THE Waterfront

A NEW WAVE OF ENTERTAINMENT

2026
Banquet Menu

The Waterfront Ballroom

with Courtyard Tent (Weather Dependent)

(210 guest maximum)

Daytime Events Friday, Saturday and Sunday
3-Hour events starting at 10, 11 or 12
$500.00 Venue Rental

Evening Events Friday, Saturday and Sunday
4-Hour events starting at 5, 6, or 7
$750.00Venue Rental

The Luminary Lounge

Beautiful third floor panoramic view of the Forked River

(50 guest maximum)

Daytime Events Friday-Sunday
3-Hour event starting at 10, 11, 12
$375.00 Venue Rental

Evening Events Friday, Saturday and Sunday
4-Hour events starting at 5, 6, or 7
$500.00 Venue Rental

Monday - Thursday 50% Off Venue Rental Fee's

Event Service Fees:

23 % Service Charge will be applied to all packages.
Bartenders are available for $100.00 each, to be determined based on the size/scale of event

The Standard Brunch Menu

3 Hours

$26.00 Per Person + NJ Sales Tax & Service Fee

Continental Breakfast

Assortment of Mini Muffins, Danish, Bagels with butter,
cream cheese & jelly, Seasonal Fruit

Breakfast Entrées

Scrambled Eggs, Bacon, Sausage, Lyonnais Seasoned Potatoes-Peppers & Onions

Choose One

Vegetable Frittata, Quiche Lorraine, Western Skillet

Choose One

French Toast, Pancakes, Waffles
served with compotes & syrup

All Breakfast & Brunch Menus include

Orange and Cranberry Juice, Full coffee & Tea Service
Standard China and your choice of Linen colors

Brunch Menu Enhancements

Lunch Entrees

Choose One

Festive, House or Caesar Salad

Choose Two

Chicken Francaise, Picatta or Marsala, Norwegian Salmon, Flounder Francaise, Penne Ala Vodka, Eggplant Rollatini or Parmesan

$10.00 p/p

Omelet Station

Chef Attended ($100 Fee)

made fresh to order with assorted ingredients

Bacon, Ham, Sausage, Peppers, Onions, Mushrooms, Tomatoes, Asparagus, Broccoli, Cheese

$8.00 p/p

Carving Station

Chef Attended ($100 Fee)

Choose One

Slow Roasted Angus Top Sirloin, Home Roasted Turkey Breast, Fresh Honey Glazed Ham

$8.00 p/p

Assorted Wraps and Sandwich Display

Choose Three

Turkey & Cheese, Ham & Swiss, Roast Beef, Breaded Eggplant, Chicken Salad, Tuna Salad

$6.00 p/p

Self Serve Brunch Alcohol Packages

Prices are per person 21 and older

Sangria Bar	$10 Per Person
Mimosa Bar	$10 Per Person

**Sangria & Mimosa Bar: $15.00 Per Person*

Ultimate Brunch Package*: $17.00 Per Person*

Red Bottomless Mimosas & Bloody Mary's

+ NJ Sales Tax & 23% Service Charge

Lighter Fare Luncheon Menu

3 Hours

$27.00 Per Person + NJ Sales Tax & Service Fee

Assorted Wraps

Turkey & Cheese, Roast Beef, Ham & Swiss, Breaded Eggplant

served on Honey Wheat & Sun-dried Tomato Tortillas

Gluten Free Available Upon Request

Assorted Sandwiches

Chicken Salad ,Tuna Salad

served on mini potato & ciabatta rolls

Gluten Free Available Upon Request

Sides

Choose Two

Tri-colored Pasta Salad with Vinaigrette, Macaroni Salad, Potato Salad

Choose One

House, Caesar, Festive or Greek

Dessert

Choose One

Assorted Cookies & Brownies Platter, Fresh Fruit Bowl, Cannoli Platter

Package Includes: Homemade Potato Chips, Coleslaw and Pickles

Soda & Coffee Station

Standard Lunch Buffet Menu

3 Hours

$35.00 Per Person + NJ Sales Tax & Service Fee

Salad

Choose One

Festive, House or Caesar Salad

served with Fresh Rolls & Butter

Entrées

Choose Three

Chicken

Francaise, Parmesan, Bruschetta, Marsala, Picatta, Cordon Bleu

Seafood

Flounder Francaise, Norwegian Salmon, Stuffed Flounder

Pork/Beef

Filet Mignon Kabobs, Sliced Roast Beef, BBQ Pulled Pork, Roast Pork Loin,
Sausage Peppers & Onions, Meatballs Marinara or Swedish Style

Vegetarian

Eggplant Rollatini or Parmesan, Butternut Squash Ravioli,
Spinach Ravioli, Grilled Vegetable Napoleon

