



FINE CATERING AND SUITES

Congratulations for discovering Frungillo Caterers and The Skylands Manor!

Located at the New Jersey Botanical Garden, The Skylands Manor is 54-room granite Tudor Revival Mansion that sits on over 100 acres of magnificent floral gardens and is surrounded by over 1000 acres of beautiful woodlands.

A third generation family enterprise, Frungillo Caterers is one of North Jersey's top caterers and offers our clients exceptional cuisine and hospitality services. We have been serving New Jersey for over for 40 years. Our expertise and creativity will help ensure the success of your event.

Our cuisine is a combination of old world recipes passed down through generations and current trends that will add fun and excitement to your menu. Our menus are always elegantly presented and include fabulous customized stations and handmade hors d'oeuvres.

And Frungillo Caterers' seasoned event coordinators and professional staff assure that all essential aspects of your event flow seamlessly.

Thank you again for discovering Frungillo Caterers and... from our family to yours, we wish you only the best!

*Linda Pergola*  
CATERING DIRECTOR



FRUNGILLO CATERERS

*is proud to announce our*

**2014**

selection as

**The Knot *Best of Weddings***  
**Catering & Venue**



**10 YEARS IN A ROW**

*Every year, The Knot asks thousands of brides what they really think about their vendors.  
They voted for their favorite local wedding professionals and they chose us...again!*



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## THE BAR

### BEVERAGES

The Skylands Manor offers the finest in wines and spirits to compliment the occasion. Selections are name premium brand liquors, accompanied by high quality house wine selections, premium brand soft drinks, mixers and appropriate garnitures

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### PREMIUM SELECTIONS

Absolute Flavored Vodkas	Hennessey VS Cognac
Amaretto Di Saronno	Jack Daniel's
Anisette	Jameson Irish Whiskey
Bacardi Rum & Dark Rum	Johnny Walker Black & Red
Baileys Irish Cream	Jose Cuervo Tequila
B&B	Kahlua
Beefeaters Gin	Kettle One Vodka
Canadian Club	Markers Mark Bourbon
Chamboard	Malibu Rum
Chivas Regal 12yr Old Scotch	Peach Schnapps
Courvoiser VS Cognac	Remy Martin Cognac
Crème De Menthe	Sambucca Romano Clear & Black
Crown Royal	Seagrams 7 & VO
Dewar's White Label	Southern Comfort
Drambuie	Stolichnaya Vodka
Frangelico	Tangeray Gin
Grand Marnier	1800 Tequila
Grey Goose Vodka	Tia Maria
Harvey's Bristol Cream	Vermouth Sweet & Dry

### QUALITY WINE SELECTIONS

Chardonnay, Cabernet Sauvignon, Merlot, and White Zinfandel are all California wines from "Burlwood Cellars". "Bella Sera" Pinot Grigio is from Italy. "Wycliff Brut" is a very dry Champagne from California.

*All Wines & Champagnes are subject to availability*

### BEERS

Budweiser, Bud Light, Coors Light, Corona, Heinekin, Michelob & O'Douls



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### Preferred Vendors

#### VALET PARKING

One Stop Valet	Included	John Jaramillo	973.350.1055
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#### PHOTOGRAPHY

Stephen Taylor Photography	Bernardsville, NJ	Michael	908.696.1100
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#### OFFICIATE

Michael Festa, PH.D.	Verona, NJ	Civil Ceremony	973.239.5544
Pastor John Esposito	Florham Park, NJ	Christian Ceremony	973.680.1522
Rabbi Roger Ross	New York, NY	Traditional/Interfaith	212.222.1457

#### FLORAL

Warren County Florist	Warren, NJ	Julie	908.757.1100
Bilancia Designs	Northern, NJ	Lisa Moran	908.319.2789

#### ENTERTAINMENT

LJ Productions (DJ)	Northern, NJ	Jack Bermeo	973.751.5580
LaGuardia & Associates	Verona, NJ	John Alati	973.571.9744

