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

$750.00

Venue 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 FEES

EVENT SERVICES & FEES

ALL EVENTS INCLUDE:
Standard setup, tables, chairs, glassware, flatware, china, napkins & linens (select colors available).

23% SERVICE CHARGE
Applied to all packages.

BARTENDERS:
Are available $100.00 each, to be determined based on the size/scale of the event.

BRUNCH

PACKAGES & ENHANCEMENTS

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 ENHANCEMENTS

Lunch Entrees	Omelet Station	Carving Station	Assorted Wraps and Sandwich Display
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*	Chef Attended ($100 Fee) *made fresh to order with assorted ingredients Bacon, Ham, Sausage, Peppers, Onions, Mushrooms, Tomatoes, Asparagus, Broccoli, Cheese*	Chef Attended ($100 Fee) Choose One: *Slow Roasted Angus Top Sirloin, Home Roasted Turkey Breast, Fresh Honey Glazed Ham*	Choose Three: *Turkey & Cheese, Ham & Swiss, Roast Beef, Breaded Eggplant, Chicken Salad, Tuna Salad*
$10.00 per person	$8.00 per person	$8.00 per person	$6.00 per person

SELF SERVE BRUNCH ALCOHOL PACKAGES

PRICES ARE PER PERSON 21 AND OLDER

Sangria Bar $10.00 p/p

Mimosa Bar $10.00 p/p

Sangria & Mimosa Bar $15.00 p/p

Ultimate Brunch Package
$17.00 p/p
Red Bottomless Mimosas & Bloody Mary's

ALL PRICING SUBJECT TO NJ SALES TAX & 23% SERVICE CHARGE

LUNCH

ALL PACKAGES INCLUDE 3 HOURS

Standard Lunch Buffet Menu

$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 Alla 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

$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

Lighter Fare Luncheon Menu

$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

ALL PRICING SUBJECT TO NJ SALES TAX & 23% SERVICE CHARGE

DINNER

ALL PACKAGES INCLUDE 4 HOURS

Standard Dinner Buffet Menu

$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

$50.00 Per Person
+ NJ Sales Tax & Service Fee

COLD APPETIZER DISPLAY
Charcuterie Board including Imported and Domestic Cheeses, Artisan Crackers and Crostinis, 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

ALL PRICING SUBJECT TO NJ SALES TAX & 23% SERVICE CHARGE

COCKTAIL DINNER PARTY MENU

$58.00 Per Person

+ NJ Sales Tax & Service Fee

4 Hours (Hot Food Available for 2 Hours Consecutively)

PACKAGE INCLUDES:

Coffee, Tea & Soda

COLD APPETIZER DISPLAY

- Imported and Domestic Cheese Board with Assortment of Artisan Crackers and Crostinis
- Authentic Antipasto with Sopressata
- Fresh Tomato Bruschetta
- Genoa Delucia Salami
- Prosciutto Di Parma
- Marinated Fresh Mozzarella
- Grilled Vegetables with Balsamic Glaze
- Seasonal Fruit Display

Passed Hors D'oeuvres

Choose Six from Page 6

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 one 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 with

choice of one

French fries, Sweet Potato Fries, Onion Rings. Included - 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
- Baked White and Yellow Cheddar Macaroni and Cheese with Herbed Compound Butter

Accompanied Sides

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

ALL PRICING SUBJECT TO NJ SALES TAX & 23% SERVICE CHARGE

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		Twice Baked Potato Shooter: Jalapeno & Cheddar Bite with Cheddar, Sour Cream, Bacon & Chives
	Shrimp Cocktail: zesty cocktail sauce, lemon Seared		Thai Spring Rolls with Sweet Thai Chili Sauce
	filet mignon on a potato gaufrette: crisp bacon, red onion, horseradish sauce		Caribbean Jerk Chicken with Cajun Aioli
	Peppercorn crusted sushi tuna gaufrette: pan seared w/ wasabi aioli on a seedless cucumber		Chicken and Lemongrass Pot Stickers with Szechuan Ginger Sauce
	Greek Quinoa Salad Shooter: cucumber, spinach, sun-dried tomatoes		Vegetable or Edamame Dumplings with Soy Ginger Broth
	Caramelized Onion and Bleu Cheese Tart with Watercress Smoked		Battered Macaroni and Cheese Bites: Aged Cheddar Cheese Sauce
	Salmon Canapé: smoked salmon, lemon pepper cream cheese		Flatbread Pizzas: choice of one: meat lovers, margarita, Florentine
	Pork roll and Cheese Slider: petite potato roll Mini		Pigs in a Blanket with Spicy Mustard or Coney Island Corn Dogs: Honey Mustard Dipping Sauce
	Pepperoni Calzones: marinara		Jack Daniels Sliders: Angus Beef Slider, frizzled onions, cheddar cheese, bacon, bbq
	Stuffed Mushrooms: Lobster and Colossal Crab or Italian Sausage and Cream Cheese		Pierogi Napoleon: White Cheddar and Potato Pierogi with Kielbasa or Pork Roll, Mustard Crème
	Assorted Mini Quiche		Mini Chicken Quesadilla: Salsa Fresco
	Bacon on a stick: root beer bourbon glaze		BBQ Pulled Pork and Cheddar Quesadilla: Sour Cream
	Sweet Potato Fry Shooter: Honey dipping sauce		Asiago Italian Sausage and Broccoli Rabe Rice Ball with Vodka Sauce
	Mini Lobster Cakes with Lemon Pepper Aioli		Fried Raviolis with Marinara
	Polenta Shooter: homemade marinara		Chicken Satay: peanut sauce
	Eggplant Parmesan Shooter: marinara and mozzarella		Artichoke Francaise Shooter
	Sweet Plantain Shooter: coconut lemongrass reduction		Mini Chicken and Waffle Shooter: warm maple syrup
	Sesame Crusted Chicken & Pineapple Skewers with Teriyaki Sauce		Buffalo Chicken Shooter boneless wing, bleu cheese and celery
	Spanakopita: Spinach, Cheese, Phyllo Dough		Grilled American Cheese with Tomato Soup Shooter
	Mini Chicken Cordon Bleu: Honey Mustard Dip		Meatball Shooters: Parmesan or Teriyaki
	Spinach and Artichoke Rangoon with Pesto Aioli		Chicken Flautas: Chicken, Cheese, Black Beans, Cajun Ranch
	Philly Cheesesteak Sliders with Ketchup Mannis		Clams Casino: Bacon Compound Butter
	Mozzarella Sticks with Marinara Dipping Sauce		

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		BBQ Pulled Pork and cheddar cheese in a puff pastry
	Scallop wrapped with Bacon		Beer Battered Bang Bang Shrimp: bang bang sauce, ranch
	Beef Satay: Teriyaki Glaze		Duck Wonton with Marmalade
	Scallop Shooter: tequila agave glaze		Fried Calamari Shooter: marinara sauce
	Lobster Bisque with Grilled Cheese Crouton		Colossal Lump Crab Cakes with Lemon Pepper Aioli
	Salmon Oscar Shooter: asparagus, lump colossal crab meat, hollandaise sauce		Coconut Crusted Shrimp with Raspberry Horseradish sauce
	Lobster Macaroni and Cheese Shooter		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

ENHANCEMENT OPTIONS

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 & Mimosa Bar.....$15.00 Per Person

Please note there is a $100.00 free 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.

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