



2020 Wedding Menu

All packages at The Waterfront include:

Cold Appetizer Display at Cocktail Hour
Passed Hors d'oeuvres at Cocktail Hour (quantity based on package)
Plated Salad, Roll and Butter
Main Course, to be determined based on package preference
Choice of Three-Tiered Wedding Cake, Cupcake Tower or Doughnut Tower Display

Venue Prices for Weddings at The Waterfront include:

5-hour reception in *The Waterfront Ballroom*
Indoor/Outdoor Cocktail Hour in our tented courtyard overlooking the Forked River
Use of the Bridal Suite

\$650.00 Venue Rental Fee includes:

Use of the on-site Bridal Suite starting at 10:00 AM with on-site Ceremony. If the ceremony is off-site, the Bridal Suite will open three hours prior to the start of the reception. The Bridal Suite will close 30 minutes following the end of the reception.

\$850.00 On-Site Ceremony Fee includes:

100 white padded chairs and one arch, complimentary cold lunch in the Bridal Suite for up to ten guests, complete with soft beverages and one bottle of champagne

Starboard Buffet

\$75.00 Per Person + NJ Sales Tax and 22% Service Charge

60 Minute Cocktail Hour

Unlimited Passed Hors D'oeuvres

Choice of Eight

and

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

Buffet Dinner

Choice of One Chicken

Francaise, Marsala Florentine, Parmesan, Bruschetta, Ramona, Longwood

Choice of One Fish

Norwegian Salmon, Stuffed Flounder, Coconut Crusted Tilapia,
Pan Seared Mahi Mahi, Flounder Francaise

Choice of One Beef

Stuffed Pork Loin, Steak Giambotta, Tenderloin Kabob,
Sliced Tenderloin of Beef, Sliced Sirloin of Beef

Choice of One Pasta

Mini Penne Ala Vodka, Orecchiette Pasta, Cavatelli & Broccoli,
Fire Roasted Vegetable Ravioli Pomodoro

Choice of Two Sides

Rice Pilaf, Roasted Potato, Mashed Potatoes, Potatoes Au Gratin,
Steamed Asparagus, Mediterranean Vegetable Blend, Haricots Verts

Crest Buffet

\$82.00 Per Person + NJ Sales Tax and 22% Service Charge

60 Minute Cocktail Hour:

Unlimited Passed Hors D'oeuvres

Choice of Twelve Total Appetizers (up to 4 premium)

and

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

Buffet Dinner

Choice of One Chicken

Francaise, Marsala Florentine, Parmesan, Bruschetta, Ramona, Longwood

Choice of One Fish

Norwegian Salmon, Stuffed Flounder, Coconut Crusted Tilapia, Pan Seared Mahi Mahi,
Flounder Francaise, Lobster and Colossal Crab Cake, Stuffed Shrimp
Chilean Sea Bass (\$8.00 Per Person Enhancement)

Choice of One Pasta

Mini Penne Ala Vodka, Orecchiette Pasta, Cavatelli & Broccoli,
Fire Roasted Vegetable Ravioli Pomodoro

Choice of Two Sides

Rice Pilaf, Roasted Potato, Mashed Potatoes, Potatoes Au Gratin,
Steamed Asparagus, Mediterranean Vegetable Blend, Haricots Verts

Featuring a Carving Station of Meat

Choose one of the following

Chateaubriand, Slow Roasted Prime Rib Au Jus, New York Strip Carver,
Angus Top Round Roast Beef, Home Roasted Turkey Breast, Stuffed Pork Loin
*Served with Creamy Horseradish Sauce and choice of Cabernet Demi-Glace,
Béarnaise Sauce or Tequila Demi-Glace Ala Crème*

Harbor Dinner Menu

\$87.00 Per Person + NJ Sales Tax and 22% Service Charge

60 Minute Cocktail Hour

Unlimited Passed Hors D'oeuvres

Choice of Twelve Total Appetizers (up to 4 premium)

and

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

Pre-Selected Entrees Offering

*Choose one entrée from each of the four categories,
accompanied with starch and fresh vegetable*

Chicken

Francaise, Marsala Florentine, Stuffed Airline, Bruschetta, Ramona, Longwood, Balsamico
Pan Seared Duck Breast

