



My husband and I had our wedding at The Marigold and words cannot express how beautiful everything was. The venue itself was exactly what we were looking for in terms of food, atmosphere, scenery and overall experience. Julie, Lisa and Marcella were absolutely PERFECT. These ladies made sure everything ran smoothly and went above and beyond in making sure our special day was amazing. THANK YOU! The food and drinks were great! All of our guests commented on the quality of food being served. I must say the venue played a huge part in the success of our wedding. I highly recommend The Marigold to all couples looking for the perfect venue for their wedding! our guests are still talking about how beautiful everything was! – Mercedes, September 10, 2019

*Delivering Personalized Experiences  
Every Wedding Every Time!*

315 Churchill Avenue, Somerset, NJ 08873  
732.214.9095

*Congratulations on your engagement and thank you for considering the Marigold, Somerset County's latest event venue, for your wedding reception. The Marigold is a first-class luxury 36,000 square foot facility with a striking mix of rustic and modern architecture. The Marigold proudly boasts well-appointed amenities of:*

- *Impressive guest arrival to a 10' multi-tiered cascading fountain and professional valet parking.*
- *Stunning entryway with a Marie Antoinette style crystal chandelier, grand wrought iron double staircase and a baby grand player piano perfect for photo opportunities.*
- *Two beautifully appointed ballrooms; The Marigold, which can accommodate up to 500 guests and the Sandalwood accommodating up to 220 guests both feature state of the art built in LED up-lighting, a bubble floating light show, adaptive Intelligent lighting, imported crystal chandeliers, French Windows and a spacious dance floor.*
- *Each ballroom features an adjacent rustic four-season conservatory and a marble-floored social gathering room with chandeliers, French windows and a custom built bar with vibrant illumination.*
- *Two Tuscan style outdoor patios featuring a waterfall and a hand carved Travertine European Garden Gazebo with an iron dome for the Marigold Ballroom and a hand carved arbor for the Sandalwood Ballroom; both professionally landscaped with flowers of the season and privacy trees.*
- *Chiavari Chairs with ivory padded seat cushions and outdoor garden ceremony chairs.*
- *Princess designed bridal suites each featuring a marble topped beauty bar with a salon sized mirror and adjustable styling chair, professional clothing steamer, chaise lounge for the bride and sofa seating for attendants, full length mirrors, a double closet, full bath with shower, Poggesi toiletries, personal safe with electronic lock, iPod and Wi-Fi capabilities, mini refrigerator and Keurig coffee service.*
- *Groom's changing and gathering room equipped with closet and dresser, full-length mirrors and sofa seating.*
- *A gastronomic feast featuring well thought out menu options from professionally trained culinarians from the abundant cocktail hour to the exquisite sit-down dinner and full service bar options including welcome beverage and a Champagne toast.*
- *The Marigold enhancements to include textured floor length linen and a napkin color palette of your choice, plate chargers, directional and place cards, dance floor and staging.*
- *An unparalleled five-star customer service experience featuring attentive maître d's, a welcoming doorman and hostess, coat check and restroom attendants, courteous servers, creative mixologists and seasoned management.*

*Please feel free to call me at (732) 214-9095 if you have any questions or would like to make an appointment for a personal tour. The Marigold looks forward to making your wedding dreams a reality.*

*Yours in service,*

*Lisa DiCenzo,  
Director of Catering*

315 Churchill Avenue, Somerset, NJ 08873  
732.214.9095



*The first class event professionals at the Marigold will help you create the perfect wedding celebration. From your first arrival at the Marigold in preparation for your wedding reception to the last dance, we are genuinely committed to creating a once in a lifetime experience for you and your guests. We are honored to present our wedding package to you. Our wedding package includes the value-added amenities of:*

*Expertly Designed Suite featuring a marble topped beauty bar with a salon sized mirror, a full bath, personal safe, clothes steamer and full length mirrors and Groom's Gathering Room.*

*Complimentary Valet Parking featuring Professional Valet Attendants*

*A Tray Passed Welcome Beverage Including  
Champagne, Bellini, Flirtini, Kir Royal, Mimosa, or Poinsettia*

*Five Hour Premium Open Bar with Complimentary Bartender Fees*

*Two Signature Cocktails*

*Champagne Toast*

*Scrumptious Five-Course Sit Down or Buffet Meal*

*Custom Designed Four Tier Wedding Cake*

*Elegant Damask Floor Length Table Linen Selection in White, Black or Ivory  
Or Traditional Table Linen in the Color of your Choice*

*Chiavari Chairs with Ivory Padded Seat Cushions*

*Dance Floor, Staging, Plate Chargers, Customized Menu Cards,  
Place cards and Framed Table Numbers*

*State of the art built in LED Up lighting, LCD Projectors and Projection Screens  
And High Speed Internet Access*

*European Garden Gazebos and Outdoor Patios  
Professionally Landscaped with Flowers of the Season*

