



# CRYSTAL POINT

Y A C H T C L U B

## GRAND WEDDING RECEPTION

BREATHTAKING WATER VIEW  
UNMATCHED STYLE • SUPERB CUISINE

732.295.7000

[WWW.THECRYSTALPOINT.COM](http://WWW.THECRYSTALPOINT.COM)

3900 RIVER ROAD • POINT PLEASANT, NJ 08742





THE CRYSTAL POINT YACHT CLUB

## DELUXE COCKTAIL RECEPTION

Hosted in Our Newly Remodeled Atlantic Cocktail Room

This Cocktail Space Features Large Windows Overlooking The Manasquan River as well as Our Beautifully Landscaped Outdoor Patio Providing Additional Seating for Your Guests



Premium Brand Liquor Open Bar

Still and Sparkling Wines

Bottled and Draft Beers

Seasonal Signature Drinks

Soft Beverages and Fresh Fruit Juices



### Small Bites

Upon Entering The Atlantic Cocktail Room Your Guests will Be Greeted With One of The Crystal Point Yacht Club's Seasonal Signature Cocktails and Our "Small Bites" Station

Individual Vegetable Crudit  with a Creamy Onion Dip

Maine Lobster Sacchetti

Cantaloupe Wrapped with Prosciutto

Miniature Cobb Salads with Bacon, Lettuce, Tomato and a Gorgonzola Dressing

Fresh Fruit Skewers



### Endless Butler Passed Hors D' Oeuvres

Cheddar Risotto Croquette with Braised Beef \* French Onion Soup Boule

Coconut Shrimp \* Clams Oreganata \* Oysters Rockefeller

Asian Salad Wonton Cup \* Stuffed Potato Skins with Cheddar and Bacon

Classic Buffalo Chicken with Bleu Cheese and Celery \* Brie, Strawberry, Honey, & Basil Crostini

Chicken Parmesan Lollipop \* Coney Island Franks in Puff Pastry

Chorizo and Manchego Arepa \* Carolina Pulled Pork and Cornbread

Edamame Dumpling with Oriental Dressing \* Vegetable Lasagna \* Vegetable Empanada

Vegetarian Spring Roll \* Quinoa Zucchini Fritter

Sweet Potato in a Puff Pastry \* Open Faced Corned Beef Reuben





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# CHEF INSPIRED CAPTAIN STATIONS

All of the Following Stations to Be Featured During Your Cocktail Hour

## TOUR OF ITALY

Paired Perfectly with an Italian Chianti Red Wine

### Macaroni Station

#### Macaroni Cooked to Order (Choose 3):

Lobster Ravioli, Penne Vodka, Farfalle Bolognese,  
Rigatoni Carbonara with Pancetta, Peas and Mushrooms in Alfredo Sauce,  
Cavatelli with Broccoli Rabe and Sweet Italian Sausage in Garlic and Oil,  
Fusilli with Sun-dried Tomatoes and Pesto

Accompanied with Grated Parmesan Cheese, Crushed Red Pepper and Fresh Baked Garlic Bread



### Hot Antipasto

Eggplant Rollatini, Artichoke Stuffed Mushrooms, Shrimp Scampi  
Assorted Stuffed Breads with Marinara Dipping Sauce



### Hand Pulled Mozzarella Station

Fresh Wet Mozzarella Sliced to Order, Served with Olive Oil, Basil,  
Balsamic Glaze, Bruschetta, and Italian Style Toast Points



### Extra Virgin Olive Oil & Balsamic Vinegar Dipping Bar

Infused Olive Oils to Include: Rosemary, Garlic & Hot Pepper  
Infused Balsamic Vinegars: Original, Pomegranate & Truffle  
With Assorted Fresh Breads for Dipping



### Salumi - Formaggio - Verdure

Thinly Sliced Soppressata, Genoa Salami, Capicola, and Prosciutto Di Parma  
Aged Parmigiano Reggiano, Provolone, Ricotta Salata, Manchego, Asiago and Merlot Cheeses  
Stuffed Pepper Delights, Black and Green Olives, Roasted Plum Tomatoes  
Fire Roasted Red Peppers and an Assortment of Grilled Vegetables  
Served with Fresh Baked Focaccia, Semolina, and Italian Breads





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## HOT OFF THE GRILL

The Culinary Classics and Comfort Foods That Come Directly off the Grill  
and Griddle Will Ensure No One Will Leave Hungry!

