

# Madison Beach HOTEL

## 2019 Weddings

### Madison Avenue Wedding

#### **January ~ April**

*Any available date*

\$135.00 per guest

50 Guest Minimum

Under guest minimums a room rental will apply

Ceremony \$500.00

#### **May**

*Any available date*

\$145.00 per guest

75 Guest Minimum

Under guest minimums a room rental will apply

Ceremony \$500.00

#### **June**

*Any available date*

\$155.00 per guest

75 Guest Minimum Friday and Sunday

100 Guest Minimum Saturday

Under guest minimums a room rental will apply

Ceremony \$850.00

#### **July~ October**

Friday ~ \$169.00 ~ 130 Guest Minimum

Saturday ~ \$179.00 ~ 140 Guest Minimum

Sunday ~ \$159.00 ~ 75 Guest Minimum

Sunday of Holiday Weekends ~ 130 guest minimum

Ceremony \$1,100.00

#### **November and December**

Friday ~ \$155.00 ~ 75 Guest Minimum

Saturday ~ \$165.00 ~ 100 Guest Minimum

Sunday ~ \$145.00 ~ 50 Guest Minimum

New Year's Eve ~ \$159.00++ 100 Guest Minimum

Ceremony \$850.00



# Madison Beach HOTEL

## 2019 Weddings

### West Wharf Wedding

#### **January ~ April**

*Any available date*

\$125.00 per guest

50 Guest Minimum

Under guest minimums a room rental will apply

Ceremony \$500.00

#### **May**

*Any available date*

\$139.00 per guest

75 Guest Minimum

Under guest minimums a room rental will apply

Ceremony \$500.00

#### **June**

*Any available date*

\$145.00 per guest

75 Guest Minimum Friday and Sunday

100 Guest Minimum Saturday

Under guest minimums a room rental will apply

Ceremony \$850.00

#### **July ~ October**

Friday ~ \$155.00 ~ 130 Guest Minimum

Saturday ~ \$165.00 ~ 140 Guest Minimum

Sunday ~ \$145.00 ~ 75 Guest Minimum

Sunday of Holiday Weekends ~ 130 guest minimum

Ceremony \$1,100.00

#### **November and December**

*Excludes New Year's Eve*

Friday ~ \$140.00 ~ 75 Guest Minimum

Saturday ~ \$145.00 ~ 100 Guest Minimum

Sunday ~ \$135.00 ~ 50 Guest Minimum

Ceremony \$850.00



# Madison Beach HOTEL

## Madison Avenue Wedding

*A Five Hour Event...*

Premium Open Bar and Cordials  
Culinary Stations  
Wine Service with Dinner  
Prosecco Toast  
Four Course Seated Dinner  
Buttercream Wedding Cake  
King Deluxe Room for the Bride and Groom  
Complimentary Valet Parking

### **Cocktail Hour**

#### **Harvest Display**

International Cheese Display  
Seasonal Vegetable Crudités with Assorted Dips  
Charcuterie Board with Cured and Smoked Italian Meats and Sausages  
Roasted and Hot Peppers, Cured and Pickled Vegetables  
Bruschetta Display with Assorted Crostini, Crackers and Breads  
Fresh and Dried Fruits

#### **Please Select One Additional Station**

##### **Pasta Bar**

Select One Self-Serve Pasta  
Accompanied by Shredded Parmesan Cheese, Red Pepper Flakes, and Garlic Bread Bites

##### **Smashed Potato Bar**

Select one mashed Potato  
Red, Yukon Gold, Roasted Garlic or Sweet Potato  
Toppings: Cheddar Cheese, Gravy, Sour Cream, Warm Crumbled Bacon, Chives, Butter

##### **Macaroni and Cheese**

Mushroom, Bacon, Ham, Chicken or Vegetable

##### **Corn Cakes**

Toppings of Guacamole, Sour Cream, Salsas

### **Madison Avenue Butler Passed Hors D'oeuvres**

*Selection of 5*

Lobster Mac and Cheese  
Chilled Shrimp Cocktail (*includes one per guest*)  
Scallops Wrapped in Bacon with Maple Glaze  
Coconut Shrimp with Sweet and Sour Sauce  
Mini Sweet Maryland Crab Cake, Spicy Remoulade  
Tuna, Avocado, and Cucumber with Spicy Aioli in a Wonton Cup  
Steamed Shrimp Dumplings with Yuzu Wasabi  
Corn and Crab Soup Shooter



