

OCEAN'S EDGE

OCEANFRONT RESTAURANT AND EVENT CENTER

The view is just the beginning...



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2000 NEW RIVER INLET ROAD * NORTH TOPSAIL BEACH, NC 28460

www.oceansedgenc.com

It starts with the view...



At Ocean's Edge we believe our ocean view is the just the beginning of the 'Edge' experience. Our exceptional service, delicious food and customizable options are what make each event truly memorable.

Think outside of the box and remember...your wedding should be as unique as your love story!

SERVICE

We treat all of our customers like family, getting to know you to ensure your event is tailored to reflect your personal style and budget. Our friendly and professional staff goes above and beyond to make your vision reality.

As the only full service wedding venue on Topsail Island you can let our team take care of the details. From linens to a rainy day plan we have you covered. Our onsite coordinator is there to help take the stress out of wedding planning allowing you and your guests to enjoy every moment.

LOCATION

We are located directly on beautiful, Nationally recognized Topsail Beach at the St. Regis Condominium Resort; 20 minutes from Jacksonville and 45 minutes from Wilmington.

As the tallest point on Topsail Island, the panoramic views from our Seaview Space and Loft are unlike any other in the Carolinas. Our Pender Room showcases the ocean and dunes from a lower vantage point with tons of natural light. All three spaces offer unique layouts and walls of windows allowing the beach to be the backdrop of your event, not just the location!

Oceanfront Reception Rooms

Select the simple elegance of Pender Hall , Onslow Hall or the unique features of the Overlook Room and you have the perfect backdrop for the one of a kind event that memories are made of. Choose a full service option and Ocean's Edge will take care of the details leaving you to enjoy every minute!



OVERLOOK ROOM

As the tallest point on Topsail Island the Restaurant Dining Room features a panoramic ocean view that is unlike any other in North Carolina. The ocean blue floors set the perfect stage to celebrate. The creative layout of this space allows for guests to enjoy the sunset as they munch on delicious food, sip on creative cocktails and dance the night away. All rentals include use of The Loft boasting a bigger view and custom bar!

Seats up to 250

Pender Hall

Our Pender Room is a truly unique space featuring a beautiful ocean view, bar and built in dance floor. The wall of windows allows for plenty of natural light while providing a terrific view. Our Pender Room can be customized to be Full Service or you can use outside catering and/or provide your own alcohol, making it the ideal space for almost any budget. All rentals of the Pender Room include us of our bonus, Brunswick Room for the day of your event. **Seats up to 200**

Onslow Hall

Perfect for groups of 30-100

Onslow Hall offers a wall of windows with terrific natural light and a view of the ocean just over North Topsail's natural dunes. Onslow Hall has built in bar and dance floor. Onslow Hall can be customized to be Full Service or you can use outside catering and/or provide your own alcohol, making it the ideal space for almost any budget. This room is also great for business functions and smaller events.



SELECT YOUR RECEPTION SITE

OCEANFRONT BALLROOMS

PENDER HALL— 50-200 GUESTS

ONSLow HALL— 20-100 GUESTS

Both of these spaces feature oceanfront windows and included dance floor.

	PENDER HALL ROOM RENTAL	ONSLow HALL ROOM RENTAL
SATURDAY	\$1200	\$1000
SUNDAY-FRIDAY	\$1000	\$900

CURRENTLY ONLY TAKING RESERVATIONS FOR 2023. 2024 AND BEYOND WILL BE AVAILABLE AT FUTURE DATE

ROOM RENTAL FEE:

This fee covers rental of the room for the day of your event. Rental includes tables and chairs. Table cloths and chair covers are an additional fee.

FOOD & BEVERAGE :

Ocean's Edge provides a variety of catering options. You can choose both food and beverage service, select only one or choose to use an outside caterer or provide food yourself.

ADDITIONAL RENTALS

TABLECLOTHS— \$20 EACH (INCLUDED WITH OCEAN'S EDGE BASIC ELEGANCE CATERING)

IVORY CHAIR COVERS— \$2 EACH

SELECT YOUR RECEPTION SITE

Overlook Room

This space requires a room rental fee and a food and beverage minimum.

DAY OF WEEK	SEPT-MAY ROOM RENTAL	FOOD & BEVERAGE MINIMUM
SATURDAY	\$2,500	\$6,000
FRIDAY	\$2,500	\$5,000
SUNDAY	\$2000	\$5,000
MONDAY-THURSDAY	\$1500	\$5,000

JUNE –AUGUST NOT CURRENTLY AVAILABLE

ROOM RENTAL FEE: This fee covers rental of The Overlook Room for the day of your event. Rental also includes set up and breakdown of all tables, chairs, china, flatware, glassware.

