



Joe Ticknow Photography

# Weddings

FROM THE KITCHEN OF HOTEL LBI

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# Contents

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DETAILS .....	4
THE TEAM .....	9
COCKTAIL HOUR .....	10
DINNER .....	15
DESSERT .....	20
BEVERAGES .....	22
ENHANCEMENTS .....	24
LATE NIGHT SNACKS .....	31
CONTACT US .....	34



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# Details

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UNIQUELY YOU, PERFECTLY LBI

Life's most important days should be celebrated with ease. We take care of all the details, from minute to massive, to ensure your vision comes to life. From the early planning phases to the moment you say "I Do", nothing inspires us more than bringing your wedding dreams to life. Our team is here to flawlessly facilitate the day so you can enjoy the moments that matter most.

“

*There's no magic in the magic,  
it's all in the details...*

”

WALT DISNEY



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## THE VENUE

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*Wedding consultant during your planning*

*Ceremony options available*

*Five-hour reception*

*Cocktail hour on our Veranda*

*Dancing & dining in our conservatory*

*Menu tasting for The Couple*

*Wedding attendant for wedding party*

*Maître d' to coordinate wedding*

*Couple's favorite meal prepared just the way you like it*

*Custom wedding cake*

*Farm tables with cross back chairs*

*Complimentary suite for the The Couple*

*Preferred room rates for wedding guests*

*Onsite parking*



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## THE HOTEL

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*102 guest suites*

*Distinguished dining & cocktail lounges*

*Indoor pool with retractable roof*

*Excursions for water sports & day trips*

*Flexible spaces easily configured for wedding weekend events*

*Fitness Center*

*Walking distance to beach, shops & dining*

*Bicycle & beach rentals*

*Guest Market stocked with essentials*



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# The Team

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HAND SELECTED, QUALITY SERVICE

With our talented catering & event team, you can be sure that your wedding at Hotel LBI will be a memorable occasion for both you & your guests. Our Event Experts, award winning chefs & extraordinary service team, will take care of your every need.

“  
*Alone we can do so little,  
together we can do so much.*  
”

HELEN KELLER



LeAnna Theresa Photography

# Cocktail Hour

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SMALL BITES, BIG IMPRESSIONS

Our culinary artists will surprise and delight you & your guests with creative passed small bites & signature displayed stations. Your personalized menu will set the tone for your evening with visually tantalizing dishes & unique experiences for every palate.

“  
*Laughter is brightest in the  
place where the food is.*  
”

IRISH PROVERB



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# COCKTAIL HOUR | *passed small bites (choose 7)*

## C O L D

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*chilled colossal shrimp, fresh horseradish cocktail*  
*tuna tartare, tobiko, cucumber, yuzu*  
*lobster rangoon, curry & chive*  
*prosciutto wrapped pineapple, saba glaze*  
*seasonal fruit tart, whipped mascarpone, evoo*  
*roasted pear crostini, truffle cheese, bacon jam*  
*confit tomato toast, romesco sauce, marcona almond*



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## H O T

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*crispy buttermilk chicken & bacon chive waffle*  
*grilled shrimp, orange hoisin glaze*  
*chicken tinga tostones, crisp plantain, queso fresco*  
*cauliflower bisque with jonah crab claws*  
*candied blt, bacon remoulade, brioche*  
*cracked pepper & sea salt bacon, bourbon maple glaze*  
*australian lamb lollipop, mint chutney*  
*day boat scallop & bacon, bourbon maple mustard*  
*miniature crab cake, saffron tartar*  
*reuben bite, brisket, swiss, kraut, rosemary aioli*  
*chicken satay, ginger, scallion, tamari soy*  
*beef satay, ginger, scallion, tamari soy*  
*pork dumpling, ponzu sauce, togarashi*  
*golden fried oysters, cornmeal crust, remoulade*  
*duck confit wonton, kimchi*  
*shrimp tempura, sambal aioli*

