



PLATED WEDDING PACKAGE

125 BAYVIEW AVE, BAYVILLE, NJ 08721
WATERSEGEONTHEBAY.COM
732-269-3000



Thank You

MARTELL'S WOULD LIKE TO THANK YOU FOR YOUR INTEREST IN ALLOWING OUR CATERING STAFF TO COORDINATE YOUR SPECIAL EVENT. OUR PERSONAL TOUCH IS PART OF ALL OUR RECEPTIONS, AND WE INVITE YOU TO JOIN THE THOUSANDS OF GUESTS WHO HAVE ENJOYED OUR FINE FOOD AND PROFESSIONAL SERVICE. WE OFFER A MAGNIFICENT BAY VIEW AND SERVICE ONLY ONE AFFAIR AT A TIME TO ENSURE OUR GUESTS THE SPECIAL ATTENTION THEY DESERVE. EVERY AFFAIR IS COORDINATED AND SUPERVISED BY BANQUET MANAGEMENT AND OUR EXECUTIVE CHEF TO ACCOMMODATE ALL GUEST WITH THE FINEST SERVICE.



HAND PASSED HORS D'OEUVRES

(Select Six Choices)

- Tomato Mozzarella Bruschetta with Pesto
- Mini Vegetable Spring Rolls with Tangerine Duck Sauce
- Mini Crab Cake Balls with Chipotle, Old Bay Remoulade
 - Herb & Garlic Cheesy Stuffed Mushrooms
- Filet Mignon & Vegetable Skewers w/ Balsamic Glaze
 - Chicken & Pineapple Skewers w/ Teriyaki Glaze
 - Thai or Buffalo Chicken Wings
 - Angus Burger Sliders
 - Chilled Jumbo Shrimp
 - Spinach Wraps w/ Goat Cheese
 - Bacon Wrapped Scallops
 - Vegetable & Fresh Herb Tart
 - Pulled Pork Sliders
 - Spring Rolls
 - Spanakopita



ANTIPASTI DISPLAY

ARTISAN FRUIT & INTERNATIONAL CHEESE DISPLAY



COCKTAIL HOUR STATIONS

(SELECT TWO STATIONS)

ASIAN STATION

(choose 1 of each)

- Chicken, Beef or Shrimp Lo Mein
- Chicken, Beef or Shrimp Rice and Broccoli

PASTA STATION

(choose 2)

- Orecchiette Pasta w/ Broccoli Rabe & Sausage Garlic and Olive Oil
- Tri-Color Tortellini with Pesto Cream Sauce, Sundried Tomatoes and Pine Nuts
- Gnocchi, Parmesan Garlic Cream, Smoked Ham, Spring Peas
- Penne a la Vodka, Grana Padano, Micro Basil

BOARDWALK STATION

(choose 2)

- Mini Boardwalk Style Cheesesteaks
- Boardwalk Truffle Cheese Fries
- Coney Island Hot Dogs
- Italian Sausage Sandwiches
- Fried Pickles
- Boardwalk Style Pizza with Assorted Toppings

MAIN COURSE SELECTIONS

SALAD COURSE

(Select 1 Choice)

- Classic Caesar Salad, Parmesan Croutons, Tossed in House Made Caesar Dressing
- Wild Field Greens, Cherry Tomato, Crumbled Feta, English Cucumber, Drizzled with Honey Balsamic Vinaigrette
- Chef's Choice of Seasonal Salad Topped with a Housemade Seasonal Dressing

APPETIZER COURSE

(Select 1 Choice)

- Wild Mushroom Ravioli w/ Truffle Marsala Cream
- Jumbo Lump Crab Cake, Cabbage Slaw, Chipotle Remoulade
- Lobster and Ricotta Ravioli, Sherry Lobster Cream
- Penne a la Vodka, Grana Padano, Micro Basil
- Gemelli Pasta Bolognese, Sautéed Spinach, Grana Padano, Roasted Cherry Tomato
- Orecchiette Pasta, sautéed Broccoli Rabe, Sausage, Roasted Red Peppers, Grana Padano, Balsamic Drizzle
- Farfalle, Pesto Alfredo Sauce, Sundried Tomato, Toasted Pine Nuts, Grana Padano
100% black Angus chopped steak covered in a rich beef gravy with roasted portabello mushrooms and sautéed onions.
Served with mashed potatoes and gravy.

