



CORAL

Plated Wedding Reception

Package availability is based on season (December-March).

Package Inclusions

- Complimentary Overnight Suite the night of your wedding
- Personal Wedding Coordinator to guide you through the planning process, right up to your event
- Coordination of overnight accommodations for your guests
- Wedding Party Cocktail Room
- Four Hour Open Bar
- Cocktail Hour with Display Station and Hors D'Oeuvres
- Champagne Toast
- Elegantly Plated Dinner (Salad and Entrée)
- Complimentary Daily Valet Parking for your guests the day of your wedding
- Complimentary White or Ivory Linen
- Complimentary Menu Tasting for Couple at one of our Wedding Tasting Events

COCKTAIL RECEPTION

Service for One Hour

Cold Display

- Crudités of Seasonal Vegetables, Artisanal Cheeses, Hummus, Grilled Baguettes, Lavosh, Gourmet Crackers & Breads

Hors D'Oeuvres

(Select Four)

- Mini Brie & Raspberry Puff, Apricot Marmalade
- American Kobe Burger, Sir Kensington Spicy Ketchup
- Malibu Coconut Chicken, Honey Mustard
- Cocktail Frank in Puffed Pastry, Pommery Mustard
- Veggie Spring Rolls, Teriyaki Ginger Glaze
- Braised Short Rib & Manchego Empanada, Salsa Fresca
- Beef Bourgogne Puff, Seaview Steak Sauce
- Mini Cheese Steak Spring Rolls, Cherry Pepper Ketchup
- Four Cheese Arancini, Fra Diablo
- Chicken & Cheese Quesadilla, Avocado Crema
- Reuben Puff, Russian Dressing
- Tequila Chicken Taquito, Salsa Verde
- Buffalo Chicken Spring Rolls, Blue Cheese Dressing
- Yukon Golf Potato Croquette, White Truffle, Chive Sour Cream

PLATED DINNER

SALAD

(Select One)

Traditional Caesar

Hearts of Romaine Lettuce, Parmigiano-Reggiano & Focaccia Croutons, Creamy Parmesan Dressing

Garden Salad

Cucumbers, Tomato, Carrots, Radish, Italian Oregano Vinaigrette

Winter Salad

Baby Arugula, Dried Fruits, Candied Pecans, Blue Cheese, Balsamic Dressing

ENTREE

(Select Two Single Entrees)

Exact Entrée Counts Are Required 72 Hours In Advance

All Entrées Include Chef Crafted Accompaniments

Seaview Proudly Serves USDA Choice Beef

Chicken Piccata

Fresh Lemon, Pinot Grigio & Caper Sauce

Flounder Francaise

Lemon Butter Sauce

Flat Iron Steak

Charred Scallion and Cilantro Chimichurri

401 South New York Road Galloway New Jersey United States | 609.652.1800

Bacon Wrapped Pork Tenderloin*Calvados Demi Glaze***Vegetable Primavera***Pearl Onions, Peas, Corn, Asparagus, Spinach, Baby Heirloom Tomatoes, Cream Sauce***Duet Options***Flat Iron Steak with Crab Stuffed Shrimp**(add \$10 per person)***COFFEE**

Deluxe Coffee Bar featuring Lavazza Coffee, House made Biscotti, Flavored Syrups, Cinnamon Sticks, Whipped Cream

PACKAGE BAR**CHAMPAGNE TOAST**

Classic Toast: Champagne with a Fresh Strawberry Garnish

CLASSIC BRANDS BAR

4 Hour Open Bar Service

Wine and Champagne

Champagne and Seaview Select Wines to include: Pinot Grigio, Chardonnay, Merlot, Cabernet, Rose

Liquors

Sky Vodka, New Amsterdam Gin, Don Q Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch, Kahlua, Triple Sec, Peach Schnapps, Sweet Vermouth, Dry Vermouth

Beer (Choice Three Select and Two Premium)Select Beers:

Bud Light, Budweiser, Coors Light, Miller Light, Michelob Ultra, Yuengling

Premium Beers:

Amstel Light, Cape May IPA, Corona, Corona Light, Heineken, Heineken Light, Sam Adams Lager

\$110.00 Bartender Fee will apply per every 100 guests

FINAL GUARANTEE IS DUE NO LESS THAN 3 BUSINESS DAYS PRIOR TO EVENT DATE. PRICES SUBJECT TO PREVAILING NEW JERSEY SALES TAX AND 23% SERVICE CHARGE (taxable).

If you have any concerns regarding food allergies, please contact your event manager.