#### INVITATIONS

No Regrets, Inc	Berkeley Heights, NJ	Kathy	908.771.0025
The Paper Crane	Fairfield, NJ	Judy	973.575.7775

#### ACCOMODATIONS

The Castle at Skylands Manor	Ringwood, NJ	Linda Pergola	973.962.9370
Sheraton Mahwah	Mahwah, NJ	One International Blvd	201.529.1660

#### HAIR/MAKEUP

The Flawless Touch	Lyndhurst, NJ	Christina	201.376.3687
Gumdrops Salon	Warwick, NY	Anthony Accola	973.744.4008

#### VIDEO PRODUCTION

Bitcom Productions	Wayne, NJ	Dan	973.720.6600
Dano Films	Montclair, NJ	Dan	973.233.1200

#### FORMAL WEAR

Dress for Success	Cedar Grove, NJ	Dimitrios	973.857.7068
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#### LIMOUSINE SERVICES

NJ Limo Bus & Limousine	Fairfield, NJ	Joseph Brasco	877.546.6287
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#### WEDDING INSURANCE

Insurance Innovation	Northern, NJ	Kimberly	973.335.6400
Elias Cohen Ass	Northern, NJ	Harvin	973.403.9500

**Frungillo Caterers and Skylands Manor recommend these companies as we know them to be professional, reliable, properly registered/insured, and accustomed to working at our venue. Please mention Frungillo and Skylands Manor.**



FINE CATERING AND SUITES

## PRICING

*(subject to change)*

MONTH	DAY	MINIMUM <i>(Adult Guests)</i>	BUFFET <i>Per Person Price</i>	SIT DOWN <i>Per Person Price</i>
JAN, FEB, MAR	FRI	100	\$99	\$109
	SAT	120	\$109	\$115
	SUN	90	\$95	\$99
APRIL	FRI	100	\$127	\$139
	SAT	150	\$135	\$160
	SUN	110	\$115	\$140
MAY, JUNE	FRI	150	\$149	\$165
	SAT	150	\$170	\$185
	SUN	120	\$146	\$165
JULY, AUG	FRI	120	\$125	\$150
	SAT	150	\$160	\$170
	SUN	100	\$130	\$145
SEPT, OCT	FRI	150	\$149	\$165
	SAT	150	\$170	\$185
	SUN	120	\$146	\$165
NOV, DEC	FRI	100	\$115	\$120
	SAT	125	\$125	\$138
	SUN	110	\$115	\$120

In addition to the per person prices, the following additional fees apply to all events:

**22% Staffing & 7% Sales Tax and a \$3,000 Site fee**

Ceremony Fee: \$12 per person

Chapel Fee: \$850.00 (exclusive use)

### 215 Maximum Occupancy

*Dates cannot be held and can only be secured with a signed contract and deposit. Initial deposit of 25% is due at signing. An additional 25% is due 6 months prior to event. Final balance is due two weeks prior to event by certified check*

*For Dates that fall on Holiday and Holiday weekends, please ask for special pricing.*



FINE CATERING AND SUITES

## ACCOMODATIONS

### Our Royalty Package

Be the King & Queen of the Castle with exclusive use of the Entire Castle. We turn over the 23 keys to our 23 over-night rooms for you to give out to your family and friends. Roam through the entire estate and have a royal night's sleep. Included is a 1:00am Wine & Cheese Party and a Premium Breakfast for all.

**FRIDAY \$12,000    SATURDAY: \$15,000    SUNDAY: \$12,000**

This exclusive package is only available to evening events and for one night only. Additional nights are upon availability only. Weekend rates vary, call for details.

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### THE SKYLANDS MANOR

5 Morris Road Ringwood, NJ 07456

Take advantage of our 1000 acres of parkland to enjoy some of New Jersey's finest biking and hiking. Tour our beautiful botanical gardens. Swim, fish or boat in nearby Shephard Lake or practice your aim at the nearby skeet shooting range. (Extra fees may apply)

### RATES FOR NON-EXCLUSIVE ROOMS

Individual rooms may only be booked two months prior. Weekday rates are Monday through Thursday. Weekend rates are Friday, Saturday and Sunday.

