



PARK AVENUE CLUB

BEYOND DINING



PARK AVENUE CLUB WEDDINGS



184 Park Avenue | Florham Park, NJ | 973.301.8233 | parkavenueclub.com

AFFORDABLE MEMBERSHIPS AVAILABLE

**“PERFECT, PERFECT,
PERFECT WEDDING
VENUE!” SAM B**

PAC was the perfect, perfect wedding venue. We were looking for something modern, simple, and clean, while still feeling classy and elegant and PAC absolutely fit the bill. The ballroom looked beautiful (and was the perfect size for our 188 guests) and the cocktail hour / dinner had the best food - guests were absolutely RAVING about it. Jeff and the rest of the staff were awesome - they helped us out every step of the way and made sure that everything moved absolutely seamlessly. Definitely recommend that you check out PAC for your wedding!!



EXCLUSIVE TO YOU

Personal Wedding Planner

Award Winning Team of Culinary Chefs

In-House Sommelier and Mixologist

Professional Staff: Including Catering Supervisors, Captains, & Dedicated Service Staff

Personal Bridal Attendant

Complimentary Bridal Suite with Refreshments and Finger Foods

Complimentary Coat Check

Multi-Season Outdoor Patio Space with Fire Pit and Heaters in Season

Picturesque Landscape, Manicured Gardens, Arched Bridge, Koi Pond & Waterfall

Invitation Directional Cards

Personalized Menu Cards

Framed Table Numbers and Votive Candles

White Linen and Napkins

Cocktail Hour Music with Choice of Genre

Private Membership as Club Member for One Membership Year

Reciprocal Privileges at Dozens of Clubs Worldwide for 1 Membership Year

Private NJ Golf Club Access for One Membership Year



PARK AVENUE CLUB

BEYOND DINING

COCKTAIL RECEPTION MENU

UPON ARRIVAL

Sparkling Wine with Fresh Berries

Signature Cocktail Featured at Bar

12 BUTLER PASSED HORS D'OEUVRES

POULTRY

Smoked Chicken Lollipops with Ranch Dressing

Everything Spiced Chicken Bites with Scallion Sour Cream

Coconut Chicken with Sweet Chili Sauce

Buffalo Chicken Spring Rolls with Bleu Cheese Dressing

Ginger Chicken with Teriyaki Dipping Sauce

Crispy Duck Ravioli with Five Spice Mango Puree

Peking Duck Spring Roll and Soy Scallion Dressing

VEGETARIAN

Sweet Potato Puff with Maple Cinnamon Whipped Cream

Roasted Pepper and Goat Cheese Mini Quiche

Tomato Soup Shot with Mini Grilled Cheese Triangle

Vegetable Spring Rolls with Sweet Chili Sauce

Pear Almond Brie in Phyllo

Chilled Seasonal Melon Soup Shots

Chilled Gazpacho Soup Shots

Skewer of Celingini Mozzarella, Basil & Baby Tomato

Truffle Risotto Bites



COCKTAIL RECEPTION MENU (CONTINUED)

BEEF

Roasted Sliced Beef Tenderloin on Baguette with Horseradish Cream

Loaded Slider Burgers with Smoked Tomato Ketchup, Grilled Romaine and Pickle Chip

Beef Carpaccio on Crostini with Shaved Parmesan and Balsamic Reduction

Jumbo Pigs in a Blanket with Honey Mustard

Meatball Parmesan Sliders on Brioche

Beef Wellington

SEAFOOD

Cajun Shrimp Salad in Cucumber with Dill Crème Fraiche

Thai Cured Tuna Skewer with Grilled Pineapple, Cucumber & Spicy Tropical Chili Sauce

Maui Shrimp Spring Rolls with Cilantro Mojo

Coconut Shrimp with Chili Sauce

Citrus Crab in Wonton Roll

Park Avenue Mini Lump Crab Cakes with Chipotle Mayo

PORK & LAMB

Spicy Moroccan Lamb Meatball with Tzatziki

Loaded Fingerling Potato Skins with Aged Cheddar & Bacon

Prosciutto Wrapped Melon Skewer

Mac n' Cheese Poppers with Ham

Chorizo Empanada with Chipotle Mayo

Mini BLT Sandwiches

Roasted New Zealand Baby Lamb Chop with Horseradish Chive Cream



COLD GOURMET DISPLAY

Crisp Garden Fresh Vegetable Crudités

Fresh Cut Seasonal Vegetable Shots with Lemon Dill Yogurt

Taste of the Mediterranean

Roasted Garlic Hummus, Eggplant Caponata, Stuffed Grape Leaves, Rosemary and Garlic Marinated Greek Olives, Herbed Feta Cheese, Roasted Wild Mushrooms, and Spicy Spanish White Bean and Tomato Dip with Artisanal Lavosh, Crostini and Flatbreads

