

# WEDDINGS

Your Private LBI Beach House Awaits You



daddy 

4401 Long Beach Boulevard Brant Beach, NJ 609.494.1300 [daddyolbi.com](http://daddyolbi.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 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 five hour station reception. We are also happy to 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!

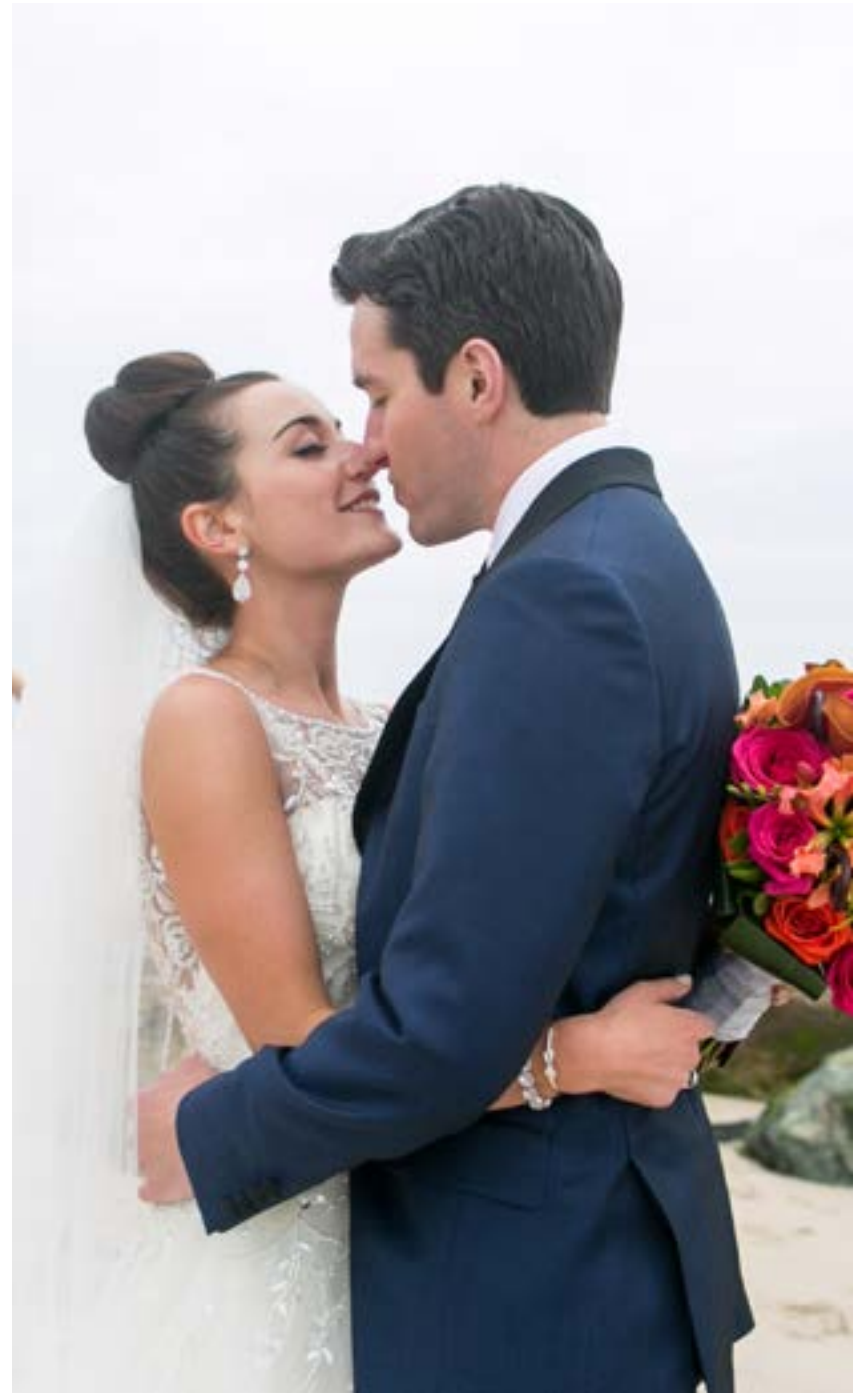
Sincerely,

*Jake Wade*

Private Events Concierge

*Andrew Thulin*

General Manager



## DADDY ○ SITE FEES

Your own private beach house on Long Beach Island awaits. Site fee includes 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 50 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

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  
 \$130 person

### GLAM PACKAGE

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  
 \$145 person

### MOD PACKAGE

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  
 \$150 person

## PLANNING YOUR WEDDING CELEBRATION

Daddy O strives to create a unique and memorable event for you and your guests. Our Private Event Concierges 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 Private Events Concierges about site fees and room rental rates. 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 for your event will be submitted to you for approval. It is the host's responsibility to review all arrangements, notify your Private Event Concierge 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 Private Event Concierge for pricing.

