

WEDDING PACKAGES 2025



THE MADISON



Thank you for your interest in Weddings at The Madison. This one-of-a-kind venue provides you an opportunity to celebrate a day designed exclusively for you. Weddings at The Madison offers award winning cuisine with flexible and customizable packages; personalized menus for themes, special appetites; and blending and honoring family traditions. Our experienced and professional staff of catering and culinary personnel will assist you throughout the planning process and be with you throughout your wedding day celebration. Our wealth of experience can assist you in planning the day of your dreams.

*Sincerely,
The Madison Sales & Events Coordinating Team*

THE MADISON

All wedding packages include:

EXPERIENCED EVENT COORDINATOR

An experienced event planning team to help you create the wedding of your dreams while making the planning aspect a breeze.

WEDDING RECEPTION

Five hour wedding reception with full cocktail hour, including champagne toast.

PROFESSIONAL EVENT MANAGER & BRIDAL ATTENDANT

A personable & professional Event Manager to oversee your wedding from start to finish and a Bridal Attendant to assist with any needs that may arise from arrival to departure.

BRIDAL SUITE BEGINNING AT 12PM

Available for you to relax, refresh, bustle your dress, or any other needs that may arise. Champagne, cheese tray and fresh fruit will be available for your enjoyment.

LINENS & AMENITIES

Floor length linens and napkins in your choice of colors.
Use of our 60" round tables and/or 8-foot rectangle tables.
Champagne Chiavari Chairs
Convenient on-site parking with an abundance of spaces.

ADDITIONAL FEES

(not inclusive of service charge & tax)

On-Site Ceremony Fee

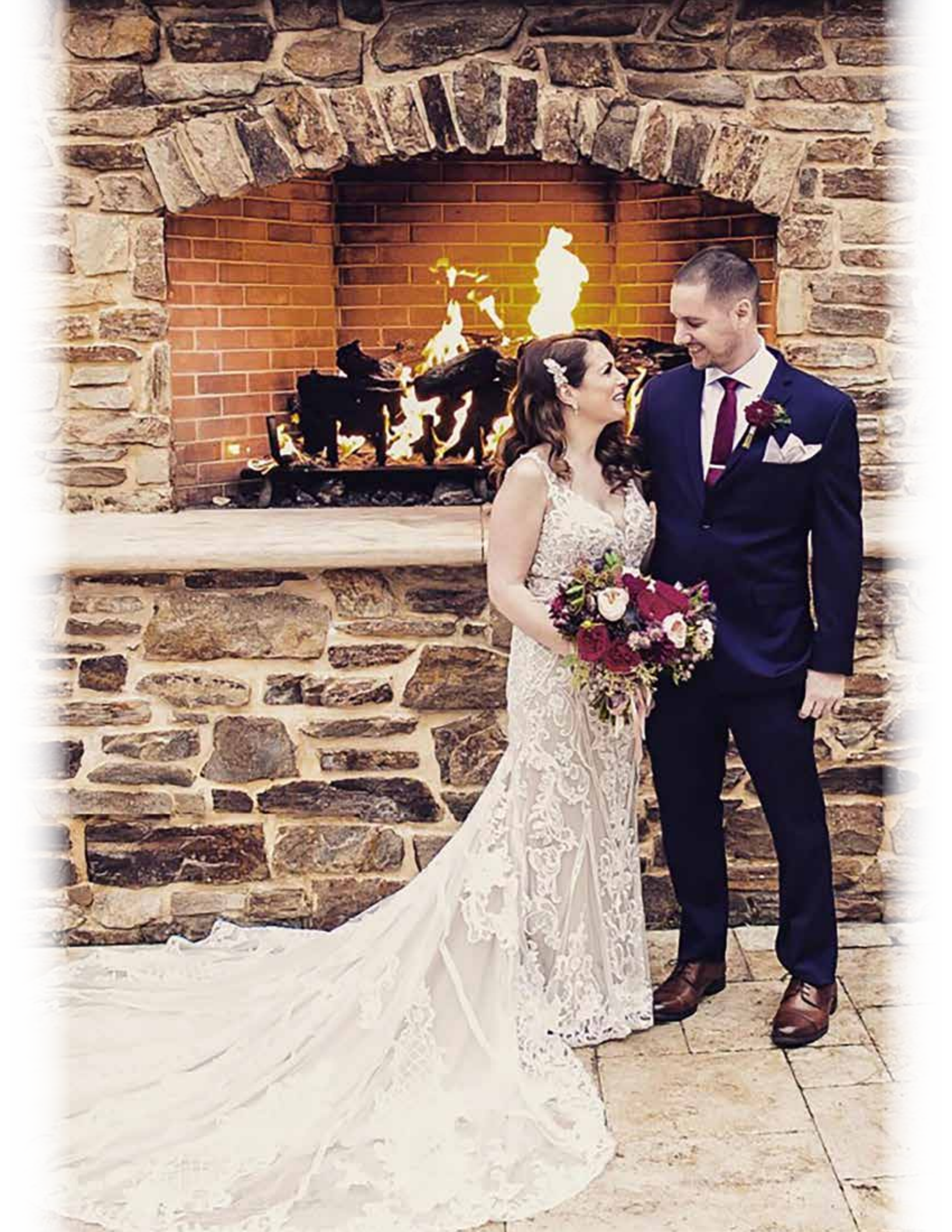
WineCellar Rental Fee (Beginning at 10AM)