*22% Taxable Service Charge and 6.625 % State Tax*

# *Signature Cocktails*

*(Please Select Two)*



## *Cape Codder*

*Vodka and Cranberry Juice Served in a Highball Glass Filled with Ice and Garnished with a Lime Wedge*

## *Cosmopolitan*

*Vodka, Cointreau, Cranberry Juice, Lime Juice  
Shook and Strained into a chilled Martini Glass, Garnished with an Orange Twist*

## *Gin Fizz*

*Gin, Soda Water, Lime Juice and Simple Syrup  
Shook and Topped with Soda Water. Strained into a High Ball Glass without ice*

## *Manhattan*

*Rye, Sweet Vermouth Angostura Bitters  
Strained into a Chilled Martini Glass and Garnished with a Cherry*

## *Margarita*

*Tequila, Lime Juice, Cointreau and Simple Syrup  
Shook and Poured into a Salted Rim Glass*

## *Salty Chihuahua*

*Tequila and Grapefruit  
Shook and Poured into a Salted Rim Glass*

## *Tequila Sunrise*

*Tequila, Orange Juice and Grenadine Syrup  
Grenadine will sink to the bottom to create a beautiful sunset.  
Garnished with an orange slice and Cherry*

## *Tom Collins*

*Gin, Club Soda Lemon Juice and Simple Syrup  
Shook and Topped with Club Soda. Garnished with a Lemon Twist*

## *Whiskey Sour*

*Bourbon Whiskey, Lemon Juice, Sour Mix  
Shook with Ice and Garnished with a Cherry Lemon Rind and Orange Slice*

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# *Five-Hour Open Bar Featuring*

