YOUR GUIDE TO PLANNING
THE BEST. DAY. EVER.

2021 WEDDING MENU
Our family at the Oceanview of Nahant is so excited to share this wedding guide with you. We have put our heart and soul in creating something we feel will speak to you emotionally and instill an immediate connection to our venue that will make you say YES! AGAIN. Our vision for your wedding day is to create YOUR VISION – through great food, intensely fun moments and lots of love. Thank you for finding your way to us... we are excited to celebrate with you!

Mike & Brenda Gallant & The Oceanview Crew!

Think of your menu as a blank canvas and you are the artist creating a celebration masterpiece! Allow our table of contents to guide you along.
INCLUDED JUST FOR YOU, FOR YOUR RECEPTION

• One-on-one event assistance throughout planning process.
• Professional event manager and personal bridal concierge for your entire event.
• Exclusive accommodations for five hours*, six hours with on-site ceremony.*
• Private VIP suite with complimentary champagne for entire wedding party and private lavatory.
• Floor length table linens and napkins with 30+ color choices.
• Table Numbers – 3 design options available.
• Chilled sparkling champagne toast for your guests, an assortment of rolls and butter, salad course, freshly brewed coffee and herbal tea.

*not applicable to any Saturday afternoon wedding package.

• Oceanview of Nahant Signature Last Dance on our beach dance floor.
• Cocktail lounge with natural stone fireplace and private Oceanside deck.
• Grand ballroom featuring floor to ceiling window views, reclaimed woods, custom lighting and fireplace.
• Custom designed ballroom chairs with chair cushions.
• Complimentary wedding cake cutting service.**
• Complimentary tickets for our booked couples to our annual food tasting event.
• Complimentary on-site parking, handicap accessible

**all wedding cakes/cupcakes must come from a licensed baker due to Massachusetts state law and approved by Oceanview staff.
## CHOOSING THE RIGHT DAY

### WEDDING REQUIREMENTS & VALUE DATES

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### IN-SEASON VALUE DATES

Our in-season dates should not be overlooked! With lower guest minimums and lower rental fees, you get all the perks of our five-star rated venue and SAVE!!

- Absolutely you can get married outside on the Beach Stone Terrace
- Of course you can have your last dance on the beach
- Unquestionably you can enjoy our exclusive firepits on the beach

There are just a few of these valued Friday/Saturday/Sunday dates during this hidden gem season and they book early!

Wedding package requirement details can be found on page 19.

*10% off plated main entrée only. **Complimentary Indoor Ceremony, House Centerpieces, Ballroom Uplights
BEACH STONE TERRACE
A VIEW LIKE NO OTHER

A perfect outdoor space for your family and friends to witness the intimate moment of exchanging vows, all while experiencing the warm sun on your face, the ocean breeze through your hair and the water gently breaking on the shore just behind you as you say “I Do”. The Beach Stone Terrace accommodates up to 200 guests on private property, intimately secluded by beautifully drawn sailcloth drapes adorned to a wraparound white trellis. A spectacular rustic barn door adds just the right touch for a dramatic first look entrance, with complete access to the beach for photos concluding the ceremony. You just have to get married here!

THE BEACH STONE TERRACE CEREMONY PACKAGE INCLUDES:

- One (1) additional hour on our five (5) hour reception package to include 30 minute guest arrival, 30 minute ceremony.
- White garden ceremony chair setup for complete guest count.
- Complimentary aisle decorations and 1 hour scheduled rehearsal. (to be assigned by a staff member based on venue availability)
- Access to private suite for bridal party is allowed 1 hour prior to ceremony start time for any last minute preparations.

OTHER CEREMONY OPTIONS

- BUBBLY CEREMONY
  Champagne and Bubbles - an Oceanview of Nahant exclusive that is a must-have for any outdoor ceremony! Guests will be greeted with a glass of bubbly as they enter our ceremony terrace (yes please!) and as your ceremony concludes, an eruption of bubbles will float around you and your guests for a spectacular and most memorable exit. (I do!)

- PRE-CEREMONY BEVERAGE STATION
  Welcome your guests with our simply quaint pre-ceremony beverage station. It’s a sweet and thoughtful gesture that adds a little more finesse to your special day – especially during those oh-so-beautiful yet hot summer days.

