

Merri-Makers

at the

Water's Edge

***Informal Beach
Weddings***

1465 Ocean Avenue, Sea Bright, NJ

732-842-1714

www.merrimakers.com

Your Informal Beach Wedding Includes

Valet Parking with a Private Beach Entrance for your Guests

~
Private Tent on the North end of our Beach Club

~
Place Cards & Direction Cards

~
Increased staffing to include a Maitre d' to coordinate and run your entire event

A designated Captain to assist the Bride & Groom throughout the event

One Waitstaff per 25 Guests to ensure more attentive service

~
Private Bar & Refreshment Area under the Tent

~
Champagne Toast

~
Picnic Benches and Picnic Tables

~
Your choice of Linen Tablecloths and Napkins

~
Upgraded "Prestigeware" Plastic Products

~
Decorated Food Buffets

~
Wedding Cake (Selection of 10)

~
16'x16' Dance Floor

~
Beach Volleyball Court

~
Swim in the Ocean during the day with Certified Lifeguards

~
Chaise Lounges for Sunbathing and Relaxing

~
Private Bathroom Cabanas with Changing Area

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The staff will be dressed in Khaki Shorts and Hawaiian Print Shirts

Available Days and Hours:

June, July & August

Monday thru Friday – 11am – 3pm; 6pm – 10pm

Saturday Evenings – 6pm – 10pm

Sunday Evenings – Subject to availability; consult your sales representative

There is a pre-tax catering minimum for beach events:

June-August

Monday through Thursday - afternoons & evenings - \$3,000.00

Friday afternoons - \$4,000.00; Friday Evenings - \$6,000.00

Saturday & Sunday Evenings - \$8,000.00

May & September - Please consult your sales representative

Oceanfront Clam-B-Que

Upon Guest Arrival

Lobster Bisque

Spiney Creek Steamers

served with Drawn Butter and Lemon Wedges

Bite-size Mini Burgers and Miniature Jersey Shore Hot Dogs

Corn Tortillas with Salsa & Spicy Trail Mix

On the Buffet

Seafood Raw Bar

Shrimp Cocktail

Littleneck Clams on the Half Shell

Oysters on the Half Shell

served with Fiery Bourbon Cocktail Sauce and Lemon Wedges

Grilled Marinated NY Strip Steak

Montreal seasoned and carved by our Chef

served with sautéed Onions and Horseradish Remoulade

Chef's Fresh Catch of the Day

We'll let you know as soon as it comes in off the boat...

Classic Bouillabaisse

Our Chef combines Shrimp, Clams, Sea Scallops, Lobster & Fresh Fish with chopped Tomatoes, Onions and Celery

in a sauce of White Wine, Butter & Garlic

served with Freshly Baked French Bread for dipping

Sweet Jersey Corn on the Cob

served piping hot with Sweet Butter and Sea Salt

Pasta Primavera Salad

Tri-colored Corkscrew Pasta mixed with diced Yellow Squash, Zucchini, Bermuda Onion and finely chopped Red & Green Peppers in our home-style Italian dressing topped with Asiago Cheese

Mozzarella Caprese

*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes & Fresh Basil
drizzled with Aged Balsamic Vinaigrette & Virgin Olive Oil*

Grilled Summer Vegetables

*To include Portobello Mushroom Caps, Suntan Peppers,
Zucchini, Squash and Eggplant Rounds all marinated
with Fresh Herbs And First Press Virgin Olive Oil*

Rothchild Salad

*Baby Field Greens and Hearts of Romaine Lettuce with
fresh chopped Melons, Strawberries and Grapes
drizzled with Champagne Raspberry Vinaigrette and
garnished with Shaved Asiago Cheese*

Dessert

Wedding Cake (Choice of 10)

Watermelon Boat

*served with sliced Fresh Fruit to include
Pineapple, Cantaloupe, Honeydew, Berries, Kiwi & Grapes*

Icy Watermelon Slices

Homemade Cookies

to include Oatmeal, Sugar and Chocolate Chip

Novelty Ice Creams

*to include Chocolate Éclair, Strawberry Shortcake,
Toasted Almond and Candy Crunch*