Seafood

Norwegian Salmon, Walnut Crusted Salmon, Mustard Salmon, Stuffed Flounder,
Pan Seared Mahi Mahi, Lobster and Colossal Crab Cake, Stuffed Shrimp
Lobster and Shrimp Francaise (\$10.00 Enhancement)
Chilean Sea Bass (\$10.00 Enhancement)
8 oz. Lobster Tail (\$10.00 Enhancement)

Beef

Chateaubriand, 8 Oz. Filet Mignon, Slow Roasted Prime Rib Au Jus, Angus New York Strip Carver
Angus New York Strip Steak, Grilled Rib Eye, Rack of Lamb
Surf & Turf: Crab Cake or Lobster Tail added to Beef option (\$10.00 Enhancement)

Vegetarian

Mini Penne Ala Vodka, Orecchiette Pasta, Butternut Squash Ravioli,
Fire Roasted Vegetable Ravioli Pomodoro,
Vegetable Napoleon Tower (*vegan option*)

Choice of Two Sides

Rice Pilaf, Roasted Potato, Mashed Potatoes, Potatoes Au Gratin, Steamed Asparagus
Mediterranean Vegetable Blend, Haricots Verts

Sandbar Stations Menu

\$120.00 Per Person + NJ Sales Tax and 22% Gratuity

On-Site Only

60 Minute Cocktail Hour

Unlimited Passed Hors d'oeuvres

Choice of Twelve Total Appetizers (up to 6 premium)

and

Cold Appetizer Display at Cocktail Hour

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

and

Complete Jersey Shore Raw Bar & Sushi Display at Cocktail Hour

Choice of three rolls:

spicy tuna, California, shrimp tempura, vegetarian, Philadelphia: ginger, wasabi, soy, shrimp, snow crab cocktail claws, clams/oysters on the ½ shell, lemon, cocktail sauce, horseradish, lemongrass aioli *available at market price*

Station Suggestions for Dinner

Choice of Three Serving Stations

Carving Station

Choose One:

filet mignon, prime rib, New York Strip carver turkey served with appropriate sauces

Boardwalk Station

Choose Three:

slow roasted pulled pork, Philly cheesesteak, cheeseburgers, pork roll and cheese, mozzarella sticks, black bean sliders, veggie burger sliders, crab cake sliders, LBI dogs, 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

Choose Two:

Cajun chicken, picadillo ground taco beef, pork carnitas, Beer battered cod, Cajun crusted Mahi Mahi, accompanied with flour tortillas, tri-colored tortilla chips, lettuce, Pico de gallo, raw onion, sour cream, cheddar cheese, jalapenos, taco sauce, tabasco, Cholula, guacamole

Italian Station

Choose Three:

penne vodka, bowtie alfredo with broccoli, pasta primavera, tortellini primavera, fire roasted vegetable ravioli pomodoro, Italian sausage and broccoli rabe, pomodoro Meatballs Marinara, Eggplant Rollatini, Chicken Francaise, Chicken Parmesan, accompanied with choice of one flatbread: meat lovers, margarita, florentine

Asian Station

Build your own Fried Rice and Noodle Bar Includes stir-fried vegetables

Choose Two:

chicken, beef, shrimp, pork

Other options to include: Bang-Bang Shrimp, Beef & Broccoli, Sesame Chicken, Sweet & Sour Chicken

Martini Mashed Potato Bar

sweet and Yukon Gold mashed potatoes, herbed compound butter, gravy,

bacon, cheddar cheese, chives, sour cream, marshmallow, brown sugar, cinnamon, butter

Macaroni and Cheese Bar

baked white cheddar, yellow cheddar macaroni and cheese, herbed compound butter, bacon, cheddar cheese, chives, sour cream, broccoli, butter

Lobster also available (\$\$)

Polynesian Station

slow roasted pork shoulder, authentic mustard sauce, bbq sauces coleslaw, frizzled onions, slider rolls, coconut jasmine rice, pineapple and sesame crusted chicken skewers

Enhance to a whole suckling slow roasted pig for an additional \$8.00 p/p

Dessert

Choice of Wedding Cake or Cupcake Tower or Donut Tower

&

Choice of 1 Additional Dessert Enhancements

Station Enhancements

to be added to any cocktail hour or reception

Complete Jersey Shore Raw Bar

\$15.00 p/p

Sushi Display

\$10.00 p/p

Carving Station

\$12.00 p/p

Boardwalk Station

\$12.00 p/p

South of the Border Station

Nacho, Taco and Fajita Bar

\$12.00 p/p

Italian Station

\$12.00 p/p

Polynesian Station

\$12.00 p/p

*Enhance to a whole suckling slow roasted pig
for an additional \$8.00 p/p*

Asian Station

\$12.00 p/p

Martini Mashed Potato Bar

\$8.00 p/p

Macaroni & Cheese Bar

\$8.00 p/p

Dessert Enhancements

Cupcake Tower

assorted cupcakes: vanilla, chocolate, funfetti, red velvet, cookies and cream,
lemon coconut, peanut butter, Oreo, cookie dough \$5.00 p/p

