

*on the Navesink*

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W E D D I N G

THE  
OYSTER POINT  
HOTEL

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

*Wedding on the Navesink 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  
Wine Service with Entrée Course  
Custom Made Wedding Cake  
Coat Check  
Valet Parking  
Overnight Accommodations for Two Nights  
for the Newlyweds

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



# C O C K T A I L   H O U R   D I S P L A Y S

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

## 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  
Sun Dried Tomato and Roasted Garlic Hummus with Pita Chips

## GOURMET CHEESE BOARD

Chef Special selection of International Cheeses with Assorted Nuts,  
Dried Fruit, Chutney, Grapes and Cracker Display

Oven Baked Focaccia with Prosciutto  
Cherry Pepper and Asiago

## BUTLER PASSED HORS D'OEUVRES

KINDLY CHOOSE 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  
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  
Fig Crisp with Bacon, Shaved Asiago and Micro Greens  
Mini Reuben Melt with Corned Beef, Sauerkraut, Swiss, Deli-Mustard and Caraway Seeds  
Grilled Zucchini Roll with Boursin, Pecorino Cheese and Diced Tomato  
Baked Blackberry and Blue Cheese Melts  
Short Rib Wellington  
Lobster Bisque Shooter  
Crab and Avocado Toast Points  
Ginger Shrimp Shooters  
Grilled Baby Lamb Chops with Mint and Red Wine Sauce (\$4.95 per guest supplement)



C O C K T A I L   H O U R

**ATTENDED STATION**

A PROFESSIONAL ATTENDANT 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 CHEESY GARLIC BREAD

**OR FOR A UNIQUE ALTERNATIVE:**

*Mashed Potato and Mac and Cheese Bar*

KINDLY CHOOSE TWO:

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

KINDLY CHOOSE ONE:

Cavatappi or Gemelli Pasta (White Cheddar or Yellow Cheddar)

KINDLY CHOOSE 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**

KINDLY CHOOSE 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, Waffle Fries, Ketchup and Pickles



R E C E P T I O N

CHAMPAGNE TOAST

APPETIZER  
KINDLY CHOOSE 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

*Oyster Point Crab Cake*  
Grilled Corn, Red Onion Salad with  
Avocado Lime Vinaigrette

*Chef's Seasonal Soup Selection*

SALAD  
KINDLY CHOOSE ONE:

*Classic  
Caesar Salad*

*Chef's Seasonal  
Salad Selection*

ENTRÉES  
KINDLY CHOOSE THREE OPTIONS FOR TABLESIDE ORDERING:

*Herb Roasted French Cut  
Chicken Breast*  
Morel Madeira Sauce

*Tuscan Chicken Prosciutto*  
Mozzarella and Sun Dried Tomatoes

*Grilled Filet Mignon*  
Cabernet Demi-Glace

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

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

*Grilled New York Strip*  
Cabernet Demi-Glace, Frizzled Onions

FINALE

*Custom Made Wedding Cake*  
*Deluxe Chocolate Covered Strawberry Platter Per Table*

*Coffee and Tea Service*  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Assortment Served Tableside

PRICED PER PERSON AT \$200.00 INCLUSIVE OF NJ STATE SALES TAX AND 21% SERVICE CHARGE



S E A S O N A L   S E L E C T I O N S

CREATE A UNIQUE ALTERNATIVE TO YOUR MENU  
WITH OUR CHEF'S SEASONALLY INSPIRED SELECTIONS

**SPRING/SUMMER**

SOUP

KINDLY CHOOSE ONE:

*Puree of Asparagus*

Roasted Peppers and Artichokes

*Cream of Porcini and Portobello*

Truffle Cream and Sherry

*New England Clam Chowder*

Peppers, Scallions and Yukon Gold Potatoes

SALAD

KINDLY CHOOSE ONE:

*Spring Greens with  
Raspberry Vinaigrette*

Dried Cherries and Goat Cheese

*Baby Spinach*

Strawberry Balsamic Vinaigrette,  
Toasted Pine Nuts and Feta

*OPH Summer Salad*

Greens with Summer Vegetables, White Cheddar  
Chipotle-Honey Vinaigrette

*Jersey Fresh Salad*

Romaine and Radicchio with Aged Balsamic,  
Tomatoes, Watermelon and Shaved Red Onions

**FALL/WINTER**

SOUP

KINDLY CHOOSE ONE:

*Chicken Orzo*

Rich Chicken Broth with Carrots and Zucchini

*Lobster Bisque*

Cognac and Tarragon Cream

*Butternut Squash Bisque*

Toasted Marshmallow and a Nutmeg Cream Swirl

SALAD

KINDLY CHOOSE ONE:

*Harvest Salad*

Red Delicious Apples, Beets, Sunflower Seeds,  
Blue Cheese and Cranberry Vinaigrette

*Poached Pear and Walnut*

Currants, Shaved Red Radish and Carrots  
Riesling Vinaigrette

*Granny Smith Apples with Port Vinaigrette*

Baby Greens, Toasted Almonds,  
Gorgonzola and Candied Beets



DISPLAYS TO ENHANCE  
YOUR WEDDING

**CUSTOM CARVED ICE SCULPTURE PRICED ACCORDINGLY**

Artichoke and Spinach Boule \$250.00

Shrimp Bowl (150 pieces) \$325.00

Sushi Platter (200 Pieces) \$375.00

Tuscan Display \$13.50\*  
(Minimum 50 People)

Fruit and Cheese Display  
\$150.00 (up to 75 people) \$250.00 (up to 150 people)

Vegetable Crudit   
\$125.00 (up to 75 people) \$225.00 (up to 150 people)

Antipasto Mirror  
\$300.00 (up to 75 people) \$475.00 (up to 150 people)

Raw Bar \$14.50\*

Chilled Shrimp Cocktail, Littleneck and Oysters on the Half Shell with Cocktail Sauce and Lemon.

Vegan Bar \$13.50\*  
KINDLY CHOOSE THREE:

Sweet and Sour Vegan Tenders, Coconut Curry Stir Fry, Steamed Edamame Dumplings,  
Fried Kale and Vegetable Dumplings, Vegan Meatballs

\*PRICES ARE PER GUEST

**LIVE STATIONS**

(\$100.00 Attendant Fee Required per Station - Priced per Guest)

Slider Griddle \$14.95

Mini Black Angus Burgers, Waffle Fries, Ketchup and Pickles

Chinese Takeout \$16.95

CHOICE OF THREE:

Chicken-Lemongrass Dumplings, Spicy Beef and Broccoli, Vegetable Egg Rolls,  
Roast Pork Fried Rice, Sesame Chicken and Fortune Cookies

Peking Duck Stations \$15.50

Rice Flour Pancakes, Hoisin Sauce, Cucumbers, Carrots, Radish and Scallions

Pierogi and Kielbasa Station \$15.95

Pierogi, Kielbasa, Sauerkraut, and Potato Pancakes Served with Sour Cream

**SAUT  STATIONS**

Penne with Wild Mushrooms, Spinach and Sun Dried Tomato Pesto \$8.00

Asian Stir Fry with Chicken, Shrimp and Lo Mein \$8.50

Spicy Crab Cakes with Avocado Corn Salsa \$13.50

Orecchiette Pasta with Broccoli Rabe, Tomatoes and Peppers with Garlic and Extra Virgin Olive Oil \$8.00

Casarecca Pasta tossed in Spicy Vodka sauce with Prosciutto, Red Pearl Onions and Calabrian Chili \$8.00

**CARVING STATIONS**

Honey Mustard and Brown Sugar Glazed Ham \$8.95

Roast Sirloin of Beef with Roasted Shallot Sauce \$15.95

Grilled Berkshire Pork Loin with Port Wine Cherry Sauce \$7.95

Rosemary and Garlic Roasted Rack of Lamb with Port Wine Sauce \$17.50

PRICES ARE SUBJECT TO NJ SALES TAX AND 21% SERVICE CHARGE



# D I N N E R   E N H A N C E M E N T S

TO ENHANCE YOUR DINNER EXPERIENCE, THE FOLLOWING  
OPTIONS HAVE BEEN DESIGNED BY OUR EXECUTIVE CHEF AND  
MAY BE ADDED AT AN ADDITIONAL CHARGE

## **PREMIUM APPETIZERS**

**Burrata \$4.95**

SEASONAL

Watermelon, Tomato, Basil, Balsamic and Olives

**Baked Jumbo Scallop and Spinach en Croute**

Leek Beurre Blanc

Market Price

**Lobster Ravioli \$6.95**

Asparagus Tips and Brandy Cream Sauce

## **PREMIUM ENTREES**

**SEARED CHILIAN SEABASS**

Shrimp, Champagne Buerre Blanc, Chives & Truffle Zest

Market Price

**SURF AND TURF**

Filet Mignon, Cold Water Lobster Tail, Bearnaise Sauce.

Market Price

**GRILLED VEAL PORTERHOUSE**

Red Pearl Onion, Heirloom Tomato, Madiera Demi-Glace

Market Price

**PORCINI AND HERB ROASTED HALIBUT**

Leek and Truffle Beurre Blanc

Market Price

PRICES ARE PER GUEST AND ARE SUBJECT TO NJ SALES TAX AND 21% SERVICE CHARGE.





