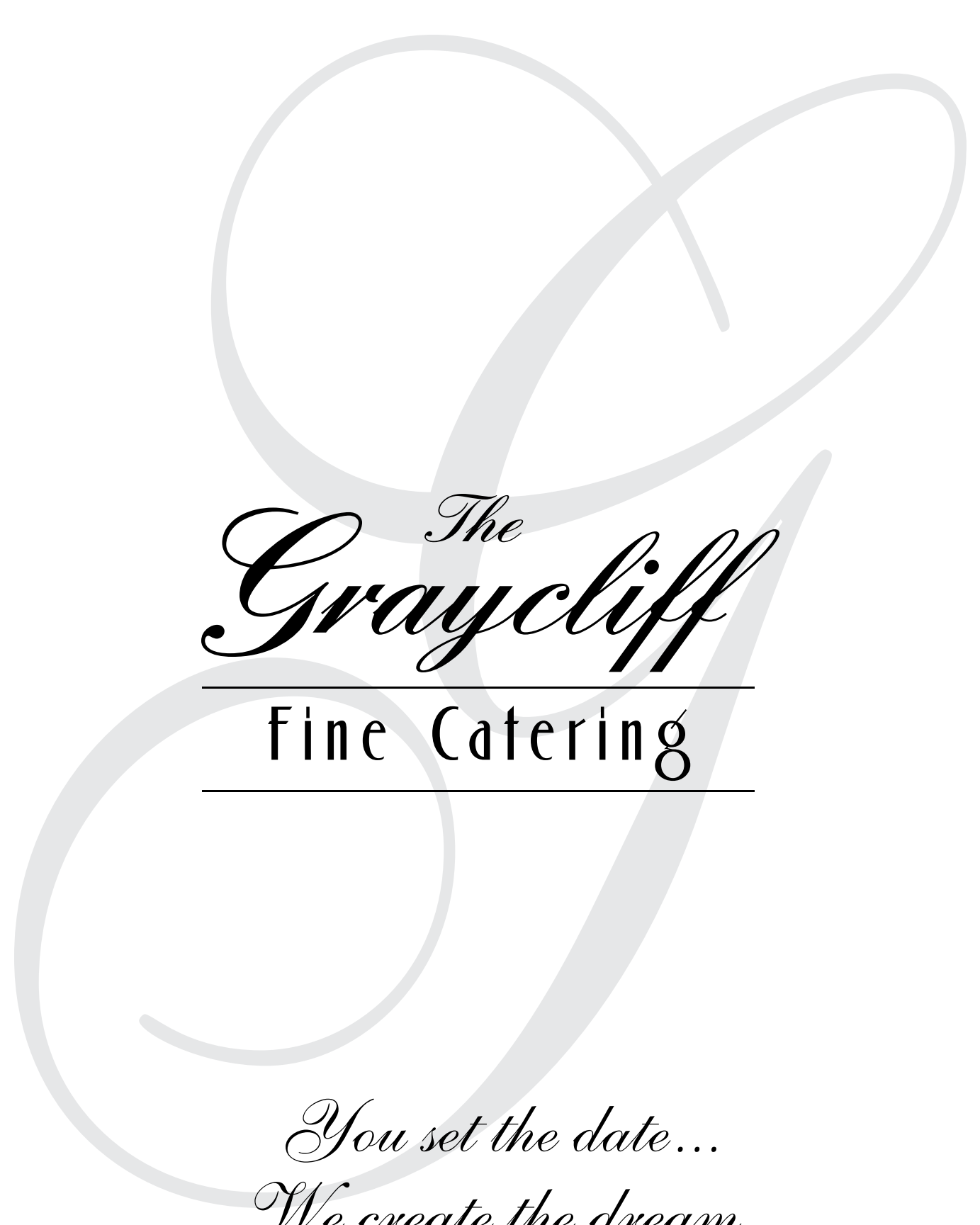




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Graycliff

Fine Catering

You set the date...
We create the dream.

An event may last just a few hours, but the memories will stay with you for a lifetime.
For over two decades, the Graycliff has created thousands of memories for delighted guests throughout
Northern and Central New Jersey, and we're looking forward to creating thousands more.

