



THE SHORE CLUB
a boutique hotel & spa

Wedding Package

ALL INCLUSIVE PRICING

Includes 6.625% State Tax & 22% Service Charge

<i>MONTH</i>	<i>FRIDAY</i>	<i>SATURDAY</i>	<i>SUNDAY</i>
Jan, Feb, March	\$145- 75 Guests	\$157- 75 Guests	\$136- 75 Guests
April, July, Aug Nov, Dec	\$154- 75 Guests	\$168- 150 Guests	\$147-75 Guests
May, June, Sept, Oct	\$157-125 Guests	\$173- 150 Guests	\$152- 75 Guests

MINIMUM GUARANTEES

75-150 Guests in The Divine Ballroom
125-250 Guests in The Grand Ballroom

WHAT'S INCLUDED

- Wedding Ceremony up to 175 guests in The Atrium
- Ceremony Processional Rehearsal
- Five-Hour Premium Open Bar
- Signature Cocktail Drinks
- Ten Butler - Passed Hors D'oeuvres
- Three Speciality Stations
- Two Cold Food Displays
- Chef's Table of Three Hot Selections in Silver Chafing Dishes
- Champagne Toast
- Plated Dinner - Choice of Three Entrees
- All Table Linens with Color Choice
- Centerpiece for the Table
- One Complimentary Wedding Suite to get ready in.
- Complimentary Deluxe Room for the Newlyweds-Night of Wedding
- Discounted Room Rate for Your Wedding Guests-Block of up to 20 Rooms
- Dedicated Maitre D' for The Newlyweds
- Complimentary Tasting
- Personalized Menu Cards & Escort Seating Cards
- Custom-Designed Wedding Cake

BEER & WINE

Budweiser, Miller Lite, Coors Light, Michelob Ultra, Heineken, Heineken Light, Corona, Corona Light, Dogfish Head 60 Minute IPA, White Claw

Sycamore Lane Cabernet, Sycamore Lane Pinot Noir, Sycamore Lane Merlot, Sycamore Lane Chardonnay, Vicolo Pinot Grigio, Seaglass Sauvignon Blanc, Seaglass Riesling, Beringer White Zinfandel, Broadbent Rosé, Cava Freixenet Blanc de Blanc

LIQUORS

Tito's Vodka, Absolut, Absolut Citron, Stolli, Stolli Flavors, Skyy Cherry, Bombay, Beefeater, Bacardi, Malibu, Captain Morgan, 1800 Silver, Patron Silver, Jack Daniels, Jack Daniels Fire, Tullamore Dew, Seagram's 7, Seagram's Vo, Canadian Club, Southern Comfort, Jim Beam, Dewar's, Johnnie Walker Red Label, Aperol, Jagermeister



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Cocktail Hour

BUTLER PASSED

(Choice of Ten)

- Mac and Cheese Bites
- Coconut Chicken Skewers with Pineapple Salsa
- Chicken and Cheddar Quesadillas with Guacamole and Salsa
- Parmesan Crusted Chicken with Honey Mustard Dipping Sauce
- Cheesesteak Eggrolls
- Pretzel Sticks
- Margherita Flatbread Squares
- "Coney Island" Cocktail Franks Wrapped in Puff Pastry
- Mini Cheddar Burgers
- Miniature Grilled Corned Beef Reubens
- Crispy Potato Pancakes with Crème Fraiche
- Old Bay Seasoned French Fries
- Vegetable Spring Rolls
- Tomato Bruschetta on Garlic Crostini
- Spinach & Feta in Phyllo
- Fried Cheese Raviolis
- Miniature Assorted Grilled Cheese
- Wild Mushroom Quesadilla with Guacamole
- Short Rib & Fontina Mini Panini
- Mini Philadelphia Style Cheesesteak Hoagie
- Mini Cubano Sandwich w/ Pork, Ham, Swiss, & Pickles
- Slab Bacon with Spicy Mustard
- Fried Pickle Planks
- Smoked Pulled Pork Tenderloin in a Mini Southern Style Biscuit
- Skirt Steak Fajita in a Tortilla Tart Shell
- Seasonal Soup Shooter
- Corn Fritters
- Edamame Dumplings
- Asparagus Rollups w/ Asiago & Blue Cheese wrapped in Phyllo



