

# WEDDINGS

Your Private Beach House on Long Beach Island Awaits You



daddy 

4401 Long Beach Boulevard Brant Beach, NJ 609.494.1300 [daddyohotellbi.com](http://daddyohotellbi.com)

## CONGRATULATIONS!

Your wedding celebration will become one of the first of many unforgettable memories together. Daddy O is honored you are considering us to share in your special day.

Daddy O is available for complete buy-outs of the building, which includes all 22 modern hotel rooms, the restaurant and private dining rooms, bars and outdoor spaces between September 16th - June 17th. Our experienced planners will assist you with every decision and our staff will attend to the smallest detail with professional, impeccable service. Our multiple dining rooms and bars set the stage for a delicious culinary feast so you and your guests can celebrate your special day.

Select from our three wedding packages which offer a variety of creative selections designed and prepared by our Executive Chef including a four hour three-course reception, five hour four-course reception or a non-traditional five hour station reception. We can also customize alternative menus for your guests with specific dietary restrictions.

Create your perfect wedding celebration from the many amenities and endless possibilities Daddy O has to offer. We look forward to planning your special occasion!

Sincerely,

*Pete Palladino & Andrew Thulin*

Pete Palladino, General Manager

*Payton Johnson & Jeff Alberti*

Jeff Alberti, Executive Chef





## DADDY ○ SITE FEES

Your own private beach house on Long Beach Island awaits. Site fee includes all 22 hotel rooms with use of all areas of the entire building including sitting area, restaurant, bar, private dining room and outdoor spaces, weather permitting. Daddy ○ is happy to customize your stay to meet your needs. Plan a weekend long celebration or a single evening and reception. Food and beverage minimums may apply, in addition to staffing charges and applicable taxes.

Daddy ○ is unavailable for weddings from the third week of June until second week of September. All wedding packages require a minimum of 80 guests. Hotel check in is 2 PM and check out is 11 AM.

	Friday	Saturday	Sunday
Nov - April	8,000	10,000	7,000
May - June	14,000	16,500	13,000
Sept - Oct	14,000	16,500	13,000



## DADDY ○ WEDDING PACKAGES

VINTAGE PACKAGE \$130 person

4 Hour Premium Open Bar  
Cocktail Hour with Tray Passed Hors d'oeuvres  
Antipasti Station, Fruit Display & Hummus Station  
Champagne Toast  
3 Course Seated Dinner  
Guest Supplied Wedding Cake

GLAM PACKAGE \$145 person

5 Hour Premium Open Bar  
Cocktail Hour with Passed Hors d'oeuvres  
Antipasti Station, Fruit Display & Hummus Station  
Champagne Toast  
4 Course Seated Dinner  
Guest Supplied Wedding Cake

MOD PACKAGE \$150 person

5 Hour Premium Open Bar  
Cocktail Hour with Tray Passed Hors d'oeuvres  
Antipasti Station, Fruit Display & Hummus Station  
Champagne Toast  
Choice of 4 Reception Stations  
Miniature Dessert Display  
Guest Supplied Wedding Cake

## PLANNING YOUR WEDDING CELEBRATION

Daddy O strives to create a unique and memorable event for you and your guests. Our sales managers will work with you to determine your needs and coordinate all of the details for your special event.

### BOOKING YOUR EVENT

To confirm an event as definite, a non-refundable deposit of 25% of the estimated food and beverage revenue or food and beverage minimum, whichever is greater, is due within ten business days with a signed contract.

### COMPLIMENTARY SERVICE & AMENITIES

Every event at Daddy O includes all tableware and glassware, white linens, as well as a dedicated Banquet Captain and personal event coordination throughout the planning process.

### SITE FEES AND ROOM RENTAL

Please inquire with our sales managers about site fees and room rental rates for each specified space. Fees are based on food and beverage minimums and the variety of spaces required for your event.

### GUARANTEES

A final attendance guarantee must be specified by 12 Noon, seven business days prior to the event with entrée pre-counts. This guarantee is not subject to reduction. If a guarantee is not received seven business days prior to the event, the estimated count will be used as the final guarantee. Attendance increases after the final guarantee, is subject to Chef's approval who reserves the right to substitute menu

items. We will prepare for 2% above the guarantee, and you will be charged whichever is greater, the guarantee or number of guests served.

