



WE AT THE OCEAN PLACE RESORT & SPA WOULD LIKE TO
CONGRATULATE YOU ON YOUR UPCOMING WEDDING!

OF ALL THE EVENTS YOU WILL EVER HOST,
NONE WILL BE AS SPECIAL AS YOUR OWN WEDDING!

Ultimate Wedding Package Includes:

MAÎTRE D'

COMPLIMENTARY BRIDAL RECEPTION ROOM

COMPLIMENTARY OVERNIGHT ACCOMMODATION FOR BRIDAL COUPLE

DISCOUNTED GROUP RATES ON OVERNIGHT ACCOMMODATIONS

DIRECTION CARDS

WHITE TABLE CLOTHS & NAPKINS

VOTIVE CANDLES TO ENHANCE YOUR CENTERPIECE

YOUR WEDDING WILL BE OUR NUMBER ONE PRIORITY.

OUR EXPERIENCED AWARD WINNING STAFF WILL PROVIDE ATTENTION TO EVERY DETAIL

OFFERING YOU PEACE OF MIND.

WE BELIEVE YOU SHOULD ENJOY YOUR SPECIAL DAY ALONG WITH YOUR GUESTS!

*ALL PRICES ENCLOSED ARE SUBJECT TO THE CURRENT

NEW JERSEY SALES TAX AND SERVICE CHARGE

ULTIMATE WEDDING PACKAGE





Cocktail Reception

DELUXE DISPLAY OF IMPORTED AND DOMESTIC ARTISAN CHEESES

INCLUDING PORT-SALUT, GOUDA, BRIE, BLUE CHEESE, MUENSTER, BEL PAESE, BOURSIN AND AGED CHEDDAR
SEASONAL BERRIES, DRIED FRUITS AND CARR'S WATER BISCUITS

AND

RAW VEGETABLE DISPLAY

FRESH GARDEN VEGETABLES WITH 2 DIPS



BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT SIX OF THE FOLLOWING

CHILLED IMPRESSIONS

CHILLED STRAWBERRY GAZPACHO, BRUNOISE CUCUMBER
BABY MOZZARELLA AND GRAPE TOMATO
CHILLED GRILLED ASPARAGUS, LEMON GREEN GODDESS DIP
TUNA TATAKI ROLL WITH SAKURA CRESS
OYSTER SHOOTERS, JALAPEÑOS, RED ONIONS, SAKE, PONZU AND YUZU
INDIVIDUAL SHRIMP COCKTAIL, COCKTAIL SAUCE
SMOKED SALMON PINWHEELS WITH CREAM CHEESE, RED ONIONS & CHOPPED EGG
ESCABECHE OF SWORDFISH, GRILLED PINEAPPLE
MINI BEEF TACO SALAD CUPS, AVOCADO, SOUR CREAM AND SALSA

HOT IMPRESSIONS

BRIE AND RASPBERRY STARS
FIG, FONTINA AND LAVENDER IN PHYLLO
WARM TOMATO SOUP WITH MINI GRILLED CHEESE
MASCARPONE, BLUE CHEESE AND RED ONION TART
RICE PAPER WRAPPED SHRIMP, CHILI DIPPING SAUCE
SHOESTRING POTATO WRAPPED SHRIMP, ORANGE GINGER RUM DIPPING SAUCE
SCALLOP AND BACON
MINI PROSCIUTTO AND CHEESE PURSE, BASIL PESTO
CHORIZO EMPANADA
CHICKEN AND CHEESE QUESADILLA
THAI CHICKEN ON SUGAR CANE SKEWER
PISTACHIO CHICKEN PINWHEEL
ASIAN SHORT RIB POT PIE
PEKING STYLE FRIED DUCK RAVIOLI
BBQ PORK BISCUIT
BEEF AND BLUE CORN EMPANADAS
MINI FRANKS IN A BLANKET, HONEY MUSTARD DIPPING SAUCE