- DRIFTWOOD ARBOR
  Beautifully handcrafted from New England beach driftwood, our wedding arbor is the perfect enhancement to all ocean side wedding ceremonies, not to mention an even more romantic gesture for saying “I DO!”

The Beach Stone Terrace outdoor ceremonies are only offered with reception bookings at the Oceanview of Nahant. Saturday afternoon receptions or Satur-YAY theme wedding packages with outdoor ceremonies will have a start time of 10:30am for ceremony, 11:00am reception start time.
PASSED HORS D’OEUVRES

FOR COCKTAIL HOUR

FROM THE SEA

Broiled Scallops
applewood smoked bacon

Mini Fish-N-Chips
- tartar dipping sauce
- additional charge

Grilled Lemon Shrimp (GF)

Fried Coconut Shrimp
- sweet and sour
- dipping sauce

Hand Formed Mini Lump
Maryland Crab Cakes
- red pepper aioli

Crab and Cucumber
Salad Bites

Petite Lobster
Salad Rolls
- additional charge

FROM THE FIELD

Mini Grilled Cheese Point
tomato soup shooter

Truffle French Fries
- individually hand cut,
garlic aioli (GF)

Tempura Fried
Green Beans
- sriracha dipping sauce

Avocado Toast
- plum tomatoes and
balsamic drizzle

Pear, Goat Cheese, and
Honey Oat Toast Points

Tomato, Basil, and Fresh
Mozzarella, Toasted Baguettes

Mini Vegetable
Spring Rolls

FROM THE LAND

Mini Philly
Cheesesteak Spring Rolls

Mini Buffalo
Chicken Spring Rolls

Chinese Chicken Dumplings
soy dipping sauce

Crispy Coconut Chicken Bites
golden pineapple ketchup

Short Rib Quesadillas
- braised short rib and
- monterey jack cheese

Smokey Cuban Bites
- pulled pork, ham, pickles,
- and provolone cheese,
- fresh sourdough bread

Mini Beef Sliders
- cheddar cheese and
- caramelized onions

Roasted Brussel Sprout Bites
- bacon tomato jam

Grilled Baby Lamb Chops
- mediterranean spiced
- additional charge

CHOOSE 3
CHOOSE 5
CHOOSE 8

♥ OCEANVIEW OF NAHANT FAN FAVORITE
(GF) – GLUTEN FREE

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

All prices subject to Massachusetts meals tax of 6.25% and 20% house/admin fee. All prices subject to change.
**STATIONARY DISPLAYS & STATIONS**
FOR COCKTAIL HOUR

**DISPLAYS**

**Artisan Cheese Board and Crudités**
A bountiful arrangement of imported and domestic cheeses - seasonal fresh fruits, berries, seasonal crudités, assorted dips, breads and cocktail crackers.

**Raw Bar**
Cherrystone clams on the half shell, jumbo chilled shrimp cocktail, oysters on the half shell, cocktail sauce, horseradish, and lemons. (GF)

**Antipasto Display**
A plentiful assortment of marinated vegetables and meats – pepperoni, salami, mozzarella, domestic and imported cheeses, olives, bruschetta, albacore tuna, roasted red peppers, crostini and seasonal fruit.

**Oceanview of Nahant’s Signature Chilled Shrimp Boat**
An abundant presentation of fresh, chilled jumbo shrimp cocktail- served in a nautical boat, cocktail sauce, horseradish, and lemons. (GF)

**STATIONS**

**Grilled Cheese Station**
A yummy, ooey, gooey assortment of gourmet grilled cheese:
Choose (3):
- Buffalo chicken
- Cheddar, apple, and bacon
- Gruyere and fruit chutney
- Mac and cheese and bacon
- Spinach and artichoke.

**Street Taco Station**
A delicious offering of street style soft tacos served with shredded cheese and sour cream.
Choose (2):
- Baja fish with avocado crema
- Pork carnitas with zesty cabbage slaw
- Skirt steak with cilantro lime vinaigrette

**Grilled Flatbread Station**
A flavorful assortment of grilled flatbreads
Choose (3):
- Arugula and caramelized onion with goat cheese and apples.
- Buffalo chicken with bleu cheese.
- Bacon and jalapeno with pepper jack cheese.
- BBQ pulled pork with monterey jack cheese and red onion.
- Crab and spicy corn salsa with monterey jack cheese, scallions, balsamic drizzle.

