

Deluxe Cocktail Reception

Hosted in Our Newly Remodeled 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

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

Upon Entering The Atlantic Cocktail Room your Guests will Be Greeted With One of The Crystal Point's
Seasonal Signature Cocktails and Our "Small Bites" Station

— Small Bites —

This Station will be Paired with a Seasonal Signature Drink

Take a Plate or 5! These Small Plates are Intended to Let Your Guests Walk Up and See What is Waiting for
them on the Shelf Upon Entering Cocktail Hour

No Wait... Just Take What You Like!

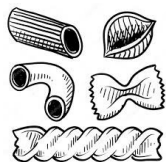
Individual Vegetable Crudit  with a Creamy Onion Dip
Filet Mignon Sliced Thin and Resting on a Toast Point with Horseradish Sauce
Cantaloupe Wrapped with Prosciutto
Miniature Cobb Salads with Bacon, Lettuce, Tomato and a Gorgonzola Dressing
Chorizo and Lemon Pepper Shrimp Skewer

— Endless Butler Passed Hors D' Oeuvres —

Cheddar Risotto Croquette with Braised Beef * French Onion Soup Boule * Coconut Shrimp * Clams Oreganata
Oysters Rockefeller * Maine Lobster Sacchettini * 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 Parmigiana Lollipop * Coney Island Franks in Puff Pastry * Chorizo and Manchego Arepa
Carolina Pulled Pork and Cornbread * Edamame Dumpling with Oriental Dressing * Vegetable Lasagna

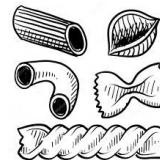
Chef Inspired Captain Stations

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 Sundried Tomatoes and Pesto

Accompanied with Grated Parmigiana Cheese, Crushed Red Pepper and Fresh Baked Garlic Bread

Hot Antipasto

Eggplant Rollatini, Stuffed Mushrooms and Artichokes, Shrimp Scampi

Assorted 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

Extra Virgin Olive Oil & Balsamic Vinegar Dipping Bar

Infused Olive Oils to Include: Rosemary, Garlic, Basil, & Truffle

Infused Balsamic Vinegars: Original, Lavender, Pomegranate & Pear

With Assorted Fresh Breads for Dipping

Salumi – Formaggio – Verdure

Thinly Sliced Soppressata, Genoa Salami, Capocollo, and Prosciutto Di Parma

Aged Parmigiana 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
to your Guest's Plates 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

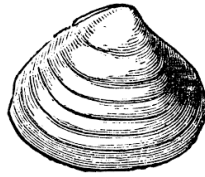
The Perfect Bite in the Form of an Angus Beef
Burger, Grilled Portabella Mushroom, Bourbon Pulled Pork
Or Shredded BBQ Chicken Slider on a Soft Bun
with All of the Accompaniments

The Grilled American Kabob Served in a Variety of Choices:
Filet Mignon Tips with Ginger Soy and Sesame
Hawaiian Chicken with Pineapple
Marinated Teriyaki Shrimp

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

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 Chefs Selection of Oysters

Served with Mignonette, Pesto and Tabasco Sauces

Served atop a Mountain of Ice: Jumbo U15 Cocktail Shrimp served with Cocktail Sauce and Lemon Wedges
Seafood Newburg Salad

—

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

—

Hot Seafood Station

Displayed in Chafing Dishes:

Fried Calamari Fra Diavolo

P.E.I. Mussels in White Wine & Garlic

Drunken Clams

*** From the Bottom of the Sea Enhancements ***

Whole Chilled Lobsters

King Crab Claws

Yellowfin Tuna Poke Bowls

Ceviche

Market Price

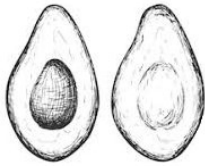
Additional Charge for "The Bottom of the Sea" on Sunday Packages

South of the Border



Enjoy Mini Coronita Bottles and a Tasting Sized Seasonal Margarita Made with Patron Tequila

THE AVOCADO BAR



Freshly Imported Hass Avocado Cut and Placed in a Martini Glass

Your Guests Can then Top their Avocado with a Choice of Lump Crabmeat,
Bacon, Cheddar, Feta, Parmesan Cheese, Grilled Corn, Chick Peas,
Grape Tomatoes, Chopped Cilantro and Tortilla Strips

This Gluten Free Choice is then Topped with a Choice of Dressings Including
Southwestern Ranch, Lemon Vinaigrette, Balsamic Glaze or Extra Virgin Olive Oil

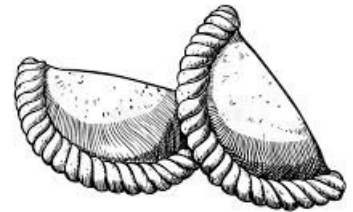
BAJA TACO STAND

Guests Can Enjoy Fresh Fish Tacos and Chili Lime Chicken Tacos

Served with Choice of Grilled Pineapple Salsa, Pico de Gallo, or Salsa Verde.
Topped with Cheese, Sour Cream and Homemade Guacamole

Served with Homemade Tortilla Chips

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



Local Watering Hole



A Variety of Seasonal **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 Sample

EVERYONE Loves Bacon and this Station Provides Something for Every Bacon Lover!