#### 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 Private Events Concierge. 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.

#### MUSIC AND ENTERTAINMENT

Background music is available in all areas of Daddy O. Should you require an 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 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 can seat 50 to 95 guests and has 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 outdoor 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 Six

### COLD

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

### HOT

Mini Grilled Cheese Camembert, Brioche  
Maryland Mini Crab Cake Lemon Caper Remoulade  
Bacon Wrapped Barnegat Scallop Old Bay Remoulade  
Pigs in a Blanket Miso Mustard, Puff Pastry  
Vegetarian Spring Roll Sweet Thai Chili Dipping Sauce  
Grass Fed Beef Slider Cabot Cheddar, Mini Brioche Roll  
Crispy Spiced Pork Rib Thai Peanut Sauce  
Pork Pot Sticker Ponzu Dipping Sauce  
Blackened Chicken Wraps 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

Seasonal Fruits and Farm Fresh Berries

#### ASSORTED HUMMUS

Grilled Pita, Curried Lavash Crackers  
Marinated Vegetables

### CHAMPAGNE TOAST

FIRST COURSE - Select One

BEET SALAD

Pecan Crusted Goat Cheese, Lavender Honey  
Arugula, Sherry Vinaigrette

WHOLE LEAF CAESAR

House Made Dressing, Pecorino, Croutons

HEIRLOOM BEANS

Radishes, Tomatoes, Champagne Vinaigrette

BABY SPINACH

Sheep's Milk Feta, Red Onion, Heirloom Tomato

WILD ARUGULA

Citrus Segments, Fennel, 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 PURÉE

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

WILD SCOTTISH SALMON

Roasted Squash and Seasonal Vegetable,  
Argentinean Chimichurri

AUSTRALIAN SEA BASS

Andouille Sausage, Garbanzo and White Beans  
Citron Syrup

BARNEGAT LIGHT DAYBOAT SCALLOPS - Add \$10

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 - Add \$10

Brown Butter, Roasted Garlic Mashed Potato  
Glazed Spiced Carrots

PAN SEARED TOFU

Seasonal Vegetable, Cardamom and Honey Beet Purée



## ENTRÉE DUETS

FILET MIGNON & BARNEGAT LIGHT SCALLOPS  
Roasted Garlic Whipped Potato, Asparagus  
Horseradish-Thyme Jus

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, Asparagus, Chipotle Remoulade

## 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 - Add \$5  
Selection Crafted with Seasonal Ingredients

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

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



## 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

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

#### HOT

Mini Grilled Cheese Camembert, Brioche  
Maryland Mini Crab Cake Lemon Caper Remoulade, Arugula  
Bacon Wrapped Barnegat Scallop Old Bay Remoulade  
Pigs in a Blanket Miso Mustard, Puff Pastry  
Vegetarian Spring Roll Sweet Thai Chili Dipping Sauce  
Grass Fed Beef Slider Cabot Cheddar, Mini Brioche Roll  
Crispy Spiced Pork Rib Thai Peanut Sauce  
Pork Pot Sticker Ponzu Dipping Sauce  
Blackened Chicken Wraps 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

Seasonal Fruits and Farm Fresh Berries

#### ASSORTED HUMMUS

Grilled Pita, Curried Lavash Crackers, Marinated  
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 Purée, Poached Egg

LOCAL SCALLOP CRUDO  
Lemon-grass Emulsion, Micro Greens

BRAISED PRIME BRISKET  
Spinach and Ricotta Ravioli

SHRIMP SCAMPI  
Grilled Crouton, 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

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

WHOLE LEAF CAESAR  
House Made Dressing, Pecorino, Croutons

HEIRLOOM BEANS  
Radishes, Tomatoes, Champagne Vinaigrette

BABY SPINACH  
Sheep's Milk Feta, Red Onion, Heirloom Tomato

WILD ARUGULA  
Citrus Segments, Fennel, 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 PURÉE  
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