## *Scotch ♦ Whiskey ♦ Bourbon*

*Chivas Regal Scotch • Dewar's White Label Scotch*

*Canadian Club Whiskey • Jack Daniels • Seagram's 7 Crown Whiskey*

*Southern Comfort • Jim Beam Bourbon • Wild Turkey 101 Bourbon • Seagram's VO*

## *Vodka ♦ Gin ♦ Rum ♦ Tequila*

*Absolut Vodka • Absolut Citron Vodka • Absolut Vanilla Vodka*

*Svedka • Stolichnaya 80*

*Tito's Handmade Vodka • Beefeater Gin*

*Bacardi Rum • Bacardi Limon Rum • Captain Morgan Spiced Rum*

*Malibu Coconut Rum • Meyers Dark Rum • Espolon Reposado Tequila*

*Pepe Lopez Gold Zarco Tequila*

## *♦ Liqueurs ♦*

*Amaretto • DE Kuyper Peach Schnapps • Apple Schnapps • Sloe Gin*

*Blue Curacao • Irish Cream • Coffee Liqueur*

## *Wine ♦ Beer ♦ Champagne*

*House Red (Cabernet Sauvignon, Pinot Noir)*

*White Wine (Chardonnay, Pinot Grigio)*

*Modelo • Corona • Blue Moon • Heineken • Coors Light*

*Verdi Champagne*

# Cocktail Reception

*An Elegant Selection of Tray Passed Hot and Cold Hors d'Oeuvres  
Select 12*

*Sesame & Flax Seed Crusted Chicken  
Sesame Ginger Sauce*

*Hot Dog Sliders  
Whole Grain Mustard*

*Reuben  
Corned Beef, Sauerkraut, Swiss Cheese  
& Russian Dressing*

*Gyro  
Grilled Pita, Tzadziki, Sliced Cherry Tomato,  
Shaved Cucumber*

*Crispy Duck Purses  
Wasabi Teriyaki Sauce*

*Beef Short Rib on Polenta  
Teriyaki Barbeque*

*Wild Mushroom & Crab Fritter  
Lump Crab, Cucumber Wasabi Aioli*

*Portabella Phyllo Purse  
Balsamic Reduction*

*Cheesesteak Egg Rolls  
Caramelized Onion*

*Chicken & Waffles  
Maple Mustard Syrup*

*Spanakopita  
Spinach, Feta & Phyllo*

*Portobello & Red Pepper Danish  
Basil Pesto*

*Risotto Cakes  
Rustic Garlic Tomato Sauce, Balsamic Reduction*

*Tandoori Chicken  
Grilled Naan, Spiced Chutney, Crème Fraiche*

*Grilled Chicken Tacos  
Crème Fraiche, Scallions, Pico de Gallo*

*Rock Shrimp "Cocktail"  
Tomato Cone, Sracha Aioli*

*Cheeseburger Bites  
Lettuce, Tomato, Cheddar, Ketchup, Pickle*

*Tomato Bisque & Grilled Cheese Shots  
Creamy Bisque, Cheddar Cheese*

*Tomato Basil Handpies  
Roasted Cherry Tomato, Mozzarella*

*Seared Scallops & Bacon  
Maple Glaze, Sesame Crisp*

*Cuban Flank Steak  
Chimichurri, Fried Tostone, Cotija*

*Shrimp Fritter  
Orange Pepper Marmalade*

*Bocconicini Bruschetta  
Sun Dried Tomato, Roasted Pepper, Toasted Baguette*

*Philly Cheesesteak  
Ribeye, Onions, Provolone*

*Samosa  
Curried Vegetables, Wasabi Cucumber,  
Yogurt Drizzle*

*Risotto Cakes  
Rustic Garlic Tomato Sauce,  
Balsamic Reduction*

*Tuna Tartare  
Rice Cake, Soy Glaze, Sesame Seeds*

*Short Rib Grilled Cheese  
Cheddar, Caramelized Onion*

*Lobster Roll  
Lobster, Celery, Potato Roll*

*\*Herb Crusted Lamb Chops  
Au Jus, Sea Salt*

*\*Additional Per Market Pricing*



## Chilled Displays

*Fresh Fruit, Vegetable Crudite  
And  
Herb Marinated Grilled Vegetables*

### Select One

*Antipasto Display  
An Elaborate Display of Italian Cured Meats & Cheeses  
Accompanied by Herb Focaccia and Grissini Sticks*

*Or*

*Mashed and Sweet Potato Martini Bar  
Smashed Garlic and Cream Red Bliss and Mashed Sweet Potatoes served in Martini Glasses,  
Topped with the following Accompaniments Shredded BBQ Pork, Broccoli Florets, Diced Fresh  
Chives, Butter, Sour Cream, Chopped Bacon, Shredded Sharp Cheddar,  
Candied Walnuts, Mini Marshmallows, Root Vegetable Ragout, Port Wine Demi-glace*



## Stations



*(Select Two)*

### *Mongolian Grill*

*Sesame & Sweet Teriyaki Chicken & Beef, Scallions, Bok Choy, Carrots, Ginger, Garlic, Hot & Sweet Peppers, Sticky Rice & Fried Dumplings*

### *Oriental Bar*

*Sweet Teriyaki and Mandarin Glazed Free Range Duck, Gingered Beef or Glazed Chicken, Cucumber, Scallion, Hoisin, Mu-Shu Wrap, Scallion Pancake, Vegetable Fried Rice, Vegetable Spring Roll*

### *Skirt Steak Grill*

*Wild Mushrooms, Pearl Onions, Peppers, Garlic Mashed Potatoes, Creamed Spinach & Mushrooms*

### *Spain*

*Paella, Meatballs in Sherry Toast Sauce, Grilled Chorizo and Cherry Tomatoes, Papa Frita, Saffron Aioli, Olive Bread, Dry Cured Sausages & Cheese*

### *Southern*

*BBQ Ribs, Honey Glazed Fried Chicken, Cream Corn, Mashed Sweet Potatoes, Corn Bread, Macaroni & Cheese*

### *\*Rib Eye Carving*

*Bone in Ribeye, Potato Pancakes, Slab Bacon, Garlic Parmesan Fries, Herb Crusted Roasted Tomatoes, Au Jus*

### *\*Sushi Bar*

*Assorted Display Maki, Nigiri & Sashimi, Mahi, Salmon, Ahi Tuna, California Crab, Shrimp, Shrimp Tempura*

### *Sliders*

*Beef, Grilled Chicken, Portobello, Brioche Buns, Relish, Ketchup, Mustard, Lettuce, Tomato, Onion Rings, Shoestring Fries*

### *Korean BBQ*

*BBQ Pork, Broccoli Slaw, Shredded Carrot, Scallion, Sesame Glaze, Tortillas, Sesame Crisps, Fried Chicken Dumplings with Miso, Chicken & Shrimp Dumpling*

### *Mexican*

*Beef & Chicken Fajitas, Empanadas, Chili Con Carne, Queso and Nachos*

### *Cuban*

*Ropa Vieja, Chicken Fried Steak, Black Beans & Rice, Tostones, Madurros, Mojito Shots, Cuban Cheese Bread*

### *Brazilian Rodizio*

*Flame Seared Marinated Prime Rib & Lam Roast, Spanish Potatoes, Sweet Plantain & Cinnamon Grilled Pineapple, Roasted Garlic Aioli*

### *\*Lamb*

*Rack of Lamb, Lamb Roast, Israeli Couscous, French Beans, Tomato & Balsamic Salad, Red Cabbage with Hazelnuts & Lemon*

*\*Additional Per Market Pricing*



# *Sit Down Dinner*

## *Champagne Toast*

### *First Course*

*Please Select One*

#### *Chop Salad*

*Heirloom Tomato, Cucumber, Field Greens, Red Onion, Olive Corn Cheese Curd,  
Balsamic Glaze, Toasted Baguette*

#### *Israeli Cous Cous*

*Cous Cous, Toasted Pine Nuts, Black Olives, Sun-dried Tomato, Pesto,  
Baby Arugula, Grazini*

