

OCEAN'S EDGE

OCEANFRONT RESTAURANT AND EVENT CENTER

The view is just the beginning...

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Oceanfront Reception Rooms

Select the simple elegance of our Pender Room or the unique features of our Seaview Room and you have the perfect backdrop for the one of a kind event that memories are made of. Choose a full service option and Ocean's Edge will take care of the details leaving you to enjoy every minute!



Goldview

As the tallest point on Topsail Island the Seaview Room features a panoramic ocean view that is unlike any other in North Carolina. The ocean blue floors set the perfect stage to celebrate. The creative layout of this space allows for guests to enjoy the sunset as they munch on delicious food, sip on creative cocktails and dance the night away. All rentals of the Seaview Room include use of The Loft boasting a bigger view and custom bar!

Seats up to 250

Silverview

Our Pender Room is a truly unique space featuring a beautiful ocean view, two bars and built in dance floor. The wall of windows allows for plenty of natural light while providing a terrific view. Our Pender Room can be customized to be Full Service or DIY, making it the ideal space for almost any budget. All rentals of the Pender Room include us of our bonus, Brunswick Room for the day of your event. **Seats up to 200**



Bronzeview

Perfect for groups of 30-100

Onslow Hall offers a wall of windows with terrific natural light and a view of the ocean just over North Topsail's natural dunes. Add in our customizable dance floor and you are ready to celebrate any occasion. This room is also great for business functions and smaller events.

SELECT YOUR RECEPTION SITE

THE GOLDVIEW ROOM

This space requires a room rental fee and a food and beverage minimum.

	APR-SEPT ROOM RENTAL	OCT-MAR ROOM RENTAL	FOOD & BEVERAGE MINIMUM
SATURDAY	\$2,500	\$2,000	\$6,000
FRIDAY	\$2,000	\$1,500	\$5,500
SUNDAY	\$1,500	\$1,200	\$4,500
MONDAY-THURSDAY	\$1,800	\$1,000	\$3,500

ROOM RENTAL FEE: This fee covers rental of The Overlook Room for the day of your event. Rental also includes set up and breakdown of all tables, chairs, china, flatware, glassware and Ivory linens.

FOOD & BEVERAGE MINIMUM: This is the minimum amount you are required to spend on food, alcohol and non alcoholic beverages to rent the space. All food and beverages must be purchased through Ocean's Edge.



SELECT YOUR RECEPTION SITE

OCEANFRONT BALLROOMS

SILVERVIEW — 50-200 GUESTS

BRONZVIEW — 20-100 GUESTS

Both of these spaces feature a wall of windows and included dance floor.

	SILVERVIEW ROOM RENTAL	BRONZVIEW ROOM RENTAL
SATURDAY	\$2,000	\$1,000
FRIDAY	\$1,500	\$850
SUNDAY	\$1,200	\$750
MONDAY-	\$1,000	\$700

ROOM RENTAL FEE:

This fee covers rental of the room for the day of your event. Rental includes tables and chairs. Ivory table cloths and chair covers are an additional fee.

FOOD & BEVERAGE :

Ocean's Edge provides a variety of catering options. You can choose both food and beverage service, select only one or choose to use an outside caterer or provide food yourself.

ADDITIONAL RENTALS

IVORY TABLECLOTHS— \$22 EACH

IVORY CHAIR COVERS— \$2 EACH

OUTSIDE CATERING FEE — \$300

BUILD YOUR BEACH CEREMONY



All ceremony packages include all necessary permits and full set up and breakdown of our bamboo arbor, seating for your selected number of guests, and access to one of our two beach walkways.

CHOOSE YOUR CEREMONY SIZE:

- >50 guests— \$650
- 50-100 guests — \$750
- 100-150 guests — \$850
- 150-200 guests — \$950

CHOOSE YOUR SEATING STYLE:

- White wooden benches
- White wooden chairs
- Combination



CHOOSE CEREMONY ENHANCEMENTS:

- White Drape: \$100
- Burlap Curtains: \$150
- Sand Ceremony Table: \$20
- “Choose a seat, Not a side” Sign: \$25
- Shepherd’s Hooks: \$8 each



On-Site Coordinator

Our experienced coordinator is your on site contact through the planning process and during your event. Our basic package starts at \$650, includes two planning meetings and our coordinator to will run your rehearsal, ceremony and reception. Additional packages are available on a consultation basis.

It starts with the view...



At Ocean's Edge we believe our ocean view is the just the beginning of the 'Edge' experience. Our exceptional service, delicious food and customizable options are what make each event truly memorable.

Think outside of the box and remember...your wedding should be as unique as your love story!

SERVICE

We treat all of our customers like family, getting to know you to ensure your event is tailored to reflect your personal style and budget. Our friendly and professional staff goes above and beyond to make your vision reality.

As the only full service wedding venue on Topsail Island you can let our team take care of the details. From linens to a rainy day plan we have you covered. Our onsite coordinator is there to help take the stress out of wedding planning allowing you and your guests to enjoy every moment.

