



Your Wedding

at Stage Left Steak & Catherine Lombardi

Celebrate with Award-Winning Food Wine and Cocktails from
New Jersey's Best Steak House and Best Italian Restaurant

With several dining rooms at our disposal, we can tailor your experience from a small simple dinner to a full on-site wedding with cocktails from NJ's most famous cocktail bar, sit-down dinner at one of New Jersey's best restaurants, with one of NJ's best wine cellars. The Heldrich Hotel is right across the street and can provide bridal suites as well as overnight accommodations. Parking at the NBPAC Deck is adjacent to the restaurants.





Wedding Packages

- BUTLER STYLE PASSED HORS D'OEUVRES -

CHOOSE 5 / ADDITIONAL CHOICE \$3 PER

- TUNA TARTARE ON WONTON CRISP (\$3 PER PERSON SUPPLEMENTAL)
- WILD MUSHROOM AND GOAT CHEESE DUMPLINGS
- SEASONAL SOUP SHOOTERS
- CHICKEN TEMPURA W ASIAN SWEET AND SOUR SAUCE
- SEASONAL VEGETABLE TARTS
- PULLED PORK ON PROFITEROLES
- SALMON TARTARE ON WONTON CRISP
- FLAT IRON STEAK & AZTEC SAUCE ON GARLIC CROUTON
- GOAT CHEESE AND HAZELNUTS WITH HONEY ON A CROSTINI
- MINI BLT'S
- STUFFED MUSHROOMS
- COMPRESSED WATERMELON & TUNA (SEASONAL)
- SEASONAL BRUSCHETTA
- MINI CRAB CAKES WITH GARLIC & PEPPER AIOLI (\$3 PER PERSON SUPPLEMENTAL)
- BEEF AND BLUE
- QUARTERED STAGE LEFT CHEESEBURGERS (\$3 PER PERSON SUPPLEMENTAL)
- CHIMICHURRI SHRIMP
- WAGYU TARTARE (+\$??)
- HOUSE-MADE MOZZARELLA CAPRESE SKEWERS
- ARTISANAL GRILLED CHEESE & TOMATO SOUP SHOOTERS
- CATHERINE LOMBARDI'S MEATBALLS & MARINARA
- SPICY TUNA ON STICKY RICE
- CRAB DEVILED EGGS
- HERB CRUSTED LAMB CHOPS (\$10 PER PERSON SUPPLEMENTAL)
- CRAB DUMPLINGS WITH CHIPOTLE AIOLI
- MINI BEEF WELLINGTON'S (\$3 PER PERSON SUPPLEMENTAL)



Wedding Packages

- STATIONS -

CHARCUTERIE / ANTI PASTI PLATTER (INCLUDED)

Artisanal Cheese / Salami / **Jamon Iberico (+\$15)** / Prosciutto
Mozzarella / Jersey Tomatoes (*when in season*) / Roasted Peppers
Marinated Vegetables / Marinated Tomatoes with Balsamic

RAW BAR +15 PER PERSON

Seasonal Oysters (w/ Spicy cocktail Sauce & Seasonal Mignonette)
Italian Calamari Salad (Cucumber, Tomatoes & Oregano Vinaigrette)
Shrimp Cocktail / **Garlic Poached Lobster (Roasted Garlic & Truffle Vinaigrette - MKT Price)** / Citrus Crab Salad / Little Neck Clams

CARVING STATION (PICK 2)

Whole Filet Mignon + \$5 (Choice of Sauce on the Sides) / Roast Beef
Wagyu Flat Iron +\$8 / Flat Iron Steak
Beef Wellington +\$5 (w/ Mushroom Bordelaise)
Bacon Wrapped Pork Loin (w/ Apricot & Rosemary Jam)
Salmon (Pickled Ram Tartar & Grilled Lemon and Capers)

BAKED POTATO STATION (PICK 3)

Vermont Cheddar / House-Made Pub Cheese / Scallion Pesto / Charred
Corn / Pickled Jalapenos / House-Made Whiz / Bacon / Pulled Pork
Pulled Chicken / Sour Cream / Butter



Wedding Packages

- STATIONS -

STEAK SANDWICH (PICK 4)

Amish Bacon / Slab Bacon / Grilled Onions / Pickled Onions / Vermont Cheddar / Artisanal Blue Cheese / Pub Cheese / House-Made BBQ Sauce / Marsala Mushrooms / Pickled Jalapenos
Roasted Garlic / Bacon Jam

CAVIAR +MKT PRICE PER PERSON

Lattice Cut Chips / House-Made Belini / Crème Fraiche
Pickled Onion / Chopped Egg

PASTA (PICK 2)

Cacio Pepe in a Parmesan Wheel + \$5 / Orecchiette Broccoli Rabe & Sausage / Penne Vodka / Spaghetti with Marinara & Meatballs
Shrimp Scampi / Fusilli with Seasonal Pesto / Carbonara
Garganelli with Mushroom & Rosemary Cream Sauce
Shrimp Fra Diavolo