We kindly request that a pre-count is provided at least seven days prior to event date for parties which offer more than two entrée choices and the number does not exceed four choices. If more than two entrees are offered and pre-counts cannot be provided, we recommend selecting a Duet entree, or a \$10.00 per guest charge will be added.

### EVENT DETAILS

All arrangements should be finalized at least three weeks in advance of your event if possible. An Event Order of your event will be submitted to you for approval. It is the host's responsibility to review all arrangements, notify your sales manager of any changes, and return the signed Event Order.

### PAYMENT

Daddy O accepts payments by money order, certified check, corporate check or Electronic Fund Transfer, payable to: Daddy O Restaurant LLC. A signed copy of the contract and a non-refundable deposit is due within ten business days. The final balance must be paid in full by 12 noon, seven business days prior to the event based on the final guaranteed number of guests. Any additional charges during the event will be due at the end of event. Should proper payment not be received within the designated time, Daddy O reserves the right to cancel the event.

### STAFFING CHARGE

All food and beverage is subject to a 22% staffing charge. The



Staffing Charge is not a gratuity, but covers labor expenses for staffing your event and may exceed the actual labor cost.

#### ADDITIONAL LABOR CHARGES

Bartender fee of \$150 each bartender per 50 guests  
Chef Attendant fee of \$100 each attendant per 75 guests is required for stations

#### PARKING

Daddy O has a parking lot across the street from our site. There is also ample public parking on all surrounding streets.

#### AUDIOVISUAL EQUIPMENT

Daddy O has a variety of audio visual equipment vendors that we work with. Please inquire with your sales associate for pricing on any special requests.

#### DECORATION

Guests may provide decorations provided they conform to all Daddy O requirements and fire codes. Placement and attachment of such must be coordinated with your sales manager. Votive candles and enclosed candles are acceptable. No Helium balloons, streamers, confetti or rice are permitted. Bubbles are not permitted inside. Only painters tape is permitted. Everything must be removed at the end of the event. Daddy O is not responsible for any items left at the end of the event.

#### SUBCONTRACTORS AND OUTSIDE VENDORS

All vendors load-in through the kitchen loading dock entry. Vendors are responsible for carrying and moving their own equipment. All equipment and accessories will be neat, orderly and set up in a professional manner that protects all

persons from any bodily harm.

All vendors and outside subcontractors will indemnify and hold Daddy O harmless from any and all damages or liabilities which may arise by them, their employees or through their use. A one million dollar Certificate of Insurance naming Daddy O Restaurant LLC is required. There is no additional cost to request this certificate from their insurance company.

#### MUSIC AND ENTERTAINMENT

Background music is available in all areas of the Daddy O. Should you require outside band or DJ, Daddy O requires the following guidelines. All equipment should be professional grade. Loose wires and cords are to be taped down using Gaffer's tape. All lighting trees/stands should have sandbags. Speakers should be placed on or near the performance area, not on the dance floor. Volume should be set at a moderate level that permits comfortable conversation. Increase in volume for dance music should be based on the size of the audience. Host and on site event supervisor have the final approval.

Professional entertainment vendors may not drink alcohol on performance area. Non-alcoholic beverages and water are permitted in the performance area. Meals are a courtesy of the hosts should they choose to provide. Meals should be eaten at an appropriate time off stage in a designated area as determined by the host.

#### SMOKING

There is no smoking inside Daddy O or under the awnings. Designated outdoor areas are available.

## AVAILABLE DINING VENUES

The South Room which can seat 50 to 95 guests and contains a small bar.



The dining room features a fireplace and can seat 110 guests throughout the room, or combined with the South Room up to 205 guests.



The Bar and Bistro is perfect for cocktails and dancing.



Our Sun Room is a more intimate space that can seat 24 to 44 guests.



The Garden Patio has seating for 24 to 36. The Rooftop Bar has high top tables that can accommodate 30 to 50 guests, weather permitting.