#### *Tomato Panzenella*

*Grilled Baguette, Red & Yellow Beefsteak Tomatoes, Olive Tapenade, Micro Greens, Fresh Mozzarella,  
Balsamic Vinaigrette, Baby Arugula*

#### *Red Wine Poached Pear*

*Mandarin Oranges, Baby Frisee, Candied Pecans, Balsamic Reduction, Dried cranberries, Honey Raspberry  
Vinaigrette, Blue Cheese*

#### *Steakhouse Salad*

*Iceberg Wedge, Blue Cheese, Beef Steak Tomato, Bacon, Fried Onion Crisps*

#### *Asian Toasted Sesame*

*Shredded Cabbage, Baby Kale, Toasted Sesame dressing, Wasabi Peas, Sesame Crisps,  
Shredded Carrot, Toasted Peanut*

#### *Roasted Beet Salad*

*Gold & Red Beets, Red Onion, Mandarin Orange Vinaigrette, Ricotta Cheese, Baby Arugula*

#### *Rustic Italian*

*Radichchio, Endive, Frisee, Roasted Asparagus, Olive Oil, Toasted Pine Nuts,  
Fried Onion Crisps, Shaved Romano*

#### *Eggplant Caprese*

*Fresh Mozzarella, Tomato, Fried Eggplant, Aged Balsamic, Basil, Olive Oil*

#### *Grilled Vegetable & Herb*

*Squash, Zucchini, Portobello, Red Pepper, Green Pepper, Roasted Tomato,  
Arugula, Feta, Toasted Pine Nuts, Citrus Vinaigrette*

#### *Greek*

*Baby Spinach, Kalamata Olives, Sliced Tomato, Feta Cheese, Red Onion,  
Cucumber, Toasted Chick Peas, Toasted Baguette*

*Served with Assorted Fresh Made Artisan Breads, Herbed Butter, Hummus and Olives*

## Second Course

*Served Family Style - Please Select One*

*Ravioli, Rainbow Tortellini or Penne  
Jersey Tomato Sauce, Beef Bolognese Sauce or Alfredo*

## Third Course

*Intermezzo of Lemon Sorbet*

## Fourth Course

*A Tableside Selection of Four Entrees*

*Meat*

*Ribeye*

*Fingerling Potato, Parsnip Puree, Baby Carrot, Red Wine Reduction*

*Center Cut Sirloin*

*Parsnip Puree, Sautéed Spinach, Red Wine Demi-Glace,  
Hand Cut Fries*

*Filet Mignon*

*Garlic Mashed Potato, Grilled Squash, Fried Leeks, Sweet Onion Demi-Glace*

*Tomahawk Pork Chop*

*Red Cabbage and Apple Slaw, Brown Butter Speatzle*

*\*Surf & Turf*

*Lobster Tail, Filet, Garlic Mashed Potato, Creamed Spinach, Sweet Onion Demi-Glace*

*Poultry*

*Lemon Garlic Roasted Chicken*

*Ancient Grain Cous Cous, Roasted Root Vegetables*

*Stuffed Chicken Breast*

*Sautéed Spinach, Mashed Potato, Mushroom Gravy, Swiss Cheese, Baby Carrots*

*Dijon & Herb Chicken Breast*

*Scalloped Potatoes, Shaved Brussel Sprouts, Roasted Vegetable Puree*

### *Fish*

#### *Sesame Teriyaki Salmon*

*Hoisin Sauce, Napa Slaw, Fried Lotus Root, Sesame Soba Noodles*

#### *Pistachio & Herb Crusted Salmon*

*White Wine Dijon Cream, Roasted Garlic Mashed Potato, Haricot Vert*

#### *Monkfish Provencal*

*Potato Pancake, Haircut Vert, Tomato Caper Provencal*

#### *Carrot Glazed Cod*

*Saffron Risotto, Squash, Wild Mushroom & Asparagus, Sweet Pea Cream*

#### *Swordfish*

*Wild Mushroom Polenta, Roasted Vegetable & Tomato Emulsion, Fried Plantain Crisp*

#### *Mahi*

*Pineapple Soy Glaze, Grilled Pineapple, Roasted Corn, Pepper & Potato Hash*

#### *\*Crab Cake*

*Grilled Corn Soup, Fried Rice Cake, California Slaw*

#### *\*Seared Sea Scallops*

*Roasted Mushroom Asparagus & Pea Ragout, Creamy Risotto*

### *Vegetarian*

#### *Grilled Mushroom & Fried Polenta*

*Roasted Root Vegetable, Balsamic Reduction*

#### *Wild Mushroom & Asparagus Risotto*

*Fried Sage, Balsamic Glaze*

#### *Spinach Quiche*

*Shaved Broccoli, Carrot, Brussel Sprouts, & Cabbage Sauté*

### *Fifth Course*

#### *Custom Designed Wedding Cake*

*Served with a Chocolate Covered Strawberry*

*Coffee and Tea Service*

*\*Additional Per Market Pricing*

## *Dinner Buffet*

### *Vegetarian (Select One)*

*Eggplant Rollentine,  
Traditional Marinara*

*Penne Rigate  
(Choice of One Sauce)  
Vodka, Marinara or Bolognese Sauce*

*Rigatoni with Roasted Eggplant  
Peppers, Mushrooms. Light Tomato Broth*

*Breaded Japanese Eggplant  
Roasted Red Pepper, Fresh Mozzarella,  
Balsamic Glaze*

