



**THE**  
**INLET**  
**NORTH WILDWOOD**

**WEDDING PACKAGE**

*UPDATED 6.22.22*

# WEDDINGS AT THE INLET

Welcome to the Inlet and congratulations on your engagement. We're honored to be selected as an option for your big day. At The Inlet, we enjoy hosting weddings and hope our venue is a good fit for your needs. Our newlyweds give us high praise in many areas but particularly in the ease of booking and executing their big day. We work alongside a handful of fantastic vendors, from wedding planners to bakers. We take pride in our attention to detail and our high-quality team.

Through this proposal you will find information on our venue, our services, a price list, and the reception menu. We have many photos from our past couples that we would be more than happy to provide. If you have any questions during your selection process, just give us a call and we can help.

We look forward to helping you!



# VENUE



The Inlet provides a customizable wedding experience. With over 20,000 sq ft, it provides space for your ceremony, reception, or both! You will have a beautiful view of the North Wildwood sea wall and Atlantic Ocean. Our property includes beach landscaping which will be a beautiful backdrop for your special day. With our venue we include a book of preferred vendors and many companies that can provide a wide range of services and upgrades. Our staff will help our brides every step of the way to make sure your day is perfect!

Our venue is the most affordable premium venue at the shore. We provide different package options because we know each wedding is unique. Our packages are customizable and even include a top shelf, premium open bar.

Looking for a place to hold all of the amazing events leading up to your wedding such as a bridal shower or engagement party? Or an after-wedding brunch? Host it at the Inlet to save even more!

# WHAT WE INCLUDE

A 5-hour, premium open bar is included with all weddings!

## **Entrée Buffet Features:**

Hot and Cold Hors D'oeuvres

Salad

Main Dishes

Sides

Dessert and Coffee Service

5-hour premium open bar

## **Optional Inclusions:**

Raw Seafood Bar

Additional Hour of Open Bar

Carving Station

Pasta





# COCKTAIL HOUR

## HOT AND COLD APPETIZERS

Choice of four

*Mussels - Red or White*  
*Tomato Bruschetta & Crostini*  
*Chicken Satay w/ Sweet Chili Sauce*  
*Hummus w/ Pita*  
*Crispy Chicken Cordon Bleu Bites*  
*Crudité*  
*Chicken Quesadillas*  
*Cheesesteak Eggrolls*



*Warm Crab Dip with Baked Pita Chips*  
*Pork Pot Stickers*  
*Cozy Pigs*  
*Broccoli & Cheese Bites*  
*Fried Provolone*  
*Vegetable Spring Rolls*  
*Charcuterie Board with Assorted Italian Cheeses,*  
*Prosciutto, Soppressata, Salami, and Crostini*

## SALADS

Choice of one

*Caesar Salad*

*Spring Mix with House Dressing*

*Spinach Salad with Maple Walnut Dressing*

*Pasta Salad with Fresh Greens*

## PASTA

Optional Inclusion, choice of one

*Mezzi Rigatoni with Marinara*

*Farfalle with Peas, Bacon, & Pesto Cream Sauce*

*Penne with Baby Shrimp & Blush Sauce*

*Penne with Rock Shrimp in a Lemon Cream Sauce*

## RAW SEAFOOD BAR

Additional \$10/PP, includes all below

*Alaskan Snow Crab Clusters*

*Oysters on the Half Shell*

*Clams*

*Seafood Bruschetta*

*Jumbo Shrimp*

*Crab Cocktail Claws*

*Mini Crab Cakes*

*Seaweed Salad*

*Served with cocktail sauce, horseradish, lemon wedges, tabasco sauce, and assorted mini breads*

# ENTREES

Choice of three

## *Pork Tenderloin*

roasted pork tenderloin with spinach, cheese and roasted peppers

## *Stuffed Flounder*

broiled flounder stuffed with crab meat

## *Sausage Scallopini*

peppers, mushrooms and onions in a fresh tomato marinara

## *Farfalle & Sausage*

broccoli rabe, oil and garlic

## *Chicken Marsala*

braised filet of chicken in marsala wine sauce with onions, sundried tomatoes & mushrooms

## *Breaded Chicken Cutlet*

broccoli rabe, roasted peppers and sharp provolone

## *Grilled Chicken Breast*

garlic-basil reduction

## *Dijon Crusted Salmon*

whole grain Dijon sauce

## *Oven Roasted Eye Round*

natural jus

## *Roasted Turkey Breast*

traditional, served with gravy

## *Halibut*

tomato and capers





# CARVING STATION

## Optional Inclusion

*Prime Rib (+\$10/PP)*

*NY Strip (+\$10/PP)*

*Filet Mignon (+\$10/PP)*

*Eye Round of Beef (+\$7/PP)*

*Pork Tenderloin (+\$7/PP)*

## SIDES

### Choice of two

*Roasted Potatoes*

*Garlic Mashed Potatoes*

*Roasted Sweet Potatoes*

*Rice Pilaf*

*Broccoli Rabe*

*Green Bean Almandine*

*Roasted Mixed Vegetables*



## DESSERT

### Choice of three

*Carrot Cake*

*Chocolate Cake*

*Assorted Mini Cheesecakes*

*Assorted Mini Dessert Bars*

*Cookies & Brownies*

*Sliced Fruits*



# PREMIUM OPEN BAR LIQUOR

## VODKA

Stateside  
Grey Goose  
Ketel One  
Stoli  
Stoli Elit  
Stoli Flavors  
Sweet Tea  
Three Olives

