



OCEANVIEW
NAHANT



2016 WEDDING GUIDE
What to serve your guests.



Zero Willow Road, Nahant, Massachusetts
Call: 781.581.1301 or visit: www.oceanviewofnahant.com



Welcome to the Oceanview of Nahant

Congratulations on your Engagement!

We are excited to celebrate with you!



This wedding reception guide will help make the process of creating your wedding menu a fun and joyful process! Celebrating such an exciting time in your life with your family and friends means designing an evening full of food, fun, and love... along with our spectacular view of the Atlantic coastline! Take this opportunity to choose a menu that reflects your personal style, mixed in with some unique items that will make your wedding stand out. Think of your menu as a blank canvas and you are the artist creating a celebration masterpiece.

The Oceanview of Nahant is truly a one of a kind seaside property and your time here is so valuable to us! We are happy to show you our initiative of bringing you current bridal trends that create extraordinary moments with family and friends. Our wedding guide is created with this in mind but please note that we will customize to suit your wishes. Congratulations again on your engagement and thank you for considering the Oceanview of Nahant!

View. Food. Fun. Love... it's what we're all about!

PLEASE
BE OUR
GUEST.



Just for You

We help set the stage for a uniquely beautiful oceanside setting so sit back, relax and let's plan a wedding!



- Exclusive accommodations for five hours*, we cater to you only one reception at a time
- Cocktail Lounge with natural stone fireplace and private Oceanside deck
- Grand Ballroom with breathtaking oceanviews, private oceanside deck with outdoor flame cauldrons and stairway to private beach, natural stone fireplace
- Chevari ballroom chairs
- Private Bridal Studio for cocktail hour with complimentary champagne for your entire bridal party and private lavatory for bride and groom
- Chilled sparkling champagne toast for your guests, three course dinner prepared by our executive chef, options for unique hors d'oeuvres, stationary displays, course additions, late night bites, specialty cocktails and gluten free menu offerings
- Floor length table linens and napkins with 30+ color choices
- Customized Wedding Cake*, provided from our local bakery
- Complimentary tickets to our annual food tasting event for the bride and groom
- Complimentary on-site parking, handicap accessible, valet assistance, options for outdoor ceremony overlooking the ocean

**not applicable to clambake wedding menu*



I LOVE HIM AND HE LOVES ME...
WE'LL BE MARRIED BY THE SEA.

Starting Your Menu

A gorgeous oceanside wedding deserves the perfect flavors to tease your family and friends' palettes and leave them wanting more throughout the evening.



Here are some things to consider upon your guest's arrival and their first bites for cocktail hour:

- Think of the location of your wedding venue and reflect specific dishes and fresh flavors of the season that will become the basis of creating a cohesively planned menu.
- We recommend a combination of stationary and passed hors d'oeuvres to provide the most options for your guests during cocktail hour; allowing them to pace themselves.
- Variety is key for guest success! Selecting a combination of seafood, meat and vegetable options ensures happy bellies!

FOOD.
FUN.
LOVE.



OUR CHEF RECOMMENDATIONS

FROM THE SEA

- Tuna Tartar and Cucumber Salad served with a crispy wonton
- Crispy Coconut Shrimp served with a sweet and sour sauce

FROM THE LAND

- Mini Burgers on a soft bun with cheddar cheese and caramelized onions
- Hickory smoked chicken and black bean quesadilla, sour cream, dash of sriracha

FROM THE FIELDS

- Pear, goat cheese and honey, oat toast point
- Mini grilled cheese point, tomato soup shooter

Choose your delectable selections from the next page!



Hors D'oeuvres, Starters and First Bites



FROM THE SEA

- Crabmeat stuffed mushrooms
- Fried coconut shrimp, sweet and sour dipping sauce
- Grilled lemon shrimp {GF}
- Individual Shrimp cocktail, mini bloody Mary shooter, fresh lemon & chives
- Maine lobster salad, lemon aioli {GF}
- Mini lump Maryland crab cakes, red pepper aioli
- Seared scallops, apple wood smoked bacon {GF}
- Sesame seared scallops, crispy wonton, Asian slaw
- Petite lobster salad rolls*
- Tuna tartar and cucumber salad, crispy wonton*