Please visit our late night bites stations (pg. 10) for additional options.
SIPS FOR COCKTAIL HOUR
FUN BEVERAGE STATIONS & SPECIAL DRINKS

FUN! COCKTAIL HOUR BEVERAGE STATIONS

We offer these specialty bar stations as a fun way to express your personality and impress your guests!

Sangria Bar
Housemade red and white sangria served in glass spigot jars and infused with fresh seasonal fruits.

Spiked Slush Bar
Choice of (2) of your favorite slush flavors including: blue vanilla, cherry, coconut, lemon, mango, strawberry, or watermelon. Served with a shot of vodka or rum.

Martini Bar
Choice of (2) flavor vodka martini’s including: apple, berry, chocolate, espresso, orange, pomegranate, vanilla, and wedding cake.

Boozy Popsicle Bar
Frozen fresh puree popsicles including: peach, orange, mango, strawberry, and berry served in a prosecco-filled glass.

AND OF COURSE.....

OCEANVIEW SIGNATURE COCKTAILS
Pair those yummy bites with our refreshing signature cocktails!

YOUR CHOICE UNLIMITED FOR 1 HOUR OF SERVICE DURING COCKTAIL HOUR.

Shark Bite
Blue curacao, coconut rum, pineapple juice & sprite, blue shark gummy garnish.

Salty Air Margarita
Tequila, triple sec, pineapple juice & sour mix, lime garnish.

Mai Tai Matey
White & dark rum, triple sec, pineapple juice, cherry & orange garnish.

SHIPFACED!
Bourbon, triple sec, lemonade, lime garnish.

Summer Lovin'
Tequila, raspberry liquor, sour mix, cherry & lime garnish.

Cake on the Ocean
Vanilla vodka, white rum, pineapple & cranberry juice, cherry & orange garnish.

Great Catch
Vodka, orange & pineapple juice, swedish fish garnish.

Sunset Gin & Juice
Gin, triple sec, orange juice, splash of grenadine, lime garnish.

I'm "Nahant" Even Drunk
Vodka, raspberry champagne, lemonade.

💖 OCEANVIEW OF NAHANT FAVORITE

These stations are only available during cocktail hour.

All prices subject to Massachusetts liquor tax of 6.25%. All prices subject to change.
NEW ENGLAND CLAM CHOWDER
Creamy clam broth, fresh clams, potatoes, smoky bacon, dash of tobasco. (GF)

LOBSTER BISQUE
Creamy lobster broth, fresh Maine lobster meat, sherry, fresh herbs. (GF)

ROASTED BUTTERNUT SQUASH AND APPLE SOUP
Rich puree of butternut squash and red delicious apples, fresh rosemary, touch of cream. (GF)

WHITE BEAN ESCAROLE
Vegetable broth, carrots, escarole, celery, onions, tomatoes, cannellini beans. (GF)

CHILLED GAZPACHO
Pureed tomatoes, cucumbers, red and green peppers, onion, carrots. (GF)

PASTA

PASTA POMODORO
Spaghetti with crushed tomatoes, fresh basil, garlic.

SUMMER PASTA PRIMAVERA
Farfalle bowtie pasta, snap peas, yellow bell peppers, halved cherry tomatoes, summer squash.

FUSILLI
Baby spinach, red and yellow cherry tomatoes, garlic white wine.

PASTA BOLOGNESE
Cavatelli pasta, ground filet and sirloin of beef, carrots, celery, onions, fresh crushed tomatoes, fresh herbs.

SOUP

NEW ENGLAND CLAM CHOWDER
Creamy clam broth, fresh clams, potatoes, smoky bacon, dash of tobasco. (GF)

LOBSTER BISQUE
Creamy lobster broth, fresh Maine lobster meat, sherry, fresh herbs. (GF)

ROASTED BUTTERNUT SQUASH AND APPLE SOUP
Rich puree of butternut squash and red delicious apples, fresh rosemary, touch of cream. (GF)

WHITE BEAN ESCAROLE
Vegetable broth, carrots, escarole, celery, onions, tomatoes, cannellini beans. (GF)

CHILLED GAZPACHO
Pureed tomatoes, cucumbers, red and green peppers, onion, carrots. (GF)

CHOICE OF 1 SALAD
Included with all Plated Entrée Selections.

