

The Garden

At Croxley's Farmingdale's
Premier Event Space

Weekend Afternoon Events

SEPTEMBER 2026

Our Three Spaces

The Garden

For afternoon & evening events a minimum of 45 guests with a maximum of 100
(Saturday evenings are a minimum of 50 guests)

The Loft

For afternoon and evening events a minimum of 25 guests with a maximum of 30 seated & 40 cocktail style

- Both Spaces offer Cocktail or Banquet seating, Private Bar

The Hall

For afternoon and evening events a minimum of 30 guests with a maximum of 60 seated & 70 cocktail style

CONTACT US

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Instagram - The_garden_at_croxleys

***All final payments
will receive a 4% cash or check discount.***

***A \$200 Administrative Fee will be
applied to each Garden & Hall event***

***A \$150 Administrative Fee will be
applied to each Loft event***

Brunch Catering Packages

Ideal Packages for Bridal Showers & Baby Showers

Package A **Brunch Buffet**

\$60- 3hrs

\$65- 4hrs

Egg Selection
French Toast
Bacon & Hash Browns
Salad
Pasta
Meat Selection
Brunch Breads

Coffee, Tea
Dessert Selection

**Kids Price \$19.95-
(Ages 2-12)**

All Brunch Packages Include

Unlimited Champagne Punch,
Mimosas, Bloody Marys,
Coffee, Tea & Soda

••Add Red or White Sangria••
for \$8.50- Additional per person

••Add Wine & Tap Beer••
\$10.50 per person (3hours)
pricing added to brunch package only

••Add Aperol & Hugo Spritz••
\$6- per person (3hours)
pricing added to brunch package only

Package B **Brunch Buffet**

\$62- 3hrs

\$67- 4hrs

Egg Selection
French Toast
Bacon & Hash Browns
Salad
Pasta
Chicken
Meat Selection
Brunch Breads

Coffee, Tea
Dessert Selection

Selections

Pasta (choose 1)

Penne ala Vodka
Penne Primavera

Orechiette, Broccoli Raab,
Crumbled Sausage, Garlic & Oil

Ricotta Ravioli Caprese,
Fresh Mozzarella, Tomatoes, Basil

Fusilli, Grilled Chicken, Tomato,
Mozzarella, Garlic & Basil

Dessert

Special Occasion Cake
(see page 9)
or
Brownies & Blondies

Meat Selection (choose 1)

Sliced BBQ Pork Shoulder

Honey Glazed Turkey

Rosemary & Garlic Sliced
Roast Beef

* Marinated Butcher's Cut Steak *
\$8- Additional Charge per person

Chicken (choose 1)

Sautéed Chicken, Artichoke Hearts,
Sun Dried Tomatoes, White Wine

Chicken Marsala, Wild Mushrooms

Chicken Parmigiana

Chicken Milanese Bruschetta,
Fresh Mozzarella & Tomatoes

Salad Selection (choose 1)

Wild Arugula, Crumbled Blue
Cheese, Apples, Sun Dried
Cherries, Toasted Almonds,
Honey Balsamic

Romaine, Parmigiano, Brioche
Croutons, Creamy Caesar

Mixed Greens, Chickpeas,
Tomato, Cucumber, Olives, Goat
Cheese, Scallions, Red Wine
Vinaigrette

Egg Selection (choose 1)

Scrambled Eggs & Cheese

Spinach, Tomato & Swiss Frittata

Potato, Egg & Cheddar Frittata

Brunch Additions

•Omelet Station \$10.50 p/p•
minimum 30 adults
Made to Order Omelets including
Fresh Vegetables, Cheeses & Brunch Meats

Croissant & Bagel Platter \$59-
Warm Croissants & Bagels Cream Cheese
& Fresh Jam

Fresh Danish & Pastries \$73-

Fruit Platter \$55-
Assorted Seasonal Fruit

*Each Platter
Serves 10-15 Guests*

Fruit & Cheese Platter \$59-
Assorted Seasonal Fruits & Cheese

Assorted Quiche Platter \$55-
Assorted Mini Quiche (24 pieces)

Shrimp Cocktail Display \$160-
60 Pieces

Seasonal Vegetable Crudite Platter \$55-
Roasted Garlic & Artichoke Dip

Warm Flatbreads \$55-
Hummus Dip

Brunch Catering Packages

Package D Brunch

\$66- 3hrs

\$71- 4hrs

Includes

Unlimited Champagne Punch, Mimosas, Bloody Marys, Coffee, Tea & Soda

••Add Red or White Sangria••

for \$8.50- Additional per person

••Add Wine & Tap Beer••

\$10.50 per person (3hours)

pricing added to brunch package only

••Add Aperol & Hugo Spritz••

\$6- per person (3hours)

