



Weddings on the Water



DISTINCTIVE LOCATION, FOOD & SERVICE
The only thing we overlook is the ocean

blue  cean
EVENT CENTER

On-site award-winning catering by

seaglass
RESTAURANT • LOUNGE

Weddings *On the Water*



Do you dream of salt air kisses, waves lapping beneath your feet, wowing your guests with picture perfect views, and an elegant reception by the sea? At **Blue Ocean Event Center**, the only thing we overlook is the ocean, the perfect setting for the day of your dreams.

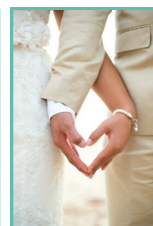
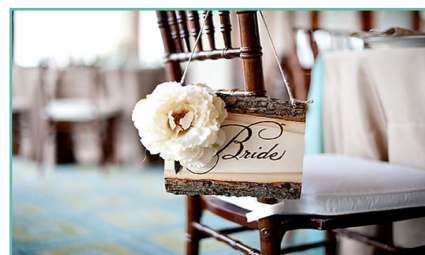
Surrounded by water on three sides, each of our stunning spaces provides panoramic views of the Atlantic from the Isles of Shoals to the Merrimack River and Cape Ann — *a view with a room*. Catered by the on-site Seaglass Restaurant culinary team, our menus celebrate the bounty of the land and sea offering guests fresh, seasonal cuisine with an array of menu options and reception styles.

Invite your guests to experience the beauty of a seaside wedding and award-winning dining in an exclusive beachside atmosphere that is unique and rejuvenating.

Weddings at **Blue Ocean Event Center** feature

- Breathtaking ceremony options with the ocean as a backdrop
- Modern, elegant and versatile waterfront reception spaces for 35 to 350+ guests
- Menus and set-up styles to reflect your personal style and tastes
- Full bars with premium wine, beer and liquor selections
- Complimentary parking
- Customized planning with our expert event managers to create the event of your desire
- Friendly, welcoming and professional service team
- Access to private bridal suite up to 2 hours prior to guest arrival

Four distinctive spaces within **Blue Ocean Event Center** are available to host a memorable wedding experience. All wedding packages are inclusive of champagne toast, passed and stationary hors d'oeuvres, and three-course plated service.



	<i>Square Feet</i>	<i>Reception Stations</i>	<i>Reception Plated</i>
Grandview Hall	8800	350+	350+
Atlantic Ballroom	4400	175	200
Blue Ocean Music Hall	6000	220	275
The Ocean Room	1800	60	75

WEDDINGS IN *Atlantic Ballroom*

Atlantic Ballroom, our premiere, state-of-the-art event space offers the ultimate wedding location. On the upper level of Blue Ocean Event Center, the elegant ballroom boasts stunning views of the ocean and beach through two walls of panoramic windows.



CAPACITIES:

Seated dinner service	200 guests
Stations style reception *	175 guests

SITE FEE OF \$2000 INCLUDES:

- Exclusive use of the Atlantic Ballroom for 5 hours
- Complimentary personalized tasting of selected menu
- Round guest tables with ballroom Chiavari chairs
- Elegant floor length linens and choice of napkin color
- Glassware, china, and silverware
- Complimentary glass centerpieces with pillar candles
- Spacious dance floor
- Ambient background music, wireless microphone & Wi-Fi accessibility
- Access to private bridal suite up to 2 hours prior to guest arrival
- Complimentary guest parking
- Expert event manager to assist with all aspects of planning
- Dedicated banquet manager, professional wait staff, TIPS certified bartender



FOOD MINIMUMS: Please note, client must meet food minimum.

2019	Monday - Thursday	Friday	Saturday	Sunday
May—October	\$5000	\$8000	\$8500	\$7000
November—April	\$4250	\$6200	\$6500	\$5700

* Space allotment for cocktail and food stations is dependent on the number of food stations and guest seats requested. Additionally, the allotment for the dance floor, band/DJ will reduce the usable capacity in the room.

**Reserving overtime must be scheduled in advance and is approved based upon existing events and concerts in the event spaces. Only one hour of overtime is available. Final availability may not be known until two weeks prior.

WEDDINGS IN *Grandview Hall*

Grandview Hall is the ideal setting for awe-inspiring weddings. Located on **Blue Ocean Event Center's** upper level, two panoramic walls of picturesque windows overlooking the ocean offer stunning views like no other.



CAPACITIES:

Seated dinner service	350+ guests
Stations style reception *	350+ guests

SITE FEE OF \$2500 INCLUDES:

- Exclusive use of Grandview Hall for 5 hours
- Complimentary personalized tasting of selected menu
- Round guest tables with ballroom Chiavari chairs
- Elegant floor length linens and napkin color choice
- Glassware, china, and silverware
- Complimentary glass centerpieces with pillar candles
- Spacious dance floor
- Ambient background music, wireless microphone & Wi-Fi accessibility
- Access to private bridal suite up to 2 hours prior to guest arrival
- Complimentary guest parking
- Expert event manager to assist with all aspects of planning
- Dedicated banquet manager, professional wait staff, TIPS certified bartender
- Complimentary Satellite Bar Set Up

FOOD MINIMUMS: Please note, client must meet food minimum.

