

# *The Provence*

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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

*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



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



**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 (\$4.95 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 AT \$195.00 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 \$250.00

Shrimp Bowl (150 pieces) \$325.00

Sushi Platter (200 Pieces) \$375.00

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

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

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

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 \$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



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