

Merri-Makers

at the

Water's Edge

2011 ~ 2012

Wedding Packages

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 & Deck 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

2011 ~ 2012

*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

Creole Shrimp with a Dill Remoulade on a Crispy Corn Tortilla

Wild Mushroom Cream Soup with a Parmesan Cheese Straw

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 Baked Waffle Chip
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 Atlantic Wedding Reception

Cocktail Hour

Gourmet Butler-Passed Hors d'oeuvres

Hand-Carved Ice Sculpture

Shrimptini Station

*Merri-Makers' Signature Colossal Shrimp
displayed in Martini Glasses with a duo of sauces:
Fiery Bourbon Cocktail and Wasabi Aioli*

International Cheese Display

*Saga Bleu, French Brie & Gouda Wheels along with Sharp & Mild
Vermont Cheddar Cheeses, Pepperjack and 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*

Tuscan Antipasto Display

*Selections of Prosciutto Di Parma, Peppercorn cured Dry Sausage,
Sweet Soppresata and cured Salami accented with
Provolone, Asiago and Aged Reggiano Cheeses
Grilled Marinated Vegetable Platters
Fire Roasted Red & Yellow Peppers
Marinated Olive Medley
Fresh Bocconcini Mozzarella Salad with Garden Basil,
Grape Tomatoes & Artichoke Hearts
Herb & Garlic Toasted Baguettes*

Pasta Station

Penne Vodka-Coral

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

Bowtie & Broccoli

*Bowtie Pasta & Broccoli Florets with Sun-Dried Tomatoes and Olive Oil
prepared in a Roasted Garlic Broth*

Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread

Your Choice of Two of the Following Culinary Stations:

Butcher's Block

(Pre-Selected Choice of Two Meats)

*Corned Beef Brisket, Roasted Turkey Breast,
Honey Glazed Ham or Roasted Loin of Pork
Crocks of Stone Ground Mustard, Orange & Cranberry Relish
and Horseradish Chive Remoulade*

A Taste of France

*Chicken & Mushroom Crepes with a Bechamel sauce
Scallop & Shrimp Crepes with a Brandy Cream Sauce*

Duck Confit

*Oven Roasted Duck served in a Bibb Lettuce cup
with Toasted Barley and Mandarin Oranges
drizzled with Balsamic Syrup & garnished with Oven-Dried Cranberries*

South of the Border

*Tacos & Fajitas with Southwestern seasoned Chicken & Beef
Mexican Style Black Beans and Spanish Rice
served with Nachos, Sour Cream, Salsa, Guacamole,
Shredded Lettuce and Cheddar & Jack Cheeses*

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
Spinach Dip – Spinach & Artichokes mixed with Parmesan Cheese & Garlic
Hummus – Blended with Roasted Red Peppers, Garlic & Lemon Juice
Seafood Dip – Lobster & Crabmeat blended with Cream Cheese & Cognac

Sweet and Savory Fromage

*Whole Wheels of French Brie de Meaux Prepared Two Ways:
Roasted Garlic, Charred Tomatoes & Torn Cilantro
served with Red, White and Blue Corn Tortilla Chips
Candied Granny Smith Apples, Brown Sugar, Butter Pecan Dust
& served with Carr's Table Wafers*

Sake Seared Diver Scallops

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

Chafing Dish Selections

(Pre-Selected Choice of Three)

*Eggplant Rollatini, Chicken & Broccoli Scampi, Vegetable Tempura, Teriyaki Beef,
Swedish Meatballs, Tortellini al a Panna, Cajun Swordfish Bites, Pierogies with
Sauteed Onions, Sausage, Peppers & Onions or Classic Spanish Seafood Paella*

Downtown Chinatown

*General Tso's Chicken served with Hot Pepper Sauce,
Dim Sum with Soy Sauce and Oriental Vegetable Fried Rice*

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

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*Spinach Ravioli filled with Quatro Fromaggio
complimented by a Plum Tomato Ragout &
garnished with Fresh Basil Florets*

