

The Provence

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 Provence Wedding Includes:

Panoramic Views of the Navesink River
Maître 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
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



PROVENCE COCKTAIL HOUR

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

COCKTAIL HOUR DISPLAYS

CHARCUTERIE DISPLAY

Imported Prosciutto, Hot and Sweet Soppressata, Genoa Salami,
Mortadella, Hot and Sweet Capicola

Tomato Bruschetta

Oven Baked Focaccia with Prosciutto, Cherry Pepper and Asiago

TASTE OF TUSCANY

Grilled Vegetables to Include Fire Roasted Peppers,
Eggplant, Zucchini and Yellow Squash

Marinated Artichokes, Mushrooms and Olives Salad

Sun Dried Tomato and Roasted Garlic Hummus
White Cannellini Dip
Served with Toasted Naan Chips

ATTENDED INTERNATIONAL CHEESE AND FONDUE DISPLAY

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

SERVED FRESH FROM THE OVEN

Smoked Cheddar and Horseradish Havarti Fondues

Carved Raspberry Brie Board

Accompanied by Chef's Assortment of Italian Breads and Focaccia

FRESH CRISP GARDEN VEGETABLE CRUDITÉ

Display of Fresh Garden Vegetables Served with a Pesto Ranch Dip

SEAFOOD RAW BAR

Chilled Shrimp Cocktail, Little Neck Clams and Oysters on the Half Shell
with Cocktail Sauce and Lemon



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



P R O V E N C E R E C E P T I O N

CHAMPAGNE TOAST

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

OR SELECTION OF SEASONAL SALAD SERVED TABLESIDE

CHEF'S SPECIALTY STATION

YOUR CHOICE OF THREE, SPECIALLY PREPARED BY A UNIFORMED CHEF:

Cast Iron Seared Crab Cakes

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

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 Peppers, Seared Jalapeños, Toasted Parmesan Bread Crumbs, Red Eye Gravy,
Pesto Blue 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

CHEF ATTENDED PASTA STATION

A UNIFORMED CHEF WILL PREPARE YOUR 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 Garlic White Wine Butter Sauce
Cheese Ravioli with Jalapeño Tomato Cream
Gluten Free Fusilli with Sun Dried Tomatoes, Grape Tomatoes and Pesto



P R O V E N C E R E C E P T I O N

FROM THE CARVING BOARD
YOUR CHOICE OF TWO, CARVED BY A UNIFORMED CHEF:

Herb Roasted Boneless Breast of Chicken
with Wild Mushroom 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

Balsamic Marinated Flank Steak
with Peppercorn Sauce

Baked Whole Side of Salmon
with Lemon Zest and 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

CHEF ATTENDED STATIONS AVAILABLE FOR AN HOUR AND A HALF

PLEASE NOTE: MENU ONLY AVAILABLE FOR BALLROOM WEDDINGS