## **Madison Avenue Wedding**

### **Butler Passed Hors D'oeuvres**

*Continued*

Ricotta Calzone with Marinara  
Gorgonzola Arancini  
Mini Caprese Skewers  
Goat Cheese Tart with Fig Jam  
Edamame Potstickers with Sweet Soy Sauce  
Mini Grilled Cheese & Roasted Tomato Soup Shooter  
Red Beets with Goat Cheese Mousse Dusted with Pistachios  
Bombay Chicken on Raisin Toast  
Moroccan Beef with Tzatziki Sauce  
Mini Beef Wellingtons with Béarnaise  
*Additional Options*  
Mini Lobster Roll, Tarragon Mayo \$6.00 pp  
Grilled Baby Lamb Chops, Wild Berry Chutney \$8.00 pp

### **First Course**

*Please Select One*

Seafood Bisque  
New England Clam Chowder, Fresh Thyme  
Butternut Bisque with Golden Raisins, Toasted Pepitas, Crème Fraiche  
Wild Mushroom or Spring Vegetable Risotto  
Polenta Cake with Seafood Provençal  
Penne Pasta with choice of Sauce, *Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream*

### **Second Course**

*Please Select One*

Spring Mix Greens, Gorgonzola, Apple, Dried Cranberries, Balsamic Vinaigrette  
Field Greens, Seasonal Vegetables, Feta, Herb Vinaigrette  
Tomato, Liuzzi Fresh Mozzarella & Basil, Balsamic Reduction (seasonal)  
Arugula, Shaved Fennel, Parmesan, Toasted Pignoli Nuts, Lemon Vinaigrette  
Bibb Lettuce with Strawberries, Almonds, Smoked Blue Cheese, Citrus Vinaigrette  
Field Greens, Endive, Blueberries, Blueberry Vinaigrette

### **Entrees**

*Please Select Two*

Chicken Breast Stuffed with Spinach and Ricotta or Spinach and Goat Cheese  
Chicken Roulade with Goat Cheese, Cranberries and Apricots, *Grand Marnier Sauce*  
Miso Glazed Chicken Breast, *Ginger Jasmine Rice, Stir-fry Vegetable, Pineapple-Sake Glaze*  
Grilled Swordfish, Lemon Aioli  
Pan Seared Atlantic Salmon, Mango Pineapple Salsa  
Pan Seared Salmon with Blood Orange, Maple Miso Glaze  
Pecan-Encrusted Salmon, Mandarin Oranges, Pomegranate Glaze  
Pan Seared Chilean Sea Bass, Tomato Coulis \$8.00 pp upgrade  
Pan-Seared Diver Scallops with Citrus Beurre Blanc  
Black Angus Prime Rib of Beef with Au Jus  
Rosemary Encrusted Filet Mignon with Cabernet Demi-Glace  
Filet Mignon Au Poivre  
Cabernet Braised Short Ribs  
*A Vegan or Vegetarian Entrée is Complimentary*

### **Dessert**

Buttercream Wedding Cake  
Freshly Brewed Coffees and Assorted Specialty Teas



# Madison Beach HOTEL

## West Wharf Wedding

*A Five Hour Event...*

Premium Open Bar and Cordials  
Prosecco Toast  
Harvest Display  
Four Course Seated Dinner  
Buttercream Wedding Cake  
King Deluxe Room for the Bride and Groom  
Complimentary Valet Parking

## Cocktail Hour

### Harvest Display

International Cheese Display garnished with Fresh Fruit and Berries  
Seasonal Vegetable Crudités with Assorted Dips  
Bruschetta Display with Assorted Crostini and Crackers