FROM THE LAND

- Antipasto kabobs, sausage, artichoke hearts and roasted peppers {GF}
- Chinese chicken dumplings, soy dipping sauce
- Crispy coconut chicken bites, golden pineapple ketchup
- Fried chicken parmesan crostini, rustic marinara and fresh buffalo mozzarella
- Hickory smoked chicken & black bean quesadilla, sour cream, dash of sriracha
- Mini beef sliders, cheddar cheese and caramelized onions
- Mini BLT's, rye points, Dijon mayo, lettuce, Roma tomatoes and apple wood smoked bacon
- Peanut butter and bacon panini point
- Seared peppered beef, blue cheese fondue drizzle, toasted crostini
- Slow smoked pulled pork, toasted cornbread
- Smokey Cubans, pulled pork, ham, pickles and provolone cheese, fresh sourdough bread
- Thai beef salad, crispy wonton
- Dijon baby lamb chops* {GF}

FROM THE FIELDS

- Gourmet three cheese macaroni bites, dash of Sriracha
- Individual veggie crudités, buttermilk ranch dressing {GF}
- Individual hand cut truffle French fries, garlic aioli {GF}
- Mini grilled cheese point, tomato soup shooter
- Mini vegetable spring rolls
- Pear, goat cheese and honey, oat toast point
- Tomato, basil and fresh mozzarella, baguette

SOUP SIPS

- Carrot & Ginger {GF}
- Chilled Gazpacho {GF}
- Chilled Watermelon and Mint {GF}
- Cream of Mushroom {GF}
- Roasted Butternut Squash and Apple {GF}

**additional cost per person.*

Before placing your order, please inform your server if a person in your party has a food allergy.

{GF} Gluten Free.

Stationary Displays



SIGNATURE OCEANVIEW RAW BAR

RAW BAR {GF}*

- Cherrystone Clams on the Half Shell
 - Jumbo Chilled Shrimp Cocktail
 - Oysters on the Half Shell
- Served with fresh lemon wedges and cocktail sauce

CHEESE AND SPECIALTY BOARDS

ARTISAN CHEESE BOARD and CRUDITÉS {GF}*

A Bountiful Arrangement of Imported and Domestic Cheeses - seasonal fresh fruits, berries, dried fruits, seasonal crudités, assorted dips, breads and cocktail crackers

MEDITERRANEAN DISPLAY {GF}*

A Colorful Display of Seasonal Vegetables - grilled marinated artichoke hearts, roasted eggplant, roma tomatoes with capers, olives, domestic and imported cheeses, breads, crostini and cocktail crackers

ANTIPASTO DISPLAY {GF}*

A Plentiful Assortment of Marinated Vegetables and Meats - pepperoni, salami, mozzarella, domestic and imported cheeses, olives, bruschetta, albacore tuna, roasted peppers crostini and seasonal fruit

SHRIMP COCKTAIL DISPLAY {GF}*

An Abundant Display of Fresh, Chilled Shrimp Cocktail - cocktail sauce, horseradish, lemons, assorted dips, breads and cocktail crackers

STATIONS

SUSHI STATION

A Delicious Arrangement of Freshly Rolled Sushi - avocado, California, spicy tuna and spicy shrimp tempura, served with wasabi, ginger and ponzu

MASHED POTATO STATION {GF}*

Sweet and Yukon Gold Mashed Potatoes - bacon, mushrooms, sour cream, chives, pan gravy, grated cheddar, served in martini glasses

BRUSCHETTA STATION {GF}*

A Flavorful Assortment of Bruschetta Toppings - classic tomato, eggplant, zucchini, chicken with sundried tomatoes, portabella with white bean, served with assorted crostini

{GF} Gluten Free. * Gluten Free Crackers/Crostini/Breads are available for an additional charge.
This request will be required for your entire guest count and will not be honored per individual.
Before placing your order, please inform your server if a person in your party has a food allergy.

The Main Event

Your Oceanview of Nahant wedding coordinator will assist you in selecting the perfect style of service for your special day.



The most important thing to remember is creating an environment that reflects your personality and how you envision your dinner reception. A formal sit down dinner (plated entrée's) is most popular and can easily incorporate formalities of your reception without much interruption on your overall experience because all courses are served. Guests can just sit back and relax until it's time to put on their dancing shoes! A stations menu option offers guests flexibility with a wider range of food and lends itself to a more active, social evening with guests up and out of their seats more often. For any style you choose, we are happy to accommodate vegetarian or special dietary requests including gluten and vegan options.



IT'S A WONDERFUL LIFE
AS HUSBAND AND WIFE.

Plated Entrée Selections

Plated Entrée Selections include an assortment of artisan rolls and butter, choice of 1 salad, choice of 2 entrée's plus a vegetarian option, wedding cake and coffee/tea service.