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*Shrimp Scampi Risotto Cake
Arborio Rice infused with Fresh Garlic & Rock Shrimp*

Second Course

(Pre-Selected Choice of One)

*Pear & Gorgonzola Salad
Red Wine Poached Bartlett Pears and crumbled Gorgonzola Cheese
on a bed of Field Greens
sprinkled with candied Pecans and dressed with Champagne 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
& Freshly Cracked Black Pepper*

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*Sun Kissed Salad
Mesclun Field Greens with Jersey Fresh Blueberries & Strawberries
topped with shaved White Chocolate
served with Raspberry Vinaigrette Dressing*

served with Freshly Baked Dinner Rolls and Whipped Butter

The Main Entrée, Choice Day of
(Pre-Selected Choice of Three Entrées)

Filet Mignon

*Grilled Montreal seasoned 7 oz. Filet Mignon Steak
with a savory Bordelaise Sauce*

Herb Encrusted Tilapia Filet

*North Atlantic Filet encrusted with Citrus Herbs & Bread Crumbs
on a stream of Fresh Dill Buerre Blanc*

Stuffed Tilapia Filet

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

Tarragon scented Salmon

*North Atlantic Salmon lightly seasoned and broiled
served with a zesty Tarragon Cream Sauce
& topped with carmalized Shallots*

Chicken Paillard

Breast of Chicken stuffed with Wild Mushrooms in a Rosemary 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*

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 ~

Dessert

Merri-Makers Trilogy

*The Wedding Cake, served with a Chocolate Covered Strawberry
and miniature Vanilla Bean Crème Brulee*

*Freshly Brewed Colombian Coffee
Regular and Assorted Herbal Teas
Brewed Decaffeinated Coffee*

Coffee Express Station

*Your guests will enjoy a cup of Freshly Brewed Colombian Coffee
or Decaffeinated Coffee using paper service for the ride home.*

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## ***Dessert Options***

### ***Viennese Table***

*\* A complete Viennese Table to include Assorted Cakes, Pastries & Cookies,  
Chocolate Dipped Fruits and Flaming Bananas Foster served over Gourmet  
Vanilla Ice Cream may be added for \$7.00 per guest.*

### ***Chocolate Fountain***

*\* Your guests will enjoy dipping fresh Strawberries, Pineapples & Melons  
along with Pretzel Rods, Potato Chips, Rice Crispy Treats, Marshmallows &  
Graham Crackers into the smooth cascading waterfall of warm Milk  
Chocolate for an additional \$6.00 per guest.*

*Choose both the **Viennese Table** and the **Chocolate Fountain**  
for \$11.00 per guest.*

### ***Candy Bar - For the Ride Home***

*(Pre-Selected Choice of Eight)*

*Your guests will enjoy helping themselves to your customized candy  
selections displayed in decorative glass cylinder vases of various sizes.*

*Candy scoops and cellophane bags will be provided.*

*\$4.00 per guest*

### ***Warm Cookies To Go***

*Hot & Scrumptious Homemade Chocolate Chip  
and Sugar Cookies for the ride home.*

*\$3.00 per guest*

## ***Beverage Service***

*Champagne Upon Guests Arrival*

*Champagne Toast*

*Tablesides 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*

## *2011-2012 Wedding Pricing Matrix*

### *Peak Season*

*May, June, July, August and September*

|                                                      |                          | <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>      |
| <b><i>May Special</i></b>                            |                          |                      |                      |
| <i>Saturday Afternoons<br/>&amp; Sunday Evenings</i> | <i>\$7,000 minimum</i>   | <i>\$89.00</i>       | <i>\$99.00</i>       |

### *Off Peak – Spring/Fall*

*April\*\* and October*

|                            |                         | <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>       |

### *Off Peak - Winter*

*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<br/>&amp; 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 and gratuity.*

*Revised 11/10*