



PARK AVENUE CLUB

BEYOND DINING



ALL DAY CORPORATE PACKAGE



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

AFFORDABLE MEMBERSHIPS AVAILABLE

ADDITIONAL INFORMATION

PACKAGE INCLUDES

Private Meeting Room Space from 8am-4pm
 Variety of Room Sets (Crescent, Rounds, Theater)
 On-Site Event Manager
 All Day Beverage Station continually refreshed
 Breakfast and Lunch Buffets, AM & PM Breaks
 Complimentary WiFi
 Complimentary Pads & Pens
 PAC Audio Visual Package, Flipchart & Markers

CONTINENTAL BUFFET MENU

Chilled Orange, Grapefruit and Cranberry Juices
 Display of Sliced Seasonal Fruits and Berries GF
 Assorted Miniature Danish, Muffins, Croissants and Bagels
 Served with Butter, Cream Cheese and Jellies
 Fresh Brewed Coffee, Decaffeinated Coffee and Tea

BREAKFAST ENHANCEMENTS

Low-fat Assorted Yogurts and House-made Granola
 (additional \$5.00 per person)
 Smoked Salmon & Gravlox Display with Chopped Red Onion & Capers GF
 (additional \$10 per person)

Hot Breakfast Buffet (additional \$9.00 per person)

Includes:

Home Fried Breakfast Potatoes - GF

Selection of two Entrees

New Jersey Farm Fresh Scrambled Eggs with Chives - GF
 Traditional French Brioche Toast or Whole Wheat French Toast
 Chef's Choice of Mini Egg Muffin - GF
 Chef's Choice Baked French Toast Soufflé

Selection of Two Breakfast Proteins

Thick Cut Smoked Bacon, Country Sage Sausage Link, Taylor Ham, Canadian Bacon, Chicken and Apple Sausage Link or Turkey Sausage Patty GF

EAT. SIP. SHARE. SUPPORT.

HOT LUNCH BUFFET

CHEF'S CHOICE LUNCH BUFFET

4 Fresh Salads, 3 Hot Entrees, Dessert

Examples of Possible Chef's Choice Salads:

Mixed Baby Lettuces with Seasonal Toppings & Assorted Dressings - GF
 Teriyaki Chicken Salad with Romaine, Mango, Pepper and Sesame Dressing – GF
 Roasted Whole Wild Mushrooms and Balsamic Cipollini Onions with Shaved Pecorino– GF
 Sour Cream and Onion Potato Salad – GF
 Roasted Beets with Goat Cheese, Arugula and Citrus Dressing – GF
 Summer Panzanella Salad with Tomatoes, Red Onion, Celingini Mozzarella and Red Wine Vinaigrette

Examples of Possible Chef's Choice Entrees:

Grilled Greek Style Flank Steak with Olives, Lemon and Potatoes - GF
 BBQ Pork Loin with Apple Bourbon Sauce – GF
 Red Wine Braised Short Ribs with Leeks and Root Vegetables– GF
 Honey and Soy Glazed Salmon with Baby Kale – GF
 Pecan Crusted Chicken Tenders with Honey Mustard Cream – GF
 Rigatoni with Sun Dried Tomatoes, Broccoli Florets and Parmesan Broth - Vegetarian
 Four Cheese Tortellini with Caramelized Pearl Onions and Wild Mushroom Cream - Vegetarian

Accompanied by Chef's Daily Vegetable and Starch

Dessert:

Chef's Dessert Creation
 Coffee, Decaffeinated Coffee, Assorted Teas

Package Price \$105 per person
 Prices Subject to 21% Gratuity & NJ Sales

Blackout dates may apply



MORNING & AFTERNOON BREAK OPTIONS

Please select two

Crisp Garden Fresh Vegetable Crudités GF

Fresh Cut Seasonal Vegetables Displayed with Lemon Dill Yogurt

Morning Pick Me Up

Tropical Fruit Trail Mix, Granola Bars with Greek Yogurt

Fresh Fruits GF

Bowls of Whole Uncut Apples, Bananas & Oranges

Cookies & Fruit

House Made Cookies and Fresh Tropical Fruit

Afternoon at the Ballpark

Jumbo Pigs in a Blanket, Warm Pretzels with Ballpark Mustard

Popcorn Station GF

Coated with Sea Salt or PAC Secret Spice

Taste of the Mediterranean GF

Roasted Garlic Hummus, Eggplant Caponata, Stuffed Grape Leaves, Rosemary and Garlic Marinated Greek Olives, Herbed Feta Cheese, Roasted Wild Mushrooms, Spicy Spanish White Bean and Tomato Dip and Artisanal Lavosh, Crostini and Flatbreads
crostini, lavosh and flatbread not gluten free

Small Bites

Tortilla Chips with Pico de Gallo GF

Chick Pea Hummus GF with Pita Chips

Spicy Spanish White Bean and Tomato Dip GF with Breadsticks and Lavosh Crackers



AUDIO VISUAL EQUIPMENT & OPTIONAL RENTALS

ALL DAY CORPORATE PACKAGE INCLUDES

In-Room Drop Down Screen, Projector, & Sound System (For Groups of 50+)
 6 x 8 Screen & Projector (For Groups of 17-49)
 One Wireless Microphone
 One Flipchart & Markers
 Podium

ADDITIONAL AUDIO VISUAL PRICE GUIDE

| | |
|---|-------|
| Epson 3000 Lumen Projector <i>(Hedley/Library/Silo only)</i> | \$275 |
| Tripod Projection Screen <i>(Hedley/Library/Silo only)</i> | \$50 |
| Drop-down Projector with Screen & Sound <i>(Pavilion, Ballroom, Salons only)</i> | \$450 |
| 55" Flatscreen TV with Webcam | \$450 |
| Built-In Audio Conferencing Capability with One Wireless Microphone | \$250 |
| Wireless Microphone | \$175 |
| Wired Microphone with Stand or Podium | \$175 |
| Tabletop Microphone | \$175 |
| Polycom Speakerphone | \$50 |
| Flipchart or Whiteboard with Markers | \$50 |



OPTIONAL PACKAGE ENHANCEMENTS

1 HOUR COCKTAIL RECEPTION

Immediately following your meeting includes:

BUTLER PASSED HORS D'OEUVRES

Selection of 8

Seafood

Cajun Shrimp Salad in Cucumber with Dill Crème Fraiche
 Maui Shrimp Spring Rolls with Cilantro Mojo
 Coconut Shrimp with Chili Sauce*
 Citrus Crab in Wonton Roll
 Thai Cured Tuna Skewer with Grilled Pineapple, Cucumber and Spicy Tropical Chili Sauce
 Park Avenue Mini Lump Crab Cakes with Chipotle Mayo

Vegetarian

Sweet Potato Puff with Maple Cinnamon Whipped Cream
 Roasted Pepper and Goat Cheese Mini Quiches
 Tomato Soup Shot with Mini Grilled Cheese Sandwich
 Vegetable Spring Rolls with Sweet Chili Sauce
 Pear and Brie in Phyllo
 Chilled Seasonal Melon Soup Shots
 Skewer of Celingini Mozzarella, Basil & Baby Tomato
 Truffle Risotto Bites

Poultry

Smoked Chicken Lollipops with Ranch Dressing
 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
 Everything Chicken Bites with Scallion Sour Cream

Pork & Lamb

Spicy Moroccan Lamb Meatballs with Tzatziki
 Loaded Fingerling Potato Skins with Aged Cheddar and 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*

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

Prices subject to Gratuity and NJ Sales Tax.

Each Additional Hors d'Oeuvre Selection is \$3 Per Person Per Item.

Those marked with an * are \$4 Per Person Per Item.