- SALADS**
- Bruschetta Salad, mixed greens, grape tomatoes, red onion, basil, fresh mozzarella, Tuscan style toast points, balsamic vinaigrette
 - Crisp Caesar Salad, baby romaine hearts, garlic toast points, shaved parmesan, creamy Caesar dressing
 - Fresh Strawberry and Mandarin Orange Salad, crisp baby greens, frosted pecans, chopped celery, raspberry balsamic vinaigrette
 - Tuscan Salad, mesclin greens, grape tomatoes, fire roasted red peppers, artichoke hearts, Kalamata olives, fresh mozzarella, balsamic vinaigrette **{GF}**
- PORK AND POULTRY**
- Chicken Piccata, lemons, capers, rice pilaf, oven roasted parmesan broccoli, white wine sauce
 - Chicken Milanese, roasted fingerling potatoes, grilled baby carrots, sage and lemon butter sauce
 - Roast Pork Tenderloin, mashed sweet potatoes, fresh cut green beans, sage cream sauce **{GF}**
 - Seven Herb Pesto Stuffed Chicken, fire roasted tomato coulis, roasted fingerling potatoes, fresh cut green beans
 - Stuffed Chicken Marsala, fontina cheese, ham, mushrooms, roasted fingerling potatoes, marsala wine sauce
- BEEF AND LAMB**
- Braised Beef Short Ribs, smoked Gouda au gratin potatoes, grilled seasonal vegetables
 - Grilled Herb Crusted Beef Sirloin, smoked Gouda au gratin potatoes, grilled baby carrots, caramelized shallot Demi glaze
 - Grilled Prime Beef Tenderloin Medallions, roasted fingerling potatoes, grilled baby carrots, pearl onion and mushroom Demi glaze*
 - Grilled Rib Eye, twice baked potato, grilled asparagus, Demi glaze
 - 6oz Filet with Baked Shrimp, smoked Gouda au gratin potatoes, sautéed spinach*
 - 6oz Filet with Lobster Tail, smoked Gouda au gratin potatoes, sautéed spinach*
 - Grilled Lamb Chop, roasted fingerling potatoes, grilled asparagus, caramelized shallot Demi glaze*
- SEAFOOD**
- Broiled Scallops, oven roasted cauliflower puree, lemon garlic broccolini, cilantro butter
 - Grilled Honey Mustard Salmon, pineapple salsa, rice pilaf, grilled asparagus **{GF}**
 - Grilled Mahi Mahi, roasted tomato, olive and caper sauce, roasted fingerling potatoes, sautéed spinach
 - Jumbo Grilled Shrimp, mushrooms, tomatoes, green onions, angel hair pasta, lemon white wine sauce
 - Panko Crusted Haddock, roasted fingerling potatoes, grilled baby carrots
- VEGETARIAN**
- Crispy Risotto Cakes, local asparagus, saffron onions, lemon aioli, arugula **{GF}**
 - Grilled Portobello Mushrooms, roasted fingerling potatoes, sautéed spinach, balsamic drizzle
 - Roasted Acorn Squash, wild rice, caramelized leeks, roasted tomato-sage broth **{V}**
 - Roasted Vegetable Lasagna, ricotta, mozzarella, provolone and parmesan cheeses, roasted seasonal vegetables, rustic marinara sauce

Children 12 and under, chicken fingers and French fries or macaroni and cheese. Vendor meals are available.

*The following entrées are not part of the all-inclusive package but can be added for an additional charge.

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

{GF} Gluten Free. **{V}** Vegan.

Soup/Pasta Course

Love is kind, love is patient... love is enjoying a good meal with family and friends. Adding a pasta or soup course sets the stage for a relaxing, well-enjoyed dinner experience for all of your guests. Let the conversations flow and warmth of savory goodness fill the salty sea air!



PASTA

- Sundried Tomato Fettuccini, creamy pesto sauce, grape tomatoes, fresh basil
- Pasta Bolognese, cavatelli pasta, ground filet and sirloin of beef, carrots, celery, onions, fresh crushed tomatoes, fresh herbs
- Short Rib Pappardelle, pappardelle pasta, boneless braised short ribs, baby Portobello mushrooms, rich Madeira wine sauce
- Summer Pasta Primavera, farfalle bowtie pasta, snap peas, yellow bell peppers, halved cherry tomatoes, summer squash
- Wild Mushroom Ravioli, ravioli filled with fresh Portobello and cremini mushrooms, imported Grana Padano and Parmesan cheeses and fresh-roasted garlic, Frangelico, heavy cream

SOUP

- Lobster Bisque, creamy lobster broth, fresh Maine lobster meat, sherry, fresh herbs
- White Bean Escarole, vegetable broth, carrots, escarole, celery, onions, tomatoes, cannellini beans
- Roasted Butternut Squash & Apple Soup, rich puree of butternut squash and red delicious apples, fresh rosemary, touch of cream
- New England Clam Chowder, creamy clam broth, fresh clams, potatoes, smoky bacon, dash of tabasco
- Chilled Gazpacho, pureed tomatoes, cucumbers, red and green peppers, onion, carrots



Before placing your order, please inform your server if a person in your party has a food allergy.

