

WEDDINGS


Your Private LBI Beach House Awaits You




daddy 


4401 Long Beach Boulevard Brant Beach, NJ 609.494.1300 daddyolbi.com

CONGRATULATIONS!

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

Daddy  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  has to offer. We look forward to planning your special occasion!

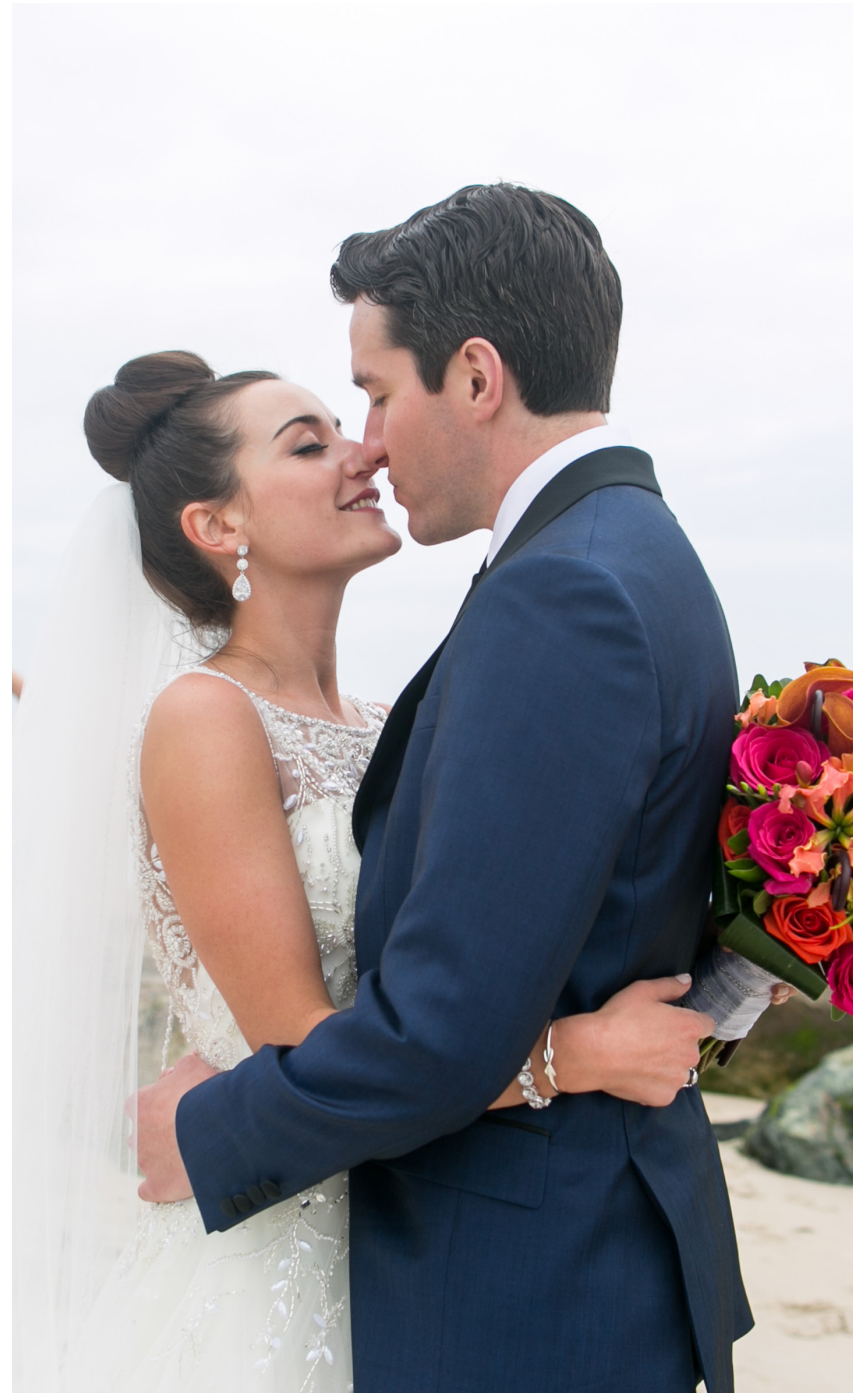
Sincerely,

Jake Wade

Private Events Concierge

Jonathon Karp

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 24% 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
Tavern in Beach Haven and get 10% off.

PREFERRED VENDORS

ENTERTAINMENT

TODD RAUP ENTERTAINMENT
609.709.6667

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
609.597.8744
oceantents.com

OFFICIANTS

DEBBIE WHITCRAFT
609.226.3838
seasideceremoniesnj.com

FLORALS

REYNOLDS FLORAL MARKET
609.597.6099
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