### Please Choose Three of The Following Grill Stations

Crab Cake, a Jersey Shore Favorite,  
Paired with Your Guests Choice of  
Crispy Slaw, Mixed Greens or Sautéed Kale  
and Topped with a Caper Remoulade



The Perfect Bite in the Form of an Angus Beef Burger,  
Grilled Portabella Mushroom, Bourbon Pulled Pork  
And Shredded BBQ Chicken Sliders on a Soft Bun  
with All of the Accompaniments



Grilled American Kabobs to Include:  
Filet Mignon Tips with Ginger Soy and Sesame  
Hawaiian Chicken with Pineapple  
Marinated Teriyaki Shrimp



Skirt Steaks and Flank Steaks Grilled to Perfection  
Accompanied with Caramelized Onions  
Served with Chimichurri, Shallot Red Wine Sauce,  
and a Soy Mustard Sauce



Grilled Hot Italian Sausage with Peppers and Onions  
Polish Kielbasa and German Bratwurst  
Served with a Variety of Mustards,  
Sauerkraut and Assorted Rolls





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## FROM THE BOTTOM OF THE SEA

### Raw Bar

Shucked and Served at the Guests Request:  
Littleneck Clams and Chef's Selection of Oysters Served  
with Mignonette, Pesto and Tabasco Sauces

Served atop a Mountain of Ice:  
Jumbo U15 Shrimp Cocktail served with Cocktail Sauce & Lemon Wedges

Seafood Newburg Salad



### Sushi Bar

Fresh Sushi Rolled Daily to Include:  
California, Spicy Tuna, Salmon Avocado, Tuna Avocado, Philadelphia and Boston Rolls  
Served with Chopsticks, Soy Sauce, Wasabi, and Ginger



### Hot Seafood Station

Displayed in Chafing Dishes:  
Fried Calamari Fra Diavolo  
P.E.I. Mussels in White Wine & Garlic  
Drunken Clams



### From the Bottom of the Sea Enhancements

Whole Chilled Lobster  
King Crab Claw  
Yellowfin Tuna Poke Bowl  
Ceviche

MARKET PRICE



ADDITIONAL CHARGES FOR "THE BOTTOM OF THE SEA" ON SUNDAY PACKAGES







THE CRYSTAL POINT YACHT CLUB

## SOUTH OF THE BORDER

Enjoy Coronita Bottles and a Tasting Sized  
Seasonal Margarita Made with Patron Tequila

### The Avocado Bar

Freshly Imported Hass Avocado Halved and Served in a Martini Glass

Your Guests Can then Top their Avocado with a Choice of:

Lump Crab Meat, Bacon,  
Cheddar, Feta, & Parmesan Cheese,  
Grilled Corn, Chickpeas, Grape Tomatoes,  
Chopped Cilantro and Tortilla Strips



This Gluten Free Choice is then Topped  
with a Choice of Dressings Including:

Southwestern Ranch  
Lemon Vinaigrette  
Balsamic Glaze  
Extra Virgin Olive Oil



### Baja Taco Stand

Fresh Fish Tacos and Chili Lime Chicken Tacos



Served with Choice of:  
Grilled Pineapple Salsa  
Pico de Gallo  
Salsa Verde



Topped with Cheddar Cheese, Sour Cream  
and Homemade Guacamole  
Served with Homemade Tortilla Chips



