



CLARKS LANDING YACHT CLUB

POINT PLEASANT

Princess of the Sea Reception Package



Information

Clarks Landing Yacht Club entertains one wedding at a time and includes a five-hour reception

Complimentary Valet

Your guests will be greeted by complimentary valet

Champagne Station

As your guests enter our grand lobby, they will be greeted with chilled sparkling wine

Ice Sculpture

Featured in the center of the Ocean's Harvest Seafood Bar will be a hand carved shell ice sculpture

Premium Open Bar

Professionally trained mixologists will create unique cocktails customized for each guest

Featuring over 120 premium liquors, our Bar Package includes a variety of over 25 international and domestic wines, and an assortment of over 25 imported, domestic, craft and seasonal beers. All accompanied by fresh squeezed fruit juices, garnishes, assorted sodas and sparkling waters

Personalize your bar package by adding featured signature drinks!

Venue Features

70" TV monitor above the Sushi and Saki Bar allow your guests to see a montage of your favorite engagement and family photos throughout Cocktail Hour

Game room with pool table, shuffleboard, foosball table, Xbox and PlayStation IV not only create a space for amazing fun photos but also a nice area to relax

Private Bridal Dock allows you to capture breathtaking photos over the Manasquan River

Year-round sunsets are the perfect backdrop to your photos

Two private suites available with your own Bridal Attendant

Baby Grand Player Piano creates the perfect atmosphere for Cocktail Hour

Our Ballroom with spectacular riverfront views features customizable LED uplighting, state of the art sound system hidden within our 15' ft. high coffered ceilings for use by your entertainment

Hospital grade generator for the ultimate peace of mind

Our Cocktail Hour open kitchen creates an interactive guest experience as the Chefs prepare your menu items fresh to order

Indoor and outdoor ceremony spaces available

Our stunning Ballroom tablescape includes beautiful silk floral centerpieces, Lenox china, crystal lamps, and several linen options

In-house decor items are available for use: card boxes, cake stands, table numbers, easels and more

Fresh flowers, crystal lamps and custom linens enhance your cocktail ambiance

Our formal library is a timeless and classic setting to display personal photographs and decor

Cocktail Hour

Deluxe Selection of Hors d'Oeuvres

INCLUDING BUT NOT LIMITED TO...

Lamb Chops
Petite Crab Cakes
Seared Ahi Tuna
Beef Wellington
Bacon Wrapped Scallops
Chicken & Waffles
Cocktail Franks
Clams Casino
Coconut Shrimp
Bacon Wrapped Dates
Raspberries & Brie in Puff
Pastry Chicken Quesadilla

Stuffed Mushrooms
Sweet Potato Puffs
Beef Empanadas
Chipotle Chicken Skewers
Fresh Fruit Smoothies
Seasonal Soup Shooters & Mini Grilled
Cheese Tomato Bruschetta Crostini
Cuban Sandwiches
Roasted Corn Burrito
Beef Taquito
Vegetable Spring Rolls
Monte Cristo Sandwich

Attended Captain's Stations

ALL INCLUDED

Sushi & Saké Bar

Traditional sushi chef creating and displaying classic and modern fusion sushi, sashimi and rolls throughout the entire cocktail hour. Paired with 5 different saké to best suit each guest

Ocean's Harvest Seafood Bar

Jumbo shrimp cocktail, seasonal selection of east and/or west coast oysters on the half shell, middleneck clams on the half shell, fried calamari served with fra diavolo sauce, seafood salad with house-made cocktail sauce, fresh horseradish, Tabasco and lemon

Sausage & Risotto Station

An assortment of hot Italian, sweet Italian, applewood smoked chicken, chorizo and veal & broccoli rabe sausages carved to order served with risotto and prosciutto bites, roasted plum tomatoes, caramelized onions, sautéed mushrooms and sautéed peppers

International Wine & Cheese Pairing

Imported and domestic cheeses such as stilton, prima donna, pepper jack, provolone, blue cheese, manchego, brie, goat cheese, cranberry goat cheese, blueberry goat cheese, sage, caprese salad, served with flatbreads, delicate crackers and breadsticks

Italian Salumeria & Antipasto

Italian cured meats including imported prosciutto di parma, soppressata, mortadella, capocollo, and genoa salami, fresh mozzarella, roasted red peppers, vine ripened tomatoes, a variety of olives, marinated eggplant and mushrooms, stuffed cherry peppers, assorted breads and focaccia