2019	Monday - Thursday	Friday	Saturday	Sunday
May—October	\$7000	\$8500	\$9500	\$8000
November—April	\$6000	\$7500	\$8500	\$7000

*Space allotment for cocktail and food stations is dependent on the number of food stations and guest seats requested. Additionally, the allotment for the dance floor, band/DJ will reduce the usable capacity in the room.

**Reserving overtime must be scheduled in advance and is approved based upon existing events and concerts in the event spaces. Only one hour of overtime is available. Final availability may not be known until two weeks prior.

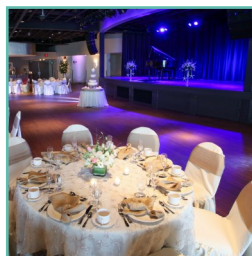
WEDDINGS IN *Blue Ocean Music Hall*

Boasting a panoramic wall of oceanfront windows, performance stage and concert quality sound equipment, Blue Ocean Music Hall offers versatile reception styles in a unique, spacious setting.



CAPACITIES:

Seated dinner service	275 guests
Stations style reception *	220 guests



SITE FEE OF \$2000 INCLUDES:

- Exclusive use of Blue Ocean Music Hall for 5 hours
- Complimentary personalized tasting of selected menu
- Round guest tables with Chiavari chairs
- Elegant white or ivory floor length linens and choice of napkin color
- Glassware, china, and silverware
- Glass table centerpieces with pillar candles
- Performance quality stage with spacious dance floor
- State-of-the-art sound and lighting, dedicated sound engineer, ambient background music, wireless microphone & Wi-Fi accessibility
- Access to private oceanfront bridal suite up to 2 hours prior to guest arrival
- Complimentary guest parking
- Expert event manager to assist with all aspects of planning
- Dedicated banquet manager, professional wait staff, TIPS certified bartender

FOOD MINIMUMS: Please note, client must meet food minimum.

2019	Monday - Thursday	Friday	Saturday	Sunday
May—October	\$5000	\$8000	\$8500	\$7000
November—April	\$4250	\$6200	\$6500	\$5700

*Space allotment for cocktail and food stations is dependent on the number of food stations and guest seats requested. Additionally, the allotment for the dance floor, band/DJ will reduce the usable capacity in the room.

**Reserving overtime must be scheduled in advance and is approved based upon existing events and concerts in the event spaces. Only one hour of overtime is available. Final availability may not be known until two weeks prior.

WEDDINGS IN *The Ocean Room*

Dressed in natural textures, the Ocean Room is perched above the beach offering dramatic views of the coastline. Savor simple elegance as you set the stage for the perfect intimate seaside celebration.



CAPACITIES:

Seated dinner service	75 guests
Stations style reception *	60 guests

SITE FEE OF \$800 INCLUDES:

- Exclusive use of the Ocean Room for 5 hours
- Complimentary personalized tasting of selected menu
- Round guest tables with Chiavari chairs
- Elegant floor length linens and choice of napkin color
- Glassware, china, and silverware, and glass table centerpieces with pillar candles
- Dance floor
- Wireless microphone, ambient background music & Wi-Fi accessibility
- Complimentary guest parking
- Expert event manager to assist with all aspects of planning
- Dedicated banquet manager, professional wait staff, TIPS certified bartender



FOOD MINIMUMS: Please note, client must meet food minimum.

2019	Monday- Thursday	Friday	Saturday
May- October	\$3000	\$3500	\$4000
November—April	\$2000	\$2500	\$3000

*Space allotment for cocktail and food stations is dependent on the number of food stations and guest seats requested. Additionally, the allotment for the dance floor, band/DJ will reduce the usable capacity in the room.

**Reserving overtime must be scheduled in advance and is approved based upon existing events and concerts in the event spaces. Only one hour of overtime is available. Final availability may not be known until two weeks prior.

CEREMONIES *By the Sea*

Couples choose **Blue Ocean Event Center** for breathtaking on-site ceremonies with unsurpassed ocean views. If you've always dreamed of saying I do overlooking the ocean blue, select one of the following ceremony options. Your guests will seamlessly transition into a cocktail reception while the bridal party pauses for romantic photos on the beach.

IN-ROOM CEREMONY ~ \$300-900

Our Event Managers can discuss ceremony options in each reception space to create a beautiful setting for the bride and groom to exchange vows. Fee varies per room.

