



O'CONNOR'S



Wedding Planner

WWW.OCONNORSMT HOLLY.COM

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CALL: 609-261-1555

1383 MONMOUTH ROAD, EASTAMPTON NJ 08060

Grand Buffet

This wedding package includes a 5-hour premium open bar, champagne toast, his & hers signature drinks, butler passed hors d'oeuvres, stationary hors d'oeuvres, main course, carving station, tiered wedding cake, white or ivory linens to the floor, choice of colored napkins, coffee, tea, and soda service.

Grand Buffet includes choice of four hot entrees plus potato and vegetable.

PASSED HOR D'OEUVRES

Sesame chicken lilipops, steak bites, clams casino, shrimp cocktail, stuffed mushrooms, tater kegs, baby lamb pops, pretzel dogs, tater kegs, pulled pork sliders, fried pickles, garlic cheese curds.

STATIONARY HOR D'OEUVRES

Hummus, station, bread bowl with spinach dip, meat and cheese board, fresh vegetable crudite, bruschetta.

FIRST COURSE

Tossed garden salad or Caesar salad. Rolls & butter

MAIN COURSE

Choose four. The buffet also includes a roast beef carving station.

Beef Bourguignon	Tortellini Alfredo
Pepper Steak With Onions	Stuffed Flounder
Steak With Mushroom And Onions	Shrimp Lousiana Over Rice
Chicken Francaise	Shrimp Scampi Over Rice
Chicken Parmesan	Shrimp Scampi With Shells And Broccoli
Chicken Marsala	Italian Meatballs
Chicken St Pierre	Stuffed Shells
Lemon Pepper Chicken Kiekbasa &	Baked Ziti
Sauerkraut	Flounder Virginia
Eggplant Rollatini	Baked Salmon
Penne Vodka	

Upgrade to Prime Rib for \$12 per person.

Add Brazilian Lobster tails to the buffet for \$15 per person.

Upgrade To Gourmet Dessert Station for \$10 Per Person

\$125 Per Person

Sit Down Dinner

This wedding package includes a 5-hour premium open bar, champagne toast, his & hers signature drinks, butler passed hors d'oeuvres, stationary hors d'oeuvres, main course, tiered wedding cake, white or ivory linens to the floor, choice of colored napkins, coffee, tea, and soda service.

All Sit Down Entrees are served with potato and vegetable du jour.

PASSED HOR D'OEUVRES

Sesame chicken lollipops, steak bites, clams casino, shrimp cocktail, stuffed mushrooms, tater kegs, baby lamb pops, pretzel dogs, tater kegs, pulled pork sliders, fried pickles, garlic cheese curds.

STATIONARY HOR D'OEUVRES

Hummus, station, bread bowl with spinach dip, meat and cheese board, fresh vegetable crudite, bruschetta.

FIRST COURSE

Tossed garden salad or Caesar salad. Rolls and butter.

MAIN COURSE

Choice of

Filet Mignon | Salmon | Chicken Francaise

*****Meal order due one week prior to event*****

\$150 Per Person

All Packages:

* The pricing does not include tax or 20% gratuity. Children ages 5 to 12 are half price. We require a \$1,000 non-refundable deposit on booking. Final payment and count are due 3 weeks prior to your wedding. Ceremonies performed on premises will be charged \$1,000.



Let Our Family- ly Help You Start



Let us help you plan your special day. As a family owned and run restaurant, we know what it takes to create a meaningful event for everyone involved.

I just had my wedding here, and it was an absolutely amazing venue. The food and staff were incredible; they treated me like family and created a truly special experience.

-Michael Spanicciati



I absolutely love this venue. I had my wedding reception there and did not have to stress about anything they took care of everything!

-Jessie Mullen

Our entire wedding went so smoothly and care free. The food was delicious and our cake was beautiful. The banquet room was setup perfectly. I look forward to many more events here.

-Corey Shaw