OPTIONAL PACKAGE ENHANCEMENTS CONT'D

COLD DISPLAYS

Taste of the Mediterranean GF

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

Crisp Garden Fresh Vegetable Crudités GF

Fresh Cut Seasonal Vegetables Displayed with Lemon Dill Yogurt

HOT STATIONS

Selection of One

Pasta Amore

Choice of Three Traditional Pastas with House-made Sauces:

Cheese Tortellini with Tomato Basil

Penne Rigate with Pink Vodka

Orecchiette with Wild Mushroom Cream

Fusilli with Bolognese

Cavatelli with Carbonara

All Served with Rustic Italian Dinner Rolls and Butter

Polish Style Pierogi

Traditional Crispy Pierogi Sautéed in Butter Stuffed with Mashed Potatoes Served with Kielbasa and Toppings Including Bacon Bits, Sour Cream, Chives, and Applesauce

ONE HOUR PREMIUM OPEN BAR SERVICE

Including Premium Liquors, Domestic & Craft Beers

Sommelier-selected Red & White wines, Assorted Soft Drinks

Liquors include but not limited to:

Ketel One | Tito's | Grey Goose | 1800 | Bombay | Tanqueray | Bacardi | Captain Morgan | RumHaven | Canadian Club | Seagrams 7 | Dewars | Johnnie Walker Black | J&B Rare | Jack Daniels | Jim Beam | Jameson | Buffalo Trace | Rittenhouse Rye Grand Marnier | Sambuca

Package Price \$60 per person

Prices Subject to 21% Gratuity & NJ Sales Tax



WINE 101

Package includes

Three Salad Appetizers
Three Hot Entrees along with Chef's Starch & Vegetable
Dessert Display
Coffee, Decaffeinated Coffee & Assorted Teas

Four Wines including

Chardonnay
Sauvignon Blanc
Pinot Noir
Cabernet Sauvignon

2oz Tasting Pours along with Tasting Placemat
Unlimited Soft Drinks

Sommelier Seminar with Q&A

Additional \$70 per person

Plus 21% Gratuity & NJ Sales Tax

\$175 Sommelier Fee

Bar Beverages can be charged on consumption or built into the package price



RECOMMENDED VENDORS

MUSIC

Craig Scott Entertainment

craigscott.com
 Rich@craigscott.com
 Scott@craigscott.com
 Contact: Rich and Scott
 (866) 587-1066

Bud Maltin Orchestra

budmaltin.com
 bud@budmaltin.com
 Contact: Bud Maltin
 (201) 444-7001, (212) 447-6543

Chuck Russo

chuckrusso.com
 chuckrussoprodj@gmail.com
 Contact: Chuck
 (973) 765-9081

FLOWERS

Conroy's Flowers

conroysflorist.com
 conroysflorist1@gmail.com
 Contact: Cathy
 (973) 267-8662

Jardinière Fine Flowers

jfineflowers.com
 kevin@jfineflowers.com
 Contact: Kevin
 (908) 781-5600

A Touch of Elegance

atoeevents.com
 info@atoeevents.com
 Contact: Lisa
 (973) 584-8300

PHOTOGRAPHY

Electric Love Studios

electriclovestudios.com
 info@electriclovestudios.com
 Contact: Adrienne & Melissa
 (732) 910-8162

Linda & Peter Photography

lindaandpeter.com
 Photography.lb@gmail.com
 Contact: Linda and Peter
 (973) 897-5369

Chris Jorda Photography

chrisjorda.com
 cj@chrisjorda.com
 Contact: Chris
 (973) 449-9935

The Studio Photographers

thestudiophotographers.com
 info@thestudiophotographers.com
 Contact: Frank and David
 (800) 439-6178

CINEMATOGRAPHY

Fiore Films

www.fiorefilms.net
 info@fiorefilms.net
 Contact: Sharrone
 (732) 609-2014

Live Picture Studios

livepicturestudios.com
 sales@livepicturestudios.com
 Contact: Jean
 (347) 553-8657

