

Thank you for considering

THE
OYSTER POINT

H O T E L

to host your wedding reception.

Our white gloved staff will greet you and your guests with a fluted glass of wine or champagne.

Our Monte Carlo Wedding includes:

Panoramic Views of the Navesink River

Maître d' to Coordinate your Reception

Votive Candles to Complement your Centerpieces

Five Hour Open Premium Bar

Specialty Martinis

White Glove Service

Wine Service with Entrée Course

Viennese Table

Custom Made Wedding Cake

Direction Cards

Coat Check

Valet Parking

Restroom Attendants

Overnight Accommodations for the Bride and Groom with a Champagne Breakfast in Bed

The Oyster Point Hotel also offers 58 elegantly appointed guest rooms for your out-of-town guests



Your Monte Carlo Cocktail Hour includes:

*Bouquetierre of Fresh Garden Crudite Display with Maytag Cream
International Cheese & Fruit Display with Grape Clusters, Seasonal Berries,
Nut Garnish and Carr's Water Biscuits*

Butlered Style Hors d'Oeuvres

Your Choice of Eight:

*Smoked Salmon Tortilla with Sundried Tomato and Herb Cheese
Coney Island Franks with Dijon Mustard
Lobster and Crab Vol-au-vent with Brandy Cream Sauce
Crispy Coconut Shrimp with Coconut Rum Lemongrass Sauce
Greek Pizza with Feta, Olives and Sundried Tomatoes
Teriyaki Salmon Skewer with Orange Horseradish Sauce
Parmesan Crusted Chicken with Alfredo and Honey Mustard
Broccoli Rabe and Sausage Stuffed Mushrooms with Asiago Cheese
Tuna Tempura with Soy Orange and Honey Cumin Dipping Sauces
Mini Crab Cakes and Roasted Pequillo Pepper Rémoulade
Bacon Wrapped Scallops with Hoisin BBQ
Wasabi Tuna Crisps with Chuka Rice
Port Glazed Duck with Dried Fruit Chutney
Spinach and Mushroom Pies
Spicy Lobster and Jicama Rolls
Beef and Scallion a la Plancha
Lamb Loin with Olive and Pepper Compote
Chilled Tuna and Mango Spring Rolls with Wasabi Soy Sauce
Poached Shrimp with an Avocado Papaya Salsa
Mini Duck Prosciutto and Brie Monte Cristos with Lingonberries
Chicken and Cheddar Quesadillas with Guacamole and Salsa
Shrimp Tempura with Sweet Chili Sauce*

Pasta Station

A Uniformed Chef will prepare:

*Tortiglioni with Broccoli Rabe, Sweet Sausage, Extra Virgin Olive Oil and Vine Ripe Tomatoes
Tri-Colored Cheese Tortellini with Roast Garlic Cream, English Peas, and Prosciutto d' Parma*

Carving Station

Your Choice of:

*Roast Breast of Turkey with a Gingered Cranberry Orange Chutney
Peppered Sirloin of Beef with a Roast Shallot Port Wine Sauce*

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Monte Carlo Wedding

Your Reception includes:

Champagne Toast

Appetizers

Maryland Crab Ravioli with Radish Greens and Porcini Lobster Sauce

Prosciutto d' Parma with Goat Cheese Croustades, Strawberries, Black Mission Figs and Port Wine Syrup

Shellfish Bisque with Lobster, Shrimp, Crab and Tarragon Crème Fraîche

Crispy Strudel of Chicken and Spinach with a Boursin Velouté

Coriander Seared Diver Scallop with Purple Sticky Rice and Cardamom Scented Carrot Nagé

Napoleon of Buffalo Mozzarella, Grilled Asparagus, and Vine Ripe Tomatoes drizzled with Extra Virgin Olive Oil

Salad

Hearts of Romaine with Sourdough Croutons, Pecorino Romano and Creamy Lemon and Anchovy Dressing

Radicchio, Arugula and Endive with Sherry Shallot Vinaigrette

Intermezzo

Tangerine or Raspberry Sorbet with Chocolate Mint

Entrées

Pink Peppercorn Seared Halibut with Preserved Citrus Relish and Green Herb Fumé

Grilled Salmon and Lemon Sole Scallop Turbin with Bouillabaisse Reduction and Red Pepper Rouille

Roasted French Breast of Chicken with Caramelized Shallots, Morels and Foie Gras Madeira Sauce

Petit Filet Mignon with Portobello Gratinée of Maine Lobster and Jumbo Lump Crab

Roasted Long Island Duck with a Green Peppercorn Loganberry Gastrique

Ginger and Soy Grilled Tuna Mignon with Lemon Grass and Wasabi Miso Vinaigrette

Custom Made Wedding Cake

Coffee Service

Viennese Table

THE
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HOTEL

