

w e d d i n g s b y o c e a n

Ocean

CASINO • RESORT
ATLANTIC CITY

wedding package

celebrate your big day with an easy all-inclusive option for you and your guests starting at \$120.00 per person

one-hour cocktail reception with your selection of hors d'oeuvres

three-hour signature open bar

three course dinner with your selection of entree

champagne toast

chef selection of special wedding dessert

complimentary studio suite for bride & groom (one night)

4-hour open bar*

(includes one-hour reception and three-hour dinner)

spirits:

Absolute or Tito's Vodka, Beefeater Gin,
Dewar's White Label Scotch, Seagram's 7 Whiskey, Cruzan Rum, Spiced Rum,
Jose Cuervo Gold Tequila, Courvoisier

beer selections:

imported – Heineken or Corona Light
domestic – Miller Light, Coors Light, Budweiser

wine selections:

house cabernet, chardonnay, pinot grigio and white zinfandel

- pour size is 1 ¼ ounce
- no shots / doubles
- bartenders are required whenever alcoholic beverages are served and are staffed at 1:80 guests
- additional bartenders are available for \$150 fee per bartender

* Premium Brand Spirits and Specialty Wines are available. Please contact your Catering Manager for details.

1-hour reception

hors d'oeuvres passed

select five items from the cold and hot choices below:

cold selections:

fresh melon and prosciutto
scallop ceviche with lime, cilantro, jalapeño
olive caponata, whipped goat cheese on a pumpernickel disc
shrimp with cucumber, dill, lemon crema
italian bruschetta
ahi tuna tartare and crispy wonton chip

hot selections

crispy shrimp and pork dumpling with lemon grass
and sweet soy dipping sauce
chicken satay with thai peanut sauce and crispy shallots
spinach and feta spanakopita
vegetable spring rolls with ginger soy
sesame chicken tenders with honey plum sauce
grilled beef brochette with roasted pepper jam
scallops wrapped in bacon with blood orange reduction
miniature crab cake, avocado lime cream

enhancements to your reception

italian antipasto display - \$12.00 per person

Cured meats, cheeses, grilled vegetables, olives, dried figs, aged balsamic,
flatbreads and crostini

mediterranean display - \$10.00 per person

hummus, olives, tabouli, grilled pita chips, roasted peppers

imported and domestic cheeses - \$10.00 per person

selection of cheeses, fresh fruit and flatbreads

dinner

first course: salad (select one):

caesar salad –

torn romaine, parmesan, mini croutons

ocean salad

gathered field greens, grape tomatoes, red cabbage, carrots, cucumber

spinach salad

dried cherries, mushrooms, balsamic vinaigrette

second course: entree (select one):

\$120.00 per person

french-breast chicken

whipped potatoes, petit green beans and shaved fennel, cabernet-reduction

braised short rib

young steamed vegetable, mashed potato, pan gravy, fresh horseradish

roast prime rib of beef

dauphine potato, asparagus, au jus

norwegian salmon

Stewed lentils, cauliflower potato puree, braised fennel and carrot, tomato broth

second course: entree (continued)

\$150.00 per person

stuffed breast of chicken

gruyere cheese, wilted spinach, truffle scented demi

aged new-cut sirloin steak

mushroom and onion ragu, oven roasted potatoes, asparagus

chilean seabass

soy broth, jasmine rice, baby bok choy

\$200.00 per person

maryland style crab cakes

baked crab cakes, asparagus, whipped old bay potato

center-cut grilled filet mignon

shallot and potato puree, asparagus, port reduction

petite filet duo plate with your choice of the following (choose one):

maryland style crabcake

chilean seabass

stuffed shrimp

served with horseradish-scented mashed yukon potato, asparagus,

burgundy wine sauce

choice of two entrees *

\$225.00 per person

center-cut grilled filet mignon with port reduction

norwegian salmon with braised fennel and carrot and tomato broth

french-breast chicken with cabernet reduction

* served with chef's selection of starch and seasonal vegetable

enhancements to your dinner

seafood cocktail - \$12.00 per person

crabmeat cocktail - \$12.00 per person

lobster ravioli with vodka cream - \$12.00 per person

Dessert

third course - choose one

cheesecake

traditional, strawberry, or salted caramel

tiramisu

traditional or chef seasonal selections

jumbo cupcake

peanut butter, passion fruit, chocolate mousse, or vanilla mousse

event guidelines

EVENT AGREEMENT

All reservations and agreements are made upon, and are subject to, the guidelines of Ocean Casino Resort, and the following conditions:

FOOD AND BEVERAGE

Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the Hotel by the customer, guests or exhibitors. Ocean Casino Resort is the only licensed authority to sell and serve liquor for consumption on the premises. New Jersey Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Ocean Casino Resort reserves the right to refuse alcohol service to anyone. Ocean Casino Resort will supply Cash Bars on customer request. All drink prices exclude tax and service charge.

EVENT FEES

There is a 22% service charge and a 7% sales tax added to all food & beverage charges. Alcoholic beverages are also subject to the Atlantic City 3% luxury tax. All prices are quoted per person unless otherwise indicated.

An \$85 service charge will apply to all catered meal functions of less than 25 guests. Cooking Stations and Carving Stations are subject to a \$150 per Chef Fee. A bartender fee of \$150.00 plus sales tax per bar will be applied to all consumption or per person bars.

PRICING

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement within fourteen (14) days after such written notice from Ocean Casino Resort.

FUNCTION ROOMS

Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated. The Hotel reserves the right to change groups to a

room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases.

WEATHER GUIDELINE FOR OUTDOOR FUNCTIONS

For evening functions, Ocean Casino Resort will decide by 12:00pm (noon) on the day of the function whether the function will be held inside or outside. For daytime functions, Ocean Casino Resort will decide by 5:00pm on the day prior. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up location. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases, the Hotel reserves the right to make the FINAL decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or Ocean Casino Resort Professionals.

SIGNAGE AND DÉCOR

Ocean Casino Resort reserves the right to approve all signage, staging, props, and décor. Signs, banners, or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns on property, nor should they obstruct permanent hotel signage from view. Ocean Casino Resort reserves the right to prohibit the erection of props or free-standing display items in the property.

EVENT BEVERAGE BARS

Hotel will supply all events featuring alcoholic beverages with a Bar and Bartender.

FIRE CODE

Based upon the attendance and structure of your event, Fire Marshall approved floor plans may be required when utilizing specialized décor, vehicle placement and/or centerpieces. Please check with your Event Planning contact for requirements. A fee per floor plan will be assessed by the Atlantic City Fire Department, Fire Prevention Bureau, if Fire Permit application is deemed necessary. Permit Application fees are the responsibility of the group.