Includes Continental Breakfast & Mimosas

Friday Weddings – 75 Guest Minimum

Saturday Weddings – 100 Guest Minimum

Sunday Weddings – 50 Guest Minimum







THE MONROE

COCKTAIL HOUR

Choice of 8 Passed Hors d'oeuvres

Pasta Station

*Penne Pasta in Vodka Sauce &
Bow Tie Pasta with Alfredo Sauce,
Roasted Peppers & Spinach*

DINNER RECEPTION

Salad Course

Entrée Course

*Choice of Chicken,
Fish & Vegetarian*

DESSERT COURSE

Wedding Cake

by Sweet T's Bake Shop

FIVE HOUR OPEN BAR

Beer & House Wine

THE MADISON

COCKTAIL HOUR

Choice of 8 Passed Hors d'oeuvres

Mediterranean Station

*Assorted Meat, Cheeses,
Bruschetta, Olive Tapenade &
Composed Pasta Salads*

DINNER RECEPTION

Salad Course

Entrée Course

*Choice of Chicken, Fish,
Beef & Vegetarian*

DESSERT COURSE

Wedding Cake

by Sweet T's Bake Shop

FIVE HOUR OPEN BAR

Beer, Wine & House Brand Liquors

*Sobieski Vodka, Reade Gin,
Castillo Rum, Sauza Tequila,
Bushmills Whiskey, Jim Beam Bourbon*





THE LAFAYETTE

COCKTAIL HOUR

Choice of 12 Passed Hors D'oeuvres

Mediterranean Station

*Assorted Meat, Cheeses,
Bruschetta, Olive Tapenade &
Composed Pasta Salad*

Pasta Station

*Penne Pasta in Vodka Sauce &
Bow Tie Pasta with Alfredo Sauce,
Roasted Red Peppers & Spinach*

Asian Station

*Vegetable Lo Mein &
Chicken Fried Rice*

DINNER RECEPTION

Soup or Salad Course

Entrée Course

*Choice of Chicken, Fish,
Beef & Vegetarian*

DESSERT COURSE

Wedding Cake

by Sweet T's Bake Shop

Mini Pastries Display

*Assorted Cookies, Brownies, Cannolis,
Éclairs, Cream Puffs, Funnel Cake Fries*

FIVE HOUR OPEN BAR

Beer, Wine & Premium Brand Liquors

*Absolut & Tito's Vodka, Bombay &
Tanqueray Gin, Bacardi & Captain
Rum, Jose Cuervo Tequila, VO &
Canadian Club Whiskey, Jack Daniel's
& Jim Beam Bourbon*

THE SCOTT

COCKTAIL HOUR

Choice of 12 Passed Hors d'oeuvres

Raw Bar

*Shrimp Cocktail, Clams,
Oysters on the Half Shell*

Slider Station

Classic Beef Sliders & Pulled Pork Sliders

Mashed Potato & French Fry Bar

*Gravy, Cheddar Cheese, Scallions,
Bacon, Sour Cream, Steamed Broccoli
& Sautéed Mushrooms*

DINNER RECEPTION

Soup or Salad Course

Entrée Course

*Choice of one Chicken, Fish,
Beef & Vegetarian
(you may select one entrée upgrade)*

DESSERT COURSE

Wedding Cake

by Sweet T's Bake Shop

Mini Pastries Display

*Assorted Cookies, Brownies, Cannolis,
Éclairs, Cream Puffs, Funnel Cake Fries*

Donut Wall

*A variety of traditional & seasonal
donuts from our neighborhood bakery,
L & M Bakery*

FIVE HOUR OPEN BAR

Beer, Wine & Top Shelf Brand Liquors

*Grey Goose Vodka, Hendricks Gin,
Patron Tequila, Jameson Irish Whiskey,
Crown Royal, Maker's Mark Bourbon*