FOOD & BEVERAGE MINIMUM: This is the minimum amount you are required to spend on food, alcohol and non alcoholic beverages to rent the space. All food and beverages must be purchased through Ocean's Edge.

BUILD YOUR BEACH CEREMONY



All ceremony packages include all necessary permits and full set up and breakdown of our bamboo arbor, seating for your selected number of guests, and access to one of our two beach walkways.

CHOOSE YOUR CEREMONY SIZE:

<50 guests— \$650

50-100 guests — \$750

100-150 guests — \$850

150-200 guests — \$950



CHOOSE CEREMONY ENHANCEMENTS:

White Drape: \$100

Sand Ceremony Table: \$50

“Choose a seat, Not a side” Sign: free

Shepherd’s Hooks: \$8 each

**All enhancements include set up and break down.



On-Site Coordinator

Our experienced coordinator is your on site contact through the planning process and during your event. Our basic package starts at \$800, includes three planning meetings and our coordinator will run your rehearsal, ceremony and reception. Additional packages are available on a consultation basis.

SELECT YOUR FOOD OPTION

Minimum of 40 guests required for buffet receptions.

Our dinner buffets vary in service, style and options. Select the one that fits your budget and style.

Basic Elegance includes tablecloths

Simply Casual (Does not include tablecloths)

\$29 PER PERSON

Plates and silverware rolls are placed on the buffet.

Water and tea are self serve at a beverage station.

+\$3 pp — Have tables pre set with place settings and upgrade to tableside beverage service

Appetizers: Select Two

Assorted Vegetable & Cheese Display, Red Pepper Hummus with Pita Points, Meat and Cheese Display
Spinach & Artichoke Dip with Pita Points, Pub chips with Dipping Sauce, Hushpuppies with Honey Butter

Entrees: Select Two

Southern Fried Chicken, Vegetarian Pasta, Herb Grilled Chicken Breast, London Broil
Roasted Pork Loin, Grilled Chicken Piccata, Dry Rubbed Flank Steak and Peppers

Sides: Select Three

Mixed Greens Salad, Vegetable Medley, Southern Green Beans, Steamed Broccoli, Herb Roasted Potatoes
Stone Ground Cheese Grits, Buttered Corn, Baked Beans, Cole Slaw, Cucumber and Tomato Salad

Basic Elegance (includes tablecloths)

\$38 PER PERSON — TWO ENTRÉE SELECTIONS

\$42 PER PERSON — THREE ENTRÉE SELECTIONS

Plates, flatware, napkins and iced water are pre set at each seat

Dinner rolls and house salad are included with this package

Appetizers: Select Three

Sweet and Sour Meatballs, Island Ham Biscuits, Crab Dip with Pita Points, Hummus with Assorted Vegetables and Pita Points, Cheese and Cracker Display, Crispy Calamari, Mini Crab Cakes, Mac & Cheese Bites, Seasonal Fruit Display
Spinach Dip with Pita Points, Pub Chips with Dipping Sauce, Hushpuppies with Honey Butter

Entrees:

Salmon or Chicken Oscar, Vegetarian Pasta, Marinated London Broil with Aus Jus, Grilled Chicken Breast, Chicken Parmesan Shrimp and Vegetable Sauté, Roasted Pork Loin, Grilled Chicken Piccata
Sweet Glazed Salmon, Dry Rubbed Flank Steak and Peppers
Beef or Chicken Marsala, Asian Glazed Salmon or Chicken, Caribbean Pork

Sides: Select Three

Sautéed Green Beans, Wild Rice Pilaf, Zucchini Medley, Garlic Mashed Potatoes, Mac and Cheese
Herb Roasted Potatoes, Stone Ground Cheese Grits, Buttered Corn, Cucumber and Tomato Salad
Seasonal Vegetable Medley, Steamed Broccoli, Southern Collard Greens

All prices subject to 20% service charge and 7.2% sales tax

Food — Buffet Upgrades

COCKTAIL HOUR UPGRADES

SUBSTITUTE one of your package appetizer selections with one of these:

price is per person

Sausage or Cheese Stuffed Mushrooms- \$1.50 pp

Blackened Seared Ahi Tuna with Asian Slaw- \$3.00 pp

Firecracker Shrimp- \$1.50 pp

Mini Crab Cakes with Remoulade Sauce- \$1.50 pp

Chilled Shrimp Cocktail- \$3.00 pp

DINNER UPGRADES

Upgrade a dinner entrée or add an action station:

Action stations are subject to a \$50 attendant fee per station

Shrimp and Grits- \$5 pp

Prime Rib Carving- \$5 pp

Upgrade one of your entrée selections:

Blackened Seared Ahi- \$3.00 pp

Grilled Grouper-\$4.00 pp

Jumbo Lump Crab Cakes- \$3.00 pp

All prices subject to 20% service charge and 7.2% sales tax

Beverage— Bar Pricing & Options

At Ocean's Edge we are proud of our ability to customize your event. This includes your bar. We will work to tailor the bar to your needs. This means working with your budget, crafting unique drinks and custom orders. Talk with our event coordinator for details.