F A R E W E L L   D I S P L A Y S

**VIENNESE DISPLAY \$12.95**

Mini Chocolate Mousse Cakes, Crumb Cakes and Cheesecakes.

Assortment of Mini Pastries (Fruit Tarts, Lemon Tarts, Cannoli).

Cookies, Chocolate Chip, Peanut butter, Oatmeal, M&M.

Chocolate Covered Strawberries, Truffles and Chocolates.

Slices Fresh Fruit and Seasonal Berries.

**DONUT DISPLAY \$6.95**

Variety of Donuts Artfully Presented with Coffee

**ICE CREAM AND WAFFLE BAR \$6.95**

Two Flavors of Ice Cream, Sugar Pearl Belgium Waffle, Assorted Toppings and Sauces.

**ICE CREAM NOVELTY FREEZER \$6.95**

Five Assorted Ice Cream Bars

**PLATTERS OF ASSORTED PASTRIES (SERVES 10 GUESTS) \$45.00 per platter**

**INTERNATIONAL COFFEE & CORDIAL \$12.95**

Regular and Decaf Coffee (additional \$2.00 for Hot Chocolate)

Cordials Amaretto, Bailey's B&B, Drambuie, Frangelico, Grand Marnier,

Kahlua and Sambuca Romano. Whipped Cream, Chocolate Shavings,

Cinnamon Sticks, Marshmallows

PRICES ARE PER GUEST AND SUBJECT TO NJ SALES TAX AND 21% SERVICE CHARGE



W E D D I N G   D A Y   F A R E

**WEDDING MORNING**

**HOUSE-MADE BREAKFAST SANDWICHES**

KINDLY CHOOSE THREE:

Monterey Jack, Spinach and Egg Whites on English Muffin

Bacon, Egg and Cheddar Cheese on English Muffin

Cajun Breakfast Burrito with Scrambled Eggs, Chorizo, Chipotle Gouda, Pico de Gallo

\$16.00

**ASSORTED MINI QUICHES**

KINDLY CHOOSE THREE:

Spinach, Feta and Peppers

Tomato and Mozzarella with Basil

Broccoli and Cheddar

Asparagus and Mushroom

Bacon and Swiss

Raisin Scones

\$12.00

**DISPLAYS**

Sliced Nova Scotia Salmon served on mini bagels, Dices Egg, Diced Red Onion, Capers

\$16.95

**PARFAIT BAR**

Greek Yogurt, Blueberry Compote, Toasted Almond and Coconut Granola,

Golden Raisins, Strawberry

\$14.00

**SLICED FRUIT**

Melons, Citrus and Berries

\$12.00

**MORNING BREADS**

Muffins, Danish, Cinnamon Rolls, Honey, Butter, Berry Compote and Fig Jam

\$15.00

ALL PRICES ARE PER GUEST AND SUBJECT TO NEW JERSEY STATE SALES TAX AND 21% SERVICE CHARGE



A F T E R H O U R S O P T I O N S

(EACH CHAFER SERVES APPROXIMATELY 30-40 GUESTS)

**FRENCH FRIES**

\$75 Per Chafing Dish

**CHICKEN FINGERS**

\$165 Per Chafing Dish

**GRILLED CHEESE**

\$150 Per Chafing Dish

**MOZZARELLA STICKS**

\$200 Per Chafing Dish

**MINI PIZZA BAGELS**

\$200 Per Chafing Dish

**CONEY ISLAND FRANKS**

\$200 Per Chafing Dish

**BREAKFAST SANDWICHES**

Egg and Cheese and/or Pork Roll, Egg and Cheese

\$8.95 Per Sandwich

PRICES ARE SUBJECT TO NJ SALES TAX AND 21% SERVICE CHARGE  
(MINIMUM SERVICE CHARGE OF \$100 APPLIES)



B R E A K F A S T   B U F F E T

\$75.00 ATTENDANT FEE PER STATION

Display of Assorted Bagels, Muffins, Danish and Croissants

Fresh Sliced Fruit Platter with Berries

Oatmeal with Raisins, Brown Sugar and Cinnamon

Apple Smoked Bacon

Sausage Links

Home Fried Potatoes O'Brien

Omelette Station

Mini Waffle Station

Coffee Service

Assorted Fruit Juices

\$28.00 Per Guest  
(Minimum of 20 Adults)

ALL PRICES ARE SUBJECT TO NJ SALES TAX AND 21% SERVICE CHARGE