## VINTAGE PACKAGE

### FOUR HOUR PREMIUM BAR

Dewar's, Johnny Walker Red, Seagram 7  
Seagram VO, Jack Daniels, Jameson,  
Jim Beam, Svedka, Absolute, Absolute Flavors  
Bombay, Beefeater, Tanqueray  
Captain Morgan, Malibu, Cuervo Gold and Cuervo Silver  
Select House Chardonnay, Cabernet Sauvignon  
Domestic and Craft Bottled Beer  
Assorted Coca Cola Soft Drinks, Juices & Bottled Water

### BUTLERED HORS D'OEUVRES - Select Seven

#### COLD

Organic Tomato Skewer Fresh Mozzarella, Pesto Drizzle  
House Made Hummus Pita Chips, Kalamata Olives, EVOO  
Ricotta Crostini Melted Tomato Ragout, Toasted Baguette  
Smoked Salmon Crème Fraîche, Dill, Cucumber Wheel  
Chilled Pacific Jumbo Shrimp Cocktail Sauce, Lemon Zest  
Smoked Tuna Tacos Crispy Wonton, Salsa Verde, Jalapeño  
Spicy Crab Salad Crispy Corn Tortilla, Micro Herbs  
Beef Carpaccio Crispy Cracker, Capers, Spicy Aioli  
Ahi Tuna Wasabi Aioli, Crispy Wonton  
Duck Confit Rillette Coriander, Root Vegetables  
Deviled Eggs Smoked Whitefish, Chives  
Scallop Ceviche Yuzu, Cilantro, Citrus  
Bruschetta Roasted Tomato, Basil Pesto, Garlic  
Gazpacho Spoon Local Olive Oil, Micro Basil

#### HOT

Mini Grilled Cheese Camembert, Brioche  
Maryland Mini Crab Cake Lemon Caper Remoulade, Arugula  
Bacon Wrapped Barnegat Light Scallop Old Bay Remoulade  
Pigs in a Blanket Miso Mustard, Puff Pastry  
Vegetarian Spring Roll Sweet Thai Chili Dipping Sauce  
Grass Fed Beef Slider Mushroom Catchup, Brioche Roll  
Crispy Spiced Pork Rib Thai Peanut Sauce  
Pork Pot Sticker Ponzu Dipping Sauce  
Blackened Chicken Wrap Bites Roasted Pepper Aioli, Arugula  
Mustard Crusted Lamb Chops Mint Chimichurri  
Chicken Lollipops Buffalo Mae Ploy, Ranch Dressing  
Goat Cheese Polenta Bites Truffle Oil, Parsley  
Pulled Pork Slider House Made Pickle, Swiss  
Truffle Mushroom Flatbread Herbed Goat Cheese, Spinach

### STATIONARY HORS D'OEUVRES

#### ANTIPASTI

Assortment of Charcuterie, Local Artisan Cheese &  
House Pickled Vegetables

#### SEASONAL FRUIT

Local, Seasonal Fruits and Farm Fresh Berries

#### TRIO OF HUMMUS

Grilled Pita, Olive Oil Brushed Flatbread, Market Vegetables

#### CHAMPAGNE TOAST

FIRST COURSE - Select One

BEET SALAD

Roasted Beets, Pecan Crusted Goat Cheese, Lavender Honey,  
Arugula, Sherry Vinaigrette