**TOTAL OF 6 PIECES PER PERSON WILL BE SERVED*



ULTIMATE WEDDING PACKAGE

Cocktail Reception

Stations

PLEASE SELECT TWO OF THE FOLLOWING:

GRILL AND CHILL

GRILLED AND CHILLED MARINATED JUMBO ASPARAGUS
GRILLED AND CHILLED MARINATED ZUCCHINI, SQUASH, EGGPLANT,
PEPPERS & PORTOBELLO MUSHROOMS
GRILLED AND CHILLED CHORIZO, ANDOUILLE AND ITALIAN SAUSAGES
CORNICHONS, JUMBO HALF SOUR PICKLE, PICKLED VEGETABLES
ASSORTED MUSTARDS
GRISSINI STICKS AND LAVOSCH
(ADDITIONAL \$2.00 PER PERSON)

SUSHI AND SASHIMI

SERVED WITH PICKLED GINGER, WASABI AND SOY SAUCE
(ADDITIONAL \$9.00 PER PERSON)
\$95.00 PER CHEF PER HOUR

MAC AND CHEESE STATION

BATTERED MAC & CHEESE BITES
LOBSTER TRUFFLED MAC & CHEESE WITH HERBED CRUST
FOUR CHEESE MAC & CHEESE WITH HAM AND SWEET PEAS
\$95.00 PER CHEF PER HOUR

MEXICAN STATION

CHICKEN FAJITAS, FLOUR TORTILLAS
BLACKENED SHRIMP QUESADILLA
NACHOS AND TACOS
MEXICAN GROUND BEEF CHEESE SAUCE, SALSA, GUACAMOLE, SOUR CREAM,
GRATED CHEDDAR, BLACK OLIVES, JALAPEÑOS
\$95.00 PER CHEF PER HOUR

PIZZA BAR

MINI ASSORTED DEEP DISH PIZZAS
CHEESE, MUSHROOM AND PEPPERONI, SAUSAGE
MINI PIZZA BAGELS
FRENCH BREAD PIZZA

ULTIMATE WEDDING PACKAGE

Cocktail Reception

Stations

BAMBOO STEAMER STATION

CHICKEN SIEW MAI, HOISIN DIPPING SAUCE
HAR KOW SHRIMP DUMPLINGS, SWEET CHILI DIPPING SAUCE

PASTA BAR

ANTIPASTO SALAD
FUSILI SHRIMP SCAMPI
CHEESE TORTELLINI, VODKA SAUCE
\$95.00 PER CHEF PER HOUR

OYSTER MANIA

(THREE OYSTERS PER PERSON)
OYSTER SHOOTERS, TABASCO, COCKTAIL SAUCE, VODKA, WASABI AND LEMON
FRIED OYSTERS, LEMON AIOLI
OYSTERS ROCKEFELLER
\$95.00 PER CHEF PER HOUR

MODERN RAW BAR

FRESHLY SHUCKED OYSTERS ON THE HALF SHELL (3 EACH PER PERSON)
SPICY TUNA AND SALMON SUSHI ROLLS
SHRIMP COCKTAIL (3 EACH PER PERSON)
SALMON AND WATERMELON CEVICHE
CRAB AND AVOCADO SALAD
(ADDITIONAL \$18.00 PER PERSON)

CANDY BAR

CHEF'S ASSORTMENT OF 8 TYPES OF CANDIES

DESSERT STATION

CHEF'S ASSORTMENT OF 4 TYPES OF CAKES AND 4 TYPES OF MINI PASTRIES

CREPE STATION

FRESHLY MADE CREPES WITH VANILLA CUSTARD, CINNAMON APPLES AND MIXED BERRIES
TOPPINGS OF WHIPPED CREAM, CHOCOLATE SAUCE,
VANILLA SAUCE, CARAMEL SAUCE AND VANILLA ICE CREAM
(ADDITIONAL \$10.00 PER PERSON)