Mediterranean Display

Spanakopita, poached salmon with caviar, stuffed grape leaves, Greek and Italian olives, Israeli salad, falafel, hummus and baba ghanoush with pita and flat breads highlighted by hand carved prime rib shawarma

Fresh Fruit & Gourmet Vegetable Display

Elegant displays of hand carved melons, fresh seasonal fruit, garden grilled vegetables in a balsamic vinaigrette and fresh vegetables crudités

Chef's Open Kitchen

Category One

PLEASE CHOOSE ONE

Captain Clark's Steakhouse

Charbroiled New York strip and flank steaks, carved to order with filet mignon flambé, served with steakhouse classics including creamed spinach, scalloped potatoes, onion rings, steak and horseradish sauces

Taste of The Islands

Coconut curry shrimp, slow cooked guava-glazed baby back ribs, Jamaican beef stew and jerk chicken all prepared with the finest Caribbean spices and complimented by Caribbean rice and sweet plantains

Churrascaria de Brazil

Long skewers of marinated filet mignon, scallops, shrimp and chicken carved to order Brazilian barbeque style served with Brazilian salad and rice and beans paired with chef's selection of sauces

Bacon Me Crazy

Applewood smoked bacon, candied bacon, chocolate covered bacon, various bacon-wrapped delicacies and pork belly carved to order, served with BLT sliders and grilled cheese sandwiches and bacon-cheddar-jalapeno cornbread

Cajun Creole

Crawfish and shrimp creole, seafood jambalaya, Cajun beef stew, "Louisiana Style" chicken and smoked sausage gumbo, Cajun shrimp and scallops served with jasmine rice and **smoked baby back ribs**

Category Two

PLEASE CHOOSE ONE

Slider Station

Maryland crab cakes, Philly cheesesteaks, All-American cheeseburgers, and crispy chicken and pepper jack cheese sliders, served with milkshake shots, french fries, frizzled onions and all desired condiments

Fajita Skillet

Grilled chicken, beef and shrimp fajitas, sautéed to order with peppers and onions, chicken and cheese quesadillas, homemade guacamole, rice and beans, chips, tortillas, pico de gallo, sour cream and lime

Pittsburgh

A variety of pierogi's, kielbasa and sauerkraut, vegetable and rice stuffed cabbage and potato pancakes served with apple sauce, sour cream and cranberry preserves

Hand Pulled Mozzarella

Our chefs will hand pull fresh mozzarella in front of your guests. This station features bocconcini, a variety of stuffed mozzarella, fresh tomato slices, roasted red peppers, Italian olives and assorted vinaigrettes and spices

Asian Noodle Bar

Korean japchae noodles with beef, soba green tea noodles with hoisin pork, spicy shrimp red rice noodles, Japanese udon noodles with chicken and vegetable lo mein

Toppings include: hard boiled eggs, pickled ginger, scallions, Asian barbeque sauce and piri piri sauce and siracha

Chef's Open Kitchen

Category Three

PLEASE CHOOSE ONE

Al Forno

Variety of fresh baked pizzas such as buffalo chicken, margherita, Hawaiian, white pie with broccoli, veggie, Sicilian and stromboli accompanied by mini calzones and garlic knots

Italian Pasta

Lobster ravioli, gnocchi and assorted pastas served with a variety of sauces including creamy alfredo, vodka, fresh plum tomato with basil and roasted garlic primavera, served with crispy garlic bread

Mac & Cheese

Assortment of pasta combinations such as lobster, buffalo chicken, traditional baked topped with breadcrumbs, beef stroganoff and mac & cheese bites

Toppings include peppered bacon, caramelized onions, blue cheese crumbles, scallions and diced tomatoes

Smashed Potato Bar

A variety of potatoes: garlic herb, homemade pesto and roasted red pepper, sweet potatoes with brown sugar and cinnamon

Toppings include: bacon, cheddar cheese, butter, scallions, sour cream, sautéed broccoli and wild mushroom gravy

Fry-Day

Selection of house made traditional and sweet potato fries, tater tots, curly fries and sidewinders