Ice Cold Refreshments

*Four Hour Open Bar to include Mixed Drinks,
Merlot, Chardonnay, Pinot Grigio & White Zinfandel Wines
Budweiser & Coors Light*

*Assorted Soft Drinks to include Coke, Diet Coke, Sprite and Ginger Ale
Old Fashioned Lemonade, Peach Spiked Iced Tea and Chilled Water*

Pricing

Menu & Beach Club Facility Fee - \$109.00 per person
Plus 7% NJ State Sales Tax and Discretionary Staff Gratuity

Sunset Dinner

Upon Guest Arrival

Corn Tortillas with Salsa & Spicy Trail Mix

On the Buffet

Shrimp Cocktail

served with Fiery Bourbon Cocktail Sauce and Lemon Wedges

Grilled Marinated NY Strip Steak

*Montreal seasoned and carved by our Chef
served with sautéed Onions and Horseradish Remoulade*

Citrus Marinated Mahi-Mahi

topped with exotic Fruit Salsa

Grilled Boneless Breast of Chicken

seasoned with Jerk Spices

BBQ Baby Back Ribs

slow cooked and brushed with a Chinese Hoisin Glaze

Pasta Primavera Salad

*Tri-colored Corkscrew Pasta mixed with diced Yellow Squash,
Zucchini, Bermuda Onion and finely chopped Red & Green Peppers
in our home-style Italian dressing topped with Asiago Cheese*

Mozzarella Caprese

*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes & Fresh Basil
drizzled with Aged Balsamic Vinaigrette & Virgin Olive Oil*

Grilled Summer Vegetables

*To include Portobello Mushroom Caps, Suntan Peppers,
Zucchini, Squash and Eggplant Rounds all marinated
with Fresh Herbs And First Press Virgin Olive Oil*

Rothchild Salad

Baby Field Greens and Hearts of Romaine Lettuce with fresh chopped Melons, Strawberries and Grapes drizzled with Champagne Raspberry Vinaigrette and garnished with Shaved Asiago Cheese

Yukon Gold Potato Salad

with Roasted Garlic and Fresh Chive topping

Dessert

Wedding Cake (Choice of 10)

Watermelon Boat

served with sliced Fresh Fruit to include Pineapple, Cantaloupe, Honeydew, Berries, Kiwi & Grapes

Icy Watermelon Slices

Homemade Cookies

to include Oatmeal, Sugar and Chocolate Chip

Novelty Ice Creams

to include Chocolate Éclair, Strawberry Shortcake, Toasted Almond and Candy Crunch

Ice Cold Refreshments

Four Hour Open Bar to include Mixed Drinks, Merlot, Chardonnay, Pinot Grigio & White Zinfandel Wines Budweiser & Coors Light

Assorted Soft Drinks to include Coke, Diet Coke, Sprite and Ginger Ale Old Fashioned Lemonade, Peach Spiked Iced Tea and Chilled Water

Pricing

Menu & Beach Club Facility Fee - \$99.00 per person
Plus 7% NJ State Sales Tax and Discretionary Staff Gratuity

Jersey Shore Classic B-B-Que

Upon Guest Arrival

Corn Tortillas with Salsa & Spicy Trail Mix

On the Bar-B-Que

Burger Bar

Quarter Pound All Beef Hamburgers

Turkey Burgers & Veggie Burgers

*Grilled to order by our Chef and served on a fresh Bun
with your choice of sliced American Cheese, shredded Lettuce,
sliced Beefsteak Tomatoes, sliced Bermuda Onions,
Ketchup and Mayonnaise*

Jersey Red Hots

*Grilled all Beef Hot Dogs served with your choice of
Crunchy Sauerkraut, Chili, Chopped Onions and Mustard*

Texas Style B-B-Que Chicken

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

Grilled Sweet Italian Sausage

*served with Sweet Bell Peppers & Vidalia Onions
and Freshly Baked Hoagie Rolls*

Georgia Baked Beans

*Vegetarian style Beans slowly cooked
with Brown Sugar, Molasses and Georgia Peaches*

