



THE SHORE CLUB
a boutique hotel & spa

Wedding Package

2022 PRICING

MONTH	FRIDAY	SATURDAY	SUNDAY
January, February, March	\$125	\$135	\$122
April, July, August, November, December	\$132	\$143	\$127
May, June, September, October	\$135	\$147	\$131

WHATS INCLUDED

- Wedding Ceremony
- Five-Hour Premium Open Bar
- Signature Cocktail Drinks
- Ten Butler - Passed Hors D'oeuvres
- Three Speciality Stations
- Two Cold Food Displays
- Chef's Table of Three Hot Selections in Silver Chafing Dishes
- Champagne Toast
- Five-Course Plated Dinner - Tableside Choice of 3
- All Table Linens with Color Choice
- Centerpiece for the Table
- One Complimentary Wedding Suite to get ready in.
- Complimentary Deluxe Room for the Newlyweds- Night of Wedding
- Discounted Room Rate for Your Wedding Guests- Block of up to 20 Rooms
- Dedicated Maitre D' for The Newlyweds
- Complimentary Menu Consultation and Tasting
- Personalized Menu Cards & Escort Seating Cards
- Custom-Designed Wedding Cake

Pricing list does not include 6.625% NJ sales tax and 22% gratuity



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2023 PRICING

MONTH	FRIDAY	SATURDAY	SUNDAY
January, February, March	\$130	\$140	\$127
April, July, August, November, December	\$137	\$148	\$132
May, June, September, October	\$140	\$152	\$136

WHATS INCLUDED

- Wedding Ceremony
- Five-Hour Premium Open Bar
- Signature Cocktail Drinks
- Ten Butler - Passed Hors D'oeuvres
- Three Speciality Stations
- Two Cold Food Displays
- Chef's Table of Three Hot Selections in Silver Chafing Dishes
- Champagne Toast
- Five-Course Plated Dinner - Tableside Choice of 3
- All Table Linens with Color Choice
- Centerpiece for the Table
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- Complimentary Deluxe Room for the Newlyweds- Night of Wedding
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- Personalized Menu Cards & Escort Seating Cards
- Custom-Designed Wedding Cake

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Wedding Package

2024 PRICING

MONTH	FRIDAY	SATURDAY	SUNDAY
January, February, March	\$135	\$145	\$132
April, July, August, November, December	\$142	\$153	\$137
May, June, September, October	\$145	\$157	\$141

WHATS INCLUDED

- Wedding Ceremony
- Five-Hour Premium Open Bar
- Signature Cocktail Drinks
- Ten Butler - Passed Hors D'oeuvres
- Three Speciality Stations
- Two Cold Food Displays
- Chef's Table of Three Hot Selections in Silver Chafing Dishes
- Champagne Toast
- Five-Course Plated Dinner - Tableside Choice of 3
- All Table Linens with Color Choice
- Centerpiece for the Table
- One Complimentary Wedding Suite to get ready in.
- Complimentary Deluxe Room for the Newlyweds- Night of Wedding
- Discounted Room Rate for Your Wedding Guests- Block of up to 20 Rooms
- Dedicated Maitre D' for The Newlyweds
- Complimentary Menu Consultation and Tasting
- Personalized Menu Cards & Escort Seating Cards
- Custom-Designed Wedding Cake

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Premium Bar

VODKA

Lairs Vodka
Absolut
Absolut Citron
Stoli
Stoli Orange
Stoli Strasberi
Stoli Raspberry
Pinnacle Whipped
Stoli Vanilla
Titos
Three Olives Cherry
Three Olive Cake
Grey Goose La Poite
Ketel One Citron
Ketel One
Sky Cherry
Sky Raspberry
Belvedere

TEQUILA

Juarez Silver
1800 Reposado
Espolon Blanco
Casamigos Resposado
Casamigos Blanco
Casamigos Anejo
Patron Silver
Cuervo Gold

GIN

Bombay
Hendricks
St. Germain
Beefeaters
Tanqueray
Lairds Gin

RUM

Lairs Rum
Bacardi
Bacardi Mango
Bacardi Dragon Berry
Captain Morgan
Goslings Black
Myers
Sailor Jerry
Malibu
Bacardi Limon

