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.

We're confident that when you choose The Graycliff, you'll have the time of your life from the very first day of planning to the minute your last guest leaves, and amazing memories for years to come.

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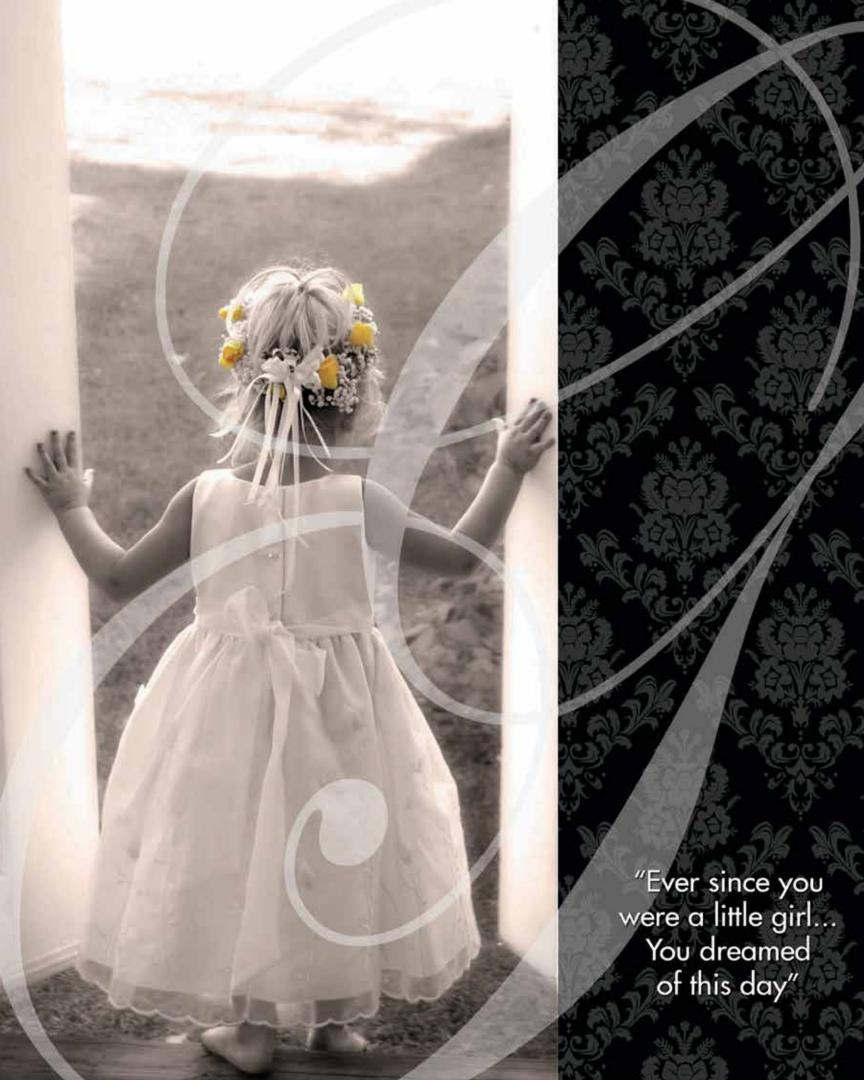
Email: banquetdepartment@thegraycliff.com

122 Moonachie Avenue • Moonachie, New Jersey 07074

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

www.TheGraycliff.com





"Walking down the aisle"









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





"New beginnings surrounded by beauty"

