

Water's Edge Beach Front Weddings

A Caribbean Formal Reception

*Presented by the
Merri-Makers Production and Design Team*

*Merri-Makers at the Water's Edge
1465 Ocean Avenue
Sea Bright, NJ 07760
www.merrimakers.com
732-842-1714*

Wedding Ceremonies on the Beach at Water's Edge

Your Wedding Ceremony at the Water's Edge Includes the Following:

Use of the Facility for an Extra Hour



Champagne for your Guests Prior to the Ceremony



*Set-up and Removal of Bench Style Seating**



Rehearsal for the Ceremony



Cabana with Champagne for the Bridal Party



Use of Ceremonial Arch

Ceremony Charge \$1,000.00

**Additional Seating Available – Consult your Sales Representative*

Your Wedding Reception Includes:

Valet Parking with a Private Beach Entrance for your Guests

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Complimentary Champagne Upon Guest Arrival

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Maitre D' to Coordinate & Supervise your Event

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Cabana for the Bridal Party

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*40 x 80 Tent with Siding for Seating up to 100 Guests**

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20 x 40 Tent for Food Buffets

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60" Round Guest Tables and White Wooden Padded Chairs

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A Wide Selection of Linens from Which to Choose

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Dance Floor

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Place Cards and Direction Cards

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Custom Tiered Wedding Cake

**Over 100 Guests – Additional Tent Rental fees apply
Consult your Sales Representative*

Beach Cocktail Hour & Reception

Cocktail Hour To Be Held For One Hour

Stationary Hors d'oeuvres to include:

Fromage International

*Imported and Domestic Cheeses to include
Saga Bleu, French Brie and Port Salut
accompanied by New York Style Flatbreads,
French Bread Rounds and Water Wafers*

Fresh Vegetable Crudite

*A fresh array offering crisp Carrot and Celery Sticks, Cucumber Wheels,
Mushroom Buttons, Cherry Tomatoes, Broccoli and Cauliflower Buds,
Green Pepper Strips, Red Radishes, Summer Squash and Zucchini Rounds
Presented with Herbed-Hummus and a Zesty Horseradish Dip*

Shrimp Tini Station

*Merri-Makers Signature Colossal Warm Water Gulf Shrimp
Served in an individual Glass with a duo of Sauces
Fiery Bourbon Cocktail and Wasabi Aioli
Lemon Segments*

Grand Antipasto Display

*Prosciutto Di Parma, Sweet Sopressata, Cappicola, Genoa Salami,
Aged Provolone and Reggiano Parmesan, Hot Cherry Peppers,
Assorted Olives and Fire Roasted Red Peppers*

*Grape Tomato and Bocconcini Mozzarella Salad garnished with torn Basil
Marinated Artichoke Hearts with Mirepoix, Fresh Oregano and Lemon Zest
Italian Breads and Hand Painted Rosemary Focaccia*

Mediterranean Station

*Warmed French Bread, Pita Chips and NY Style Flatbreads
with the following assorted spreads...*

Tuscan Tomato Bruschetta - Beefsteak Tomatoes, Torn Basil & First Press Olive Oil

*Olive Tapenade - A Blend of Gaeta, Kalamata & Manzanilla Olives
with Caper Berries*

Eggplant Melanzana - Diced Eggplant with Curry, Garlic & Fresh Tomato

Hummus – Blended with Roasted Red Peppers, Garlic & Lemon Juice

Mushroom Blend - Boursin Cheese and Wild Mushroom Duxelle

Manhattan Clam Chower

*Traditional Portuguese Style Chowder made with Tomato Broth, Clams,
Onions, Sautéed Bacon, Celery, Diced Potatoes, Bay Leaves and Seasonings
Served with Oyster Crackers*

Island Style Conch Fritters

With Honey Chipotle Aioli

Dinner Buffet

Carving Station

Pre-selected Choice of Two Carved Items:

(Each additional carved item would be \$4.00 per guest)

Double Cut New York Strip Steak with Horseradish and Chive Remoulade

Roast Pork Loin with Jack Daniels Glaze

Roast Breast of Turkey with Fresh Cranberry & Fruit Compote

Baked Ham with Honey Mustard and Brown Sugar Glaze

Accompanied by Assorted Dark Breads & Rolls

Pre-selected Choice of One Chicken Entrée:

