

THE
PROVENCE

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 Provence Wedding Includes:

Panoramic Views of the Navesink River

Maitre d' to Coordinate your Reception

Floral Centerpiece Stands

Uplighting

White Glove Service

Five Hour Open Premium Bar

Signature Drink

Viennese Table

Custom Made Wedding Cake

Direction Cards

Coat Check

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 Provence 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

Fresh Garden Crudité Display

Seafood Raw Bar

Chilled Shrimp Cocktail, Little Neck 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

Provence Wedding

Reception

Champagne Toast with Strawberry Accent

Salad Display

Mixed Baby Greens with Assorted Toppings and Dressings
Hearts of Romaine with Sourdough Croutons, Pecorino Romano and Classic Caesar Dressing
Panzanella Salad with Tomatoes, Fresh Mozzarella and Homemade Croutons

Sauté Station

Choice of Three:

Cast Iron Seared Crab Cakes

Homemade Cocktail Sauce, Jalapeño Tartar, Sriracha Ranch and Fennel Cole Slaw

Mashed Potato or Mac and Cheese Bar

Choice of Three: Roasted Garlic, Yukon Gold, Peruvian Blue, Pesto Mashed, Sweet Potato
Or Cavatappi Pasta (White Cheddar or Yellow Cheddar)

Choice of Five Toppings: Bacon, Cheddar, Pico De Gallo, Chives, Buffalo Chicken, Broccoli Florets,
Roasted Red Peppers, Seared Jalapeños, Toasted Parmesan Bread Crumbs, Red Eye Gravy,
Pesto Bleu Cheese, Sriracha Ranch, Sautéed Mushrooms

South By Southwest

Carved Chorizo Sausage, Arroz Con Pollo, Beef Empanadas, Mini Black Bean and Cheddar Quesadillas,
Tortilla Chips, Guacamole, and Mango Salsa

Island Hibachi

Seared Shrimp Skewers, Jerk Chicken Skewers and Clams Simmered in Coconut Broth; Steamed Rice with
Pineapples and Scallions; Tropical Fruit Salad

Peking Duck

With Rice Flour Pancakes, Hoisin Sauce, Cucumbers and Scallions

Pasta Station

Choice of Two:

Mezza Rigatoni with Mushrooms, Peas, Prosciutto and a Sun-Dried Tomato Pesto
Orecchiette Pasta with Broccoli Rabe, Tomatoes, and Peppers with Garlic and Extra Virgin Olive Oil
(With or Without Sausage)

Gemelli Pasta with Blackened Chicken, Asparagus and a Roasted Garlic Cream
Shrimp and Crab Scampi with Bowtie Pasta and Spinach

Fusilli Tossed with Bacon, Leek, Tomato and Kalamata Olives with a White Wine Garlic Butter
Cheese Ravioli with Jalapeño Tomato Cream

Carving Station

Choice of Two:

Balsamic Marinated Flank Steak with Peppercorn Sauce
Breast of Turkey with Pan Gravy and Cranberry Orange Relish
Herb Seared Boneless Pork Loin with Port Wine Cherry Sauce
Roast Sirloin of Beef with Bordelaise Sauce and Horseradish Cream
Herb Roasted Boneless Breast of Chicken with Wild Mushroom Sauce
Baked Whole Side of Salmon with Lemon Zest and Butter White Wine

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

*Priced per person inclusive of 7% NJ State Sales Tax and 19% Service Charge
Chef Attended Stations Available for an Hour and a Half*