*Orecchiette, Tomato and Mushroom Ragu*

*Penne with Pink Vodka Sauce*

*Farfalle, Creamy Primavera Sauce*

*Cavatelli with Broccoli, Garlic and Oil*

### *Meat (Select One)*

*Braised Short Ribs  
Over Cavatelli Pasta*

*Peppercorn Crusted London Broil  
With Jack Daniel Peppercorn Sauce*

*Beef & Broccoli Stir Fry*

*Meatballs Marinara*

*Meatball Stroganoff*

### *Poultry (Select One)*

*Breast of Chicken Sautéed with  
A Wild Mushroom Sauce*

*Country-Style Chicken with  
Diced Potatoes, Onions, and Peppers*

*Boneless Lightly Battered Chicken Breast  
Tomato, Artichoke, Mushroom,  
Lemon Herb Sauce*

*Boneless Breast of Chicken  
(Choice of One Sauce)  
Light Lemon, White Wine Caper Sauce  
Or Marsala*

*Parmesan Crusted Boneless Breast of Chicken  
Mushroom, Artichoke, Black Olives, Sherry  
Wine Sauce*

*Boneless Breast of Chicken Scarpariello  
Lemon and Butter Sauce With  
Fresh Sage, Rosemary, Garlic and Oregano*

### *Seafood (Select One)*

*Filet of Salmon Lemon Butter Sauce  
Potato Crusted With White Wine and Chives*

*Miso Glazed With a Teriyaki Beurre Blanc*

*Pineapple Relish and Coconut Cream*

*Pasta Fagioli Style with Tomato, Onion And  
Dry Vermouth*

*Teriyaki Glazed Milanese*



January - March Package Price

*Friday Pricing*

*\$134.00 Per Person*

*(Minimum Guarantee ~ 115 Guests)*

*Saturday Pricing*

*\$149.00 Per Person*

*(Minimum Guarantee ~ 130 Guests)*

*Sunday – Thursday Pricing*

*\$126.00 Per Person*

*(Minimum Guarantee ~ 100 Guests)*

April – December Package Price

*Friday Pricing*

*\$143.00 Per Person\**

*(Minimum Guarantee ~ 125 Guests)*

*Saturday Pricing*

*\$159.00 Per Person*

*(Minimum Guarantee ~ 140 Guests)*

*Sunday – Thursday Pricing\**

*\$135.00 Per Person*

*(Minimum Guarantee ~ 100 Guests)*

*\*Per Person Rates are not applicable on holiday weekends.*

*The package price includes 22% Taxable Service Charge and 6.625% State Tax*

*A separate Maitre d' fee applies to all events.*

*Ceremony Fee*

*Please add \$10.00 Per Person for the Wedding Ceremony*

*Or \$1,200.00 for 120 or more guests.*

315 Churchill Avenue, Somerset, NJ 08873

732.214.9095

## *The Marigold Grand Viennese Display*



*(Includes All Listed Below)*

### *Pastries, Cakes and Petit Fours*

*Chocolate Cream Puffs, Cannoli, Éclairs, Panna Cotta  
Lemon Tartelettes, Brownies, Chocolate and Vanilla Cupcake  
Miniature Cheesecakes, Mini Crème Brûlée, Chocolate Dipped Strawberries  
Fruit Kebab, Miniature Red Velvet Cupcakes, Chocolate Dipped Dried Fruits  
Oatmeal and Chocolate Chip Cookies, Almond Cookies  
Carrot Cake, Pistachio, Raspberry, Triple Chocolate Squares  
Chocolate Cake Pops, And Strawberries Marinated  
In Grand Marnier Whipped Cream*

### *Sliced Fresh Fruit Display*

*Chocolate Fountain  
With Pretzels, Fruit, Marsh Mellow, Graham Crackers*

*\$19.50 Per Person Inclusive of 22% Service Charge and 6.625% State Tax*



# YUMMY

## TAKEAWAYS

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### Candy Extravaganza

*Mini Assorted Chocolate Candy Bars,  
Chocolate Covered Pretzels, Raisinets,  
Tootsie Rolls, M&M's, Gummy Candy, Swedish Fish,  
Sour Patch, Kids, Candy Necklaces, Laffy-Taffy, Bazooka  
Bubble Gum and Licorice*