Chocolate Covered, Peppered, Seasoned, Maple and Candied

Warm Bacon Wrapped with Dates, Filet Mignon, Scallops and Shrimp

Grand Wedding Reception

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

— Appetizer —

Crystal Point Yacht Club's Signature Trio Dish

Parmesan Chip Topped with an Heirloom Cherry Tomato and Marinated Mozzarella

Sweet Stuffed Roasted Red Pepper

Dill Cucumber Bite

— Salad —

Served with Warm Dinner Rolls

Please Select One

Garden Salad

Romaine, Iceberg, Cucumber, Tomato, Carrot, Slivered
Red Onions, Sliced Red Bell Pepper, Shaved
Parmigiana, Heirloom Cherry Tomatoes and our
Signature Roasted Garlic Dressing

Arugula Salad

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

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

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

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.

Crispy Parmesan Potato Wedges. Honey Glazed Whole Baby Carrots & Fresh Asparagus.

Classic Prime Rib—Herb and Garlic Encrusted Prime Rib Served with

Natural Au Jus and a Horseradish Zucchini Cup.

Baked Potato. French Cut Green Beans.

Braised Short Rib—Slow Cooked Overnight in a Red Wine Sauce.

Creamy Cheddar Risotto. Maple Glazed Carrots & Broccoli.

Hangar Steak—Grilled and Seasoned with Garlic, Salt and Pepper.

Topped with Homemade Chimichurri and Pico de Gallo.

Roasted Garlic Potato Wedges. Fire-Grilled Tomato & Green Squash.



The Fresh Catch

Choose: Halibut, Grouper or Wild Sea Bass

Choose: Pan Seared with a Lemon Butter Sauce

Blackened with Garlic & Oil

Broiled with Lemon & Herbs

Fresh Filet of Flounder Stuffed with Lump Crab Meat

Finished with a Beurre Blanc Butter Sauce

Fresh Atlantic Salmon Seasoned and Grilled with a Lemon Basil Vinaigrette

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 Marsala Wine Sauce. Rosemary & Garlic Fingerling Potatoes. Roasted Broccolini & Wild Mushrooms.

Chicken Julia—Topped with Melted Fresh Mozzarella and Sundried Tomatoes and Finished with a Rosemary Cream Sauce. Parmesan Corn & Pea Risotto. Fresh Asparagus.

Chicken Piccata—Pan Seared Breast Sautéed with Capers in a Lemon & White Wine Sauce. 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. Roasted Red Bliss Potatoes. Glazed Carrots and Pearl Onions.

Garlic and Herb French Cut Chicken Breast

Seasoned and Pan Roasted. Served with Natural Juices. Garlic Smashed Potato. Fresh Asparagus & Wild Mushrooms.

*All Chicken Breast is Bell and Evans 100% Organic



Vegetarian Entrée

Grilled Portabella Topped with Roasted Sundried Tomato, Grilled Corn, Fire Roasted Red Peppers, Slow Cooked Red Onion, Fresh Herbs. Lentil Bean Loaf. Herbed Quinoa. Fresh Grilled Asparagus.

– Main Course Enhancements –

6 Ounce Brazilian Lobster Tail
2 Jumbo Shrimp Stuffed with
Lump Crab Meat
3 Pan Seared Sea Scallops
Market Price

Sweet Treats

Family Style Dessert Platters

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

Custom Wedding Cake

Your Wedding Cake will be Accompanied by a Warm Miniature Donut with Chocolate Dipping Sauce
along with your Choice of Miniature Italian Pastry

Cake Flavors

Classic Vanilla
Decadent Chocolate
Vanilla/Chocolate

Fillings

Hazelnut Mousse	Chocolate Pudding
Cappuccino Mousse	Mocha Mousse
Chocolate Mousse	Raspberry Mousse
Vanilla Custard	Cannoli Cream
Chocolate Fudge	Bavarian Cream

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 Amaretto Disaronno, Kahlua Coffee Liqueur, Frangelico, Jameson,
Sambuca Romano, Tia Maria and Bailey's Irish Cream

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

\$22.00 per person

The Good-bye Station

Ice Cold Bottles of Water and Coffee

Taylor Ham, Egg and Cheese Sandwiches

Philadelphia Cheesesteaks

Boardwalk Style Cheese Fries



\$8.00 per person

The Details

Beverages

The Five 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 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.

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 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.

Reserving Your Wedding

The Contract

When the Contract is Written, a \$5,000.00 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.

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 Affair for all Friday, Saturday Evening and Sunday Wedding Receptions, 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 Before and the Night of their Wedding.