SATURDAY WEDDING CEREMONIES IN THE OCEAN ROOM AND ON THE BEACH

Three times are available for Saturday nuptials in our dedicated ceremony space, The Ocean Room. Boasting an entire wall of oceanfront windows, this picturesque setting is the perfect backdrop for the bride and groom. Beach ceremonies are available at 4PM and 6PM only and require a permit from the Commonwealth of MA for a fee. (Ask for a Weddings on the Beach brochure for full details.)

Ocean Room and Beach ceremonies include:

- Full set up with white garden padded chairs
- Silver pedestals for floral arrangements
- White Camelot arbor as a centerpiece for your vows
- Candlelight lining the oceanfront windows (indoor ceremonies)
- Wireless microphone, IPOD/PA/speaker access (indoors)
- Use of space for one hour

OCEAN ROOM CEREMONY CAPACITY

Standing 175 guests | Seated 150 guests

BEACH CEREMONY CAPACITY

Seated 200 guests

DAY TIME CELEBRATION ~ Ocean Room \$500

Wedding Ceremony ~ 10 AM, 11AM, or 12PM

Cocktail hour and reception to immediately follow in reserved event space.

LATE AFTERNOON VOWS ~ Ocean Room \$700

Wedding Ceremony ~ 4PM

Cocktail hour and reception to immediately follow in reserved event space.

EVENING NUPTIALS ~ Ocean Room \$900

Wedding Ceremony ~ 6PM

Cocktail hour and reception to immediately follow in reserved event space.

Beach Ceremony \$900



SUMMER SATURDAY FIREWORKS!

Evening wedding guests will enjoy front row viewing of spectacular fireworks launched from a barge directly over the ocean in front of Blue Ocean Event Center. Display is at 10:15pm (weather permitting) between last weekend in June and Labor Day.



Weddings on the Water *Menus*



Plated dinner prices include champagne toast, choice of three passed hors d'oeuvres, one stationary display, choice of salad or appetizer, and entrée selection.

On-site award-winning catering by





Cocktail Hour

PASSED BUTLER STYLE

SELECT THREE.

The passed selections below are included in your package. If you would like to substitute for an enhanced option, the additional amount specified will be charged per person.

Chicken Rumaki

*Brown Sugar + Tamari Ginger Marinated Chicken + Water Chestnut
Apple Bacon Wrapped + Szechuan Peppercorn*

Buffalo Chicken Tartlets

Buffalo Chicken + Flaky Butter Tart + Bleu Cheese Drizzle + Celery Curl

Chicken Lemongrass Potsticker

*Chicken + Fresh Scallions + Roasted Garlic
Citrusy Sweet Lemongrass + Wonton Wrapper*

Pork Potsticker

Ginger + Vegetable + Pork + Orange Ponzu Sauce

Brie En Croute with Raspberry

Crème de Brie + Raspberry Preserves + Flaky Puff Pastry

Spanikopita

Puff Pastry + Spinach + Feta

Wild Mushroom Purse

*Portobello, Cremini, Shiitake, Oyster & Button Mushrooms
Savory Seasonings + Hint of Brandy + Buttery Phyllo Purse*

Caprese Skewer

*Fresh Mozzarella + Basil Leaf + Sweet Grape Tomato
Balsamic Glaze*

Petite Beef Wellingtons

Savory Beef Tenderloin + Mushroom Duxelle + French Style Puff Pastry

Micro Beef & Veal Meatballs

Italian Seasonings + Romano + Marsala Cream Sauce

Classic Shrimp Cocktail

U13-15 Shrimp + Horseradish + Lemon + Cocktail Sauce

Spinach & Artichoke Tartlets

*Four Cheese Blend + Spinach + Artichoke Hearts
Roasted Pimento + Flaky Butter Tart*

Cocktail Hour



ENHANCED PASSED SELECTIONS SUBSTITUTE ONE OF THE FOLLOWING ADDITIONAL FEE

Smoked Bacon Wrapped Sea Scallops +1 PP
Pan-Roasted Sea Scallops + Applewood Smoked Bacon

Tuna Tartar Teaspoons +1 PP
Yellow Fin Tuna + Tamari + Sesame Seed + Chive

Seaglass Signature Mini Lump Crab Cakes +2 PP
Sriracha Aioli + Minced Chive

Lamb Lollipops +3 PP
Sea Salt + Thyme + Mint Scented Glacé

New England Lobster Spoons +5 PP
2 oz Fresh Maine Lobster + Light Mayo + Chopped Celery

STATIONARY DISPLAYS INCLUDED IN PACKAGE—CHOOSE ONE

Artisanal Cheese Board
*Vermont Cheddar + Monterey Jack + Stilton Bleu Cheese
Fresh Red Grapes + Crisp Cracker Assortment*

Fresh Garden Vegetable Crudités
*Fresh Seasonal Vegetable Batonnettes + Herb Dipping Sauce
Roasted Red Pepper Hummus + Housemade Toasted Pita Chips*