S'Mores Bar

graham crackers, marshmallows, chocolate bars, mini peanut butter cups \$8.00 p/p

Ice Cream Sundae Bar

vanilla and chocolate ice cream
wet walnuts, strawberry topping, sprinkles, chocolate sauce,
whipped cream, cherries \$6.00 p/p
add waffles for an additional \$1.50

Viennese Pastries Display

napoleons, mini cheese cakes, eclairs, cream puffs, mini fruit tartlets, cannolis \$6.00 p/p

Chocolate Fountain

creamy Godiva milk chocolate, pretzels, marshmallows, Oreos, cheesecake & brownie bites,
fresh fruit, rice crispy treats \$8.00 p/p

Cookies & Milk Station

chocolate chip, sugar, snickerdoodle, oatmeal raisin, regular and chocolate milk \$5.00 p/p

Obco's Donuts & Milk Station

variety of donuts to include: glazed, powdered, chocolate frosted, Boston cream, jelly,
cannoli, apple, lemon, Bavarian cream, regular and chocolate milk \$5.00 p/p

Passed Hors D'oeuvres Selections

Skewered Fresh Mozzarella: prosciutto, roasted red pepper, grape tomato & balsamic glaze

Shrimp Cocktail: zesty cocktail sauce, lemon

California BLT: stuffed cherry tomato w/bacon, avocado, hint of mayo

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 & Bleu Cheese Tart: watercress

Smoked Salmon Canape: smoked salmon, lemon pepper cream cheese

Pork Roll & 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

Coney Island Corn Dogs: Honey Mustard Dipping Sauce

Pigs in a Blanket: Dijon Mustard

Jack Daniels Sliders: Angus Beef Slider, frizzled onions, cheddar cheese, bacon, bbq

lams 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 Française 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 Selections

Premium options 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
Grilled Sourdough and Gruyere Cheese: lobster bisque shooter
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 Shooters: 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
Asparagus and Asiago wrapped with phyllo, fig orange marmalade
LBI Dogs: mini Nathan's hot dog with spicy onion, chili, cheese wiz, kraut, spicy mustard
Beef Brochette: Filet Mignon with Peppers and Onions

Late Night Snack "On the Go" Enhancements

Pork Roll Egg and Cheese Sandwiches

\$6.00 p/p

Bagels with Cream Cheese

\$3.00 p/p

Soft Pretzels with Mustard

\$5.00 p/p

Nachos and Cheese Sauce Station

\$5.00 p/p

French Fry Station: Gravy and Cheese Sauce

\$5.00 p/p

Chicken Tenders and Fries

\$7.00 p/p

Buffalo Wings with Celery and Bleu Cheese

\$7.00 p/p

Wedding Alcohol Packages

5 Hour Wedding Bar Packages
includes complimentary champagne toast

Hosted Bar Options

Premium Open Bar	\$35.00 Per Person
Well Brand Open Bar	\$26.00 Per Person
Beer & Wine Bar	\$18.00 Per Person

Host Tab Options

Pay solely for guest consumption

Cash Bar

Guests pay individually based on consumption

Self Serve

Sangria Bar	\$8.00 Per Person
Mimosa Bar	\$8.00 Per Person
*Sangria and Mimosa Bar:	\$12.00 Per Person

Welcome Drink

All Welcome Drinks include Water and choice of one alcohol beverage, for guests upon arrival to on-site ceremony (available for 30 minutes before ceremony begins): \$5.00 p/p

Red and White Sangria, Lemonade Stand (Sweet Tea Vodka and Lemonade), Champagne Fruit Infused Bellini (homemade fruit puree mixed with champagne)

Signature Drink

All Signature Drinks will be prepared by our certified bartenders and will be available at the bar for the full wedding reception. Starting at \$5.00+ p/p

Suggestions to include:

The Newlywed Mojito, Blushing Bride Cosmo, The Lucky in Love Margarita, Last Name Martini

We will provide you with a selection of liquors, beers and wines
that are part of each selected package

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