



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

3900 RIVER ROAD • POINT PLEASANT, NJ 08742



THE CRYSTAL POINT YACHT CLUB

WATER VIEW COCKTAIL RECEPTION

Hosted in Our Open Air Atlantic Cocktail Room
Featuring Large Windows Overlooking The Manasquan River as well as
Our Beautifully Landscaped Outdoor Patio Providing Additional Seating and a Fire Pit for Your Guests to Enjoy



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 The Crystal Point Yacht Club's
Signature Champagne Cocktail and Our Seasonal "Small Bites" Station

Cheese Ravioli with Sundried Tomato Pesto
Cantaloupe Wrapped with Prosciutto
Watermelon with Feta Cheese and Balsamic Glaze
Miniature Cobb Salad with Bacon, Lettuce, Tomato and a Gorgonzola Dressing
Fresh Fruit Skewers



Endless Butler Passed Hors D' Oeuvres

Seared Sea Scallop Crostini * French Onion Soup Boule
Coconut Shrimp * Clams Oreganata * Oysters Rockefeller
Hot Honey Chicken & Waffles * Sweet Potato in a Puff Pastry
Classic Buffalo Chicken with Bleu Cheese and Celery * Pulled Pork Taquito
Chicken Parmesan Lollipop * Coney Island Franks in Puff Pastry
Chorizo & Manchego Arepa * Goat Cheese with Honey Phyllo Triangle
Edamame Dumpling with Oriental Dressing * Vegetable Empanada
Vegetarian Spring Roll * Gorgonzola and Fig Profiterole * Meatball Parmesan
Ahi Tuna Wasabi Bite * Spicy Salmon Cone * Jalapeno Popper Stuffed Shrimp





THE CRYSTAL POINT YACHT CLUB

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 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

Fried Calamari Fra Diavolo, Eggplant Rollatini, Artichoke Francaise

Warm 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

Smoked Mozzarella topped with Fried Green Tomatoes,
Fire Roasted Red Peppers & Fresh Pesto

Stuffed Mozzarella Pinwheels: Prosciutto, Eggplant Milanese,
Roasted Tomato & Broccoli Rabe

Twice Breaded Fresh Mozzarella Golden Fried with Marinara Sauce



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, Artichoke Hearts, Roasted Plum Tomatoes, Long Hot Peppers

Mozzarella Ciliegine, Fire Roasted Red Peppers and an Assortment of Grilled Vegetables

Served with Fresh Baked Focaccia, Semolina, and Italian Breads





THE CRYSTAL POINT YACHT CLUB

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
Served on a Blue Cheese Buttered Toast Point
Topped with Chimichurri
Accompanied by Caramelized Onions



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



Hot Off The Grill Enhancements

Hot Lobster Rolls & Lobster Kabobs
Tomahawk Ribeye Steak

MARKET PRICE





THE CRYSTAL POINT YACHT CLUB

FROM THE BOTTOM OF THE SEA

Raw Bar

Shucked Fresh at Your Guests Request

Chef's Selection of:

East and West Coast Oysters

Local Caught Littleneck Clams

Served with Mignonette, Pesto and Tabasco Sauces

Jumbo U12 Cocktail Shrimp

with Cocktail Sauce & Lemon Wedges

Seafood Newburg Salad



Sushi Bar

Fresh Sushi Rolled Daily to Include:

California, Spicy Tuna, Salmon Avocado, Tuna Avocado,

Philadelphia, Sweet Potato and Boston Rolls

Served with Chopsticks, Soy Sauce, Wasabi, and Ginger



Hot Seafood Station

Displayed in Chafing Dishes:

Shrimp Scampi

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 AND THURSDAY PACKAGES





THE CRYSTAL POINT YACHT CLUB

C.P. WAFFLE HOUSE

Hot Belgian Waffles Made To Order & Boardwalk Waffle Fries

Double Dipped Buttermilk Fried Chicken or Warm Nutella & Whipped Cream

Signature Styles

C.P. Original

Chicken Breast, Hot Honey, Confectioner's Powdered Sugar

Shore Favorite

Chicken Breast, Hickory Smoked Bacon, Sharp Cheddar, Lettuce, Tomato, Ranch Dressing

Cowboy Waffle

Chicken Breast, Carmelized Onions, Sautéed Mushrooms, Monterey Jack, BBQ Sauce

Sweet & Nutty

Warm Nutella, Strawberry, Banana, Candied Walnuts, Whipped Cream, Cherry on Top

Berry Me

Warm Nutella, Raspberries, Blueberries, Whipped Cream, Chocolate Chips, Caramel Drizzle

CUSTOMIZE YOUR OWN WAFFLE WITH ANY OF THE INGREDIENTS LISTED ABOVE



WINGS AND THINGS

Chicken Wings

Dry Rubbed with Salt, Pepper, Garlic, Rosemary, Thyme & Parsley

Boneless Wings

Tender Chicken tossed in Buffalo Sauce, Honey Barbeque, & Garlic Parmesan

Buffalo Cauliflower

Buttermilk Breaded Cauliflower tossed in our Signature Buffalo Sauce

Warm Buffalo Chicken Dip

Roasted Chicken, Cream Cheese, Ranch Dressing, Hot Sauce, Cheddar Cheese & Chives

Served with Warm Tortilla Chips.

