

on the Navesink

W E D D I N G

THE
OYSTER POINT
HOTEL

T H A N K Y O U
FOR CONSIDERING THE
OYSTER POINT HOTEL
TO HOST YOUR
WEDDING RECEPTION

Wedding on the Navesink Includes:

Panoramic Views of the Navesink River

Maître d' to Coordinate Your Reception

White Glove Service

Uplighting with Your Choice of Color

Floral Stand Centerpieces

Votive Candles to Accent Each Centerpiece

Five Hour Open Premium Bar

Signature Drink

Wine Service with Entrée Course

Custom Made Wedding Cake

Coat Check

Valet Parking

Overnight Accommodations for Two Nights
for the Newlyweds

THE OYSTER POINT HOTEL OFFERS
ELEGANTLY APPOINTED GUEST ROOMS FOR
YOUR OUT-OF-TOWN GUESTS



C O C K T A I L H O U R D I S P L A Y S

OUR WHITE GLOVED STAFF WILL GREET YOU AND YOUR GUESTS
WITH A FLUTED GLASS OF CHAMPAGNE UPON ARRIVAL

A TOUR OF THE MEDITERRANEAN

Italy

Marinated Tomato and Mozzarella Salad
Antipasto Salad with Aged Cheeses, Pepperoni, Salami and Cherry Peppers
Marinated Grilled Vegetables

Greece

Feta Cheese with Olives and Roasted Peppers
Sun Dried Tomato and Roasted Garlic Hummus with Pita Chips

GOURMET CHEESE BOARD

Chef Special selection of International Cheeses with Assorted Nuts,
Dried Fruit, Chutney, Grapes and Cracker Display

Oven Baked Focaccia with Prosciutto
Cherry Pepper and Asiago

BUTLER PASSED HORS D'OEUVRES

KINDLY CHOOSE TEN TO BE PASSED CONTINUOUSLY THROUGHOUT THE HOUR:

Mini Black Angus Cheeseburgers with Shredded Lettuce and Special Sauce
Parmesan Truffle Fries with Tarragon Mayo and Ketchup
Coney Island Franks with Spicy Brown Mustard and Ketchup
Grilled Flat Bread Pepperoni Pizza (Vegetarian Upon Request)
Bacon Wrapped Scallops with Hoisin BBQ Sauce
Chicken Quesadillas with Pico de Gallo
Spicy Shrimp and Avocado Inside Out Roll with Wasabi Soy Sauce
BBQ Pork Sliders on Potato Buns with Cheddar Cheese
New England Lobster Roll
Ancho Chile Spiced Crab Cakes with Cilantro Cream
Mediterranean Vegetable Tortilla with Hummus and Feta
Blackened Tuna Kabob with Horseradish Cream
Parmesan Crusted Chicken with Alfredo and Honey Mustard
Broccoli Rabe and Sausage Stuffed Mushrooms with Asiago Cheese
Shrimp Tempura with Sweet Chili Sauce
Shrimp Cocktail Shots with Wasabi Guacamole and Cocktail Sauce
Bloody Mary Oyster Shooters with Pickled Jalapeño
Fig Crisp with Bacon, Shaved Asiago and Micro Greens
Mini Reuben Melt with Corned Beef, Sauerkraut, Swiss, Deli-Mustard and Caraway Seeds
Grilled Zucchini Roll with Boursin, Pecorino Cheese and Diced Tomato
Baked Blackberry and Blue Cheese Melts
Short Rib Wellington
Lobster Bisque Shooter
Crab and Avocado Toast Points
Ginger Shrimp Shooters
Grilled Baby Lamb Chops with Mint and Red Wine Sauce (\$4.95 per guest supplement)



C O C K T A I L H O U R

ATTENDED STATION

A PROFESSIONAL ATTENDANT WILL PREPARE YOUR CHOICE OF TWO:

Mezza Rigatoni

Mushrooms, Peas, Prosciutto and a Sun Dried Tomato Pesto

Cheese Ravioli

With Fresh Tomato Basil

Gemelli Pasta with Chicken and Broccoli

Roasted Garlic Cream Sauce

Gluten Free Fusilli

Sun Dried Tomatoes, Grape Tomatoes and Pesto

SERVED WITH CHEESY GARLIC BREAD

OR FOR A UNIQUE ALTERNATIVE:

Mashed Potato and Mac and Cheese Bar

KINDLY CHOOSE TWO:

Roasted Garlic, Yukon Gold, Peruvian Blue, Pesto Mashed, Sweet Potato

KINDLY CHOOSE ONE:

Cavatappi or Gemelli Pasta (White Cheddar or Yellow Cheddar)

KINDLY CHOOSE FIVE TOPPINGS:

Bacon, Cheddar, Pico De Gallo, Chives, Buffalo Chicken, Broccoli Florets,
Roasted Red Pepper, Seared Jalapeños, Toasted Parmesan Bread Crumbs, Red Eye Gravy, Pesto Blue
Cheese, Sriracha Ranch, Sautéed Mushrooms

FROM THE CARVING BOARD

KINDLY CHOOSE ONE, CARVED BY A UNIFORMED CHEF:

*Roast Petite Filets**

Red Wine Demi-Glace and Horseradish Sauce

Whole Baked Side of Salmon

Lemon Zest Butter and White Wine Sauce

Roast Pork Loin

Port Wine Cherry Sauce

*Herb Roasted Chicken Breast**

Madeira Wine Sauce

*Marinated Flank Steak**

Peppercorn Sauce

Roast Turkey Breast

Turkey Gravy and Cranberry Sauce

*Served Alongside Sautéed Mushrooms

COMPLEMENTED BY PARKER HOUSE ROLLS

OR FOR A FUN ALTERNATIVE:

Slider Griddle

Mini Black Angus Burgers, Waffle Fries, Ketchup and Pickles



R E C E P T I O N

CHAMPAGNE TOAST

APPETIZER
KINDLY CHOOSE ONE:

Tomato and Mozzarella Tower
Roasted Peppers, Portobello and Balsamic Syrup

Shrimp and Saffron Risotto
Basil Oil

Wild Mushroom Ravioli
Spinach and Porcini Cream Sauce

Oyster Point Crab Cake
Grilled Corn, Red Onion Salad with
Avocado Lime Vinaigrette

Chef's Seasonal Soup Selection

SALAD
KINDLY CHOOSE ONE:

*Classic
Caesar Salad*

*Chef's Seasonal
Salad Selection*

ENTRÉES
KINDLY CHOOSE THREE OPTIONS FOR TABLESIDE ORDERING:

*Herb Roasted French Cut
Chicken Breast*
Morel Madeira Sauce

Tuscan Chicken Prosciutto
Mozzarella and Sun Dried Tomatoes

Grilled Filet Mignon
Cabernet Demi-Glace

*Fresh Herb And Panko Crusted
Mahi Mahi and Shrimp*
Green Onions, Sweet Peppadews
and Lemon Beurre Blanc - Market Price

*Grilled Salmon and
Jumbo Stuffed Shrimp Duo*
Lemon Tarragon Sauce

Grilled New York Strip
Cabernet Demi-Glace, Frizzled Onions

FINALE

Custom Made Wedding Cake
Deluxe Chocolate Covered Strawberry Platter Per Table

Coffee and Tea Service
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Assortment Served Tableside

PRICED PER PERSON AT \$210.00 INCLUSIVE OF NJ STATE SALES TAX AND 21% SERVICE CHARGE



S E A S O N A L S E L E C T I O N S

CREATE A UNIQUE ALTERNATIVE TO YOUR MENU
WITH OUR CHEF'S SEASONALLY INSPIRED SELECTIONS

SPRING/SUMMER

SOUP

KINDLY CHOOSE ONE:

Puree of Asparagus

Roasted Peppers and Artichokes

Cream of Porcini and Portobello

Truffle Cream and Sherry

New England Clam Chowder

Peppers, Scallions and Yukon Gold Potatoes

SALAD

KINDLY CHOOSE ONE:

*Spring Greens with
Raspberry Vinaigrette*

Dried Cherries and Goat Cheese

Baby Spinach

Strawberry Balsamic Vinaigrette,
Toasted Pine Nuts and Feta

OPH Summer Salad

Greens with Summer Vegetables, White Cheddar
Chipotle-Honey Vinaigrette

Jersey Fresh Salad

Romaine and Radicchio with Aged Balsamic,
Tomatoes, Watermelon and Shaved Red Onions

FALL/WINTER

SOUP

KINDLY CHOOSE ONE:

Chicken Orzo

Rich Chicken Broth with Carrots and Zucchini

Lobster Bisque

Cognac and Tarragon Cream

Butternut Squash Bisque

Toasted Marshmallow and a Nutmeg Cream Swirl

SALAD

KINDLY CHOOSE ONE:

Harvest Salad

Red Delicious Apples, Beets, Sunflower Seeds,
Blue Cheese and Cranberry Vinaigrette

Poached Pear and Walnut

Currants, Shaved Red Radish and Carrots
Riesling Vinaigrette

Granny Smith Apples with Port Vinaigrette

Baby Greens, Toasted Almonds,
Gorgonzola and Candied Beets



DISPLAYS TO ENHANCE
YOUR WEDDING

CUSTOM CARVED ICE SCULPTURE PRICED ACCORDINGLY

Artichoke and Spinach Boule \$250.00

Shrimp Bowl (150 pieces) \$325.00

Sushi Platter (200 Pieces) \$375.00

Tuscan Display \$13.50*
(Minimum 50 People)

Fruit and Cheese Display
\$150.00 (up to 75 people) \$250.00 (up to 150 people)

Vegetable Crudité
\$125.00 (up to 75 people) \$225.00 (up to 150 people)

Antipasto Mirror
\$300.00 (up to 75 people) \$475.00 (up to 150 people)

Raw Bar \$14.50*

Chilled Shrimp Cocktail, Littleneck and Oysters on the Half Shell with Cocktail Sauce and Lemon.

Vegan Bar \$13.50*
KINDLY CHOOSE THREE:

Sweet and Sour Vegan Tenders, Coconut Curry Stir Fry, Steamed Edamame Dumplings,
Fried Kale and Vegetable Dumplings, Vegan Meatballs

*PRICES ARE PER GUEST

LIVE STATIONS

(\$100.00 Attendant Fee Required per Station - Priced per Guest)

Slider Griddle \$14.95

Mini Black Angus Burgers, Waffle Fries, Ketchup and Pickles

Chinese Takeout \$16.95

CHOICE OF THREE:

Chicken-Lemongrass Dumplings, Spicy Beef and Broccoli, Vegetable Egg Rolls,
Roast Pork Fried Rice, Sesame Chicken and Fortune Cookies

Peking Duck Stations \$15.50

Rice Flour Pancakes, Hoisin Sauce, Cucumbers, Carrots, Radish and Scallions

Pierogi and Kielbasa Station \$15.95

Pierogi, Kielbasa, Sauerkraut, and Potato Pancakes Served with Sour Cream

SAUTÉ STATIONS

Penne with Wild Mushrooms, Spinach and Sun Dried Tomato Pesto \$8.00

Asian Stir Fry with Chicken, Shrimp and Lo Mein \$8.50

Spicy Crab Cakes with Avocado Corn Salsa \$13.50

Orecchiette Pasta with Broccoli Rabe, Tomatoes and Peppers with Garlic and Extra Virgin Olive Oil \$8.00

Casarecca Pasta tossed in Spicy Vodka sauce with Prosciutto, Red Pearl Onions and Calabrian Chili \$8.00

CARVING STATIONS

Honey Mustard and Brown Sugar Glazed Ham \$8.95

Roast Sirloin of Beef with Roasted Shallot Sauce \$15.95

Grilled Berkshire Pork Loin with Port Wine Cherry Sauce \$7.95

Rosemary and Garlic Roasted Rack of Lamb with Port Wine Sauce \$17.50

PRICES ARE SUBJECT TO NJ SALES TAX AND 21% SERVICE CHARGE



D I N N E R E N H A N C E M E N T S

TO ENHANCE YOUR DINNER EXPERIENCE, THE FOLLOWING
OPTIONS HAVE BEEN DESIGNED BY OUR EXECUTIVE CHEF AND
MAY BE ADDED AT AN ADDITIONAL CHARGE

