

THE MADISON

The Madison Station Style Wedding Reception

Cocktail Hour to Include

(1) Hour of 8 Passed Hor d'oeuvres

Crudité & Cheese Display

Roasted and Raw Vegetables, Hummus, Olive Tapenade, Chef's Choice of Cheese, Pepperoni, Prosciutto, Crackers, and Pita Chips

Dinner Reception to Include 1.5 Hours of the Following

Build Your Own Salad Station

Mixed Greens & Romaine

Carrots, Cucumbers, Cherry Tomatoes, Croutons, Bacon Crumbles, Parmesan Cheese, and Blue Cheese
House Balsamic Dressing, Classic Ranch, and Creamy Caesar

Pasta Station

Farfalle in Alfredo Sauce and Penne in Classic Marinara
Asiago Crusted Chicken Served Parmigiana Style with Melted Mozzarella

Carving Station

NY Strip Steak with Horseradish Cream
Roasted Pork Loin with Whole Grain Mustard Sauce
Roasted Red Bliss Potatoes & String Beans

Wedding Cake & Mini Pastries Station

Wedding Cake from DiBartolo's Bakery
Eclairs, Mini Cannoli's, Cream Puffs, Fried Oreos
Assorted Cookies & Brownies

5 Hours of House Brand Open Bar

Stations can be switched to stations of an equal or lesser value.

The menu is available for a minimum of 75 guests.

There is also a chef attendant fee for the carving station*

Beverage Menu

Bartender policies are 1 bartender per every 75 guests and a charge per bartender.

Open Bar

Charge is incurred per person for all adults 21 years and older.

Open bar service includes cocktails, martinis, wine by the glass, imported and domestic beer, and soft drinks in the price point.

Additional Bar Options

Consumption Bar– Run a tab and pay for your guests' beverages

Cash Bar– Guests will pay for their own individual alcoholic beverages

Unlimited Soft Drinks Only