Savory Empanadas, Plantains  
and Spanish Rice & Beans on the Side





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## LOCAL WATERING HOLE

### Craft Beers

A Variety of Seasonal Craft Beers  
Served Ice Cold on Draft



### Hot Salted Pretzels

Served with Wisconsin Beer Cheese,  
Honey Mustard and Spicy Ground Mustard

## BACON STATION

This Station Will be Paired With a Maple Whiskey Sample



Chocolate Covered, Peppered, Maple and Candied  
Warm Bacon Wrapped with Dates, Filet Mignon, Scallops and Shrimp

## MAC AND CHEESE BAR

### Original

Just the Way You Remember It As a Child



### Buffalo Chicken

Cheddar and American Cheese with Boneless Chicken  
and a Blue Cheese Buffalo Sauce



### Margarita

Fresh Basil, San Marzano Plum Tomatoes,  
and Fresh Mozzarella







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## THE FARMERS MARKET

### International Cheese Display

A Large Assortment of The Finest Quality of  
Imported and Domestic Cheeses to Include:  
Sharp Vermont Cheddar, Aged Swiss, American Pepper Jack,  
Smoked Gouda, French Brie, and Havarti Dill  
With An Assortment of Gourmet Crackers



### Farm Fresh Vegetable Crudité

Sliced Red & Yellow Bell Peppers,  
Cauliflower & Broccoli Florets,  
Celery, Carrot & Cucumber Sticks  
With a Creamy Sautéed Onion Dip,  
Spinach Artichoke Dip, and a  
Country Vegetable Dip



### Lavish Seasonal Fruit Display

To Include But Not Limited to:  
Fresh Watermelon, Cantaloupe,  
and Honeydew Melons  
Along with Pineapple, Strawberries,  
and Red & Green Grapes

## MASHED POTATO BAR

Let Your Guests Enjoy a Martini of Smashed Idaho White Potatoes and Sweet Smashed Yams



This Service Bar to Include:

Crumbled Bacon, Fried Sweet Vidalia Onions, Broccoli Florets, Sharp Cheddar Cheese,  
Sour Cream, Sautéed Wild Mushrooms, Slow Roasted Turkey Gravy,  
Candy Pecans, Brown Sugar, and Mini Marshmallows





# LIQUOR

## Vodka

- Asbury Park Distilling Vodka
- Grey Goose
- Belvedere
- Absolut
- Tito's
- Ketel One
- Ketel One Cucumber Mint
- Ketel One Grapefruit Rose
- Ketel One Peach Blossom
- Stolichnaya
- Stoli Ohranj
- Stoli Razberi
- Stoli Vanil
- Stoli Blueberi
- Stoli Citros
- Svedka



## Gin

- Asbury Park Distilling Barrel Finished Gin
- Tanqueray
- Bombay Sapphire
- Beefeater London Dry Gin
- Hendricks



## Rum

- Bacardi
- Captain Morgan Spiced Rum
- Gosling Black Seal
- Malibu Coconut Rum
- Myers Dark Rum
- Brugal Anejo
- Zacapa 23 year old

## Tequila

- Bribon Blanco
- 1800 Silver
- Patron Silver
- Casamigos Blanco
- Casamigos Reposado
- Espolon Blanco
- Espolon Reposado



## Whiskey

- Bird Dog Maple Whiskey
- Crown Royal
- Crown Royal Apple
- Jack Daniels
- Gentleman Jack
- Jameson
- Seagram's 7
- Seagram's VO
- Fireball Cinnamon Whiskey
- Southern Comfort



## Bourbon

- Asbury Park Distilling Double Barrel
- Bulleit Bourbon
- Maker's Mark
- Knob Creek
- Woodford Reserve
- Jim Beam Black Label
- Jefferson's Small Batch Bourbon
- Basil Hayden

- Wild Turkey Long Branch 8 year
- High West American Prairie Bourbon



## Rye

- Bulleit Rye
- High West Double

## Cognac

- Hennessy Courvoisier
- Remy Martin V.S.O.P.