Embassy











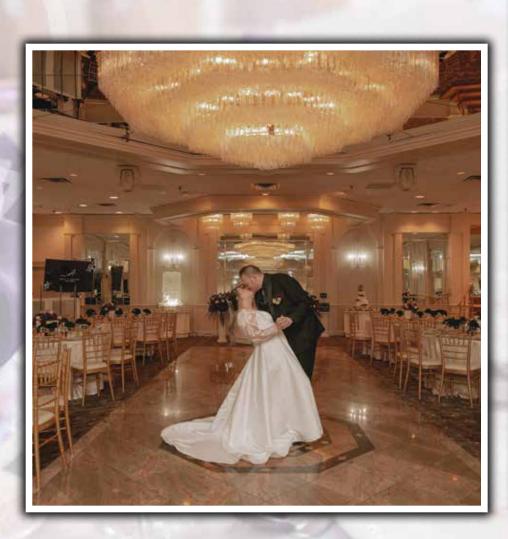
Ballroom







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







The Grayeliff Wedding Package

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

Cocktail Hour

Vodka Martini Station
A Variety of Seasonal Martinis

Full Open Bar

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

Hors d' Deuvres

Tempura Shrimp Tyropita Buffalo Wings Spanakopita Reuben Sandwiches Chicken and Beef Kabobs (Passed Butler Style)
Chef's Selection of Hors d'Oeuvres
Shrimp Cocktail
Coconut Shrimp
Ale Battered Mozzarella Sticks
Beef Empanadas
Mac and Cheese Balls
Mini Kobe Burgers

Cocktail Franks
Mini 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 Anitpasto 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 Cappicolla • 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 Stuffed Loin of Pork with Portobello Mushrooms & Herbs • 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 Pommodoro in a Fresh Plum Tomato and Basil Sauce
Agnolotti in Creamy Pesto Sauce
Cavatelli with Broccoli
Orecchiette with Sausage Meat, Hot Cherry Peppers, Fresh Tomato and Broccoli Rabe
Cavatappi with Bolognese Sauce

Silver Chafing Dishes

(Choice of Five)

Sesame Chicken • Honey Mustard Pecan Chicken • Chicken Marsala • Filet Mignon Barolo Swedish Meatballs • Italian Sausage and Peppers • Chorizo with Rice
Polish Kielbasa with Pierogis and Sauerkraut
Sauteed Louganiko with Broccoli Rabe and Cannellini Beans
Calamari Fritti with Zesty Marinara Sauce
Seafood Paella or Marichiara over Rice • Stuffed Clams Casino and Oreganata
Eggplant Rollantine • Arancini (Rice Balls) • Fried Plantains & Baccialitoes





Chilled Champagne Toast

Salad (Choice of One)

Grayeliff Signature
Carrots, Tomatoes, Cucumber
over Mesculin

Greek Salad

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

Trosh Mozzarella & Beofsteak Tomato served with Roasted Peppers,

Capers, Sundried Tomatoes with

an Olive Oil Drizzle

Arugula Salad served with Roasted Beets and Goat Cheese

Intermezzo

Mango or Lemon Sorbet

Wine Service

Entrée

*Chateaubriand
in a Bordelaise Sauce

or

Aged Prime Rib of Beef in a Natural Au Jus

Beef Selections served with Mashed Potatoes & Chefs Medley of Vegetables

Tilet of Wild Atlantie Salmon in a Dill Beurre Blanc Sauce

or

Branzino Greganata in a Lemon Butter sauce

Fish Selections served with Garlic Mashed Potatoes & over Broccoli Rabe

Chicken San Marco
Sautéed with Sun Dried Tomato, Shittake Mushroom and Artichoke Hearts in a Sherry Wine Sauce

or

Chicken Athena

Sautéed Chicken Breast with a Honey Lemon Reduction
Chicken Selections served with Roasted Baby Potatoes & Chefs Medley of Vegetables

Vegetarian Entrée Upon Request

Dessert

Elegant 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 Grayeliff 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

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

Hors d' Ceuvres (Passed Butler Style) 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 Cappicolla • 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

Prime London Broil Roast Boneless Turkey Breast Roast Baby Suckling Pig Carving Station
(Choice of Two)
Baked Virginia Ham
Rack of Lamb
Dijon Chicken Cordon Bleu

Leg of Lamb Roast Loin of Pork Stuffed with Portobello Mushrooms and Herbs

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 Pommodoro

Cavatappi in Bolognese Sauce
Lobster Ravioli in a Sherry Cream Sauce

Orecchiete with Sausage Meat, Hot Cherry Peppers, Fresh Tomato and Broccoli Rabe

Agnolotti in Creamy Pesto Sauce

Silver Chafing Dishes
(Choice of 7)

Sesame Chicken • Honey Mustard Pecan Chicken • Chicken Marsala • Filet Mignon Barolo
Pepper Steak • Swedish Meatballs • Mini Beef Wellingtons • Italian Sausage and Peppers
Chorizo with Rice • Polish Kielbasa with Pierogis and Sauerkraut
Sauteed 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 Marichiara over Rice
Cajun Shrimp • Stuffed Clams Casino and Oreganata
Eggplant Rollantine • Arancini (Rice Balls)
Mozzarella En Carozza • Fried Plantains & Baccialitoes

