

Seaglass at The Golden Inn

Platinum Wedding Package

Includes 4 - Hour Open Premium Bar, Champagne Toast, Deluxe Ocean View Room, Full Beach Chair Ceremony Set-Up, Complimentary Food Tasting, and Personalized Assistance throughout Your Planning Process.

The Cocktail Hour on Our Poolside Deck

A Fine Selection of Hors D' oeuvres Passed Butler Style On Trays:

Scallops Wrapped In Bacon, Mini Crab Cakes, Franks In Pastry Shells, Mozzarella Corrozza, Coconut Chicken, Teriyaki Beef Kabobs, and Bruschetta.

A Wonderful Array of Assorted and Seasonal Cold Foods:

International Cheeses, Fresh Seasonal Fruit, Tomato and Mozzarella Salad, and Vegetable Crudite.

Choice of One Chef Attended Stations:

A Carving Station (Choose One)

Baked Ham, Roast Turkey or Roast Beef Au Jus

A Pasta Station of Two Select Pastas and Two Sauces:

Penne, Tortellini, Rigatoni, Vodka Blush, Alfredo, Marinara Garlic & Oil

A Seafood Sauté Station of Two Selections:

Shrimp Scampi, Zuppa Di Clams, or Mussels w/ Garlic & Oil

Fajita Station

Grilled Chicken or Beef, Onions and Peppers, Served w/ Cheese, Sour Cream, Salsa and Guacamole in a Soft Shell Tortilla.

Seafood Raw Bar

Jumbo Shrimp Cocktail, Clams and Oysters on the Half Shell
\$15 Per Person

Sushi Platters

Market Price

Ice Sculptures

\$200+

Main Course Reception

Appetizer

Choice of One

Prosciutto and Sliced Seasonal Melon, Fresh Seasonal Fruit Cup, Home Made
Stuffed Shells
Shrimp Cocktail \$7 Per Person Additional

Salad

Choice of One

Classic Caesar or Seaglass Salad w/ Balsamic Vinaigrette

Entrees

Choice taken by Invitation

Chicken

Marsala, Francaise, Parmigiana, Florentine
\$110

Seafood

Stuffed Fillet of Flounder, Mustard Crusted Salmon, Shrimp Stuffed w/ Crab
\$120

Beef

Filet mignon Bordelaise, Prime Rib Au Jus
\$130

All Entrees Served w/ Choice of:

Roasted Red Bliss, or Garlic Mashed Potatoes and Seasonal Vegetables

Dessert

Custom Tiered Wedding Cake
Fresh Brewed Colombian Coffee, Decaf, and Tea

Venetian Table

\$10 Per Person

Mini Italian Pastries, Petit Fours, New York Cheese Cake, Espresso,
Cappuccinos, and After Dinner Drink Cordials

Chair Covers w/ Sashes: \$6 Per Person

Trays of Confections at Each Table: \$6 Per Person

Additional Hour of Premium Open Bar: \$15 Per Person

Friday or Sunday Weddings \$5 Off Package Price
Off Season Weddings (Nov-Mar) 15% Off

Seaglass at The Golden Inn

Gold Wedding Package

\$110 Per Person

Includes 4 - Hour Open Premium Bar, Champagne Toast, Deluxe Ocean View Room, Full Beach Chair Ceremony Set-Up, Complimentary Food Tasting, and Personalized Assistance throughout Your Planning Process.

The Cocktail Hour on Our Poolside Deck

A Fine Selection of Hors D' oeuvres Passed Butler Style On Trays:

Scallops Wrapped In Bacon, Mini Crab Cakes, Franks In Pastry Shells, Mozzarella Corrozza, Coconut Chicken, Teriyaki Beef Kabobs, and Bruschetta.

A Bountiful Array of Assorted and Seasonal Cold Selections:

International Cheeses, Fresh Seasonal Fruit, Tomato and Mozzarella Salad, and Vegetable Crudite.

Choice of One Chef Attended Stations:

A Carving Station (Choose One)

Honey Glazed Ham, Oven Roasted Turkey, or Roast Beef Au Jus

A Pasta Station of Two Select Pastas and Two Sauces:

Penne, Tortellini, Rigatoni, Vodka Blush, Alfredo, Marinara Garlic & Oil

A Seafood Sauté Station of Two Selections:

Shrimp Scampi, Zuppa Di Clams, or Mussels w/ Garlic & Oil

Fajita Station

Grilled Chicken or Beef, Onions and Peppers, Served w/ Cheese, Sour Cream, Salsa and Guacamole in a Soft Shell Tortilla.