WHOLE LEAF CAESAR

House Made Dressing, Croûton

HEIRLOOM BEANS

Radishes, Tomatoes, Champagne Vinaigrette

BABY SPINACH

Sheep's Milk Feta, Red Onion, Heirloom Tomato

SHREDDED FENNEL

Arugula, Citrus Segments, Lemon Pepper Vinaigrette

LOBSTER BISQUE

Crème Fraîche

NEW ENGLAND CLAM CHOWDER

Crispy Clam, Herb Oil

MANHATTAN FISH CHOWDER

Jalapeño, Baguette

CHILLED CARIBBEAN GAZPACHO

Tomato, Garlic, Mango, Peppers

CHILLED ASPARAGUS PUREE

Preserved Lemon, Crème Fraîche

ENTRÉE COURSE - Select One or up to Three if Pre-counts  
are provided

ORGANIC CHICKEN BREAST

Cornbread Soufflé, Melted Vidalia Onions, Tasso Ham Jus

LONG ISLAND DUCK LEG CONFIT

Potato and Spinach Hash, Citrus Herb Salad,  
Orange Reduction

WILD SCOTTISH SALMON

Roasted Squash and Seasonal Vegetable,  
Argentinean Chimichurri

AUSTRALIAN SEA BASS

Andouille Sausage, White and Garbanzo Beans, Citron Syrup

BARNEGAT LIGHT DAYBOAT SCALLOPS

Creamed Corn Risotto, Red Pepper Coulis, Pea Shoots

DUROC PORK CHOP

Butternut Squash Hash, Whole Grain Mustard Jus

HERB CRUSTED RACK OF LAMB

Farro Risotto, Cremini Mushrooms, Rosemary Jus

CENTER CUT NEW YORK STRIP STEAK

Bleu Cheese Potato Gratin, Swiss Chard, Au Poivre Sauce

FILET MIGNON

Brown Butter, Roasted Garlic Mashed Potato  
Glazed Spiced Carrots



PAN SEARED TOFU  
Seasonal Vegetable, Cardamom and Honey Beet Puree

FRESH FRUIT TART  
Vanilla Pastry Cream

ENTRÉE DUETS

CENTER CUT FILET MIGNON & 6 OZ LOBSTER TAIL\*  
Roasted Garlic Whipped Potato, Asparagus,  
Blue Cheese Crema

WARM HOMEMADE COOKIES  
Chef's Selection, Vanilla Ice Cream

MINIATURE DESSERT DISPLAY\*\*  
Selection Crafted with Seasonal Ingredients

PAN ROASTED FRENCH CUT CHICKEN BREAST & GRILLED  
WILD SHRIMP\*  
Goat Cheese and Herb Gratin, Braised Greens,  
Lemon Tarragon Nage

\*\* ADD \$5 PER GUEST

GUEST SUPPLIED WEDDING CAKE  
Cut and Served with Coffee & Tea Service

BARNEGAT LIGHT SCALLOPS & GRILLED BERKSHIRE  
FARMS PORK BELLY\*  
Black Rice Stir Fry, Soy Emulsion, Scallion

\$130 PER GUEST  
All Pricing Excludes Tax & Staffing Charge

FILET MIGNON & WILD SCOTTISH SALMON\*  
Whole Grain Cous Cous, English Peas, Chimichurri

PRIME NY STRIP STEAK & SAUTÉED CRAB CAKE\*  
Roasted Fingerlings, Chipotle Remoulade

\* ADD \$10 PER GUEST

DESSERTS

MOLTEN LAVA CAKE  
Raspberry Syrup, Vanilla Ice Cream

NY STYLE CHEESECAKE  
Macerated Berries, Caramel Sauce



## GLAM PACKAGE

### FIVE HOUR PREMIUM BAR

Dewar's, Johnny Walker Red, Seagram 7  
Seagram VO, Jack Daniels, Jameson,  
Jim Beam, Svedka, Absolute, Absolute Flavors  
Bombay, Beefeater, Tanqueray  
Captain Morgan, Malibu, Cuervo Gold and Cuervo Silver  
Select House Chardonnay, Cabernet Sauvignon  
Domestic and Craft Bottled Beer  
Assorted Coca Cola Soft Drinks, Juices & Bottled Water

### BUTLERED HORS D'OEUVRES

#### COLD

Organic Tomato Skewer Fresh Mozzarella, Pesto Drizzle  
House Made Hummus Pita Chips, Kalamata Olives, EVOO  
Ricotta Crostini Melted Tomato Ragout, Toasted Baguette  
Smoked Salmon Crème Fraîche, Dill, Cucumber Wheel  
Chilled Pacific Jumbo Shrimp Cocktail Sauce, Lemon Zest  
Smoked Tuna Tacos Crispy Wonton, Salsa Verde, Jalapeño  
Spicy Crab Salad Crispy Corn Tortilla, Micro Herbs  
Beef Carpaccio Crispy Cracker, Capers, Spicy Aioli  
Ahi Tuna Wasabi Aioli, Crispy Wonton  
Duck Confit Rillette Coriander, Root Vegetables  
Deviled Eggs Smoked Whitefish, Chives  
Scallop Ceviche Yuzu, Cilantro, Citrus  
Bruschetta Roasted Tomato, Basil Pesto, Garlic  
Gazpacho Spoon Local Olive Oil, Micro Basil