BRUSCHETTA SALAD
Mixed greens, grape tomatoes, red onion, basil, fresh mozzarella, Tuscan style toast points, balsamic vinaigrette.

CAPRESE
Seasonal tomato and fresh mozzarella stack, fresh basil, balsamic drizzle. (GF)

CAESAR CHOPPED SALAD
Baby romaine hearts, garlic toast points, shaved parmesan, lemony caesar dressing.

FRESH STRAWBERRY AND MANDARIN ORANGE SALAD
Crispy baby greens, frosted walnuts, chopped celery, raspberry balsamic vinaigrette. (GF)

HARVEST SALAD
Baby spinach, crumbled bleu cheese, glazed candied walnuts, dried cranberries, fresh Asian pears, walnut vinaigrette. (GF)

Before placing your order, please inform your server if a person in your party has a food allergy.
All prices subject to Massachusetts meals tax of 6.25% and 20% house/admin fee. All prices subject to change.
Plated Entrée Selections include an assortment of artisan rolls and butter, choice of 1 salad, choice of 2 entrees plus a vegetarian option, and coffee/tea service.

**CHICKEN AND PORK**

- **Herb Pesto Stuffed Chicken**  
  Fire-roasted tomato chutney, roasted fingerling potatoes, buttery green beans.

- **Stuffed Chicken Marsala**  
  Fontina cheese, ham, mushrooms, roasted garlic orzo, buttery green beans, marsala wine sauce.

- **Chicken Piccata**  
  Lemons, capers, rice pilaf, oven roasted parmesan broccoli, white wine sauce.

- **Roasted Statler Chicken**  
  Parmesan garlic potatoes, grilled vegetable stack, classic hunter sauce with white wine, button mushrooms, roasted tomatoes. (GF)

- **Roasted Pork Tenderloin**  
  Sweet potato hash with apples, shallots, dried cranberries and walnuts, maple mustard drizzle and buttery green beans. (GF)

**BEEF AND LAMB**

- **Grilled Beef Tenderloin**  
  Parmesan garlic potatoes, grilled baby carrots. (GF)

- **Grilled Lamb Chop**  
  Roasted fingerling potatoes, grilled asparagus. (GF)

- **Grilled Herb Crusted Beef Sirloin**  
  Smoked gouda au gratin potatoes, grilled baby carrots. (GF)

- **Braised Beef Short Ribs**  
  Fondant potato, roasted seasonal vegetables. (GF)

- **Grilled Veal Chop**  
  Roasted fingerling potatoes, grilled asparagus.

**FILET AND SEAFOOD DUETS**

- **Filet and Seafood Duets**  
  Filet mignon with choice of grilled lobster tail, grilled shrimp, or hand formed crab cake with hollandaise, parmesan garlic potatoes and grilled carrots. (GF)  
  *please note: the hand formed crab cake is not gluten free

**BEEF AND CHICKEN DUET**

- **Beef and Chicken Duet**  
  Chairman’s cut sirloin and porcini dusted chicken, madeira wine, roasted fingerling potatoes and roasted seasonal vegetables. (GF)

**CHICKEN AND CRAB CAKE DUET**

- **Chicken and Crab Cake Duet**  
  Asparagus and mushroom stuffed chicken and hand formed crab cake with hollandaise, roasted garlic orzo and buttery green beans.

**GET SAUCY!**

With beef/lamb options, you may choose 1 sauce to accompany your selection:

- bourbon infused house  
- creamy bleu cheese drizzle  
- mushroom and pearl onion demi-glace  
- peppercorn sherry cream sauce.

All sauces are prepared gluten free.

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*The following entrees 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.

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ADDITIONAL PLATED ENTRÉE SELECTIONS

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

SEAFOOD

Grilled Honey Mustard Salmon
Pineapple salsa, rice pilaf, grilled asparagus.

Grilled Swordfish
Watermelon and mint salsa, roasted fingerling potatoes, buttery green beans. (GF)

Panko Crusted Haddock
Roasted fingerling potatoes, grilled baby carrots.