## COCKTAIL HOUR | *displayed stations (included)*



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### PICNIC BASKET

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*pulled pork sliders, kale slaw, green goddess*

*aged sharp cheddar mac & cheese, toasted breadcrumbs*

*buttermilk fried chicken, dill ranch*

*hierloom tomato salad, aged balsamic, basil, evoo*

*poblano cornbread muffins*

### ARTISAN FLATBREADS

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*spicy sausage - 'nduja, mozzarella, new jersey fresh*

*pomodoro, caciocavallo, calabrese peppers*

*nonna - fresh mozzarella, new jersey fresh pomodoro, basil, garlic confit*

*white - ricotta, confit tomato, mozzarella, hot cherry, red onion, lemon zest*

## COCKTAIL HOUR | *displayed stations (included)*



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### FARMERS TABLE

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*chef's selection of local & artisan cheeses,  
fig jam, romesco & raw honey,  
garden vegetables with dill ranch dip & basil pesto,  
tuscan grilled vegetables infused olive oil,  
crostini, hummus, romesco, olive tapenade,  
rustic bread & crackers*

### PASTA (*chef prepared to order*)

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*campanelle, olive, tomato, mushroom, garlic & evoo,  
fusilli, 'nduja sausage, puttanesca sauce  
red pepper  
rustic bread*



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# Dinner

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## PLATED TO PLEASE

Guests will enjoy an exclusive taste of balanced culinary creativity. Each dish is carefully executed, from farmer to fisherman, all will be delighted.

“  
*People who love to eat are  
always the best people.*  
”

JULIA CHILD



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## CHEERS

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*champagne toast with seasonal garnish*

## SALAD

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*burrata, heirloom tomatoes, basil, green goddess dressing*

## INTERMEZZO | *choose one*

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*lemon sorbet*

*raspberry sorbet*

*blood orange sorbet*





## ENTRÉE

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### ***duet plate***

*center cut filet mignon,*

*house steak sauce,*

*south african lobster tail,*

*lemon tarragon butter*

## ACCOMPANIMENTS

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*grilled asparagus*

*smashed crisp fingerling potatoes*



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# Dessert

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## THE BERRY ON TOP

Made-from-scratch wedding cakes to delectable petit desserts, our pastry team will make your guests swoon.

“

*Let's face it, a nice creamy chocolate cake does a lot for a lot of people; it does for me.*

”

AUDREY HEPBURN

## DESSERT | *wedding cake & petit dessert*



### CUSTOM WEDDING CAKE

---

*to be selected from our collection*

### PETIT DESSERT | *choose one*

---

*chocolate dipped strawberry*

*s'mores skewer*

*crème brûlée*

*ricotta zeppolis*

*dark chocolate tart*

### COFFEE

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*freshly brewed regular & decaffeinated coffee*



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# Beverages

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## SPIRITS THAT SUIT

From crisp wines to lightly hopped beer, prosecco to signature cocktails, we have the beverages to complement your menu.

“

*Champagne is one of the elegant extras in life.*

”

CHARLES DICKENS

# BEVERAGES | *five hour open bar*

## SPIRITS

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*grey goose, ketel one, ketel one citroen, tito's*

*tanqueray, bombay sapphire*

*captain morgan, bacardi, blue chair coconut*

*espolòn, jose cuervo*

*dewar's, johnnie walker black*

*maker's mark*

*jack daniel's, seagram's 7, jameson*



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## BEER

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*miller lite, yuengling, corona, coors light*

*local craft, kaliber non-alcoholic*

## WINE

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*cabernet sauvignon, pinot noir*

*pinot grigio, rosé, chardonnay*

*prosecco*

## CORDIALS

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*kahlua, sambuca, baileys, frangelico, grand marnier, disaronno*



# Enhancements

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TASTE THAT ELEVATES

Upgrade your event from our list of enhancements. These tasty displayed stations are sure to inspire your guests and their appetites.