### Selection of 5 Butler Passed Hors D'oeuvres

Lobster Mac and Cheese  
Scallops Wrapped in Bacon with Maple Glaze  
Coconut Shrimp with Sweet and Sour Sauce  
Mini Sweet Maryland Crab Cake, Spicy Remoulade  
Tuna, Avocado, and Cucumber with Spicy Aioli in a Wonton Cup  
Steamed Shrimp Dumplings with Yuzu Wasabi  
Corn and Crab Soup Shooter  
Ricotta Calzone with Marinara  
Gorgonzola Arancini  
Mini Caprese Skewers  
Edamame Potstickers with Sweet Soy Sauce  
Mini Grilled Cheese & Roasted Tomato Soup Shooter  
Red Beets with Goat Cheese Mousse Dusted with Pistachios  
Bombay Chicken on Raisin Toast  
Moroccan Beef with Tzatziki Sauce  
Mini Beef Wellingtons with Béarnaise

### Additional Items

Mini Lobster Roll, Tarragon Mayo \$6.00 pp  
Grilled Baby Lamb Chops, Wild Berry Chutney \$8.00 pp



# West Wharf Wedding

## First Course

*Please Select One*

Butternut Bisque with Golden Raisins, Toasted Pepitas and Crème Fraiche  
New England Clam Chowder with Fresh Thyme  
Penne Pasta with choice of Sauce  
*Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream*

## Second Course

*Please Select One*

Spring Mix Greens, Gorgonzola, Apple & Dried Cranberries, Balsamic Vinaigrette  
Field Greens, Seasonal Vegetables, Feta, Herb Vinaigrette  
Classic Caesar, Garlic Croutons, Parmesan Cheese

## Entrees

*Please Select Two*

Chicken Breast Stuffed with Spinach and Ricotta or Spinach and Goat Cheese  
Miso Glazed Chicken Breast *Ginger Jasmine Rice, Stir-fry Vegetable, Pineapple-Sake Glaze*  
Pan Seared Atlantic Salmon, Mango Pineapple Salsa  
Pan Seared Salmon with Blood Orange, Maple Miso Glaze  
Pecan-Encrusted Salmon, Mandarin Oranges, Pomegranate Glaze  
Seafood Stuffed Sole, Lobster Sauce  
Pan-Seared Diver Scallops with Citrus Beurre Blanc *\$6.00 pp upgrade*  
Pan Seared Chilean Sea Bass, Tomato Coulis *\$8.00 pp upgrade*  
Black Angus Prime Rib of Beef with Au Jus  
Rosemary Encrusted Filet Mignon with Cabernet Demi-Glace  
Filet Mignon Au Poivre  
Cabernet Braised Short Ribs  
*A Vegan or Vegetarian Entrée is Complimentary*

## Dessert

Buttercream Wedding Cake  
Freshly Brewed Coffees and assorted Specialty Teas



# Madison Beach HOTEL

## Seaside Wedding

*A Four Hour Event...*

Beer and Wine Three Hour Bar

Cash Bar for Liquor is Optional

Prosecco Toast

Three Course Seated Dinner

Buttercream Wedding Cake

**\$125.00 per guest**

*Dates available*

### **Fridays**

**November -April** 50 Guest Minimum, Ceremony \$850.00

**May - October** 125 Guest Minimum, Ceremony \$1,100.00

### **Saturdays**

**January - March** 75 Guest Minimum, Ceremony \$500.00

### **All Sundays**

**November -April** 50 Guest Minimum, Ceremony \$850.00

**May - October** 100 Guest Minimum, Ceremony \$1,100.00

### **Additional Items**

\$250.00 Room Rental Fee

Less than 50 guests -Valet \$100.00

50% off King Deluxe Room for the bride and groom the night of the wedding

*Package not available on Memorial Day, Labor Day and Columbus Day Weekends, New Year's Eve*



# Seaside Wedding

## Cocktail Hour

### Harvest Display

International Cheese Display garnished with Fresh Fruit and Berries  
Seasonal Vegetable Crudités with Assorted Dips  
Assorted Crostini and Crackers

### Selection of 4 Butler Passed Hors D'oeuvres

Lobster Mac and Cheese  
Tuna, Avocado, and Cucumber with Spicy Aioli in a Wonton Cup  
Steamed Shrimp Dumplings with Yuzu Wasabi  
Ricotta Calzone with Marinara  
Gorgonzola Arancini  
Mini Caprese Skewers  
Edamame Potstickers with Sweet Soy Sauce  
Mini Grilled Cheese & Roasted Tomato Soup Shooters  
Bombay Chicken on Raisin Toast  
Moroccan Beef with Tzatziki Sauce  
Mini Beef Wellingtons with Béarnaise