LOCATION

We are located directly on beautiful, Nationally recognized Topsail Beach at the St. Regis Condominium Resort; 20 minutes from Jacksonville and 45 minutes from Wilmington.

As the tallest point on Topsail Island, the panoramic views from our Seaview Space and Loft are unlike any other in the Carolinas. Our Pender Room showcases the ocean and dunes from a lower vantage point with tons of natural light. All three spaces offer unique layouts and walls of windows allowing the beach to be the backdrop of your event, not just the location!

Food — **Plated Dinner**

All plated dinners are served with a plated mixed green OR Caesar salad, chef's choice of starch and vegetable and assorted dinner rolls. Water, tea and coffee service are included.

FAMILY STYL

\$26 PER PERSON

Plates and silverware rolls are placed on the buffet.

Water and tea are self serve at a beverage station.

+ \$3 pp — Have tables pre set with place settings and upgrade to tableside beverage service

Appetizers: Select Three

Sweet and Sour Meatballs, Island Ham Biscuits, Crab Dip with Pita Points, Hummus with Assorted Vegetables and Pita Points, Cheese and Cracker Display, Crispy Calamari, Mini Crab Cakes, Mac & Cheese Bites, Seasonal Fruit Display

Spinach Dip with Pita Points, Pub Chips with Dipping Sauce, Hushpuppies with Honey Butter

Entrees: Select Two
Southern Fried Chicken, Vegetarian Pasta, Herb Grilled Chicken Breast, Flank Steak in Mushroom Gravy

Roasted Pork Loin, Grilled Chicken Piccata, Dry Rubbed Flank Steak and Peppers

Sides: Select Three

Mixed Greens Salad, Vegetable Medley, Southern Green Beans, Steamed Broccoli, Herb Roasted Potatoes

Stone Ground Cheese Grits, Buttered Corn, Baked Beans, Cole Slaw, Cucumber and Tomato Salad

BASIC ELEGANCE

\$35 PER PERSON — TWO ENTRÉE SELECTIONS

\$39 PER PERSON — THREE ENTRÉE SELECTIONS

Plates, flatware, napkins and iced water are pre set at each seat

Dinner rolls and house salad are included with this package

Appetizers: Select Three

Sweet and Sour Meatballs, Island Ham Biscuits, Crab Dip with Pita Points, Hummus with Assorted Vegetables and Pita Points, Cheese and Cracker Display, Crispy Calamari, Mini Crab Cakes, Mac & Cheese Bites, Seasonal Fruit Display

Spinach Dip with Pita Points, Pub Chips with Dipping Sauce, Hushpuppies with Honey Butter

Entrees: (Select Two= \$35 pp) (Select Three= \$39 pp)

Chicken Parmesan, Southern Fried Chicken, Marinated London Broil with Aus Jus, Sweet Glazed Salmon, Chicken Oscar, Chicken or Beef Marsala, Vegetarian or Chicken Pesto Penne Pasta, Herb Seasoned Salmon, Herb Roasted Chicken

Shrimp Scampi with Penne Pasta, Rosemary Pork Loin, Flounder with Cream Sauce

Sides: Select Three

All prices subject to 20% service charge and 7.2% sales tax

Food — Buffet Upgrades

COCKTAIL HOUR UPGRADES

SUBSTITUTE one of your package appetizer selections with one of these:

price is per person

- Sausage or Cheese Stuffed Mushrooms- \$1.50 pp
- Blackened Seared Ahi Tuna with Asian Slaw- \$3.00 pp
- Firecracker Shrimp- \$1.50 pp
- Mini Crab Cakes with Remoulade Sauce- \$1.50 pp
- Island Chicken Spring Rolls- \$3.00 pp
- Chilled Shrimp Cocktail- \$4.00 pp
- Chilled Citrus Seafood Salad with toasted Baguette- \$3.50 pp

SOUP AND SALAD UPGRADES

Have salads preset on your tables for \$4.00 pp

Substitute one of our homemade soups for your salad:

- Low Country Chowder- \$2.50 pp
- Bill's Famous She Crab Soup- \$3.00 pp
- Roasted Tomato Bisque- \$2.00 pp

Add soup to your buffet:

- Low Country Chowder- \$4.50 pp
- Bill's Famous She Crab Soup- \$5.00 pp
- Roasted Tomato Bisque- \$4.00 pp

DINNER UPGRADES

Upgrade a dinner entrée or add an action station:

Action stations are subject to a \$50 attendant fee per station

- Shrimp and Grits- \$7 pp
- Build Your Own Alfredo- \$4 pp
- Prime Rib Carving- \$7 pp

Upgrade one of your entrée selections:

- Blackened Seared Ahi- \$4.00 pp
- Grilled Grouper- \$4.00 pp
- Asian Glazed Salmon- \$2.00 pp
- Jumbo Lump Crab Cakes- \$5.00 pp

All prices subject to 20% service charge and 7.2% sales tax

Food — *A la Carte Selections*

*A la Carte Selections can be added to any existing menu or customized to create your own.
Our staff can help you create a menu that will fit your tastes, budget and group size.*