ULTIMATE WEDDING PACKAGE

Cocktail Reception

Stations

CRÈME BRULEE STATION

VANILLA, CHOCOLATE, BANANA, STRAWBERRY....CARAMELIZED IN FRONT OF GUEST
(ADDITIONAL \$9.00 PER PERSON)

CHOCOLATE DIPPED STRAWBERRY STATION

DARK AND WHITE CHOCOLATE DIPPED STRAWBERRIES ON A SKEWER
TOPPINGS OF RAINBOW SPRINKLES, COCOA NIBS, FEUILLETINE, CROQUANT, CHOCOLATE
STRAWBERRY MINI CURLS, SPICED PECANS
(ADDITIONAL \$10.00 PER PERSON)

Carving Stations

BANANA LEAF BAKED MAHI-MAHI
COCONUT CURRY BEURRE BLANC

OVEN ROASTED GARLIC STUDED LEG OF LAMB
MINT JELLY, LAMB JUS, ASSORTED ROLLS

OVEN ROASTED WHOLE FREE RANGE CHICKEN
NATURAL CHICKEN JUS

MARINATED GRILLED FLANK STEAK
CHIMICHURRI AND HOMEMADE STEAK SAUCE

PULLED PORK WITH COLE SLAW
BAR-B-QUE SAUCE, SOFT ROLL

ROASTED PRIME RIB AU JUS
HORSERADISH CREAM, ASSORTED ROLLS

ROASTED BREAST OF TURKEY
CRANBERRY SAUCE, MAYONNAISE,
DOLLAR SIZE ROLLS

HERB ROASTED STRIP LOIN OF
BLACK ANGUS BEEF
HORSERADISH, MUSTARD AND
BERNAISE SAUCE, ASSORTED ROLLS
(ADDITIONAL \$3.00 PER PERSON)

