

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 Riviera Wedding includes:

Panoramic Views of the Navesink River

Maitre d' to Coordinate your Reception

Votive Candles to Complement your Centerpieces

Five Hour Open Premium Bar

White Glove Service

Custom Made Wedding Cake

Direction Cards

Coat Check

Valet Parking

Overnight Accommodations for the Bride and Groom

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



Your Riviera Cocktail Hour includes:

*Bouquetierre of Fresh Garden 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 Stations

*A Uniformed Chef will prepare a Pasta Selection of Penne with a Piquante á la Vodka Sauce
and
Cheese Tortellini with a Creamy Roasted Garlic Sauce*

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Riviera Wedding

Your Reception includes

Champagne Toast

Appetizers

Marinated Portobello Mushroom with Sweet Onion Risotto, Pea Shoots and Sundried Tomato Relish

Smoked Salmon and Cucumber Roulade with Watercress and Lemon Caper Vinaigrette

Potage of Leeks and Yukon Gold Potato with Fried Shallots and Truffle Crème Fraîche

Porcini Ravioli with Locatelli Cream, Black Forest Ham and English Peas

Sliced Fruit and Seasonal Berries with Passion Fruit Yogurt Sauce

Poached Shrimp and Avocado with Citrus Salad of Pear Tomatoes and Hearts of Palm

Salads

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

Red Grapes, Spicy Candied Walnuts, and Danish Blue tossed with Baby Greens and White Balsamic Vinaigrette

Entrées

Seared Snapper with Fennel Tapenade and Tomato Basil Buerre Blanc

Sweet Garlic Roasted French Breast of Chicken with a Sonoma Reisling Champagne Grape Sauce

Herb d' Provence Seared Salmon with a Blood Orange Sauce

Grilled Filet Mignon with Caramelized Cippolini Onions, Shiitake Mushroom and Tarragon Demi

Hazelnut Romesco Roasted Grovper with Yellow Tomato Coulis and Balsamic Syrup

Lobster Studded French Breast of Chicken with a Truffle Leek Sauce

Herb Roasted Veal Loin with Portobello, Leek Ragoût

Custom Made Wedding Cake

Coffee Service

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Priced per person inclusive of NJ State Sales Tax and 19% Service Charge