### Additional Items

Scallops Wrapped in Bacon with Maple Glaze *\$4.00 pp*  
Coconut Shrimp with Sweet and Sour Sauce *\$4.00 pp*

### First Course

*Please Select One*

Butternut Bisque with Golden Raisins, Toasted Pepitas and Crème Fraiche  
New England Clam Chowder with Fresh Thyme  
Penne Pasta with choice of Sauce  
*Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream*  
Spring Mix Greens, Gorgonzola, Apple & Dried Cranberries, Balsamic Vinaigrette  
Field Greens, Seasonal Vegetables, Feta, Herb Vinaigrette  
Caesar, Shaved Parmesan Cheese

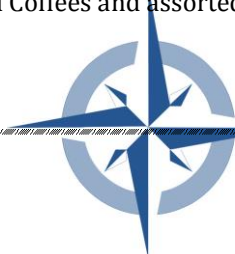
### Entrees

*Please Select Two*

Chicken Breast Stuffed with Spinach and Ricotta or Goat Cheese and Ricotta  
Miso Glazed Chicken Breast *Ginger Jasmine Rice, Stir-fry Vegetable, Pineapple-Sake Glaze*  
Pan Seared Atlantic Salmon, Mango Pineapple Salsa  
Pan Seared Salmon with Blood Orange, Maple Miso Glaze  
Pecan-Encrusted Salmon, Mandarin Oranges, Pomegranate Glaze  
Seafood Stuffed Sole, Lobster Sauce  
Black Angus Prime Rib of Beef with Au Jus  
Cabernet Braised Short Ribs  
Rosemary Encrusted Filet Mignon with Cabernet Demi-Glace *\$8.00 pp upgrade*  
Filet Mignon Au Poivre *\$8.00 pp upgrade*  
*A Vegan or Vegetarian Entrée is Complimentary*

### Dessert

Buttercream Wedding Cake  
Freshly Brewed Coffees and assorted Specialty Teas





# Madison Beach HOTEL

## Wedding Enhancements

*All Stations are based on ONE Hour of Service and are priced per person*

### **Chefs Attended Carving Station**

*Minimum of 50 people required for all Stations (additional limitations may apply)*

*\$150.00 Chef Fee for all Chef Attended Stations*

#### **Roasted Breast of Turkey \$8**

Cranberry Orange Relish

#### **Smoked Bone in Ham \$10**

With Pineapple and Honey Aioli

#### **Roasted Black Angus Prime Rib \$14**

With Beef Au Jus and Horseradish Cream

#### **Grilled Marinated Flank Steak Chimichurri \$12**

#### **Roast Black Angus Tenderloin of Beef \$16**

With Smoked Bacon Demi-Glace and Horseradish Cream

*All stations are served with warm rolls*

### **Chef Attended Pasta Station \$12**

*\$150.00 Chef Fee Applies*

Featuring a Selection Pastas and Sauces

Accompanied By Crisp Pancetta, Olive Oil, Spinach, Wild Mushrooms, Plum Tomato, Sundried Tomato, Cured Olives, Crushed Red Pepper, Fresh Basil and Parmesan Cheese

**Pasta Selections-** *(Select Two)* - Penne, Cheese Filled Tortellini, Orecchiette

**Sauce Selections –** *(Select Two)* Marinara Sauce, Vodka Cream, Creamy Alfredo, Fresh Pesto Cream

#### **Additional Accompaniments**

Sweet Shrimp - \$5; Sea Scallops - \$10; Grilled Chicken - \$3; Italian Sausage - \$4

### **Assorted Sushi and Sashimi Display**

With Pickled Ginger, Wasabi, Spicy Sauce and Citrus Ponzu

*75 Guest Minimum \$19*

### **Tuscan Table \$12**

Featuring Cured and Smoked Italian Meats and Sausages, Imported Cheeses, Roasted and Hot Peppers, Cured and Pickled Vegetables

