



THE MEADOW CLUB

Oasis of Elegance

631. 828. 4818

www.themeadowclub.com

1147 Route 112 Port Jefferson Station, NY 11776

Lotus Wedding Reception



PACKAGE INCLUDES

Five Hour Event

Outdoor or Indoor Cocktail Hour

Chilled Champagne Served Upon Guests Arrival

Champagne Toast During Reception

Five Hour Top Shelf Open Bar Service

Soft Drink Selection & Variety of Juices

Freshly Brewed Coffee & Tea

ALL INCLUSIVE VENDORS

DJ Entertainment & MC

Photography Package

8 Hours Coverage

Bride & Groom Album

2 - 8x10 Prints

50 Thank You Cards with Envelopes

1 - 11 x 14 Enlargement Print

Floral Package

10 Floral Centerpieces (Dozen Fresh Roses or Hydrangeas)

Bridal Bouquet

Maid of Honor Bouquet

Boutonnieres (Groom & Best Man)

Throw Away Bouquet

10 Passenger Limousine for 3 Hours and Lincoln Towncar for End of the Night Pickup

SERVICES & AMENITIES

Private Bridal Suite with Personal Restroom

Maitre'd & Banquet Staff to Direct the Event and Ensure it Runs Smoothly

Exquisite Garden for Photographs Featuring Fountains, Outdoor Fireplace, and Beautiful Flowers and Greenery

Host's Choice of White, Ivory, or Black Linens

Chiavari Ballroom Chairs with White Chair Covers

Directional Cards and Guest's Table Seating Cards

The Meadow Club Offers Value-Based Competitive Pricing. Our Brand New Menu Packages Provide Unlimited Opportunities to Personalize an Event you will Cherish Forever.

***Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

COCKTAIL HOUR

BUTLER SERVICE OF HOT & COLD HORS D'OEUVRES

Tomato Bruschetta (V)

Flaky Baked Spanakopita (V)

Coconut Shrimp

Grilled Chicken Kebobs (GF)

Brochettes Baby Franks en Croute

Prime Lump Crab Cakes

Bacon Wrapped Scallops

Mini Fish Tacos

ARTISTICALLY DECORATED COLD FOOD DISPLAY

Farmer's Basket of Chilled, Fresh Sliced Fruit Display

Seasonal Fruit Beautifully Displays with Hand Carved Melons

Imported and Domestic Cheese Board

Imported Provolone, Mozzarella, Gouda, Brie, and Aged Cheddar

Cheese Displayed with Breadsticks

Antipasto Meat Display

Sopresatta, Prosciutto, Genoa Salami, Capocollo, & Turkey

Cascading Display of Crudites and Dip

Assortment of Julienne Farm Fresh Vegetables Served with Fresh

Baked Supremo Bread

Assorted Breads

SILVER CHAFING DISHES

Chicken Piccata

Boneless Breast of Chicken Sautéed in a Lemon, Butter, and White Wine Reduction Topped with Capers

Fried Calamari

Golden, Crispy Calamari Accompanied by a Picante Tomato Sauce

Eggplant Rollatini

Thinly Sliced Eggplant Rolled with a Ricotta Stuffing. Topped with a Delicate Tomato Sauce and Mozzarella

Roasted Loin of Pork

Sliced Roasted Loin of Pork Topped with a Port Wine and Balsamic Reduction

CHEF'S SPECIALTY STATIONS

Italian Style Pasta Bistro Table

Cheese Tortellini or Penne Pasta with your Guest's
Choice of A La Vodka, Marinara, Alfredo or Bolognese

Accompanied by Grated Parmesan Cheese, Crushed
Red Pepper, Parsley and Homemade Garlic Bread
(Gluten Free Pasta Choice Also Available)

Butcher Block Carving Board

(Select One)

1. Chef's Special Slow Cooked Honey Glazed Smoked Ham Served with Dijon
2. 18-22 lb. Roasted Vermont Turkey Served with Cranberry Relish
3. Marinated London Broil Served with Natural Au Jus
4. Roasted Center Cut Loin of Pork, Sliced to Order with Cinnamon Apple Chutney

White Glove Dinner Reception

HOST CHOICE OF APPETIZER *(Select One)*

Rigatoni Filetto di Pomodoro

Rigatoni Pasta with Plum Tomato, Sweet Onion and Olive Oil Sauce
Finished with Fresh Basil
(Gluten Free Pasta Choice Also Available)

Penne A La Vodka

Penne Pasta in a Creamy Tomato and Vodka Sauce

HOST CHOICE OF SALAD *(Select One)*

Garden Salad

Iceberg Lettuce, Tomato, Cucumber, Onions with an
Italian Vinaigrette

Caesar Salad

Romaine Lettuce Tossed with a Creamy Parmesan Dressing and
Topped with Croutons

ORDUET PLATE

Fresh Buffalo Mozzarella and Beefsteak Tomatoes Layered on a Bed of Fresh Field Greens. Topped with a Drizzle of Balsamic Vinaigrette Glaze. Served with a Crispy Garlic Focaccia Toast



ENTREES

(Select Three)

All Entrees Served with Fresh Seasonal Vegetables and Oven Roasted Red Bliss Potatoes
(Vegetarian and Gluten Free Choices Available)

Aged Prime Rib of Beef Au Jus

Oven Roasted, Aged Prime Rib of
Beef with Natural Juices

Breast of Chicken Francese

Battered Chicken Filet in a Fresh
Herb, Lemon, Wine, and Butter Sauce

Norwegian Roasted Salmon

Baked Wild Caught Salmon in a
Creamy Dill Mustard Sauce Finished
with a Hint of Lemon

Roasted or Grilled Center Cut Loin of Pork

Marinated Loin of Pork Served with a
Madera Sauce

Breast of Chicken Marsala

Sautéed Chicken with Sliced
Mushrooms in a Marsala Wine
Reduction

Sole Oreganata

Fresh Filet of Sole with Oregano,
Bread Crumbs, Garlic and Olive Oil



DESSERT

An Elegant Three Tiered Wedding Cake with Choice of Filling and Decoration

Ice Cream Sundae Bar

Served with 9 Different Toppings

UPGRADES AVAILABLE UPON REQUEST

International Gourmet Coffee and Cordial Bar

\$4.95 Per Person | Featuring International Liquors and Espresso

Donut Wall Exit Station Available Upon Request

\$5.50 Per Person

30 Minute Outdoor or Indoor Wedding Ceremony

\$995