

2024 WEDDING PACKAGES at *High Crest* WAVE RESORT



Imagine saying "I do" with the sights and sounds of the gorgeous Atlantic coastline as part of your forever love story. From engagement parties, to wedding ceremonies, to intimate send-off brunches, our sixth floor event space, High Crest, is the ideal venue to welcome your friends, family and loved ones, inspiring a lifetime of memories. It all starts here. Between the breathtaking ocean views, spacious outdoor terrace and natural light that glows throughout the seasons, your dream wedding is all within reach. This day is yours, but the pleasure is ours to ensure every detail of your big day shines with your personality and taste. Congratulations! Here's to the best celebration of your life!



WEDDING PACKAGES

Include:



Event Manager To Coordinate Your Reception

White Wedding Linens and Napkins
(Upgrades Available For Additional Charge)

White Votive Candles To Compliment Your Centerpieces

Five Hour Premium Open Bar

Champagne Toast

Two Specialty Cocktails

Wine Service With Dinner (One White, One Red)

Custom 3 Tiered Wedding Cake
(Upgraded Choices Will Have A Surcharge)

White-Glove Service

Discounted Group Block

Ceremony Fee

Terrace/Indoor: \$1500, Includes 150 Chairs

Beach Wedding \$2500 (Pending Permit), Includes 100 Chairs

Additional Charges

15% Gratuity

8% Admin Fee

6.625% NJ State Tax

Valet - \$10 Per Car (Plus Gratuity, Admin Fee and Tax)
(When Hosts are Paying for Guests)

Wave Package

If you're looking to customize all the details of your wedding day, then this package is just for you! It features all the premium options that you would want for your big day, but offers the flexibility to add-on throughout the planning process. Every detail tells a story! Let's celebrate.

\$209 Per Guest

Five-Hour Premium Open Bar
Sommelier-Selected Red, White and Sparkling Wine
Use of In-House Equipment:
Tables, Chairs, White Cotton Linen, Glassware, Flatware

Cocktail Hour

Five Passed Hors D'Oeuvres
Market Table
Pasta Station

Reception

Three-Course Dinner
Custom Three-Tier Wedding Cake
Chef Selected Platters of Petits Fours
Coffee and Tea Service



High Crest Package

With this premium, all-inclusive wedding package, all the details of your big day are already taken care of! Leave your guests in awe of your exquisite taste and jazz up your big day with all the exclusive options featured here. It's your day. Let's plan it right!

\$259 Per Guest

Five-Hour Premium Open Bar
Sommelier-Selected Red, White and Sparkling Wine
Use of In-House Equipment:
Tables, Chairs, White Cotton Linen, Glassware, Flatware

Cocktail Hour

Five Passed Hors D'Oeuvres
Market Table
Pasta Station
Sushi Display
Raw Bar

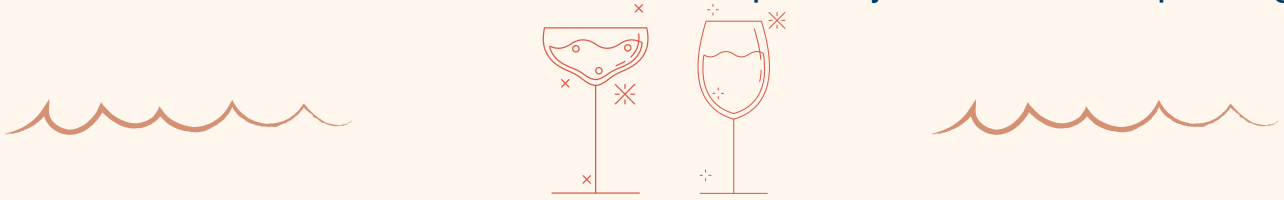
Reception

Three-Course Dinner
Custom Three-Tier Wedding Cake
Specialty Dessert Station
Coffee and Tea Service



WAVE RESORT

Upon Arrival, Your Guests Will Be Greeted with Specialty Cocktails and Sparkling Wine



Butler Passed Hors D'Oeuvres

a selection of five

From the Field

WHIPPED RICOTTA CROSTINI
strawberries (spring),
blackberries (summer),
figs (fall),
honey, pistachios (v)

AVOCADO TOAST POINTS
everything seasoning (v+)

FALAFEL PITAS
tzatziki sauce | cucumber salad (v)

JERSEY TOMATO TARTLETS
balsamic glaze | basil (v)

IMPOSSIBLE SLIDERS
roasted garlic aioli (v+)