#### HOT

Mini Grilled Cheese Camembert, Brioche  
Maryland Mini Crab Cake Lemon Caper Remoulade, Arugula  
Bacon Wrapped Barnegat Light Scallop Old Bay Remoulade  
Pigs in a Blanket Miso Mustard, Puff Pastry  
Vegetarian Spring Roll Sweet Thai Chili Dipping Sauce  
Grass Fed Beef Slider Mushroom Catchup, Brioche Roll  
Crispy Spiced Pork Rib Thai Peanut Sauce  
Pork Pot Sticker Ponzu Dipping Sauce  
Blackened Chicken Wrap Bites Roasted Pepper Aioli, Arugula  
Mustard Crusted Lamb Chops Mint Chimichurri  
Chicken Lollipops Buffalo Mae Ploy, Ranch Dressing  
Goat Cheese Polenta Bites Truffle Oil, Parsley  
Pulled Pork Slider House Made Pickle, Swiss  
Truffle Mushroom Flatbread Herbed Goat Cheese, Spinach

### STATIONARY HORS D'OEUVRES

#### ANTIPASTI

Assortment of Charcuterie, Local Artisan Cheese &  
House Pickled Vegetables

#### SEASONAL FRUIT

Local, Seasonal Fruits and Farm Fresh Berries

#### TRIO OF HUMMUS

Grilled Pita, Olive Oil Brushed Flatbread, Market Vegetables

### CHAMPAGNE TOAST



FIRST COURSE - Select One

SWEET POTATO GNOCCHI

Tasso Ham, Manchego, Green Onion

CORNBREAD CRUSTED CRAB CAKE

Brussels Sprouts Slaw, Caper Remoulade

KENNETT SQUARE MUSHROOM RAGOUT

Seasonal Vegetable Puree, Poached Egg

LOCAL SCALLOP CRUDO

Lemon-grass Emulsion, Micro Greens

BRAISED PRIME BRISKET

Spinach and Ricotta Ravioli

SHRIMP SCAMPI

Grilled Croûton, Caper

BEEF CARPACCIO

Roasted Red Pepper, Bleu Cheese

LOBSTER MAC N CHEESE

Fontina, House Made Bread Crumbs

DUCK PASTRAMI

Soba Noodle, Radish, Mango, Scallion

SECOND COURSE - Select One

BEEF SALAD

Roasted Beets, Pecan Crusted Goat Cheese, Lavender Honey,  
Arugula, Sherry Vinaigrette

