Thank you for considering

THE OYSTER POINT HOTEL

to host your wedding reception.

Our white gloved staff will greet you and your guests with a fluted glass of wine or champagne.

Our Monte Carlo Wedding includes:

Panoramic Views of the Navesink River

Maître d' to Coordinate your Reception

Votive Candles to Complement your Centerpieces

Five Hour Open Premium Bar

Specialty Martinis

White Glove Service

Wine Service with Entrée Course

Viennese Table

Custom Made Wedding Cake

Direction Cards

Coat Check

Valet Parking

Restroom Attendants

Overnight Accommodations for the Bride and Groom with a Champagne Breakfast in Bed

The Oyster Point Hotel also offers 58 elegantly appointed guest rooms for your out-of-town guests

Your Monte Carlo Cocktail Hour includes:

Bouquetierre of Fresh Garden Crudite Display with Maytag Cream
International Cheese & Fruit Display with Grape Clusters, Seasonal Berries,
Nut Garnish and Carr's Water Biscuits

Butlered Style Hors d'Oeuvres

Your Choice of Eight:
Steak House Sirloin and Frittes
Sushi Tuna Tartar with Watermelon Radish Relish and Wasabi Roe
Wild Mushroom Spanakopita
Shrimp Tempura with Sweet Chili Sauce
BBQ Pulled Pork with Cilantro Corn Puffs
Pastrami Spiced Salmon and Asparagus Mini Quiche
Black Trumpet Dusted Lamb Chops with Mint Demi
Poached Pear and Walnut Pillows with Brie Fondue
Mini Portobello, Mozzarella, and Roasted Pepper Pizza
Fallen Crab Souffles with Roasted Corn and Andouille Sausage
Tamarind Lacquered Sea Scallops with Papaya Salsa
Jerk Chicken, Jicama and Mango Spring Rolls
Duck and Fig Rillette with Beet Greens and Balsamic Syrup
Vol-au-vent of Lobster and Crab Bouillabaisse
Shrimp Margarita with Roasted Pablano Pineapple Chutney
Honey and Sherry Roasted Lamb Loin with an Olive Pepper Compote
Lemon Lobster Salad with Roasted Artichoke Hearts
Coney Island Franks and Dijon Mustard
Saffron Risotto Telephono with Osso-Bucco Ragù
Grilled Chicken Quesadilla with Pepper Jack Cheese and Salsa Cruda
Shrimp and Shiitake Rolls with Ponzu
Crab Purse with Ancho-Chili Remoulade

Pasta Station

A Uniformed Chef will prepare:
Tortiglioni with Broccoli Rabe, Sweet Sausage, Extra Virgin Olive Oil and Vine Ripe Tomatoes
Tri-Colored Cheese Tortellini with Roast Garlic Cream, English Peas, and Prosciutto d' Parma

Carving Station

Your Choice of:
Roast Breast of Turkey with a Gingered Cranberry Orange Chutney
Peppered Sirloin of Beef with a Roast Shallot Port Wine Sauce

THE OYSTER POINT HOTEL

Monte Carlo Wedding

Your Reception includes:

Champagne Toast

Appetizers

Maryland Crab Ravioli with Radish Greens and Porcini Lobster Sauce
Prosciutto d' Parma with Goat Cheese Croustades, Strawberries, Black Mission Figs and Port Wine Syrup
Shellfish Bisque with Lobster, Shrimp, Crab and Tarragon Crème Fraîche
Crispy Strudel of Chicken and Spinach with a Boursin Velouté
Coriander Seared Diver Scallop with Purple Sticky Rice and Cardamom Scented Carrot Nagé
Napoleon of Buffalo Mozzarella, Grilled Asparagus, and Vine Ripe Tomatoes drizzled with Extra Virgin Olive Oil

Salad

Hearts of Romaine with Sourdough Croutons, Pecorino Romano and Creamy Lemon and Anchovy Dressing
Radicchio, Arugula and Endive with Sherry Shallot Vinaigrette

Intermezzo

Tangerine or Raspberry Sorbet with Chocolate Mint

Entrées

Pink Peppercorn Seared Halibut with Preserved Citrus Relish and Green Herb Fumé
Grilled Salmon and Lemon Sole Scallop Turbin with Bouillabaisse Reduction and Red Pepper Rouille
Roasted French Breast of Chicken with Carmelized Shallots, Morels and Foie Gras Madeira Sauce
Petit Filet Mignon with Portobello Gratinée of Maine Lobster and Jumbo Lump Crab
Roasted Long Island Duck with a Green Peppercorn Loganberry Gastrique
Ginger and Soy Grilled Tuna Mignon with Lemon Grass and Wasabi Miso Vinaigrette

Custom Made Wedding Cake

Coffee Service

Viennese Table

THE OYSTER POINT HOTEL

Priced per person at $164.00 inclusive of NJ State Sales Tax and 19% Service Charge