Parmesan Crusted Haddock
Roasted fingerling potatoes, roasted seasonal vegetables, romesco sauce. (GF) (contains nuts)

Jumbo Grilled Shrimp
Mushrooms, tomatoes, green onions, angel hair pasta, lemon white wine sauce.

Vegetarian

Roasted Vegetable Lasagna
Ricotta, mozzarella, provolone, and parmesan cheeses, roasted seasonal vegetables, rustic marinara sauce.

Grilled Portobello Mushroom
Polenta cake, wilted spinach, balsamic drizzle. (GF) (V)

Crispy Risotto Cakes
Local asparagus, saffron onions, lemon aioli, arugula. (GF)

Wild Mushroom Ravioli
Fresh portobello and cremini mushrooms, imported grana padano and parmesan cheeses, fresh roasted garlic, Madeira wine broth.

Spice Rubbed Cauliflower Steak
Farro, roasted seasonal vegetables, white beans, cumin vinaigrette. (GF) (V)

Children

Children 12 And Under
Choose 1:
Chicken fingers and french fries, macaroni and cheese, or chicken fingers with macaroni and cheese.

Vendor Meals

OCEANVIEW OF NAHANT PROUDLY ACCOMMODATES ALL ALLERGY REQUESTS.

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

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FULL OPEN BARS

♥ FOUR HOUR OPEN
A Four Hour Open Bar Includes:

• Choice of signature cocktail
• House white and red wine on all tables for dinner
• Top shelf liquors:
  (Grey Goose, Tito’s, Bombay Sapphire, Tanqueray,
  Captain Morgan, Crown Royal, Hennessey, Jameson,
  Makers Mark, Avion)

Three Hour Open
Two Hour Open
One Hour Open

BEER, WINE, SODA, JUICE

Four Hour
Three Hour
Two Hour
One Hour

TABLE WINE

House Wine Carafes
House Wine Bottles

We recommend offering a white and red choice for each table.

Premium wine selections available upon request for additional cost.

WHAT WE SERVE

BEERS
Budweiser
Bud Light
Corona
Harpoon IPA
Samuel Adams (seasonal)
Whales Tale Pale Ale
O’Doul’s

WINES
Chardonnay
Pinot Grigio
White Zinfandel
Cabernet Sauvignon
Merlot
Pinot Noir
Sparkling

*A subject to change

A consumption bar is available upon request for a pre-paid specific amount. A cash bar incurs an additional bartender fee per 100 guests.

♥ - OCEANVIEW OF NAHANT FAVORITE

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DESSERT & LIGHT SNACKS
SWEET AND SAVORY

Served the last hour of your event in our lounge, these guilty pleasure treats can be ordered for just 75% of your guest count!* It’s a win/win for everyone!

Love Oceanview Grand Finale
An impressive assortment of mini pastries, cannolis, tiramisu, mini cakes, tortes, and Italian biscotti. Special coffee service with Sambuca, Bailey’s, Kahlua, and herbal teas also included.

Petite Finale
An assortment of cannolis, New York style cheesecake, mini fruit tarts, cream puffs, and éclairs.

Gourmet Donut Wall
Displayed on a rustic handmade wooden peg board, our donut wall is sure to bring a lighthearted, fun factor to your celebration.

We ♥ Pretzels
Warm pretzel bites with cheese, cinnamon sugar pretzels, mini pretzel dogs with mustard, gourmet chocolate dipped pretzel rods.

Nitro 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, thickest ice cream you have ever tasted.

Late Night Chinese
Chicken teriyaki sticks, crab rangoon, mini egg rolls, and fried rice, served in traditional Chinese take-out containers and chop sticks.

Sliders and Fries
Mini burgers, cheese, pickles, mustard, ketchup, French fry shooter.

LOCAL FLAVOR

Oceanview of Nahant’s Marshmallow Fluff Bites –
Mini fluffernutter sandwich bites, mini chocolate, fluff and raspberry whoopee pies, s’mores & fluff crispy bars, fresh fruit and fluff dip.

Treat your guests to a local treat! Fluff (a.k.a. ooey, gooey marshmallow we all remember as a kid) is made less than 10 miles from the Oceanview. It’s nostalgic, delicious and the perfect conversation piece to end an already memorable evening!