ENHANCED STATIONARY SELECTIONS ADDITIONAL FEE

Mediterranean Display +2 PP
*Roasted Red Pepper Hummus + Tabouli
Roasted Eggplant Tapenade + Marinated Olives + Feta
Housemade Toasted Pita Chips*

Antipasto Display +7 PP
*Mediterranean Olives + Marinated Artichoke Hearts
Marinated Mushrooms + Ciliengine Fresh Mozzarella + Fontina
Sliced Prosciutto + Sopressata + Olive Bread + Pita Crisps*

Hand Made Sushi Presentation +12 PP
Spicy Tuna Roll + California Maki + Avocado & Cucumber Roll + Tamari

Cocktail Hour



COCKTAIL HOUR ENHANCEMENTS MINIMUM 35 GUESTS PER COCKTAIL HOUR ENHANCEMENT ADDITIONAL FEE

RAW BAR ~ MARKET PRICE PP

Select three items:

Lobster Salad Teaspoons
Littleneck Clams
Cherrystones
East Coast Oysters
U13-15 Black Tiger Shrimp
Other items by request

*Served with horseradish, mignonette,
cocktail and hot sauces, lemon wedges.*

PETIT SANDWICH & SLIDER STATION

Price includes one piece of each item selected per person.

California Burger Sliders 5 PP
*Choice of Angus Beef or Turkey Burger + Hickory Bacon + Vine Ripe Tomato
Guacamole + Sriracha Aioli + Petit Burger Bun*

Pastrami & Rye Panini 6 PP
*House Cured Waygu Beef Pastrami + Russian Dressing + Swiss
Candied Sauerkraut + Chopped Pickles + Toasted Marble Rye*

Caprese Panini 4 PP
Heirloom Tomatoes + Fresh Mozzarella + Tuscan Pesto

Lobster Sliders 12 PP
*Fresh Maine Lobster + Light Mayo + Chopped Celery
Hydro Bibb + Petit Roll*

Petit Cuban Panini 4 PP
*Fleur de lis Ham + Slow Roasted Pork Shoulder
Spicy Brown Mustard + Dill Pickles + Gruyere*



Plated Dinner Service

PLATED WEDDING SELECTIONS

Includes warm rolls and butter.

STARTERS ~ SELECT ONE

Mista Salad

Mixed Baby Lettuces + Fresh Vegetables + Red Wine Vinaigrette

Classic Caesar Salad + 1 PP

Hearts of Romaine + Garlic Croutons + Traditional Dressing

Chef's Seasonal Salad + 3 PP

Selections available on following page

Black Tiger Shrimp Cocktail + 6 PP

3 U-15 Shrimp + Cocktail Sauce + Lemon

Seaglass Signature 3 oz Crab Cake + 6 PP

Corn & Black Bean Salad + Mango & Habanero Coulis

ENTRÉES ~ SELECT UP TO TWO

Choice of two entrée sides served with most entrées

Herb Dusted Statler Breast of Chicken 66 PP

Wild Mushroom Marsala Sauce

Pomegranate Glazed Salmon 69 PP

North American Seared Salmon + Pomegranate Gastrique

New England Baked Haddock 70 PP

Herb Bread Crumbs + Citrus Beurre Blanc

Local "U-10" Sea Scallops 76 PP

Shitake Mushroom Risotto + Shaved Asparagus + Parmesan White Truffle Oil

Choice Center Cut Filet Mignon (8 oz) 81 PP

Glacé de Veau

Grilled New York Sirloin (12 oz) 79 PP

Lemon Herb Butter

Duet of Petit Filet of Beef Tenderloin (6 oz) and Scampi Style Shrimp 85 PP

Citrus Beurre Blanc

Duet of Petit Filet of Beef Tenderloin (6 oz) and Lobster Tail 93 PP

Béarnaise + Drawn Butter

Lamb Osso Bucco 68 PP

Natural Pan Reduction

Vegetable Risotto (GF, Vegetarian) 51 PP

*Mediterranean Style Roasted Red Peppers + Crimini Mushrooms
Artichoke + Asparagus + Romano + Basil*

Vegetable Tian (GF, Vegan) 51 PP

*Delicate Layers of Summer Squash + Zucchini + Vine Ripe Tomato
Herbs de Provence + EVOO*





PLATED WEDDING SELECTIONS

Plated Dinner Service

ENTRÉE SIDES ~ SELECT TWO

Starch

Yukon Whipped Potato
Roasted Fingerling Potato
Au Gratin Potato
Wild Rice Pilaf

Vegetables

Steamed Broccolini
Roasted Asparagus
Haricot Verts
Roasted Brussels Sprouts
Seasonal Vegetable Mélange

DESSERT

Your Cake Served with Fresh Berries
Cake Cutting Fee Included
Freshly Brewed Coffee, Decaffeinated & Assorted Teas