“

*A recipe has no soul. You, as  
the cook, must bring  
soul to the recipe.*

”

THOMAS KELLER

## ENHANCEMENTS | *cocktail hour*

### TAQUERIA

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*grilled flank steak, shredded chicken & mahi mahi,  
soft corn tortillas, avocado, jalapeños, pico de gallo,  
queso fresco, chipotle crema*

### MEDITERRANEAN

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*olive tapenade, hummus,  
marinated olives, rosemary & orange,  
toasted pita points, evoo,  
shaved parmesan*

### TRATTORIA

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*prosciutto, capicola, sopressata,  
sicilian olives, buffalo mozzarella, peppers,  
focaccia*

### SEARED & SERVED

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#### ***(chef prepared to order)***

*caramelized day boat scallops, brown butter, sage  
branded black angus tenderloin,  
demi glaze & roasted wild mushrooms*

### LAND & SEA RISOTTO

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#### ***choose 2 proteins***

*colossal crabmeat  
butter poached lobster  
gulf shrimp  
beef tenderloin medallions*

#### ***choose 1 risotto***

*lemon & rosemary  
wild mushroom*



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## RAW BAR

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*colossal crab meat, gulf jumbo shrimp, half lobster tails*

*seasonal selection of shucked oysters & clams*

*mignonette, cocktail, lemon wedges, fresh horseradish*

## CARVERY | *choose one*

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*beef tenderloin, demi glaze*

*leg of lamb, mint chutney*

*pork shoulder, bourbon maple glaze*

## SURF & TURF SLIDERS

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*traditional lobster rolls | buttered brioche*

*kobe beef sliders | bacon remoulade, bibb lettuce, heirloom tomato*



## BISCOTTI & PETIT DESSERTS

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*assorted biscotti – almond, chocolate, hazelnut & pistachio*

*assorted petit desserts – petit fours, truffles, tarts*

## FUNNEL CAKES & ZEPPOLIS

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*jersey funnel cakes sprinkled with powdered sugar*

*orange ricotta zeppolis, cinnamon sugar*

## GELATO

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*vanilla, dark chocolate, salted caramel, hazelnut*



## CRÈME BRÛLÉE

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*chef torched rich caramelized vanilla custard*

## MACAROONS + FRUIT

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*assorted seasonal macaroons, fresh seasonal fruit*

## ICE CREAM

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*vanilla, dark chocolate, salted caramel, hazelnut ice cream,  
sprinkles, chocolate chips, marshmallows, cherries*



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LeAnna Theresa Photography



Jim Kapinos Photography



Jill Lynn Photography



LeAnna Theresa Photography



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JK Rose Photo & Video



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Beau Ridge Photography



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# Late Night Snacks

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A FAREWELL TREAT

We know your wedding does not end with the reception. Our Late Night Snacks will help you keep the party going with a collection favorite quick bites.

“

*One cannot think well, love well and sleep well if one has not dined well.*

”

VIRGINIA WOLF



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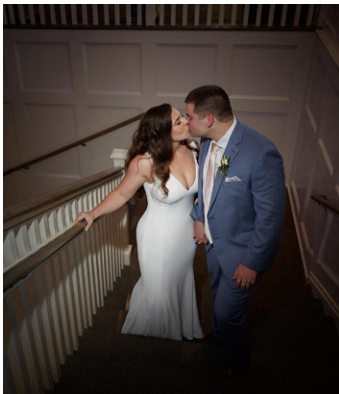
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## LATE NIGHT SNACKS | *served end of evening*



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### BOXED GOURMET PIZZA

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*individual piping hot thin crust cheese pizza, boxed & ready to go*

### JERSEY BREAKFAST

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*pork roll, egg & cheese sandwich, individually wrapped*

### DELICIOUS DOUGHNUTS

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*dipped, dusted & ready to go*



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# Contact Us

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WE ARE HERE TO HELP

Feel free to contact to us with any questions or concerns while planning your special day.



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# Hotel LBI

WEDDINGS & EVENTS