*\$13.00 Per Guest Inclusive of 22% Service Charge and 6.625% State Tax*

### Donut Wall

*Four Flavors of Donut Holes  
Offered with Honey, Chocolate sauce,  
Sprinkles and Crushed Candies  
Takeaway Cartons of Whole and Skim Milk*

*\$13.00 per Guest Inclusive of 22% Service Charge and 6.625% State Tax*

### Food Truck

*Philly Cheesesteaks, Oversized Pretzels,  
Sausage and Pepper Sandwiches and Egg Sandwiches*



*Priced Separately*

*Book your Wedding Reception by January 31, 2021  
and select one (1) of the following:  
Upgraded Bar Package, The Marigold Grand Viennese Display or  
A Personalized Dance Floor Decal*



✧ *Super Premium Liquor Package* ✧

Scotch ✧ Whiskey ✧ Bourbon

*Black Label Scotch • Macallan Single Malt 10 Year  
Chivas Regal Scotch • Dewar's White Label Scotch  
Jack Daniels • Jameson Irish Whiskey  
Canadian Club Whiskey • Seagram's 7 Crown Whiskey  
Southern Comfort • Jim Beam Bourbon • Wild Turkey Bourbon*

Vodka ✧ Gin ✧ Rum ✧ Tequila

*Kettle One • Kettle One Citron • Kettle One Orange • Absolut Vodka  
Absolut Citron Vodka • Absolut Vanilla • Tito's Handmade Vodka  
Tanqueray Gin • Bacardi Rum • Bacardi Limon Rum  
Malibu Coconut Rum • Captain Morgan Spiced Rum  
Jose Cuervo Tequila • Zarco Tequila*

Liqueurs ✧ Mixers

*Amaretto • DE Kuyper Peach Schnapps • Apple Schnapps • Sloe Gin  
Martini & Rossi Dry Vermouth • Martini & Rossi Sweet Vermouth  
Blue Curacao • Irish Cream • Coffee Liqueur*

**In conjunction with a Marigold booking, Five Star Encore Entertainment is offering  
The Ultimate Wedding Day Triple Play Package**

**Deluxe Photography Package:**

- Unlimited All-Day Coverage
- All Of Your Wedding Day Digital Images Provided In Color & Black & White
- You Get A 4x6 Color Print Of Every Image Taken On Your Wedding Day
- Full Reprographic Rights To All Of Your Images On-Line Viewing Portal
- A Master Album For The Bride & Groom In Any Size and Album Style
- 2 Identical Parents Albums In A Smaller Relational Size

**Deluxe DJ Entertainment Package:**

- Our 2 Person Entertainment Team (DJ and Emcee) For Up To 5 Hours.
- Separate Cocktail Hour Area Sound System
- Mini-Deluxe Lighting System To Make The Dancefloor Come Alive
- Ceremony Sound System With Wireless Microphone For Officiant
- On-Line Wedding Planning & Music Request System

**Deluxe Videography Package:**

- Unlimited All-Day Video Coverage With Our Professional Videographer
- Wireless Lapel Microphone Provided For Ceremony To Record Your Vows
- A Copy Of All Of The Raw Footage From Your Wedding Day
- Fully-Edited Short-Form Wedding Day Recap Version Your Wedding Video
- All Footage Delivered In Digital Format For Easy Sharing With Family & Friends

**Deluxe Photobooth Package:**

- Your Choice Of Sit-Down Coney Island Style Or Standing Hollywood Booth
- 4 Full Hours Of Service With A Professional & Friendly Photobooth Attendant
- Unlimited Photostrips and 4x6 Enlargements
- Guests Can Email, Text and Create Animated Meme/Gif File Instantly
- Your Guests Can Leave The Bride & Groom A Video Message
- Includes A Memory Book So You Get A Printed Copy Of Every Photostrip
- Dress Up Party Props & Fun Signs For Guests To Use For Their Photos
- All Images & Video's Provided On A Thumb Drive At The End Of Your Wedding

**Original Package Price: \$7995.00 ~ With a Marigold Booking: \$5,995.00**

*OFFER FOR NEW BOOKINGS IN 2021 & 2022. SUBJECT TO AVAILABILITY.*

## Recommended Vendors

### Overnight Accommodations

*Fairfield Inn and Suites by Marriott\**  
315 Davidson Avenue, Somerset, NJ  
(732) 627-8483 4.00 Miles from the Marigold

*Springhill Suites by Marriott\**  
16 Cedar Grove Lane, Somerset, NJ  
(732) 595-5100, 4.4 miles from the Marigold

*Hyatt Regency New Brunswick*  
2 Albany Street, New Brunswick  
(732) 873-1234 3.5 miles from the Marigold

*Staybridge Suites & Holiday Inn Express\**  
2195 Route 1, North Brunswick, NJ  
(732) 940-2250, 4.2 miles from the Marigold

*\*Offers Shuttle Service. Check with the hotels for specific offers & requirements.*

