

The Riviera

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 Riviera 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
Wine Service with Entrée Course
Custom Made Wedding Cake
Direction Cards with Room Block Information
Coat Check
Valet Parking
Overnight Accommodations for the Newlyweds

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



R I V I E R A 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

GOURMET CHEESE BOARD

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

FRESH CRISP GARDEN VEGETABLE CRUDITÉ

Display of Fresh Garden Vegetables Served with a Hummus Dip

SLICED SEASONAL FRUIT AND BERRY PLATTER

Artfully Presented Seasonal Fresh Fruits and Assorted Berries

BAKED THREE CHEESE VEGETABLE DIP

Served Hot Inside a Freshly Baked Bread Boule with Pita Chips

BUTLER PASSED HORS D'OEUVRES

YOUR CHOICE OF EIGHT 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



CHEF ATTENDED STATION

A UNIFORMED CHEF WILL
PREPARE YOUR CHOICE OF TWO:

Orecchiette Pasta

Broccoli Rabe, Tomatoes, Peppers, Garlic and Extra Virgin Olive Oil

Penne Pasta

Fresno Pepper Vodka Sauce

Gluten Free Fusilli

Sun Dried Tomatoes, Grape Tomatoes and Pesto

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

CHEF'S CULINARY STATION

YOUR CHOICE OF ONE,
PREPARED BY A UNIFORMED CHEF:

Herb Roasted Chicken Breast

Marsala Wine Sauce

Breast of Turkey

Pan Gravy and Cranberry Orange Relish

House Baked Ham

Honey Mustard and Brown Sugar Glazed

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



R I V I E R A 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

Grilled Portobello with Saffron Vegetable Risotto

Sautéed Spinach and Roasted Tomatoes

Ricotta and Pesto Ravioli

Fresh Tomato Basil Sauce, Roasted Garlic and Pecorino Romano Cheese

Chef's Seasonal Soup Selection

ENTRÉES

CHOICE OF TWO OPTIONS FOR TABLESIDE ORDERING OR THREE OPTIONS WITH PRE-COUNTS:

Flounder and Crab Oreganata

Lemon White Wine Sauce garnished with Peppers and Herbs

Horseradish and Honey Roasted Salmon

Lemongrass Beurre Blanc

Grilled Filet Mignon

Cabernet Demi-Glace

Roasted French Breast of Chicken

Champagne Grape and Riesling Wine Sauce

Lemon Chicken

Artichokes, Capers and Oregano

FINALE

Custom Made Wedding Cake

Served Alongside a Biscotti

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