WHOLE LEAF CAESAR

House Made Dressing, Croûton

HEIRLOOM BEANS

Radishes, Tomatoes, Champagne Vinaigrette

BABY SPINACH

Sheep's Milk Feta, Red Onion, Heirloom Tomato

SHREDDED FENNEL

Arugula, Citrus Segments, Lemon Pepper Vinaigrette

LOBSTER BISQUE

Crème Fraîche

NEW ENGLAND CLAM CHOWDER

Crispy Clam, Herb Oil

MANHATTAN FISH CHOWDER

Jalapeño, Baguette

CHILLED CARIBBEAN GAZPACHO

Tomato, Garlic, Mango, Peppers

CHILLED ASPARAGUS PUREE

Preserved Lemon, Crème Fraîche

ENTRÉE COURSE - Select One or up to Three if Pre-Counts  
Provided

ORGANIC CHICKEN BREAST

Cornbread Soufflé, Melted Vidalia Onions, Tasso Ham Jus

LONG ISLAND DUCK LEG CONFIT

Potato and Spinach Hash, Citrus Herb Salad,  
Orange Reduction

WILD SCOTTISH SALMON

Roasted Squash and Seasonal Vegetable  
Argentinean Chimichurri

AUSTRALIAN SEA BASS

Andouille Sausage, White and Garbanzo Beans,  
Citron Syrup

BARNEGAT LIGHT DAYBOAT SCALLOPS

Creamed Corn Risotto, Red Pepper Coulis, Pea Shoots

DUROC PORK CHOP

Butternut Squash Hash, Whole Grain Mustard Jus

HERB CRUSTED RACK OF LAMB

Farro Risotto, Cremini Mushrooms, Rosemary Jus

CENTER CUT NEW YORK STRIP STEAK

Bleu Cheese Potato Gratin, Swiss Chard,  
Au Poivre Sauce

FILET MIGNON

Brown Butter and Roasted Garlic Mashed Potato  
Glazed Spiced Carrots

PAN SEARED TOFU

Seasonal Vegetable, Cardamom and Honey Beet Puree

ENTRÉE DUETS

FILET MIGNON & 6 OZ LOBSTER TAIL\*

Garlic Whipped Potato, Asparagus, Blue Cheese Crema

PAN ROASTED FRENCH CUT CHICKEN BREAST

& GRILLED WILD SHRIMP\*

Goat Cheese and Herb Gratin, Braised Greens  
Lemon Tarragon Nage

BARNEGAT LIGHT SCALLOPS & GRILLED BERKSHIRE

FARMS PORK BELLY\*

Black Rice Stir Fry, Soy Emulsion, Scallion

FILET MIGNON & WILD SCOTTISH SALMON\*

Whole Grain Cous Cous, English Peas, Chimichurri

PRIME NY STRIP STEAK & SAUTÉED CRAB CAKE\*

Roasted Fingerlings, Chipotle Remoulade

\* ADD \$10 PER GUEST

DESSERTS

MOLTEN LAVA CAKE

Raspberry Syrup, Vanilla Ice Cream

NY STYLE CHEESECAKE

Macerated Berries, Caramel Sauce

FRESH FRUIT TART

Vanilla Pastry Cream



WARM HOMEMADE COOKIES  
Chef's Selection, Vanilla Ice Cream

MINIATURE DESSERT DISPLAY\*\*  
Selection Crafted with Seasonal Ingredients

\*\*ADD \$5 PER GUEST

GUEST SUPPLIED WEDDING CAKE  
Cut and Served with Coffee & Tea Service

\$145 PER GUEST  
All Pricing Excludes Tax & Staffing Charge



## MOD PACKAGE

### FOUR HOUR PREMIUM BAR

Dewar's, Johnny Walker Red, Seagram 7  
Seagram VO, Jack Daniels, Jameson,  
Jim Beam, Svedka, Absolute, Absolute Flavors  
Bombay, Beefeater, Tanqueray  
Captain Morgan, Malibu, Cuervo Gold and Cuervo Silver  
Select House Chardonnay, Cabernet Sauvignon,  
Domestic and Craft Bottled Beer  
Assorted Coca Cola Soft Drinks, Juices & Bottled Water

### BUTLERED HORS D'OEUVRES - Select Ten

#### COLD

Organic Tomato Skewer Fresh Mozzarella, Pesto Drizzle  
House Made Hummus Pita Chips, Kalamata Olives, EVOO  
Ricotta Crostini Melted Tomato Ragout, Toasted Baguette  
Smoked Salmon Crème Fraîche, Dill, Cucumber Wheel  
Chilled Pacific Jumbo Shrimp Cocktail Sauce, Lemon Zest  
Smoked Tuna Tacos Crispy Wonton, Salsa Verde, Jalapeño  
Spicy Crab Salad Crispy Corn Tortilla, Micro Herbs  
Beef Carpaccio Crispy Cracker, Capers, Spicy Aioli  
Ahi Tuna Wasabi Aioli, Crispy Wonton  
Duck Confit Rillettes Coriander, Root Vegetables  
Deviled Eggs Smoked Whitefish, Chives  
Scallop Ceviche Yuzu, Cilantro, Citrus  
Bruschetta Roasted Tomato, Basil Pesto, Garlic  
Gazpacho Spoon Local Olive Oil, Micro Basil

## HOT

Mini Grilled Cheese Camembert, Brioche  
Maryland Mini Crab Cake Lemon Caper Remoulade, Arugula  
Bacon Wrapped Barnegat Light Scallop Old Bay Remoulade  
Pigs in a Blanket Miso Mustard, Puff Pastry  
Vegetarian Spring Roll Sweet Thai Chili Dipping Sauce  
Grass Fed Beef Slider Mushroom Catchup, Brioche Roll  
Crispy Spiced Pork Rib Thai Peanut Sauce  
Pork Pot Sticker Ponzu Dipping Sauce  
Blackened Chicken Wrap Bites Roasted Pepper Aioli, Arugula  
Mustard Crusted Lamb Chops Mint Chimichurri  
Chicken Lollipops Buffalo Mae Ploy, Ranch Dressing  
Goat Cheese Polenta Bites Truffle Oil, Parsley  
Pulled Pork Slider House Made Pickle, Swiss  
Truffle Mushroom Flatbread Herbed Goat Cheese, Spinach