### Florist

*Biaggio's Florist*  
(732) 246-1850

*Monday Morning Flower & Balloon Company*  
(609) 520-2005

### Entertainment

*Finesse Entertainment*  
(201) 288-6614

*Encore Entertainment & Ultrax Disc Jockeys*  
(800) 858-7291

### Photographers

*Events Captured*  
(848) 260-0170

*House of Talent*  
(516) 644-5454

*Memories*  
(888) 760-0425

*JF Photography*  
(908) 709-1797

### Other Services

*Celebration Paintings*  
(505) 414-5367

*Santos VIP Limousine*  
(888) LIMOVIP

*Mayank Amin,*  
*Wedding Planning Services, Platinum Dream*  
*Events*  
(267) 664-4899

*Rev. John Michael, M. Div.*  
*Interfaith Marriages, Second Marriages*  
732-786-1906  
jmosulvn@aol.com

### Confirmation of Space and Deposits

*An initial non-refundable deposit of twenty percent (20%) of the estimated charges along with a signed contract is required to confirm your date. An additional thirty (30%) is due at the half way mark of your wedding date. Final payment in the form of a cashier's check, money order or cash is due fourteen (14) days prior to the wedding date. All prices quoted are subject to change without notice and are guaranteed only with a signed contract and deposit.*

## *The Knot Testimonials*



posted 09/30/2019 by Steve A

Very beautiful venue close to home! Lisa and her staff were amazing from start to finish. First before we decided on the Marigold (nobody we knew had ever tried it before), meeting Lisa and having her show us the venue was a pleasure. The place is gorgeous, spacious, and she never pressured us to make a decision. All the time leading up to the wedding Lisa was always available for any questions. The week before the wedding when we went to finalize the details, we had way less people than we planned for. Not a problem for Lisa - she came up with a solution that would not leave us paying for empty seats! We were amazed and very grateful. On the wedding day the staff was nothing short of stellar. They helped us in setting up the room - from setting up centerpieces to lighting candles. They were very flexible throughout the night when we decided to extend cocktail hour, were wishy washy on whether or not we wanted to take pictures with each table and when we were deciding on when to do the cake presentation. Angie was a rockstar!! From helping my wife with her wedding dress, to snagging the last piece of cake for me, to always being within an earshot to get us whatever we needed - she was simply awesome! Mario and Chang were also very helpful. The bridal suite was very chic and spacious. There was never a shortage of drinks - soft drinks, water, champagne - whatever we needed was there. They also brought up some appetizers from the cocktail hour as we were getting ready. The night went smoothly and all of our guests were very happy. At the end of the night, the staff helped us gather our things from the bridal suite, brought them downstairs for us, and helped us load the car. After they had closed and locked the doors, me and my wife were standing outside chatting with some guests. One of the staff asked us if we wanted some water - she unlocked the doors and went back inside to get us each a bottle of cold water! Simply top notch service from start to finish. Very impressed with this place and will recommend to all family and friends.



posted 01/24/2020 by Nancy Z

My husband and I's wedding was this past December 2019, which was held at the Marigold. From the planning to our wedding day. This day couldn't have been more perfect! Such an Amazing Modern Venue that is conveniently so close to home. Lisa and all the staff at The Marigold were AMAZING! Very helpful! The food was great. We are 100 % satisfied with the service we received from The Marigold and staff and highly recommend them.



posted 12/17/2019 by Serenity N

A lovely venue tucked away in an unassuming neighborhood in the heart of central Jersey. My husband and I held our wedding reception here in October 2019 and had a wonderful experience. Lisa was lovely to work with throughout the planning process, always available to answer questions and even helping us work through some tricky last minute changes. The venue itself is gorgeous with both indoor and outdoor settings for guests to enjoy and pictures to be taken. I especially appreciated that there are separate spaces for cocktail hour and dinner. My guests raved about the food, especially the generous cocktail hour treats. The whole staff are incredibly professional and attentive and made the whole evening run so smoothly. And for this level of service and amenity, you can't beat the price! I would highly recommend The Marigold for your next event, wedding or otherwise.



posted 11/05/2019 by Rusafa M

We recently had our wedding at the Marigold on October 19th and it was truly unforgettable. The Marigold had a beautiful outdoor gazebo for our ceremony, a wonderful glass cocktail hour area with seating inside and outside for guests, and the reception hall had built in lighting as well as projectors that made this venue such a hit. Big thank you to the Marigold and their team for making our wedding day so smooth and effortless. I highly recommend this venue as they are truly accommodating to anything you need!



posted 10/07/2019 by Salina S

We had our wedding at the Marigold, the Sandalwood room on September 28th 2019, and it exceeded our expectations. Lisa was amazing, and everyone did great work there. The reception room was set to just as I had imagined and looked perfect. There was another event that day, but we couldn't even notice the noise. Everything was on cue. The maitre d was there whenever I needed her. The only thing if I had to pick something out was the cocktail hour room lighting was not set to the right color, and I needed to get that fixed. I am a person that it's hard to make me happy and I am picky, but honestly everything really turned out to what I had imagined it to look like. They also gave double steak and a huge Venetian display. The dance floor was spotless. We also got the spotlight, which is extra but is worth it. I would recommend the Marigold for a wedding.