Whether yours is an intimate affair, a formal gala, wedding, sweet 16, bar/bat mitzvah, corporate function or other occasion, The Graycliff sees each event as unique, and everyone of its guests as special. Our team is ready to work with you on a one-on-one basis to ensure that every detail is taken care of, from the presentation of your event space to your customized menu. We want to make sure the process leading up to your special day is as enjoyable and memorable as the event itself.

We are conveniently located just minutes from New York City, The Graycliff can accommodate a variety of events ranging from 50 to 300 guests. Our premium bar and beautifully appointed ballrooms have something for everybody, and our extensive experience, proven history and reputation for excellence have made the Graycliff a leading event center throughout the area.

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www.TheGraycliff.com





"Ever since you
were a little girl...
You dreamed
of this day"

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"Walking down
the aisle"



Outdoor Ceremony





“Feeling time stand still...
while the
two of you
enjoy your
special day”



"New beginnings
surrounded by
beauty"

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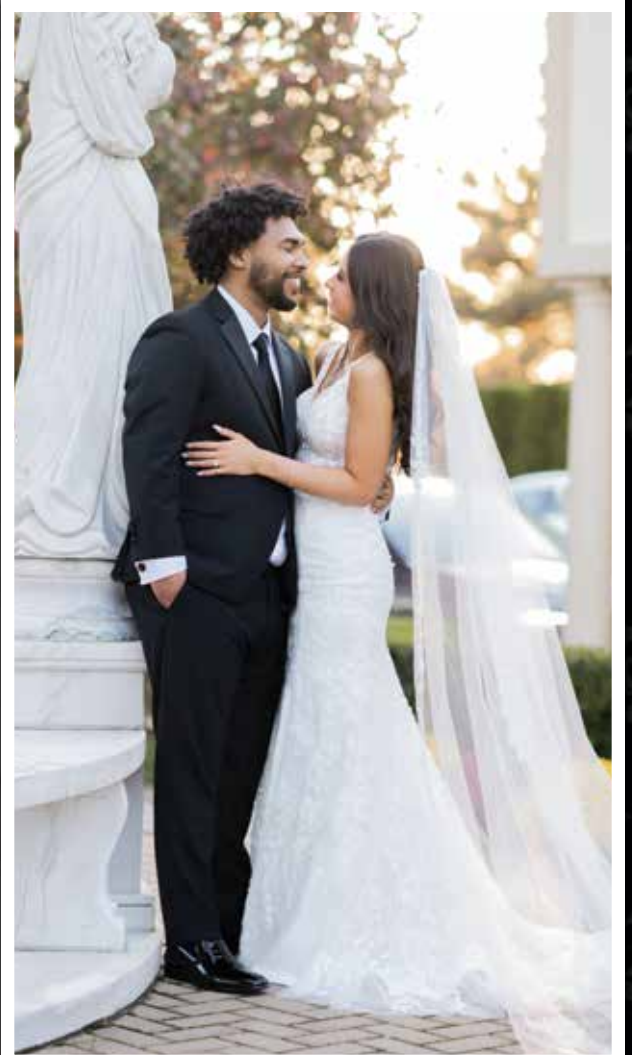
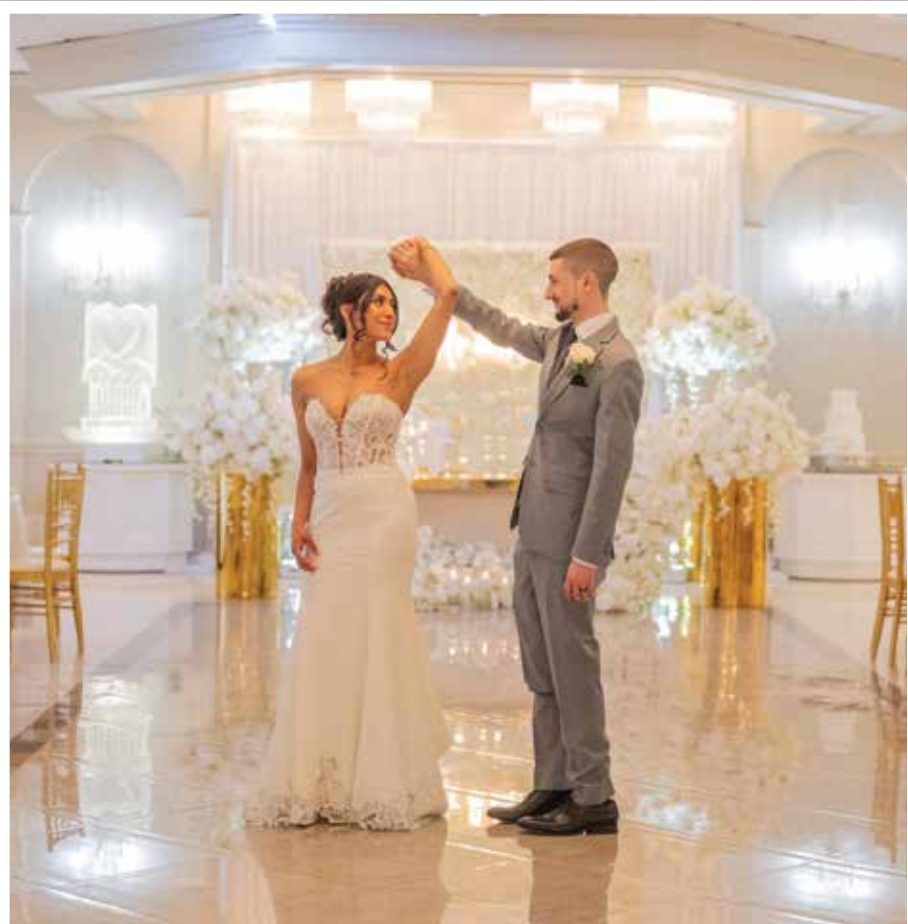