Station Selections

Let your creativity flow! Create a stations menu that reflects your favorite bites and also the theme of your wedding. Food station option includes a salad station plus three additional main stations, an assortment of artisan rolls and butter, wedding cake and coffee/tea service.



THE SALAD STATION *(choose two)*

- Bruschetta Salad, mixed greens, grape tomatoes, red onion, basil, fresh mozzarella, Tuscan style toast points, balsamic vinaigrette
 - Crisp Caesar Salad, baby romaine hearts, garlic toast points, shaved parmesan, creamy Caesar dressing
 - Ice burg Wedge Salad, diced tomatoes, apple wood smoked bacon, creamy Roquefort dressing
- Tuscan Salad, mesclin greens, grape tomatoes, fire roasted red peppers, artichoke hearts, Kalamata olives, fresh mozzarella, balsamic vinaigrette

THE ASIAN STATION

Beef teriyaki, chicken teriyaki, mini vegetarian egg rolls, vegetable pot stickers, served with vegetarian fried rice and assorted sauces

THE CARVING STATION

Select one of the following:

Hard Cider Glazed Turkey Breast, cranberry citrus compote
Herb Roast Beef Tenderloin, horseradish cream
Maple Sugar and Pineapple-Rubbed Bone-in Ham, red pepper salsa
Mustard and Ginger-Crusted Spring Lamb, apple mint relish
Rosemary and Garlic Roasted Sirloin of Beef, wild mushroom jus
Salmon En Croute with Spinach and Shallots, preserved lemon sauce
Salt-Rubbed Crispy Steamship of Pork, apple-mustard seed chutney
Choice of fresh cut green beans, glazed carrots or seasonal vegetable medley included

THE OCEANVIEW STATION

Crab cakes with remoulade sauce, Maine lobster bisque, mini lobster rolls on toasted buttered rolls, stuffed quahogs with littleneck clams and chorizo sausage, all served with fresh lemon wedges

THE PASTA STATION {GF}**

Select two of the following pastas: campanelle, fusilli, penne, potato gnocchi, three cheese ravioli
Select three of the following sauces: carbonara, fresh mixed herb with olive oil, fresh tomato basil, pecorino cream sauce, pesto, white clam, white wine with roasted garlic and red peppers, all served with parmesan cheese and red pepper flakes

THE RISOTTO STATION {GF}

Select two of the following: Lobster with roasted tomatoes and herbs, rock shrimp with garlic, herbs and parmigiano reggiano cheese, smoked chicken with mascarpone cheese, wild mushroom and roasted shallots, all served with parmesan cheese and red pepper flakes

THE SCAMPI STATION {GF}**

Sautéed jumbo shrimp and chicken, tossed with linguini and olive oil, garlic and herbs, all served with parmesan cheese and red pepper flakes

THE SLIDERS STATION

Select three of the following: Buffalo chicken with blue cheese and red onion, classic beef sliders with American cheese and bacon, grilled chicken sliders with fresh mozzarella and basil, meatball parmesan with rustic marinara sauce and cheese, Southwestern spiced turkey sliders, all served with hand cut French fries, ketchup, mustard and pickles

THE STIR FRY STATION

Beef and chicken, all served with stir fry vegetables, orange ginger sauce and pan-fried noodles

THE SOUP STATION

Select two of the following: butternut apple bisque, chicken noodle, hearty minestrone, Italian wedding, Maine lobster bisque, New England clam chowder, all served with assorted soup crackers

This station can be added for an additional charge per person.

{GF} Gluten Free. **Gluten Free Pasta is available for an additional charge per person.

This request will be required for your entire guest count and will not be honored per individual. Before placing your order, please inform your server if a person in your party has a food allergy.

Toast to You and Your Guests!

A toast to love and laughter and happily ever after.