Family Style Whoopie Pies +3 PP
Chocolate Mousse Cups +3 PP
Chocolate Lava Cake +5 PP
New York Style Cheesecake +5 PP

CHEF'S SEASONAL SALAD DESCRIPTIONS

SUMMER Buratta + Vine Ripe Tomato + Sorrel + EVOO + Balsamic Reduction

FALL Beets + Pistachio + Goat Cheese + Dried Cranberry + Red Wine Vinaigrette

WINTER Baby Kale + Bleu Cheese + Black Cherries + Walnuts + Cider Vinaigrette

SPRING Frisee + Endive + Blood Orange Supreme + Goat Cheese
Dried Apricot Champagne Vinaigrette + Pine Nuts

Dinner Stations



MINIMUM 35 GUESTS PER DINNER STATION MUST SELECT THREE STATIONS ~ INCLUDES WARM ROLLS & BUTTER

\$24 PP is added to your total stations price for the champagne toast, three passed hors d'oeuvres and one stationary display.

SOUP & SALAD STATION

Includes one soup selection and full salad display. 12 PP

Soup

Butternut Squash Bisque
New England Clam Chowder
Chef's Seasonal Soup

Salad Bar

All salad accoutrements are presented in our dory boat with dressing selections.

Mixed Greens	Candied Walnuts
Heirloom Grape Tomatoes	Dried Cape Cod Cranberries
Julienned Carrots	House Made Croutons
Shaved Bermuda Onions	Crumbled Gorgonzola
English Cucumbers	or Barrel-Aged Feta

CARVING STATION

One chef required for every 100 guests at \$75 per chef

Apricot Glazed Pork Loin Orange Dijon Marmalade 15 PP
Rosemary Encrusted Roast Breast of Turkey Turkey Gravy 15 PP
Salt & Pepper Dusted New York Sirloin Bordelaise Sauce 26 PP
Slow Roasted Black Pepper Rubbed Prime Rib French Onion Au Jus 27 PP
Tenderloin of Beef Cognac Peppercorn Cream 32 PP

PASTA STATION

Select two pasta entrees 22 PP

Three Cheese Tortellini
Oven Roasted Tomatoes + Artichokes + Pesto Crème

Penne Bolognese

*Velvety Rich Tomato Sauce Enhanced with Veal + Beef + Pork
Touch of Cream + Hint of Nutmeg + Penne + Fontina*

Shrimp Farfalle

*Baby Shrimp + English Peas + Bow Tie Pasta
Parmesan + Beurre Fondue*

Baked Mac & Cheese

*Four Cheese Mornay Sauce + Cavatappi Pasta + Diced Tomatoes
Crumbled Hickory Smoked Bacon + Steamed Chopped Broccoli*

Tuscan Chicken

*Rustic Chicken Medallions + Roasted Mushrooms + Baby Spinach
Bell Peppers + Parmesan Reggiano*



Prices are subject to change. All food is subject to an additional 7% meals tax and 20% administrative fee.



Dinner Stations

MINIMUM 35 GUESTS PER DINNER STATION MUST SELECT THREE STATIONS ~ INCLUDES WARM ROLLS & BUTTER

\$24 pp is added to your total stations price for the champagne toast, three passed hors d'oeuvres and one stationary display.

ENTRÉE STATION

*Served with choice of seasonal vegetable and starch.
If two protein selections are desired, there is an upcharge for the second item.*

North Atlantic Baked Haddock Au Gratin 25 PP
Haddock + New England Style Bread Crumb + Au Gratin Sauce

Chicken Marsala 23 PP
Medallions of Chicken + Melange of Roasted Mushrooms + Sauce Marsala

Red Wine Braised Beef Short Ribs 25 PP
Slow-Oven-Braised Short Ribs + Red Wine Roasted Root Vegetable Pan Gravy

Seared Pomegranate Salmon Fillets 23 PP
North American Salmon + Bed of Spinach & Kale + Pomegranate Gastrique

Spiked Sherry Seafood Newburg Market Price PP
Bay Scallops + Baby Shrimp + Haddock + Lobster + Spiked Sherry Cream Sauce

Roasted Cauliflower Paella 22 PP
*Cauliflower Rice + English Peas + Roasted Bell Peppers
Warm Saffron Roasted Garlic Vinaigrette*

ENTRÉE SIDES

Select two

Starch

Yukon Whipped Potato
Roasted Fingerling Potato
Au Gratin Potato
Wild Rice Pilaf

Vegetables

Steamed Broccolini
Roasted Asparagus
Haricots Vert
Roasted Brussels Sprouts
Seasonal Vegetable Mélange



Dinner Stations

MINIMUM 35 GUESTS PER DINNER STATION
MUST SELECT THREE STATIONS ~ INCLUDES WARM ROLLS & BUTTER

\$24 pp is added to your total stations price for the champagne toast, three passed hors d'oeuvres and one stationary display.