Ballroom





... to make your
special occasion
a memorable one."



The Graycliff Wedding Package

Upon arrival at The Graycliff
Guests are greeted with champagne garnished with fresh strawberries

Cocktail Hour

Vodka Martini Station

A Variety of Seasonal Martinis

Full Open Bar

Five Hour All Premium Liquors • California Wines • Domestic and Imported Beers
Soft Drinks • Juice

Hors d'Oeuvres

(Passed Butler Style)

Chef's Selection of Hors d'Oeuvres

Tempura Shrimp
Tyropita
Buffalo Wings
Spanakopita
Reuben Sandwiches
Chicken and Beef Kabobs

Shrimp Cocktail
Coconut Shrimp
Ale Battered Mozzarella Sticks
Beef Empanadas
Mac and Cheese Balls
Mini Kobe Burgers

Cocktail Franks
Mini Beef Wellingtons
Jalapeno Poppers
Grilled Cheese with Bacon
Mini Quiche
Sweet Potato Puffs

Mediterranean Antipasto Display

Fresh Crudité and Assorted Herb Dips

Tri-Color Insalata de Pasta • Authentic Chinese Noodle Salad • Calamari Salad • Seafood Salad
Basil & Vinaigrette Marinated Fresh Homemade Mozzarella with Beefsteak, Yellow and Sundried Tomatoes
Cous Cous Salad • Authentic Calamata Olives • Stuffed Grape Leaves • Imported Toursi
Greek Feta Cheeses • Fresh Garlic Cucumber Remoulade • Bruschetta Station
An Elaborate Assortment of Seasonal Sliced Fresh Fruit • Olive Oil Grilled Vegetables which includes:
Eggplant • Yellow Squash • Zucchini • Vidalia Onions • Roasted Red Bell Peppers
Portobello Mushrooms • Cold Antipasto Display

International Wine & Cheese Station

Assortment of Imported and Domestic Red and White Wines
Featuring Merlot • Cabernet Sauvignon • Pinot Grigio • Chardonnay
Various Imported Cheeses Consisting of Imported Swiss • Pepperjack • Kasseri
Smoked Gouda • Red Holland Edam • Cranberry • Irish Porter
Arrangement with Custom Fruit Sculptures

Panaderia Station

Freshly Baked Breads

Wine & Cheese Station Featuring a "Five Cheese" Fondue
Bread such as Italian • Bastone • French • Stuffed Breads