Cocktails and welcome beverages are a wonderful way to honor your guests and express your appreciation for coming to celebrate your special day! When thinking about how you'd like to host your reception, there are many great options that can work for any budget. We provide you with flexibility so that you can express your sense of style and incorporate your personal touch, whether it's hosting an open bar for the entire time your guests are here, choosing a signature cocktail that is inspired by your love story or offering wine service throughout the main course, you'll set the stage for a night to remember.



CHEERS TO YOU! CHEERS TO ME!
CHEERS TO BEING MARRIED!

Beverage Selections



WELCOME BEVERAGE STATIONS

PRE CEREMONY BEVERAGE STATION

Greet your arriving guests with a refreshing beverage. Choose (2) of the following: lemonade, iced tea or cucumber water. Served in spigot jars with garnishes of fresh mint, lemon slices and sipping straws.

SIGNATURE COCKTAILS

Tell us your signature cocktail of choice and we'll be sure our professional bartenders are ready to mix and serve unlimited to your guests during cocktail hour. Choose from the following: French Martini, Oceanview Blue Malibu, Purple Passion, Tequila Beach Rose, Wedding Rum Runner, Wedding Cake Martini.

We offer a few options for specialty bar stations that are a fun way to express your personality and wow your guests! These stations are only available during cocktail hour.

SPECIALTY BEVERAGE STATIONS

MARTINI BAR

Choice of (2) flavor vodka martini's including apple, berry, chocolate, espresso, orange, pomegranate, vanilla and wedding cake, served via custom ice display

SPIKED SLUSH BAR

Choice of favorite slush flavors including blue vanilla, lemon, root beer, watermelon, or cherry served in slush cones, with a shot of vodka or rum.

SANGRIA BAR

Red and white sangria served in glass spigot jars and infused with fresh seasonal fruits.

BOOZY POPSICLE BAR

Frozen fruit puree popsicles including peach, orange, mango, strawberry and berry, served in a Prosecco-filled glass

HOSTED BARS

FULL BAR

unlimited premium liquor, beer, wine, soda, juice, mineral water
available for (1) to (4) hours

** choice of signature cocktail is included with all full bars*

*** a four hour open bar includes our house white and red wine on all tables for dinner*

BEER, WINE, SODA, JUICE, MINERAL WATER

available for (1) to (4) hours

WINE

Wine is always a wonderful way to enhance a great meal. Choose from white zinfandel, pinot grigio, chardonnay, merlot or cabernet. We recommend offering a white and red choice for each table. Available in house carafes, domestic or imported bottles.

** premium wine selections available upon request*

A consumption bar is available upon request for a pre-paid specific amount. A cash bar incurs a bartender fee per 75 guests.

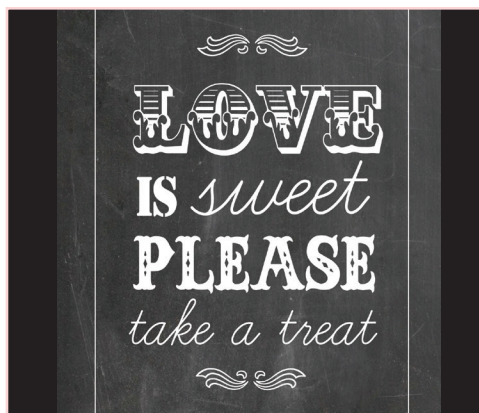
The Big Finish - Sweets

Continue the Celebration!



Whether you are serving plated wedding cake, a sweets table to accompany your wedding cake, passed mini confections or a fun action station that allows guests to personalize their sweet tooth craving, decadent desserts keep the celebration going and gives you an opportunity to share even more of your gratitude with your guests!

So, select something sweet and put your signature stamp on an unforgettable wedding!



ALL YOU NEED IS LOVE...
AND MAYBE A LITTLE CHOCOLATE.

Dessert Selections



SWEETS TABLE OFFERINGS

PETIT FINALE

An assortment of cannoli, new york style cheesecake, mini fruit tarts, cream puffs and éclairs.

THE GRAND FINALE

An assortment of mini pastries, cannoli, tiramisu, mini cakes, tortes and Italian biscotti's. Special coffee service with sambucca, anisette and herbal teas also included.

CHOCOLATE DESSERT BAR

White and dark chocolate covered strawberries, chocolate mousse filled chocolate cups, gateau au chocolate with rich ganache, hand dipped candied and dried fruits, assorted biscotti.