PINEAPPLE GLAZED WHOLE BONE-IN BAKED HAM
HONEY MUSTARD, ASSORTED ROLLS

ALL CARVING STATIONS ATTENDED BY A CHEF AT ADDITIONAL FEE OF \$95.00 PER CHEF PER HOUR

ULTIMATE WEDDING PACKAGE



Dinner

CHAMPAGNE TOAST




Appetizers

PLEASE SELECT ONE OF THE FOLLOWING

VINE-RIPENED TOMATO, MOZZARELLA, OLIVES, CAPER BERRIES, FRISSEE,
BASIL PESTO, AGED BALSAMIC, PARMESAN TUILLE




MUSHROOM STUFFED RIGATONI, WILD MUSHROOMS, SWEET PEAS, ROASTED PEARL ONIONS,
TOMATO CONCASSEE, LIGHT MUSHROOM CREAM



MINI PASTA PURSE WITH THREE CHEESE AND ROASTED PEARS,
LIGHT ZUCCHINI PUREE, TRUFFLE OIL



DUO OF WHITE TRUFFLE AND BUTTERNUT SQUASH RAVIOLI,
ZUCCHINI, BLACK OLIVE AND SUN-DRIED TOMATO, WHITE WINE SAUCE




SAUSAGE AND BROCCOLINI RAVIOLI, ROASTED RED PEPPER SAUCE



TUNA NICOISE, HARICOT VERT, KALAMATA OLIVES, RED ONIONS,
FRISSEE, GRAPE TOMATOES, EGGS



SALMON "A LA GRECQUE", CUCUMBER, GRAPE TOMATOES, ARTICHOKE,
FETA CHEESE, OLIVES, CAPER-RAISIN EMULSION



SEARED CRAB CAKE, YELLOW TOMATO COULIS, FRISSEE AND BABY ARUGULA,
GRAPE TOMATOES AND BASIL OIL



CRISP CHICKEN CONFIT, TRUFFLED MUSHROOM RISOTTO, PORT WINE SAUCE



CRAB SALAD, MANGO GAZPACHO



LOBSTER BISQUE, LOBSTER RAVIOLI, BUTTERED CROUTONS



CLEAR CHICKEN CONSOMME, PORCINI MUSHROOM RAVIOLI, JULIENNE VEGETABLES



ULTIMATE WEDDING PACKAGE



Dinner

Salads

PLEASE SELECT ONE OF THE FOLLOWING

CLASSIC CAESAR SALAD, SLOW ROASTED ROMA TOMATO,
CROUTONS, PARMESAN TUILLE



ORGANIC MIXED GREENS, PICKLED RED ONIONS, JULIENNE CARROTS
CANDIED CASHEWS, RED RADISH, BALSAMIC VINAIGRETTE



WALDORF AND FRISEE SALAD, WARM FRIED GOAT CHEESE, CELERY SEED TUILLE,
RASPBERRY VINAIGRETTE



GREEK SALAD, CUCUMBERS, TOMATOES, OLIVES, FETA CHEESE,
WARM KALAMATA OLIVE TART, RED WINE VINAIGRETTE



BABY ICEBERG LETTUCE, JERSEY TOMATOES, RED ONIONS,
APPLE WOOD SMOKED BACON, BLUE CHEESE DRESSING



SPINACH AND FRISEE SALAD, WHITE PORT POACHED PEAR, BLUE CHEESE TERRINE,
SPICED PECANS, HONEY LAVENDER VINAIGRETTE



BABY SPINACH, MARINATED HEARTS OF PALM, BRIOCHE CROUTONS,
HONEY SHERRY VINAIGRETTE



ULTIMATE WEDDING PACKAGE

Dinner

Entrées

PLEASE SELECT TWO OF THE FOLLOWING

NICOISE STYLE SEARED SALMON, BROWN BASMATI RICE

HOISIN GLAZED MACADAMIA NUT CRUSTED MAHI-MAHI, WILD RICE AND LENTIL PILAF,
LEMON BEURRE BLANC

STEAMED SEA BASS, CRISP VERMICELLI NOODLES, BABY BOK CHOY, CORIANDER SOY SAUCE

HERB CRUSTED TILAPIA, GNOCCHI, WILD MUSHROOMS, BRAISED FENNEL, TOMATO FONDUE

CHICKEN ROULADE "SALTIMBOCCA", POTATO CAKE, HARICOT VERT, SAGE CHICKEN DEMI

CHICKEN "COQ AU VIN"

STUFFED CHICKEN BREAST WITH SPINACH AND BOURSIN CHEESE,
GRAIN MUSTARD AND HERB MASHED POTATOES, CHICKEN JUS

CHICKEN STEW, BABY POTATOES, ROASTED ONIONS, CARROTS, CELERY, TOMATOES

DUO OF CHICKEN PARMESAN AND CHICKEN ROULADE STUFFED WITH BASIL
AND SUN-DRIED TOMATOES, RICOTTA CHEESE RIGATONI,
SAUTEED SPINACH AND CARAMELIZED SHALLOTS

VIDALIA ONION-CRUSTED BEEF FILET, SCALLOPED POTATOES, BORDELAISE SAUCE

BEEF MEDALLION WITH FRIED TRUFFLE MUSHROOM RAVIOLI,
DAUPHINOISE POTATOES, PORT WINE SAUCE

PEPPERED ANGUS SIRLOIN STEAK, TRUFFLED POTATO CROQUETTE,
GLAZED BABY CARROTS, ASPARAGUS, RED WINE SAUCE

SLOW BRAISED SHORT RIBS, TRUFFLE MASHED POTATOES, ROASTED SEASONAL VEGETABLES

"CHOICE OF 2 ENTREES SERVED TABLESIDE AVAILABLE FOR PARTIES UP TO 200 GUESTS.
"FOR PARTIES OF MORE THAN 200 GUESTS, THE RESORT WILL REQUIRE A PRE-DETERMINED NUMBER OF ORDERS
FOR EACH ENTRÉE SELECTION TO BE ADVISED AT LEAST 5 BUSINESS DAYS PRIOR TO THE EVENT."