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Cocktail Hour

COLD DISPLAY

(Choice of Two)

Imported and Domestic Cheeses with Crackers and Flatbreads
Fresh Seasonal Array of Fruits and Melons
Tomato Bruschetta with Garlic Crostini
Vegetable Crudite

*ICE SCULPTURE -Only Included for Saturday Weddings-
with Fresh Shrimp, Oysters, and Clams on the 1/2 Shell or Steamed Clams*

HOT CHAFING DISHES

(Choice of Three)

Paella prepared with lobster claws, clams and scallops presented on saffron rice
Boneless Chicken Filet with a Mustard Sauce
Crisp Fried Calamari with Spicy Red Sauce
Sweet Italian Sausage with Bell Peppers
Petite Stuffed Cabbage
New Zealand Mussels Marinara
Eggplant Rollatini
Oriental Pepper Steak
Chicken & Artichokes in a White Wine Sauce
Baked Stuffed Shells
Swedish Meatballs
Tortellini Alfredo
Buffalo Chicken Wings
Cavatelli with Broccoli
Penne Pasta with Creamy Vodka Sauce
Cheese Pierogies



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Cocktail Hour

SPECIALTY STATIONS

(Choice of Three)

Pasta Station Your Choice of Two Pastas: Penne, Tri-Color Rotini, Fusilli, or Bow Ties Tossed with Your Choice of Two Sauces: Marinara, Alfredo, Basil & Tomato, Vodka, Creamy Mushroom, Red Clam, Pesto or Bolognese or Broccoli, Portobella Mushrooms, Roasted Red Peppers, Sundried Tomatoes in a Virgin Olive Oil.

Mashed Potato Martini Bar Your Choice of Two Potatoes: Rich, Homemade Fresh Whipped Idaho Potatoes, Garlic Mashed or Roasted Sweet Potatoes Condiments include Sour Cream and Chives, Butter, Crumbled Bacon, Diced Scallions, Sautéed Mushrooms, Blue Cheese

Carving Station Your Choice of Two: Pastrami, Roast Vermont Turkey, Glazed Baked Virginia Ham, Bourbon Roasted Fresh Pork Loin, Demi Glaze Roasted Leg of Lamb or Corned Beef

Slider Station Mini Sirloin Burgers served on Freshly Baked Rolls with a Variety of Toppings to Include; Diced Onions, Shredded Lettuce, Chopped Tomatoes, Ketchup & Mustard

Asian Wok Station Bok Choy, Water Chestnuts, Mushrooms, Carrots, Chicken & Beef Sautéed in a Ginger Teriyaki Sauce served with Lo Mein Noodles

Gourmet Mac 'n' Cheese Bar Layers of Cooked Macaroni Blended with Imported Cheeses - Cheddar, Manchego, Gruyere, Swiss. Then Add your Favorite Toppings Bacon, Ham, Breadcrumbs, Potato Chips, Roasted Tomato

Antipasto Station Roasted Peppers, Marinated Fresh Mozzarella, Artichokes, Marinated Mushrooms, Sliced Capicola Ham, Salami

Guacamole Station Made to Order Guacamole in a Mexican Molcajete; Ripe Avocado with Chopped White Onions, Tomatoes, Cilantro & Jalapenos. Served with Tortilla Chips

Scampi Station Scallops & Shrimp sautéed in Scampi Sauce served over Seasoned Rice

Grilled Cheese Station Made to Order Grilled Cheese Sandwich served w/ Seasonal Soup

Veggies on the Grill Station Marinated & Grilled Broccoli, Julianne Carrots & Peppers, Sliced Zucchini, Eggplant, Halved Plum Tomatoes & Mushrooms

50's Some of the 50's Favorites (Equals 2 Stations). Made to Order: Sliders, Philly Cheesesteaks, French Fries, Onion Rings, Malted Milk Shakes



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Cocktail Hour

SPECIALTY STATIONS

Continued

Italian A Combination of our Antipasto Station & Pasta Station (1 pasta with 1 sauce) accompanied with Burrata Cheese over a pool of Basil Pesto, with Mixed Field Greens & Sautéed Grape Tomatoes

