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 Riviera 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

White Glove Service

Custom Made Wedding Cake

Direction Cards

Coat Check

Valet Parking

Overnight Accommodations for the Bride and Groom

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

Your Riviera Cocktail Hour includes:

Bouquetierre of Fresh Garden 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 Stations

A Uniformed Chef will prepare a Pasta Selection of Penne with a Piquante Ala Vodka Sauce
and
Cheese Tortellini with a Creamy Roasted Garlic Sauce

THE OYSTER POINT HOTEL

Riviera Wedding

Your Reception includes

Champagne Toast

Appetizers

Marinated Portobello Mushroom with Sweet Onion Risotto, Pea Shoots and Sundried Tomato Relish

Smoked Salmon and Cucumber Roulade with Watercress and Lemon Caper Vinaigrette

Potage of Leeks and Yukon Gold Potato with Fried Shallots and Truffle Crème Fraîche

Porcini Ravioli with Locatelli Cream, Black Forest Ham and English Peas

Sliced Fruit and Seasonal Berries with Passion Fruit Yogurt Sauce

Poached Shrimp and Avocado with Citrus Salad of Pear Tomatoes and Hearts of Palm

Salads

Hearts of Romaine with Sourdough Croutons, Pecorino Romano, and Creamy Lemon Anchovy Dressing

Red Grapes, Spicy Candied Walnuts, and Danish Blue tossed with Baby Greens and White Balsamic Vinaigrette

Entrées

Seared Snapper with Fennel Tapenade and Tomato Basil Buerre Blanc $125.00

Sweet Garlic Roasted French Breast of Chicken with a Sonoma Reisling Champagne Grape Sauce $111.00

Herb d' Provence Seared Salmon with a Blood Orange Sauce $131.00

Grilled Filet Mignon with Carmelized Cippolini Onions, Shiitake Mushroom and Tarragon Demi $137.00

Hazelnut Romesco Roasted Grovper with Yellow Tomato Coulis and Balsamic Syrup $125.00

Lobster Studded French Breast of Chicken with a Truffle Leek Sauce $113.00

Herb Roasted Veal Loin with Portobello, Leek Ragoût $133.00

Custom Made Wedding Cake

Coffee Service

THE OYSTER POINT HOTEL

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