Salumeria Station

Premium Carved Meats of Imported Prosciutto
Sweet Cappicola • Mortadella • Genoa Salami • Soppressata
Fire Roasted Smoked Turkey Breast • Canadian Ham

Fresh & Smoked Fish Station

Calamari Salad • Insalata de Pulpo
Red Caviar Roe Spread
Insalata di Mare in a Lemon Vinaigrette
Smoked Trout • Pastrami Salmon
Hickory Smoked Salmon Display • Gravlax & Lakerda

Carving Station

(Choice of Two)

Roasted Boneless Turkey Breast • Prime London Broil • Chicken Cordon Bleu
Pernil • Leg of Lamb • Baked Virginia Ham

Pasta Station

(Choice of Two)

Penne Vodka served in a Pink Vodka Sauce
Tortellini Alfredo in a Rich Tuscan Cream Sauce
Rigatoni Pomodoro in a Fresh Plum Tomato and Basil Sauce
Agnolotti in Creamy Pesto Sauce
Cavatelli with Broccoli
Orecchiette with Sausage Meat, Fresh Tomato and Broccoli Rabe
Cavatappi with Bolognese Sauce

Silver Chafing Dishes

(Choice of Five)

Sesame Chicken • Honey Mustard Pecan Chicken • Chicken Marsala • Chicken Balsamico • Beef Barolo
Swedish Meatballs • Italian Meatballs • Italian Sausage and Peppers • Chorizo with Rice
Stuffed Mushrooms with Crabmeat
Polish Kielbasa with Pierogies and Sauerkraut
Arroz Con Grandules and Maduros
Sauteed Louganiko with Broccoli Rabe and Cannellini Beans
Calamari Fritti with Zesty Marinara Sauce • Shrimp Scampi
Seafood Paella or Marichiara over Rice • Stuffed Clams Casino and Oreganata
Eggplant Rollantine • Arancini (Rice Balls)

Reception

Chilled Champagne Toast

Salad

(Choice of One)

Graycliff Signature

with a Champagne Vinaigrette
Carrots, Tomatoes, Cucumber
over Mesclun

Greek Salad

Romaine Lettuce with Tomatoes
with Feta Cheese, Cucumber,
Onions, Kalamata Olives
served with a Grape Leaf

Caprese

Mozzarella and Tomato
served with Roasted Peppers,
Capers, Sundried Tomatoes with
an Olive Oil Drizzle

Arugula Salad

served with Roasted Beets
and Whipped Feta Cheese

Intermezzo

(Choice of One)

Mango or Lemon Sorbet

Wine Service

Entrée

(Choice of One from Each Selection)

Meat Selections

Aged Prime Rib of Beef
in a Natural Au Jus

*Chateaubriand
Sliced Filet Mignon
in a Bordelaise Sauce

Beef Selections served with Mashed Potatoes & Chefs Medley of Vegetables

Seafood Selections

Filet of Wild Atlantic Salmon
In a Dill Beurre Blanc Sauce

Branzino Oreganata
In a Lemon Butter Sauce

Fish Selections served with Rice & over Broccoli Rabe

Poultry Selections

Chicken San Marco
Sautéed with Sun-dried Tomatoes,
Shiitake Mushrooms & Artichoke Hearts

Chicken Athena
Sautéed Chicken Breast with a
Honey Lemon Reduction
in a Sherry Wine Reduction

Chicken Selections served with Roasted Baby Potatoes & Chefs Medley of Vegetables

Vegetarian Selections

Wild Mushroom Ravioli
In a Marinara Sauce

Grilled Vegetable Risotto

Stuffed Peppers
with Vegetable Quinoa
& Fresh Tomato Sauce

*Vegan Optional

Special Dietary as well as Halal and Kosher Upon Request

Dessert

3-Tiered Custom Designed Wedding Cake
Served on Graycliff Signature Dessert Plate
Includes Fresh Filled Cannoli and Chocolate Covered Strawberry
Coffee, Tea, Cappuccino, Espresso and Cordials

*Denotes Additional charge

The Graycliff Grand Wedding Package

Upon arrival at The Graycliff
Guests are greeted with champagne garnished with fresh strawberries