SEAFOOD (PICK 2)

Stuffed Clams / Clams Casino / Mussels (Lemon & Garlic , Spicy White Wine and Parmesan, Fra Diavolo, Marinara) / Fried Calamari Shrimp Tempura

PORK RIBS (PICK 3)

House Made BBQ / Fermented Garlic / Bourbon BBQ / Italian Tomato Roasted / Sweet Chili / Parmesan, Truffle & Lemon / French Onion w/ Cole Slaw (flavors) – House / Truffle / Cajun / Pickled Jalapeno



Wedding Packages

- SIT DOWN DINNER -

APPETIZERS (CHOOSE 1)

Daily Soup / Market Greens Salad / Seasonal Scallops / Broccoli Rabe & Arugula Salad / Summer Gazpacho (Seasonal) / Steamed Cockles
Tomato Salad (Seasonal) / Fried Calamari
Caesar Salad / Anti Pasti Board / Pear Salad
Chimichurri Shrimp / Garlic Shrimp
Seasonal Tartare / Crab Cakes / Seasonal Ribs

ENTREES (CHOOSE 2)

Salmon / Seasonal Fish / Swordfish / Seasonal Shrimp / **Steak Option**
(Flat Iron 9-10oz, Strip 7oz, Filet 8oz +\$10, Filet Duo +\$10
Wagyu Steak + \$20) / Seasonal Short Rib / Roasted or Fried Chicken
Broccoli Rabe & Provolone Stuffed Pork Loin / Roast Beef /
Veal +\$5 (Parmesan, Marsala, Milanese) Trout / Vegetarian Option

DESSERT (CHOOSE 1)

Molten Chocolate Cake / Daily Sorbet / Daily Ice Cream
Zabaglione with Berries / Chocolate & Hazelnut Bread Pudding
Tiramisu / Crème Brulee / Seasonal Panna Cotta / Cookie Platter

OR

DESSERT BAR

Ice Cream Sundae / Zeppoli / Cookie Sandwiches
Zabaglione with Fruit / Seasonal Bread Pudding

**ADD ON IRISH COFFEE / CAFE BRULOT BAR +\$8 PER PERSON



Pricing

Peak Season - September 16th - June 14th

Off Peak Season - June 15th - September 14th

All Packages Include a Signature Cocktail, House Liquor, Wine, Beer, Soft Drinks, Coffee & Tea

Upgrades are Available

- OPTION # 1 -

*SAME SPACE W/ STATIONS (3) & HORS –
INCLUDED BASIC DESSERT BAR (4 HOURS)*

-PEAK: FRIDAY - \$149 / SATURDAY - \$169

-PEAK: SUNDAY – THURSDAY - \$129

-OFF PEAK FRIDAY & SATURDAY - \$129

-OFF PEAK SUNDAY – THURSDAY - \$109

*+ SPACE FOR CEREMONY (SITTING AT TABLES) - \$15 PER PERSON
(INCLUDING WATER) / \$25 PER PERSON (INCLUDING SPARKLING WINE)*

- OPTION # 2 -

SAME SPACE W/ PASSED HORS & SEATED DINNER (4 ½ HOURS)

-PEAK: FRIDAY - \$199 / SATURDAY - \$219

-PEAK: SUNDAY – THURSDAY - \$169

-OFF PEAK FRIDAY & SATURDAY - \$169

-OFF PEAK SUNDAY – THURSDAY - \$149

*+ SPACE FOR CEREMONY (SITTING AT TABLES) - \$15 PER PERSON
(INCLUDING WATER) / \$25 PER PERSON (INCLUDING SPARKLING WINE)*



Pricing

- OPTION # 3 -

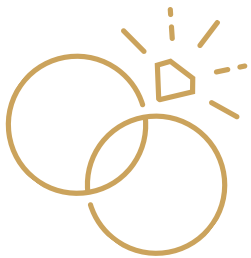
DIFFERENT SPACES W/ STATIONS AND HORS IN ONE AREA AND SEATED DINNER IN OTHER AREA (5 HOURS)

- ONLY AVAILABLE JUNE 15TH - SEPTEMBER 15TH -

- OFF PEAK FRIDAY & SATURDAY - \$249

- OFF PEAK SUNDAY - THURSDAY - \$199

**+ CEREMONY WITH PREFERRED VENDORS
(INCLUDING SPARKLING WINE)**



- ADD ONS -

RAW BAR STATION - \$15 PER PERSON

CAVIAR STATION - \$MP PER PERSON

EXTRA STATION - \$20 PER PERSON

- FEES -

GRATUITY - 20%

ADMINISTRATION FEE - 5%

CC PROCESSING FEE - 3%

ALL EVENTS MUST BE PAID IN FULL 1 WEEK PRIOR TO THE EVENT.

SUBJECT TO ROOM MINIMUMS