



Say I Do at Seaview.....



Trade Winds Wedding Package



401 South New York Road, Galloway, NJ 08205 • 609.748.7660 • www.seaviewdolcehotel.com



7/10/2023

Trade Winds Wedding Package

Plated Wedding Reception

Pricing determined by Entrée selections.

Package Inclusions

- Complimentary Overnight Suite the night of your wedding
- Personal Wedding Specialist to guide you through the planning process, right up to your event
- Coordination of overnight accommodations for your guests
- Wedding Party Cocktail Room
- Complimentary Hospitality Room and Snacks for attendants
- Complimentary Daily Valet Parking for your guests the day of your wedding
- Complimentary Votive Candles for Cocktail Hour and Dinner Reception
- Cocktail Hour featuring lavish Cold Display Station, Hors d' Oeuvres & Specialty Action Station
- Three Course Elegantly Plated Dinner
- Specialty Viennese Dessert Station
- Five Hour Luxury Brands Open Bar with Champagne Toast
- Cocktail Server to pass Wine and Champagne upon guest arrival
- Complimentary White or Ivory Linen
- Complimentary Menu Tasting

401 South New York Road, Galloway, NJ 08205 • 609.748.7660 • www.seaviewdolcehotel.com

All pricing subject to 23% Service Charge & prevailing New Jersey State tax.



Cocktail Reception

Service for one hour.

Seaview Farm Table

Assorted Cheeses, Crudit , Tomato Bruschetta, Crackers, Baguettes

Hors D 'Oeuvres

Select six. Served butler style.

COLD HORS D 'OEUVRES

- Jumbo Shrimp in a Shot Glass of Bloody Mary Cocktail Sauce
*contains alcohol
- Tomato, Artichoke, Fresh Mozzarella, Kalamata Olive Skewer, Organic Basil Pesto
- Cucumber Cup, Boursin Cheese, Heirloom Cherry Tomato
- Prosciutto & Melon Skewer, Balsamic Drizzle
- Smoked Salmon, Boursin Roulade, Pumpernickel, Domestic Osetra Caviar
- Sesame Crusted Ahi Tuna, Wakami Salad, Wasabi Cream on Silver Spoon
- Sliced Tenderloin Crostini, Caper-Tarragon Remoulade & Caramelized Onions

HOT HORS D 'OEUVRES

- Jumbo Lump Crab Cakes, Cornichon, Tarragon, Caper Tartar Sauce
- Shrimp Casino
- Onion Soup Boule
- Chicken Yakatori
- Maui Shrimp Spring Roll
- Artichoke and Boursin Bite
- Cheese Steak Spring Roll, Spicy Ketchup
- Portobello Fries, Roasted Red Pepper, Goat Cheese Puree
- Four Cheese Arancini, Fra Diablo Sauce
- Buffalo Chicken Empanada, Bleu Cheese Dipping Sauce
- Short Rib and Manchego Cheese Empanada, Salsa Fresca
- Roasted Pork, Broccoli Rabe, Provolone Spring Rolls, Seaview's Signature Ketchup
- Fried Pork Dumpling, Scallion Soy Sauce
- Vegetable Tiki, Curried Sour Cream
- Lobster Cobbler, Tarragon Crema Fraiche
- Mini Brie & Raspberry Phyllo, Apricot Marmalade
- American Kobe Burger, Sir Kensington Spicy Ketchup
- Coconut Shrimp, Sweet Chili Mojo
- Bacon Wrapped Scallops, Balsamic Drizzle
- Goat Cheese & Honey Phyllo Tart, Pistachio Dust
- Beef Wellington Puff, Seaview's Signature Steak Sauce

401 South New York Road, Galloway, NJ 08205 • 609.748.7660 • www.seaviewdolcehotel.com



7/10/2023

Action Station

Station Options

Select one.

* One Chef Attendant included

CARVED MAPLE BACON WRAPPED

PORK TENDERLOIN*

Maple Bacon Wrapped Pork Tenderloin, Onion Rolls,
Bourbon Barbecue Sauce, Cole Slaw

PASTA STATION*

- Radiatore Pasta, Italian Sausage, Prosciutto, Arugula & Garlic, Fire Roasted Tomato Basil Ragu
- Crab Ravioli, Lemon Caper Butter Sauce
- Cheese Tortellini, Garlic Cream Sauce, Fresh Vegetables

SCAMPI STATION*

Fresh Shrimp, Roasted Garlic Butter Sauce, Fresh Herbs,
Sun-Dried Tomatoes, Saffron Rice

GOURMET GRILLED CHEESE*

Assortment of Mini Grilled Cheese Bites and Tomato Soup Shooters (Gazebacho available in summer season)

- "A Jersey Favorite": American Cheese, Farm Grown Jersey Tomato & Rustic White Bread
- Imported Ham, Cheddar Cheese on Buttery Brioche
- Poached Pear, Brie Cheese on Warm Sourdough

THE ULTIMATE GUACAMOLE STATION*

- Tequila Chicken Taquitos, Sour Cream
- Elote "Street Corn" Salad
- Seaview's Signature Crab Guacamole
- Traditional Guacamole

Served with Housemade Tortilla Chips

ENHANCED STATIONS

Added at a per person cost.