MASHED POTATO BAR

Two mashed potato offerings and chef's medley of sumptuous topping choices for guests to build their own mashed potato creation.

12 PP

Creamy Mashed Idaho White Potatoes
Sweet Potato Mash

Topping selections:

Chive

Sour Cream

Crumbled Hickory Smoked Bacon

Bleu Cheese

Steamed Chopped Broccoli

Brown Sugar

Mini Marshmallows

Roasted Pecans

COFFEE & DESSERT STATION

Select two desserts. Served with coffee. 8 PP

Fresh Baked Cookie Assortment
Mini Chocolate Mousse Cups & Crushed Oreo Cookie
Assorted Dessert Bars
Petit Cream-Filled Chocolate Whoopie Pies

Freshly Brewed Coffee, Decaffeinated & Assorted Teas
China Coffee Cups
Milk, Cream, Sugar and Artificial Sweeteners

Dinner and Dessert stations are replenished and available to guests for up to 1 hour.

Summer in New England



COCKTAIL HOUR ENHANCEMENT MINIMUM 35 GUESTS ADDITIONAL FEE

TASTE OF NEW ENGLAND ~ 18 PP

Price includes one piece of each item per person.

Chilled Heirloom Tomato Cucumber Gazpacho
*Fresh Tomatoes + Cucumbers + Garden Vegetables & Herbs
Lobster Claw Garnish*

Grilled Shrimp Skewer
Old Bay Seasoned + Aioli

Clams Casino
Bacon + Parmesan + Bell Peppers + Herb Butter

DINNER BUFFET MINIMUM 35 GUESTS

\$24 PP is added to your total stations price for the champagne toast,
three passed hors d'oeuvres and one stationary display.
Includes warm rolls, corn bread & butter.

LOBSTER BAKE BUFFET ~ 68 PP

Summer Salad
*Strawberries + Goat Cheese + Almonds + Baby Spinach
Honey Balsamic Vinaigrette*

New England Clam Chowder
Surf Clams + Hickory Bacon + Baby Red Potatoes + Sweet Cream

Classic Style Mussels
Chablis + Lemon + Parsley + Garlic Butter

Maine Lobster Tails
Hot Boiled + Drawn Butter

House Marinated Sirloin Steak Tips
Char Broiled

Grilled Summer Vegetable Medley
Seasoned Summer Squash + Zucchini + Bell Peppers + Onions

Roasted Baby Red Bliss Potatoes
Herb Tossed + Roasted Baby Reds





Late Night Snacks

A fun way to end your event.
Say farewell to guests with sweet or savory snacks.

SAVORY STATIONS

Oven Roasted Chicken Wings 5 PP

Buffalo, Barbeque & Ranch Sauces + Vegetable Batons

Warm Pretzel Bites 4 PP

Honey Mustard Dipping Sauce

Popcorn Station 4 PP

*Hot Buttered Popcorn + Shake-In's of Cinnamon Sugar,
Spicy Sea Salt & Garlic Parmesan*

SWEET STATIONS

S'more Love 8 PP

*S'mores Bar Features Toast-Your-Own Marshmallows
Over an Open Flame & Assorted Toppings and Sauces:
Honey Graham Crackers + Assorted Cookies
Hershey's Chocolate Bars + Nutella + Caramel & Raspberry Sauces*

First Comes Love, Then Comes Ice Cream 7 PP

*Make you own Ice Cream Sundae Bar includes:
French Vanilla Ice Cream + Colorful M&M's
Sprinkles + Oreo Cookie Crumbs
Chocolate & Caramel Sauces + Whipped Cream + Cherries*

Whoopie Pies 3 PP

Assorted Cookies 4 PP

Mini Chocolate Mousse Cups & Crushed Oreo Cookie 4 PP

A TASTE OF SALISBURY BEACH

Beach Pizza 4 PP

*Local beach pizza served buffet style w/ petit to go pizza boxes.
Based on one slice per person.*



BEVERAGE *Service*



SIGNATURE EVENT DRINK

Treat your guests to a themed signature cocktail upon arrival. Our mixologist will create an elixir to match your event style. From tropical sensations to color-paired libations, Signature Cocktails are a fun way to set the tone for your event.

Welcome Size Sampler \$4-7 PP

Full Size \$8-11 PP



WELCOME WINE PASS

Greet your guests with an elegant glass of red or white wine, tray passed by our service team.

Selections are available from our extensive Seaglass Restaurant wine list. Ask your Event Manager for suggestions and current availability.

Service is priced by the bottle.

Bottles start at \$32.



BOTTLE OF RED, BOTTLE OF WHITE

Complement dinner service with a bottle of red and bottle of white placed on each guest table.

Selections are available from our extensive Seaglass Restaurant wine list. Ask your Event Manager for suggestions and current availability.

Service is priced by the bottle.

Bottles start at \$32.



