

THE MADISON

Thank you for your interest in weddings with The Madison. The Madison provides an opportunity to celebrate your wedding day in a unique setting, designed to provide exclusive service to one couple at a time. Weddings at The Madison offer award winning cuisine with flexible, customizable packages and personalized menus for themes, special appetites or honoring and blending family traditions. Our experienced and professional staff of catering and culinary personnel will be happy to assist you throughout planning process and wedding day celebration.

Our wealth of experience can assist you in planning the day of your dreams.

All wedding packages include:

Experienced Event Planner

An experienced event planning team to help you create the day of your dreams while making the planning aspect a breeze.

Wedding Reception

Five hour wedding reception with full cocktail hour

Professional Banquet Captain

Personable & professional banquet captain to oversee your wedding from start to finish including wedding ceremony, cocktail hour, and reception and to assist with any needs that may arise.

Bridal Suite

Available for you to relax, refresh, bustle your dress, or any other needs that may arise.

Champagne, cheese tray and fresh fruit will be available for your enjoyment.

Linens & Amenities

Floor length linens in white or ivory. Napkins in your choice of colors.

Convenient on site parking with an abundance of spaces.

Additional Fees

On Site Ceremony Fee

Wine Cellar Rental Fee (Beginning at 8 a.m.)

Friday Weddings– 75 Guest Minimum • Saturday Weddings– 100 Guest Minimum

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Included you will find our 4 standard wedding packages available for your event.

Please know that all packages are customizable and we are happy to work with you to create your dream wedding.

The Monroe Package

Cocktail Hour Includes:

Eight Butler Passed Hors d'oeuvres

Dinner Reception Includes:

Salad Course

Entrée Course with Choice of Chicken, Fish, and Vegetarian Entrée

Wedding Cake from DiBartolo's Bakery

Five Hours Open Bar of Beer and House Wine

The Madison Package

Cocktail Hour Includes:

Eight Butler Passed Hors d'oeuvres

Mediterranean Station with Assorted Meats, Cheeses, Bruschetta, Olive Tapenade, and Composed Pasta Salads

Dinner Reception Includes:

Salad Course

Entrée Course with Choice of Chicken, Fish, Beef, and Vegetarian Entrée

Wedding Cake from DiBartolo's Bakery

Five Hours Open Bar of Beer, Wine, and House Brand Liquors

(Examples of house brand liquors are: Sauza Tequila, Sobieski Vodka, Castello Rum, Read Gin)

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The Lafayette Package

Cocktail Hour Includes:

Twelve Butler Passed Hors d'oeuvres

Mediterranean Station with Assorted Meats, Cheeses, Bruschetta, Olive Tapenade, and Composed Pasta Salads

Pasta Station with Penne Pasta in Vodka Sauce & Bowtie Pasta with Alfredo Sauce, Roasted Red Peppers, and Spinach

Asian Station with Vegetable Lo Mein and Chicken Fried Rice

Dinner Reception to Include:

Your Choice of Soup or Pasta for a First Course

Salad Course

Entrée Course with Chicken, Fish, Beef, and Vegetarian Entrees

Wedding Cake from DiBartolo's

Dessert Display to Include Assorted Mini Pastries, Cookies, Brownies, and Dessert Shooters

Five Hours Open Bar of Beer, Wine, and Premium Brand Liquors

(Examples of premium brand liquors are: Absolute Vodka, Titos Vodka, Jack Daniels Tennessee Whiskey, Bacardi Rum, Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Tequila, Tanqueray Gin)

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The Scott Package

Cocktail Hour Includes:

Twelve Butler Passed Hors d'oeuvres

Raw Bar with Shrimp Cocktail, Clams, and Oysters on the Half Shell

Slider Station with Classic Beef Sliders and Pulled Pork Sliders

*Mashed Potato Bar with Gravy, Cheddar Cheese, Scallions, Bacon, Sour Cream, Steamed Broccoli,
and Sautéed Mushrooms for Topping*

Dinner Reception to Include:

Your Choice of Soup or Pasta for a First Course

Salad Course

Entrée Course with Chicken, Fish, 8 oz. Filet Mignon, and Vegetarian Entrees

Wedding Cake from DiBartolo's

Dessert Display to Include Assorted Mini Pastries, Cookies, Brownies, and Dessert Shooters

Made to Order Bananas Foster or Ice Cream Sundae Bar

Five Hours Open Bar of Beer, Wine, and Top Shelf Brand Liquors

*(Examples of top shelf brand liquors are: Grey Goose Vodka, Belvedere Vodka, Crown Royal, Patron Tequila,
Hennessy XO, Johnnie Walker Labels, Bombay Sapphire Gin)*

THE MADISON

Butler Passed Hors d'oeuvres Selection

Meats & Poultry

Asian Pork Pot Stickers

Mini Beef Wellington

Mini Philly Cheese Steak Rolls

Filet Mignon Tips

with Caramelized Onions & Bleu Cheese On Focaccia

Beef Sate, Miso Chili Sauce

All Beef Franks Wrapped in Pastry Crust

Chicken Sate with Miso Chili Sauce

Chicken Kebabs

Chicken & Cheese Quesadilla Wedges

Buffalo Chicken Turnovers

Chicken Spring Rolls

Chicken & Asparagus Roulade

Five Spice Duck Lotus Cloud

Vegetarian

Potato Latkas with Sour Cream

Vegetable Spring Rolls

Spanakopita

Fried Macaroni and Cheese Bites

Fire Roasted Tomato Soup Shooters
with Irish Cheddar Grilled Cheese Cap

Individual Spinach & Artichoke Dip
with Parmesan Crackers

Baked Brie in Phyllo with Blueberry Compote

Belgian Endive filled Bleu Cheese Mousse

Stuffed Mushrooms Duxelle

Seasonal Vegetable Kebabs

Vegetable & Red Pepper Coulis Turnovers

Seafood

Ahi Tuna Wonton Cones

Scallops Wrapped In Bacon

Shrimp Tempura

Shrimp or Crab Crostini

Clams Casino

Assorted Sushi & California Rolls

Coconut Shrimp

Gin Cured Salmon

on Pumpernickel French Herb Spread

THE MADISON

Additional Stations for Cocktail Hour or at the End of the Night

American Favorites

Ball Park Cart "Sabrett's" Hot Dogs offered with Mustard, Relish, Ketchup & Minced Onions

