

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

Escape Wedding Package includes:

Maitre d' to Coordinate your Reception

Custom Made Floor Length Wedding Linens

Votive Candles to Compliment your Centerpieces

Five Hour Premium Open Bar

J. Lohr Wine Service with Dinner

Custom Made Wedding Cake

Up-Lighting

Bridal Bathroom

Direction Cards

White Glove Service

Valet Parking

Cocktail Hour

Butler Passed Champagne as your Guests arrive



Fresh Tomato Bruschetta & Roasted Red Peppers

Imported & Domestic Cheeses garnished with an array of Fresh Fruit & Assorted Crackers

ANTIPASTO DISPLAY

With Imported Cured Meats, Cheeses, Seasonal Grilled Vegetables, Couscous, Assorted Olives & Hummus

RAW BAR

Shrimp, Clams & Oysters

SUSHI DISPLAY

Rolls - California, Spicy Tuna, Shrimp Tempura & Salmon



BUTLER PASSED HORS D'OEUVRES

CHOICE OF EIGHT:

Baked Brie with Strawberry Grand Marnier Sauce

Cherry Tomatoes, Mozzarella & Basil Skewers

Marinated Beef Skewers with Peppers & Onions

Beef Wellington

Mini All Beef Franks wrapped in Puff Pastry

Sautéed Herb Sausage stuffed in Marinated Mushroom Caps

Thinly Sliced Prosciutto wrapped around Fresh Melon

Prosciutto wrapped Asparagus topped with Parmesan Cheese & a Balsamic Reduction

Lean Corned Beef on Mini Rye with Sauerkraut, Russian Dressing & Melted Swiss Cheese

Seared Ahi Tuna Canapé topped with Mango Salsa

Thinly Sliced Smoked Salmon Canapés with Sour Cream & Dill

Shrimp & Scallops Skewers with Peppers & Onions

Lobster Wellington

Crabmeat stuffed in Marinated Mushroom Caps

Sweet Scallops wrapped with Crispy Smoked Bacon

Shrimp wrapped with Crispy Smoked Bacon

Coconut Chicken with Thai Chili Dipping Sauce

Chicken Pinwheels with Olives, Sun-Dried Tomatoes & Pesto

Chicken Saltimbocca



PASTA STATION

A UNIFORMED CHEF WILL PREPARE & SERVE THE FOLLOWING:

CHOICE OF TWO PASTAS & TWO SAUCES:

Tortellini · Rigatoni · Farfalle · Penne · Lobster Ravioli · Gnocchi with Choice of Sauce:

Vodka · Bolognese · Alfredo · Pesto Cream Sauce · Carbonara · Marinara · Pomodoro · Primavera

Broccoli Rabe, Sausage & Oil · Basil & Tomato Cream Sauce

CARVING STATION

A UNIFORMED CHEF WILL PREPARE & SERVE THE FOLLOWING:

CHOICE OF ONE:

Beef Tenderloin, Leg of Lamb, Roasted Long Island Duck, Oven Roasted Turkey, Roast Beef or Stuffed Loin of Pork

Sit Down Dinner

Champagne Toast garnished with Strawberry

APPETIZER

CHOICE OF ONE:

Jumbo Lump Crab Cake with a Spicy Remoulade

Spicy Tuna Tartar atop a Fried Wonton

Lobster Ravioli with a Light Vodka Sauce

Beggars Purse of Grilled Chicken, Sun-dried Tomatoes & Artichokes wrapped in Phyllo

Seared Beef Carpaccio drizzled with Olive Oil, Lemon & Cracked Black Pepper

Hot House Tomatoes, Mozzarella & Basil drizzled with a Balsamic Reduction

SALAD

CHOICE OF ONE:

Mixed Field Greens, Cherry Tomatoes, Carrots & Herbed Croutons

wrapped in a sliced Cucumber drizzled with Balsamic Vinaigrette

Traditional Caesar with Herbed Croutons & Imported Parmesan Cheese

ENTRÉE

CHOICE OF THREE TABLESIDE:

Spring Chicken

Bell & Evans Chicken Breast with Scallions, Baby Spinach, Asparagus, Snap Peas & Grape Tomatoes in a Garlic Lemon Sauce

Chicken Savoy

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

Chicken Florentine

Baked Chicken Breast rolled with Spinach & Mozzarella finished with an Alfredo Sauce

Crabmeat Stuffed Shrimp

Drizzled with a Lemon Butter Sauce

Baked Sea Bass

With a Sherry Tomato Cream Sauce

Twin Tails

Served with Drawn Butter

Surf & Turf

Lobster Tail with Drawn Butter & Filet Mignon topped with a Mushroom & Onion Demi-Glaze

Served with a Truffled Whipped Potatoes & Haricot Verts

Rolls & Butter

DESSERT

Custom Tiered Wedding Cake & Viennese Display

Assorted Cakes, Pies, Fresh Fruit Chocolate Covered Strawberries, Cheesecakes, Truffles, Petit Fours & Cannolis

Freshly Brewed Coffee, Decaffeinated Coffee & an Assortment of Flavored Teas

\$175 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

CHILLED SHRIMP DISPLAY

\$10 per person

CRAB CAKE STATION

\$12 per person

SLIDERS STATION

Black Angus Beef Sliders topped with American Cheese & served with Assorted Toppings

\$8 per person

STIR FRY STATION

Chicken & Beef sautéed with Peppers & Onions

\$8 per person

FAJITA STATION

Chicken & Beef sautéed with Peppers & Onions

\$8 per person

MASHED POTATO BAR

Parmesan, Peruvian & Sweet Potatoes served with Assorted Toppings

\$6 per person

ICE SCULPTURE

\$375 & up

SWEETS & TREATS

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

ON-SITE CEREMONY

BEACH CEREMONY

\$1,000 fee including 150 chairs

INDOOR CEREMONY

\$500 fee including chairs

ADDITIONAL CHAIRS

\$3 per chair

WHITE ARCH

\$100 fee