

Weddings

AT STONE HARBOR GOLF CLUB



Imagine the perfect wedding
& allow us to create it...

EXTRAORDINARY CUISINE  EXTRAORDINARY SERVICE  EXTRAORDINARY EXPERIENCE

BUTLER PASSED HORS D'OEUVRES

CALIFORNIA SUSHI ROLLS *Soy Dipping Sauce – Wasabi – Pickled Ginger* \$5

COLOSSAL SHRIMP COCKTAIL *Bloody Mary Cocktail Sauce (3 per person)* \$9

KALMYRNA FIGS *Goat Cheese – Truffle Honey* \$5

STRAWBERRIES *Marscapone Cheese – Balsamic Drizzle* \$4

SMOKED SALMON MOUSSE CROSTINI *Capers – Red Onion Marmalade* \$4

GRILLED LOBSTER SALAD *Served on an Endive Leaf* \$6

LUMP CRAB & AVOCADO SALAD *Old Bay Crostini* \$6

TUNA TARTAR *Garlic & Ginger Aioli – Sesame Wonton* \$6

JUMBO MARYLAND CRAB CLAWS *Mustard Sauce* \$5

SESAME CRUSTED TUNA TATAKI *Wasabi Crema – Crispy Wonton Boat* \$6

MELON & PROSCIUTTO \$4

FRESH MOZZARELLA & ROASTED RED PEPPER CROSTINI \$4

PAN SEARED SEA SCALLOP *Potato Crisp – Béarnaise* \$6

PANKO CRUSTED JUMBO SHRIMP *Pineapple Chutney* \$6

GRILLED BEEF TENDERLOIN CROSTINI *Caramelized Onion Marmalade* \$5

LOBSTER MAC & CHEESE \$6

PETITE CRAB CAKES *Tartar Sauce – Cornichon* \$6

LOLLIPOP LAMB CHOPS *Rosemary Demi Glace* \$7

SMOKED CHICKEN & BLACK BEAN EGG ROLL *Avocado Crema* \$4

TRADITIONAL CLAMS CASINO *Applewood Smoked Bacon* \$4

CRISPY DUCK & CASHEW SPRING ROLLS *Spicy Ponzu Sauce* \$4

TRADITIONAL GREEK SPANIKOPITA \$3

SWEET SAUSAGE IN PUFF PASTRY *Whole Grain Mustard* \$4

SEA SCALLOPS & APPLEWOOD SMOKED BACON *Horseradish Sauce* \$6

FRIED BOCCONCINI MOZZARELLA *Classic Marinara Sauce* \$4

PANKO CRUSTED SPICY TUNA ROLLS *Wasabi – Pickled Ginger* \$5

SOUP SHOOTERS: *Select One* \$4

LOBSTER BISQUE *Lobster Fritter* • LUMP CRAB & ASPARAGUS *Truffle Drizzle*

BUTTERNUT SQUASH *Julienne of Apple* • TOMATO FLORENTINE *Baby Arugula*

Hors d'oeuvres

STATIONARY HORS D'OEUVRES

DOMESTIC & IMPORTED CHEESE DISPLAY

Fresh Fruit – Crackers & French Bread

\$7 per person

CHEF'S TUSCAN TABLE

GRILLED EGGPLANT - ZUCCHINI - SUMMER SQUASH

ROASTED PEPPERS - MARINATED MUSHROOMS - ARTICHOKE

Olives – Bocconcini – Prosciutto – Aged Provolone – Crusty Bread

\$10 per person

ICED DISPLAY OF COLOSSAL SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce – Lemon Wedges (three per person)

\$9 per person

STONE HARBOR RAW BAR

COLOSSAL SHRIMP COCKTAIL - CHERRYSTONE CLAMS

SEASONAL OYSTERS - JUMBO CRAB CLAWS

Bloody Mary Cocktail Sauce – Dijon Mustard Sauce – Seasonal Mignonette

\$18 per person

PACIFIC RIM STATION *(please select 4)*

DUCK & CASHEW SPRING ROLLS • CRAB RANGOON

SHRIMP DUMPLINGS • SPICY CRAB ROLLS

EDAMAME & SHIITAKE MUSHROOM POTSTICKER

STEAMED HOISIN CHICKEN BUN

ACCOMPANIMENTS:

Pineapple Macadamia Nut Slaw – Spicy Ponzu Sauce – Thai Red Pepper – Riesling & Shallot Broth

\$15 per person

CHEF'S PASTA STATION *(please select two)*

ORRICIETTE *Extra Virgin Olive Oil – Roasted Garlic – Locatelli*

FUSILLI PASTA MARINARA *Roasted Red Peppers – Petite Peas – Pancetta – Locatelli*

BUFFALO MOZZARELLA RAVIOLI *Margherita Sauce*

WILD MUSHROOM & TRUFFLE RAVIOLI *Basil Pesto – Roasted Baby Heirloom Tomatoes*

\$11 per person

SLIDER STATION *(please choose 1)*

GRILLED BEEF TENDERLOIN *Sweet Onion Marmalade – Brie*

SMOKED CHICKEN *Pickled Red Onion*

BARBECUE PULLED PORK

All served on Sweet Hawaiian Rolls

\$10 per person



Hors d'oeuvre pricing is per person based on a one hour reception.