Cocktail Hour

Vodka Martini Station
A Variety of Seasonal Martinis

Full Open Bar

Premium liquors including:

Specialty Drinks • California and Imported Wines • Imported & Domestic Beers • Soft Drinks • Fruit Juices

Hors d'Oeuvres

(Passed Butler Style)

Mac and Cheese Balls
Tyropita
Shrimp Cocktail
Mini Kobe Burgers
Grilled Cheese with Bacon
Sweet Potato Puffs

Reuben Sandwiches
Franks in Puff Pastry
Mini Beef Kabobs
Chicken Teriyaki on Skewers
Jalapenó Poppers
Chicken and Beef Kabobs

Beef Empanadas
Buffalo Wings
Assorted Mini Quiché
Mozzarella Sticks
Spanakopita
Coconut Shrimp

Mediterranean Antipasto Display

Fresh Crudité and Assorted Herb Dips

Grilled & Roasted Red Bell Peppers • Tri-Color Insalata de Pasta • Chinese Noodle Salad
Basil & Vinaigrette Marinated Homemade Fresh Mozzarella with Beefsteak, Yellow and Sundried Tomatoes
Cous Cous Salad • Calamata Olives
Stuffed Grape Leaves • Imported Toursi • Greek Feta Cheeses
Fresh Garlic Cucumber Remoulade • Bruschetta Station
An Elaborate Assortment of Seasonal Sliced Fresh Fruit
Olive Oil Grilled Vegetables which includes:
Eggplant • Yellow Squash • Zucchini • Vidalia Onions • Portobello Mushrooms

International Wine & Cheese Station

Assortment of Imported and Domestic Red and White Wines
Featuring Merlot • Cabernet Sauvignon • Pinot Grigio • Chardonnay
Various Imported Cheeses Consisting of Imported Swiss • Pepperjack • Kasseri
Smoked Gouda • Red Holland Edam • Cranberry • Deli Havardi
Arrangement with Custom Fruit Sculptures

Panaderia Station

Freshly Baked Breads to Accompany the Cocktail Hour along side the
Wine & Cheese Station Featuring a "Five Cheese" Fondue
Bread such as Italian • Bastone • French • Stuffed Breads

Salumeria Station

Premium Carved Meats of Imported Prosciutto
Sweet Cappicola • Mortadella • Genoa Salami • Soppressata
Fire Roasted Smoked Turkey Breast • Canadian Ham

Fresh & Smoked Fish Station

Calamari Salad • Insalata de Pulpo
Red Caviar Roe Spread
Insalata di Mare in a Lemon Vinaigrette
Smoked Trout • Pastrami Salmon
Hickory Smoked Salmon Display • Gravlox & Lakerda

Carving Station

(Choice of Two)

Prime London Broil
Roast Boneless Turkey Breast
Chicken Cordon Bleu

Baked Virginia Ham
Rack of Lamb

Leg of Lamb
Roast Baby Suckling Pig
Pernil

Pasta Station

(Choice of Three)

Cavatelli with Broccoli Sautéed in Garlic and Imported Olive Oil
Penne ala Vodka
Tri-Colore Tortellini in a Alfredo Sauce
Rigatoni Pomodoro
Cavatappi in Bolognese Sauce
Lobster Ravioli in a Sherry Cream Sauce
Orecchiete with Sausage Meat, Fresh Tomato and Broccoli Rabe
Agnolotti in Creamy Pesto Sauce

Silver Chafing Dishes

(Choice of 7)

Sesame Chicken • Honey Mustard Pecan Chicken • Chicken Marsala • Chicken Balsamico
Beef Barolo • Pepper Steak • Swedish Meatballs • Italian Meatballs • Mini Beef Wellingtons
Italian Sausage and Peppers • Chorizo with Rice • Polish Kielbasa with Pierogies and Sauerkraut
Sautéed Louganiko with Broccoli Rabe and Cannellini Beans
Peking Duck • Calamari Fritti with Zesty Marinara Sauce
Stuffed Mushrooms with Crab Meat • Maryland Crab Cakes
Seafood Paella or Marichiana over Rice
Cajun Shrimp • Shrimp Scampi • Stuffed Clams Casino and Oreganata
Eggplant Rollantine • Arancini (Rice Balls)
Mozzarella En Carozza • Arroz Con Grandules and Maduros