BILLING OPTIONS

Open Bar

Keep it easy knowing all of your guests can have a beverage they will enjoy. Select a package from our options below. The price listed is billed per person.

Hosted Bar

Billed on consumption: host tab is billed per drink consumed; drink options billed to the tab can be limited to those the host chooses

Cash Bar (**NOT AVAILABLE**) IN PENDER HALL OR ONSLOW HALL

Guests are responsible for their own drinks and can use cash or card to pay.

If this option is selected, we suggest the host provide a small amount to cover soft drink purchases.

OPEN BAR PACKAGES

3 hour Minimum/Billed Per Person

All open bars with liquor include beer, wine, sodas and bartenders.

Beer/Wine/Soda	House	Call	Premium
3 Hours- \$22	3 Hours- \$26	3 Hours- \$29	3 Hours- \$32
4 Hours- \$26	4 Hours- \$30	4 Hours- \$33	4 Hours- \$36
5 Hours- \$28	5 Hours- \$34	5 Hours- \$37	5 Hours- \$40

HOSTED BAR PRICES

Premium Brands- \$9.00	Imported/Specialty Beer- \$6.00
Call Brands- \$7.50	Domestic Beer- \$4.50
Well Brands- \$6.50	Premium Wine by the Glass- \$9.00
Soft Drinks- \$2.50	House Wine by the Glass- \$7.00

Custom & Specialty Drinks- prices start at \$7 per cocktail

Wine by the Bottle- bottles range from \$22-\$27 (excluding custom orders)

Champagne- \$4 per glass, \$22 per bottle **Champagne Fountain Rental-** \$100 + cost of champagne

Bartending Fee- \$175 per bartender with Cash or Hosted Bar (1 per 50 guests)

All prices subject to 20% service charge and 7.2% sales tax

Food— *A la Carte FOR ADD ONS TO BUFFET*

*A la Carte Selections can be added to any existing menu or customized to create your own.
Our staff can help you create a menu that will fit your tastes, budget and group size.*

Per 100 pieces

Swedish Meatballs in a sweet and sour sauce.....	\$150
Baked Spanikopita.....	\$200
Mini D’jion Ham and Cheese biscuits.....	\$175
Seared Tuna Display.....	\$200
Mini Island Chicken Spring Rolls.....	\$200
Chilled Seafood Salad Crustini.....	\$250
Balsamic Bruschetta.....	\$125
Pepperjack Mac & Cheese Bites.....	\$150
Traditional Shrimp Cocktail.....	\$300
Grilled Marinated Chilled Shrimp.....	\$250
Fried Firecracker Shrimp.....	\$150
Jumbo Coconut Shrimp.....	\$200
Mini Crab Cakes with Remoulade.....	\$175
Mini Quiche Assortment.....	\$175
Fried Chicken Bites with dipping sauces.....	\$150
Pigs in A Blanket.....	\$100
Spinach Artichoke Dip with Pita Points (Serves 30).....	\$65
Crap Dip with Pita Points (Serves 30).....	\$95
Red Pepper Hummus with Pita Points (Serves 30).....	\$45
Vegetable and cheese display (Serves 30).....	\$55
Seasonal Fruit Display with yogurt dip (Serves 30).....	\$65
Homemade Potato Chips with Ranch (5 lbs).....	\$40
House Hushpuppies with Honey Butter.....	\$.75 per person
Red Pepper Hummus with Pita Points (Serves 30).....	\$45

All prices subject to 20% service charge and 7.2% sales tax

Food — Small Group Options

We love hosting unique dinner receptions in The Loft. Chef has created four versatile and fun menu options choose from. These selections are also available in our Pender Room and Seaview Space.. Our Event Director can tell you more about availability and pricing.

Contact us to find out how you can further customize your menu by adding appetizers, salad, soup, additional entrees and desserts!

3 or 4 Course Dinner

\$39+ per person

Our traditional, plated, dinner menu starts with appetizers, followed by house or Caesar salad and your guest's choice of entrée. We build a select menu for your guests to choose from to fit your tastes and budget. Of course, you can choose to finish dinner with cheesecake!

Social Hors D'oeuvres

\$29+ per person

If you are looking to maximize time spent socializing with your guests, this dinner option is perfect. You select hors d'oeuvres from Chef's special menu and we serve them up on a buffet and/or passed. With no schedule to stick to, this dinner option is flexible and fun!



All prices subject to 20% service charge and 7.2% sales tax