First Course

FIRST COURSE CHOICES

Soups

SPRING PEA *Truffle Oil*

LOBSTER BISQUE *Lobster Fritter*

COCONUT CURRIED CAULIFLOWER *Fried Leeks*

NEW ENGLAND CRAB AND CORN CHOWDER

BUTTERNUT SQUASH *Garlic & Cilantro Cream*

ASPARAGUS & LUMP CRABMEAT *Lemon Drizzle*

TOMATO FLORENTINE *Grilled Shrimp - Baby Arugula*

Salads

CRISP ROMAINE LETTUCE - SUNDRIED TOMATOES - CRISP PANCETTA

Classic Caesar Dressing - Shaved Pecorini - Garlic Croutons

BABY SPINACH LEAVES - FRESH RASPBERRIES - ORANGE SEGMENTS

Citrus Champagne Vinaigrette - Candied Walnuts

HEIRLOOM TOMATOES - FRESH MOZZARELLA - GARDEN BASIL

Extra Virgin Olive Oil - Aged Balsamic Drizzle

BOSTON BIBB LETTUCE - PORT POACHED SECKEL PEARS

Stilton Cheese - Sherry Vinaigrette - Toasted Walnuts

ROASTED BEET SALAD - GOAT CHEESE - BABY ARUGULA

Pistachio Vinaigrette - Candied Pistachios

DESSERT SELECTIONS

GRAN MARNIER CRÈME BRULÉ *Pistachio Biscotti*

CLASSIC CHEESECAKE *Blackberry Sauce*

LEMON CHIFFON TART *Fresh Blueberries*

WARM CHOCOLATE CAKE *Raspberry Sauce*

MIXED BERRY TART *Vanilla Cream*

KEY LIME PIE *Blueberry Compote*

OUR SIGNATURE CARROT CAKE *Cream Cheese Icing*

APPLE TART *Cinnamon Whipped Cream - Caramel Sauce*

PLATE PRESENTATION PER TABLE

RICH CHOCOLATE COVERED STRAWBERRIES

ASSORTED MINIATURE TARTS

Chocolate Pecan Tart - Crème Brulée Tart - Mixed Berry Tart

Dessert

ENTRÉE SELECTIONS Price includes your three course selections

FILET MIGNON & MARYLAND CRAB

CHARGRILLED BEEF TENDERLOIN - RED WINE DEMI GLACE

JUMBO LUMP MARYLAND CRABMEAT - BÉARNAISE SAUCE

Rosti Potatoes - Haricots Vert

\$80 per person

FILET MIGNON & COLD WATER LOBSTER TAIL

CHARGRILLED BEEF TENDERLOIN - RED WINE DEMI GLACE

PAIRED WITH A COLD WATER PETITE LOBSTER TAIL

Roasted Fingerling Potatoes - Grilled Asparagus

\$80 per person

FILET MIGNON & STUFFED SHRIMP

CHARGRILLED BEEF TENDERLOIN - RED WINE DEMI GLACE

PAIRED WITH LUMP CRAB STUFFED SHRIMP - LEMON BEURRE BLANC

Roasted Garlic Mashed Potatoes - Grilled Asparagus

\$80 per person

FILET MIGNON

CHARGRILLED BLACK ANGUS BEEF TENDERLOIN - RED WINE DEMI GLACE

Goat Cheese Rosti Potato - Sautéed Asparagus

\$75 per person

FRENCH CUT CHICKEN BREAST

LEMON & THYME ROASTED CHICKEN - NATURAL JUS

Mashed Red Skin Potatoes - Roasted Brussels Sprouts

\$65 per person

CHICKEN MARSALA

SAUTÉED CHICKEN BREAST - MARSALA WINE SAUCE

Grilled Portabella Mushroom - Garlic Mashed Potatoes - Sautéed Spinach

\$65 per person

CHARGRILLED PORK SIRLOIN

HERB MARINATED PORK SIRLOIN STEAK - APPLE CIDER DEMI GLACE

Mashed Sweet Potatoes - Roasted Brussels Sprouts

\$65 per person

STONE HARBOR SIGNATURE CRABCAKE

OUR SIGNATURE LUMP CRABCAKE - ROASTED RED PEPPER COULIS

Mashed Red Skin Potatoes - Grilled Asparagus

\$70 per person

RED SNAPPER

PAN SEARED RED SNAPPER - LEMON BEURRE BLANC

Roasted Fingerling Potatoes - Sautéed Broccolini

\$65 per person

GRILLED MAHI-MAHI

MISO GLAZED MAHI - PINEAPPLE MANGO SALSA

Bamboo Rice - Fresh Asparagus

\$65 per person

Entrées

An Event at the Club Offers...

An on-site event planner
Custom designed event menu
Menu tasting with Event Planner & Executive Chef
Beautifully appointed clubhouse with 18th century refinements
Floor plans, seating arrangements & dance floor setup
Customized Linen Package
Hostess and coat check service
Premium beverage service with signature drink and wine pour
Vendor recommendations & coordination
Children's meal & vendor meal available
Private Dining Room available for specialty display
Men's & ladies locker rooms available for bridal party
Complimentary golf for groom and guest
Valet parking available

Enhancements

Fireworks Display over the 18th Green and Lake
Cordial Service & Specialty Coffee Service in our Private Dining Room
Cigar Bar on the Patio Terrace
Ice Carving

Ceremony

Our Event Patio offers the perfect backdrop to exchange your vows. The event Patio overlooks the scenic 18th Green & Lake and offers picturesque sunset views. The mountain stone staircase offers a dramatic entrance for the bride. The ceremony set up features a 30 X 30 tent and white padded chairs arranged in a center aisle format. The ceremony charge, with a maximum capacity of 150 guests, is \$2500. Ceremony Rehearsal will be conducted on the evening prior to your reception.

Beverage Arrangement

Stone Harbor Golf Club will serve a discriminating selection of premium liquor, wine and beer during the course of the evening. Our beverage package includes a five-hour open bar, wine service during dinner, and a specialty drink selection. A more elaborate wine selection, a champagne toast and cordial service is available upon request. \$32.00 per person



STONE HARBOR
GOLF CLUB

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Stone Harbor Golf Club