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Marco's Restaurant & Events Indian Spring Country Club

5 Hour Evening Bar/Bat Mitzvah Sapphire Package

Facility Amenities

- *A Beautiful Winding Staircase, decorated for a grand entrance
- *The Spacious Outside Covered Terrace is a perfect Cocktail Reception area for You and Your Guests
- *The Spectacular Skyline & Sunset Views to enjoy on the outside terrace throughout your event
- *The Gazebo, Watering Pond with Fountains, Weeping Willow Tree & Landscaped Grounds
- *The Grand Ballroom offers Elegant Ambiance with High Ceilings, Chandelier Lighting, and Windows

Sapphire Package Amenities Package pricing begins at \$ 94

*5 Hour Open Bar

- *Butlered Champagne & Strawberries with silver tray service & white gloves
- *Butlered Hot Hors d'oeuvres
- *Cold Hors d'oeuvre Table Displays
- *Hot Pasta station
- *Full Course Dinner with Your Choice of Appetizer, Salad, and Entrees
- *An Elegant Scroll Cake
- *Table Setting with Floor Length Linen Tablecloths and choice of Linen overlay & napkin
- *Silk floral arrangements accent the formal china place setting, silver flatware & stem glassware

Service Amenities

- *Event Coordinator to assist in the planning stages and to organize the details of your event
- *Maitre D' To Direct the event and execute all the Formalities of the Evening
- *Professional Experienced Staff, servers & bartenders, in Formal Attire, to Service & Pamper You
- *Executive Chef & culinary staff to prepare & serve up a delightful dinner presentation

[www.MarcosBanquet.com/ Events@marcosrestaurant.comcastbiz.net](http://www.MarcosBanquet.com/Events@marcosrestaurant.comcastbiz.net)

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115 South Elmwood Road, Marlton, New Jersey 08053

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Five Hour Top Shelf Open Bar to Include:

Liquor: Dewars, VO, Jack Daniels, Old Granddad, Beefeater, Tanqueray, Absolut, Smirnoff & Flavored Vodkas, Bacardi, Captain Morgan, Parrot Bay Coconut Rum, Tequila, Southern Comfort, Kamora, Sambucca, Amaretto & Irish Cream

Wine: Chardonnay, Pinot Grigio, White Zinfandel & Merlot

Domestic Beer: Yuengling, Budweiser, Coors Lite or Miller Lite-(tap) O'doul's

Butlered Champagne & Strawberries (served during cocktail hour)

Butlered Hors d'oeuvres: (please select 5, choice of 6 add \$ 1.00, choice of 7 add \$ 2.00)

Crab Imperial stuffed Mushrooms	Italian Sweet Sausage stuffed Mushrooms
Baked Sea Scallops wrapped in Bacon	Spinach & Cheese stuffed Mushrooms
Homemade Baked Stromboli	Sweet Sausage Kabobs w/ Roasted peppers & onion
Assorted Miniature Quiche	Chicken Strips Skewer with sesame teriyaki sauce
Chicken & Cheese Quesadillas	Ahi Tuna served on a wonton with oriental sauce
Mini Swedish Meatballs	Vegetable Spring Rolls with Oriental sauce
Mini Franks in Puff Pastry	Cool Sliced Beef with Asparagus & Horseradish sauce
Beef Teriyaki Brochette	Spinach & Feta Cheese baked in Pastry
Italian Style Pizza Bagel	Breaded Ravioli with Marinara Sauce
Fresh Tomato & Cheese Bruschetta	Stuffed Cherry Peppers w/ Prosciutto & Sharp Cheese

Lavish Reception Displays:

Sliced Pepperoni and Imported & Domestic Cheeses, Garnished with Fresh Fruit & crackers
A sampling of assorted cheeses & fresh seasonal fruit elegantly displayed with mustard sauce and an assortment of crackers.

(Italian Antipasto- in place of above- \$ 2.00)

Assorted Vegetable Crudités & Homemade Dip

Choice of Pasta Station, mashed potato bar, or mac and cheese station

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After Cocktail Hour... The following Formalities will take place:

Introductions- Family & Guest of Honor

Blessing with Challah Bread & Wine

Candle Lighting

Dance: Horah

Dinner Presentation

Appetizer – please select one

Involtni Pinwheel pasta stuffed with Ricotta and Mozzarella cheese served with a blush sauce

Penne pasta tossed with asparagus, sundried tomatoes & fresh spinach in a scampi sauce

Fresh seasonal Fruit & Berries in a Chantilly Crème Sauce

Chef's Italian Wedding Soup

A Selection of the Chef's Homemade Soup prepared with the freshest ingredients & stock

