

Merri-Makers

at the

Water's Edge

2010 ~ 2011

Navesink Menu

1465 Ocean Avenue, Sea Bright, NJ

732-842-1714

www.merrimakers.com

Your Wedding Reception Includes

Complimentary Champagne Upon Guest Arrival

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Outside Terrace Available During Your Reception

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Maitre D' to Coordinate & Supervise Your Event

~

Use of Our Private Bridal Suite

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*Tablesides Cocktail Service, Wine Service with
Dinner and After-Dinner Cordials*

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A Wide Selection of Linens from Which to Choose

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White Chair Covers with White Bows

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Place Cards & Direction Cards

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Custom Tiered Wedding Cake

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Exiting Coffee Station

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Valet Parking

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Coat Check Service

(Seasonal)

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Bride & Groom "All Time Favorite" Dinner Entrée

Butler Style Hors d' oeuvres

2010 ~ 2011

** Gulf Shrimp Cocktail served in Miniature Fluted Glass with
Cocktail & Wasabi Sauces*

*Warmed Brie on French Toast
with Toasted Almonds and Honey Drizzle*

Lamb Chop Lollipops

Spanikopita – Spinach & Feta Cheese wrapped in Phyllo

Skewered Creole Shrimp with a Dill Remoulade

Wild Mushroom Cream Soup

Hot Dog Coins enrobed with Puff Pastry

Goat Cheese & Shiitake Mushroom Crisps

*Cuban Sandwich – Coleslaw, Ham, Pork,
Alpine Lace Swiss Cheese & Pickle on Cocktail Rye*

*Tenderloin of Beef presented on Garlic Crostini
with a Tarragon Emulsion*

Petite Bayou Crab Cake topped with Chipotle Aioli

**On the Atlantic Package the Shrimp Cocktail will be on display in an elegant
Shrimptini Station and omitted from the Butler Style Hors D' Oeuvres*

The Navesink Wedding Reception

Cocktail Hour

Gourmet Butler-Passed Hors d' oeuvres to include Jumbo Shrimp Cocktail

International Cheese Display

Saga Bleu, French Brie & Gouda Wheels along with Sharp & Mild Vermont Cheddar Cheeses, Pepperjack & Swiss Cheeses garnished with Fresh Fruit & served with Water Crackers & Flat Breads

Fresh Vegetable Crudites

Crisp Garden Vegetables including Carrots, Cucumbers, Celery, Peppers, Broccoli, Zucchini, Radishes and Cherry Tomatoes served with the Chef's selection of Dipping Sauce

Pasta Station

Penne Vodka-Coral

Miniature Penne Pasta served with Merri-Makers' Homestyle Vodka Sauce with Emerald Green Peas, Plum Tomatoes & Fresh Basil

and

Cavatelli & Broccoli

Cavatelli Pasta & Broccoli Florets with Sundried Tomatoes and Olive Oil prepared in a Roasted Garlic Broth

Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread

Dinner Service

First Course

(Pre-Selected Choice of One)

*Fanned Seasonal Melon and Fresh Berries
on a bed of Raspberry Puree*

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Soup du Jour

Second Course

(Pre-Selected Choice of One)

Merri-Makers Garden Salad

Blend of Spring Mix and Hearts of Romaine garnished with Vine-Ripened Cherry Tomatoes, Julienne Bermuda Onion and Cucumber Pinwheels served with Raspberry Vinaigrette

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Classic Caesar Salad

Hearts of Romaine Lettuce tossed with Traditional Caesar Dressing and garnished with shaved Asiago Cheese, Garlic Croutons and Freshly Cracked Black Pepper

The Main Entrée, Choice Day of

(Pre-Selected Choice of Two Entrées)

Sliced Tenderloin of Beef

Grilled Montreal seasoned sliced Tenderloin of Beef with a savory Bordelaise Sauce

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Chicken Paillard

Breast of Chicken stuffed with Wild Mushrooms in a Rosemary Sauce

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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

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Chicken Fresco

Scallopine of Chicken topped with a Julienne of Sun-Dried Tomatoes and quartered Artichoke Heart Saute finished with California Sauterne, Lemon Zest & Freshly Cracked Pepper

~

Chicken Francaise

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

Accompanied by

Chef's Choice of Seasonal Vegetable and Potato

~ Vegetarian Entree Available ~

Beverage Service

Champagne Upon Guests Arrival

Champagne Toast

Tableside Wine Service with Dinner

After-Dinner Cordials

Five Hour Open Premium Bar

*Including, but not limited to:
Absolute Vodka, Dewar's, Jack Daniels,
Bacardi Rum, Southern Comfort, V.O.,
Malibu Rum & Tanqueray Gin*

Assorted Beers to include:

Budweiser

Miller Lite

Yuengling

Sonoma & Napa Valley wine selections

Merlot

Chardonnay

Pinot Grigio

White Zinfandel

Merri-Makers at the Water's Edge

2010-2011 Wedding Pricing Matrix

May, June, July, August, September and thru October 16th

		<i>Navesink Menu</i>	<i>Atlantic Menu</i>
<i>Friday Evenings</i>	<i>\$12,000 minimum</i>	<i>\$109.00</i>	<i>\$125.00</i>
<i>Saturday Afternoons</i>	<i>\$8,500 minimum</i>	<i>\$99.00</i>	<i>\$109.00</i>
<i>Saturday Evenings</i>	<i>\$16,500 minimum*</i>	<i>\$129.00</i>	<i>\$145.00</i>
<i>Sunday Afternoon</i>	<i>\$7,000 minimum</i>	<i>\$89.00</i>	<i>\$99.00</i>
<i>Sunday Evenings</i>	<i>\$8,500 minimum</i>	<i>\$99.00</i>	<i>\$109.00</i>

April** and October 17th thru October 31st

		<i>Navesink Menu</i>	<i>Atlantic Menu</i>
<i>Friday Evenings</i>	<i>\$8,500 minimum</i>	<i>\$95.00</i>	<i>\$105.00</i>
<i>Saturday Afternoons</i>	<i>\$6,000 minimum</i>	<i>\$85.00</i>	<i>\$95.00</i>
<i>Saturday Evenings</i>	<i>\$10,000 minimum</i>	<i>\$105.00</i>	<i>\$115.00</i>
<i>Sunday Afternoon</i>	<i>\$5,000 minimum</i>	<i>\$80.00</i>	<i>\$90.00</i>
<i>Sunday Evenings</i>	<i>\$6,000 minimum</i>	<i>\$85.00</i>	<i>\$95.00</i>

January, February, March, December and November

		<i>Navesink Menu</i>	<i>Atlantic Menu</i>
<i>Friday Evenings</i>	<i>\$5,000 minimum</i>	<i>\$69.00</i>	<i>\$78.00</i>
<i>Saturday Afternoons</i>	<i>\$5,000 minimum</i>	<i>\$65.00</i>	<i>\$74.00</i>
<i>Saturday Evenings</i>	<i>\$6,000 minimum</i>	<i>\$72.00</i>	<i>\$82.00</i>
<i>Sunday Afternoon & Evenings</i>	<i>\$5,000 minimum</i>	<i>\$65.00</i>	<i>\$74.00</i>

****Must guarantee 130 guests on a Saturday night in peak season.***

*****For Easter weekend follow January pricing.***

Note: All pricing noted above does not include 7% sales tax.

Revised 2/10