Toppings include: hot cheddar cheese, bacon, sour cream, jalapeños, chives, blue cheese, buffalo sauce, Tabasco, ketchup, Old Bay and seasoned salt

The Tailgate

Traditional, buffalo and BBQ boneless chicken wings with sweet chili sauce, **jalapeño poppers**, **potato skins**, and a quesadilla bar with homemade Mexican toppings

Land & Sea Scampi

Sautéed shrimp, **scallops**, chicken and broccoli with a home-made white wine scampi sauce accompanied by herbed rice, penne pasta and crispy garlic bread

Cocktail Hour Enhancements

TO ENHANCE YOUR COCKTAIL HOUR THE FOLLOWING OPTIONS HAVE BEEN SPECIALLY DESIGNED BY OUR EXECUTIVE CHEF AND MAY BE ADDED TO YOUR EXPERIENCE AT AN ADDITIONAL CHARGE

Cocktail Hour Extra Time

This is the perfect way to extend everyone's favorite time, recommended for weddings over 170 guests. Includes stations, passed hors d'oeuvres and premium open bar

\$3,000 for 30 minutes

Ice Sculpture or Martini Luge

Feature your own custom design or monogram in the center of your seafood bar, or add a martini luge station to serve your guests custom martinis. Your guests can enjoy your very own signature martini or an alluring apple martini, an enticing cosmopolitan, or an exotic pomegranate martini

Sculpture \$395 | Martini Luge \$495

Extra Food Station

Add an extra food station to the Chef's Open Kitchen, choose from Category 3 options

\$4.95 per person

Deluxe Raw Bar

The addition of Alaskan King Crab legs, jumbo cocktail shrimp, and/or lobster tails, is an amazing addition to the seafood bar

Market Price

Suckling Pig

Slow roasted whole pig served vegetable stuffed or traditional

\$4.95 per person

Vodka & Caviar

Vodkas from around the world paired with imported and domestic caviar, an accoutrement of chopped eggs and red onions, crème fraîche, capers and buckwheat blinis

Market Price

Main Course Reception

Champagne Toast

CHILLED SPARKLING WINE POURED TABLESIDE

Appetizer

PLEASE CHOOSE ONE

Roasted Pear & Stilton Cheese Salad

Baby field greens, sweet roasted pears, stilton cheese, cranberries and walnuts with a honey raspberry vinaigrette

Caesar Salad

Chopped romaine, homemade croutons and shaved parmesan with chef's signature Caesar dressing

Mixed Baby Field Greens

Mixed greens, shredded carrots, onions and tomatoes tossed with balsamic vinaigrette, raspberry vinaigrette or Italian dressing

Greek Salad

Mixed baby field greens, tomatoes, cucumbers, feta cheese and cured Greek olives with a **feta cheese** vinaigrette

Caprese Salad

Fresh mozzarella, vine-ripened tomatoes, roasted red peppers and fresh basil, drizzled with a balsamic glaze

Fresh Fruit Fantasy

A fresh medley of seasonal fruit served in a chocolate dipped waffle bowl and drizzled with a raspberry coulis sauce

Prosciutto & Melon

Sliced cantaloupe wrapped in prosciutto and garnished with fresh **seasonal** berries **or figs**, coconut flakes and a strawberry rose

Individual Antipasto

Mixed field greens, prosciutto, soppressata, capocollo, salami, mortadella, provolone, mozzarella, roasted red peppers, fresh tomato, eggplant, olives and **homemade italian** dressing

Lobster Ravioli

Tossed in a fresh tomato and vodka cream sauce served with crispy garlic bread

Rigatoni al Filetto di Pomodoro

Plum tomatoes simmered with prosciutto and onions, finished with fresh ricotta cheese and crispy garlic bread

Penne a la Vodka

Penne pasta in a homemade fresh tomato and cream sauce with a hint of vodka and shaved parmesan, served with crispy garlic bread

Shrimp Stuffed Tomato

Fresh seasonal tomato stuffed with shrimp salad served with a Balsamic glaze reduction

Main Course Reception

Entrées

BEEF, CHICKEN AND VEAL OPTIONS SERVED WITH FRESH SEASONAL VEGETABLES

PLEASE CHOOSE ONE FROM EACH CATEGORY

GUESTS ORDERS WILL BE TAKEN TABLESIDE

Beef Options

Chateaubriand

Marinated center cut filet of beef tenderloin, roasted to perfection
served with sauce forestière and cooked to temperature for each guest
Accompanied by **hasselback** potato

