



BY CHOICE HOTELS



thirty seven west
BANQUETS & MEETINGS
Catering Your Every Affair!

Wedding Celebrations



815 Route 37

Toms River, NJ 08755

732-341-2400

Fax 732-341-64469

qualityinntr.com

All Wedding Packages Include:

- **Private Hospitality Room for the Bridal Party**
- **Maitre d' Service During the Entire Reception**
- **Cocktail Hour in the Sky Lit Atrium**
- **Open Bar with Name Brand Liquors, Assorted Wines and Beer**
- **Color Coordinated Fresh Flower Centerpieces on Candelabra**
- **Custom Decorated Tiered Wedding Cake**
- **Complimentary Whirlpool Suite with Champagne and Breakfast**
- **Complimentary Meals for Your Musical Entertainment**
- **Discounted Room Rate for Overnight Guests**
- **Custom Printed Reservation Forms and Directional Maps**
- **White Glove Service**



Ceremony



Whether a traditional wedding ceremony, civil union or renewal of vows, we have the accommodations available. We will provide a separate room with church style seating, a runner, and a wide aisle for the procession. We also have someone right here on the premises to officiate the ceremony for you customized to your taste.

Hospitality



A private hospitality room is available for the bride and groom and their bridal party to relax following the ceremony. Your guests will be catered to, while you have private time with your closest family and friends.

Traditional Wedding Package

Cocktail Hour

Beverages

One Hour of Open Bar with Name Brand Liquors, Wine, Beer and Soda

Beautifully Decorated Cold Appetizer Display

Fresh Seasonal Sliced Fruits and Berries with honey yogurt dip

Imported and Domestic Cheeses with assorted crackers

Vegetable Crudités with buttermilk-herb dip

Butler Style Hors d' Oeuvres

Mini Franks in a Blanket

Breaded Fried Shrimp

Assorted Mini Quiche

Beef Teriyaki Satay

Vegetable Spring Rolls

Sesame Chicken Tenders

Spanakopita

Cheddar Cheese Puffs

Deep Dish Pizza Tarts with Sausage

Mushrooms Stuffed with Spinach & Boursin

Hot Chafer Style Hors d' Oeuvres (select four)

Eggplant Rollatini

Eggplant Parmigiana

Beef and Rice Stuffed Cabbage

Beef & Broccoli Teriyaki

Kielbasa and Sauerkraut

Beef Meatballs Italian Style

Beef Meatballs Swedish Style

Beef & Portobello Mushrooms

Penne Pasta Marinara

Chicken and Broccoli Alfredo

Sautéed Mussels with Fra Diablo Sauce

Boneless Chicken Wings with a Spicy Buffalo Sauce

Sautéed Asiago Chicken and Portobello Mushrooms

Penne Pasta with a Creamy Vodka Sauce

Tri-Color Cheese Tortellini Alfredo

Sweet Italian Sausage & Peppers

Sauteed Little Neck Clams in Fra Diablo Sauce

Tri-Color Rotini Primavera with Pesto, Garlic and Oil

Chicken and Broccoli with Sweet and Sour Sauce

Chicken with Artichokes, Roasted Peppers and Lemon Sauce

Chef Attended Food Stations

Pasta Station (select one)

Penne Pasta with creamy vodka sauce

Rigatoni with pesto cream sauce

Bow Tie Pasta with Portobello cream sauce

Accompanied by grated parmesan cheese and hot pepper flakes

Carving Station (select one)

Roast Turkey Breast with gravy & cranberry sauce

Corned Beef Brisket with spicy brown mustard

Traditional Wedding Package

Dinner Reception

Beverages

Additional Four Hours of Open Bar with Name Brand Liquors, Wine, Beer and Soda

Champagne Toast

Appetizer

*Fresh Seasonal Fruits and Berries
With Toasted Coconut Shavings and Raspberry Sauce*

Salad (select one)

Classic Caesar Salad with crisp romaine lettuce, herbed croutons, and Parmesan cheese tossed with our creamy Caesar dressing. (French Served)