Oriental Stir Fry Station

(Choice of One)

Cantonese Chicken • Braised Tai Beef • Seared Assorted Seafood
All Stir-Fried with Julienne Chinese Vegetables and
Served with Chop Sticks, Ginger, Garlic and Soy Sauce

Reception

Chilled Champagne Toast

Salad

(Choice of One)

Graycliff Signature

with a Champagne Vinaigrette
Carrots, Tomatoes, Cucumber
over Mesclun

Greek Salad

Romaine Lettuce with Tomatoes
with Feta Cheese, Cucumber,
Onions, Kalamata Olives
served with a Grape Leaf

Caprese

Mozzarella and Tomato
served with Roasted Peppers,
Capers, Sundried Tomatoes with
an Olive Oil Drizzle

Arugula Salad

served with Roasted Beets
and Whipped Feta Cheese

Intermezzo

(Choice of One)

Mango or Lemon Sorbet

Wine Service

Entrée

(Choice of One from Each Selection)

Meat Selections

Aged Prime Rib of Beef
in a Natural Au Jus

*Chateaubriand
Sliced Filet Mignon
In a Bordelaise Sauce

Beef Selections served with Mashed Potatoes & Chefs Medley of Vegetables

Seafood Selections

Filet of Wild Atlantic Salmon
In a Dill Beurre Blanc Sauce

Branzino Oreganata
In a Lemon Butter Sauce

Pan Seared Red Snapper
In a Citrus Butter Sauce

Fish Selections served with Rice & over Broccoli Rabe

Poultry Selections

Chicken San Marco
Sautéed with Sun-dried Tomatoes,
Shiitake Mushrooms & Artichoke Hearts
in a Sherry Wine Reduction

Chicken Athena
Sautéed Chicken Breast with a
Honey Lemon Reduction

Chicken Graycliff
Stuffed with Three Cheeses &
Baby Spinach in a Madeira Wine Sauce

Chicken Selections served with Roasted Baby Potatoes & Chefs Medley of Vegetables

Vegetarian Selections

Wild Mushroom Ravioli
In a Marinara Sauce

Grilled Vegetable Risotto

Stuffed Peppers
with Vegetable Quinoa
& Fresh Tomato Sauce
*Vegan Optional

Special Dietary as well as Halal and Kosher Upon Request

Dessert

3-Tiered Custom Designed Wedding Cake
Served on Graycliff Signature Dessert Plate
Includes Fresh Filled Cannoli and Chocolate Covered Strawberry
Coffee, Tea, Cappuccino, Espresso and Cordials

*Denotes Additional Charge

Additional Stations



**Seafood Raw Bar*

Jumbo Gulf Shrimp with Graycliff's Signature Sauce
Oysters on the Half Shell
Freshly Shucked Farm Raised Little Neck Clams on the Half Shell
Served with Lemons, Cocktail Sauce, Horseradish, with Two Ice Sculptures

**Sushi & Saki Bar*

Artfully Displayed Sushi and Sashimi to Include:
Tuna Avocado • California • Smoked Eel
Avocado Cucumber • Spicy Tuna • Shrimp Rolls
Accompanied by Chop Stick, Wasabi, Ginger,
Soy Sauce and Japanese Saki



** Infused Frozen Vodka & Caviar Station*

Assortment of Seasonal Fruits Infused in Vodka
Served from a Custom Ice Sculpture
Featuring Domestic and Imported Caviar Accompanied with
Finely Chopped Onions, Egg Whites, Egg Yolks
Served with Toast Points and Fresh Mini Crepes

**Mashed Potato Bar*

Garlic Red Bliss, Sweet Potato and Yukon Gold
Served in a Martini Glass with a Variety of Toppings

**French Fry Station*

Curly Fries, Sweet Potato Fries, and Waffles Fries
with a Variety of Toppings

**Mac and Cheese Station*

Homemade Mac n Cheese with a Variety of Toppings



**The Graycliff Finale*

Viennese Table which Includes:
Chocolate Fountain with Exotic Fruits, Biscotti,
Marshmallows, Cream Puffs, Waffles, Etc.
An Assortment of Miniature Italian Pastries