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



Chilled Champagne Toast

Salad (Choice of One)

Grayeliff Signature
Carrots, Tomatoes, Cucumber
over Mesculin

Greek Salad

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

Tresh Mozzarella & Beofsteak Tomato served with Roasted Peppers,

Capers, Sundried Tomatoes with

an Olive Oil Drizzle

Arugula Salad served with Roasted Beets and Goat Cheese

Intermezzo

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 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 Mashed Potatoes & over Broccoli Rabe

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

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

Wild Mushroom Ravioli In a Marinara Sauce Negetarian Selections
Grilled Vegetable Risotto

Stuffed Peppers with Vegetable Quinoa & Fresh Tomato Sauce

Special Dietary as well as Kosher Choices are also available

Dessert

Elegant 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, in Two Ice Sculptures



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 Crepes



Garlic Red Bliss

Sweet Potato and Yukon Gold

Served in a Martini Glass with a Variety of Toppings

French Fries or Mac & Cheese Station Available





*The Grayeliff 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



Included in

Your Wedding Package

Champagne with Fresh Strawberries Served as Your Guests Arrive

Complete Premium Open Bar Including Signature Drinks

Choice of Linens for Tablecloths and Napkins

Bridal Suite for Bridal Party

On-Premise Gazebo with Waterfall

Baby Grand Piano with Pianist During Cocktail Hour

Ice Sculpture in Reception Room

Décor & Fruit Carvings for Cocktail Hour

Tiered Custom Designed Wedding Cake

Coat Check Attendant (Seasonal)

Courtesy Basket Supplied in All Restrooms

Uniformed Valet Attendants

Projection System

Seating Cards

Directional Maps







"Every detail is tastefully considered...











"New beginings surrounded by beauty"









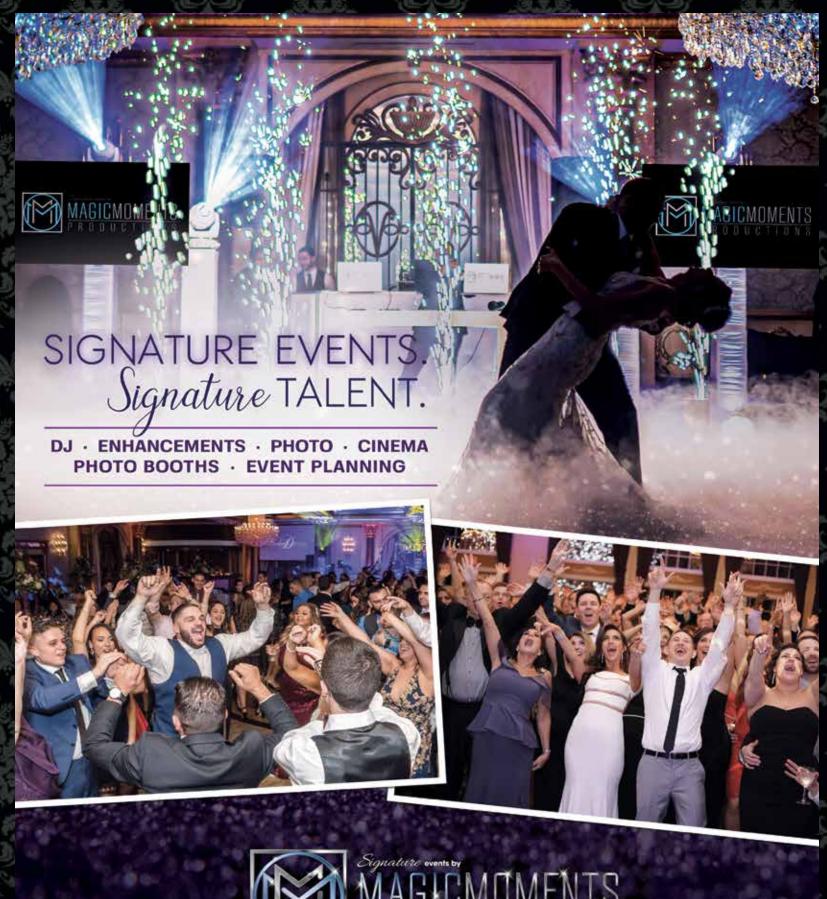














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AISHA MALIKI (973) 226-8889 ext 2 aisha0405@yahoo.com

MARIA FERREIRA (973) 226-8889 ext 2 mariaferreira1015@yahoo.com







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Enjoy a complimentary shuttle to and from Graycliff. Please call for details.