pricing added to brunch package only

Platters to Begin **to begin**

Croissant & Bagel Platter

Warm Croissants & Bagels Cream Cheese
& Fresh Jam

Fruit & Cheese Platter

Assorted Seasonal Fruits & Cheese

Warm Flatbreads

Hummus Dip

Buffet

Egg Selection

French Toast

Bacon & Hash Browns

Salad

Pasta

Chicken

Meat Selection

Brunch Breads

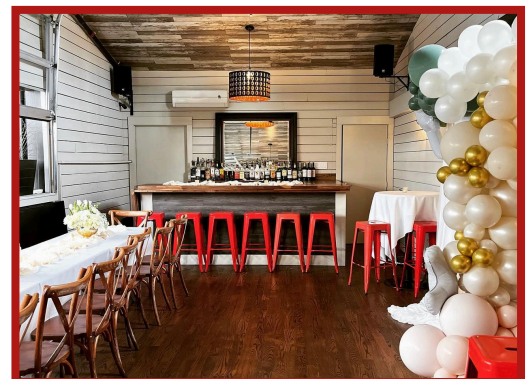
Coffee, Tea

Dessert

Special Occasion Cake
(see page 9)

or

Brownies & Blondies





Buffet Catering Packages

Package A Buffet \$45

Salad
Pasta
Chicken
Meat
Side
Side
Dessert Selection

Package B Buffet \$48

Salad
Pasta
Chicken
Meat
Seafood
Side
Side
Dessert Selection

*Drink Packages Are
Required For
Buffet Packages*

***Kids Price \$19.95-
(Ages 2-12)***

Salad (choose 1)

Wild Arugula, Crumbled Blue
Cheese, Apples, Sun Dried
Cherries, Toasted Almonds,
Honey Balsamic

Romaine, Parmigiano,
Croutons, Creamy Caesar

Mixed Greens, Chickpeas,
Tomato, Cucumber, Olives, Goat
Cheese, Scallions,
Red Wine Vinaigrette

Pasta (choose 1)

Rigatoni ala Vodka

Penne Primavera

Orechiette, Broccoli Raab,
Crumbled Sausage, Garlic & Oil

Ricotta Ravioli Caprese,
Fresh Mozzarella, Tomatoes, Basil

Fusilli, Grilled Chicken, Tomato,
Mozzarella, Garlic & Basil

Chicken (choose 1)

Sautéed Chicken,
Artichoke Hearts,
Sun Dried Tomatoes, White Wine

Chicken Marsala,
Wild Mushrooms

Chicken Parmigiana

Chicken Milanese Bruschetta,
Fresh Mozzarella & Tomatoes

Meat (choose 1)

Sliced BBQ Pork Shoulder

Honey Glazed Turkey

Rosemary & Garlic Sliced
Roast Beef

* Roast Sliced Sirloin *
\$8- Additional Charge per person

Seafood (choose 1)

Mussels Oreganata

Mussels Fra Diavlo

Baked Filet of Sole Picatta or
Oreganata

Herb Roasted Salmon,
Basil Beurre Blanc

Sides (choose 2)

Sautéed Vegetables
Carrots, Squash & Zucchini

Sautéed Broccoli, Garlic & Oil
Creamed Spinach

Rosemary Roasted Potatoes

Garlic Mashed Potatoes

Dessert

Special Occasion Cake
(see page 9)
or
Brownies & Blondies

Drink Packages

Premium Draft Beer, Wine & Soda (3 hours \$24 p/p)
See draft list for details

Mixed Drinks, Premium Draft Beer, Wine & Soda (3 hours \$26 p/p)

Martinis add \$5- p/p Champagne Toast add \$4- p/p

• shots not included

• Separate Beer & Liquor List for upper garden parties



<u>Type of Cake:</u> Circle One	Sponge	Devils Food
<u>Fillings:</u>	Chocolate Mousse	Fresh Strawberry & Whipped Cream
	Vanilla Mousse	Cannoli
<i>If More Than One Filling Circle the Following:</i> <i>Layer By Layer (Everyone Gets Both When Cake is Cut)</i> <i>Side By Side (Everyone Has to Choose Filling)</i>		
Cake Order Form		
<u>Icing:</u> Circle One		
Whipped Cream	ButterCream	Chocolate Mousse
<u>Inscription:</u>		
Date of Event: _____		
Name: _____		

- A deposit is required to secure the date of the event. The deposit amount is \$450 per event. A deposit can be made by: cash, credit card, company or personal check. Any returned checks will be subject to a \$50 fee.
 - All final payments in the form of a check or cash will receive a 4% discount. Any returned checks will be subject to a \$50 fee. Credit card payments are also accepted at no discount.
 - Administrative Fees - \$200 Administrative Fee for Garden & Hall Events & \$150 Administrative Fee for all Loft Events
 - Approximately four to five weeks prior to the event your menus must be finalized.
 - Two weeks before the event, a meeting will be arranged to finalize floor plan and coordinate decor & logistics.
 - The organizer is required to confirm the total number of guest in attendance five days prior to the day of the event. This final guest count will serve as the minimum number of guests which you will be billed for.
 - The following taxes & charges will be added: 8.625% sales tax, 20% gratuity & \$200 Administrative Fee for Garden Events & \$150 Administrative Fee for all Loft Events.
 - There is a \$30.00 Linen fee for tables (The Garden). Not required if no linens are needed.
 - Wall damage will be subject to a fee of \$125 p/h maintenance charge for repairs. Excessive debris, including confetti & glitter, will be subject to an additional maintenance fee of \$100.
 - In the event that you cancel the event at any time, there will be a \$500 charge plus the full deposit will serve as the cancellation fee.
 - Any vendor who is contracted by the organizer to set up equipment or stay on premise for the event, is required to submit a COI.
- This includes, photo booths set ups, musicians, artists & photographers.