BUTLER PASSED HORS D'OEUVRES

MEATS & POULTRY

- Asian Pork Pot Stickers
- Mini Beef Wellington
- Mini Philly Cheese Steak Spring Rolls
- Mini Meatball Skewers
- Mini Chicken Tacos
- Mini BBQ Pulled Pork Tacos
- Beef or Chicken Sate
with miso chili sauce
- All Beef Franks Wrapped in Pastry Crust
- Chicken Kebabs
- Chicken & Cheese Quesadilla Wedges
- Buffalo Chicken Turnovers
- Chicken Spring Rolls
- Crispy Sesame Chicken Bites
- Filet Mignon Tips
with caramelized onions & bleu cheese on focaccia

VEGETARIAN

- Deviled Eggs
- Vegetable Spring Rolls
- Spanakopita
- Fried Macaroni & Cheese Bites
- Fire Roasted Tomato Soup Shooters
with irish cheddar grilled cheese cap
- Caprese Skewers
- Individual Spinach & Artichoke Dip
with parmesan crackers
- Baked Brie in Phyllo
with raspberry compote
- French Fry Shooters
with ketchup
- Seasonal Vegetable Kebabs

SEAFOOD

- Ahi Tuna Wonton Cones
- Scallops Wrapped in Bacon
- Shrimp Tempura
- Shrimp or Crab Crostini
- Clams Casino
- Assorted Sushi & California Rolls
- Coconut Shrimp
- Gin Cured Salmon
on pumpernickel french herb spread
- Mini Crabcakes
- Shrimp Cocktail Shooters



SOUP OR SALAD COURSE SELECTIONS

Please Select One For All Guests

SOUP

New England Clam Chowder

Minestrone

Butternut Squash

Smoked Corn Chowder

Pasta Fagioli

Italian Wedding

Smoked Tomato Bisque

Chicken & Barley

SALAD

Madison Mixed Greens Salad
*with tomatoes, cucumbers,
shaved carrots & homemade
balsamic vinaigrette*

Baby Spinach Salad
*crumbled bleu cheese, candied
walnuts, sundried cranberries &
raspberry vinaigrette*

Caesar Salad

*with parmesan cheese, croutons
& classic caesar dressing*



ENTRÉE COURSE SELECTIONS

You may offer up to three entrées for your guests to choose from.
Entrée Selections & Counts are due 10 business days prior to your event.

POULTRY ENTRÉE

Breast of Chicken Mediterranean
*roasted red peppers, spinach
& fontina cheese*

Breast of Chicken Saltimbocca
imported prosciutto & fontina cheese

Chicken Kiev
with herbed butter sauce

Chicken Marsala
*with field mushrooms &
marsala wine sauce*

Chicken Bruschetta
*with shredded mozzarella cheese
& balsamic glaze*

Vienna Chicken
*with artichoke hearts, tomato, cremini
mushrooms in a garlic pesto cream sauce*

BEEF & PORK ENTRÉE

Slow Braised Short Ribs
with cipollini onion demi

8oz. Filet of Beef
with red wine demi

10oz. NY Strip Steak Au Poivre

10oz. Boneless Pork Chop
*choice of mushroom marsala sauce or
grain mustard demi*

8oz. Grilled Filet Mignon
Additional Charge

BAR UPGRADES

Upgrade to House Brand Open Bar
Upgrade to Premium Brand Open Bar
Upgrade to Top Shelf Brand Open Bar

SEAFOOD ENTRÉE

Norwegian Grilled Salmon
choice of sauce

Mediterranean Branzino
choice of sauce

Pan Seared Halibut
choice of sauce

Gulf Coast Mahi Mahi
choice of sauce

Jumbo Lump Crab Cakes
two 4oz cakes
Additional Charge

Choice of Sauces
Garlic Roasted Cream
Ginger Ponzu Glaze
Caponata Pesto Cream
Grilled Mango & Pineapple Salsa

VEGETARIAN ENTRÉE

Porcini Mushroom Ravioli
in garlic cream sauce

Tuscan Cheese Ravioli
with pomodori sauce

White Bean Ravioli
with herbed tomato sauce

Grilled Vegetable Napoleon
*with smoked tomato sauce &
a balsamic glaze*

ENTRÉE SIDES

Yukon Gold Mashed Potatoes
Roasted Red Bliss Potatoes
O'Brien Potatoes (*with peppers & onions*)
Classic Risotto
Saffron Rice Pilaf
Roasted Broccoli & Cauliflower
Hericot Verts with Carrots

ADDITIONAL STATIONS & ENHANCEMENTS

COCKTAIL HOUR OR END OF NIGHT STATIONS

AMERICAN FAVORITES

Ball Park Cart "Sabrett" Hot Dogs
*offered with mustard, relish,
ketchup & minced onions*