BOURBON

Bookers
Basil Haydens
Jim Bean
Jim Beam Devil Cut
Woodford Reserve
Knob Creek
Bulleit Bourbon
Bulleit Bourbon (Rye)
Widown Jane

WHISKEY

Bankers Club Whiskey
Jack Daniels
Jack Daniels Honey
B&B
jack Fire
Seagrams 7
Seagrams Vo
Crown Royal
Southern Comfort
Johnny Walker Red
Johnny Walker Black
Tullamore Dew
Jameson
Mcallan 14
Macallan 12
Canadian Club

SCOTCH

Bankers Club Scotch
Disaronno
Makers Mark
Dewars
Chivas Regal 12
Glenlivet 12
Oban



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Premium Bar

BEER

Budweiser
Coors Lite
Miller Lite
Yuengling
Corona
Corona Light
Michelob Ultra
Blue Moon
Heineken
Yuengling
Sam Adams
Lose Cannon (IPA)
Sweet Water 420 (Pale Ale)
White Claw
Kane- Head High IPA

WINE

Sycamore Lane Cabinet
Sycamore Lane Merlot
Seaglass Pinot Nior
J. Lohr Cabinet
Sycamore Lane White Zinfandel
Sycamore Lane Chardonnay
Vicolo Pinot Grigio
Seaglass Sauvignon Blanc
Processo
Juiletto Rose
Friexinet Champagne



THE SHORE CLUB
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Cocktail Hour

BUTLER PASSED

(Choice of Ten)

- Mac and Cheese Bites
- Coconut Chicken Skewers with Pineapple Salsa
- Chicken and Cheddar Quesadillas with Guacamole and Salsa
- Parmesan Crusted Chicken with Honey Mustard Dipping Sauce
- Cheesesteak Eggrolls
- Pretzel Sticks
- Margherita Flatbread Squares
- "Coney Island" Cocktail Franks Wrapped in Puff Pastry
- Mini Cheddar Burgers
- Miniature Grilled Corned Beef Reubens
- Crispy Potato Pancakes with Crème Fraiche
- Old Bay Seasoned French Fries
- Vegetable Spring Rolls
- Tomato Bruschetta on Garlic Crostini
- Spinach & Feta in Phyllo
- Fried Mozzarella Triangles
- Miniature Assorted Grilled Cheese
- Wild Mushroom Quesadilla with Guacamole
- Short Rib & Fontina Mini Panini
- Mini Philadelphia Style Cheesesteak Hoagie
- Mini Cubano Sandwich w/ Pork, Ham, Swiss, & Pickles
- Slab Bacon with Spicy Mustard
- Fried Pickle Planks
- Smoked Pulled Pork Tenderloin in a Mini Southern Style Biscuit
- Skirt Steak Fajita in a Tortilla Tart Shell
- Seasonal Soup Shooter
- Corn Fritters
- Edamame Dumplings
- Asparagus Rollups w/ Asiago & Blue Cheese wrapped in Phyllo

COLD DISPLAY

(Choice of Two)

Imported and Domestic Cheeses with Crackers and Flatbreads
Fresh Seasonal Array of Fruits and Melons
Tomato Bruschetta with Garlic Crostini
Vegetable Crudite

*ICE SCULPTURE -Only Included for Saturday Weddings-
with Fresh Shrimp, Oysters, and Clams on the 1/2 Shell or Steamed Clams*

HOT CHAFING DISHES

(Choice of Three)

Paella prepared with lobster claws, clams and scallops presented on saffron rice
Boneless Chicken Filet with a Mustard Sauce
Crisp Fried Calamari with Spicy Red Sauce
Sweet Italian Sausage with Bell Peppers
Petite Stuffed Cabbage
New Zealand Mussels Marinara
Eggplant Rollatini
Oriental Pepper Steak
Chicken & Artichokes in a White Wine Sauce
Baked Stuffed Shells
Swedish Meatballs
Tortellini Alfredo
Buffalo Chicken Wings
Cavatelli with Broccoli
Penne Pasta with Creamy Vodka Sauce
Cheese Pierogies