Beef Wellington

Marinated filet of beef tenderloin topped with mushroom duxelles, baked in a puff pastry,
served with a peppercorn sauce cooked to temperature for each guest
Accompanied by roasted tri-color potatoes

Roast Prime Rib of Beef

Seasoned rib eye, roasted and gently cut away from the bone served with jus lié and
cooked to temperature for each guest
Accompanied by Duchess potatoes

Chicken Options

Chicken a la Clarks

Baked boneless breast of chicken wrapped and infused with prosciutto, topped with roasted eggplant
and fresh mozzarella, over a chopped tomato-mushroom sauce
Accompanied by roasted tri-color potatoes

Chicken Marquis

Tender breast of chicken stuffed with spinach, provolone, roasted red peppers and sun-dried tomatoes
with chef's own sauce maison
Accompanied by Hassleback potatoes

Lady Di Chicken

Stuffed breast of chicken with a creamy blend of boursin cheese, asparagus and roasted red peppers
baked in a puff pastry with mango sauce
Accompanied by Duchess potatoes

Pasture Raised Roasted Chicken

Free-range, organic boneless breast of chicken with drumette and garlic herb butter sauce
Accompanied by roasted tri-color potatoes

Veal Option

IN LIEU OF CHICKEN ENTRÉE

Veal Oscar

Sautéed veal tenderloin served with colossal crabmeat, provolone, asparagus and béarnaise sauce
Accompanied by Duchess potatoes

Main Course Reception

Seafood Options

ALL SEAFOOD OPTIONS SERVED WITH FRESH SEASONAL VEGETABLES AND HERBED WILD RICE

Seafood Trio

Olive oil grilled shrimp, seared bay scallop served with salmon teriyaki or crab stuffed flounder

Chilean Sea Bass

Potato-crust ed file t of sea bass pan seared served with provençale sauce

Seafood Duet

Jumbo shrimp stuffed with colossal lump crab meat in a garlic scampi sauce and salmon teriyaki

Pan Seared Red Snapper

Herb encrusted red snapper seared to perfection and served with a mango chutney

Crab Stuffed Flounder

Fresh file t of flounder stuffed with super lump crab meat and seasoned breadcrumbs
Accompanied by garlic scampi sauce

Norwegian Salmon

Sesame-crust ed file t of salmon with a teriyaki glaze or with a lemon dill sauce

Vegetarian Options

Vegetable Lasagna

Lasagna noodles layered with seasonal vegetables, ricotta, mozzarella and parmesan

Eggplant Rollatini

Breaded eggplant stuffed with ricotta, mozzarella and parmesan,
served with grilled seasonal vegetables

Eggplant Primavera

Grilled eggplant stuffed with seasonal vegetables and marinara sauce
(vegan)

Stuffed Bell Peppers

Wild rice, marinara sauce and seasonal vegetables
(vegan)

Tablesides Wine Service

During dinner service, guests will be offered a variety of wines tableside

Second Portions

*Directly following dinner service each guest will be offered the entrées selected that evening,
presented French-style*

Dinner Enhancements

TO ENHANCE YOUR DINNER EXPERIENCE, THE FOLLOWING OPTIONS HAVE BEEN SPECIALLY DESIGNED
BY OUR EXECUTIVE CHEF AND MAY BE ADDED AT AN ADDITIONAL CHARGE

Additional Appetizer Course

Add a second appetizer course to enhance your dinner experience

\$4.95 per person

Broiled Lobster Tail & Chateaubriand Duet

Succulent lobster tail & roasted chateaubriand complimented with sauce forestiere and drawn butter

Market Price

Black Angus New York Strip

Broiled to temperature and served with gourmet breaded onion rings and chef's homemade steak sauce

\$4.95 per person as a substitution for beef

Seafood Trio with Chilean Sea Bass

Potato-crust ed filet of sea bass seared a la provençale, olive oil grilled shrimp and seared bay scallops
served with wild rice

\$4.95 per person as a substitution for seafood

Land & Sea

Chateaubriand paired with lump crabmeat stuffed colossal shrimp

\$5.95 per person as a substitution for beef

Baby Lamb Chops

Marinated and grilled over mint-herb sauce served with our signature Duchess potatoes

\$3.95 per person as a substitution for beef

Dessert Wedding Cake

Design your custom wedding cake with our partnered bakery and Clarks Landing will take care of the rest!