MAIN COURSE

(Select Two Choices)

LAND

- Center Cut 8 oz Filet Mignon with a Red Wine Demi - Glace
- Veal Sirloin Saltimbocca with a Marsala Cream Demi - Glace
 - New York Strip Steak with a House Steak Sauce
- Breast of Chicken with a Marsala Cream Demi-Glace or Francaise Sauce

SEA

- Halibut in a Lemon Butter Bur Blanc Sauce
 - Tuna Wasabi Peppercorn Cream
 - Shrimp & Scallop Scampi
- Crab Cake Lemon Truffle Remoulade
- 8 oz Lobster Tail with Drawn Butter

GARDEN

- Vegetable Risotto
- Eggplant Manicotti
- Vegetable Lasagna Rollatini

ALL ENTREES WILL BE PLATED WITH CHOICE OF:

Roasted Red Bliss Potato or Duchess Style Potato
Chef's Choice of Seasonal Vegetables

ADDITIONAL OPTION:

Choose a Duel Land & Sea Entrée for an Extra \$15 Per Person



WEDDING PACKAGE INCLUDES

TIERED CUSTOM DESIGNED WEDDING CAKE CREDIT
(MUST USE OUR HOUSE BAKERY FOR THE FULL \$250 CREDIT.)

COFFEE, TEA, AND SODA

FIVE HOUR TOP SHELF OPEN BAR ALWAYS PREMIUM

PRIVATE BRIDAL SUITE

BRIDAL ATTENDANT

COLOR COORDINATED LINENS & NAPKINS

COMPLIMENTARY CHAMPAGNE TOAST



BUFFET WEDDING PACKAGE

125 BAYVIEW AVENUE, BAYVILLE, NJ 08721

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The page features decorative leaf patterns in the corners, rendered in two shades of blue: a darker teal and a lighter sky blue. The leaves are stylized and scattered around the edges of the page.

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HAND PASSED HORS D'OEUVRES

.(Select Four Choices)

- Tomato Mozzarella Bruschetta with Pesto
- Mini Vegetable Spring Rolls with Tangerine Duck Sauce
- Mini Crab Cake Balls with Chipotle, Old Bay Remoulade
 - Herb & Garlic Cheesy Stuffed Mushrooms
- Filet Mignon & Vegetable Skewers w/ Balsamic Glaze
 - Chicken & Pineapple Skewers w/ Teriyaki Glaze
 - Thai or Buffalo Chicken Wings
 - Angus Burger Sliders
 - Chilled Jumbo Shrimp
 - Spinach Wraps w/ Goat Cheese
 - Bacon Wrapped Scallops
 - Vegetable & Fresh Herb Tart

ARTISAN FRUIT & INTERNATIONAL CHEESE DISPLAY

COCKTAIL HOUR STATION'S (SELECT TWO STATIONS)

ASIAN STATION

(choose 1 of each)

- Chicken, Beef or Shrimp Lo Mein
- Chicken, Beef or Shrimp Rice and Broccoli

PASTA STATION

(choose 2)

- Orecchiette Pasta w/ Broccoli Rabe & Sausage Garlic and Olive Oil
- Tri-Color Tortellini with Pesto Cream Sauce, Sundried Tomatoes and Pine Nuts
 - Gnocchi, Parmesan Garlic Cream, Smoked Ham, Spring Peas
 - Penne a la Vodka, Grana Padano, Micro Basil

DIP STATION

(choose 1 of each)

- Hot Dips- Artichoke & Spinach or Maryland Crab
- Hummus Dips- Wasabi Edamame, Lemon Garlic, or Smokey Roasted Red Pepper

The page is decorated with stylized leaf graphics in shades of blue and teal, positioned in the corners. The main text is centered and uses a serif font.

MAIN BUFFET SELECTIONS

SALAD SELECTION

(Select 1 Choice)

- Classic Caesar Salad, Parmesan Croutons, Tossed in House Made Caesar Dressing
- Wild Field Greens, Cherry Tomato, Crumbled Feta, English Cucumber, Drizzled with Honey Balsamic Vinaigrette
- Chef's Choice of Seasonal Salad Topped with a Housemade Seasonal Dressing

BUFFET MAIN COURSE

(SELECT FOUR STATIONS)

- Chicken Marsala with Wild Mushrooms or Francaise
 - Sautéed Shrimp & Scallop Scampi
- Veal Saltimbocca with Prosciutto and Fresh Mozzarella
 - Farfalle with Basil, Pesto and Sundried Tomatoes
 - Lobster Filled Ravioli in a Light Tomato Cream Sauce
 - Penne Bolognese with Fresh Mozzarella
- Broiled Lemon Sole with White Wine and Garden Herbs
 - Vegetable Lasagna with Basil Pomodoro
- Stuffed Roasted Eggplant with Smoked Tomato and Roasted Pepper Puree

CHOICE OF POTATO ROASTED RED BLISS OR
DUCHESS STYLE POTATO AND CHEF'S
CHOICE OF SEASONAL VEGETABLE



WEDDING PACKAGE INCLUDES

TIERED CUSTOM DESIGNED WEDDING CAKE CREDIT
(MUST USE OUR HOUSE BAKERY FOR THE FULL \$250 CREDIT)