HOTEL ACCOMMODATIONS

Archer Hotel

archerhotel.com/florhampark
 erin.bennani@archerhotel.com
 Contact: Erin
 (862) 286-7007

Westin Governor of Morris

westingovernormorris.com
 kbartolome@westinmorristown.com
 Contact: Kelly
 (973) 605-8545

Hyatt House

www.house.hyatt.com
 maurice.williams@hyatt.com
 Contact: Maurice
 (973) 971-0008

TRANSPORTATION

My Limo

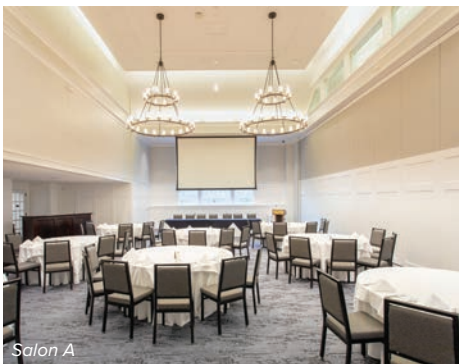
www.mylimo.com
 danielle@mylimo.com
 Contact: Danielle
 (800) 624-6112 ext. 136

Santos VIP

www.santoslimousine.com
 (732) 596-1100

ROOM OCCUPANCY

| | Table & Chair | With Projection & Screen | Reception | Theater | With Projector & Screen | Crescent | With Projection & Screen |
|--------------------|------------------|--------------------------------|-----------|---------|-------------------------------|----------|--------------------------------|
| MAIN LEVEL | | | | | | | |
| Hedley Library | 16 | 15 | N/A | N/A | N/A | N/A | N/A |
| Hedley Lounge | 48 | 48 | 65 | 50 | N/A | 40 | N/A |
| Rhodes Silo | 12 | 8 | N/A | N/A | N/A | N/A | N/A |
| Pavilion | 192 | 168 | 250 | 280 | 204 | 160 | 140 |
| UPPER LEVEL | | | | | | | |
| Burgdorff silo | 12 | 8 | N/A | N/A | N/A | N/A | N/A |
| LOWER LEVEL | | | | | | | |
| Ballroom Salon A | 204 | 156 | 200 | 228 | 210 | 170 | 130 |
| Ballroom Salon B | 132 | 96 | 125 | 156 | 132 | 110 | 80 |
| Ballroom Salon C | 168 | 120 | 150 | 186 | 162 | 140 | 100 |
| Full Ballroom | 504 | 372 | 500 | 612 | 540 | 420 | 310 |
| Tamarelli Silo | 12 | 8 | N/A | N/A | N/A | N/A | N/A |



For more information on hosting your next corporate event at Park Avenue Club
call (973) 301-8223 or email catering@parkavenueclub.com

ADDITIONAL INFORMATION

PACKAGE INCLUDES

Park Avenue Club Guest Welcome and Host Thank You
Award Winning Team of Culinary Chefs
In-House Sommelier & Mixologist
Professional Staff including Dedicated Captains
Complimentary Coat Check
Multi-season Outdoor Patio Space
Music with Choice of Genre
White Table Linens and Napkins
Up-lighting
Children 3 & Under are Complimentary
Ask Your Event Manager about Room Minimums for Each Space
Final Counts are Due 10 Business Days Prior to Your Event

Park Avenue Club is a unique model for philanthropy by providing support to charitable organizations through its relationship to the Park Avenue Foundation. Simply by dining with us, you are supporting our thirteen non-profits, including Community Food Bank of NJ, Morristown Habitat for Humanity, Burgdorff Foundation, NJ Youth Symphony, The Morris Museum, Patriots Path Council-Boy Scouts of America, Boys & Girls Club of Newark, P.G. Chambers School, Family Resource Network, Museum of Early Trades & Crafts and HartmannRhodes Charities

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