Sides

Choose Two

Mini Penne Ala Vodka, Bowtie Alfredo, Penne Pomodoro, Orecchiette with Pesto Cream Sauce,
Roasted Potatoes, Mashed Potatoes, Rice Pilaf,
Chef's Seasonal Vegetables, Green Beans Almondine, Mixed Vegetable Blend

Dessert

Choose One

Assorted Cookies & Brownies Platter, Fresh Fruit Bowl, Cannoli Platter

Package Includes: Coffee, Tea & Soda

Standard Lunch Sit-Down Menu

3 Hours

$37.00 Per Person + NJ Sales Tax & Service Fee

Plated Salad

Choose One

Festive, House or Caesar Salad

served with Fresh Rolls & Butter

Plated Main Course

Choose Three

Chicken

Francaise, Parmesan, Bruschetta, Marsala, Florentine, Sesame Teriyaki, Balsamic

Seafood

Norwegian Salmon, Stuffed Flounder, Lobster Crab Cake

Pork/Beef

Filet Mignon Kabob, Sliced Beef Bordelaise, Stuffed Pork Loin

Vegetarian

Mini Penne Ala Vodka, Fire Roasted Vegetable Ravioli, Grilled Vegetable Napoleon

Accompanied Sides

Chef's Seasonal Vegetables

Choose One

Rice Pilaf or Mashed Potatoes

Dessert

Choose One

Cheesecake or Chocolate Decadent Cake

Package Includes: Coffee, Tea & Soda

Standard Dinner Buffet Menu

4 Hours

$42.00 Per Person + NJ Sales Tax & Service Fee

Salad

Choose One

Festive, House or Caesar Salad

served with Fresh Rolls & Butter

Entrées

Choose Three

Chicken

Longwood, Ramona, Francaise, Parmesan, Bruschetta, Marsala, Picatta, Saltimbocca

Seafood

Walnut Crusted Salmon, Stuffed Flounder, Colossal Crab, Flounder Francaise

Pork/Beef

Stuffed Pork Loin, Filet Mignon Kabobs, Sausage Peppers & Onions, Sliced Beef Bordelaise

Vegetarian

Eggplant Rollatini or Parmesan, Butternut Squash Ravioli, Spinach Ravioli with Pesto, Fire Roasted Vegetable Ravioli, Grilled Vegetable Napoleon with Balsamic

Sides

Choose Three

Mini Penne Ala Vodka, Bowtie Alfredo, Penne Pomodoro,
Orecchiette with Pesto Cream Sauce, Rice Pilaf, Twice Baked Cheddar Potatoes,
Potatoes Au Gratin, Roasted or Mashed Potatoes, Chef's Seasonal Vegetables,
Green Beans Almondine, Mixed Vegetable Blend

Dessert

Viennese Pastry Display

napoleons, mini cheese cakes, eclairs, cream puffs, mini fruit tartlets, cannolis

Package Includes: Coffee, Tea & Soda

Standard Dinner Sit Down Menu

4 Hours

$50.00 Per Person + NJ Sales Tax & Service Fee

Cold Appetizer Display

Charcuterie Board including Imported and Domestic Cheeses, Artisan Crackers and Tostinis, sopressata, Genoa Delucia Salami, Prosciutto, Fresh Tomato Bruschetta

Plated Salad

Cucumber Wrapped Salad with Balsamic Vinaigrette, Caesar Salad,
Arugula and Beet Salad with Champagne Vinaigrette

served with Fresh Rolls & Butter

Plated Main Course

plate count provided in advance

Choose Three

Chicken

Longwood, Ramona, Balsamic, Napoli, Saltimbocca Stuffed French Chicken Breast

Seafood

Walnut Crusted Salmon, Stuffed Flounder, Colossal Crab Cake, Stuffed Shrimp
Chilean Sea Bass *($5 Per Entrée),* Twin Lobster Tails *($10.00 Per Entrée)*

Pork/Beef

NY Strip Steak, Sliced Tenderloin of Beef, Stuffed Pork Loin
8oz Filet Mignon ($5 Per Entrée), 12oz Prime Rib ($5 Per Entrée)

Vegetarian

Mini Penne Ala Vodka, Fire Roasted Vegetable Ravioli, Grilled Vegetable Napoleon

Accompanied Sides

Chef's Seasonal Vegetables

Choose One

Rice Pilaf or Mashed Potatoes

Dessert

Choose One

Cheesecake or Chocolate Decadent Cake

Package Includes: Coffee, Tea & Soda

Cocktail Dinner Party Menu

4 Hours *(Hot Food Available for 2 Hours Consecutively)*

$58.00 Per Person + NJ Sales Tax & Service Fee

Cold Appetizer Display

Imported and Domestic Cheese Board with Assortment of Artisan Crackers and Tostinis, Authentic Antipasto with sopressata, genoa delucia salami, prosciutto di parma, marinated fresh mozzarella, Grilled Vegetables with Balsamic Glaze, Fresh Tomato Bruschetta, Seasonal Fruit Display

