

The Saint Tropez

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 Saint Tropez 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 Premium Open Bar
Signature Drink
Wine Service with Entrée Course
Custom Made Wedding Cake
Viennese Table
Custom Carved Ice Sculpture
Direction Cards with Room Block Information
Coat Check
Valet Parking
Turndown Service with Chef's Select Dessert Tray for the Newlyweds
Overnight Accommodations for Two Nights for the Newlyweds with a Champagne Breakfast in Bed
Overnight Accommodations for Parents of the Couple
Complimentary Anniversary Overnight Stay and Breakfast

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



SAINT TROPEZ 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, FONDUE 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

Smoked Cheddar and Horseradish Havarti Fondues

Carved Raspberry Brie Board

Accompanied by Chef's Assortment of Italian Breads and Focaccia

COMPLEMENTED WITH A PAIRING OF RED AND WHITE WINES

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 TWELVE 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:

Shrimp and Crab Scampi

Pasta Shells and Julienne Vegetables

Cheese Ravioli

Jalapeño Tomato Cream Sauce

Farfalle

Blackened Chicken, Asparagus Tips, Sweet Peppadews and Roast Garlic Cream

Gluten Free Fusilli

Sun Dried Tomatoes, Grape Tomatoes and Pesto

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

OR FOR A UNIQUE ALTERNATIVE:

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

FROM THE CARVING BOARD

YOUR CHOICE OF ONE:

Sesame Seared Tuna

Pickled Ginger, Wasabi and Fried Wonton Chips

*Roast New York Strip**

Cabernet Demi-Glace and Horseradish Sauce

*Rosemary Roasted Rack of Lamb**

Demi-Glace and Mint Jelly

Fresh Baked Lundy Ham

Honey Rum Raisin Glaze

*Served Alongside Sautéed Mushrooms

COMPLEMENTED BY PARKER HOUSE ROLLS



CHEF SPECIALTY STATION

YOUR CHOICE OF ONE:

Carnegie Deli Stand

Corned Beef, Pastrami, Swiss Cheese, Pickle Chips,
Russian Dressing, Spicy Mustard,
Mini Rolls and Homemade Chips with Dr. Brown's Soda

Dogs & Tots

Mini Angus Hot Dogs with Tater Tots
Ketchup, Mustard, Relish, Cheese Sauce, Spicy Onions and Sauerkraut

Chinese Take-Out

YOUR CHOICE OF THREE:

Chicken-Lemongrass Dumplings, Spicy Beef and Broccoli,
Vegetable Egg Rolls, Roast Pork Fried Rice,
Chicken Lo-Mein, Carved Teriyaki Marinated Flank Steak with Fortune Cookies

Slider Griddle

Mini Black Angus Burgers, Turkey Burgers, Waffle Fries, Ketchup and Pickles

Oyster Point Beer Garden

Beer-Braised Brats and Onions, Boneless Hot Wings,
Bacon Skewers and Hot Pretzels with Mustard and Cheese Sauce
(Local Craft Beers Available at Additional Cost)

Peking Duck Station

With Rice Flour Pancakes, Hoisin Sauce, Cucumbers and Scallions

Paella Cook Out

CHOICE OF ONE:

Chicken and Chorizo or Shellfish and Saffron

Greek Station

Chicken Gyros, Vegetable Falafel and Warm Pita Bread
Served with Tzatziki Sauce,
Shredded Lettuce and Diced Tomato

Pierogi and Kielbasa Station

Pierogi, Kielbasa, Sauerkraut, and Potato Pancakes
Served with Sour Cream, Applesauce and Deli Mustard

Vegan Bar

CHOICE OF FIVE:

Thai Marinated Tofu, Teriyaki Tempeh,
Sweet and Sour Vegan Tenders, Coconut Curry Stir Fry,
Steamed Edamame Dumplings, Fried Kale and Vegetable Dumplings,
Vegan Meatballs, Hummus Shooters



S A I N T T R O P E Z R E C E P T I O N

CHAMPAGNE TOAST

APPETIZER
YOUR CHOICE OF ONE:

Burrata

SPRING OR SUMMER

Watermelon, Tomato, Basil, Balsamic and Olives

FALL OR WINTER

Beets, Arugula, Balsamic and Olives

Oyster Point Crab Cake

Grilled Corn, Red Onion Salad with Avocado Lime Vinaigrette

Shrimp and Saffron Risotto

Basil Oil and Lobster Medallions

Baked Jumbo Scallop and Spinach en Croute

Leek Beurre Blanc

Wild Mushroom Ravioli

Prosciutto and Peas in a Porcini Cream Sauce

Chef's Seasonal Soup Selection

SALAD

YOUR CHOICE OF ONE:

Classic Caesar Salad

Chef's Seasonal Salad Selection

or

DELICIOUS DUETS

CREATE A UNIQUE ALTERNATIVE TO YOUR MENU BY SUBSTITUTING
THE APPETIZER AND SALAD FOR ONE OF THE FOLLOWING DELICIOUS DUETS:

Spring/Summer

Tomato and Mozzarella

Accompanied by Arugula, Endive and Radicchio Salad
with Red Onions and Balsamic Vinaigrette

Crab Cake

Accompanied by Mixed Greens with Summer Vegetables,
White Cheddar and Chipotle-Honey Vinaigrette

Fall/Winter

Panko Crusted Goat Cheese

Atop Spring Greens, Dried Cherries and a
Raspberry Vinaigrette

Burrata Accompanied by Mixed Greens,
Red Delicious Apples, Beets, Sunflower Seeds,
Blue Cheese and Cranberry Vinaigrette

INTERMEZZO
YOUR CHOICE OF ONE:

Mango, Raspberry, Lemon or Açai Sorbet



S A I N T T R O P E Z R E C E P T I O N

ENTRÉES

CHOICE OF THREE OPTIONS FOR TABLESIDE ORDERING

Fresh Fillet of Halibut

Lemon and Shallot Beurre Blanc

Fresh Fillet of Grouper

White Wine Tomato Basil Sauce with
Artichokes and Olives

Surf 'n' Turf

Grilled Filet Mignon and South African Lobster
with Béarnaise Sauce

Roasted Short Rib Lollipop

Braised with Dark Beer or Cabernet Demi-Glace

Chateaubriand and Jumbo Stuffed Prawn

Peppercorn Demi-Glace

Chicken Oscar

Boneless Breast, Crab Meat, Asparagus
and Hollandaise

Roasted Chicken and Prosciutto

Fontina Cheese, Sage and Lemon Sauce

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

A Fond Farewell

SEND YOUR GUESTS OFF WITH A TREAT. YOUR CHOICE OF ONE:

Deluxe Donut Board and Coffee
Ice Cream Novelty Freezer (Five Selections Offered)
Hot Salty and Sweet Nut Table
Cookie, Brownie and Ice Cream Waffle Bar

PRICED PER PERSON INCLUSIVE OF NJ STATE SALES TAX AND 19% SERVICE CHARGE