Creamy Lobster & Shrimp Bisque (add \$2.00)

Broiled Maryland Jumbo Lump Crab Cake with a Remoulade sauce (add \$6.50)

Salad – please select one

Classic Caesar tossed with seasoned croutons, Cheese & our house Caesar dressing

Clubhouse Garden Greens & Vegetables with Balsamic Vinaigrette Dressing

Romaine & Spring Mix tossed with Cran Raisins, Mandarin oranges, & Raspberry Vinaigrette

Antipasto with sharp cheese, Italian meat, roasted peppers & olives with side of garlic bread

Fresh Sliced Beefsteak tomato & cucumber salad served over Boston Bibb Lettuce with Extra virgin olive oil & Balsamic Vinegar & Toasted Crostini Bread

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ENTRÉES *denotes chef's specialty

Select two entrees with a preorder, priced per entrée. Select three entrees with a preorder, highest priced entrée will prevail

SURF –N-TURF \$ 111.5

A Combination of a Broiled Brazilian Lobster Tail & Grilled Filet Mignon

***IMPERIAL STEAK \$ 106.5**

Filet Mignon with champignon sauce & Chef's signature broiled Maryland crab cake

***LAND & SEA: \$ 106.5**

Filet Mignon with 2 Jumbo Shrimp stuffed with crab imperial

VEAL & CRAB PRINCESS \$ 108.5

Tender Veal sautéed with jumbo lump crab meat in a lemon beurre blanc sauce

VEAL CHOP MILANASE \$ 108.5

Italian-Style Breaded Rib Chop in roasted garlic rosemary cream sauce

STEAK POLLO \$ 102.5

Filet Mignon with champignon sauce and Chicken Florentine

***JUMBO LUMP CRAB CAKE \$ 102.5**

Jumbo Lump Crab Cake broiled to perfection with a touch of Maryland seasonings

FILET MIGNON \$ 101.5

Au Poivre or Champignon – select 1 sauce

Grilled 8 oz. Filet served with a brandy peppercorn cream sauce or wild mushroom demi glaze

ROASTED PRIME RIB OF BEEF \$ 102.5

12 oz. Cut of Prime Rib served in the natural juices with horseradish cream sauce on the side

MARCO ST. THOMAS \$ 99.5

Chicken Breast topped with Crab Imperial, asparagus & Monterey Jack cheese in a supreme sauce

BROILED STUFFED SHRIMP \$ 98.5

Jumbo Shrimp Stuffed with our Jumbo Lump Crabmeat Imperial in a lemon beurre blanc sauce

BROILED TILAPIA \$ 93.5

Fresh Fillet of Tilapia with a shrimp pesto cream sauce

POTATO CRUSTED SALMON \$ 94.5

Atlantic Salmon topped with shredded potatoes and served with a lemon tomato sour cream topping

CHICKEN FLORENTINE \$ 93.5

Chicken Breast topped with spinach, roasted peppers and melted sharp provolone cheese in a white wine lemon garlic sauce

HONEY GLAZED SALMON \$ 94.5

Broiled Filet of Salmon Glazed with Honey in a Light Mustard Cream Sauce

CHICKEN MARSALA \$ 92.5

Tender Chicken Breast served with sliced mushrooms and deglazed Marsala Wine

CHICKEN ITALIANO \$ 92.5

Marinated Chicken Breast with Italian herbs, fresh basil, diced tomatoes in a white wine sauce

VENDOR MEALS \$ 33.

Selection of Fresh Vegetable & Starch Rolls and Butter

Dessert

Scroll Cake with Ice Cream Sundae Served

Coffee & Tea

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BAR/BAT MITZVAH TEEN BUFFET

(please select 5 items)

\$ 46.50 plus \$ 85. soda attendant service fee

Chicken Fingers
Honey Dipped Fried Chicken
B.B.Q. Chicken
Pizza
Tacos
Chicken Cheese steak
Philly Cheese steak
Hamburgers
Cheeseburgers
Hot Dogs
Hot Roast Beef
Hot Turkey
Meatballs Marinara
Tortellini Alfredo
Baked Ziti
Pasta Marinara
Macaroni & Cheese
French Fries
Hoagies
Deli Tray
Potato Salad
Pasta Salad
Cole Slaw

Accompanied with ...
Potato Chips & Pretzels
Celebration Cake with an Ice Cream Sundae

Soda Bar

A Security Personnel is required 1 per 30 teens- \$ 75. per attendant

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Marco's Restaurant & Events Indian Spring Country Club Package Enhancements