LATE NIGHT DRINK STATIONS
Complement your late night bites with these beverage stations

Cappuccino and Espresso Station
Our professional Barista will whip up some incredible espresso, cappuccinos, lattes, and mochaccinos unlimited for two hours. Complete with assorted flavor shots and Chai.

Hot Cocoa Station
Hot dark chocolate and peppermint hot chocolate served in mugs and garnished with 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.

Self-Serve Coffee and Herbal Tea Station

Before placing your order, please inform your server if a person in your party has a food allergy.
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The ultimate wedding celebration ends with the Oceanview of Nahant’s Firepit Finale – an experience your guests will talk about... and talk about.... and talk about... for years to come!

**WHAT’S INCLUDED:**

- One-additional hour on Oceanview of Nahant property.*
- Open beer and wine service outside (liquor is not offered) with bartender.
- (4) firepits on our private beach below the upper deck of the ballroom.
- S’mores for 50 guests**
- 3 corn-hole games on the terrace lawn.
- Flip flops
- Outdoor music through our Pandora/Bose House System. (DJ’s are not needed for the additional hour.)

*The Fire Pit Finale can be held as (1) of the following options: the last hour of the contracted reception time, the last 30 minutes of contracted reception time and 30 additional minutes, or one complete hour after the contracted reception time.

**Additional s’mores can be purchased for an additional cost.

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As you plan your wedding day there are many additions that can make your day unique. Here are some items to consider jazzing up your wedding and making the day more memorable for you and your guests!

**RECEPTION ENHANCEMENTS**

**PIN SPOT LIGHTING**
Spotlight your table centerpieces and illuminate their beauty with our pin spot light package. A concentrated light beam shines down from the ceiling directly above each centerpiece for that extra special attention that will leave your guests in awe.

**18 PACK L.E.D UPLIGHTING**
Make the night glow with our L.E.D uplights placed around our entire ballroom. 18 lights that can match to your color theme giving the room a personal touch to match your wedding day.

**PHOTO BOOTH**
Every guest loves to step inside a classic photo booth and strike a pose; especially the bride and groom! Feel free to bring some funny props to really get the party started.

**LATE NIGHT ENHANCEMENTS**

**WHISKEY & CIGAR EXPERIENCE**
This unique after dinner treat of pairing a smooth bourbon cocktail with a cigar is an impressive way to kick off the evening’s celebration. It’s a very cool and trendy way to get the guys warmed up and ready to hit the dance floor; ok... and the ladies love it too!

**WHOOPIE PIE FAVORS**
Whoopie! You did it! Give each of your guests a delicious chocolate Whoopie Pie to take home with them at the end of the night! Who doesn’t want a late night snack on the ride home?!

**ICE CREAM TRUCK**
What a fun send off for your guests at the end of the evening! Our ice cream truck will be parked outside for the last hour of your event so that when family and friends are leaving, they can step right up and take home an ice cream of their choosing. Everyone feels like a kid again!

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## STATION SELECTIONS

**LET YOUR CREATIVITY FLOW!**

Create a station menu that reflects your favorite bites and the theme of your wedding. Stations are recommended for weddings with a guest count of 140 or less due to special limitations in the ballroom.

| Food station options include... | - salad station with two choices | - choice of any three main stations | - assortment of artisan rolls/butter | - 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.

- **Caprese**
  Seasonal tomato and fresh mozzarella stack, fresh basil, balsamic drizzle. *(GF)*

- **Caesar Chopped Salad**
  Baby romaine hearts, garlic toast points, shaved parmesan, lemony Caesar dressing.

- **Fresh Strawberry and Mandarin Orange Salad**
  Crispy baby greens, frosted walnuts, chopped celery, raspberry balsamic vinaigrette. *(GF)*

- **Harvest Salad**
  Baby spinach, crumbled bleu cheese, glazed candy walnuts, dried cranberries, fresh Asian pears, walnut vinaigrette. *(GF)*

### 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 cheeses.

- Southwestern spiced turkey sliders.
  *all served with hand cut French fries, ketchup, mustard, and pickles*

### THE CARVING STATION

Choice of fresh cut green beans, glazed carrots, or seasonal vegetable medley included.

**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.

### THE SCAMPI STATION**

Sautéed jumbo shrimp and chicken, tossed with linguini and olive oil, garlic and herbs. *(GF)*

*all served with parmesan cheese and red pepper flakes*

### THE ASIAN STATION

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

### THE SEAFOOD 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 STIR FRY STATION

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

### THE RISOTTO STATION (GF)

Select Two Of The Following:

- Lobster with roasted tomatoes and herbs.