FRESH MOZZARELLA CROSTINI
tomato jam | sea salt

WILD MUSHROOM ARANCINI
black truffle aioli | parmesan

From the Land

CHEESEBURGER SLIDERS
tillamook cheddar | pickles

PIGS IN A BLANKET
yellow mustard

PETITE REUBENS
thousand island dressing | gruyere | sauerkraut

SOUTHERN-STYLE FRIED CHICKEN + WAFFLES
hot honey

KOREAN BBQ PORK SPARE RIBS

BUFFALO CHICKEN BITES
celery | blue cheese

CHICKEN SATAY
peanut dipping sauce

FILET MIGNON SKEWERS
caramelized pearl onions | valdeon fonduta +\$3

LAMB MEATBALLS
tzatziki sauce

From the Sea

MINI LOBSTER ROLLS +\$6 per person

CRISPY SHRIMP TEMPURA
sriracha aioli | micro cilantro

MINI AHI TUNA TACOS
mango jalapeno salsa

SMOKED SALMON TOAST
lemon-dill crème fraiche | fried capers

MINI MARYLAND CRAB CAKES
old bay remoulade +\$6 per person

ROCK SHRIMP BAO BUNS
pickled vegetables | cilantro

NJ FLUKE CEVICHE
coconut, lime, mango, basil

POACHED SHRIMP
horseradish cocktail sauce

Cocktail Hour Stations

Market Table

***Included in Wave and
High Crest Wedding Package**

Artisanal and Locally Sourced Cheeses
and Cured Meats

Crackers | Fresh Breads | Breadsticks

Honey | Jams | Fresh and Dried Fruits
Pickled Vegetables

Fresh Crudite
Hummus | Olive Tapenade
Sundried Tomato Pesto Dips

Caesar Salad – Avocado, Pepitas,
Pecorino
Mediterranean Chopped Salad

Raw Bar

Wave Package:

***Additional \$35 Per Guest**

High Crest Package: *Included

East & West Coast Oysters, Little Neck Clams,
and Jumbo Shrimp Cocktail
Served Over Ice
with Traditional Accoutrements

Sushi Display

Wave Package:

***Additional \$25 Per Guest**

High Crest Package: *Included

An Assortment of Traditional and Signature
Sushi Rolls, Hamachi Sashimi,
Steamed Edamame, Seaweed Salad,
Soy Sauce, Fresh Ginger and Wasabi

Pasta Station

***Included in Wave and
High Crest Wedding Package**

CHOICE OF TWO

Penne
a la vodka | prosciutto | parmesan
Rigatoni
beef bolognese | basil | pecorino romano
Farfalle
esposito's italian sausage | pomodoro

Orecchiette
chicken provolone sausage | broccoli rabe
garlic confit

Organic Cavatelli
artichoke | baby kale | cherry tomatoes
pecorino toscano

Lobster Ravioli
tarragon | chive | sherry cream + \$6 per person

Carving Station Enhancement

***Additional \$25 Each Per Guest**

CHOICE OF ONE

Herb Crusted NY Strip Loin
horseradish crème fraiche | jus
Brown Sugar & Maple Glazed Ham
pineapple compote

Herb Roasted Leg of Lamb
tzatziki

Whole Roasted Salmon
dill beurre blanc | lemon

French Breast Turkey
sage pan gravy

Dinner Menu

Appetizer Course

Choice of One

BURRATA AND EGGPLANT CAPONATA

basil | sourdough bread

SALMON POKE BOWL

sushi rice | diced salmon | cucumbers | pineapple | sweet soy sauce | seaweed salad | sesame seeds | spicy mayo

CRISPY FALAFEL BALLS

beet hummus | tzatziki | cucumber salad | chili oil

RICOTTA GNOCCHI

spinach | goat cheese | lemon

MAYA MEATBALLS

pomodoro preserved lemon breadcrumbs | pecorino

CRAB + MELON + \$5

crab meat | watermelon | cucumbers | cantaloupe
sun-gold tomato water mint vinaigrette

TUNA SASHIMI + \$5

preserved lemon | avocado | radish

Entree Course

Choice of Two (with pre-counts)

LAMB CHOPS

isreali salad | mint tahini

FRENCHED CHICKEN BREAST

pommes puree | seasonal vegetable succotash | balsamic

FLAT IRON

broccolini | pommes puree | red wine demi

FILET MIGNON (8OZ) + \$5

pommes puree | spinach | red wine demi

PORK CHOP

peach glazed pork chop | creamy polenta

RED WINE BRAISED SHORT RIB

potatoes | carrots | mushrooms

FAROE ISLAND SALMON

israeli couscous | citrus and beet salsa

ARCTIC CHAR

golden beet citrus salsa | dill tomato bulgar

SURF N' TURF (must have pre-counts) +\$50

filet mignon | lobster tail

pommes puree | spinach

*Vegetarian/Vegan Option Available in Addition:

SPICED CAULIFLOWER STEAK

beluga lentils | chimichurri

**Note: sides are subject to change seasonally to provide the best quality product available

D e s s e r t C o u r s e



Custom Three-Tier Wedding Cake

Chef's Selection of Assorted Petit Fours
Coffee and Tea Service

Specialty Dessert Station

Wave Package: *Additional \$15 Per Guest

High Crest Package: *Included

CHOICE OF ONE:

Milk + Cookie Bar

milk

whole | chocolate | strawberry

cookies

chocolate chip | peanut butter | snickerdoodle

Donut Wall

assorted donuts | donut holes



*can be offered during the last hour or as a favor to go

Viennese Station

Additional \$20 per guest

Milk Chocolate Crèmeux

Strawberry & Cream Shortcake Parfaits

Vanilla Cheesecake Bites

Hand-Crafted Chocolate Truffles

Almond Chocolate Biscotti

Chocolate Fudge Brownies

Lemon Fruit Tarts

Boston Crème Puff

French Macarons

Cannoli

Tiramisu

Dessert Platter

Additional \$8 per guest

Vanilla Cheesecake Bites

Hand Crafted Chocolate Truffles

Tiramisu

Chocolate Hazelnut Mousse

Almond Chocolate Biscotti