## Blended Scotch

- Dewars White Label
- Johnnie Walker Red
- Johnnie Walker Black
- Chivas Regal 12 year



## Single Malt Scotch

- Glenlivet 12 year
- Macallan 12 year
- Oban 14 year
- Lagavulin 16 year



## Liqueurs/Cordials

- Amaretto Disaronno
- Aperol
- Baileys Irish Cream
- Drambuie
- Cointreau
- Chambord
- Campari
- Kahlúa
- Grand Marnier
- Frangelico
- Godiva Chocolate
- RumChata
- Sambuca Romana
- Sambuca Romana Black
- St. Germain
- Tia Maria
- Apple Pucker
- Apple Schnapps
- Peachtree Schnapps
- Apricot Brandy
- Blackberry Brandy
- Martini & Rossi Vermouth
- Sloe Gin
- Creme de Cocoa
- Midori Melon





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## WINE

### Red Wine

Cabernet Sauvignon \* Merlot \* Pinot Noir \* Red Blend  
Shiraz \* Chianti \* Malbec



### White Wine

Pinot Grigio \* Chardonnay  
Sauvignon Blanc \* Riesling



### Blush Wine

Rosé \* White Zinfandel



### Sparkling

Champagne \* Prosecco \* Moscato

## BEER

### Domestic Beer

Bud Light \* Miller Lite \* Coors Light \* Budweiser \* Fat Tire  
Sam Adams Seasonal \* Leinenkugel's Seasonal Shandy  
Blue Moon \* Yuengling \* Michelob Ultra  
O'Douls (non-alcoholic)



### Imported Beer

Corona \* Corona Light \* Heineken \* Heineken Light  
Stella Artois \* Guinness



### India Pale Ale

Lagunitas \* Founders All Day  
Dogfish Head 60 minute











THE CRYSTAL POINT YACHT CLUB

# GRAND WEDDING RECEPTION

Champagne Toast, Tableside Wine Service and Premium Brand Liquor Open Bar



## Appetizer

Crystal Point Yacht Club's Signature Trio Dish

Deconstructed Lobster Roll

Parmesan Crisp with Filet Mignon and Horseradish Sauce

French Brie Accompanied with a Fresh Fig



## Salad

Served with Warm Dinner Rolls

Please Select One

### Garden Salad

Romaine, Iceberg, Cucumber, Tomato, Carrot,  
Slivered Red Onions, Sliced Red Bell Pepper,  
Shaved Parmesan, Heirloom Cherry Tomatoes  
Tossed in our Signature Roasted Garlic Dressing



### Arugula Salad

With Red Onions, Goat Cheese and Candied  
Pecans Tossed in our Homemade  
Balsamic Vinaigrette



### Kale Caesar Salad

Chopped Kale with a Classic Caesar Dressing,  
Seasoned Croutons and Shredded  
Parmigiano Reggiano

### Chopped Antipasto Salad

Chopped Iceberg and Radicchio with Prosciutto,  
Salami, Mozzarella, Provolone, Roasted Red  
Peppers, Cucumbers, Tomatoes, and Artichokes  
Tossed in our Italian Dressing



### Chopped Mediterranean Salad

Chopped Romaine Lettuce, Roasted Tomatoes,  
Cucumbers, Chickpeas, Red Onion, Kalamata  
Olives & Feta Cheese in our Red Wine Vinaigrette



### Strawberry Spinach Salad

Spinach and Strawberries Tossed with  
Candied Pecans and Feta Cheese in our  
White Balsamic Dressing





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## MAIN COURSE

Please Select One Entrée from Each Category for Your Guests to Choose From.  
All Orders Will Be Taken Tableside. Seconds Will Be Served French Style Following Dinner.



