

Sea Glass Wedding Brunch







Brunch Wedding Package

Brunch Wedding Reception

Starting at 100.00* per person.

*Package availability is based on a day event concluding by 3:00pm.

35 person minimum

All pricing subject to 24% Service Charge & prevailing New Jersey State tax.

Package Inclusions

- Complimentary Overnight Suite the night of your wedding
- Personal Wedding Specialist to guide you through the planning process, right up to your event
- Coordination of overnight accommodations for your guests
- Complimentary Hospitality Room and Snacks for attendant's
- Complimentary Daily Valet Parking for your guests the day of your wedding
- Complimentary Votive Candles for Cocktail Hour tables and Dinner Tables

- Cocktail Hour featuring; Display Station and Hors D'Oeuvres
- · Lavish Brunch Buffet
- Three and a half hour Spirit Bar and Champagne Toast
- Complimentary Cocktail Server to pass wine and champagne upon guest arrival
- Complimentary White or Ivory Linen





Cocktail Reception

Service for one hour.

Cold Display

Crudités of Seasonal Vegetables, Hummus, Artisanal Cheeses, Grilled Baguettes, Lavosh, Gourmet Crackers & Breads

Hors D'Oeuvres

Select four . Served Butler Style

- Brandied Peach & Brie Puff
- American Kobe Burger ,Sir Kensington Spicy Ketchup
- Chicken and Waffle Stack, Chipotle Aioli
- Cocktail Frank in Puffed Pastry, Pommery Mustard
- Veggie Spring Rolls, Teriyaki Ginger Glaze
- Braised Short Rib & Manchego Empanada, Salsa Fresca
- Beef Bourgogne Puff, Seaview Steak Sauce
- Yukon Gold Potato Croquette, White Truffle, Chive Sour Cream
- French Onion Soup Boule
- Spinach & Imported Swiss Cheese Quiche
- Slab Bacon Skewer, Vanilla Bourbon Marinade

- Mini Cheese Steak Spring Rolls, Cherry Pepper Ketchup
- Four Cheese Arancini, Fra Diablo
- · Reuben Puff, Russian Dressing
- Lobster Cobbler
- Buffalo Chicken Spring Rolls, Blue Cheese Dressing
- Goat Cheese & Fig Flatbread, Pistachio Dust
- Blini, Smoked Salmon, Crème Fraiche, Fresh Dill
- Petite Bacon, Lettuce, Tomato Sandwiches
- Shrimp Casino
- Crostini; Ricotta, honey, seasonal topping
- Crostini; Avocado, Cucumber, Everything Bagel Seasoning,





Brunch Buffet

Salad

Select one. Plated to each guest

TRADITIONAL CAESAR

Hearts of Romaine Lettuce, Parmigiano-Reggiano & Focaccia Croutons, Creamy Parmesan Dressing

GARDEN SALAD

Cucumbers, Tomato, Carrots, Radish, Italian Oregano Vinaigrette

Yogurt Parfait Yogurt House made Granola B

Yogurt, House made Granola, Berries, Honey Drizzle

Brunch Buffet

All Selections Included

BAKERY STATION

Assorted Bagels, Muffins, Breakfast Pastries, Breads, Assorted Mini Croissant Swirls Served with Jams, Marmalades, Cream Cheese, Butter

BREAKFAST STATION

Egg and Vegetable Frittata Roasted Breakfast Potatoes O'Brien Crisp Pepper Bacon Sausage Links

Select One:

French Toast, Bananas Foster Topping Belgian Waffles, Maple Syrup, Whipped Topping Cheese Blintzes, Berry Compote, Whipped Topping

MARKET STATION

Fresh Whole & Sliced Fruits and Berries, Grilled & Marinated Asparagus, Baby Carrots, Peppers, Red Onion, Eggplant

ENTRÉE STATION

Select One Chicken:

Chicken Paillard, Mushroom Marsala Sauce Chicken Franchaise, Lemon Butter Sauce Chicken Piccata, Lemon Caper Sauce

Select One Fish:

Salmon, Cucumber Watermelon Salsa Flounder Franchaise, Lemon Butter Sauce Cod, Miso Glazed

Select One Pasta:

Penne Vodka

Short Rib Ravioli, Truffle Cream Sauce Cheese Tortellini, Garlic Cream Sauce, Assorted Sautéed Vegetables

Station Enhancements

OMELET STATION *

Onions, Mushrooms, Bell Peppers, Fresh Salsa, Tomatoes, Spinach, Cheddar Cheese, Swiss Cheese, Diced Ham, Sausage, Bacon, Fresh Eggs, Egg Whites \$8.00 per person

CARVER *

Select One:

Honey Glazed Ham, Cracked Pepper Beef Tenderloin \$15.00 per person

LOX STATION

Smoked Salmon, Capers, Red Onion, Cucumbers, Sliced Egg, Cream Cheese \$12.00 per person

CHICKEN and WAFFLES STATION

House made Mini Waffles, Buttermilk Fried Chicken Strips, Mike's Hot Honey[™] \$14.00 per person

*Station Attendant Fee of \$150 will apply



Drinks & Dessert

Champagne Toast

Champagne with a Fresh Strawberry Garnish

Package Bar

3.5 Hour Open Bar Service

Champagne, Mimosa, Bloody Mary, Bellini, White Wine Spritzers, Assorted Domestic Beer

\$110.00 Bartender Fee will apply per every 100 guests.

Dessert & Coffee

Deluxe Coffee Bar featuring: Lavazza Italian Coffee Products, Flavored Syrups, Cinnamon Sticks, Whipped Cream

Eclairs, Crème Puffs, Fresh Fruit Tarts

Beverage Enhancements

SEAVIEW SPEAKEASY COCKTAIL COLLECTION

Step back in time and savor the allure of Seaview, A Dolce Hotel with our crafted cocktails in collaboration with Little Water Distillery. Immerse yourself in the rich history and exquisite flavors of a bygone era.

48 Blocks Chocolate Martini ~ 48 Blocks Espresso Martini ~ Whitecap Old Fashion

\$10 per person (Select one cocktail for event) \$15 per person (All Three cocktails offered for event)