## STATIONARY HORS D'OEUVRES

### ANTIPASTI

Assortment of Charcuterie, Local Artisan Cheese &  
House Pickled Vegetables

### SEASONAL FRUIT

Local, Seasonal Fruits and Farm Fresh Berries

### TRIO OF HUMMUS

Grilled Pita, Olive Oil Brushed Flatbread, Market Vegetables

## CHAMPAGNE TOAST

## DINNER STATIONS

### ARTISAN SALAD STATION

Seasonal Greens, Romaine & Baby Spinach, Parmesan Cheese  
Goat Cheese Croutons, Candied Nuts, Craisins  
Cherry Tomatoes, Cucumber, Carrots, Shaved Red Onion  
Balsamic Vinaigrette, Caesar, Blue Cheese  
Honey Mustard Vinaigrette

### Select One Pasta Station

### RICOTTA CHEESE RAVIOLI

Roma Tomatoes, Roasted Garlic Pomodoro, Pecorino Romano

WILD MUSHROOM STUFFED RAVIOLI  
Truffled Fontina Sauce, Goat Cheese, Herbs

### SAUSAGE BOLOGNESE RIGATONI

Root Vegetables, Roasted Tomato Cream

### BEEF SHORT RIB FUSILLI

English Peas, Tomato, Veal Jus

### CRAB ORECCHIETTE

Garlic, Corn, Asparagus, Lemon-Thyme Butter

### Select Two Attended Stations\*

### GRASS FED BEEF TENDERLOIN

Kennett Square Sautéed Mushrooms, Caramelized Onion,  
Horseradish Cream Sauce, Bearnaise  
Herb Roasted New Potatoes



ROASTED AMERICAN TURKEY BREAST

Mashed Sweet Potatoes, Herbed Stuffing, Green Bean Casserole, Cranberry Sauce, Turkey Jus Gravy

BLACKENED MAHI MAHI

Pickled Pineapple Pico de Gallo, Tortilla, Jalapeño, Guacamole, Citrus – Herb Frisee Salad

OVEN ROASTED WILD SCOTTISH SALMON

Garlic Butter New Potatoes, Horseradish Cream Sauce Arugula Fennel Salad, Miso Mustard

PAN SEARED ATLANTIC TUNA LOIN

Black Rice, Stir Fry Veggies, Soy Sauce Goma - Wakame Seaweed, Wasabi Aioli

ST. LOUIS BARBECUE PORK LOIN

Cornbread, House Made Coleslaw and Potato Salad, Baked Beans with Bacon, Collard Greens

MINIATURE DESSERT DISPLAY

Selection Crafted with Seasonal Ingredients

GUEST PROVIDED WEDDING CAKE

Cut and Served with Coffee & Tea Service

\$150 PER GUEST

All Pricing Excludes Tax & Staffing Charge



## RECEPTION STATION ADD ONS

### RAW BAR

Shrimp Cocktail, East & West Coast Oysters, Clams on the 1/2 Shell, Tuna Poke  
Cocktail Sauce, Mignonette, Fresh Lemon  
MP

### LOBSTER BAKE

Steamers, Potato, Corn, Mussels, Lobster Tail,  
Coleslaw  
MP

### SUSHI SUSHI

California Roll, Tempura Shrimp Roll, Philadelphia Roll,  
Spicy Tuna Roll, Vegetarian Roll,  
Pickled Ginger, Wasabi, Soy Sauce  
ADD 25 PER GUEST

### TACO HACIENDA

Beef, Pork, Chicken, Pico de Gallo, Cheddar & Jack Cheeses,  
Jalapeño, Tomato, Lettuce, Guacamole, Tomatillo Salsa,  
Salsa Rojo, Sour Cream  
ADD 15 PER GUEST

### ON A ROLL

Kobe Beef Hot Dogs, Grass Fed Beef Sliders,  
Grilled Beer Brats, Sauerkraut, House Made Pickles,  
Mustard Trio, Daddy O Ketchup, Scallions, Bacon,  
Caramelized Onions  
ADD 15 PER GUEST