Boneless Wings

*choice of classic buffalo or jalapeño
& garlic seasoned french fries*

SOUTH OF THE BORDER

Build Your Own Fajitas & Taco Bar
*grilled beef or chicken offered with
grilled red & green peppers & sautéed
onions; perfectly seasoned beef
offered with lettuce, sour cream & salsa*

FLAT BREAD PIZZA

*classic cheese, margarita, pepperoni,
BLT & rosemary chicken & potato*

MASHED POTATO OR RISOTTO BAR

Choice of Five Toppings
*traditional gravy, sautéed mushrooms,
crisp apple-wood smoked bacon,
Tipperary Irish cheddar, red onions,
sautéed asparagus or steamed broccoli*

BUILD YOUR OWN SLIDERS

Beef & Pulled Pork Sliders
*with ketchup, mustard, onions, pickles,
fluffy brioche buns & cheddar cheese*

LATE NIGHT CRAVINGS BAR

Beef Sliders, Flatbread Pizzas &
Boneless Wings
*served in the last hour for those guests
looking for late night munchies.*

DESSERT ENHANCEMENTS

MINI DESSERT DISPLAY

*Assorted Cookies, Brownies, Cannolis,
Éclairs, Cream Puffs, Funnel Cake Fries*

BANANAS FOSTER

With Vanilla & Chocolate Ice Cream

SUNDAE BAR

Vanilla & Chocolate Ice Cream
*Served With Sprinkles, Chocolate Sauce,
Strawberry Sauce, Cherries,
Whipped Cream & Crushed Oreos*

DONUT WALL

*A variety of traditional & seasonal
donuts from our neighborhood bakery,
L & M Bakery*





MADISON STATION STYLE WEDDING

COCKTAIL HOUR TO INCLUDE

Choice of Eight Passed Hors d'oeuvres

Crudite & Cheese Display

*roasted & raw vegetables, hummus, olive tapenade,
chef's choice of: cheese, pepperoni, prosciutto, crackers & pita bread*

DINNER RECEPTION TO INCLUDE

1.5 Hours of the Following

Build Your Own Salad Bar

*mixed greens & romaine, carrots, cucumbers, cherry tomatoes,
croutons, bacon crumbles, parmesan cheese & bleu cheese,
house balsamic dressing, classic ranch & creamy caesar*

Pasta Station

*farfalle in alfredo sauce & penne in classic marinara,
asiago crusted chicken served parmigiana style with melted mozzarella*

Carving Station

NY Strip Steak with horseradish cream

Roasted Pork Loin with whole grain mustard sauce

Roasted Red Bliss Potatoes & String Beans

DESSERT COURSE

Wedding Cake by Sweet T's Bake Shop

Mini Pastries Display

Assorted Cookies, Brownies, Cannolis, Éclairs, Cream Puffs, Funnel Cake Fries

5 HOUR OPEN BAR

Beer, Wine & House Brand Liquors

Sobieski Vodka, Reade Gin, Castillo Rum, Sauza Tequila,

Bushmills Whiskey, Jim Beam Bourbon



MADISON BRUNCH STYLE WEDDING

COCKTAIL HOUR TO INCLUDE

Display of Fresh Sliced Fruit
Danish, Muffins &
Assorted Breakfast Pastries

Yogurt Parfaits
with
Granola & Fresh Berries

BRUNCH BUFFET TO INCLUDE

Farm Fresh Scrambled Eggs
Crispy Bacon & Pork Sausage
Shrimp & Grits
Yukon Gold Breakfast Potatoes
Vanilla Creme Brûlée French Toast
Grilled Chicken Breast
with a lemon beurre blanc sauce

Chicken & Waffles
Broccoli & Cheddar Quiche
Classic Caesar Salad
Penne Pasta Pomodori
Carving Station of
Honey Spiral Ham or
Roasted Turkey

DESSERT COURSE

Wedding Cake
by Sweet T's Bake Shop

Mini Pastries Display
*Assorted Cookies, Brownies, Cannolis,
Éclairs, Cream Puffs, Funnel Cake Fries*

5 HOUR OPEN BAR

Bloody Marys, Mimosas, Beer & Wine

Must End by 4PM



MOBILE MADISON FOOD TRUCK

MOBILE MADISON PACKAGE

This package is available after an on-site, private event.

Keep the celebrations going, send your guests off
with a late night snack.

