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 Saint Tropez Wedding includes:

Maître d' to Coordinate your Reception
Votive Candles to Complement your Centerpieces
Five Hour Premium Open Bar
Specialty Martinis
White Glove Service
Custom Carved Ice Sculpture
Wine Service with Entrée Course
Viennese Table
Custom Made Wedding Cake
Turndown Service with Chef's Select Dessert Tray
Overnight Accommodations for the Bride and Groom with a Champagne Breakfast in Bed
Overnight Accommodations for Parents of the Bride and Groom
Complimentary Limousine to the Airport the Next Morning
Complimentary Overnight Stay and Anniversary Breakfast
Direction Cards
Coat Check
Valet Parking
Restroom Attendants

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

Your Saint Tropez Cocktail Hour includes:

Butler Passed Champagne

Marché

International Cheese and Fruit Display with Grape Clusters, Seasonal Berries, Nut Garnish and Carr's Water Biscuits
Warm Brie en Croûte with Exotic Chutneys and Raisin Nut Crisps
Selection of Charcuterie Specialties

Pasta Station

Pasta Station includes:
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

Tuscan Display

A Grand Display of Italian Meats, Cheeses, Breads and Grilled Vegetables

Raw Bar

Cocktail Shrimp, Crab Claws, Little Neck Clams, Oysters and Traditional Accompaniments

Carving Station

Your Choice of:
Roasted Baby Rack of Lamb with a Lemon Pignoli Crust and Port Wine Demi
Beef Tenderloin with a Green Peppercorn Cognac Sauce

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

THE OYSTER POINT HOTEL

Saint Tropez Wedding

Reception

Champagne Toast

Appetizer

Your Choice of:
Saffron and Pernod Infused Shellfish Misto
Maryland Jumbo Lump Crab Cakes with a Celery Root Lobster Rémoulade
Wild Mushoom and Thyme Feuilletée with Truffle Butter
Buffalo Mozzarella and Duck Prosciutto Roulade with Vine Ripened Tomato and Basil Vinaigrette

Salad

Your Choice of:
Frisee, Watercress, Hearts of Palm, Avacado, Poached Shrimp and Citrus Vinaigrette
or
Baby Greens, Roquefort Cheese, Black Walnuts and Port Wine Vinaigrette

Intermezzo

Grapefruit and Compari Sorbet with Lemon Balm

Entrée

Your Choice of:
Roast Pheasant with Seared Foie Gras and a Sauternes Wine Reduction
Grilled Petite Filet Mignon and Lobster Tail with Sauce Bearnaise
Duel Presentation of Beef and Veal Medallions with Two Sauces
Turbin of Sole, Jumbo Stuffed Prawn and Seared Sea Scallop with a Lavender Glacage
Noisette of Lamb Loin with Black Truffle Armagnac Sauce

Custom Wedding Cake

Viennese Table

Presentation of Assorted Cakes and Pies
Chocolate and Berry Confections
Sliced Fresh Fruit and Seasonal Berries
House Baked Cookies and Brownies
Assorted Chocolate Truffles
Miniature Pastries, Cannoli and Petit Fours
Chocolate Strawberry Tuxedos

Coffee Service

THE OYSTER POINT HOTEL

Priced per person at $187.00 inclusive of NJ State Sales Tax and 19% Service Charge



2006