French Petit Fours

Variety of Layer Cakes • Fresh Filled Creamy Cannolis
Assortment of Italian Butter Cookies • Biscotti
Belgian Chocolate Dipped Fruit • Old Tyme Candy Station
Italian Gelato Station • Freshly Made Zeppolis
International Coffee Service and Premium Cordials



Flambé Station which Includes a Cherries Jubilee and Bananas Foster Presentation
Freshly Ground and Brewed Coffee, Decaf and Tea • Specially Prepared Coffees featuring Cappuccino and Espresso Bar
Homemade Crème Brulee • Flan • Assorted Mousses • Rice Pudding • Jell-O's

*Denotes Additional Charge



Included in Your Wedding Package

Champagne and Martinis as your Guests Arrive

Complete Premium Open Bar Including Signature Drinks

Choice of Linens for Tablecloths and Napkins

Bridal Suite

On-Premise Gazebo with Waterfall

Baby Grand Piano with Pianist During Cocktail Hour

Décor for Cocktail Hour

Heart Ice Sculpture in Reception Room

Three Tiered Custom Designed Wedding Cake

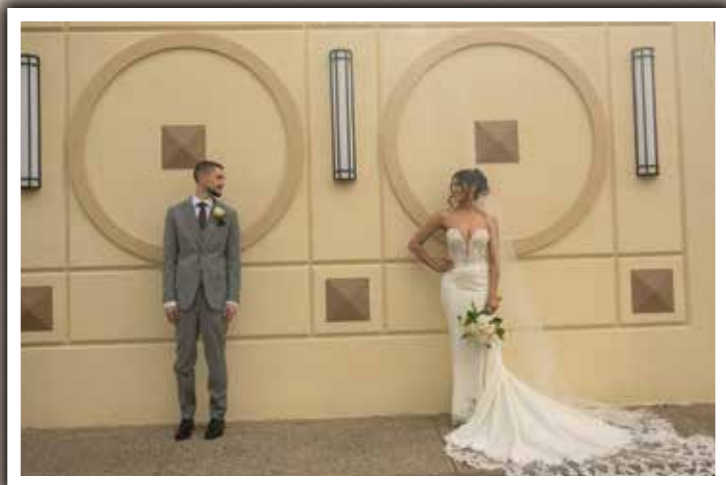
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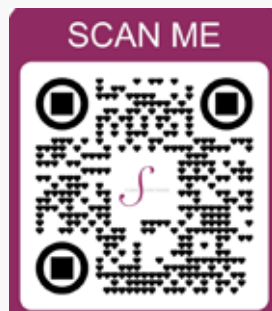
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COMPLIMENTARY BREAKFAST

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CELEBRATE ON US

Cheers to a complimentary bottle of Champagne and chocolates delivered to your room on the wedding night.

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Guests will have access to a personalized reservation link to reserve overnight accommodations and find out all other hotel details.

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What You Can Expect

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Lisa Platt, Director of Sales | lisa.platt@hyatt.com



Your Dream Wedding Package

Choosing **Holiday Inn Hasbrouck Heights - Meadowlands** is about more than just our convenient location. With our stunningly renovated hotel, welcoming staff, and an array of fantastic amenities, we're confident you and your guests will experience love at first sight.

FOR THE COUPLE:

- Complimentary suite for your wedding night
- Savor a bottle of house wine or champagne
- Relax with an extended check-out
- Start your day right with a full breakfast for two

FOR YOUR GUESTS:

- Enjoy a complimentary shuttle to your wedding venue*
- Take advantage of reduced room rates for an affordable and comfortable stay
- Create a personalized web page for your guests' reservations, tailored to your preferences and design