Passed Hors D'oeuvres

Choose Six

Stations

Choose Two

Italian Station

Choose Two

penne vodka, bowtie alfredo with broccoli, pasta primavera, fire roasted vegetable ravioli pomodoro, Meatballs Marinara, Eggplant Rollatini, Chicken Francaise, Chicken Parmesan
accompanied with choice of 1 flatbread: meat lovers, margarita, Florentine

Boardwalk Station

Choose Two

slow roasted pulled pork, philly cheesesteak, cheeseburgers, pork roll and cheese, mozzarella sticks, chicken tenders, buffalo wings
accompanied by choice of French fries, sweet potato fries, onion rings and coleslaw, petite brioche rolls

South of the Border Station

Nacho, Taco and Fajita Bar, choice of 2:
Cajun chicken, picadillo ground taco beef, pork carnitas, Cajun shrimp
accompanied with flour tortillas, tri-colored tortilla chips, lettuce, pico de gallo, raw onion, sour cream, cheddar cheese, jalapenos, taco sauce, tabasco, Cholula, guacamole

Martini Mashed Potato Bar & Macaroni & Cheese Bar

sweet and Yukon Gold mashed potatoes, and baked white and yellow cheddar macaroni and cheese with herbed compound butter, gravy, bacon, cheddar cheese, chives, sour cream, marshmallow, brown sugar, cinnamon, butter

Desserts

Choose One

Ice Cream Sundae Bar

vanilla and chocolate ice cream
wet walnuts, strawberry topping, sprinkles, chocolate sauce, whipped cream, cherries

Viennese Pastries Display

napoleons, eclairs, cream puffs, mini fruit tartlets, cannolis

Package Includes: Coffee, Tea & Soda

Passed Hors D'oeuvres Enhancement Options

Choose six for $20.00 per person to add to any menu package

Skewered Fresh Mozzarella: prosciutto, roasted red pepper, grape tomato & balsamic glace
Shrimp Cocktail: zesty cocktail sauce, lemon
Seared filet mignon on a potato gaufrette: crisp bacon, red onion, horseradish sauce
Peppercorn crusted sushi tuna gaufrette: pan seared w/ wasabi aioli on a seedless cucumber
Greek Quinoa Salad Shooter: cucumber, spinach, sun-dried tomatoes
Caramelized Onion and Bleu Cheese Tart with Watercress
Smoked Salmon Canapé: smoked salmon, lemon pepper cream cheese
Pork roll and Cheese Slider: petite potato roll
Mini Pepperoni Calzones: marinara
Stuffed Mushrooms: Lobster and Colossal Crab or Italian Sausage and Cream Cheese
Assorted Mini Quiche

Bacon on a stick: root beer bourbon glaze
Sweet Potato Fry Shooter: Honey dipping sauce
Mini Lobster Cakes with Lemon Pepper Aioli
Polenta Shooter: homemade marinara
Eggplant Parmesan Shooter: marinara and mozzarella
Sweet Plantain Shooter: coconut lemongrass reduction
Sesame Crusted Chicken & Pineapple Skewers with Teriyaki Sauce
Spanakopita: Spinach, Cheese, Phyllo Dough
Mini Chicken Cordon Bleu: Honey Mustard Dip
Spinach and Artichoke Rangoon with Pesto Aioli
Philly Cheesesteak Sliders with Ketchup Mannis
Mozzarella Sticks with Marinara Dipping Sauce

Meatball Shooters: Parmesan or Teriyaki
Thai Spring Rolls with Sweet Thai Chili Sauce
Caribbean Jerk Chicken with Cajun Aioli
Chicken and Lemongrass Pot Stickers with Szechuan Ginger Sauce
Vegetable or Edamame Dumplings with Soy Ginger Broth
Battered Macaroni and Cheese Bites: Aged Cheddar Cheese Sauce
Flatbread Pizzas: choice of one: meat lovers, margarita, Florentine
Pigs in a Blanket with Spicy Mustard or Coney Island Corn Dogs: Honey Mustard Dipping Sauce
Jack Daniels Sliders: Angus Beef Slider, frizzled onions, cheddar cheese, bacon, bbq
Clams Casino: Bacon Compound Butter
Mini Chicken Quesadilla: Salsa Fresco
BBQ Pulled Pork and Cheddar Quesadilla: Sour Cream