COMPLIMENTARY BRIDE & GROOM ROOM

To say, "Congratulations!" we offer a complimentary king room on your wedding night with 15 rooms booked or a suite with 20 rooms.

COMPLIMENTARY BREAKFAST

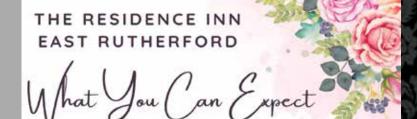
We believe in the simple things. The things that make your stay effortless and relaxing. Like a complimentary hot breakfast that gets you on your way.

CELEBRATE ON US

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

EASY RESERVATIONS

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



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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
- · Take advantage of reduced room rates for an affordable
- · Create a personalized web page for your guests' reservations, tailored to your preferences and design



- to your wedding venue*
- and comfortable stay





- · 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 outof-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.

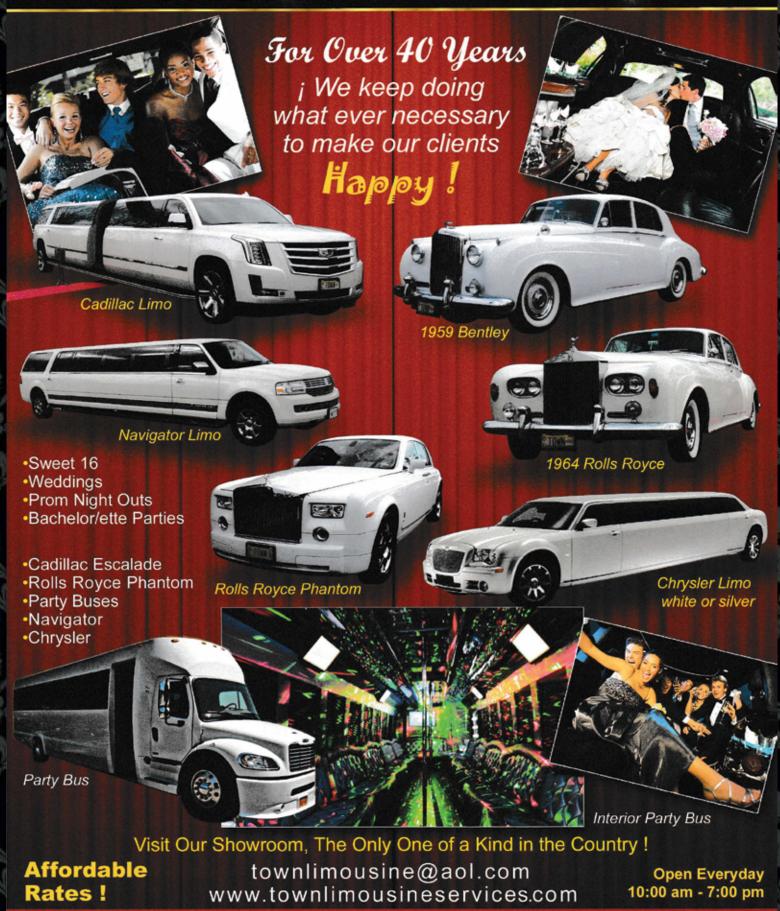
Packages for each of these options are available for our overnight wedding groups.

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





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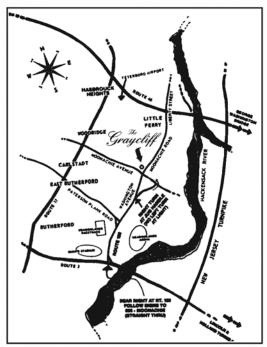
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If using a GPS, please use 290 Moonachie Avenue, Moonachie, NJ 07074

- 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.



201.939.9233

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