### Filet Mignon

Grilled 8 Ounce Portion with Bordelaise Sauce and topped with Frizzled Onions  
Served with Crispy Parmesan Potato Wedges, Honey Glazed Whole Baby Carrots & Fresh Asparagus

### Prime Rib

Herb and Garlic Encrusted Prime Rib Served with Natural Au Jus  
Served with Horseradish Zucchini Cup, Baked Potato & French Cut Green Beans

### Braised Short Rib

Slow Cooked Overnight in a Red Wine Sauce  
Served with Creamy Cheddar Risotto, Maple Glazed Carrots & Broccoli

### Hanger Steak

Grilled and Seasoned with Garlic, Salt and Pepper  
Topped with Homemade Chimichurri and Pico de Gallo  
Served with Roasted Garlic Potato Wedges, Fire-Grilled Yellow Pepper



### Fresh Filet of Flounder

Stuffed with Lump Crab Meat and  
Finished with a Beurre Blanc Butter Sauce

### Fresh Atlantic Salmon

Seasoned and Grilled with a Lemon Basil Vinaigrette

### The Fresh Catch

Choose: Halibut, Grouper, or Wild Sea Bass  
Choose: Pan Seared with a Lemon Butter Sauce, Blackened with Garlic & Oil, or Broiled with Lemon & Herb

ALL FISH ENTRÉES SERVED WITH WILD RICE AND BROCCOLINI WITH CRISPY LEMON BREAD CRUMBS





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## MAIN COURSE



### Chicken Crystal

A Light Flour Dusting and then Layered with Spinach, Roasted Red Peppers, Prosciutto, Mozzarella and Finished with a Sherry Wine Sauce  
Served with Rosemary & Garlic Fingerling Potatoes, Parmesan Roasted Cauliflower

### Chicken Julia

Topped with Melted Fresh Mozzarella and Slow Roasted Tomato and Finished with a Rosemary Cream Sauce  
Served with Parmesan Corn Pea Risotto & Fresh Asparagus

### Chicken Piccata

Pan Seared Breast Sautéed with Capers in a Lemon & White Wine Sauce  
Served with Au Gratin Potatoes in a Crispy Parmesan Cup & Broccolini with Lemon Zest

### Chicken Vin Blanco

Egg Battered then Lightly Seasoned and Sautéed with Artichokes & Sun-dried Tomatoes in a White Wine Sauce  
Served with Roasted Red Bliss Potatoes, Glazed Carrots & Pearl Onions

### Garlic and Herb French Cut Chicken Breast

Seasoned and Pan Roasted with Natural Juices  
Served with Garlic Smashed Potato, Fresh Asparagus & Wild Mushrooms

ALL CHICKEN BREAST IS BELL AND EVANS 100% ORGANIC



### Vegetarian Entrée

Grilled Portobello Topped with Roasted Sun-dried Tomato, Grilled Corn, Fire Roasted Red Peppers, Slow Cooked Red Onion & Fresh Herbs. Served with Lentil Bean Loaf, Herbed Quinoa & Fresh Grilled Asparagus.



### Main Course Enhancements

6 Ounce Brazilian Lobster Tail \* 3 Pan Seared Sea Scallops  
2 Jumbo Shrimp Stuffed with Lump Crab Meat

MARKET PRICE







THE CRYSTAL POINT YACHT CLUB

## SWEET TREATS

### Family Style Dessert Platters

French Macarons, Heart Shaped Shortbread Cookies and  
Chocolate Covered Strawberries Served to Each Table



### Custom Wedding Cake

Your Wedding Cake will be Accompanied by a Miniature Donut with Chocolate Dipping Sauce  
along with your Choice of Miniature Italian Pastry



### Cake Flavors

Classic Vanilla \* Decadent Chocolate \* Vanilla/Chocolate \* Red Velvet \* Carrot Cake