SCALLOP STATION

Pan-Seared Day Boat Scallops with
Farro, Basil & Fresh Raspberry,
Butternut Squash Salad, Raspberry
Vinaigrette, Balsamic Reduction

RACK OF LAMB

Slow Roasted Rack of Lamb,
Mediterranean Cous Cous Salad, Mint
Demi Glaze

CARVED LOCALLY LINE CAUGHT MAHI MAHI

Citrus & Aromatics, Blueberry, Grilled
Corn & Quinoa Salad, Creekside Farm
Honey Vinaigrette

401 South New York Road, Galloway, NJ 08205 • 609.748.7660 • www.seaviewdolcehotel.com



7/10/2023

Plated Dinner

Salad

Select one.

LA PROVENCE

Mache, Frisee & Baby Lettuce, Goat Cheese, Cashews,
Poached D'Anjou Pears, Champagne Vinaigrette

SPINACH SALAD

Creekside Farm Honey, Pecans, Strawberries, Boursin
Cheese, Grand Marnier Vinaigrette

HARVEST SALAD

Mixed Greens, Dried Cherries, Apples, Bleu Cheese Crumbles,
Candied Walnuts, Maple Cider Vinaigrette

TRADITIONAL CAESAR

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

Lemon Intermezzo

Entrée

Select two single entrées OR one duet entrée. Highest priced entrée prevails.

Exact Entrée Counts Are Required 72 Hours In Advance.

All Entrées Include Chef Crafted Accompaniments. Seaview Proudly Serves USDA Choice Beef.

TIER ONE / \$179.00

CHICKEN PAILLARDS

Mozzarella, Spinach, Fire Roasted Peppers with
Sambuca Demi-Glace

GRILLED SALMON

Pinot Grigio Fennel Sauce

BACON WRAPPED BRAISED SHORT RIB

Red Wine Glaze over Sweet Potato Puree, Crispy Onions

TIER TWO / \$189.00

GRILLED NEW YORK STRIP STEAK

Caramelized Onion & Mushroom Ragout

SEAVIEW SIGNATURE CRAB CAKES

Pinot Grigio Fennel Sauce

BRONZED FRENCH CHICKEN BREAST

Aromatic Veloute Sauce

TIER THREE / \$199.00

PARMESAN CRUSTED ATLANTIC HALIBUT

Chianti Beurre Blanc

FILET MIGNON

Vintage Port Wine Demi Glaze

BRAISED OSO BUCCO

Cabernet Demi Glaze

SPICED RUBBED CHILEAN SEABASS

Lemon Beurre Blanc

DUET:

PETITE FILET MIGNON & SEAVIEW'S SIGNATURE CRAB CAKE

Port Demi Glaze, Lemon Beurre Blanc Sauce

401 South New York Road, Galloway, NJ 08205 • 609.748.7660 • www.seaviewdolcehotel.com

7/10/2023



Drinks & Dessert

Champagne Toast

Select one.

CLASSIC TOAST
Champagne with a Fresh
Strawberry Garnish

BELLINI TOAST
Peach Schnapps and Champagne
with a Peach Slice Garnish

FRENCH TOAST
Chambord and Champagne with a
Raspberry Garnish

Package Bar

LUXURY BRANDS BAR
5 Hour Open Bar Service

WINE & CHAMPAGNE
Prosecco, Pinot Grigio, Chardonnay, Merlot, Cabernet, Rose
Featuring; William Hill, Mirassou, Ecco Domani

LIQUORS
Ketel One Vodka, Titos Vodka, Tanqueray Gin, Bacardi Silver
Rum, Malibu Coconut Rum, Captain Morgan's, Milagros
Tequila, Jack Daniels, Johnnie Walker Red Label Scotch,
Crown Royal, Kahlua, Triple Sec, Peach Schnapps,
Sweet Vermouth, Dry Vermouth

BEER SELECTIONS
Select five.

Select Beers:
Bud Light, Coors Light, Miller Light,
Michelob Ultra, Yuengling

Premium Beers:
Amstel Light, Cape May IPA, Corona, Corona Light,
Heineken, Heineken Light, Sam Adams Lager

One Bartender included for first 100 guests, each additional will be \$110 per 100 guests

Dessert Finale Station

Viennese Display including lavish miniature desserts, cakes, mousses and pastries

~

Lavazza Italian Coffee Products, Flavored Syrups,
Specialty Stirrers, Cinnamon Sticks, Whipped Topping

401 South New York Road, Galloway, NJ 08205 • 609.748.7660 • www.seaviewdolcehotel.com



7/10/2023