Second Dessert Service

PLEASE SELECT THREE

INDIVIDUALLY BAKED DESSERTS, OFFERED TO GUESTS TABLESIDE

Apple Galette
Strawberries & Cream Shortcake
Crème Brûlée
Apple Crumb Tart
Peanut Butter Explosion
Petite Tiramisu
White Chocolate Mousse
Molten Chocolate Cake

Golden Pecan Tart
Chocolate Velvet Boule
Vanilla Cheesecake
Fresh Fruit Fantasy
Carrot Cake
Chocolate Chip Lava Cake
Seasonal Selections Upon Request

International Coffee

Espresso, cappuccino and international coffees paired with cordials and fresh biscotti

To-Go Station

Upon leaving, freshly brewed coffee, tea and bottled water will be available in our grand lobby

Reception Enhancements

TO ENHANCE YOUR DESSERT EXPERIENCE, THE FOLLOWING SWEET OPTIONS, MAY BE ADDED TO YOUR EXPERIENCE AT AN ADDITIONAL CHARGE

Grand Viennese Display

PRICED OUT INDIVIDUALLY OR SUBSTITUTE THE COMPLETE PACKAGE IN LIEU OF SECOND DESSERT | \$17.95 per person

Confectioner's Delight

Assorted mini cakes, truffles, petit fours, milk and cookie shots, Italian pastries and cookies, served butler-style.

\$3.95 per person

Candy Display

This endearing candy buffet features sweet nostalgic favorites served in our grand lobby

\$4.95 per person

Deluxe Ice Cream Bar

Three flavors of ice cream and over 24 assorted toppings and sauces

\$3.95 per person

Bananas Foster

Fresh bananas sautéed in a sweet, brown butter-cinnamon sauce, flambéed with cognac, crème de banana liqueur and served over vanilla ice cream

\$3.95 per person

Crepes Flambé

Fresh seasonal berries flambéed in a sweet cognac sauce with Nutella

\$3.95 per person

Deluxe Chocolate Fountain

Melted semi-sweet chocolate with an array of fresh fruit, cookies, pretzels, graham crackers and marshmallows

\$5.95 per person

Cake Table

Variety of cakes displayed for your guests to enjoy by the slice

\$3.95 per person

Extended Reception Time

The perfect way to extend your celebration! This extra dance party time includes premium open bar and extended service

\$3,000 for 30 minutes

Favors

LET US TAKE CARE OF THIS FOR YOU

These favors can be added as a station at the end of the night to show your gratitude to each guest. We will provide signage letting your guests know that the treat is provided by you.

Jersey Shore Station

The perfect thank-you for your guests! In lieu of traditional favors, these Jersey Shore favorites will be packaged to-go: pork roll, egg and cheese sandwiches, fried zeppoles and salt water taffy. Personalize this midnight snack by adding your labels or stickers to our bags!

\$5.95 per person

Boardwalk Pizza

A variety of pizzas for your guests to enjoy by the slice as they say their farewell!

\$4.95 per person | Add zeppoles and salt water taffy \$5.95 per person

Soft Pretzel Bar

This classic favorite is the perfect goodbye for your guests. Served with a variety of mustards, cheeses and cinnamon sugar dipping sauces

\$3.95 per person

Clarks Shell Cookies

A custom shell cookie designed exclusively for us by Chocolate Carousel, would be packaged for each guests to take with them

\$3.95 per person

Donut Wall

A custom donut wall to displayed in our grand lobby featuring a variety of your favorite donuts for your guest to enjoy. Flavors include: maple bacon, Fruity Pebbles, peanut butter, Oreos and s'mores

\$3.95 per person

S'mores Bar

Packaged as a sweet treat for your guests to take home. Offer them white, dark or milk chocolate with graham crackers and a variety of different homemade marshmallows.

Marshmallow flavors include: traditional, coconut, cookies and cream, chocolate chip, mint chocolate chip, strawberry and mocha

\$3.95 per person

All price quotes are **subject** to a 20% service charge and NJ state tax
Pricing and quotes are not guaranteed.