Chicken Francaise

*Scallopine of Chicken dipped in an Egg Batter and lightly sautéed
in a White Wine and Lemon Butter Sauce*

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B-B-Que Style Chicken

*Boneless Chicken Breasts grilled over Hickory wood chips
Brushed with our zesty Barbeque Sauce*

~

Chicken Saltimbocca

*Tender Filets of Chicken topped with Prosciutto di Parma,
Baby Leaf Spinach and Fresh Mozzarella
finished with a light Mushroom Madeira Wine Reduction*

Pre-selected Choice of One Fish Entrée:

Stuffed Tilapia Filet

*Filet of Tilapia filled with Old Bay scented Maryland Lump Crabmeat
with a Sherry Lobster Sauce*

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Spanish Paella

*Classic Spanish dish consisting of Scallops, Gulf Shrimp, Littleneck Clams,
Tender Mussels & Chorizo Sausage all stewed in the same pot
with Saffron Rice and its natural juices*

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Citrus Scented Mahi-Mahi Filet

topped with torn Cilantro and Exotic Fruit Salsa

Pre-selected Choice of One Pasta Entrée:

(Each additional pasta would be \$2.00 per guest)

Penne with Vodka Coral Sauce with grated Asiago Cheese

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Farfalle Pasta with Wild Mushrooms, Spinach and Sundried Tomato Pesto

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Penne Carbonara - Proscuitto & Peas in a Rich Alfredo Sauce

Pre-selected Choice of Two Hot Side Dishes:

Lemon Pepper Grilled Summer Vegetables

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West Indian Sweet and Savory Brown Rice

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Oven Roasted Red Bliss Potatoes with Rosemary

Toasted Orzo Salad

*Julienne of Sun Dried Tomato with Artichoke Hearts and Toasted Pine Nuts
tossed in a Red Wine Vinaigrette and topped with Crumbled Gorgonzola*

Green Bean and Mandarin Orange Salad

Laced with Sherry Vinegar and Roasted Garlic

Caprese

*Grape Tomato, Kirby Cucumber & Bocconcini Mozzarella Salad
topped with a Balsamic Reduction and Garden Fresh Basil*

Summer Greens

*Mix of Bitter & Sweet Field Greens with Local Blueberries & Strawberries
garnished with Shaved White Chocolate and drizzled with Vanilla Bean Vinaigrette*

*Artisan Hearth Baked Breads
served warm with Sweet Creamy Butter*

Cinnamon Bay Dessert Station

Custom Tiered Wedding Cake

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*Berries of the Season & Fresh Whipped Cream
served in a votive glass and garnished with a Mint Sprig*

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Miniature Vanilla Bean Crème Brulee

*Freshly Brewed Columbian Coffee, Regular and Assorted Herbal Teas
and Brewed Decaffeinated Coffee Served Tableside*

Beverages

Champagne Toast

*Four Hour Open Premium Bar Featuring:
Absolute, Dewars, Jack Daniels, Bacardi,
Beefeaters, V.O. and all Mixers*

*Imported and Domestic Bottled Beers to include
Budweiser and Coors Lite*

Merlot, Chardonnay and Pinot Grigio Wines

Tableside Wine Service with Dinner

Chilled and Sparkling Water with Lemon Wedges

Pricing

\$159.00 per guest*

**Price does not include NJ State Sales Tax and Staff Gratuity*

Pre-tax Minimums

*There is an \$10,000.00 pre-tax minimum for Saturday afternoons
and an \$8,500 pre-tax minimum for Sunday afternoons
12:00 pm – 4:00 pm OR 11:00 am – 4:00 pm with a Ceremony*

*There is a \$12,000.00 pre-tax minimum for Friday evenings
Can begin at 5:00 pm*

*There is a \$15,000.00 pre-tax minimum for Saturday evenings
6:00 pm – 10:00 pm OR 5:00 pm – 10:00 pm with a Ceremony*

