

Thank you for considering
McLoone's Pier House
to host your Wedding Reception

Your guests will enjoy breathtaking panoramic views
of the Atlantic Ocean from every seat

Brunch Wedding Package includes:

- Maitre d' to Coordinate your Reception*
- Custom Made Floor Length Wedding Linens*
- Votive Candles to Compliment your Centerpieces*
- Four Hour Open Bar*
- Custom Made Wedding Cake*
- Up-Lighting*
- Bridal Bathroom*
- Direction Cards*
- White Glove Service*

Cocktail Hour

Butler Passed Mimosas as your Guests Arrive

Imported & Domestic Cheeses garnished with an array of Fresh Fruit & Assorted Crackers
Seasonal Grilled Vegetables, Couscous, Assorted Olives & Hummus
Fresh Tomato Bruschetta & Roasted Red Peppers

Brunch Buffet

Pre-Set Champagne Toast garnished with Strawberry
Fresh Baked Bagels, Croissants & Muffins
Garden Salad served with Balsamic Vinaigrette
Caesar Salad with Herbed Croutons & Parmesan Cheese

RAW BAR

Shrimp, Clams & Oysters

OMELET & WAFFLE STATION

Made to Order

CARVING STATION

CHOICE OF ONE:

Baked Virginia Ham, Oven Roasted Turkey, Roast Beef or Stuffed Loin of Pork

HOT CHAFING DISHES

Bacon, Sausage, Home Fries & Gourmet Stuffed French Toast

SEAFOOD

CHOICE OF ONE:

Broiled Salmon with a Lemon Beurre Blanc

Fillet of Sole stuffed with Crabmeat & topped with a Tarragon Cream Sauce

Grilled Swordfish with White Wine & a Caper Lemon Butter

CHICKEN

CHOICE OF ONE:

Chicken Savoy: Pan Seared Chicken Breast topped with Artichoke Hearts, Cherry Tomatoes & a Balsamic Demi Glaze

Stuffed Chicken Breast Florentine: Baked Chicken Breast rolled with Spinach & Mozzarella with an Alfredo Sauce

Chicken Breast sautéed with Artichokes, Mushrooms & Sun-dried Tomatoes in a Sherry Cream Sauce

Dessert

Custom Tiered Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$95 Per Person,

Plus 7% Sales Tax & 20% Service Charge

Enhance Your Affair

All Pricing is based on One Hour & is Plus Sales Tax & Service Charge

COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES

Choice of Eight Selections

\$12 per person

SUSHI DISPLAY

Rolls - California, Spicy Tuna, Shrimp Tempura & Salmon

\$10 per person

ANTIPASTO DISPLAY

Imported Cured Meats & Grilled Vegetables

\$10 per person

CHAFING DISH SELECTIONS

\$8 per person

SWEETS & TREATS

ASSORTED MINI PASTRIES

*Chocolate Covered Strawberries, Cheesecakes,
Truffles, Petit Fours & Cannolis*

\$6 per person

VIENNESE DISPLAY

Assorted Cakes, Pies, Fresh Fruit & Pastries

\$10 per person

FONDUE FOUNTAIN

*Belgian Chocolate with Strawberries, Bananas,
Pineapples, Rice Krispy Treats, Marshmallows, Pretzels,
Oreos, Pound Cake & Graham Crackers*

\$8 per person

CAPPUCCINO & ESPRESSO STATION

\$6 per person

UPGRADES

FILET MIGNON ENTRÉE

\$10 per person

ICE SCULPTURE

\$375 & up

PREMIUM OPEN BAR

\$10 per person

VALET PARKING

\$595 flat fee

ON-SITE CEREMONY

BEACH CEREMONY

\$1,000 fee including 150 chairs

ADDITIONAL CHAIRS

\$3 per chair

INDOOR CEREMONY

\$500 fee including chairs

WHITE ARCH

\$100 fee