Sweet Jersey Corn on the Cob

served piping hot with Sweet Butter and Sea Salt

Pasta Primavera Salad

*Tri-colored Corkscrew Pasta mixed with diced Yellow Squash,
Zucchini, Bermuda Onion and finely chopped Red & Green Peppers
in our home-style Italian dressing topped with Asiago Cheese*

Mozzarella Caprese

*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes & Fresh Basil
drizzled with Aged Balsamic Vinaigrette & Virgin Olive Oil*

Yukon Gold Potato Salad

with Roasted Garlic and Fresh Chive topping

Creamy Cole Slaw

*Shredded green & purple Cabbage mixed
with White Wine Vinegar, Mayonnaise and Seasonings*

Dessert

Wedding Cake (Choice of 10)

Watermelon Boat

*served with sliced Fresh Fruit to include
Pineapple, Cantaloupe, Honeydew, Berries, Kiwi & Grapes*

Icy Watermelon Slices

Homemade Cookies

to include Oatmeal, Sugar and Chocolate Chip

Novelty Ice Creams

*to include Chocolate Éclair, Strawberry Shortcake,
Toasted Almond and Candy Crunch*

Ice Cold Refreshments

*Four Hour Open Bar to include Mixed Drinks,
Merlot, Chardonnay, Pinot Grigio & White Zinfandel Wines
Budweiser & Coors Light*

*Assorted Soft Drinks to include Coke, Diet Coke, Sprite and Ginger Ale
Old Fashioned Lemonade, Peach Spiked Iced Tea and Chilled Water*

Pricing

Menu & Beach Club Facility Fee - \$89.00 per person
Plus 7% NJ State Sales Tax and Discretionary Staff Gratuity

Enhancements for Guest Arrival

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

Fresh Vegetable Crudités

*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 Zesty Horseradish Dip
and*

Fromage International

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

\$4.00 pp

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*

\$5.00pp

Lobster Bisque

\$4.00pp

Manhattan Clam Chowder

\$3.00pp

Bite-size Mini Burgers and Miniature Jersey Shore Hot Dogs

\$5.00pp

Dinner Buffet Enhancements

<i>Shrimp Cocktail (5 pp) Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$ 5.00pp</i>
<i>Littleneck Clams on the Half Shell (5 pp) Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$5.00pp</i>
<i>Oysters on the Half Shell (6 pp) Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$5.00pp</i>
<i>Steamed Clams in White Wine, Garlic and Butter</i>	<i>\$6.00pp</i>
<i>Roasted Clams Served with Drawn Butter and Lemon Wedges (6 pp)</i>	<i>\$5.00pp</i>
<i>Spiney Creek Steamers Served with Drawn Butter & Broth</i>	<i>Market Price</i>
<i>Manhattan or New England Style Clam Chowder</i>	<i>\$3.00pp</i>
<i>1 ¼ Lb. Whole Maine Lobster</i>	<i>Market Price</i>
<i>Baby Back Ribs with a Chinese Hoisin Glaze</i>	<i>\$5.00pp</i>
<i>5 Alarm Chili Served with Shredded Cheddar Cheese and Corn Tortilla Chip</i>	<i>\$3.00pp</i>
<i>Boardwalk Fries Served in a Paper Cup with Malt Vinegar and Sea Salt</i>	<i>\$3.50pp</i>
<i>Whole, Fresh Fruit Display to Include Pears, Apples, Plums, Oranges, Peaches & Bananas</i>	<i>\$3.00pp</i>
<i>Funnel Cakes (1pp)</i>	<i>\$3.00pp</i>
<i>Assortment of Homemade Cookies & Brownies</i>	<i>\$3.00pp</i>
<i>Hot Fruit Crisps (Apple, Peach or Mixed Berry)</i>	<i>\$3.00pp</i>
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<i>China & Glassware</i>	<i>\$25.00pp</i>

60" Round Guest Table with (8) Resin Folding Chairs

\$75.00 per set

Ceremonies on the Beach

As part of the Four Hour event, ceremonies can be held by the tent for no additional fee.

or

You can add ½ hour to your event for your ceremony and have Soft Drinks available upon guest arrival for an additional \$500.00.