Baby Field Greens with julienne carrots, grape tomatoes, cucumbers & herbed croutons, tossed with our house Italian vinaigrette. (French Served)

Greek Salad with crisp romaine, tomatoes, cucumbers, red onion, pepperoncini peppers, kalamata olives and feta cheese tossed with our own Greek vinaigrette. (French Served)

Entrees (select two)

Breast of Chicken Francaise in a lemon & white wine sauce

Breast of Chicken Marsala In a wild mushroom & marsala wine sauce

Pistachio Crusted Tilapia topped with a lemon & white wine sauce

Herb Roasted Salmon Filet Topped with a Dijon mustard & white wine sauce

Slow Roasted Prime Ribs of Beef with au-jus & creamy horseradish sauce

Roasted New York Strip Loin with a Burgundy Mushroom Sauce

(Additional entrée choice available for an additional charge of \$3.00 per person)

Choice of Baked Double Stuffed Potato, Herb Roasted Red Bliss Potatoes or

Mashed Sweet Potatoes

Fresh Vegetable Medley

Freshly Baked Dinner Rolls with Butter

Fresh Brewed Coffee and Tea

Desserts

Custom Decorated Tiered Wedding Cake

Select from wide variety of styles, cake and fillings

After Dinner Pastry Tray

*Assorted Pastries, Cookies & Chocolate Dipped
Strawberries for Each Table*

Deluxe Wedding Package

Cocktail Hour

Beverages

One Hour of Open Bar with Name Brand Liquors, Wine, Beer and Soda

Beautifully Decorated Cold Appetizer Display

Fresh Seasonal Sliced Fruits and Berries with honey yogurt dip

Imported and Domestic Cheeses with assorted crackers

Vegetable Crudités with buttermilk-herb dip

Marinated Tomato Bruschetta with toasted garlic crostini

Fresh Mozzarella, Roasted Peppers and Portobello Mushrooms dressed with balsamic vinaigrette and olive oil

Anipasto Platter with sliced Italian meats, provolone cheese and marinated artichoke salad

Butler Style Hors d' Oeuvres

Mini Franks in a Blanket

Spanakopita

Beef Teriyaki Satay

Malibu Coconut Shrimp

Mini BBQ Pulled Pork Stuffed Biscuits

Chicken Sesame Skewers

Assorted Mini Quiche

Asian Short Rib Pot Pie

Scallops Wrapped in Bacon

Herb Roasted Root Vegetable Kebobs

Mushrooms Stuffed with Spinach and Borsini

Mini Stuffed Pizza Bread with Italian Meats and Mozzarella

Chicken Yakatori Skewers

Cheddar Cheese Puffs

Maui Shrimp Spring Roll

Buffet Stations Served in Chafing Dishes (select four)

Eggplant Rollatini

Eggplant Parmigiana

Beef and Rice Stuffed Cabbage

Beef & Broccoli Teriyaki

Kielbasa and Sauerkraut

Beef Meatballs Italian Style

Beef Meatballs Swedish Style

Beef & Portobello Mushrooms

Penne Pasta Marinara

Chicken and Broccoli Alfredo

Sautéed Mussels with Fra Diablo Sauce

Boneless Chicken Wings with a Spicy Buffalo Sauce

Sautéed Asiago Chicken and Portobello Mushrooms

Penne Pasta with a Creamy Vodka Sauce

Tri-Color Cheese Tortellini Alfredo

Sweet Italian Sausage & Peppers

Sautéed Little Neck Clams in Fra Diablo Sauce

Tri-Color Rotini Primavera with Pesto, Garlic and Oil

Chicken and Broccoli with Sweet and Sour Sauce

Chicken with Artichokes, Roasted Peppers and Lemon Sauce

Chef Attended Food Stations

Pasta Station (select one)

Penne Pasta with creamy vodka sauce

Bow Tie Pasta with Portobello cream sauce

Rigatoni with pesto cream sauce

Penne Pasta with marinara or fra-diablo sauce

Carving Station (select one)