SIDES OF RANCH, BLUE CHEESE, CELERY & CARROTS





THE CRYSTAL POINT YACHT CLUB

LOCAL WATERING HOLE

Craft Beers

A Variety of Local 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 Tasting

Candied, Peppered, Maple, Original and Hardwood Smoked
Warm Bacon Wrapped Filet Mignon, Bourbon Chicken, Scallops and Shrimp



MAC AND CHEESE BAR

Original

Just the Way You Remember It As a Child



Seafood

Bay Scallops, Shrimp, and Crab
finished with Old Bay Seasoning



Margarita

Fresh Basil, San Marzano Plum Tomatoes
and Fresh Mozzarella





THE CRYSTAL POINT YACHT CLUB

SOUTH OF THE BORDER

Enjoy Coronita Bottles and Tasting Sized
Seasonal Margaritas with Casamigos Tequila

Baja Taco Stand

Soft Flour Tortillas and Hard Corn Tortillas with choice of:
Chili Lime Shrimp and Flame Broiled Flank Steak

Fresh Salsas to Include:

Pico de Gallo

Salsa Verde

Grilled Pineapple

Accompanied by Warm Tortilla Chips & Spicy Queso Dip



Hot Pressed Quesadillas

Grilled Steak and Adobo Seasoned Chicken
with Sauteed Peppers & Onions

Topped with Cheddar Cheese, Sour Cream,
Shredded Lettuce, Diced Tomatoes
and Homemade Guacamole



Shrimp & Crab Ceviche Stuffed Avocados

Haas Avocados Stuffed with Jumbo Lump Crabmeat,
Marinated Shrimp, Onions, Peppers and Cilantro
Tossed in a Lime Vinaigrette





THE CRYSTAL POINT YACHT CLUB

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



This Service Bar to Include:
Crumbled Bacon, Fried Sweet Vidalia Onions, Sharp Cheddar Cheese,
Sour Cream, Sautéed Wild Mushrooms, Slow Roasted Turkey Gravy,





THE CRYSTAL POINT YACHT CLUB

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
Don Julio
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 - Heaven Hill
Maker's Mark - Penelope Toasted
Knob Creek - Old Forester 1897
Woodford Reserve - Blade & Bow
Jefferson's Small Batch Bourbon
Basil Hayden - Angel's Envy
High West American Prairie Bourbon
Buffalo Trace - 1792



Rye

Bulleit Rye
Sazarac Rye



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
Singleton 15 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





THE CRYSTAL POINT YACHT CLUB

WINE

Red Wine

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



White & Sparkling Wine

Pinot Grigio * Chardonnay
Sauvignon Blanc * Riesling
Champagne * Prosecco * Moscato



Blush Wine

Rosé * White Zinfandel



BEER

Domestic Beer

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



Imported Beer

Corona * Corona Light * Modelo * Heineken * Heineken Light
Guinness * Pacifico * Kona Big Wave * Longboard
Amstel Light * Peroni * Stella Artois



India Pale Ale

Lagunitas * Founders All Day
Dogfish Head 60 minute



Draft

Kane Head High * Crystal Point Golden Ale * Cape May Seasonal







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

Petite Lobster Roll

Parmesan Crisp with Filet Mignon and Horseradish Sauce

French Brie Accompanied with Clementine and Orange Jam



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



Romaine and Kale Caesar Salad

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





THE CRYSTAL POINT YACHT CLUB

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 Garlic Smashed Potatoes, 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, Duchess 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 ENTREES SERVED WITH PARMESAN, CORN & PEA RISOTTO AND BROCCOLINI WITH CRISPY LEMON BREAD CRUMBS





THE CRYSTAL POINT YACHT CLUB

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, Fresh Green Beans

Chicken Julia

Topped with Melted Fresh Mozzarella and Slow Roasted Tomato and Finished with a Rosemary Cream Sauce
Served with Parmesan Potato Wedges & 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

Quinoa Stuffed Bell Pepper, Grilled Portobello & Corn, Fire Roasted Red Peppers,
Slow Cooked Red Onion & Herbs with 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

Italian Cannoli's, Edible Chocolate S'mores Spoon 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 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, Mr. Black,
43 Chocolate, Frangelico, Jameson, Sambuca Romana, Tia Maria and Baileys Irish Cream



Coffee Service

Freshly Brewed 100% Colombian Regular and Decaffeinated Coffee and Tea





THE CRYSTAL POINT YACHT CLUB

END OF THE EVENING ENHANCEMENTS

Deluxe Venetian Display

Includes an Extra Half Hour Added to the End of the Wedding

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

\$32 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

\$10 per person



Extend Your Wedding

Half Hour \$15 per person

One Hour \$22 per person





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 Lounge

The Bridal Lounge 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 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 Guest Count is Due Seven Days Prior to your Wedding.
Final payment is Due No Later than
Three Days 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 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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