Taste of a Traditional Italian Antipasto

Selections of Prosciutto di Parma, Hot Capicola, Pepperoni, Soppressata, and Genoa Salami Accompaniments include Stuffed Cherry Peppers, Celingini Mozzarella, Pepperoncini, Roasted Peppers, and Aged Imported Provolone with Baskets of Flatbreads, Ficelle, and Crisps

Assortment of Fine Imported and Domestic Cheeses

Vermont Cheddar, Cave Ripened Domestic Bleu Cheese, Smoked Gouda, Hudson Valley Goat Cheese, Sage Derby, Italian Locatelli and Imported Swiss
Displayed with Fresh Berries and Water Crackers

"AS A MOTHER OF THE BRIDE IT MEANS EVERYTHING TO SEE YOUR DAUGHTER'S WEDDING DAY DREAMS COME TRUE!!!! THE PARK AVENUE CLUB DELIVERED ON ALL ACCOUNTS, THE BEAUTIFUL NEW VENUE, FOOD AND CATERING TEAM WERE ALL EXCEPTIONAL IN EVERY WAY. THE WEDDING WAS TRULY A DAY TO BE REMEMBERED. THANK YOU PARK AVENUE CLUB." - MARY VIA THE KNOT



RECEPTION STATIONS

PAC Signature Aged Italian Cheese Wheel *(Chef Manned)*

Cheese Tortellini with Tomato Basil
 Penne Rigate with Pink Vodka
 Orecchiette with Wild Mushroom Cream
 Fusilli with Bolognese
 Cavatelli with Carbonara

Choice of 2 of the above pastas AND Select 1 Pasta & 1 Preparation below to be served by our Chef straight from an Imported Cheese Wheel:

Pastas: Bucatini, Fettuccini, Fusilli, Penne

Preparations: Cacio e Pepe (Cheese & Cracked Black Pepper)

Alfredo (Cheese & Butter)

Carbonara (Pancetta & Butter)

Tartufo (Truffle & Cheese)

Choice of Three Additional Stations:

Gastro Pub

Truffle Bleu Cheese Sliders on Potato Roll, Smoked Chicken Quesadilla, French Onion Sour Cream Dip with House-made Hot Potato Chips, Sweet Potato Fries

**Enhance this station with 3 Seasonal Brew Tastings*

Asian Stir-fry *(Chef Manned)*

Selection of Asian Inspired Stir Fry with Your Choice of Two Dishes

Shrimp and Scallop Szechuan

Sautéed Beef and Broccoli in Sesame Garlic Sauce

General Tso's Chicken and Snow Peas

Asian Pork Lo Mein with Orange Sesame Sauce

Thai Vegetable Stir Fry with Pad Thai Noodles, Asian Vegetables and Red Curry Coconut Sauce

Spicy Crispy Tofu with Bean Sprouts, Shiitake Mushrooms, Asian Vegetables and Peanuts

Accompanied with White Rice, Chinese Takeout Boxes, and Chopsticks

Park Avenue Club's Famous Short Rib *(Chef Manned)*

Slow Braised Angus Short Ribs with Roasted Garlic Mashed Idaho Potatoes, Natural Jus and Potato Gaufrette

Taqueria

Served with Corn Tortilla Chips, Soft Tortillas and Hard Tacos

With your Choice of Two Proteins:

Pork Carnitas, Carne Deshebrada, Tinga de Pollo, Cilantro Lime Mahi Mahi

Accompanied with: Monterey Jack and Cheddar Cheese, Pickled Jalapeños, Guacamole, Fresh Pico De Gallo, Spicy Cabbage Slaw, Queso Fresco, Mango Salsa, Salsa Verde, Black Beans & Rice

**Denotes Additional Fee*

RECEPTION STATIONS

Polish Style Pierogi *(Chef Manned)*

Traditional Crispy Pierogi Sautéed in Butter, Stuffed with Mashed Potatoes

Served with Kielbasa and Sauerkraut, Bacon Bits, Sour Cream, Chives and Applesauce