Cocktail Hour

SPECIALTY STATIONS

(Choice of Three)

Pasta Station Your Choice of Two Pastas: Penne, Tri-Color Rotini, Fusilli, or Bow Ties Tossed with Your Choice of Two Sauces: Marinara, Alfredo, Basil & Tomato, Vodka, Creamy Mushroom, Red Clam, Pesto or Bolognese or Broccoli, Portobella Mushrooms, Roasted Red Peppers, Sundried Tomatoes in a Virgin Olive Oil.

Mashed Potato Martini Bar Your Choice of Two Potatoes: Rich, Homemade Fresh Whipped Idaho Potatoes, Garlic Mashed or Roasted Sweet Potatoes Condiments include Sour Cream and Chives, Butter, Crumbled Bacon, Diced Scallions, Sautéed Mushrooms, Blue Cheese

Carving Station Your Choice of Two: Pastrami, Roast Vermont Turkey, Glazed Baked Virginia Ham, Bourbon Roasted Fresh Pork Loin, Demi Glaze Roasted Leg of Lamb or Corned Beef

Slider Station Mini Sirloin Burgers served on Freshly Baked Rolls with a Variety of Toppings to Include; Diced Onions, Shredded Lettuce, Chopped Tomatoes, Ketchup & Mustard

Asian Wok Station Bok Choy, Water Chestnuts, Mushrooms, Carrots, Chicken & Beef Sautéed in a Ginger Teriyaki Sauce served with Lo Mein Noodles

Gourmet Mac 'n' Cheese Bar Layers of Cooked Macaroni Blended with Imported Cheeses - Cheddar, Manchego, Gruyere, Swiss. Then Add your Favorite Toppings Bacon, Ham, Breadcrumbs, Potato Chips, Roasted Tomato

Antipasto Station Roasted Peppers, Marinated Fresh Mozzarella, Artichokes, Marinated Mushrooms, Sliced Capicola Ham, Salami

Guacamole Station Made to Order Guacamole in a Mexican Molcajete; Ripe Avocado with Chopped White Onions, Tomatoes, Cilantro & Jalapenos. Served with Tortilla Chips

Scampi Station Scallops & Shrimp sautéed in Scampi Sauce served over Seasoned Rice

Grilled Cheese Station Made to Order Grilled Cheese Sandwich served w/ Seasonal Soup

Veggies on the Grill Station Marinated & Grilled Broccoli, Julianne Carrots & Peppers, Sliced Zucchini, Eggplant, Halved Plum Tomatoes & Mushrooms

50's Some of the 50's Favorites (Equals 2 Stations). Made to Order: Sliders, Philly Cheesesteaks, French Fries, Onion Rings, Malted Milk Shakes



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Cocktail Hour

SPECIALTY STATIONS

Continued

Italian A Combination of our Antipasto Station & Pasta Station (1 pasta with 1 sauce) accompanied with Burrata Cheese over a pool of Basil Pesto, with Mixed Field Greens & Sautéed Grape Tomatoes

Gourmet Slider Choice of Two: Angus Beef, Pork, or Crab Cake Burgers. Served with Freshly Baked Rolls with a Variety of Toppings including Diced Onions, Shredded Lettuce, Chopped Tomatoes, Ketchup & Mustard

Surf & Turf Grilled sliced Filet Mignon served on Herbed Crostini and Topped with your choice of Lobster, Scallops, or Shrimp with a Trio of Sauces **Choice at Cocktail Hour or Dinner**
\$5 surcharge per person

Luck of the Irish Guinness Beer; Carving with Corned Beef & Pastrami. Accompaniments: Rye Bread, Pretzel Bread, Pickles, Sauerkraut, Russian Dressing, Swiss Cheese & Mustard

Man Cave Choice of 3 Craft Beers. Chicken Wings; Buffalo Wings. Carving With Flank Steak. Accompaniments: Grilled Onions & Mushrooms, Sauces - Bordelaise, Au-Poivre, Bearnaise