posted 10/06/2019 by Amy D

We worked with Lisa when choosing this venue and through the whole planning process, and she always made sure we had all the information needed so we understood what was happening and when. From choosing the menu to the decor and details even down to the type of tables we wanted she was incredibly helpful through it all. The night of the wedding we had exceptional service! We always had enough to eat and drink, and were always asked if there was anything else we needed. The food during the cocktail hour was both abundant and delicious! Our main dish and accompanying dishes were just as generous and delicious as well! The employees were on top of every dish, drink and/or dessert that was coming out, and made sure everyone was served accordingly. Overall a very classy presentation and great service from all involved at the Marigold!



posted 09/25/2019 by Clarissa D *(updated 10/01/2019)*

I couldn't have been happier with my experience with all the staff at The Marigold! Lisa, especially, made our experience amazing. She was there for us whenever we needed and made sure we felt comfortable throughout the whole process! All of the staff the day of the wedding including but not limited to Lisa, Marcella, and Juli were soooo accommodating! The food at the Marigold was better than we remember from the taste testing! All of our guests were so happy with the experience and food. I would recommend this venue to ANYONE! Thank you to everyone at the Marigold for everything you have done for a day we will remember forever!



posted 09/23/2019 by Kara B *(updated 09/26/2019)*



We had our wedding at the Marigold last week and I cannot express enough how impressed I was with the venue, the staff, and the entire overall experience. Lisa did an amazing job orchestrating the event. The maître d's, Chang and Marcella were absolutely incredible and made sure everything ran smoothly. Even the waiters and waitresses were fantastic and so astute to everyone's needs. There was one lovely lady in particular, Angie, who somehow always knew what I needed and was always there! I received so many compliments from our guests on how great the staff was. I have been to many weddings and parties and have never witnessed such a fantastic team as I did at my own wedding. I highly, highly, highly recommend booking your event at the Marigold. You will not be disappointed!



posted 09/17/2019 by CAROL B (updated 09/26/2019 )

We recently celebrated my daughter and son in law's wedding at The Marigold. I cannot say enough about the beautiful venue, fantastic food and excellent staff. Lisa was a pleasure to work with from beginning to end. She was friendly, helpful and so willing to accommodate all of our requests. The staff was so attentive from the time we arrived in the morning until the end of the evening. They made sure the party flowed smoothly and all of our guests' needs were met. The food was fabulous and served and prepared beautifully I want to thank everyone at The Marigold for helping make this night so memorable.



posted 09/10/2019 by Mercedes D (updated 09/26/2019 )

My husband and I had our wedding at The Marigold and words cannot express how beautiful everything was. The venue itself was exactly what we were looking for in terms of food, atmosphere, scenery and overall experience. Julie, Lisa and Marcella were absolutely PERFECT. These ladies made sure everything ran smoothly and went above and beyond in making sure our special day was amazing. THANK YOU! The food and drinks were great! All of our guests commented on the quality of food being served. I must say the venue played a huge part in the success of our wedding. I highly recommend The Marigold to all couples looking for the perfect venue for their wedding! our guests are still talking about how beautiful everything was!



posted 08/18/2019 by Puneet J (updated 09/13/2019 )

My wife and I come from different cultural backgrounds and were planning a traditional American wedding. A little over a month before our wedding, we decided to honor the Indian traditions in a small pre-wedding wedding and were looking for a venue to host this event. We approached the Marigold and they were able to accommodate us last minute. We worked with Lisa DiCenzo to plan our event and we had a great experience. Lisa and the entire Marigold staff are very professional. They always made themselves available to meet with us at the venue and answer any questions, and the week leading up to the wedding they allowed us to store furniture and décor we had for the event which was a great convenience. The day of the wedding we were provided with early access to the getting ready suites, and when we got there the ballroom was already beautifully staged the way Lisa had helped us plan. We wanted family-style tables instead of round tables and without hesitation, Lisa made it happen for us and it was beautiful. Their selection of linens and the gold chargers they provide added a special touch and was one less thing we had to plan for. The property is beautiful, very clean, and spacious, and the Marigold staff is amazing. Our Maître D', Marcella, was so attentive and professional, and on our wedding day and made sure that not only my wife and I were taken care of, but also our families. Marcella went out of her way to serve us food and drinks, and arranged staff to load our cars at the end of the night. There was honestly not one thing that went wrong throughout the whole process. The entire team made sure that the day was special and went above and beyond to make everything go smooth. The venue is beautiful, modern, clean, and very well managed. Our customer service experience was amazing, and we and our guests have nothing but praise to offer this venue.