Roast Turkey Breast with gravy

Corned Beef Brisket

Grilled Flank Steak with roasted garlic demi-glace

Roast Pork Loin with gravy & apple sauce

Fajita Station (select two)

Southwestern Beef with peppers & onions

Southwestern Shrimp with peppers & onions

Southwestern Chicken with peppers & onions

Accompanied with soft flour tortillas, guacamole, salsa, & sour cream

Deluxe Wedding Package

Dinner Reception

Beverages

Additional Four Hours of Open Bar with Name Brand Liquors, Wine, Beer and Soda

Champagne Toast with Fresh Strawberries

Appetizer

*Fresh Melon Wedge wrapped in Double Cherrywood Smoked Ham,
With dried black mission figs, strawberries and a sweet balsamic reduction*

Salad (select one)

*Classic Caesar Salad crisp romaine lettuce, herbed croutons, and Parmesan cheese tossed with
our creamy Caesar dressing (French Served)*

*Baby Field Greens with julienne carrots, grape tomatoes, cucumbers & herbed croutons, tossed with
our house Italian vinaigrette (French Served)*

*Greek Salad with crisp romaine, tomatoes, cucumbers, red onion, pepperoncini peppers, kalamata
olives and feta cheese tossed with our own Greek vinaigrette (French Served)*

Entrees (select three)

Breast of Chicken Francaise in a lemon & white wine sauce

Breast of Chicken Marsala in a wild mushroom & marsala wine sauce

Pistachio Crusted Tilapia topped with a lemon & white wine sauce

Herb Roasted Salmon Filet topped with a Dijon mustard & white wine sauce

Slow Roasted Prime Ribs of Beef with au-jus & creamy horseradish sauce

Crabmeat Stuffed Flounder topped with a lemon & white wine sauce

Sliced Chateaubriand with a roasted garlic & cabernet demi-glace

Veal Francaise in a lemon & white wine sauce

Baked Double Stuffed Potato, Herb Roasted Red Bliss Potatoes or

Mashed Sweet Potatoes

Fresh Vegetable Medley

Freshly Baked Dinner Rolls with Butter

Fresh Brewed Coffee and Tea

Desserts

Custom Decorated Tiered Wedding Cake

Select from wide variety of styles, cake and fillings

Viennese Table

Assorted cakes, pies, pastries, cookies, mousse, fresh fruits and berries

Chocolate Fountain with assorted dippings and accompaniments

Cocktail Style Wedding Reception

(Four-Hour Package)

Beverages

Four Hour of Open Bar with Name Brand Liquors, Wine, Beer and Soda

Champagne Toast with Fresh Strawberries

Cold Table Display Selections

Vegetable Crudités with buttermilk-herb dip

Imported Domestic Cheeses with assorted crackers

Fresh Seasonal Sliced Fruits and Berries with honey yogurt dip

Marinated Tomato Bruschetta with toasted garlic crostini

Fresh Mozzarella, Roasted Peppers & Portobello Mushrooms, with balsamic & olive oil

Antipasto Platter with sliced Italian meats, provolone cheese, and marinated artichoke salad

Raw Seafood Bar

Chef's Exquisite Chilled Shellfish Display

Iced Cocktail Shrimp

Cocktail Crab Claws

Freshly Shucked Top Neck Clams & Oysters on the Half Shell

Accompanied by Freshly Made Cocktail Sauce, Mustard Sauce and Garnished

With Fresh Lemon Wedges & Miniature Bottles of Tabasco

Additional \$7.95 per person

Butler Style Hors d' Oeuvres

Mini Franks in a Blanket

Chicken Sesame Skewers

Chicken Yakatori Skewers

Spanakopita

Assorted Mini Quiche

Cheddar Cheese Puffs

Beef Teriyaki Satay

Asian Short Rib Pot Pie

Maui Shrimp Spring Roll

Malibu Coconut Shrimp

Scallops Wrapped in Bacon

Mini BBQ Pulled Pork Stuffed Biscuits

Herb Roasted Root Vegetable Kebobs

Mushrooms Stuffed with Spinach and Borsin

Mini Stuffed Pizza Bread with Italian Meats and Mozzarella

Cocktail Style Wedding Reception

Hot Chafer Style Hors d' Oeuvres (select six)