**A minimum of 15 occupied rooms is required for the amenity listed.*



- Our complimentary shuttle* to transport your guests to your wedding venue not only adds convenience for your loved ones but also provides you with peace of mind.
- We offer day rates for rooms for the wedding party to get ready or early check-in for your complimentary honeymoon suite (both options subject to availability).
- We're delighted to assist with the distribution of gift bags for your out-of-town guests upon check-in, all at no additional cost to you.
- Smaller, intimate gatherings allow you to spend quality time with your friends and family. Our stylishly renovated event space, with a seating capacity of 200, along with our on-site restaurant, affordably accommodates various events for your loved ones. Let us handle the details for you so you can fully enjoy your special day.
- **Rehearsal Dinner** – A convenient way to gather and warmly welcome your guests.
- **Happily Ever After Gathering** - After the wedding reception, continue the celebration with your guests at our newly renovated bar or one of our private event spaces.
- **Post-reception Breakfast/Brunch**—Either hosted by you or we can reserve a section in The Hangar Restaurant for a casual gathering.

Packages for each of these options are available for our overnight wedding groups.

Holiday Inn Hasbrouck Heights - Meadowlands

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Ice Sculpture & Bridal Suite



Bridal & Baby Showers

Unlimited Mimosas or Bellinis Included

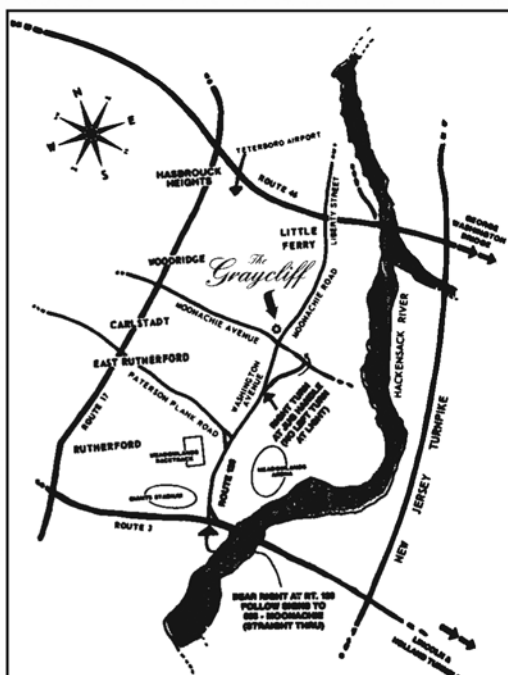


The
Graycliff

Notes



Directions



If using a GPS, please use 290 Moonachie Avenue, Moonachie, NJ 07074

1. From Route 46 - Westbound: (from G.W. Bridge) Approximately 3 miles to Hackensack River Bridge. At fourth traffic light beyond bridge, turn left onto Liberty Street. Proceed approximately 1-3/4 miles south to corner of Moonachie Road & Moonachie Avenue (Liberty Street in Little Ferry becomes Moonachie Road in Moonachie).
2. From Route 46 - Eastbound: After passing Teterboro Airport - third traffic light will be Liberty Street in Little Ferry in Little Ferry - turn right, continue 1-3/4 miles south. (Liberty Street in Little Ferry becomes Moonachie Road in Moonachie).
3. From Route 17 - Southbound: Take exit ramp marked "Moonachie-Wood-Ridge". At top of ramp turn left onto Moonachie Avenue. Proceed 1-1/2 miles east.
4. From Route 17 Northbound: Take exit ramp marked "Moonachie-Wood-Ridge". At top of ramp turn right onto Moonachie Avenue. Proceed 1-1/2 miles east.
5. From Route 3 - Westbound: When crossing the Hackensack River Bridge (in Secaucus) stay in right lane. Follow signs to Route 120 North. Giants Stadium will be on your left. The overhead sign will read, "503 - Moonachie". Take Moonachie Ave. Exit, make a left at stop sign, pass light and make a right into The Graycliff.
6. From Route 3 - Eastbound: (from Clifton Area) Proceed onto Route 17 North. Take exit ramp "Moonachie-Wood-Ridge". At top of ramp turn right onto Moonachie Avenue. Proceed 1-1/2 miles east.
7. From New Jersey Turnpike: Take Exit 16W and follow signs to Service Road - East. Take Route 120 North, then follow signs to "503 - Moonachie". Giants Stadium will be on your left. Continue on 503 1-3/4 miles. See Route 3 West directions above.



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www.TheGraycliff.com



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