### Fillings

Chocolate Pudding \* Mocha Mousse \* Raspberry Mousse \* Raspberry Jam \* Cannoli Cream  
Bavarian Cream \* Nutella Mousse \* Hazelnut Mousse \* Cappuccino Mousse \* Chocolate Mousse \* Vanilla Custard  
Chocolate Fudge \* Tiramisu Mousse \* Chocolate Peanut Butter \* Lemon Custard \* Oreo Mousse \* Amaretto Mousse



### Icing

Whipped Cream \* Butter Cream



### Accompaniments

Mixed Berries \* Fresh Strawberries \* Fresh Bananas \* Vanilla Crunch \* Chocolate Crunch



### Tableside Espresso And After Dinner Cordial Cart

Piping Hot Espresso served with Grand Marnier, Amaretto Disaronno, Kahlua Coffee Liqueur,  
Frangelico, Jameson, Sambuca Romano, Tia Maria and Baileys Irish Cream



### Coffee Service

Freshly Brewed 100% Colombian Regular and Decaffeinated Coffee and Tea





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## END OF THE EVENING ENHANCEMENTS

### **Deluxe Venetian Hour**

Includes an Extra Hour Added to the End of the Event

Miniature Viennese Pastries and Italian Cookies

Italian Cake Display

Chocolate Mousse Cups

Ice Cream Sundae Bar

Bananas Foster

Crème Brule

Chocolate Dipping Station

Fresh Fruit

**\$22 per person**



### **The Good-Bye Station**

Ice Cold Bottles of Water and Coffee To Go

Taylor Ham, Egg and Cheese Sandwiches

Philadelphia Cheesesteaks

Boardwalk Style Cheese Fries

**\$8 per person**



### **Extend Your Wedding**

Half Hour \$10 per person

One Hour \$15 per person

185 Adult Guarantee: Half Hour Added to Cocktail Hour





THE CRYSTAL POINT YACHT CLUB

## THE DETAILS

### **Beverages**

The 5 Hour Open Bar will Include Premium Brand Liquors, Champagne, Still and Sparkling Wines, Bottled & Draft Beer, Red and White Sangria, Fresh Fruit Juices and an Array of Soft Beverages.



### **Bridal Suite**

The Bridal Suite and Private Bathroom that is Adjacent to Your Ballroom will be Available for you and your Bridal Party for the Entire Event.

During Cocktail Hour there will be Attended Service for all your Food and Beverage Needs.



### **Lighting & Sound Systems**

State of the Art Surround Sound System Including 24 Loud Speakers and 2 Huge Subwoofers.

Intelligent Color Lighting System Including Eleven Chandeliers, Wall Down Lighting and Four Moving Lights Over the Dance Floor.



### **Linens & Centerpieces**

The Floor Length White Linen and White Checkered Overlay are Included.

There is a Selection of 26 Colored Linen Napkins to Choose From.

Tall Silk Floral Centerpieces Included.



### **Accoutrements Provided Complimentary**

Place Cards, Direction Cards, Motel Accommodation Cards, Personalized Menus, Coat Check and Amenity Baskets in the Bathrooms.





THE CRYSTAL POINT YACHT CLUB

## RESERVE YOUR WEDDING

### **The Contract**

When the Contract is Written,  
a \$5,000 Room Reservation Fee will be Required.  
Approximately 3 Weeks Prior to Your Event,  
all Menu Choices will be Made,  
and the Final Count is Due the Tuesday Prior to your Event.  
Final payment is Due No Later than  
One Day Prior to the Event,  
via a Guaranteed Fund.



### **The Crystal Point Inn**

For Your Added Convenience, We Offer Motel Room  
Accommodations at Our Newly Renovated Crystal Point Inn.  
A Motel Block Will Be Available for the Evening  
of Your Affair for All Friday, Saturday Evening and Sunday  
Wedding Receptions, and Will Be Released  
One Month Prior to Your Wedding.  
Included in This Block is a Complimentary Bridal Suite  
for the Bride and Groom the Night of Their Wedding.





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