ULTIMATE WEDDING PACKAGE



Dinner

Duet Entrées

PLEASE SELECT ONE OF THE FOLLOWING

GRILLED FILET OF BEEF AND LEMON-GLAZED SALMON



BEEF MEDALLION WITH ONION CONFIT AND ROASTED ROULADE OF CHICKEN BREAST



(BOTH OF THE ABOVE OPTIONS ARE SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES)

“A VEGETARIAN OPTION IS AVAILABLE WITH ANY OF THE ABOVE ENTRÉE SELECTIONS.”

PLACED ON EACH GUEST TABLE

CHOCOLATE DIPPED STRAWBERRIES,
CHOCOLATE TRUFFLES AND PETIT FOURS

THE WEDDING CAKE

PREPARED AND DECORATED TO YOUR LIKING

FRESHLY BREWED COFFEE AND ASSORTED ARTISAN TEAS

BEVERAGE ARRANGEMENTS

FIVE- HOUR OPEN BAR SERVING:

PREMIUM LIQUORS

IMPORTED AND DOMESTIC BEER

HOUSE CHARDONNAY, CABERNET SAUVIGNON, PINOT GRIGIO AND WHITE ZINFANDEL

LATE SUPPER

CHILI AND CHIPS (ADDITIONAL \$3.00 PER PERSON)

MINI BEEF SLIDERS (\$36.00 PER DOZEN)

PIGS IN A BLANKET (\$24.00 PER DOZEN)

HOT WINGS (\$15.00 PER DOZEN)



ULTIMATE WEDDING PACKAGE

\$145.00 PER PERSON

A 21% TAXABLE SERVICE CHARGE AND 7% SALES TAX WILL BE APPLIED TO ALL
FOOD AND BEVERAGE PRICING. PRICES ARE SUBJECT TO CHANGE. ALL PRICING ON PER PERSON BASIS
AND APPLICABLE FOR THE FULL GUARANTEE OR ACTUAL NUMBER OF ATTENDANCE, WHICHEVER IS GREATER.

PACKAGE INCLUDES ONE-HOUR FOOD PRESENTATION DURING COCKTAIL RECEPTION.

ADDITIONAL CHARGES WILL APPLY FOR EXTENDED HOURS.



ULTIMATE WEDDING PACKAGE

Elegant Enhancements

LINENS & OVERLAYS

YOUR WEDDING COORDINATOR HAS A VARIETY OF COLORED LINEN OVERLAYS,
NAPKINS, CHAIR-COVERS AND TIES.

PRICES ARE BASED ON THE STYLE AND FABRIC SELECTED

CHAIRS

UPGRADED RECEPTION CHAIRS WITH SATEEN CUSHION

PRICES ARE BASED ON THE STYLE ORDERED

ICE SCULPTURES

LETTERS AND NUMBERS	\$325.00 EACH
SHRIMP BOAT	\$325.00
GONDOLA	\$375.00
PALM TREE	\$350.00
SWAN	\$350.00
CLAM SHELL	\$400.00
SWAN WITH HEART	\$400.00
FOUNTAIN	\$550.00

SAND SCULPTURE

CREATE A UNIQUE TWIST TO YOUR WEDDING
BY ADDING A SAND SCULPTURE

INDOOR CASTLE WITH COUPLES INITIALS
AISLE SCULPTURES
BEACH SCULPTURE

COST RANGE \$405 - \$900

BASED ON DESIGN SELECTED

SELECTED OPTIONS ARE AVAILABLE FOR
INSIDE & OUTDOOR FUNCTIONS

ULTIMATE WEDDING PACKAGE