



I N D I A N W E D D I N G



The Olde Mill Inn will provide the following equipment for your
Outside Caterer/Event Planner

Indian Caterers must be insured and provide a certificate of Insurance

THE SPACE

Use of The Washington Ballroom, The Lord Stirling and Conservatory, Piano Lounge,
Library, Courtyard, and Olde Mill Inn Kitchen

SERVICE

Personal Maitre D' for pre-planning and the duration of your event

Kitchen Supervisor to guide your caterer on the day of event

5 Hour Open Bar serving Premium Brand Liquors

Tito's Vodka, Three Olives Flavored Vodka (Blueberry, Citrus, Vanilla), Tanqueray Gin, Captain Morgan
Spiced Rum, Bacardi Light, Bounty Coconut Rum, Corazon Gold Tequila, Corazon Blanco Tequila,
Seagram's Seven, Dewars White Label, Jack Daniels,

Jim Beam Bourbon, Johnnie Walker Red, DeVille Brandy, Nando Extra Dry Vermouth, Nando Sweet
Vermouth, Di Amore Amaretto, Baileys Irish Cream, Chambord, Sabrosa Coffee, Peachtree Schnapps,
Meletti Sambuca, Sour Apple Pucker, Southern Comfort, Triple Sec Marquette and OMI House Varietals
Beers: Miller Light, Budweiser, Yuengling, and One of the following:

White Claw, Sam Adams Seasonal, Stella Artois, Stella Cidre, Corona, Heineken, Blue Moon, Amstel Light,
Magic Hat #9, Sierra Nevada Torpedo IPA, Southern Tier IPA

Wines: OMI House Wines to include Pinot Grigio, Sauvignon Blanc, Pinot Noir & Cabernet Sauvignon

*\$15 per adult for the following Top Shelf Brands to be added: Grey Goose, Jameson, Makers Mark,
Johnnie Walker Black, Bombay Sapphire Gin, Cuervo 1800 Tequila, Casamigos Blanco Tequila,
Frangelico, Taylor First Estate Port*

*And Your Choice of One of the following: New Belgium Fat Tire Amber Ale, Dogfish Head 60 Minute
IPA, Rogue Dead Guy Ale, Kona Big Wave Golden Ale, Victory Hop Devil IPA, Goose Island IPA*



INDIAN

PROVIDED

- Linen, Silverware, China & Glassware
- Dining Tables in Ballroom
- Cocktail Hour Tables
- Chafing Dishes
- Sternos
- Votive Candles
- Carving Board with Lamp (if required)
- Dance Floor
- Bartenders and Wait Staff
- Coffee, Tea, and Soft Drinks Included

PREFERRED VENDORS

Caterers

Moghul Caterer: 732-549-7976
Chand Palace: 973-216-0297

Floral & Décor

Tradition & Trends: 862-281-9575
Elegant Affairs: 973-882-8001

Planner

AMV Weddings: 973-670-4600

DJ

DJ Raj Gandhi: 201-723-7702

Photography

Gary Flom Photography: 862-684-7077
Cuppek Photography: 862-345-6577



WEDDING

PRICING SUMMARY

\$75 per adult Includes open bar/\$55 per child
ages 4-20 years old (Children 3 and under
complimentary)

\$55 per person reception without open bar

\$750.00 Maitre D' fee

\$2500 ceremony fee

Includes ceremony refreshments

*Package Offered for Sunday-Thursday Weddings
(Dates within a holiday week subject to increased pricing)*

*150 Adult Minimum Required – Ballroom
maximum 250 guests*

*Pricing subject to 22% service charge and NJ
sales tax*

ACCOMMODATIONS

Group wedding block hotel rates available
starting at \$165 plus applicable taxes per
room per night

Includes complimentary continental
breakfast from 7am-10am daily

