

THE SAINT
TROPEZ

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 Saint Tropez Wedding Includes:

Maitre d' to Coordinate your Reception

Votive Candles to Complement your Centerpieces

White Glove Service

Five Hour Premium Open Bar

Signature Drink

Wine Service with Entrée Course

Custom Carved Ice Sculpture

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

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

Your Saint Tropez Cocktail Hour Includes:

Butler Passed Champagne

Tuscan Display

Imported Cured and Dried Meats; Aged Cheese Board with Bread Crisps and Grapes;
Tomato Bruschetta with Marinated Artichokes, Peppers and Mushrooms; Grilled Vegetable with Pita Chips;
Sun Dried Tomato and Roasted Garlic Hummus

Sliced Seasonal Fruit Platter

Seasonal Melon with Grapes and Berries

Seafood Raw Bar

Chilled Shrimp Cocktail, Crab Claws, Littleneck Clams and Oysters on the Half Shell
with Cocktail Sauce and Lemon

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)

Shrimp and Crab Scampi

with Pasta Shells and Julienne Vegetables

Cheese Ravioli

with Jalapeño Tomato Cream Sauce

Carving Station

Choice of One:

Your Choice of One with Mini Brioche Buns and Parker House Rolls

Prime Rib

Red Wine Sauce and Horseradish Cream

Rosemary and Garlic Roasted Rack of Lamb

Port Wine Sauces

Sesame Seared Sushi Grade Tuna

Wasabi and Pickled Ginger

Saint Tropez Wedding

Reception

Champagne Toast with Strawberry Accent

Appetizers

Choice of One:

Chef's Seasonal Soup Selection

Marinated Heirloom Tomato and Ceilingini Mozzarella

Radicchio, Endive, Sun Dried Tomato Vinaigrette

Seared Jumbo Sea Scallop

Lobster Risotto with Roasted Tomatoes and Basil

Maryland Style Crab Cake

Grilled Corn, Red Onion Salad with Avocado Lime Vinaigrette

Prosciutto and Melon

Baby Arugula and Fig Vinaigrette

Salads

Choice of One:

Classic Caesar Salad

Chef's Seasonal Salad Selection

Intermezzo

Mango or Passion Fruit Sorbet

Entrées

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

Chilean Sea Bass

Lemon-Basil White Wine Sauce with Capers and Tomatoes

Roasted Chicken and Prosciutto

Fontina Cheese, Sage and Lemon Sauce

Roasted Lamb Sirloin

Green Peppercorn Shiraz Sauce

Grilled Filet Mignon

Cipolini Onions and Cremini Mushroom Red Wine Sauce

Twin Lobster Tail

Béarnaise or Drawn Butter

Roasted Long Island Duck Breast

Blackberry Port Bordelaise

Custom Made Wedding Cake

Coffee Service

Bananas Foster Station

Caramelized Bananas with Brown Sugar and Spiced Rum served over Vanilla Bean Ice Cream

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

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