

GRAND WEDDING RECEPTION

BREATHTAKING WATER VIEW UNMATCHED STYLE • SUPERB CUISINE

732.295.7000

W W W. T H E C R Y S T A L P O I N T. C O M

3900 RIVER ROAD • POINT PLEASANT, NJ 08742





WATER VIEW COCKTAIL RECEPTION

Hosted in Our Open Air 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

X

Premium Brand Liquor Open Bar Still and Sparkling Wines Bottled and Draft Beers Seasonal Signature Drinks Soft Beverages and Fresh Fruit Juices

X

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 Crudité with a Creamy Onion Dip Six Cheese Sacchettini Cantaloupe Wrapped with Prosciutto Miniature Cobb Salads with Bacon, Lettuce, Tomato and a Gorgonzola Dressing Fresh Fruit Skewers

X

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





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

X

Hot Antipasto

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

X

Hand Pulled Mozzarella Station

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

W

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

Wo

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





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

X

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

X

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

X

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

X

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





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

X

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

X

Hot Seafood Station

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

X

From the Bottom of the Sea Enhancements Whole Chilled Lobster King Crab Claw Yellowfin Tuna Poke Bowl Ceviche MARKET PRICE

X

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





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

X

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

X

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

X

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

X

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





LOCAL WATERING HOLE

Craft Beers

A Variety of Seasonal Craft Beers Served Ice Cold on Draft

X

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

X

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

X

Buffalo Chicken

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

X

Margarita

Fresh Basil, San Marzano Plum Tomatoes, and Fresh Mozzarella





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

X

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

X

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

X

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

X

Gin

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

X

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

X

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

X

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





WINE

Red Wine

Cabernet Sauvignon & Merlot & Pinot Noir & Red Blend Shiraz & Chianti & Malbec

X

White Wine

Pinot Grigio & Chardonnay Sauvignon Blanc & Riesling

X

Blush Wine

Rosé 🔹 White Zinfandel

X

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)

X

Imported Beer

Corona & Corona Light & Heineken & Heineken Light Stella Artois & Guinness

Xo

India Pale Ale

Lagunitas & Founders All Day Dogfish Head 60 minute







GRAND WEDDING RECEPTION

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

X

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

X

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

X

Arugula Salad

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

X

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

X

Chopped Mediterranean Salad

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

Ś

Strawberry Spinach Salad

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





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





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.

X

Main Course Enhancements 6 Ounce Brazilian Lobster Tail & 3 Pan Seared Sea Scallops 2 Jumbo Shrimp Stuffed with Lump Crab Meat MARKET PRICE





SWEET TREATS

Family Style Dessert Platters

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

X

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

X

Cake Flavors

Classic Vanilla & Decadent Chocolate & Vanilla/Chocolate & Red Velvet & Carrot Cake

X

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

X

lcing

Whipped Cream 💀 Butter Cream

X

Accompaniments

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

X

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

W

Coffee Service

Freshly Brewed 100% Colombian Regular and Decaffeinated Coffee and Tea





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**

X

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

X

Extend Your Wedding

Half Hour \$10 per person One Hour \$15 per person 185 Adult Guarantee: Half Hour Added to Cocktail Hour





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.

X

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.

X

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.

X

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.

X

Accoutrements Provided Complimentary

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





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.

X

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 Wedding Reception, 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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