

*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 Saint Tropez Wedding includes:*

*Maître d' to Coordinate your Reception*

*Votive Candles to Complement your Centerpieces*

*Five Hour Premium Open Bar*

*Specialty Martinis*

*White Glove Service*

*Custom Carved Ice Sculpture*

*Wine Service with Entrée Course*

*Viennese Table*

*Custom Made Wedding Cake*

*Turndown Service with Chef's Select Dessert Tray*

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

*Overnight Accommodations for Parents of the Bride and Groom*

*Complimentary Limousine to the Airport the Next Morning*

*Complimentary Overnight Stay and Anniversary Breakfast*

*Direction Cards*

*Coat Check*

*Valet Parking*

*Restroom Attendants*

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



# *Your Saint Tropez Cocktail Hour includes:*

## *Butler Passed Champagne*

### *Marché*

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

### *Pasta Station*

*Pasta Station includes:*

*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*

### *Tuscan Display*

*A Grand Display of Italian Meats, Cheeses, Breads and Grilled Vegetables*

### *Raw Bar*

*Cocktail Shrimp, Crab Claws, Little Neck Clams, Oysters and Traditional Accompaniments*

### *Carving Station*

*Your Choice of:*

*Roasted Baby Rack of Lamb with a Lemon Pignoli Crust and Port Wine Demi  
Beef Tenderloin with a Green Peppercorn Cognac Sauce*

### *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 Pequinillo 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*

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# *Saint Tropez Wedding*

## *Reception*

### *Champagne Toast*

#### *Appetizer*

*Your Choice of:*

*Saffron and Pernod Infused Shellfish Misto*

*Maryland Jumbo Lump Crab Cakes with a Celery Root Lobster Rémoulade*

*Wild Mushroom and Thyme Feuilletée with Truffle Butter*

*Buffalo Mozzarella and Duck Prosciutto Roulade with Vine Ripened Tomato and Basil Vinaigrette*

#### *Salad*

*Your Choice of:*

*Frisee, Watercress, Hearts of Palm, Avocado, Poached Shrimp and Citrus Vinaigrette*

*or*

*Baby Greens, Roquefort Cheese, Black Walnuts and Port Wine Vinaigrette*

#### *Intermezzo*

*Grapefruit and Compari Sorbet with Lemon Balm*

#### *Entrée*

*Your Choice of:*

*Roast Pheasant with Seared Foie Gras and a Sauternes Wine Reduction*

*Grilled Petite Filet Mignon and Lobster Tail with Sauce Bearnaise*

*Duel Presentation of Beef and Veal Medallions with Two Sauces*

*Turbin of Sole, Jumbo Stuffed Prawn and Seared Sea Scallop with a Lavender Glacage*

*Noisette of Lamb Loin with Black Truffle Armagnac Sauce*

### *Custom Wedding Cake*

#### *Viennese Table*

*Presentation of Assorted Cakes and Pies*

*Chocolate and Berry Confections*

*Sliced Fresh Fruit and Seasonal Berries*

*House Baked Cookies and Brownies*

*Assorted Chocolate Truffles*

*Miniature Pastries, Cannoli and Petit Fours*

*Chocolate Strawberry Tuxedos*

#### *Coffee Service*

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