ACCOMODATION	Weekday	Weekend	Bed	Bathroom
King Alfred Suite	\$250	\$335	King	Private
Queen Antoinette Suite	\$250	\$335	King	Private
Knight Luxury Suite	\$200	\$250	King	Private
Gatsby Room (7 available)	\$150	\$240	K or Q	Private
Chateau Room (6 available)	\$125	\$160	K or Q	Shared / Locked
Imperial Room (3 available)	\$125	\$150	K or Q	Shared / Locked
Renaissance Room (4 available)	\$99	\$99	Full	Shared / Locked

All rates subject to sales and occupancy tax and are based on single or double occupancy

All rates are subject to change

The Castle is a NON-SMOKING facility

24-Hour Concierge Service

Check-in: 4:00pm

Check-out: 10:30am

Late check-out & Early check-in upon availability

Continental breakfast served 8:00am to 10:00am

Snacks, light bar foods and cocktails served 11am to 11pm

Cot Rental: \$30

**To arrange a business meeting, wedding or other special event, please call or visit us at**

**[www.thecastleatskylands.com](http://www.thecastleatskylands.com)**

**All Reservations are booked on-line**



*Frungillo Caterers*

EVENT SPECIALISTS

*is pleased to present*



A Five Hour Seated Wedding Reception

*for*

THE SKYLANDS MANOR





## FRUNGILLO CATERERS

### **OUR MISSION STATEMENT**

- ❖ Our mission is to always exceed the expectations of all of our clients and to fully support our company's strategy.
- ❖ To increase satisfaction through excellence in service at the point of customer contact.
- ❖ To ensure and to provide premier customer service, operating efficiencies, and compliance with all the legal requirements our Company is responsible for.
- ❖ Our R&D department's mission is to maintain the taste our consumers want while ensuring the recipe is superior to our competitors.
- ❖ To provide and to help ensure a positive dining experience.
- ❖ To consistently exceed the expectations of our guests – to create and constantly improve the consummate delivery of ultra-luxury services and anticipate guests' individual needs.
- ❖ To treat all clients like a guest in our home.

### **OUR HISTORY**

Frunghillo Caterers is one of New Jersey's premier catering and hospitality companies with 40 years of experience, designing award-winning special events including weddings, corporate and non-profit functions, and galas. A family-owned firm that began business in the 1920's, Robert and Gerald Frunghillo, sons of the original owners, continue the legacy with the mission to give clients what they want and then some, to deliver innovative cuisine, and to achieve excellence in all aspects of event catering.

Frunghillo Caterers is always changing with the times; their motto is crisp and clear, "We need to be even better today, than we were yesterday." From their family to yours, you have their commitment to provide quality, professional service with attention paid to every detail.

Frunghillo Caterers is the sole New Jersey member of LCA, Leading Caterers of America, an elite catering group made up of the most significant caterers in top American market areas. We are also consistently awarded as a top caterer by Industry Organizations and Associations, such as, ISES (International Special Events Society), NACE (National Association of Catering Executives) and The Knot (Leading Wedding Magazine and Media Outlet)

Frunghillo Caterers manages six exclusive event venues including one of New Jersey's most distinguished event locations, The Castle at Skylands Manor, in the New Jersey Botanical Gardens. Beyond our exclusive operations, Frunghillo Caterers is also considered a preferred caterer at many prestigious event venues around the tri state area, including Ellis Island, Liberty Island and Liberty Science Center.





## FRUNGILLO CATERERS

### **Pre-Ceremony**

#### REFRESHMENT GREET STATION

As your guests arrive, they will be greeted by our staff and help themselves to seasonal refreshments set 30 minutes prior to ceremony.

