

THE MONTE
CARLO

WEDDING

THE
OYSTER POINT
HOTEL

Thank You for Considering



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

Maitre d' to Coordinate your Reception

Votive Candles to Complement your Centerpieces

White Glove Service

Five Hour Open Premium Bar

Signature Drink

Wine Service with Entrée Course

Viennese Table

Custom Made Wedding Cake

Direction Cards

Coat Check

Valet Parking

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

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

Your Monte Carlo Cocktail Hour Includes:

Sliced Seasonal Fruit Platter

Seasonal Melon with Grapes and Berries

Mediterranean Display

Marinated Tomato and Mozzarella Salad; Feta Cheese with Olives and Roasted Peppers;
Antipasto Salad with Aged Cheeses, Pepperoni, Salami, and Cherry Peppers;
Grilled Vegetables with Pita Chips; Sun Dried Tomato and Roasted Garlic Hummus

Passed Hors d'Oeuvres

Choice of Eight:

Mini Black Angus Cheeseburgers with Shredded Lettuce and Special Sauce
Parmesan Truffle Fries with Tarragon Mayo and House Ketchup
Grilled Mini Turkey and Rye Rubens with Chipotle Pepper Remoulade
Coney Island Franks with Spicy Brown Mustard and Ketchup
Grilled Flat Bread Pepperoni Pizza (*Vegetarian upon request*)
Bacon Wrapped Scallops with Hoisin BBQ
Pepper Seared Tuna Spoons with Soy Marin Sauce and Wasabi
Chicken Quesadillas with Pico de Gallo
Spicy Shrimp and Avocado Inside Out Roll with Wasabi Soy Sauce
Duck Prosciutto and Cantaloupe with Balsamic Syrup
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
Shrimp and Crab Salad with Mango and Jicama on a Cucumber Crisp
Blackened Tuna Kabob with Horseradish Cream
Seafood Ceviche Spoon with Cilantro and Lime
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
Grilled Baby Lamb Chop with Mint Red Wine Sauce

Pasta Station

(Gluten and dairy free pasta options available upon request)

Cheese Ravioli

With Fresh Tomato Basil

Gemmili Pasta with Chicken and Broccoli

Roasted Garlic Cream Sauce

Carving Station

Choice of One:

Herb Roasted Chicken Breast

Marsala Wine Sauce

Roasted Sirloin

Red Wine and Horseradish Cream

Grilled Pork Loin

Port Wine Cherry Sauce

Monte Carlo Wedding

Reception

Champagne Toast with Strawberry Accent

Appetizers

Choice of One:

Tomato and Mozzarella Tower

Roasted Peppers, Portobello and Balsamic Syrup

Wild Mushroom Ravioli

Spinach and Porcini Cream Sauce

Chef's Seasonal Soup Selection

Shrimp and Saffron Risotto

Basil Oil and Lobster Medallions

Salads

Choice of One:

Classic Caesar Salad

Chef's Seasonal Salad Selection

Intermezzo

Lemon or Raspberry Sorbet

Entrées

Choice of Two Options for Tableside Ordering or Three Options with Pre-counts.

Surf 'n' Turf

Grilled Filet Mignon and South African Lobster with Béarnaise Sauce

Herb Roasted Chicken Breast

Morel Madeira Sauce

Grilled Salmon and Jumbo Stuffed Shrimp Duo

Lemon Tarragon Sauce

Pan Roasted Grouper and Shrimp Provençal

White Wine Tomato Basil Sauce with Artichokes and Olives

Roasted Veal Sirloin

Cippolini and Cremini Mushroom Syrah Sauce

Porcini and Herb Roasted Halibut

Leek and Truffle Buerre Blanc

Custom Made Wedding Cake

Coffee Service

Viennese Table

Assorted Cakes and Pies

Chocolate and Fruit Mousse Tulip Cups

Sliced Fresh Fruit with Berries

House Baked Cookies and Brownies

Chocolate Truffles

Assorted Pastries and Chocolate Dipped Strawberries