### **Baked Brie en Croute**

*(Select One)*

Walnuts, Bourbon, Brown Sugar

Apricot Preserves, Dried Cranberries, Pecans

Raspberry Preserves, Toasted Slivered Almonds

*Served with Assorted Crackers & Crostini*

\$95.00 per Brie (serves approximately 30 guests)

### **Shrimp Cocktail**

\$4.00 per piece - *One Per Person Minimum*

**Shrimp Cocktail Shooters** *(two shrimp per shooter)* \$9.50 each



### **Raw Bar**

(Market Price) by person or per piece  
Jumbo Shrimp, Local Clams and Oysters on the Half Shell  
Chef's Selection of Mignonettes, Cocktail Sauce  
*\$150 Attendant Fee Applies*

### **SWEET DELIGHTS**

*Make your event memorable with Specialty Desserts*

#### **Assorted Cake Pops**

Chocolate-Peanut Butter, Carrot-Cream Cheese  
White-Vanilla, Red Velvet-Cream Cheese  
Chocolate-Chocolate, Chocolate-Vanilla  
\$30.00 per dozen ~ *Four Dozen Minimum per flavor*  
\$7.00 per bag wrapped with ribbon or your labels (2per)

#### **Cookie & Milk Shots**

Chocolate Chip or Snickerdoodle  
Snicker Doodle \$2.50 per guest ~ *Five Dozen Minimum per flavor*

#### **Chocolate Covered Strawberries**

Chocolate or White Chocolate Dipped  
\$2.00 each  
*Four Dozen Minimum per flavor*  
"Tuxedo" White and Dark Chocolate Dipped  
\$3.00 each

#### **Mini Dessert Station**

*Please Choose 6:*

Mini Chocolate Chip Cannolis  
Mini Eclairs, Mini Cream Puffs  
Chocolate Chip or Snickerdoodles  
Orange-Almond Biscotti  
Vanilla Macarons  
Mousse Shooters:  
White chocolate, Chocolate, Fresh Fruit, Key Lime, Chocolate Peanut Butter  
Fresh Fruit Tarts, Lemon Squares  
Pumpkin Tartlets  
Tuxedo Dipped Strawberries  
Chocolate Dipped Apricots  
Petit Fours:  
Angel Food; Carrot Cake; New York Cheesecake  
Chocolate Ganache; Cannoli Cake  
**\$12 per guest**