HOSTED BARS

Event organizers can choose the type of hosted bar they would like to offer guests. Options include beer and wine only or a full bar. For planning purposes, we recommend basing consumption upon the following averages per person:

- \$7 per person per hour for beer and wine
- \$9 per person per hour for a full bar
- Provide our Event Manager with a "ring to" amount, and add 20 percent gratuity and 7 percent tax to calculate an estimated final amount



Weddings on the Water

Information & Policies



POLICIES & INFORMATION *For Your Event*

DEPOSIT & PAYMENT SCHEDULE

- Initial Deposit -- 25% of the food minimum is due with signed contract to formally reserve the space.
- 2nd Payment -- 50% of the food minimum is due 180 days (6 months) prior to the event date.
- Final Payment -- Remaining balance and any additional charges will be due 14 days prior to the event.
- Day of Charges -- Any additional guest attendance, beverage/ bar receipts or charges incurred during the event will be charged to the credit card on file at the end of event.
- All deposits and payments are non-refundable in the event that you cancel your reservation. Deposits and payments can be made by cash, bank check or charge. Clients must have a credit card on file. Checks are payable to: Atlantic Hospitality Group, LLC.

GUARANTEES

- Charges will be based on the final guarantee or the actual number of guests served, whichever is greater.
- All menu choices must be selected four weeks prior to the event and a confirmed guest count and entrée count must be provided two weeks prior to the event.
- Once the final guaranteed number of guests is confirmed by the renter, this number becomes the final guaranteed number of guests and CANNOT be decreased.
- If a final count is not received 14 days prior to the event, the most recent estimate will become the final guaranteed count.
- If the final guaranteed number of guests is exceeded, the renter agrees to pay for all additional charges incurred as a result of same.
- All additional charges must be paid on the day of the event.

SERVICE CHARGES & FEES

All food and beverage prices are subject to 7% meals tax and 20% administrative fee. Prices are subject to change.

ALCOHOL POLICY

- Due to licensing regulations, absolutely no outside food or alcohol may be brought in by the renter or renter's guest. Alcoholic beverages must be dispensed by our employees/bartenders only and served within the contract event times.
- Alcoholic beverages served must be purchased through Atlantic Hospitality Group. No exceptions. If a client or guest of the clients is found to have brought in alcohol, the client will be charged the cash bar price and alcohol will be confiscated.
- Alcohol service may not exceed 5 hours and the bar must close down 15 minutes prior to the end of the event.
- Alcoholic beverages may only be served in accordance with all local and state laws. No one under the age of 21 is permitted to purchase or consume alcoholic beverages. Atlantic Hospitality Group reserves the right to refuse service to any patron for any reason.

ENTERTAINMENT/SOUND ENGINEER/AV AND EQUIPMENT RENTALS

All bands and DJs must be coordinated with the Event Manager. Bands and DJs in Blue Ocean Music Hall require a sound engineer to be on site for the duration of the event.

FINALIZING THE EVENT

- All arrangements for rentals, linens, menu selection, room set up, and other services must be finalized six weeks prior to your scheduled event.
- AHG will provide clients with an extensive planning packet to assist in detailing the event timeline, seating arrangements, beverage service and other particulars.
- Six weeks prior to the event, a meeting is required to outline these details and an estimate of your final invoice will be provided.
- Rehearsals must be scheduled around existing events and concerts in the event spaces. Final availability may not be known until two weeks prior.

FREQUENT ASKED *Questions*

To assist our guests in planning, answers to some commonly asked questions are provided below. Our event sales managers are available to offer more in-depth knowledge on **Blue Ocean Event Center** menus, services and policies. Once an event is booked, a welcome packet is emailed providing more detailed wedding planning information to ensure that together we create the perfect celebration.

GENERAL

Q: Do you charge a room fee? Are there food & beverage minimums? What is included in the fee?

Yes, we charge a site fee based on the selected room. Please review the room descriptions to see the inclusions in each event space.

Q: Who will manage the flow of events?

A Blue Ocean Event Center Banquet Manager will work closely with you during the week leading up to your event and the entire day of your event, managing the flow and timing of all details and service.

Q: Is your venue handicap accessible?

Yes, each space is fully handicap accessible. The second floor may be accessed by an elevator.

Q: Can I use candles during my event?

We do allow candles, however, the flame must be enclosed within a glass container.

Q: Do you offer parking for my guests?

Yes, parking for Blue Ocean Event Center weddings is complimentary during the contracted rental period.

Q: Do you offer discounts at any affiliates in the area?

Yes, we do! For couples offering a favor or wedding party gift, By The Sea Unique Gifts (on the lower level of Blue Ocean Event Center) offers a 10% discount on those shop purchases. Also, ask about Blue Ocean Event Center group rate at the Fairfield Inn by Marriott in Amesbury, MA.

CEREMONY

Q: Can I have my ceremony on site? What are the ceremony options?