COFFEE, TEA AND SODA

FIVE HOUR TOP SHELF OPEN BAR ALWAYS PREMIUM

PRIVATE BRIDAL SUITE

BRIDAL ATTENDANT

COLOR COORDINATED LINENS & NAPKINS

COMPLIMENTARY CHAPAGNE TOAST



WEDDING ENHANCEMENTS

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COCKTAIL ENHANCEMENTS

ICE SCULPTURE

• \$500

Of Your Own Design

RAW BAR

• \$15 per person

Chilled Colossal Shrimp - u- Peel Cocktail

Fresh Shucked Cape Cod Oysters on the Half Shell or Moscow Style

Virginia Little Neck Clams on the Half Shell

SUSHI BAR

• \$10 per person

CARVING STATION

• \$15 per person

Roasted Turkey Breast

Honey Glazed Virginia Ham

BBQ Roast of Pork

Chef Seasoned Prime Rib

PASTA STATION

• \$7 per person

Tri Colored Tortellini in a Pesto Cream Sauce

Penne Alla Vodka

Fettucine Alfredo

Gnocchi Bolognese in a Meat Sauce

Lobster Ravioli \$2.00 Extra

MAC -N- CHEESE STATION

• \$7 per person

Lobster or Crab \$2.00 Extra

Bacon Ranch With Crushed Doritos

Four Cheese Top With Crunchy Cheezits

The page features decorative leaf patterns in the corners, rendered in shades of blue and teal. The leaves are stylized and appear to be part of a larger branch that frames the central text.

COCKTAIL ENHANCEMENTS

MASHED POTATO BAR

• \$5 per person

Yukon Mashed Potatoes With a Choice of:

Peppered Bacon

Chives

Whipped Butter

Whipped Cinnamon Sugar Butter

Smoked Maple Glazed Bacon

Roasted Garlic

Sour Cream

Shredded Cheese

PIZZA STATION

• \$7 per person

Cheesy Thin Crust Pizza With a Choice of Toppings:

Pepperoni

Sausage

Meatball

Chicken (Parmigiana, or Alfredo)

Bacon or BLT

Mushrooms

Onions

Peppers

TACO STATION

• \$8 per person

Mild or Spicy Ground Beef With a Choice of Toppings:

Pico D' Gallo

Avocado

Jalapeño

Shredded Lettuce

Shredded Cheese

Sour Cream



DESSERT ENHANCEMENTS

ICE CREAM SUNDAE & BROWNIE BAR

• \$8 per person

Goopy Fresh Baked Brownies
Vanilla and Chocolate Ice Cream
Caramel Sauce
Chocolate Sauce
Wet Walnuts
Gummy Bears
Chocolate Morsels
Sprinkles
Whipped Cream

CHOCOLATE FOUNTAIN

• \$8 per person

Choices for Dipping:

Strawberries
Pineapple
Pretzels
Angel Cake
Marshmallows

BOARDWALK STATION

• \$8 per person

Zeppola's
Funnel Cake Fries
Fried Oreos
Fried Cheesecake
Chocolate Covered Bacon

CANDY STATION

• Price Upon Request

WEDDING PRICING

Price per person not including tax, gratuity or MD fee

Minimum Guest Count: 50

Maximum Guest Count: 200

(In Season May-October)

BUFFET

Friday : \$105

Saturday: \$115

Sunday: \$95

PLATED

Friday : \$125

Saturday: \$135

Sunday: \$115

(OFF Season November-April)

BUFFET

Friday: \$95

Saturday: \$105

Sunday: \$85

PLATED

Friday: \$115

Saturday: \$125

Sunday: \$105

(Children 12 & Under: \$25)

(Vendors: \$35)

CEREMONY FEE

\$1200

Includes:

Ceremony Space

Chairs

Bridal Suite (Available Starting from 7:30a.m)

Set up & Breakdown

The page features decorative leaf graphics in the corners. The top-left and bottom-left corners have light blue leaf silhouettes, while the top-right and bottom-right corners have dark teal leaf silhouettes.

PAYMENT TERMS

1.) ALL DEPOSITS AND PAYMENTS ARE NON-REFUNDABLE

2.) PAYMENT SCHEDULE IS AS FOLLOWS:

25% DEPOSIT DUE AT SIGNING OF CONTRACT

25% (3) MONTHS AFTER SIGNING OF CONTRACT

25% (6) MONTHS PRIOR TO EVENT/WEDDING DATE

25% (3) WEEKS PRIOR TO EVENT/WEDDING DATE

3.) MARTELL'S WATER'S EDGE RESERVES THE RIGHT TO CANCEL THE FUNCTION HEREIN IF TIME LINE PAYMENTS ARE NOT MET.

ALL EVENTS

FINAL COUNTS, MENU SELECTION, FLOOR PLANS, DETAILS AND PAYMENTS ARE DUE:
(3) WEEKS PRIOR TO YOUR EVENT DATE