**Warm Chocolate Chip Cookies** - \$3.00 pp or \$4.00 per bag "to go"

**Giant Warm Pretzel with Mustard** - \$3.00 pp or \$4.00 per bag "to go"

**Beach Donuts** - made locally \$3.00 pp or \$4.00 per bag "to go"

*Some minimums apply*

#### **Late Night or After Party Menu**

**Wings** - \$1.50 each, 75 minimum pieces

**Dirty Chips** - \$95.00 per chafer, House-made Kettle Chips, Blue Cheese, Black Olives, Bacon, Scallions

**Nachos** - \$95.00 per chafer, Topped with Monterrey Jack Cheese, Sides of Sour Cream, Guacamole

**French Fries** - \$95.00 per chafer, Sea Salt, Malt Vinegar and Ketchup

**Macaroni and Cheese** - per chafer, choose just cheesy \$85.00 or bacon \$115.00 per chafer

**Short Rib or Cheeseburger Sliders** - \$3.00 each, 40 minimum pieces

**Fried Chicken Bites** - \$175.00 per chafer, BBQ, Parmesan or Honey Mustard

**Warm Pretzels with Mustard** - \$3.00 per or \$4.00 per bag "to go"



# Madison Beach HOTEL

## Madison Beach Hotel Breakfasts

### Continental Breakfast

\$18 per guest

Freshly Made Breads & Pastries, Croissants and Muffins

Seasonal Fruit and Berry Salad

Orange and Cranberry Juices

Freshly Brewed Coffee and Assorted Herbal Teas

*25 Guest Minimum*

*Add Cohen's Bagels and Cream Cheese \$3.00 per guest*

*Add Scrambled Eggs \$6.00 per guest*

### Hot Breakfast Buffet

*Farm Fresh Eggs*

\$32 per guest

Bagels, Muffins, Scones & Pastry Display

Served with Berry Preserves, French Butter and Cream Cheese

### Entrees

*Please Select Two*

Buttermilk Pancakes

Cinnamon French Toast

Eggs Benedict

Assorted Quiche

Scrambled Eggs with Fine Herbs

Egg White Frittata with Asparagus or Spinach

*Breakfast Buffet includes the following...*

Breakfast Potatoes

Applewood Smoked Bacon & Country Sausage

Seasonal Fruit and Berry Salad

Orange and Cranberry Juices

Freshly Brewed Coffee and Assorted Herbal Teas

*30 Guest Minimum*

*Breakfast is scheduled as a two hour event*

*\$300.00 room rental will apply*

*\$200.00 room rental if booked in conjunction with a Wedding*

*\$75.00 Bar Setup Fee (optional)*



# Madison Beach Hotel Bars

## Premium Bar

Tito's, Stoli O, Skyy Raspberry, Bombay Gin,  
Bacardi Rum, Captain Morgan, Jack Daniels,  
Dewars, Jose Cuervo, Campari, Kahlua, Baileys  
Domestic and Imported Beers: Budweiser, Bud Light, Sam Adams, Corona,  
Heineken, Thimble Island IPA, Buckler NA  
Cordials and Liqueurs to include the following:  
Courvoisier, Grand Marnier, Remy Martin, Hennessy  
Kahlua, Baileys, Chambord, Cointreau, Frangelico, Sambuca Romana,  
Tia Maria, Ammaretto di Sorano

## Ultra ~ Premium Bar

*\$10.00 per guest, available in addition to Premium Bar Package*

Ketel One, Grey Goose, Johnny Walker Black,  
Goslings, Bombay Sapphire, Tanqueray, Bulleit Bourbon,  
Crown Royal, Patron Silver, Cabo Wabo Reposado  
Cordials and Liqueurs to include the following:  
Courvoisier, Grand Marnier, Remy Martin, Hennessy  
Kahlua, Baileys, Chambord, Cointreau, Frangelico, Sambuca Romana,  
Tia Maria, Ammaretto di Sorano

## Wines

Prosecco Toast ~ Avissi, Italy

### White

*Please Select Two*

Sauvignon Blanc ~ Mud House, Marlborough, New Zealand  
Pinot Grigio ~ Torre Di Luna, Trentino, Italy  
Chardonnay ~ Slow Press, Monterey County, California

### Red

*Please Select Two*

Pinot Noir ~ Chloe, Monterey County, California  
Malbec ~ Mountain Door, Mendoza, Argentina  
Cabernet Sauvignon ~ Hogue Cellars, Vineyard Select, Washington  
Merlot ~ J Lohr, Los Osos, Paso Robles, California

**\*\*Upgrades Available\*\***



### Deposits

A 25% non-refundable payment is due at the contract signing to secure the date. An additional 25% is due 6 months prior to the wedding. Final payment, based on final guest count and minimums, is due 5 days prior to the wedding date. A bank check is required for final payment, no credit cards or personal checks will be accepted.

### **Ceremony**

Say your vows on the Lawn or Beach  
White Padded Garden Chairs  
Coordinator for the Ceremony and Rehearsal  
Ceremonies Mid-May thru Mid-September begin at 5:30pm  
On the Lawn prior to the Ceremony ~ Iced Tea and Lemonade Beverage Station

### **Spinnaker Lounge**

9 AM - 4PM

A spacious lounge for the bridal party to get ready for the ceremony  
Deli Board Lunch and Non-alcoholic Beverages included for up to 10 guests  
**\$750.00 (additional hours ~ \$50.00 each)**

### **Bridal Suite**

A two-room bridal suite on the first floor with Porch-to-Lawn access  
Includes two sleeping rooms for two nights  
Deli Board Lunch and Non-alcoholic Beverages included for up to 10 guests  
Reserved on a first-come first-served basis  
**\$1,800.00 - \$2,300.00 (Seasonal)**

### **SeaBelle Suite**

A beautiful deluxe hospitality suite for the Ladies  
Amenities in this spacious suite include a shower, lockers, dining table, wet bar,  
soft seating, televisions, high top tables and stools for hair and makeup,  
lunch and soft drinks, mimosa bar  
**\$1,500**