### MAC YOUR WAY

Trio of Pastas, Daddy O Cheese Sauce,  
Lobster, Shrimp, Bacon, Hot Dogs,  
Scallion, Broccoli, Peas, Roasted Tomatoes,  
Mushrooms, Crumbled Goldfish  
ADD 15 PER GUEST

### FORK BITES

Shrimp & Fennel, Brie & Figs, Serrano & Melon,  
Tomato & Mozzarella, Gouda & Honey,  
Cucumber & Roasted Pepper, Duck & Tangerine  
ADD 15 PER GUEST

### SPUDS BAR

Roasted Fingerling, Garlic Whipped, Chilled Potato Salad,  
Bacon, Chives, Cheddar, Bleu, Scallions,  
Sour Cream, Butter, Paprika  
ADD 12 PER GUEST

### ROASTED VEGGIE BAR

Asparagus, Broccoli Rabe, Brussels Sprouts,  
Carrots, Cauliflower  
ADD 14 PER GUEST





## ENHANCEMENTS

### WINE SERVICE

Select from our bottled wine list to be served with dinner

### ESPRESSO BAR

Barista prepared Espresso, Cappuccino, Latte  
\$15 per person

### WELCOME RECEPTION

Two hour Beer and Wine Open Bar  
Choice of Six Passed Hors d'oeuvres  
Choice of Two Stations  
\$55 per Person plus 50 % of Friday Site Fee

### LATE NIGHT AFTER PARTY

Two Hour Craft Beer Bar  
Handmade Flatbread Station  
Classic Margherita, Wild Mushroom, White Shrimp & Bacon  
Roasted Cauliflower & Goat Cheese, Black Fig and Prosciutto  
\$45 per Person

### BEACH CEREMONY

Let us help plan your ceremony on the beautiful 44th Street beach just one block from the beach.

### REHEARSAL DINNER

Let us do both Rehearsal Dinner and Wedding with us take  
½ off Friday Site Fee. Packages start at \$50 per person plus  
Friday site fee.

Book your dinner at Plantation Restaurant in Harvey Cedars  
or at Tuckers Tavern in Beach Haven and get 10% off.

## SUNDAY BRUNCH

Freshly Squeezed Juices  
Assorted Muffins and Croissants  
Bagel Assortment with Smoked Salmon, Flavored Cream  
Cheeses and Butter  
Seasonal Fresh Fruit Assortment  
Cinnamon French Toast, Maple Syrup  
Traditional Eggs Benedict  
Sausage Links and Applewood Smoked Bacon  
Home Fried Potatoes,  
Coffee and Tea  
Includes a late 3 PM checkout  
\$40 PER GUEST plus 50% of Sunday Site Fee

Omelet Station  
Made to order with seasonal and traditional ingredients.  
\$9 per person  
\$50 Chef fee per hour, per attendant

Mimosas, Bloody Marys, Screwdrivers and Sangria  
\$20 per person for Two Hours.



## PREFERRED VENDORS

### ENTERTAINMENT

TODD RAUP ENTERTAINMENT  
609.709.6667

BRIAN PARR  
484.402.4087

VERSITILE ENTERTAINMENT DJS  
732.929.0845  
versatileeventsnj.com

### PHOTOGRAPHERS

ANN COEN  
609.339.9233  
anncoen.com

LEANNA THERESA PHOTOGRAPHY  
609.618.7613  
leannatheresaphotography.com

### VIDEOGRAPHERS

DARN SWELL MEDIA  
609.276.6700  
vimeo.com/darnswellmedia

OAK LEAF MEDIA  
oakleafmedia.com

### TENTING, AUDIO VISUAL & LIGHTING

OCEAN TENTS  
609.597.8744  
ocean tents.com

### OFFICIANTS

DEBBIE WHITCRAFT  
609.226.3838  
seasideceremoniesnj.com

### FLORALS

REYNOLDS FLORAL MARKET  
609.597.6099  
reynoldsfloralmarket.com

CEDAR GARDEN FLORIST  
609-494-5527  
thecedargarden.com

### SPECIALTY LINEN

OCEAN TENTS  
609.597.8744  
ocean tents.com

SPECIAL OCCASIONS  
888.905.0863  
specialo.com

### TRANSPORTATION

TROLLEY TOURS  
800.245.5460  
trolleycharterbustours.com