

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



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 (priced 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

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

O&H 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)

Tuscan Display
(Minimum 50 People)

Fruit and Cheese Display
(up to 75 people) (up to 150 people)

Vegetable Crudit 
(up to 75 people) (up to 150 people)

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

Raw Bar*

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

*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

Taco Stand

Beef, Chicken, Vegetables, Mini Taco Shells, Salsa Verde, Salsa Roja, Seared Jalapenos, Pico De Gallo,
Shredded Cheddar and Pepper Jack, Sour Cream and Avocado, Aji Amarillo

Pierogi and Kielbasa Station

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

SAUT  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

Roast Sirloin of Beef with Roasted Shallot Sauce

Grilled Berkshire Pork Loin with Port Wine Cherry Sauce

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

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

THE ICE CREAM SHOP (plus attendant fee)

Individualized Soft Serve Ice Cream Station. Chef's Choice of Multiple Flavors with Assorted Toppings

ADD A BOOZY BOOST for additional charge

Frozen Milkshake Shots. Your Choice of Vanilla or Chocolate Ice Cream Shake Topped with

Roma Black Sambuca or Bailey's Irish Cream.

PLATTERS OF ASSORTED PASTRIES (SERVES 10 GUESTS) priced per platter

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

MORNING BREADS PLATTER

Muffins, Croissants, Danishes, and Scones

SLICED FRUIT PLATTER

CRUDITE AND HUMMUS PLATTER

SPECIALTY CHEESE BOARD

Assortment of Artisanal Cheeses

HOUSE MADE BREAKFAST SANDWICHES

priced per sandwich, minimum order of 10

Monterey Jack, Spinach, and Egg Whites on an English Muffin

Bacon, Egg, and Cheddar Cheese on an English Muffin

Ham, Egg, and Cheddar Cheese on an English Muffin

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

COFFEE SERVICE

priced per person

Platters Serve 10 Guests
Delivery Between 9AM and 12PM

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

Priced Per Chafing Dish

CHICKEN FINGERS

Priced Per Chafing Dish

GRILLED CHEESE

Priced Per Chafing Dish

MOZZARELLA STICKS

Priced Per Chafing Dish

MINI PIZZA BAGELS

Priced Per Chafing Dish

CONEY ISLAND FRANKS

Priced Per Chafing Dish

BREAKFAST SANDWICHES

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

Priced Per Sandwich

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

Priced Per Guest
(Minimum of 20 Adults)

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