~Rental Fees are not included in minimums~

~Times are subject to availability~

Beach Wedding Client Notes

***Price also does not include any other rental items needed by Merri-Makers to execute event, including but not limited to, tenting, lighting, tables, chairs, generators, labor or other special requirements that will be decided upon site inspection and charges for same added to your contract.*

***At your discretion a gratuity for the Maitre d' and Waitstaff is suggested, commensurate with the type and quality of service rendered.*

*** A second tent with siding is required for guest counts over 100 – a 40x80 tent with siding and lighting - \$2,500.00. Tent rental must be determined 4 weeks prior to the event.*

***Beach wedding dates are available in September, subject to holiday weekend restrictions.*

***Guest must use the North entrance of the Beach Club parking lot*

***Beach Weddings are (4) hours.*

***Optional additional hour - \$5.00 per guest plus \$350.00 facility fee.*

***The event is rain or shine.*

***The facility will be available only one hour prior the ceremony.*

***Restrooms will be provided.*

***A minimum guaranteed count is due 12 days prior to the event.*

***Masterpiece Premier plasticware is included for the Cocktail Hour, Dessert and beverages at the bar.*

***China and flatware are included for Dinner Service.*

***No shots or drinks with three or more liquors will be poured at the bar.*

***Certificate of insurance is required for photographers, videographers & entertainment.*

***5% of your total invoice is designated for laundry/linen rentals.*

***159 Monmouth Incorporated will not be responsible for any props, centerpieces, rental or personal items of any kind, i.e., currency, jewelry, cameras, personal recording devices, etc. brought to the event site by or on behalf of the client, their guests or vendors. By executing this contract, client agrees to hold harmless RYJAM Incorporated from any loss, monetary or otherwise, arising from any claim with regard to said items. Further, it is the sole responsibility of the client, their guests and vendors to remove any and all personal belongings, props, centerpieces or rental items immediately upon completion of event.*

Cocktail Hour Enhancements

Butler Style Hors d' Oeuvres - Choice of 5 **½ Hour - \$9.95 pp**

Seafood Raw Bar* **\$15.00pp**

*Split Alaskan Crab Legs (2pp), Clams on The Half Shell (2pp),
Oysters on the Half Shell (2pp) and Split Lobster Tails (1pp)
Cocktail Sauce & Lemon Wedges*

**To add onto the Dinner Buffet would be \$30.00 pp*

Hot Seafood Station **\$8.00pp**

*Fried Calamari, Mussels Marinara, and
Clams (Oreganato, Casino or with White Wine & Garlic)*

Sake Seared Diver Scallops **\$6.00 pp**

*Diver Scallops complimented by Avocado and
Cucumber Relish garnished with Micro-Greens
and drizzled with Ancho Chili Oil*

Sushi Station (3 pieces per person) **\$6.00 pp**

Includes an assortment of the following:

Alaska Roll *Smoked Salmon, Cucumber & Avocado
Surrounded by Sesame Seeds & White Rice*

Boston Roll *Steamed Shrimp, Cucumber & Avocado
Surrounded by Sesame Seeds & White Rice*

California Roll *Crabmeat, Cucumber & Avocado
Surrounded by Sesame Seeds & White Rice*

Spicy Tuna *Spicy Sauce, Scallions, Flying Fish
Eggs & White Rice*

Vegetable Roll *Cucumber, Avocado, Asparagus & Scallions with
Sesame Seeds & White Rice*

Sushi Chef – For One Hour **\$500.00**

Dessert Enhancements

Candy Bar – *As guests leave from your event, they can
help themselves to your customized candy selections
displayed in decorative glass cylinder vases of various sizes.
Includes candy scoops & cellophane bags.* **\$750.00**

Chocolate Fondue - *Your Guests will enjoy dipping fresh
Strawberries, Pineapples & Melons along with Pretzel Rods,
Potato Chips, Rice Crispy Treats, Marshmallows & Graham
Crackers into warm Milk Chocolate* **\$5.00pp**

Platters of Fresh Fruits **\$3.00pp**
*Sliced Fresh Fruit to include Watermelon, Pineapple, Cantaloupe,
Honeydew, Berries, Kiwi & Grapes*

Candy Apples and Caramel Apples

\$4.00pp