

*Thank you for considering*

**THE OYSTER POINT**  
HOTEL

*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:*

*Maitre 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*

*International Cheese and Fruit Display with Grape Clusters, Seasonal Berries, Nut Garnish and Carr's Water Biscuits  
Warm Brie en Croûte with Exotic Chutneys and Raisin Nut Crisps  
Selection of Charcuterie Specialties*

### *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:*

*Steak House Sirloin and Frites  
Sushi Tuna Tartar with Watermelon Radish Relish and Wasabi Roe  
Wild Mushroom Spanakopita  
Shrimp Tempura with Sweet Chili Sauce  
BBQ Pulled Pork with Cilantro Corn Puffs  
Pastrami Spiced Salmon and Asparagus Mini Quiche  
Black Trumpet Dusted Lamb Chops with Mint Demi  
Poached Pear and Walnut Pillows with Brie Fondue  
Mini Portobello, Mozzarella, and Roasted Pepper Pizza  
Fallen Crab Souffles with Roasted Corn and Andouille Sausage  
Tamarind Lacquered Sea Scallops with Papaya Salsa  
Jerk Chicken, Jicama and Mango Spring Rolls  
Duck and Fig Rilette with Beet Greens and Balsamic Syrup  
Vol-au-vent of Lobster and Crab Bouillabaisse  
Shrimp Margarita with Roasted Pablano Pineapple Chutney  
Honey and Sherry Roasted Lamb Loin with an Olive Pepper Compote  
Lemon Lobster Salad with Roasted Artichoke Hearts  
Coney Island Franks and Dijon Mustard  
Saffron Risotto Telephono with Osso-Bucco Ragù  
Grilled Chicken Quesadilla with Pepper Jack Cheese and Salsa Cruda  
Shrimp and Shiitake Rolls with Ponzu  
Crab Purse with Ancho-Chili Remoulade*

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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, Avacado, 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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*Priced per person at \$187.00 inclusive of NJ State Sales Tax and 19% Service Charge*