WILD SCOTTISH SALMON  
Roasted Squash and Seasonal Vegetable  
Argentinean Chimichurri

AUSTRALIAN SEA BASS  
Andouille Sausage, Garbanzo and White Beans  
Citron Syrup

BARNEGAT LIGHT DAYBOAT SCALLOPS - Add \$0  
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 - Add \$10  
Brown Butter, Roasted Garlic Mashed Potato  
Glazed Spiced Carrots

PAN SEARED TOFU  
Seasonal Vegetable, Cardamom and Honey Beet Purée

## ENTRÉE DUETS

FILET MIGNON & BARNEGAT LIGHT SCALLOPS  
Roasted Garlic Whipped Potato, Asparagus  
Horseradish-Thyme Jus

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, Asparagus, Chipotle Remoulade

## 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- Add \$5  
Selection Crafted with Seasonal Ingredients

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

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

## HOT

Mini Grilled Cheese Camembert, Brioche  
Maryland Mini Crab Cake Lemon Caper Remoulade, Arugula  
Bacon Wrapped Barnegat Scallop Old Bay Remoulade  
Pigs in a Blanket Miso Mustard, Puff Pastry  
Vegetarian Spring Roll Sweet Thai Chili Dipping Sauce  
Grass Fed Beef Slider Cabot Cheddar, Mini Brioche Roll  
Crispy Spiced Pork Rib Thai Peanut Sauce  
Pork Pot Sticker Ponzu Dipping Sauce  
Blackened Chicken Wraps 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

Seasonal Fruits and Farm Fresh Berries

### ASSORTED HUMMUS

Grilled Pita, Curried Lavash Crackers  
Marinated 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\*

### CARVED 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 Gravy

**BLACKENED MAHI MAHI**

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

**WILD SCOTTISH SALMON**

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

**PAN SEARED ATLANTIC TUNA LOIN**

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

**BARBECUE PORK LOIN**

Cornbread, House Made Coleslaw and Potato Salad Baked Beans with Pork Belly, 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 ½ Shell, Tuna Poke Cocktail Sauce  
Mignonette, Fresh Lemon  
MP

### LOBSTER BAKE

Local Steamers, New Potato, Corn Cob, 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, Tomato, Lettuce  
Cheddar & Jack Cheeses, Jalapeño, , Guacamole  
Tomatillo Salsa, Salsa Rojo, Sour Cream  
ADD \$15 PER GUEST

### ON A ROLL

Kobe Beef Hot Dogs, Grass Fed Beef Slider,  
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, Potato Salad, Bacon  
Chives, Cheddar, Bleu, Scallions, Sour Cream, Butter  
ADD \$12 PER GUEST

### ROASTED VEGGIE BAR

Asparagus, Zucchini, 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 Guest

### WELCOME RECEPTION

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

### LATE NIGHT PIZZA PARTY

Two Hour Beer and Wine Bar  
Handmade Flatbread Station  
Classic Margherita, Wild Mushroom,  
White Shrimp & Bacon with Roasted Cauliflower  
Goat Cheese, Fig and Prosciutto  
\$45 Per Guest



## 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, Smoked Bacon & Virginia Honey Ham  
Home Fried Potatoes  
Coffee and Tea

\$40 Per Guest plus 50% of Sunday Site Fee  
Includes a late 3 PM checkout

Omelet Station\* - add 9  
Made to order with seasonal and traditional ingredients

\*\$50 Chef fee per attendant, per hour

Mimosas, Bloody Marys, Screwdrivers and Sangria  
\$20 Per Guest for Two Hours

### BEACH CEREMONY

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

### REHEARSAL DINNER

Let us do both Rehearsal Dinner and Wedding with  
us take ½ off Friday Site Fee. Packages start at \$50 Per  
Guest plus Friday site fee. Book your dinner at either  
Plantation Restaurant in Harvey Cedars or at Tuckers  
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# PREFERRED VENDORS

## ENTERTAINMENT

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BRIAN PARR  
484.402.4087

VERSATILE 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  
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oceantents.com

## OFFICIANTS

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## FLORALS

REYNOLDS FLORAL MARKET  
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reynoldsfloralmarket.com

CEDAR GARDEN FLORIST  
609-494-5527  
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## SPECIALTY LINEN

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specialo.com

## TRANSPORTATION

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