Our Famous Towne Tavern Wings in your choice of Classic Buffalo or Jalapeno & Garlic

Seasoned French Fries

South of the Border

Build Your Own Fajitas & Taco Bar

Grilled Beef or Chicken offered with Grilled Red & Green Peppers & Sautéed Onions

Perfectly Seasoned Beef offered with Lettuce, Sour Cream & Salsa

Flat Bread Pizzas

Classic Cheese, Margherita, Pepperoni, BLT, Rosemary Chicken & Potato

Mashed Potato or Risotto Bar

With your choice of five toppings:

Traditional Gravy, Sautéed Mushrooms, Crisp Applewood Bacon,

Tipperary Irish Cheddar, Red Onions, Chives, Salsa, Sour Cream, Sautéed Asparagus,

Steamed Broccoli

Build Your Own Slider Station

Beef sliders offered with Ketchup Mustard, Onions, Pickles, Fluffy Brioche Buns, & Cheddar

Cheese

Late Night Craving Bar

Sliders, Flat Bread Pizzas, & Wings

Served in the last hour for those guests looking for late night munchies

THE MADISON

Soup or Pasta Course Selections

Please select one for all guests

Soup

Lobster Bisque, New England Clam Chowder, Minestrone, Butternut Squash, Pasta Fagioli,
Italian Wedding, Tomato Bisque, Chicken Barley

OR

Pasta

Porcini Mushroom Ravioli in a Garlic Cream Sauce
Penne Pasta in Roasted Red Pepper Blush Sauce
Tuscan Cheese Ravioli with Pomodori Sauce
Penne with Roasted Red Peppers & Spinach in Garlic Cream Sauce

Salad Course Selections

Please select one for all guests

Madison Mixed Greens Salad

with tomatoes, cucumbers, shaved carrots, & house made balsamic vinaigrette

Caesar Salad

with parmesan cheese, croutons, and classic Caesar dressing

Baby Spinach Salad

with crumbled bleu cheese, toasted walnuts, sundried cranberries, and raspberry vinaigrette

THE MADISON

Entrée Course Selections

You May Offer Up to Three Entrees for Your Guests to Choose From

– Grilled Vegetable Napoleon is Always Available as a Fourth Entrée for Guests With Dietary Restrictions

Counts of Each Entrée Due 10 Business Days Prior to Your Event

**Indicates Additional Pricing to the Package*

Poultry Entrees

Breast of Chicken Mediterranean

Roasted Red Peppers, Spinach & Fontina Cheese

Breast of Chicken Saltimbocca

Imported Prosciutto & Fontina Cheese

Chicken Kiev

with Herbed Butter Sauce

Chicken Marsala

with Field Mushrooms and Marsala Cream Sauce

Seafood Entrees

Filet of Wild Coho Salmon

Chardonnay Cream Sauce or Citrus Glazed

Branzino

Sauce Verde or Olive Tapenade

Pan Seared Halibut

Lemon Cream Sauce

Jumbo Lump Crab Cakes*

Two 4 oz. Cakes with Chardonnay & Dijon Mustard Sauce

Flounder Stuffed with Crabmeat*

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Entrée Course Selections

Beef & Pork Entrees

Slow Braised Short Ribs

with Cipollini Onion Demi

8 oz. Sirloin of Beef

with Red Wine Demi

10 oz. NY Strip Steak Au Poivre

10 oz. Boneless Pork Chop

Mushroom Marsala Sauce or Grain Mustard Demi

8 oz Grilled Filet Mignon*

with Red Wine Demi

Entrée Upgrades

Orders Taken Tableside

Duet Plate

Flounder Stuffed with Crab Meat

Jumbo Lump Crab Cakes

8 oz Filet Mignon

Bar Upgrades

Upgrade from House to Premium

Upgrade from Premium to Top Shelf

THE MADISON

The Madison Station Style Wedding Reception

Cocktail Hour to Include:

Eight 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

Mini Pastries, Cookies, and Brownies

5 Hours of House Brand Open Bar

THE MADISON

The Madison Brunch Style Wedding

Available for a 4 Hour Event- Brunches Must End by 4 p.m.

One Hour Welcome to Include

Display Fresh Sliced Fruit

Danish, Muffins, and Assorted Breakfast Pastries

Yogurt Parfaits with Granola and Fresh Berries

Brunch Buffet to Include

Farm Fresh Scrambled Eggs

Crispy Bacon and Pork Sausage

Shrimp & Grits

Yukon Gold Breakfast Potatoes

Vanilla Crème Brulee French Toast

Broccoli and Cheddar Quiche

Grilled Chicken Breast with a Lemon Buerre Blanc Sauce

Classic Caesar Salad

Penne Pasta Pomodori

Four Hour Open Bar of Bloody Marys, Mimosas, Beer & Wine