Mini Cheesesteak Station *(Chef Manned)*

Thinly Sliced CAB Steak & Chicken on Mini Sub Rolls, Cheddar Cheese Sauce,

Sautéed Pepper & Onions, Curly Fries

Deluxe Seafood Bar *(Included as an Option on Saturday Evening Packages)*

Choice of Four

Jumbo Gulf Shrimp

Local Littleneck Clams

Seasonal East Coast Oysters

Peruvian Style Scallop Ceviche with Fresh Lime, Chilis, Red Onion and Peppergrass

Lump Crab Cocktail with Fresh Herbs and Lemon

Asian Style Tuna Tartar with Ponzu, Scallions, Fresh Ginger, Served in a Crispy Wonton Shell

Sushi Grade Salmon with Asian Pear, Radish and Wasabi Lemongrass Vinaigrette

All Accompanied With Lemon Wedges, Traditional Cocktail Sauce, Horseradish, and Red Wine Mignonette Sauce

Carved Farmhouse Meats *(Chef Manned)*

One Carved Tasting of your choice with Rustic Dinner Rolls and Sauces

Sage Roasted Turkey Breast with Cranberry Orange Relish and Sage Pan Gravy Garlic

Rosemary Studded Leg of Lamb with Natural Jus

Cajun Crusted Pork Loin with Smoked Bacon Reduction

Corned Beef Brisket with Whole Grain Mustard Sauce

Pepper Crusted CAB Roasted Beef with Au Jus

NY Style Deli *(Chef Manned)*

Carved Hot Pastrami or Corned Beef, Potato Knish Bites, Cole Slaw, Half Sour Pickle Slices, Deli Mustard, Rye and Pumpernickel Bread Rolls

Smoked BBQ *(Choice of Two)*

Smoked Brisket, Smoked Pork Shoulder, Smoked Chicken

Assorted BBQ Sauces: Carolina, Traditional, Brown Sugar and Smoked Onion,

Assorted Pickled Vegetables and Corn Bread

**Denotes Additional Fee*

"WE JUST HAD OUR CEREMONY AND RECEPTION AT THE NEWLY RENOVATED PARK AVENUE CLUB AND CANNOT RAVE ENOUGH ABOUT IT. THE NEW BALLROOM IS INCREDIBLY BEAUTIFUL. ALL OF OUR GUESTS LOVED THE FOOD, WE WERE OVERWHELMED WITH COMPLIMENTS AFTERWARDS. WE WOULD STRONGLY RECOMMEND PARK AVENUE CLUB TO ANYONE IN THE HUNT FOR A WEDDING VENUE."

- KIMBERLY VIA THE KNOT

APPETIZERS

CHAMPAGNE TOAST AT EACH SEAT

Choice of One

Classic Caesar Salad with Herbed Croutons and Garnished with Shaved Parmesan Cheese

Salad of Mixed Baby Lettuces with Roasted Shallot Vinaigrette, Shaved Heirloom Carrots, with Sun-dried Tomato and Herb Cheese Crostini

Baby Arugula and Red Oak Lettuce with Shaved Parmesan Cheese, Grape Tomatoes & Basil Vinaigrette

Organic Mixed Baby Lettuces with Toasted Almonds, Dried Cranberries and Port Wine Vinaigrette

Baby Spinach Salad with Dried Cherries, Gorgonzola Cheese Crouton & Herbed Chardonnay Vinaigrette

Wedge Salad with Plum Tomatoes, Shaved Red Onion, Maytag Bleu Cheese and Crumbled Bacon

Spring Salad of Baby Artichokes and French Beans, Curly Endive, Tomato Confit Vinaigrette

Fresh Burrata with Organic Baby Lettuces, Red Onion, Baby Heirloom Tomatoes, Aged Balsamic and Pumpnickel Tuile

Risotto Cake with Wild Mushrooms, Sage & Roasted Peppers w/ Madeira Reduction & Micro Greens (Hot)

Caramelized Onion, Fennel and Bleu Cheese Tart with Bacon Lardons, Frisee, Peppercress and Port Wine Vinaigrette (Hot)

OPTIONAL FIRST COURSE ENHANCEMENT*

Custom Seasonal Pasta or Risotto

Parmesan Truffle, Wild Mushroom, Vodka Sauce, Alfredo, Carbonara

SIGNATURE ENTREES

TABLESIDE (Choice of Three)

