

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

Uplighting

Floral Stand Centerpieces

White Glove Service

Five Hour Open Premium Bar

Wine Service with Entrée Course

Custom Made Wedding Cake

Direction Cards

Coat Check

Valet Parking

Overnight Accommodations for the Bride and Groom

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 Oregonata

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 or Béarnaise

Custom Made Wedding Cake

Coffee Service