Seafood Raw Bar

Jumbo Shrimp Cocktail, Clams and Oysters on the Half Shell
\$15 Per Person

Sushi Platters

Market Price

Ice Sculptures

\$200+

Buffet Dinner Reception

Appetizer

Choice of One

Prosciutto and Sliced Seasonal Melon, Fresh Seasonal Fruit Cup, Italian Wedding
Soup

Shrimp Cocktail \$7 Per Person Additional

Salad

Classic Caesar or Seaglass Salad w/ Balsamic Vinaigrette

Select Five Chafing Dishes

Pasta

Penne Vodka, Rigatoni Bolognese, Tortellini Carbonara, Ravioli Marinara

Chicken

Marsala, Francaise, Parmigiana, Florentine

Seafood

Salmon Piccata, Stuffed Shrimp w/ Crab, Stuffed Fillet of Sole, Flounder Francaise

Beef

Steak Pizziola, Roast Beef Au Jus,

Vegetarian

Eggplant Parmigiana, Eggplant Rollatini, Pasta Primavera

Served With:

Roasted Red Bliss, or Garlic Mashed Potatoes and Seasonal Vegetables

A Carving Station

Choice of One Meat

Honey Glazed Ham, Oven Roasted Turkey, or Cajun Pork Loin

Dessert

Custom Tiered Wedding Cake

Fresh Brewed Colombian Coffee, Decaf, and Tea

Venetian Table \$10 Per Person

Mini Italian Pastries, Petit Fours, New York Cheese Cake, Espresso,
Cappuccinos, and After Dinner Drink Cordials

Chair Covers w/ Sashes: \$6 Per Person

Trays of Confections at Each Table: \$6 Per Person

Additional Hour of Premium Open Bar: \$15 Per Person

Friday or Sunday Weddings \$ 5 Off Package Price

Off Season Weddings (Nov-Mar) 15% Off

***All Prices are Subject to 20% Service Fee and 7% NJ State Tax**

Seaglass at The Golden Inn

Silver Wedding Package

\$100 Per Person

Includes 4 - Hour Open Premium Bar, Champagne Toast, Deluxe Ocean View Room, Full Beach Chair Ceremony Set-Up, Complimentary Food Tasting, and Personalized Assistance throughout Your Planning Process.

The Cocktail Hour on Our Poolside Deck

A Fine Selection of Five Hors D' oeuvres Passed Butler Style On Trays:

Scallops Wrapped In Bacon, Franks In Pastry Shells, Mozzarella Corrozza, Coconut Chicken, and Bruschetta.

A Bountiful Array of Assorted and Seasonal Cold Selections:

International Cheeses, Fresh Seasonal Fruit, Tomato and Mozzarella Salad, and Vegetable Crudite.

Seafood Raw Bar

Jumbo Shrimp Cocktail, Clams and Oysters on the Half Shell
\$15 Per Person

Sushi Platters

Market Price

Ice Sculptures

\$200+

Reception

Choice of Three Attended Stations:

A Carving Station (Choose One)

Honey Glazed Ham, Oven Roasted Turkey, or Roast Beef Au Jus

A Pasta Station of Two Select Pastas and Two Sauces:

Penne, Tortellini, Rigatoni, Vodka Blush, Alfredo, Marinara Garlic & Oil

A Seafood Sauté Station of Two Selections:

Shrimp Scampi, Zuppa Di Clams, or Mussels w/ Garlic & Oil

Fajita Station

Grilled Chicken or Beef, Onions and Peppers, Served w/ Cheese, Sour Cream, Salsa and Guacamole in a Soft Shell Tortilla.

Salads Included:

Classic Caesar and Seaglass Salad w/ Balsamic Vinaigrette

Select Three Chafing Dishes

Pasta

Penne Vodka, Rigatoni Bolognese, Tortellini Carbonara, Ravioli Marinara

Chicken

Marsala, Francaise, Parmigiana, Florentine

Seafood

Salmon Piccata, Stuffed Shrimp w/ Crab, Stuffed Fillet of Sole, Flounder Francaise

Beef

Steak Pizziola, Roast Beef Au Jus,

Vegetarian

Eggplant Parmigiana, Eggplant Rollatini, Pasta Primavera

Served With:

Roasted Red Bliss, or Garlic Mashed Potatoes and Seasonal Vegetables

Dessert

Custom Tiered Wedding Cake
Fresh Brewed Colombian Coffee, Decaf, and Tea

Venetian Table \$10 Per Person

Mini Italian Pastries, Petit Fours, New York Cheese Cake, Espresso, Cappuccinos, and After Dinner Drink Cordials

Chair Covers w/ Sashes: \$6 Per Person

Trays of Confections at Each Table: \$6 Per Person

Additional Hour of Premium Open Bar: \$15 Per Person

Friday or Sunday Weddings \$ 5 Off Package Price

Off Season Weddings (Nov-Mar) 15% Off

***All Prices are Subject to 20% Service Fee and 7% NJ State Tax**