PASSED MINI CONFECTIONS

CHOICE OF (2) or (4) AVAILABLE

• Berry cobbler in mini skillet • Mini blueberry pancakes • Mini ice cream cones • Fruit tarts
• Cookies and milk • Rainbow fruit kabobs • Mini muffins • Chocolate mousse cups

MAKE YOUR OWN CANNOLI

Freshly filled sweet ricotta cheese or custard cannoli's with a variety of toppings including chocolate chips, pistachios, coconut, walnuts, almonds and white chocolate chips.

S'MORES

Individual marshmallows roasted over a center fire pit, stack with graham crackers and assorted chocolate bars.

CANDY APPLES

Freshly sliced apples served in a stemless martini glass with choice of caramel or chocolate sauce. Add a variety of toppings including chocolate chips, coconut, walnuts, sprinkles and white chocolate chips.

SWEET ACTION STATIONS

COTTON CANDY

Mini maple flavored and original flavored cotton candy cones made fresh with a variety of toppings including sea salt, cayenne pepper, chocolate flakes, sprinkles, bacon bits and coconut.

SUBZERO ICE CREAM

Made with liquid nitrogen, choose from a variety of yummy premium ice cream flavors and mix-ins and then watch as your masterpiece is blasted with a chilled fog for the creamiest, densest ice cream you have ever tasted!

COFFEE AND HERBAL TEA STATION

With cups/saucers (*self service*)

CAPPUCINO/ESPRESSO STATION

Our professional Barista will whip up some incredible espresso's, cappuccino's, latte's and mochaccino's unlimited for two hours. Complete with assorted flavor shots and Chai.

LATE NIGHT DRINK STATIONS

HOT COCOA STATION

Hot dark chocolate and peppermint hot chocolate served in silver urns. Served in mugs and garnishes of fresh whipped cream, miniature marshmallows, shaved chocolate and peppermint sticks.

HOT AND COLD APPLE CIDER STATION

Mulled hot cider in silver urns and ice cold cider served in pitchers. Served in mugs garnished with cinnamon sticks.

Before placing your order, please inform your server if a person in your party has a food allergy. Late Night Bites & Late Night Dessert Stations can be ordered for 75% of your final guest count or in the case where contracted minimum guest count is not met, 75% of the contracted guest minimum.

Planning Your Wedding Cake

Our decadent and delicious wedding cakes are provided from local bakery D'Amici's and served with a mouth-watering chocolate covered strawberry. As part of your wedding package, you can choose a beautiful cake design from the Traditional Collection* and better yet, you can build your own cake flavors. Here are your choices and a few of our favorites!



CREATE YOUR OWN CAKE:

Choice of Cake Flavors:

Chocolate
Gold
White
Marble

Choice of Fillings:

Vanilla Buttercream
Chocolate Buttercream
Mocha Buttercream
French Pastry Cream
Chocolate Fudge Filling

(Can add raspberry preserves to any of the above.)

ALL WEDDING CAKES ARE ICED
IN VANILLA BUTTERCREAM



SOME OF OUR FAVORITES:

Lemonbella Cake

Layers of lemon-infused white cake, lemon-flavored French cream filling, with or without raspberry preserves filling, vanilla buttercream icing

White Rhapsody

Layers of white cake, vanilla buttercream filling and raspberry preserves, vanilla buttercream icing

Mochacino

Layers of chocolate cake, mocha buttercream filling, mocha buttercream icing, with or without raspberry preserves filling, vanilla buttercream icing

Chocolate Rhapsody

Layers of chocolate cake, chocolate buttercream filling and raspberry preserves, vanilla buttercream icing

Creamsicle

Layers of white cake, orange flavored buttercream filling and orange flavored buttercream icing

*Please ask your wedding coordinator for a list of cake designs from the Traditional Collection. Customizing colors is available at no charge. Other cake collections and cupcake wedding cakes are also available for additional pricing. Before placing your order, please inform your server if a person in your party has a food allergy.

Late Night Bites

When sweets are not your thing, but savory and indulgent snacks are, we offer these guilty pleasure bites to keep the mingling going and your guests bellies full and happy into the later evening hours *(and now that squeezing into your wedding dress is a thing of the past, your belly will thank you too)!*



CHEESE FONDUE

Harpoon seasonal ale and cheddar cheese melting pot, Jarlsberg and red pepper cheese melting pot, assorted dipping vegetables, breads and pretzels

FAVORITE GUILTY PLEASURE

Spicy buffalo wings, mozzarella sticks, queso cheese/salsa, tortilla chips.

STREET CART

Vienna all beef hot dogs, buns, pickle spears, relish, mustard, ketchup, sauerkraut, potato chips.