Boneless Buffalo Wings

Mini Panzarottis

Loaded Tater Tots





ADDITIONAL WEDDING ENHANCEMENTS

EARLY BIRD BRIDAL SUITE

WINECELLAR & BRIDAL SUITE BREAKFAST / LUNCH PACKAGE

BREAKFAST

Breakfast Pastries,
Bagels, Fruit,
Yogurt & Mimosas

LUNCH

Chicken Fingers,
French Fries &
Caesar Salad

CRUDITE STATION

Meat,
Cheese, Crackers
& Fruits

RECEPTION EXTENSION

1 Hour Extension (Staffing Fee)

1 Hour Extension Bar Per Person Beer & Wine

1 Hour Extension Bar Per Person House Brand Liquor

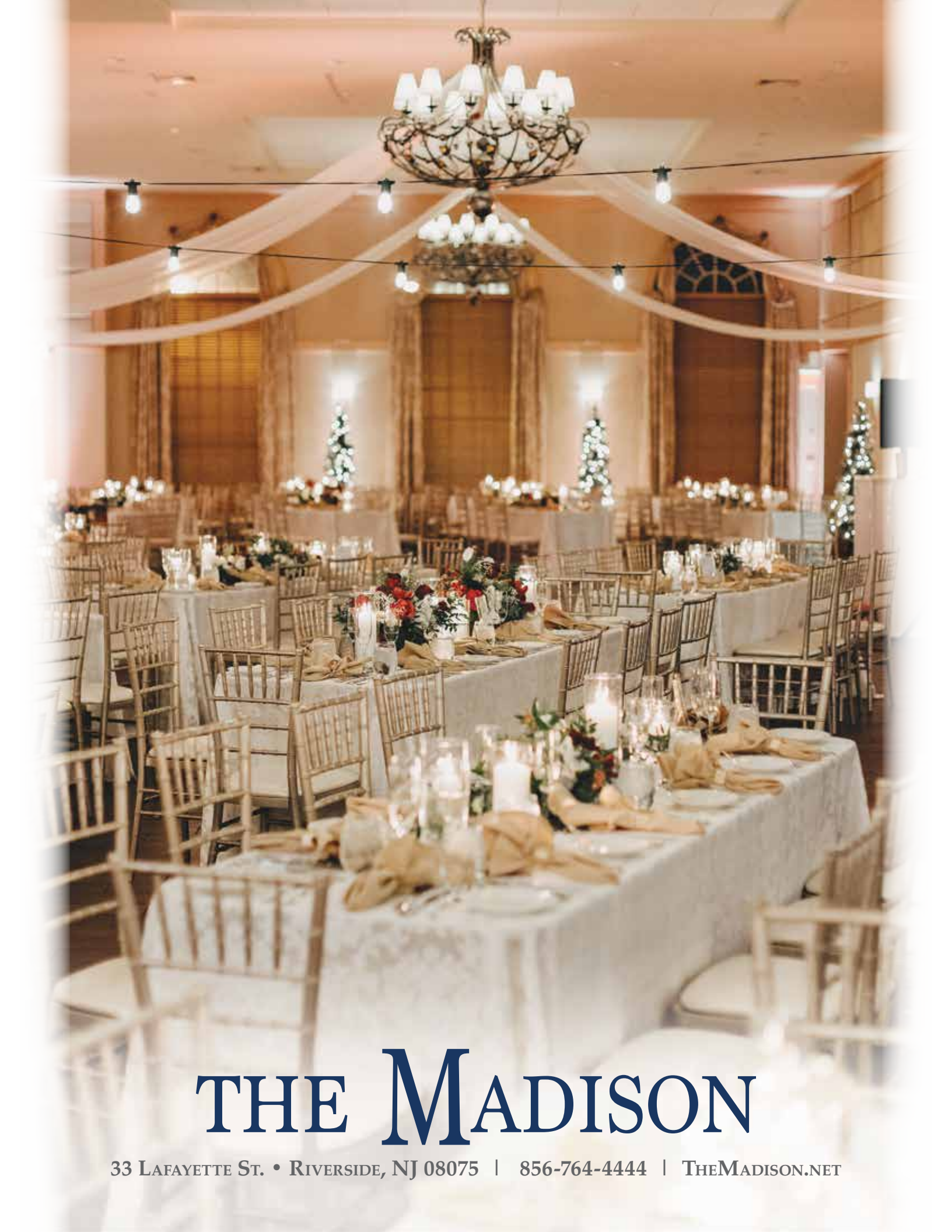
1 Hour Extension Bar Per Person Premium Brand Liquor

1 Hour Extension Bar Per Person Top Shelf Brand Liquor

VALET PARKING

DAY OF DECORATOR

To help with all of your centerpiece decorations, ceremonial decorations & more!



THE MADISON

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