<i>Eggplant Rollatini</i>	<i>Sautéed Mussels with Fra Diablo Sauce</i>
<i>Eggplant Parmigiana</i>	<i>Boneless Chicken Wings with a Spicy Buffalo Sauce</i>
<i>Beef and Rice Stuffed Cabbage</i>	<i>Sautéed Asiago Chicken and Portobello Mushrooms</i>
<i>Beef & Broccoli Teriyaki</i>	<i>Penne Pasta with a Creamy Vodka Sauce</i>
<i>Kielbasa and Sauerkraut</i>	<i>Tri-Color Cheese Tortellini Alfredo</i>
<i>Beef Meatballs Italian Style</i>	<i>Sweet Italian Sausage & Peppers</i>
<i>Beef Meatballs Swedish Style</i>	<i>Sauteed Little Neck Clams in Fra Diablo Sauce</i>
<i>Beef & Portobello Mushrooms</i>	<i>Tri-Color Rotini Primavera with Pesto, Garlic and Oil</i>
<i>Penne Pasta Marinara</i>	<i>Chicken and Broccoli with Sweet and Sour Sauce</i>
<i>Chicken and Broccoli Alfredo</i>	<i>Chicken with Artichokes, Roasted Peppers and Lemon Sauce</i>

Chef Attended Food Stations

Pasta Station (select one)

<i>Penne Pasta with creamy vodka sauce</i>	<i>Rigatoni with pesto cream sauce</i>
<i>Bow Tie Pasta with Portobello cream sauce</i>	<i>Penne Pasta with marinara or fra-diablo sauce</i>

Carving Station (select one)

<i>Roast Turkey Breast with gravy</i>	<i>Grilled Flank Steak with roasted garlic demi-glace</i>
<i>Corned Beef Brisket</i>	<i>Roast Pork Loin with gravy & apple sauce</i>

Fajita Station (select two)

<i>Southwestern Beef with peppers & onions</i>	<i>Southwestern Chicken with peppers & onions</i>
<i>Southwestern Shrimp with peppers & onions</i>	

Accompanied with soft flour tortillas, guacamole, salsa, & sour cream

Custom Decorated Tiered Wedding Cake

Select from wide variety of styles, cake and fillings

Viennese Table

It's a special event when our servers roll in the Viennese table for your guests. This includes a variety of cakes, pies, assorted pastries, cookies, chocolate dipped strawberries, fresh fruits and berries, fresh whipped cream, chocolate and strawberry mousse.

Chocolate Fountain

For the chocolate lovers, our chocolate fountain will be flowing with rich creamy chocolate and a variety of dipping accompaniments.

Ice Cream Sundae Bar

Three flavors of ice cream and numerous toppings.

Pricing

All prices are subject to NJ Sales Tax currently 7% and a 19% Service Charge

Final Payment and Arrangements

All the final arrangements and menus must be completed at least 10 weeks prior to the wedding. This includes menu selection, color of flowers and linens, seating arrangements, wedding cake, and all other details necessary.

Guarantee

A guarantee for a minimum 125 people is required for the Applegate Ballroom and 75 people for the Rosendahl Ballroom. The final number of guests attending will be required fourteen (14) business days prior to your wedding. This is the number of guests you will be responsible to pay for.

Payment Policy

First Deposit

Cash, Check, Debit or Credit Card

A minimum of \$1250.00 is required upon booking.

Second Deposit

Cash, Check or Debit or Credit Card

An additional 50% of the total planned number of guests is required six (6) months prior to the date of the party.

Final Payment

Cash or Bank, or Certified Check s ONLY

The total balance due is based on your final guarantee.
This is due fourteen (14) days prior to the date of the party.