TUSCAN TABLE

Freshly sliced italian meats, aged provolone, mozzarella, pepperoncini, tomatoes, olives, roasted red peppers, sliced red onion, italian breads, condiments.

SLIDER AND FRIES

Mini burgers, cheese, pickles, mustard, ketchup, french fry shooter.

STEAMED POTSTICKER

Steamed dumplings served with rice in Chinese take out container, choice of hoisin, sweet chili, sweet and sour, and soy sauces.

SPORTS BAR

Freshly popped popcorn, hot pretzels, bags of peanuts, assorted mini candy bars. *(includes a popcorn machine and pretzel warmer for authentic feel)*



Firepit Finale



The Oceanview of Nahant continues to find fun novelty experiences to make your wedding day the ultimate celebration! Our Firepit Finale is a one-hour entertainment add-on, including disposable flip flops, outdoor beer/wine cash bar with bartender and (4) firepits on our private beach below the upper deck of the ballroom. The Firepit Finale can be held as (1) of the following options: the last hour of contracted reception time, the last 30 minutes of contracted reception time and 30 additional minutes or one complete hour after the end of the contracted reception time.



Ask about adding a S'mores package with your Firepit Finale experience!

Before placing your order, please inform your server if a person in your party has a food allergy. Late Night Bites & Late Night Dessert Stations can be ordered for 75% of your final guest count or in the case where contracted minimum guest count is not met, 75% of the contracted guest minimum.

Clambake Weddings!



The Oceanview of Nahant offers a new seaside wedding experience... With just a guarantee of 80 guests or more, day time* weddings are now the perfect place to host these smaller parties, and what's even better – we're offering an old fashioned New England Clambake! With our executive chef and professional staff preparing an oceanside clambake, your guests will enjoy fresh lobsters steamed in ocean salt water lobster pots, chicken and steak grilled to perfection plus all the fixin's for the ultimate clam bake experience. It's the perfect afternoon beachside wedding celebration, with an oceanview like no other!



- New England Clam Chowder
- Choice of Salad
- Choice of Steamed Clams with broth and butter OR steamed mussels in garlic and wine
- 1 ¼ lb. Boiled Lobster
- BBQ Chicken
- 8oz. Center Cut Sirloin Steaks – *additional charge*
- Corn on the Cob
- Boiled Red Bliss Potatoes
- Cornbread
- Strawberry Shortcake**

Hosting a cocktail hour?
Consider offering unlimited Bloody Mary's or Mimosa's.



YOU ARE MY LOBSTER.

*Wedding clambakes are available Saturday and Sundays from 11am - 3pm.

**Wedding cakes are also available for purchase. Please ask for details.

Before placing your order, please inform your server if a person in your party has a food allergy.

Premium All Inclusive Wedding Package

The Oceanview of Nahant offers an all-inclusive package that includes the perfect necessities for a beautiful and fulfilling wedding day without the extra headache. Everything listed below is included for just one price per person (limited bar service included).



TABLE CENTERPIECES	The Oceanview of Nahant will provide a house candle lit centerpiece for each of your guest tables and head table. <i>(Centerpieces are the property of the Oceanview of Nahant and not to be taken off the premises.)</i>
PHOTO BOOTH	Traditional photo booth with photo strips, scrapbook and complimentary photo props
L.E.D. UPLIGHTS	(18) uplights set to your color scheme
COCKTAIL HOUR MUSIC	The perfect selection of music will play throughout our house speakers during cocktail hour
WEDDING CAKE	Customized wedding cake with choice of cake flavor and cake filling, served with a chocolate covered strawberry
WEDDING COORDINATOR	Personal one-on-one planning with a member of our professional staff leading up to your special day plus onsite room captain for your entire event
SPARKLING CHAMPAGNE TOAST	Chilled champagne toast for all guests
BEVERAGES	One hour complimentary beer, wine, soda, juice and mineral water for all your guests during cocktail hour.
BUTLER PASSED HORS D'OEUVRES	One hour before dinner your guests will enjoy a choice of (3) butler passed hors d'oeuvres* <i>(Additional charges apply to specified hors d'oeuvres. Please see page 4 for details.)</i>
STATIONARY DISPLAY	Artisan cheese and crudite board to compliment passed hors d'oeuvres during cocktail hour
DINNER AND TABLE WINE	<ul style="list-style-type: none">• (1) carafe of house white and red wine per table• Choice of (2) plated entrée selections, (1) vegetarian selection, artisan rolls and salad <i>(additional charges apply to specified plated entrée options. Please see page 7 for details)</i>• Customized butter cream wedding cake• After-dinner coffee and tea service

All-Inclusive meals available for children 12 and under. Vendor meals available.
Before placing your order, please inform your server if a person in your party has a food allergy.