Pan Roasted Filet Mignon with Natural Jus

Grilled Braised Short Rib with Pearl Onion Natural Jus

Pan Seared Cheshire Pork Loin Chop with Bourbon Cider Glaze

Chilean Sea Bass with Miso Glaze

Grilled Atlantic Swordfish with Roasted Yellow Pepper Coulis

Pan Roasted Wild Halibut with Caviar and Champagne Beurre Blanc

Herb Crusted Sole with Mediterranean Tomato Ragu

Lump Crab Stuffed Colossal Prawns with Warm Lemon Thyme Vinaigrette

Pan Roasted Atlantic Salmon with House-Made Brown Sugar Mustard Glaze

Roasted Garlic Crusted French Breast of Chicken with Sherry Thyme Jus

French Cut Breast of Chicken, Stuffed with Sun-dried Tomatoes Spinach, Fontina Cheese with Madeira Jus

Silent Vegetarian Entrée Offered

PLEASE SELECT YOUR STARCH & VEGETABLE

Idaho Potato Puree Asparagus

Himalayan Red Rice Haricot Vert & Baby Carrots

Quinoa Basmati Broccolini

Fingerling Potatoes Seasonal Vegetable Medley

ENTREE ENHANCEMENT*

Rack of Lamb with Porcini and Cognac Reduction

New York Strip Steak

North American Butter Poached Lobster Tail

~Market Price~

DESSERT & BAR PACKAGES

Customized Wedding Cake

Garnished with Fruit Coulis

Coffee & Tea Served to Guest Tables

Dance Floor Bites

Passed Vanilla and Chocolate Milk Shake Shots, Mini Cookies, Assortment of Dessert Pastries, Brownies and Milk Shots

FIVE HOUR OPEN BAR

Champagne Toast, Premium Cocktails, Cordials, Sommelier-selected Wines and Champagne, Imported and Domestic Bottled Beers, and Assorted Soft Drinks Full Cocktail Service During Dinner

Liquors include:

Vodka: Grey Goose, Ketel One, Tito's, Stolli, New Amsterdam, New Amsterdam Flavors

Gin: Tanqueray, Bombay, New Amsterdam

Rum: Bacardi, Captain Morgan, Rum Haven, Myers, Shellback Silver

Tequila: Sauza Giro, Camarena, Patron Silver

Whiskey: Jack Daniels, Jim Beam, Dewars, Jameson, Johnnie Walker Red, Johnnie Walker Black, Seagram 7, Canadian Club, Old Overholt Rye, Buffalo Trace

~Subject to Change~

DESSERT ENHANCEMENTS*

Root Beer Floats & Ice Cream Soda Station

Bananas Foster Station with Vanilla Ice Cream

S'Mores Bar

Served with Honey Graham Crackers,

Milk Chocolate Bars, Peanut Butter Cups and Marshmallows

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream, Fruit Sorbet

Chocolate Syrup, Oreos, M&M's, Wet Walnuts, Sugar Cones, Sprinkles, Cherries, and Whipped Cream

**Denotes Additional Fee*

LATE NIGHT TO-GO

PLEASE SELECT ONE *Includes Fresh Coffee To-Go*

Cookies & Milk

Choice of Two House-Baked Cookies:

Chocolate Chip, Sugar, Red Velvet, Dark Chocolate, Cold Milk Half Pints

Gourmet Popcorn Bar

Sure to be loved... guests make their own creation from Ranch,

Cajun Spice, Parmesan Garlic, Sriracha Seasoning, Cinnamon Sugar, Caramel Sauce

Donut Wall

Featuring our Rustic Donut Wall with Assorted Iced & Glazed Donuts

Or enhance to:

New Jersey Standard*

Taylor Ham, Egg, Cheese Sandwiches, Hash Browns and Donut Wall

The Zeppoles Station*

Warm Zeppoles dusted with Powdered Sugar To Go

Southern-Style Chicken & Waffle Bites in Cones*

Hot Honey and Maple Syrup

Warm Pretzel Bar*

Choice of Traditional Salt, Cheddar, or Garlic Parsley Served with Whole Grain English Mustard, Honey Dijon Mustard and Warm Cheddar Sauce

**Denotes Additional Fee*



COCKTAIL HOUR ENHANCEMENTS*

Steamed Rice Bun Station *(Choice of One)*

Asian Pork Belly, Korean Style Short Rib, Thai Style Chicken Accompanied with: Sriracha Sauce, Spiced Hoisin, Korean BBQ, Pickled Vegetables (House-made Kimchi, Cucumbers, Carrots and Scallions)

Sushi Chef Station

Featuring an Authentic Sushi Chef and Ornate Asian Tablescape Expertly Hand Rolled Authentic Sushi and Rolls Served with Chopsticks, Wasabi, Ginger and Soy Sauce *~Market Price~ (Passed Sushi Option)*

Cubano Lechon

Mojo Roasted Suckling Pig, Black Beans and Rice, Chimichurri, Fried Plantains, Caribbean-style Punch

