

# *The Monte Carlo*

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W E D D I N G

THE  
OYSTER POINT  
OYSTER POINT  
HOTEL

T H A N K   Y O U  
FOR CONSIDERING THE  
OYSTER POINT HOTEL  
TO HOST YOUR  
WEDDING RECEPTION

*Our Monte Carlo Wedding Includes:*

Panoramic Views of the Navesink River  
Maitre d' to Coordinate Your Reception  
White Glove Service  
Uplighting with Your Choice of Color  
Floral Stand Centerpieces  
Votive Candles to Accent Each Centerpiece  
Five Hour Open Premium Bar  
Signature Drink  
Wine Service with Entrée Course  
Custom Made Wedding Cake  
Viennese Table  
Direction Cards with Room Block Information  
Coat Check  
Valet Parking  
Overnight Accommodations for the Newlyweds  
with a Champagne Breakfast in Bed

THE OYSTER POINT HOTEL OFFERS  
ELEGANTLY APPOINTED GUEST ROOMS FOR  
YOUR OUT-OF-TOWN GUESTS



# MONTE CARLO COCKTAIL HOUR

OUR WHITE GLOVED STAFF WILL GREET YOU AND YOUR GUESTS  
WITH A FLUTED GLASS OF CHAMPAGNE UPON ARRIVAL

## COCKTAIL HOUR DISPLAYS

### A TOUR OF THE MEDITERRANEAN

#### *Italy*

Marinated Tomato and Mozzarella Salad  
Antipasto Salad with Aged Cheeses, Pepperoni, Salami and Cherry Peppers  
Marinated Grilled Vegetables

#### *Greece*

Feta Cheese with Olives and Roasted Peppers  
Spinach and Artichoke Dip  
Sun Dried Tomato and Roasted Garlic Hummus with Pita Chips

## ELEGANTLY ATTENDED GOURMET CHEESE BOARD

A LAVISH SELECTION TO INCLUDE, BUT NOT LIMITED TO:

Sun Dried Tomato and Basil Feta, Cranberry Cheddar, Port and Sage Derby, Jalapeño Jack,  
Vermont White Cheddar, Muenster, Baby Swiss and Seasonal Goat Cheese  
Grapes and Raisin Crisps served with Fig Jam and Blue Cheese Spread  
Accompanied by Chef's Assortment of Italian Breads and Focaccia

## BUTLER PASSED HORS D'OEUVRES

YOUR CHOICE OF TEN TO BE PASSED CONTINUOUSLY THROUGHOUT THE HOUR:

Mini Black Angus Cheeseburgers with Shredded Lettuce and Special Sauce  
Parmesan Truffle Fries with Tarragon Mayo and Ketchup  
Coney Island Franks with Spicy Brown Mustard and Ketchup  
Grilled Flat Bread Pepperoni Pizza (Vegetarian Upon Request)  
Bacon Wrapped Scallops with Hoisin BBQ Sauce  
Chicken Quesadillas with Pico de Gallo  
Spicy Shrimp and Avocado Inside Out Roll with Wasabi Soy Sauce  
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  
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  
Chorizo Hash in a Mini Boule  
Potato Encrusted Shrimp Wrapped in Prosciutto  
Fig Crisp with Bacon, Shaved Asiago and Micro Greens  
Curry Chicken, Cream Cheese and Chives in Phyllo Tartlet  
Mini Reuben Melt with Corned Beef, Sauerkraut, Swiss, Deli-Mustard and Caraway Seeds  
Grilled Zucchini Roll with Boursin, Pecorino Cheese and Diced Tomato  
Calypso Pops - Mango, Pepper Jack and Pineapple Tempura  
Baked Blackberry and Blue Cheese Melts  
Short Rib Wellington  
Lobster Bisque Shooter  
Crab and Avocado Toast Points  
Mini Corn Dogs with Honey Mustard  
Cuban Bites with Pulled Pork, Ham, Swiss, Pickles and Mustard  
Ginger Shrimp Shooters  
Smoked Salmon Mousse Cone & Roast Beef and Horseradish Cone  
Grilled Baby Lamb Chops with Mint and Red Wine Sauce



M O N T E C A R L O C O C K T A I L H O U R

**CHEF ATTENDED STATION**

A UNIFORMED CHEF WILL PREPARE YOUR CHOICE OF TWO:

*Mezza Rigatoni*

Mushrooms, Peas, Prosciutto and a Sun Dried Tomato Pesto

*Cheese Ravioli*

With Fresh Tomato Basil

*Gemelli Pasta with Chicken and Broccoli*

Roasted Garlic Cream Sauce

*Gluten Free Fusilli*

Sun Dried Tomatoes, Grape Tomatoes and Pesto

SERVED WITH YOUR CHOICE OF MINI BRIOCHE ROLLS OR CHEESY GARLIC BREAD

OR FOR A UNIQUE ALTERNATIVE:

*Mashed Potato and Mac and Cheese Bar*

CHOICE OF TWO:

Roasted Garlic, Yukon Gold, Peruvian Blue, Pesto Mashed, Sweet Potato

CHOICE OF ONE:

Cavatappi or Gemelli Pasta (White Cheddar or Yellow Cheddar)

CHOICE OF FIVE TOPPINGS:

Bacon, Cheddar, Pico De Gallo, Chives, Buffalo Chicken, Broccoli Florets,  
Roasted Red Pepper, Seared Jalapeños, Toasted Parmesan Bread Crumbs, Red Eye Gravy,  
Pesto Blue Cheese, Sriracha Ranch, Sautéed Mushrooms

**FROM THE CARVING BOARD**

YOUR CHOICE OF ONE, CARVED BY A UNIFORMED CHEF:

*Roast Petite Filets\**

Red Wine Demi-Glace and Horseradish Sauce

*Whole Baked Side of Salmon*

Lemon Zest Butter and White Wine Sauce

*Roast Pork Loin*

Port Wine Cherry Sauce

*Herb Roasted Chicken Breast\**

Madeira Wine Sauce

*Marinated Flank Steak\**

Peppercorn Sauce

*Roast Turkey Breast*

Turkey Gravy and Cranberry Sauce

\*Served Alongside Sautéed Mushrooms

COMPLEMENTED BY PARKER HOUSE ROLLS

OR FOR A FUN ALTERNATIVE:

*Slider Griddle*

Mini Black Angus Burgers, Turkey Burgers, Waffle Fries, Ketchup and Pickles



M O N T E C A R L O R E C E P T I O N

CHAMPAGNE TOAST

APPETIZER  
YOUR CHOICE OF ONE:

*Tomato and Mozzarella Tower*  
Roasted Peppers, Portobello and Balsamic Syrup

*Shrimp and Saffron Risotto*  
Basil Oil

*Wild Mushroom Ravioli*  
Spinach and Porcini Cream Sauce

*Lobster Ravioli*  
Asparagus Tips and Brandy Cream Sauce

*Chef's Seasonal Soup Selection*

SALAD  
YOUR 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:

*Herb Roasted French Cut Chicken Breast*  
Morel Madeira Sauce

*Tuscan Chicken Prosciutto*  
Mozzarella and Sun Dried Tomatoes

*Grilled Filet Mignon*  
Cabernet Demi-Glace

*Roasted Veal Sirloin*  
Cipollini Onion and Cremini Mushroom Syrah Sauce

*Grilled Salmon and Jumbo Stuffed Shrimp Duo*  
Lemon Tarragon Sauce

*Porcini and Herb Roasted Halibut*  
Leek and Truffle Beurre Blanc

*Pan Seared Snapper*  
Capers, Tomatoes and Basil Sauvignon Blanc Sauce

*Fresh Herb and Panko Crusted  
Mahi Mahi and Shrimp*  
Green Onions, Sweet Peppadews and  
Lemon Beurre Blanc

FINALE

*Custom Made Wedding Cake*

*Elaborate Viennese Table*

THE VIENNESE DISPLAY OFFERS YOU AND YOUR GUESTS A SWEET ENDING TO YOUR FAIRYTALE EVENING:

Assorted Mini Cakes and Pies  
Mini S'Mores Tarts  
Sliced Fresh Fruit with Berries  
House Baked Cookies and Brownies

Chocolate Truffles  
Assorted Pastries  
Chocolate Dipped Strawberries  
Cake Pops  
French Macarons

*Coffee and Tea Service*

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Assortment Served Tableside

PRICED PER PERSON INCLUSIVE OF NJ STATE SALES TAX AND 19% SERVICE CHARGE