### **Cocktail Hour**

*After the ceremony, your guests will be treated to an hour of butler passed hors d'ouerves, and a selection of gourmet foods.*



#### BUTLER PASSED HORS D'OUERVES – PLEASE CHOOSE 8

*Our elegantly and creatively presented hors d'ouvres are subject to seasonal variations.*

#### PANCETTA & PEARS

*Seasonal pears wrapped in pancetta, glazed with aged balsamic*

#### CHORIZIO STUFFED DATES

*Medjool dates stuffed with Spanish chorizo then enveloped in Applewood Bacon*

#### CLAMS DIABLO

*Little neck clams topped with Frungillo's time honored recipe – fresh, garlicky, and moist*

#### EGGPLANT CAPONATA

*Ours has just the right touch of Cassia cinnamon, currents and pine nuts with a hint of cocoa*

#### GRILLED SHRIMP SKEWERS

*Marinated in garlic & herbs, served chilled with black pepper-Dijon aioli*

#### MARYLAND CRAB CAKES

*With a Remoulade Sauce*

#### AHI TUNA TACO

*Miniature shell filled with Ahi tuna topped with sesame-ginger slaw & spicy Japanese mayo*

#### DEVILED EGGS

*Served with prosciutto crisp, tomato confit & micro chives*

#### LOBSTER ECLAIR

*Éclair filled with a rich Maine lobster mousse*



## FRUNGILLO CATERERS

### BUTLER PASSED HORS D'OUERVES *(continued)*

#### PETITE ALMOND BUTTER & JELLY

*Mini almond butter & jelly sandwich*

#### DUMPLINGS (VEGETABLE OR PORK)

*Vegetarian or pork filled dumplings offered with sesame-ginger dipping sauce*

#### SPAGHETTI & MEATBALL CUPS

*Mini bites of traditional spaghetti and meatball*

#### ANTIPASTO CUP

*Italian charcuterie & aged imported cheese, roasted peppers & micro basil in a parmesan cup*

#### PULLED BBQ PORK

*Served on a freshly baked corn bread round*

#### ANGUS BEEF SLIDER

*Gilled miniature Angus burger topped with cheese & sweet pickle garnish*

#### CRAB CAKE SLIDER

*Maryland lump crab on a Potato Roll with Asian Slaw and Sriracha Mayonnaise*

#### TOMATO SOUP SIPPER

*Tomato bisque accompanied by a wedge of grilled cheese*

#### CHOCOLATE DIPPED BACON

*Fine chocolate dipped smoked bacon*

#### BRAISED SHORT RIB

*Served on a Garlic Crostini*

#### GOURMET MAC & CHEESE BITES

*Baked Ditalini pasta with three cheeses and speck*

### GOURMET FOOD DISPLAYS AND STATIONS

#### GRILLING STATION

Our staff will grill to order...

Tender tips of the finest filet mignon with a port wine reduction sauce, Boneless breasts of chicken with a honey mustard sauce, and Seasonal garden vegetables grilled in virgin olive oil

#### FRESH MOZZARELLA DISPLAY

Fresh mozzarella with beefsteak tomato on crusted bread with Roasted peppers, basil, olive oil, and stuffed Italian breads



## FRUNGILLO CATERERS

### GOURMET FOOD DISPLAYS AND STATIONS

*(continued)*

#### SEAFOOD FARE

Shrimp and Scallop Scampi with Saffron Risotto served to order, Mussels Marinara, Chilled Little Neck clams, Chilled West Coast oysters, served with Absolute Citron cocktail sauce, Hot seeds, lemon wedges, and freshly grated horseradish

#### A GARDEN OF DELICATE FRUIT

A bountiful selection of the season's freshest fruits, melons and seasonal berries displayed on platters and in wrought iron baskets and artfully displayed with fresh carved melons.

#### INTERNATIONAL CHEESE DISPLAY

A selection of fine imported and domestic cheeses such as Dill Havarti, Cabot Cheddar, Monterey Pepper Jack, Boursin, Brie, Walnut Gourmondise, served with an assortment of water crackers, savoy crisps, hot mustards and gourmet almonds.