Hawaiian Poke

Choice of Yellowfin Tuna or Wild Sustainable Salmon Tossed to Order with Cucumber, Citrus Jus, Avocado, Soy, Ginger, Sambal, Scallions, Sesame, Nori Strips and Warm Short Grain Rice on the side

Hot Antipasto Station

Chef Prepared Gulf Shrimp Scampi Style in a Garlic White Wine and Lemon Sauce with Saffron Rice Served with Mussels Fra Diavolo, Fried Calamari, Clams Casino, and Assorted Sicilian Style Mini Pizzas

Peking Duck Station

Moo Shu Style Pancakes Stuffed with Peking Duck and Julienned Scallions with Teriyaki Hoisin Sauce

Seafood Tasting Station

Champagne Poached Bay Scallops, Spicy Baby Shrimp, Lemon and Herb Lump Crabmeat with Choice of Garnishes such as Wakimi Salad, Avocado, Mango Salsa, Asian Vinaigrette

Whole Fish Station

Choice of Seasonal Salt Baked or Whole Roasted Fish

Choice of One: Grouper, Tilefish, Snapper

Soft Corn Tortillas and Lettuce Wraps, Fresh Salsas, Chimichurri, Peppercreess and Warm Basmati Rice

Dim-Sum Station

Freshly Prepared On-Site with Bamboo Steamer & Deep Fryer

Steamed Variety Sumai & Gyoza

Fried Situmai, Gyoza, Vegetable Spring Rolls & Much More

Ramen Station

Served in Chinese To-go Boxes

Choice of Two: Pork Belly, Short Rib, Shrimp or Tofu

Served with Noodles, Asian Greens, Mushrooms, Scallions, Thai Chiles and Poached Egg

**Denotes Additional Fee*

BEVERAGE ENHANCEMENTS*

Biergarten

A variety of brews to include Pilsners, Stouts, Ales, or Lagers featured by Local Breweries with Attendant. Includes Our Warm Pretzel Station!

Sangria Station

Blended with Orange Liqueur, Fine Brandy, Exotic Fruits and Herbs
Served over Ice

Ultra-Premium Open Bar Includes Everything in Premium Package Plus:

Vodka: Belvedere, Hanson (Organic)

Gin: Hendrick's, Dorothy Parker, Plymouth, Bombay Sapphire

Tequila: Casamigos

Whiskey: Bulleit Bourbon, Bulleit Rye, Elijah Craig, Monkey Shoulder, Maker's Mark Single Malt: Rotating Selection (ex. Glenlivet 12, Glenfiddich 12, Macallan 12) Cognac/Cordials: Courvoisier VS

Wine: The current ALC Glass pour Cabernet and Chardonnay

unless otherwise discussed

~Subject to Change~

*Denotes Additional Fee

"THE PARK AVENUE CLUB WAS INCREDIBLE! EVERYONE WHO WORKS HERE IS KIND AND HAS UNPARALLELED CUSTOMER SERVICE. THIS IS A TEAM OF HARDWORKING PEOPLE WITH A SMILE ON THEIR FACES. I WOULD ABSOLUTELY RECOMMEND THE PAC TO ANYONE AND EVERYONE. THE FOOD WAS PHENOMENAL. THE BRIDAL PARTY WAS THRILLED WITH THE FOOD IN THE SILO AND BRIDAL PARTY. OUR GUESTS COULD NOT STOP RAVING ABOUT THE FOOD AS WELL. WE HAD THE BEST MEMORIES IN THIS SPACE - THIS VENUE IS DESIGNED BEAUTIFULLY AND MAKES FOR A PARTY THAT FLOWS FLAWLESSLY. WISH I COULD RELIVE THIS DAY AT THE PAC OVER AND OVER AGAIN. THANK YOU TO EVERYONE AT THE PAC FOR MAKING THE WEDDING OF OUR DREAMS COME TRUE."

- ORCHID VIA THE KNOT



“MAGICAL” - JESSICA

“We held our wedding at the Park Avenue Club. One word to describe the entire event... MAGICAL! We had our ceremony outdoors, after sunset and it happens to be the first of its kind! All the guests gushed about the setting and ambiance, which then lead to raving about the outstanding cuisine! The food is absolutely to die for at this venue. If you are looking for rustic, romantic ambiance, outstanding customer service and exquisite cuisine, the Park Avenue Club is the place to have your wedding!!!”

- Jessica via The Knot



Connect with our Wedding Specialist
by calling (973) 301-8233 or via email at
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