

Union Park d i n i n g r o o m

Dear Guests,

Thank you for your interest in the Union Park Dining Room as a host for your special event.

We look forward to help you make this day pleasant and memorable.

Located in the historic hotel Macomber, Union Park Dining Room is available for both casual and elegant parties, receptions, special occasion dinners and complete weddings. Our facility can host groups up to 135 people, depending on the type of reception you desire. The Hotel Macomber with its 37 guest rooms will be happy to provide accommodations for your guest. Our events generally include one and a half hour of butlered Hors d'oeuvres, followed by a sit-down dinner. We also offer a wide variety of extras to satisfy everyone's specific needs.

Chef Schatz could create a custom menu upon request.

No liquor license, BYOB or local wine available.

Basic Pricing

Afternoon Wedding Packages (11:30am-4:30pm): (30 people minimum)

Any day:

\$85.00 per person (off season)

\$95.00 per person (June 1st-September 30th)

Evening Wedding Packages (5:30pm-10:30pm)

Saturday: (90 people minimum)

\$125.00 per person (off season)

\$150.00 per person (June 1st-September 30th)

Sunday-Friday: (85 people minimum)

\$115.00 per person (off season)

\$125.00 per person (June 1st-September 30th)

**Smaller parties arrangement can be made.*

A total of 6.625% sales tax and 20% gratuity are added to all parties and groups.

For detailed information or appointment, please do not hesitate to call today!

Sincerely Yours,

Bob Dimitrov, General Manager

(609) 884 8811

Hor D'oeuvres (chef's choice of six)

* Shrimp cocktail * Oyster Rockefeller * Coconut Shrimp * Stuffed Mushrooms * Spanikopita * Bruschetta *
Vegetable Spring Roll * Assorted Sushi Rolls * Fried Ravioli * Chicken Satay * Beef Satay * Crab Cake *
Roasted Pepper Crustini * Spring Roll * Assorted Cold Canapés * Seared Scallops * Potato Scallops *
Asparagus & Prosciutto * Smoked Salmon Rolls * Beef Kebabs * Chicken Sesame *

Soups (choice of one)

Tomato Bisque with Herb Crème Fraîche
Lobster Bisque Sherrie Crème Fraîche
Vegetable Lentil Soup
Cream with Wild Mushrooms
Spicy Black Bean Andouille Lime Sour Cream
Thai Style Asparagus and Crab Soup

Or

Salads (choice of one)

Mixed Baby Greens with Tart Balsamic Vinaigrette
Roquefort Baby Greens with Pomegranate Vinaigrette
Friss'e Orange Segments with Sweet Anise Vinaigrette
Chevre Mixed Greens, Pignoli Nuts with Wild Berry Vinaigrette
Caesar Salad

Or

Appetizers (choice of one)

Garlic Roasted Prawns, Served Chilled, with Gazpacho Dipping Souse
Baked Oysters with Sautéed Spinach, Pernod
Baked Brie with Greens and Berries
Smoked Fish Plate with Proper Accruement
Crab Cake with Horseradish Crème Fraîche
Seared Beef Carpaccio with Friss'e and Roquefort
Spicy Tuna Roll, California Roll, Seaweed Salad, Wasabi

Entrees (choice of three)

Filet Mignon: roasted shallots, crumbled blue cheese, sauce au poivre
Prime Rib: slow roasted, Au jus, horseradish
NY Strip Steak: bourbon / shitake mushroom glaze
Veal Tenderloin: herbed demi glaze, sautéed spinach
Chicken Breast: sautéed button mushrooms, Marsala wine sauce
Duck Breast: served medium, raspberry glaze
Elk Tenderloin: served medium rare, lingonberry glaze
Rack of Lamb: mustard crust, roasted garlic demi glaze
Halibut: seared, mushroom risotto, basil oil
Crab Cake: horseradish champagne sauce
Red Snapper: plum tomato basil salad, citrus oil
Ahi Tuna: black pepper crusted, wasabi, lime tamarind glaze
Salmon: roasted, crab tomato basil salad, sweet anise oil
Stuffed Lobster Tail: available Saturday evening or for extra charge
Surf & Turf: available Saturday evening or for extra charge

EXTRAS

<i>Domestic & Imported Cheese Board</i>	\$75.00
<i>Assorted Pate Arrangement</i>	\$75.00
<i>Vegetable Crudités</i>	\$45.00
<i>Smoked Salmon Arrangement</i>	\$75.00
<i>Assorted Smoked Fish</i>	\$85.00
<i>Raw Bar</i>	\$15.00 per person
<i>Assorted Sushi Board</i>	\$85.00
<i>Fresh Fruit Tray</i>	\$45.00
<i>Danish & Muffin Selection</i>	\$45.00

The dinner includes chef's selection of fresh seasonal vegetables and starch, baskets of gourmet bread, whipped butter and coffee service.

Notes: Complementary selection of petit fours is added to you package!

Union Park Dining Room at Hotel Macomber Grande Dame of the East Coast

The largest wood frame structure on the east coast, built in 1911.

This grand old Madame has seen her share of romances.

Primarily the one between her and the Atlantic ocean, situated a mere 100 yards away.

*Many a storm , fire, and flood has tried to separate the two but
remember this is a love story. And true love always prevails.*

*Your wedding day is special, why not spend it in a unique place with ocean views
and a covered veranda, mahogany furnishings, and silver service.*

*We look forward to help you make this day pleasant and memorable,
as we have for over 250 brides and grooms for the past years.*

**Union Park Dining Room, 727 Beach Ave, Cape May, NJ 08204
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