Going the Extra Mile



The Oceanview of Nahant wants the day of your wedding to be remarkable, unforgettable and most importantly – all about you! Our professional staff is here to take care of all your important details so you don't have to and if there is anything you've dreamed about and wished for that you might not see listed in our menu guide, please talk to one of your wedding coordinators so that we can do what it takes to make your dreams come true. Our resources and vendor relations can do just about anything and we'll be happy to discuss these options with you. Also, don't forget our other extended wedding celebrations that we offer including bridal showers, brunches, engagement parties, and more!

AND
THEY LIVED
HAPPILY
EVER AFTER



OUR GIFT TO YOU... FROM THE OCEANVIEW



Book any available 2016 dates at the Oceanview of Nahant and receive a special offer:

TRADITIONAL PHOTO BOOTH WITH PHOTO STRIP, SCRAP BOOK AND COMPLIMENTARY PHOTO PROPS AND (18) L.E.D. UPLIGHTS IN YOUR CHOICE OF COLOR

ALL FOR ONE LOW PRICE!

From the Staff at the Oceanview of Nahant
Congratulations and Happy Planning!

Zero Willow Road, Nahant, Massachusetts - T: 781.581.1301 - F: 781.581.1352
www.oceanviewofnahant.com

A Few Important Notes



DEPOSIT AND PAYMENT REQUIREMENTS:

The Oceanview of Nahant requires a _____ venue rental fee that will be applied to your final bill. A _____ deposit is required to confirm your reservation. A second deposit of _____ is payable ten (10) months prior to your wedding, and a third deposit of _____ is payable six (6) months prior to your wedding. In the event of a cancellation, the second and third deposits will be fully refunded if we are able to rebook your date and time to another event. We do accept most major credit cards for initial deposits and scheduled payments without a processing fee. Any final bill payments made with a credit card will incur a 3% processing fee.

CEREMONY/CHAPEL STYLE SET UP:

We offer a formal ceremony set up for a fee of _____ indoors, _____ outdoors during peak season (April through October); _____ indoors during off season, _____ outdoor ceremony during off season. This fee includes one additional hour of venue rental (30 minutes guest arrival, 30 minute ceremony), chair set up and break down, aisle runner, aisle decorations and a scheduled rehearsal date made and agreed upon with your wedding coordinator. Optional informal ceremony set up is available at a lesser charge. Outdoor gazebo is booked through town of Nahant and ceremony fee includes \$300 permit fee paid to the town of Nahant. Although Oceanview will facilitate ceremony, we are not responsible for upkeep of the grounds. Please inquire.

OCEANAIRE GRAND BALLROOM CAPACITY AND MINIMUM GUARANTEES:

220 maximum guests for dinner and dancing

	In Season April 1st - November 30th	Off Season* December 1st - March 31st
Monday through Thursday*	75 Minimum Adult Guests	75 Minimum Adult Guests
Friday Anytime	100 Minimum Adult Guests	80 Minimum Adult Guests
Saturday Afternoon 11AM-4PM	100 Minimum Adult Guests	75 Minimum Adult Guests
Daytime Clambake Weddings 11AM-3PM Saturdays and Sundays Only	80 Minimum Adult Guests	N/A
Saturday Evening 6 PM or later	150 Minimum Adult Guests	125 Minimum Adult Guests
Sunday Anytime	100 Minimum Adult Guests	80 Minimum Adult Guests
<i>*10% off plated main entrée's only.</i>		

Wedding packages require a guarantee of guest minimums as shown above. If there is any change in the guaranteed guest minimum, you are still responsible for paying the difference between final number count and guest minimum requirement. This charge can not be used as a discount or credit towards any other wedding amenity offered by the Oceanview of Nahant for your wedding day. Special rates for off-season and Monday-Thursday receptions are available at a 10% discount on plated entrée's only (this does not include optionals or additions of any kind). Surcharges apply on holiday weekends including but not limited to Memorial Day, Labor Day & Columbus Day. Sundays on holiday weekends are treated as Saturday rates and guest minimums. Other surcharge holidays include Valentine's Day, 4th of July & New Year's Eve. This is standard practice in the event reception industry. The Oceanview of Nahant does not hold ceremonies or receptions on Christmas Eve, Christmas Day or New Year's Day. Please inquire for further details.