Asiago Italian Sausage and Broccoli Rabe Rice Ball with Vodka Sauce
Fried Raviolis with Marinara
Chicken Satay: peanut sauce
Artichoke Francaise Shooter
Mini Chicken and Waffle Shooter: warm maple syrup
Buffalo Chicken Shooter boneless wing, bleu cheese and celery
Grilled American Cheese with Tomato Soup Shooter
Twice Baked Potato Shooter: Jalapeno & Cheddar Bite with Cheddar, Sour Cream, Bacon & Chives
Chicken Flautas: Chicken, Cheese, Black Beans, Cajun Ranch
Pierogi Napoleon: White Cheddar and Potato Pierogi with Kielbasa or Pork Roll, Mustard Crème

Premium Hors D'oeuvres Options May Include

Each premium option is available for an additional $3.00 per person

Mini Wellington: Filet Mignon and Mushroom or BBQ Pulled Pork and cheddar cheese; puff pastry
Scallop wrapped with Bacon
Beef Satay: Teriyaki Glaze
Scallop Shooter: tequila agave glaze
Lobster Bisque with Grilled Cheese Crouton
Salmon Oscar Shooter: asparagus,
lump colossal crab meat, hollandaise sauce
Lobster Macaroni and Cheese Shooter
Beer Battered Bang Bang Shrimp: bang bang sauce, ranch
Duck Wonton with Marmalade
Fried Calamari Shooter: marinara sauce
Colossal Lump Crab Cakes with Lemon Pepper Aioli
Coconut Crusted Shrimp with Raspberry Horseradish sauce
The Waterfront Lobster Roll
Herb crusted Baby Lamb Chops with mint jus lie
Brie baked in Phyllo dough with Raspberry & Slivered Almonds
LBI Dogs: mini Nathan's hot dog with spicy onion, chili, cheese wiz, kraut, spicy mustard
Beef Brochette: Filet Mignon with Peppers and Onions

Banquet Alcohol Packages

Hosted Bar Options

4 Hour Event

Top Shelf Open Bar	$45.00 Per Person
Premium Open Bar	$40.00 Per Person
Well Brand Open Bar	$35.00 Per Person
Beer & Wine Bar	$26.00 Per Person

3 Hour Event

Top Shelf Open Bar	$40.00 Per Person
Premium Open Bar	$35.00 Per Person
Well Brand Open Bar	$30.00 Per Person
Beer & Wine Bar	$22.00 Per Person

Host Tab Options

Pay solely for guest consumption

Cash Bar

Guests pay individually based on consumption

Self Serve

Sangria Bar	$10.00 Per Person
Mimosa Bar	$10.00 Per Person
*Sangria and Mimosa Bar:	$15.00 Per Person

Please note there is a $100.00 fee for our certified bartenders (number of bartenders to be determined based on guest count)

Additional fees may apply if gratuity is not accepted at the bar.

Prices do not include sales tax

Banquet Alcohol Packages

Top Shelf Open Bar

Cabernet, Merlot, Chardonnay, Pinot Grigio, Champagne, Moscato
Bacardi, Captain Morgan's & Malibu Rum, Jose Cuervo & Patron Silver Tequila
Jack Daniel's, Maker's Mark, Woodford Reserve,
Johnny Walker Black, Crown Royal & Jameson Irish Whiskey

Choice of Two: Tito's, Kettle One, Grey Goose Vodka, Belvedere

Choice of Two: Tanqueray, Bombay Sapphire & Hendrick's

Choice of Six: Miller Light, Coors Light, Bud Light, Bud, Heineken, Michelob Ultra,
Corona, Corona Light, Yuengling, Angry Orchard, Bud Light Seltzer, Stella, Blue Moon,
Goose Island IPA, White Claw, Brooklyn IPA, Dogfish Head 60 Minute, New Belgium Fat Tire

Premium Open Bar

Cabernet, Merlot, Chardonnay, Pinot Grigio, Champagne
Absolute & Tito's Vodka, Bacardi, Captain Morgan's & Malibu Rum
Jose Cuervo Tequila, Tanqueray, Jack Daniel's, Dewar's, Johnny Walker Red,
Buffalo Trace Bourbon, Seagram's 7 & Proper No. 12 Irish Whiskey

Choice of Five: Miller Light, Coors Light, Bud, Bud Light,
Heineken, Michelob Ultra, Corona, Corona Light, Yuengling,
Angry Orchard, Bud Light Seltzer, Stella, Goose Island IPA

House Open Bar

Cabernet, Merlot, Chardonnay, Pinot Grigio, Champagne
Barton: Vodka, Rum & Gin, Cruzan Coconut Rum, el Jimador Tequila,
Evan Williams Black Label Whiskey, Johnny Walker Red, Seagram's 7

Choice of Four: Miller Light, Coors Light, Bud, Bud Light, Heineken,
Michelob Ultra, Corona, Corona Light, Yuengling

Beer & Wine Bar

Cabernet, Merlot, Chardonnay, Pinot Grigio, Champagne

Choice of Four: Miller Light, Coors Light, Bud, Bud Light, Heineken,
Michelob Ultra, Corona, Corona Light, Yuengling

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