Emerald Package Priced at \$ 122 per person

- *Imported Beers, Heineken and Corona, included in 5 Hour Open Bar
- *Choice of 7 Butlered Hors D'oeuvres for Cocktail Hour
- *Choice of additional station- cocktail or dessert
- *Choice of 3 entrees (excludes Surf & Turf)
- *Dessert trays for each dinner table with cookies and assorted miniature pastries
- *Linen chair covers in white or ivory with choice of bow color

Diamond Package Priced at \$ 157 per person

- *Imported Beers, Heineken and Corona, included in 5 Hour Open Bar
- *Choice of 7 Butlered Hors D'oeuvres for Cocktail Hour
- *Raw Seafood Bar during cocktail hour
- *Antipasto Display during cocktail hour
- *Choice of 3 entrees
- *Intermezzo
- *Viennese Dessert Table
- *Flambé Dessert Station with Chef Attendant
- *Coffee Cordial Display
- *Linen chair covers in white or ivory with choice of bow color

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Create your own package with our bonus A la carte options
Additional fee per person as listed

Chair Covers choice of white or ivory chair covers with bow \$ 6.00

Wine Service during dinner, Chardonnay & Merlot offered tableside \$ 6

Intermezzo – Raspberry or Lemon Sorbet \$ 5

Hors D'oeuvres / Stations to Add to Your Cocktail Hour

Raw Seafood Bar Display \$ 20. per person

Jumbo Shrimp, Maryland Blue Crab Claws, Oyster & Choice Clams on the Half Shell
Served over crushed ice with spicy cocktail sauce & Lemon wedges

Antipasto Display \$8. per person

Imported Italian Meats & Sharp cheeses, Roasted peppers, Marinated artichoke hearts & Imported olives
Assorted Grilled Vegetables with Toasted Bruschetta & Garlic Bread

Stations: Chef attended to serve guests \$9 per person + \$ 75 chef fee

Stir Fry: Chicken or Beef strips with Asian vegetables & rice

Seafood Scampi: Shrimp, Scallops & Crabmeat in white wine garlic sauce

After Dinner Options

Trays Of Cookies for each table \$ 5 per person

Ice Cream Flambéed Dessert (\$ 6. per person)* Chef to Flambé \$ 75. fee

Bananas Foster or Cherries Jubilee or Strawberries Romanoff or Peach Melba or Ice Cream Parfait

Trays of Mini pastries, cannolis, éclairs, crème puffs & Italian Cookies (\$ 8 per person)

Placed on each table for guests or create a dessert table with Wedding cake

Viennese Dessert Table: (\$ 12. per person)

Choice of Specialty Cakes; Mini Pastries; Cookies, Chocolate Mousse & Fresh Fruit

International Coffee & Cordial Station with an attendant (\$ 10 per person)

Specialty Flavored Coffees & Gourmet spiced teas with whipped cream, chocolate shavings
& after-dinner liquors – Bailey's Irish Crème, Sambucca, Kahlua, Frangelico, Grand Marnier,
Courvoisier, Drambuie, Amaretto, and Crème de Menthe

Waffle and Ice Cream Bar \$8

(*All prices are subject to house service charge & NJ Sales tax)

Marco's Terms and Conditions

A credit of \$ 10 per adult will be given for a Saturday evening in the months of January, February, and March.

A minimum requirement of 130 adult guests is required to reserve the grand ballroom for a Saturday evening; or a minimum of \$ 10,000 is required for food and beverage revenue. The entire facility will seat a maximum of 250 guests.

All food and beverage is subject to 20% service charge and NJ Sales Tax.

\$ 1000 deposit is required to confirm a date. A \$2000 payment is due 3 months after your initial deposit and another \$2000 is due 6 months after initial deposit. All deposits and payments are non-refundable and non-transferable. Final payment and guest count are due 14 working days prior to your event by cash, check, or money order made payable to Marco's Inc. A 3% fee will apply if paying by credit card. No cancellations in guest count are accepted after final count and final payment are made.

A coat room attendant fee will apply during the months of October – April. The fee will be based on the number of guests attending your event.

The client is not permitted to bring any food or beverage on premise, nor is any food or beverage permitted to leave the premise.

Outside vendors and deliveries are permitted 1 hour prior to your function. The client is solely responsible for the removal of all outside vendors' equipment at the end of the scheduled time of the event.

Should you choose to extend your event beyond the allotted time on your contract: An additional fee of

\$ 5.00 per person for ½ hour extension will apply, or an additional fee of \$8.00 per person for 1 hour extension will apply. Both time extensions will also be subject to an additional \$ 35 service fee per staff member.