



Opal

WEDDING PACKAGE

WINTER WEDDING RECEPTION

Valid December through March, Excluding Holidays and Non-Holiday Sunday's in any Month

(Please contact Catering Sales Manager for Pricing at 609-748-7660)

PACKAGE SUMMARY

Complimentary Overnight Suite the night of your wedding

Personal Wedding Coordinator to coordinate & supervise your wedding festivities taking place on property

Special hotel room rates for your guests

Bridal Party Cocktail Room

Four Hour Premium Brands Open Bar

Cocktail Hour with Display Station & Butler Passed Hors D'oeuvres

Champagne Toast

Plated Dinner

Custom Wedding Cake by our Award Winning Pastry Chef

Daily Valet Parking for your guests the day of your wedding

Choice of White or Ivory Floor Length Linen with Overlay

Complimentary Menu Tasting for 2 People (includes Bride & Groom)



COCKTAIL HOUR



COLD DISPLAY STATION (Select One)

Artisanal Cheese

Domestic & Imported Cheeses, Grilled Baguettes, Lavosh & Gourmet Crackers

Garden Vegetable

Baby Carrots, Celery, Peppers, Asparagus, Broccolini, Grilled Zucchini, Squash & Eggplant with House-Made Ranch & Red Pepper Hummus

Bruschetta Station

Toasted Baguette Croutons brushed with Olive Oil & served with the following:

Prosciutto, Charred Peppers & Mozzarella

Walnut, Gorgonzola, Honey & Caramelized Onion

Vine-Ripened Tomato, Basil, Onion & Roast Garlic

BUTLERED COLD HORS D'OEUVRES (Select Four)

COLD HORS D'OEUVRES

Smoked Salmon & Boursin Roulade on Pumpnickel, Domestic Osetra Caviar

Mediterranean Olive Salad, Micro Arugula in Phyllo Cup

Dried Apricot, Goat Cheese & Pistachio

Goat Cheese & Fig Flatbread, Pistachio Dust

Petite Bacon, Lettuce & Tomato Sandwiches

Roasted Garlic, Brie & Grape Crostini

Roasted Portabella & Honeyed Gorgonzola Crostini

Tomato, Artichoke, Fresh Mozzarella & Kalamata Skewer, Organic Basil Pesto

Prosciutto & Melon Skewer, Balsamic Drizzle

Jumbo Shrimp in a Shot Glass of Bloody Mary

Bocconcini & Cherry Tomato over Pesto



HOT HORS D'OEUVRES

Mini Potatoes with Bacon, Cheddar Cheese, Sour Cream & Chives

Portobello Fries, Roasted Roast Pepper & Goat Cheese Puree

Mini Brie & Raspberry Puffs, Apricot Marmalade

Sesame-Garlic Chicken Strips, Gochujang Vinaigrette

Mushroom & Zucchini Kofte, Cilantro-Mint Chutney

Saffron & Parmesan Arancini, Fra Diablo Sauce

Chicken Sate, Red Curry Sauce

Beef Sate, Mongolian Barbeque Sauce

American Kobe Burger, Sir Kensington Spicy Ketchup

Cocktail Franks in Puffed Pastry with Pommery Mustard

Coconut Shrimp, Sweet Chili Mojo

Bacon Wrapped Scallops, Balsamic Drizzle





DINNER & DANCING

SALAD (Select One)

Boston Wedge

Boston Lettuce, Maple Bacon, Teardrop Tomatoes & Shaved Onions with Creamy Gorgonzola Dressing

Harvest Salad

Baby Red & Green Oak Lettuces, Dried Cherries, English Stilton, Candied Walnuts & Apples with Maple Cider Vinaigrette

Traditional Caesar

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



ENTRÉE

(Select Two Single Entrées OR One Duet Entrée)

Exact Entrée Counts Are Required 72 Hours In Advance
All Entrées Include Chef Crafted Accompaniments
Seaview proudly serves USDA Choice Beef

Chicken Piccata

With Fresh Lemon, Pinot Grigio & Caper Sauce

Chicken Paillards

Smoked Mozzarella, Spinach & Fire Roasted Peppers with Sambuca Demi-Glace

Bronzed French Chicken Breast

Roasted Garlic Pan-Gravy

Flounder Francaise

Lemon Butter Sauce

Grilled Salmon

Pinot Grigio Fennel Sauce

Grilled Sirloin Steak

Merlot Demi-Glaze

Bacon Wrapped Braised Short Rib

Over Sweet Potato Puree

Seared Salmon & French Breast of Chicken

With Chianti Reduction & Madeira Mushroom Sauce

Petite Sirloin Steak & Stuffed Jumbo Shrimp

With Peppercorn Brandy Sauce In a Balsamic Glace & Lemon Basil Vinaigrette





CUSTOM TIERED WEDDING CAKE (Select One Cake Flavor & One Cake Filling)

Recommended Cake Flavors

Philadelphia Pound, Chocolate Chip Pound, Marble Pound, Lemon Pound, Raspberry Swirl Pound, Carrot, Chocolate Sponge, Vanilla Sponge

Recommended Icings

Italian Buttercream, Rolled Fondant
(**\$1.00 Additional Per Person for Fondant**)

Recommended Fillings

Raspberry, Coffee, Lemon, Orange, Cream Cheese, Chocolate Ganache, Chocolate Mousse, White Chocolate Mousse, Hazelnut Mousse, Vanilla Whipped Cream, Banana Cream with Fresh Strawberries

Intricate designs, Sugar Flowers, Accents, Ribbons, Pearls or Cupcakes may incur additional costs.

Freshly Brewed Regular & Decaffeinated Imported Italian Lavazza Coffee, Traditional & Herbal Taylors of Harrogate Teas



BEVERAGE ARRANGEMENTS

CHAMPAGNE TOAST

Champagne with Fresh Strawberry Garnish

PREMIUM BRANDS BAR

Four Hour Open Bar Service

Champagne

House Pinot Grigio, House Chardonnay, House Cabernet, House Merlot

Skyy Vodka, New Amsterdam Gin, Don Q Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch, Kahlua, HW Triple Sec, HW Peach Schnapps, M&R Sweet Vermouth, M&R Dry Vermouth

Miller Lite, Coors Light, Heineken, Yuengling, Corona Extra, and Budweiser

\$110.00 Bartender Charge Is Additional

One Bartender is Required for Every 100 Guests