## GIN

Bombay Sapphire  
Tanqueray  
Beefeater  
Hendrix

## WHISKEY & BOURBON

Jack Daniels  
Makers Mark  
Bulleit  
Bulliet Rye  
Jim Bean  
Blantons  
Knob Creek  
Basil Hayden  
Crown Royal  
Crown Royal Peach  
Crown Royal Apple

Jack Daniels Honey  
Buffalo Trace  
Screwball Peanut Butter  
Fireball  
Woodford Reserve  
Tullymoore Dew  
Jameson  
Dewears White Label  
Johnny Walker Red  
Johnny Walker Black

## TEQUILA

Espolon Blanco  
Jose Cuervo Silver 1800  
Patrón Silver  
Clase Azul Reposado

## RUM

Myers Dark  
Malibu  
Captain Morgan  
Bacardi  
Sailor Jerry  
Rum Chata

# PREMIUM OPEN BAR

## RED WINE

House Red  
Kenwood Yulupa Pinot Noir  
Rodney Strong Pinot Noir  
Austin Hope #1 Cabernet Sauvignon  
Kendall Jackson Reserve Cabernet Sauvignon  
J Lohr Cuvee Merlot  
Kaiken Malbec

## WHITE WINE

House White  
White Zinfandel  
Murphy Goode Chardonnay  
Vicolo Pinot Grigio  
Joel Gott Sauvignon Blanc  
Infamous Goose Sauvignon Blanc  
Shades of Blue Reisling

## ROSÉ & BUBBLY

Mionetto Prosecco Split  
C'est La Vie

## DRAFT

Miller Lite  
Ultra  
Guinness  
Blue Moon  
Victory Seasonal  
Leinenkugel Seasonal  
Yuengling Lager  
Mango Cart  
Kona Big Wave  
Stella  
Goose Island IPA  
Hazy Beer Hug IPA  
Dogfish Head 60 Min

## BOTTLES & CANS

Budweiser  
Bud Light  
Bud Light Lime  
Heineken  
Heineken Light  
Heineken 0.0  
Miller Light  
Miller High Life  
Amstel Light  
Coors Light  
Corona  
Corona Light  
Corona Premium  
Michelob Ultra  
MGD 64  
Yuengling Lager

## BEYOND BEER

Nutrl Watermelon Vodka Seltzer  
Nutrl Pineapple Vodka Seltzer  
Twisted Tea  
Twisted Tea Light  
White Claw Hard Seltzers  
Surfside Tea  
Sea Isle Iced Tea  
Sea Isle Iced Tea Peach  
with Vodka  
Woodchuck Original Cider





## DATES

The Inlet offers weddings from October 1 to Mid May, with a few additional dates the first two weekends in June and the two weekends after Labor Day.

Off-season is considered November-March 31 and guarantees the best rates. Weddings as low as \$120/PP in the off season, \$160/PP in the main season.

**\*TAX AND GRATUITY INCLUDED\***

# WHY WE SUGGEST A WEDDING PLANNER

## WHAT WE DO:

- Full 5-hour package with staff
- Placement of tables and chairs
- Set up of table including linen
- Table cloth, silverware rolled in linen napkin, water and champagne glasses
- A detailed document of frequently asked questions
- A list of vendors that are familiar with the Inlet
  - A walkthrough 90 days prior
  - A walkthrough 14 days prior

## WHAT A WEDDING PLANNER DOES:

To make sure we execute our package to the highest level possible, the Inlet only offers what is listed to the left. We do not decorate, coordinate your vendors, work with your florists, etc. For this reason, we highly suggest having a wedding planner for your big day. Guests are permitted to decorate the morning of the wedding and must start breakdown immediately after the wedding ends. This task becomes very heavy on the day of as the bride and grooms are usually focused on getting ready. A wedding planner will take care of all of your planning, decorating, vendor sourcing, and more. Almost all of The Inlet couples use a wedding planner to alleviate stress and trust us, it makes the whole day run smoothly!

# SUGGESTED VENDORS



## WEDDING PLANNING

Amalie Events  
Luxe Weddings by Kristen

## HAIR & MAKEUP

Color Me Studio  
Smoke Bomb Beauty

## PHOTO & VIDEO

Shaun Reilly Photography  
TMT Weddings  
Addy Rae Photo

## DJ

DJ Bill McCay  
Master DJ & Sound  
DJ Franny Mac

## CAKE

Courtney's Kitchen  
A Piece of Cake

## LODGING

The Five  
The Shore House

# PHOTO CREDIT FOR THE MEDIA PROVIDED IN THIS PROPOSAL



Shaun Reilly Photography  
Addy Raw Photo  
Michelle Lynn Weddings  
Aleksy Photography  
PSH Photo & Video  
Shotwell Photography  
Kailee Rose Photo