#### WILD MUSHROOM DISPLAY

Sautéed wild mushrooms with roasted shallot cream sauce and essence of truffle with polenta

#### PROSCIUTTO DE PARMA DISPLAY

Imported prosciutto, sliced tomato served with figs (in season) and Crusted Italian breads

#### TUSCAN SELECTION STATION

Genoa Salami, imported Italian olives, Dried sausage pepperoni, sopressata and stuffed hot Italian peppers with provolone

#### EUROPEAN SELECTION STATION

Grilled and roasted vegetables, Roasted artichoke hearts, roasted peppers, assorted olives, Assorted Italian meats, Assorted focaccio breads and Italian stuffed breads

#### BOUNTIFUL VEGETABLE HARVEST DISPLAY

A garden of whole and cut vegetables, artistically set in a floral arrangement, accompanied by assorted breads, crackers, dips and spreads

#### BRUSCHETTA DISPLAY

Tomato marinade, olive tapenade, Eggplant spread, cannellini bean pate, Garlic, Basil and Tomato bruschetta, All arranged with assorted fresh Italian bread, flat breads, seasoned toast points and spinach chips



## FRUNGILLO CATERERS

### GOURMET FOOD DISPLAYS AND STATIONS

*(continued)*

#### WINE TASTING BAR

Pinot Noir, Shiraz, Riesling, Chardonnay

#### PASTA PREPARATIONS STATION

Rigatoni with Lobster Sauce, Penne with a Vodka Sauce, Displayed with garlic toast, Romano cheese and hot seeds  
Fresh basil and tartalles

#### SMASHED POTATO MARTINI BAR

Freshly whipped Maine potatoes and sweet potatoes, Elegantly served in Martini Glasses, with all of the toppings including Sour cream, chopped bacon, cheddar, scallions, caviar, Chives, broccoli, sautéed caramelized onions  
Brown sugar and mini marshmallows

### **Elegant Seated Dinner**

*At the conclusion of your cocktail reception, your guests will be escorted to the Ballroom for a four-hour dinner reception including...*

#### SERVED SALAD

Young greens, radicchio, endive, and arugula with toasted walnuts, dried cranberries & grape tomatoes drizzled and dressed with White Balsamic vinaigrette and garnished with shaven parmesan reggiano.

*And a Tableside choice of...*

#### FILET MIGNON OR BRAISED SHORT RIBS

Grilled and served in a Port wine reduction

#### GRILLED ATLANTIC SALMON

Citrus beurre blanc

#### STUFFED FRENCH CUT CHICKEN

Spinach and a Sherry Sauce

*And as your choice of vegetarian entrée*

#### VEGETABLE NAPOLEON

Roasted garden vegetables layered in Boursin cheese and baked in a pastry crust

*ALL ENTREES ARE PRESENTED WITH SEASONAL VEGETABLES, AS SELECTED BY OUR CHEF, ROASTED NEW POTATOES, DINNER ROLLS, AND FANCY BUTTER ROSETTES*



FRUNGILLO CATERERS

## Dessert



### A CUSTOM TIERED WEDDING CAKE

*Prepared in our kitchen by our very own pastry chef to your liking and elegantly served over a raspberry coulis with fresh berries*

### DESSERTS

*Assorted chocolates, truffles and mints, Homemade cookies and biscotti, French and Italian pastry, Miniature Strawberry Cheesecake, Chocolate Dipped Fresh Fruits and Seasonal Fruits and Berries, presented on each table.*

*International tea, regular and decaffeinated coffee served tableside*

### **Your Premium Wedding Reception includes the following services:**

The Entire Estate Exclusively yours including Bridal Suite

Separate Groomsmen and Bridal party suites

Valet Parking, Personal Greeter at the Front Door and Coat Room Attendant

Champagne and Open Premium Bar throughout your affair

One Service Staff per Nine Guests & Professional Maitre D'

*All prices are plus 22% Staff and 7% New Jersey State Sales Tax*

Evening events will receive a complimentary overnight Suite for the Bride & Groom with wine, champagne and strawberries.

Please inquire about our 23 overnight guest rooms for your family and friends. You can book the entire Castle for your overnight guests and enjoy an after hour party and morning brunch.

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## CLIENT APPROVAL

*Congratulations  
and Thank You for considering our fine cuisine and service*