PREMIUM APPETIZERS

Burrata \$4.95

SEASONAL

Watermelon, Tomato, Basil, Balsamic and Olives

Baked Jumbo Scallop and Spinach en Croute

Leek Beurre Blanc

Market Price

Lobster Ravioli \$6.95

Asparagus Tips and Brandy Cream Sauce

PREMIUM ENTREES

SEARED CHILIAN SEABASS

Shrimp, Champagne Buerre Blanc, Chives & Truffle Zest

Market Price

SURF AND TURF

Filet Mignon, Cold Water Lobster Tail, Bearnaise Sauce.

Market Price

GRILLED VEAL PORTERHOUSE

Red Pearl Onion, Heirloom Tomato, Madiera Demi-Glace

Market Price

PORCINI AND HERB ROASTED HALIBUT

Leek and Truffle Beurre Blanc

Market Price

PRICES ARE PER GUEST AND ARE SUBJECT TO NJ SALES TAX AND 21% SERVICE CHARGE.



F A R E W E L L D I S P L A Y S

VIENNESE DISPLAY \$12.95

Mini Chocolate Mousse Cakes, Crumb Cakes and Cheesecakes.

Assortment of Mini Pastries (Fruit Tarts, Lemon Tarts, Cannoli).

Cookies, Chocolate Chip, Peanut butter, Oatmeal, M&M.

Chocolate Covered Strawberries, Truffles and Chocolates.

Slices Fresh Fruit and Seasonal Berries.

DONUT DISPLAY \$6.95

Variety of Donuts Artfully Presented with Coffee

ICE CREAM AND WAFFLE BAR \$6.95

Two Flavors of Ice Cream, Sugar Pearl Belgium Waffle, Assorted Toppings and Sauces.

ICE CREAM NOVELTY FREEZER \$6.95

Five Assorted Ice Cream Bars

PLATTERS OF ASSORTED PASTRIES (SERVES 10 GUESTS) \$45.00 per platter

INTERNATIONAL COFFEE & CORDIAL \$12.95

Regular and Decaf Coffee (additional \$2.00 for Hot Chocolate)

Cordials Amaretto, Bailey's B&B, Drambuie, Frangelico, Grand Marnier,

Kahlua and Sambuca Romano. Whipped Cream, Chocolate Shavings,

Cinnamon Sticks, Marshmallows

PRICES ARE PER GUEST AND SUBJECT TO NJ SALES TAX AND 21% SERVICE CHARGE



A F T E R H O U R S O P T I O N S

(EACH CHAFER SERVES APPROXIMATELY 30-40 GUESTS)

FRENCH FRIES

\$75 Per Chafing Dish

CHICKEN FINGERS

\$165 Per Chafing Dish

GRILLED CHEESE

\$150 Per Chafing Dish

MOZZARELLA STICKS

\$200 Per Chafing Dish

MINI PIZZA BAGELS

\$200 Per Chafing Dish

CONEY ISLAND FRANKS

\$200 Per Chafing Dish

BREAKFAST SANDWICHES

Egg and Cheese and/or Pork Roll, Egg and Cheese

\$8.95 Per Sandwich

PRICES ARE SUBJECT TO NJ SALES TAX AND 21% SERVICE CHARGE
(MINIMUM SERVICE CHARGE OF \$100 APPLIES)



B R E A K F A S T B U F F E T

\$75.00 ATTENDANT FEE PER STATION

Display of Assorted Bagels, Muffins, Danish and Croissants

Fresh Sliced Fruit Platter with Berries

Oatmeal with Raisins, Brown Sugar and Cinnamon

Apple Smoked Bacon

Sausage Links

Home Fried Potatoes O'Brien

Omelette Station

Mini Waffle Station

Coffee Service

Assorted Fruit Juices

\$28.00 Per Guest
(Minimum of 20 Adults)

ALL PRICES ARE SUBJECT TO NJ SALES TAX AND 21% SERVICE CHARGE

