

The Provence

W E D D I N G

THE
OYSTER POINT
H O T E L

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
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



2 0 2 2

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

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 WINE 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

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



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

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
- 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 (per guest supplement)



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 21% SERVICE CHARGE

CHEF ATTENDED STATIONS AVAILABLE FOR AN HOUR AND A HALF

PLEASE NOTE: MENU ONLY AVAILABLE FOR BALLROOM WEDDINGS



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

Shrimp Bowl (150 pieces)

Sushi Platter (200 Pieces)

Antipasto Mirror
(up to 75 people) (up to 150 people)

Vegan Bar*

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

(Attendant Fee Required per Station - Priced per Guest)

Slider Griddle

Mini Black Angus Burgers, Waffle Fries, Ketchup and Pickles

Chinese Takeout

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

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

Pierogi and Kielbasa Station

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

SAUTÉ STATIONS

Penne with Wild Mushrooms, Spinach and Sun Dried Tomato Pesto

Asian Stir Fry with Chicken, Shrimp and Lo Mein

Spicy Crab Cakes with Avocado Corn Salsa

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

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

CARVING STATIONS

Honey Mustard and Brown Sugar Glazed Ham

Rosemary and Garlic Roasted Rack of Lamb with Port Wine Sauce

PRICES 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

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

Variety of Donuts Artfully Presented with Coffee

ICE CREAM AND WAFFLE BAR

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

ICE CREAM NOVELTY FREEZER

Five Assorted Ice Cream Bars

PLATTERS OF ASSORTED PASTRIES (SERVES 10 GUESTS) per platter

INTERNATIONAL COFFEE & CORDIAL

Regular and Decaf Coffee (additional 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



2 0 2 2

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

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

DISPLAYS

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

PARFAIT BAR

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

Golden Raisins, Strawberry

SLICED FRUIT

Melons, Citrus and Berries

MORNING BREADS

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

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
Per Chafing Dish

CHICKEN FINGERS
Per Chafing Dish

GRILLED CHEESE
Per Chafing Dish

MOZZARELLA STICKS
Per Chafing Dish

MINI PIZZA BAGELS
Per Chafing Dish

CONEY ISLAND FRANKS
Per Chafing Dish

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

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

Prices are Per Guest
(Minimum of 20 Adults)

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



2 0 2 2