Gourmet Slider Choice of Two: Angus Beef, Pork, or Crab Cake Burgers. Served with Freshly Baked Rolls with a Variety of Toppings including Diced Onions, Shredded Lettuce, Chopped Tomatoes, Ketchup & Mustard

Surf & Turf Grilled sliced Filet Mignon served on Herbed Crostini and Topped with your choice of Lobster, Scallops, or Shrimp with a Trio of Sauces
\$8 surcharge per person

Luck of the Irish Carving with Corned Beef & Pastrami. Accompaniments: Rye Bread, Pretzel Bread, Pickles, Saurkraut, Russian Dressing, Swiss Cheese & Mustard

Man Cave Chicken Wings; Buffalo Wings. Carving With Flank Steak.
Accompaniments: Grilled Onions & Mushrooms, Sauces - Bordelaise, Au-Pouivre, Bearnaise

New York Deli Bite-Sized Grilled Reuben's, Kosher Beef Hot Dogs, Sauerkraut, Grilled Onions; Carving Pastrami & Corned Beef with Rye & Spiced Mustard, Knishes

Pan Asian Chinese Lo Mein Noodle Boxes; Chicken, Beef & Shrimp Teriyaki; Chinese Dumpings; Spring Rolls

Down Town Crispy Chicken Tender Sandwiches; Accompaniments: Lettuce, Tomato, Jalapeno Mayonnaise, Pickles. Pulled Pork or Beef Sliders with Sweet Potato Fries; Lobster Mac & Cheese; Cornbread

Japanese Bento Box Sushi - 3 pieces per person. (Minimum of 125 Guests)

Taco Bar Chipotle Braised Beef, Tequila Grilled Shrimp, Citrus Cilantro Grilled Chicken. Made to Order Guacamole. Accompaniments: Pico de Gallo, Black Beans, Salsa, Sour Cream, Cheese, Tortilla Chips.

SALAD

(Choice of One)

Mixed Field Greens with Tomatoes, Walnuts, Cranberries, Gorgonzola Cheese in a Balsamic Dressing
Field of Greens with Feta, Fresh Strawberries & Almonds with Champagne Vinaigrette
Classic Caesar Salad
Seasonal Fresh Garden Salad

ENTREE

(Choice of Three)

Roasted French Breast of Chicken with Caramelized Shallots, Wild Mushrooms in a Madeira Wine Sauce
Stuffed French Breast of Chicken with Demi Glaze Sauce
Herb Crusted Seared Salmon with Citrus Butter over Fresh Spinach
Pecan Crusted Chilean Sea Bass with Mandarin Glaze or w/ Fresh Tomato Bruschetta
Slow Roasted Prime Rib of Beef Au Jus
Peppercorn Seared Chateaubriand in a Bordelaise Sauce
Filet Mignon Wellington with a Red Wine Demi Glace
Lemon Peppered Chicken and Shrimp
10 oz Filet Mignon
Vegetarian Option Available upon request

Additional Charge \$8

Surf n Turf - Filet Mignon & Lobster Tail
(8 oz Filet Mignon or Chateaubriand)

DESSERT

Custom Wedding Cake Designed By You & Our Partnered Bakery

See our Add-Ons Page for Additions to your Package

ICE SCULPTURE | \$400

Double Heart Design or Last Name Initial

SEAFOOD DISPLAY | MARKET VALUE PRICING

Fresh Shrimp, Oysters & Clams

DESSERTS | \$6 PER PERSON PER SELECTION

Assorted Pastries
Ice Cream Sundae Bar
Zeppolis & Dipping Sauce

FAREWELL STATION | \$5 PER PERSON

Hot Pretzels & Pork Roll & Cheese Sandwiches

POST WEDDING BREAKFAST BUFFET

\$35 PER PERSON MINIMUM 40 GUESTS REQUIRED

Scrambled Eggs, Seasonal Fruit, French Toast, Bacon,
Sausage, Home-Fries
Assorted Bagels & Danishes
Tomato Juice, Orange Juice, Grapefruit Juice
Freshly Brewed Coffee, Decaf & Teas