sautéed baby vegetables and simmering parmesan risotto.

Chilean Sea Bass

Baked filet of Chilean sea bass encrusted with jumbo lump crabmeat imperial, served in a lemon pesto sauce with seasoned oven roasted potatoes.

Shrimp Josephine

Baked in a citrus butter and topped with a sherry burre blanc sauce, served with sautéed spinach and simmering parmesan risotto.

Filet Mignon

Char-grilled to perfection, served atop grilled portabella mushroom cap with a port wine demi-glace, twice baked potato and fried leeks.

Filet Mignon and Lobster Tail

Char-grilled filet mignon and broiled lobster tail served with a béarnaise laced Marsala wine demi-glace and twice baked potato.

Filet Mignon and Stuffed Shrimp

Char-grilled filet mignon accompanied by jumbo shrimp stuffed with crabmeat imperial, served with sautéed baby vegetables and twice baked potato.

Prime Rib of Beef

Sixteen ounce cut of seasoned prime rib of beef, slow roasted in it's own natural juices, served with fresh sautéed vegetables and twice baked potato.

Wedding Buffet Package

{select three}

Chicken Villari

Sautéed with broccoli, cauliflower and julienne peppers in white wine cream sauce.

Chicken Piccante

Sautéed with mushrooms in a lemon buerre blanc sauce.

Chicken Casa Mia

Broiled with broccoli, tomatoes and mushroom in a white wine sauce.

Veal Sorrento

Sautéed with mushrooms in marinara sauce topped with provolone.

Veal Marsala

Sautéed with mushrooms in our delicious Marsala wine sauce.

Pork Italiano

Sliced then sautéed with broccoli rabe and red roasted peppers topped with sharp provolone.

Top Round of Beef

Sliced and served in all natural au jus with horseradish cream sauce.

Flounder Florentine

Stuffed with fresh, seasoned spinach or jumbo lump crab imperial then baked.

Salmon

Broiled and served in a delicious lemon, butter and garlic sauce.

Rigatoni Pasta

Sautéed with garlic, basil and virgin olive oil with sun-dried tomatoes and parmesan cheese.

Penne Pasta

Served in a rich tomato, basil cream sauce.

Bowtie Pasta

Served in our homemade pomidori sauce.

~Carving Station~

{select one}

Prime Rib of Beef au jus.

Slow roasted Top Round of Beef in a Merlot demi-glace.

Boneless Roasted Turkey with a vegetable pan gravy.

*Boneless Virginia Baked Ham garnished with honey
pineapple sauce.*

~Vegetable and Starch~

{select two}

Fresh Vegetable Medley

Potato Au Gratin

String Beans Amandine

Wasabi Mash Quenelle

String Beans with Pimento

Seasoned Oven Roasted Potatoes

Broccoli, Cauliflower & Carrots

Rice Pilaf with Wild Rice Blend

Wedding Package Price

IMPORTANT MESSAGE: Please keep in mind our wedding packages are based on a five hour reception including the Top Shelf Open Bar, due to budget restraints, a custom wedding package can be designed in an effort to please our most valuable asset, the customer.

	<i>Sunday</i>	<i>Friday/ Saturday</i>
<i>Chicken Italiano</i>	\$97	\$102
<i>Chicken Newburg</i>	\$97	\$102
<i>Chicken Vienna</i>	\$97	\$102
<i>Pork Normandy</i>	\$100	\$105
<i>Veal Sinatra</i>	\$102	\$107
<i>Veal Francaise</i>	\$102	\$107
<i>Seared Crab Cakes</i>	\$102	\$107
<i>Scarlet Red Snapper</i>	\$102	\$107
<i>Chilean Sea Bass</i>	\$105	\$110
<i>Shrimp Josephine</i>	\$105	\$110
<i>Filet Mignon (8 oz.)</i>	\$107	\$112
<i>Filet Mignon (6 oz.) & Lobster Tail</i>	\$112	\$117
<i>Filet Mignon (6 oz.) & Stuffed Shrimp</i>	\$110	\$115
<i>Prime Rib of Beef (14 oz.)</i>	\$102	\$107
<i>Wedding Buffet Package</i>	\$102	\$107

Twenty-three percent (23%) service charge and 7% New Jersey state sales tax is additional.

~Menu~

Enclosed you will find our Wedding Packages that you have requested. The prices quoted are current but do not include the mandatory twenty three percent (23%) service charge and seven percent (7%) New Jersey state sales tax.

~Deposit and Payment~

A signed contract and deposit of two thousand dollars (\$2000) are required to secure your wedding date. The deposit is non-refundable and will be returned only if the room held for your affair is resold for a comparable event. Management requires full payment seven days in advance for all wedding events. We accept cash, personal checks, money orders or certified checks. Payments made by any major credit card will be assessed an additional four percent (4%) processing fee.

~Restrictions~

Neither the host or guests are allowed to bring food or alcoholic beverages into the facility. Exceptions may be approved in advance by the wedding coordinator only and may be subject to plating and corkage fees. *Villari's Lakeside* acknowledges all applicable alcoholic beverage laws and regulations and that restrictions for serving shots, frozen drinks, minors and individuals who may be intoxicated apply. As you being the host of any event, we trust you will cooperate with us.

~Guarantee~

Complete attendance for all weddings must be specified at time of final payment, seven days in advance. Once received by the catering office, that number will be considered a minimum guarantee and not subject to change. Please contact our wedding coordinator's office at **856-228-5244** to begin your wedding plans.

Wedding Officiant

Ceremonies by Jackie D. Jackie Del Vecchio 609-941-8538

Music and Entertainment

Steve and Co. Productions* Steve Pasquini 856-256-2007
*Must guarantee guest list to exceed 135 adults in order to receive free DJ services.

Flowers, Invitations and Favors

The Paper Trail Theresa Marrone 856-429-4001
Addie Rose Floral Shop Doris Gendrachi 856-740-4491
Party Heaven Anne Crosby 856-228-7454
Platinum House of Sweets Gina Ruiz 856-906-6380

Bakery

Aversa's Bakery Anthony Aversa 856-227-8005

Limousine

A King's Limousine Jake McBride 856-629-2240

Hotel and Lodging

Fair Field Inn Alyssa Samberg 800-441-8444 Ext.2363
Residence Inn Anna Puglia 856-686-9188 Ext.424