New York Deli Drink: Not Your Father's Root Beer Float (Stoli Vanilla, Spiked Root Beer & Whip Cream). Bite-Sized Grilled Reuben's, Kosher Beef Hot Dogs, Sauerkraut, Grilled Onions; Carving Pastrami & Corned Beef with Rye & Spiced Mustard, Knishes

Pan Asian Drink: Red Dragon Martini (Fruity & Fiery). Chinese Lo Mein Noodle Boxes; Chicken, Beef & Shrimp Teriyaki; Chinese Dumplings; Spring Rolls

Down Town Drink: Jack Daniels Spiked Lemonade. Crispy Chicken Tender Sandwiches; Accompaniments: Lettuce, Tomato, Jalapeno Mayonnaise, Pickles. Pulled Pork or Beef Sliders with Sweet Potato Fries; Lobster Mac & Cheese; Cornbread

Japanese Bento Box Drink: Ice Cold Sakeinis. Sushi - 3 pieces per person. (Minimum of 125 Guests)

Taco Bar Drink: Pineapple Habanero Infused Margaritas Chipotle Braised Beef, Tequila Grilled Shrimp, Citrus Cilantro Grilled Chicken. Made to Order Guacamole. Accompaniments: Pico de Gallo, Black Beans, Salsa, Sour Cream, Cheese, Tortilla Chips.

SALAD

(Choice of One)

Mixed Field Greens with Tomatoes, Walnuts, Cranberries, Gorgonzola Cheese in a Balsamic Dressing
Field of Greens with Feta, Fresh Strawberries & Almonds with Champagne Vinaigrette
Classic Caesar Salad
Seasonal Fresh Garden Salad

ENTREE

(Choice of Three)

Roasted French Breast of Chicken with Caramelized Shallots, Wild Mushrooms in a Madeira Wine Sauce
Stuffed French Breast of Chicken with Demi Glaze Sauce
Herb Crusted Seared Salmon with Citrus Butter over Fresh Spinach
Pecan Crusted Chilean Sea Bass with Mandarin Glaze or w/ Fresh Tomato Bruschetta
Slow Roasted Prime Rib of Beef Au Jus
Peppercorn Seared Chateaubriand in a Bordelaise Sauce
Filet Mignon Wellington with a Red Wine Demi Glace
Lemon Peppered Chicken and Shrimp
10 oz Filet Mignon

Additional Charge \$3

Surf n Turf – Filet Mignon & Lobster Tail
(8 oz Filet Mignon or Chateaubriand)

DESSERT

Custom Wedding Cake Designed By You & Our Partnered Bakery

(Choice of Two)

Ice Cream Sundae Bar
Assorted Pastries
Donuts & Milk
Zeppolis & Dipping Sauce

See our Add-Ons Page for Additions to your Package



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Add-Ons

SPECIALTY STATIONS

(\$5-\$8 Per Person)

DESSERT STATIONS

(\$5 Per Person)

Ice Cream Sundae Bar
Assorted Pastries
Donuts & Milk
Zeppolis & Dipping Sauce

FAREWELL STATIONS

(\$5 Per Person)

Hot Pretzels
Ice Cream Cones
Milk Shakes
Philly Cheese Steaks
Sliders & Fries

EXCLUSIVE WEDDING

*(\$20 Per Person | Minimum of 175 Guests)
Guarantee to be the only wedding on site*

BREAKFAST THE NEXT MORNING

*For registered hotel guests
(\$15 Per Person)*

BREAKFAST BUFFET

Scrambled Eggs, Seasonal Fruit, French Toast, Bacon, Sausage, Home-Fries
Assorted Bagels & Danishes
Tomato Juice , Orange Juice, & Grapefruit Juice
Freshly Brewed Coffee, Decaf, & Teas

****Add On Omelet Station \$4****

WEDDING SUITE BUTLER SERVICE

(\$500 for Two Hours | Per Ten Guests)

Assorted Fruit, Bagels & Danishes
Coffee, Juice & Champagne
Butler Assisted