



# PARK AVENUE CLUB

BEYOND DINING



## PARK AVENUE CLUB WEDDINGS



184 Park Avenue | Florham Park, NJ | 973.301.8233 | [parkavenueclub.com](http://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!!





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## 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

### BUTLER PASSED HORS D'OEUVRES

PAC Chef's Signature Hors d' Oeuvres

Everything Spiced Chicken Bites with Scallion Sour Cream

Park Avenue Mini Lump Crab Cakes with Chipotle Mayo

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

Roasted New Zealand Baby Lamb Chop with Horseradish Chive Cream

Truffle Risotto Bites

### CHOOSE 7 ADDITIONAL HORS D'OEUVRES

#### 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

#### 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



## 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

### 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 and Brie in Phyllo

Chilled Seasonal Melon Soup Shots

Chilled Gazpacho Soup Shots

Skewer of Celingini Mozzarella, Basil & Baby Tomato

### 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



## 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

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"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 Kielbasa with Sauerkraut  
Served with Toppings Including 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 Served with a Hand Carved Ice Sculpture

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*

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"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

*\*Denotes Additional Fee*

## 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 &amp; VEGETABLE

Au Gratin Potatoes      Asparagus

Idaho Potato Puree      Haricot Vert & Baby Carrots

Himalayan Red Rice      Squash Medley

Parsnip Puree      Broccolini

Quinoa Basmati      Summer Vegetable Medley

Fingerling Potatoes      Winter 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, Stoli, 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 Haagen-Dazs 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

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"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



## NOTES FOR MY WEDDING AT PARK AVENUE CLUB

[illegible]



Connect with our Wedding Specialist  
by calling (973) 301-8233 or via email at  
[catering@parkavenueclub.com](mailto:catering@parkavenueclub.com)



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