Per 100 pieces

Swedish Meatballs in a sweet and sour sauce.....	\$150
Baked Spanikopita.....	\$200
Mini D’jion Ham and Cheese biscuits.....	\$175
Seared Tuna Display.....	\$200
Mini Island Chicken Spring Rolls.....	\$200
Chilled Seafood Salad Crustini.....	\$250
Balsamic Bruschetta.....	\$125
Pepperjack Mac & Cheese Bites.....	\$150
Traditional Shrimp Cocktail.....	\$300
Grilled Marinated Chilled Shrimp.....	\$250
Fried Firecracker Shrimp.....	\$150
Jumbo Coconut Shrimp.....	\$200
Mini Crab Cakes with Remoulade.....	\$175
Mini Quiche Assortment.....	\$175
Fried Chicken Bites with dipping sauces.....	\$150
Pigs in A Blanket.....	\$100
Spinach Artichoke Dip with Pita Points (Serves 30).....	\$65
Crap Dip with Pita Points (Serves 30).....	\$95
Red Pepper Hummus with Pita Points (Serves 30).....	\$45
Vegetable and cheese display (Serves 30).....	\$55
Seasonal Fruit Display with yogurt dip (Serves 30).....	\$65
Homemade Potato Chips with Ranch (5 lbs).....	\$40
House Hushpuppies with Honey Butter.....	\$.75 per person
Red Pepper Hummus with Pita Points (Serves 30).....	\$45

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Food — *Small Group Options*

We love hosting unique dinner receptions in The Loft. Chef has created four versatile and fun menu options choose from. These selections are also available in our Pender Room and Seaview Space.. Our Event Director can tell you more about availability and pricing.

Contact us to find out how you can further customize your menu by adding appetizers, salad, soup, additional entrees and desserts!

Steam Pot Dinner

\$38+ per person

Wow your guests when we bring out traditional steam pots full of juicy shrimp, clams, potatoes, corn, sausage and of course...crab legs! For your land lovers in the crowd we also offer our NY Strip and grilled chicken breast entrees. Dinner is finished with key lime pie!

A Taste of Carolina

\$30 + per person

With this menu we serve up family style portions of our southern fried chicken with your choice of three sides and dinner rolls. (We suggest mac and cheese, bacon green beans and cheese grits) Finish of dinner with cobbler and ice cream. Like grandma's...but we do the dishes!

3 or 4 Course Dinner

\$35+ per person

Our traditional, plated, dinner menu starts with appetizers, followed by house or Caesar salad and your guest's choice of entrée. We build a select menu for your guests to choose from to fit your tastes and budget. Of course, you can choose to finish dinner with cheesecake!

Social Hors D'oeuvres

\$27+ per person

If you are looking to maximize time spent socializing with your guests, this dinner option is perfect. You select hors d'oeuvres from Chef's special menu and we serve them up on a buffet and/or passed. With no schedule to stick to, this dinner option is flexible and fun!



All prices subject to 20% service charge and 7.2% sales tax

Beverage — Bar Pricing & Options

At Ocean's Edge we are proud of our ability to customize your event. This includes your bar. We will work to tailor the bar to your needs. This means working with your budget, crafting unique drinks and custom orders. Talk with our event coordinator for details.

BILLING OPTIONS

Open Bar

Keep it easy knowing all of your guests can have a beverage they will enjoy. Select a package from our options below. The price listed is billed per person.

Hosted Bar

Billed on consumption: host tab is billed per drink consumed; drink options billed to the tab can be limited to those the host chooses

Ticketed: host provides guests with tickets that can be redeemed for drinks the host has selected; host tab is billed per drink as tickets are turned in.

Cash Bar

Guests are responsible for their own drinks and can use cash or card to pay.

If this option is selected, we suggest the host provide a small amount to cover soft drink purchases.

HOSTED/CASH BAR PRICES

Premium Brands- \$9.00	Imported/Specialty Beer- \$6.00
Call Brands- \$7.50	Domestic Beer- \$4.50
Well Brands- \$6.50	Premium Wine by the Glass- \$9.00
Soft Drinks- \$2.50	House Wine by the Glass- \$7.00

OPEN BAR PACKAGES

3 hour Minimum/Billed Per Person

All open bars with liquor include beer, wine, sodas and bartenders.

Beer/Wine/Soda	House	Call	Premium
3 Hours- \$22	3 Hours- \$26	3 Hours- \$29	3 Hours- \$32
4 Hours- \$26	4 Hours- \$30	4 Hours- \$33	4 Hours- \$36
5 Hours- \$28	5 Hours- \$34	5 Hours- \$37	5 Hours- \$40

Custom & Specialty Drinks- prices start at \$7 per cocktail

Wine by the Bottle- bottles range from \$22-\$27 (excluding custom orders)

Champagne- \$4 per glass, \$22 per bottle **Champagne Fountain Rental-** \$100 + cost of champagne

Bartending Fee- \$175 per bartender with Cash or Hosted Bar (1 per 50 guests)

All prices subject to 20% service charge and 7.2% sales tax