

THE RIVIERA

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 Riviera 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

Custom Made Wedding Cake

Direction Cards

Coat Check

Valet Parking

Overnight Accommodations for the Bride and Groom

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

Your Riviera Cocktail Hour Includes:

Gourmet Cheese Board

with assorted Nuts, Dried Fruit Chutney, and Grapes

Sliced Seasonal Fruit and Berry Platter

Baked Three Cheese Vegetable Dip

with Tortilla Chips and Fresh Crisp Garden Vegetables

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)

Orecchiette Pasta

with Broccoli Rabe, Tomatoes, Peppers, Garlic, and Extra Virgin Olive Oil

Penne Pasta

with Fresno Pepper Vodka Sauce

(See additional Cocktail Hour Station Enhancements)

Riviera Wedding

Reception

Champagne Toast with Strawberry Accent

Appetizers

Choice of One:

Chef's Seasonal Soup Selection

Sliced Fresh Fruit and Berries with Passion Fruit Yogurt

Grilled Portobello with Saffron Vegetable Risotto, Sautéed Spinach, and Roasted Tomatoes

Ricotta and Pesto Ravioli with Fresh Tomato Basil Sauce, Toasted Garlic, and Pecorino Romano Cheese

Salads

Choice of One:

Classic Caesar Salad

Chef's Seasonal Salad Selection

Entrées

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

Tuscan Chicken Prosciutto

Mozzarella and Sun Dried Tomatoes

Pan Seared Snapper

Sauvignon Blanc, Capers, Tomatoes, and Basil

Flounder and Crab Oreganata

Lemon White Wine Sauce garnished with Peppers and Herbs

Roasted French Breast of Chicken

Champagne Grape and Riesling Wine Sauce

Horseradish and Honey Roasted Salmon

Lemongrass Buerre Blanc

Grilled Filet Mignon

Red Wine Sauce and Béarnaise

Custom Made Wedding Cake

Coffee Service

Priced per person inclusive of 7% NJ State Sales Tax and 19% Service Charge