Yes, we offer several options for an on-site ceremony. Please refer to Ceremonies By The Sea.

Q: Can I have my rehearsal in the ceremony space?

Yes, couples are welcome to have a rehearsal. Scheduling must be discussed with the event manager in advance to determine an available time.

Q: Can I throw rice, rose petals, or bird seed during my ceremony?

No, unfortunately we cannot allow items of this nature to be distributed indoors.

FREQUENT ASKED Questions

continued

MENU

Q: What are the prices for children's meals? What are the prices for vendor meals?

For children ages 3-12, Blue Ocean Event Center offers an \$20 kid-friendly entrée selection of baked macaroni and cheese served with chicken fingers and fresh fruit. Vendors are offered a chicken dinner entrée for \$38 per person.

Q: I'm having a plated meal, how do I designate my final meal choices of my guests?

How do I indicate guests with allergies?

Please provide a spreadsheet with table count totals as well as the breakdown in meals selections to include children's meals or any specialty meals (allergies). We are happy to provide you with a spreadsheet and a floorplan for ease in presenting your plan. Example: Table #2 = 9 ppl (5 chicken, 2 fish, 1 child's meal, 1 gluten free meal). We will email you a Blue Ocean Event Center Wedding Welcome Packet that will detail all information needed.

Q: Is wine service available with dinner?

Yes, tableside wine service may be offered to your guests during dinner. Charges are based on the number of bottles served to your guests. Please contact the Event Manager for a list of available wines. Additionally, signature drinks and/or tray-passed wine or champagne is available to offer your guests during cocktail hour or throughout the reception.

Q: What is your policy on IDs at the bar?

Our bartenders are TIPS certified and required to ask for a valid ID for all guests appearing under 35 years old. This includes all members of the wedding party. Unfortunately, we are unable to make any exceptions to anyone that does not have a valid ID.

CONTACT

Our Event Sales Team is happy to clarify information and answer questions.

Event Sales Direct Office Phone: 978.462.5992

Address: 4 Oceanfront North | Salisbury | MA 01952

Website: www.BlueOceanEventCenter.com

Thank you for considering **Blue Ocean Event Center**. *The only thing we overlook is the ocean.*





Bridal Reviews

"Thank you for being so attentive, organized and professional throughout our planning process. Everyone thought the place was beautiful.... The bartenders, the servers, the signature drink, the cocktail hour, the apps, the band, the table settings, the flowers were perfect...The brunch the next day was awesome as usual. This was our 4th family event at Blue Ocean/Seaglass and we remain huge fans."

~Mary A., June 2019

"I honestly cannot say enough about the staff and this venue. Everyone was so helpful, courteous and professional. When we originally went to see the venue, we knew it was beautiful but we never imagined how absolutely stunning the ballroom would be decorated and lit up by candle light at night. Every detail of our ceremony in the Ocean Room was perfect. The sun coming through the large windows with the ocean underneath us as we took our vows was simple, yet breathtaking. The ballroom was incredible and exactly what we wanted. The food was delicious and they even offered Gluten free options for some of our guests...We highly recommend this venue and its staff for any event, especially weddings and we are from the bottom of our hearts so thankful for everything you did to make our wedding day a truly unforgettable one. We had many guests say it was the most fun and beautiful wedding they have ever been to!"

~Lisa L., November 2018

"We could not have chosen a better venue for our wedding. From the moment we signed the contract the communication was easy and everyone reply to us immediately. The food was delicious our guest loved it!...The space was elegant having the backdrop of the Atlantic Ocean behind us felt like we are on a boat. The service was amazing!! The day of the wedding we did not have to worry about a thing. Our guests said it was the best wedding they had ever been to. And my husband and I both agree that it was the best day of our life!"

~Amanda B., September 2018

"My husband and I had seaside nuptials and our reception at the Blue Ocean Event Center. Between the amazing staff and the coordinator Kate we had the most magical day ever. There is not one thing we wish went differently. The room was set up perfect and all my guests complimented on the food. Dave and myself have always loved this location and are so glad we picked [Blue Ocean Event Center] for our dream seaside wedding!"

~Brooke J., September 2018

"...The view from Grandview Ballroom ca "We knew Blue Ocean Event Center was the right place for us as soon as we saw it! You get all the beauty of the ocean and sea shore without the concerns of heat and sand (which is still there if you want it!)...We got great reviews from our guests on the food and the views and the boardwalk right outside is a great place for fun and pictures! We were also there during July and so we had a great view of the town's fireworks!"

~Sarah R., July 2018

nnot be beat; our guests were in complete awe and also enjoyed being able to watch us all take photos on the beach from the ballroom above. The food at Blue Ocean is spectacular - our guests all praised everything from the apps to the main courses. The event staff was wonderful and received compliments from our guests...If you're looking for a beautiful waterfront wedding, please consider visiting this venue. You won't be disappointed!"

~Amanda G., May 2017