- Rock shrimp with garlic, herbs and parmagiano reggiano cheese.

- Smoked chicken with mascarpone cheese, wild mushroom and roasted shallots.
  *
  *all served with parmesan cheese and red pepper flakes*

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*Vendor Meals available at an additional cost.*

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*All stations may be subject to an additional chef fee *Additional stations available at an additional fee.

*All prices subject to Massachusetts sales tax of 6.25% and 20% house/admin fee. All prices subject to change. *(GF)* Gluten Free.

**Gluten Free Pasta is available for an additional fee. 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.*
JOIN US FOR SATUR-YAY’S
AT THE OCEANVIEW OF NAHANT

With a guarantee of only 80 adult guests and NO VENUE FEE, afternoon celebrations at the Oceanview of Nahant are the best way to see those coastal views... ALL. DAY. LONG. We’ve created a few unique themed wedding menus – served food station style - that are guaranteed to jump start the heart for those earlier day time gatherings.

Choose Your Theme and Let’s Celebrate!

### BRUNCH WEDDINGS

- Waldorf Apple Salad
- Cheddar/Scallion Frittata
- Brussels Sprouts Hash
- Blueberry/Ricotta Pancakes Or Cinnamon-Sugar French Toast
  With blood orange syrup
- Honey Glazed Bacon
- Sliced Beef Tenderloin
  With horseradish cream
- Truffle Potato Wedges
  With fresh herbs
- Lemony Roasted Asparagus
- Cinnamon Roll Cake

### CLAMBAKE WEDDINGS

- New England Clam Chowder
- Chopped Caesar Salad
- Choice of Steamed Clams
  with Broth and Butter or
  Steamed Mussels in Garlic and Wine
- 1 ¼ lb. Boiled Lobster
  (1 per person)
- BBQ Chicken
- 8oz. Center Cut Sirloin Steak
  additional charge
- Corn on the Cob
- Boiled Red Bliss Potatoes
- Cornbread
- Strawberry Shortcake

### LUAU WEDDINGS

- Luau Spinach Salad
- Huli Huli Barbeque
  Grilled Chicken or Hawaiian Short Ribs
- Honey Sliced Baked Ham
  additional charge
- Citrus Ginger
  Grilled Salmon
- Miso And Tamari Pan
  Fried Noodles
  With pesto
- Garlic Ginger
  Green Beans
- Sweet And Spicy
  Roasted Sweet Potatoes
- Pineapple Upside Down Cake
  With homemade whipped cream

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Try these theme inspired passed hors d’oeuvres for your cocktail hour.

**BRUNCH**

- Sausage, Spinach & Cheese Egg Muffins
- Hot Cinnamon & Sugar Donut Bites
- Mini Fried Chicken-N-Waffles

**CLAMBAKE**

- Mini Fish-N-Chips
- Mini Lump
- Maryland Crab Cakes
- Crab & Cucumber Salad Bite

** LUAU**

- Fried Coconut Shrimp
- Ham & Pineapple Flatbread
- Bacon Wrapped Pineapple Bites

Speciality drinks also available: Mimosas for brunch, Bloody Mary’s for clambakes or Mojito’s for Luau!

Other drink options and pricing available on page 8.

*Satur-YAY afternoon theme weddings are available Saturday afternoons from 11am-3pm.

If having your ceremony onsite, outdoor ceremonies will begin at 10:30am. All prices subject to Massachusetts sales tax of 6.25% and 20% house/admin fee.

All prices subject to change. Before placing your order, please inform your server if a person in your party has a food allergy.
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!

TABLE CENTERPIECES
The Oceanview of Nahant will provide a house candle lit centerpiece for each of your guest tables and head table.
(Centerpieces are the property of the Oceanview of Nahant and not to be taken off the premises.)

PHOTO BOOTH
Classic photo booth with print out picture souvenir for your guests.

L.E.D. UPLIGHTS
(18) uplights set to your color scheme.

INTERACTIVE DISC JOCKEY
A four-hour performance will be provided by an Interactive Disc Jockey from award winning entertainers Pure Energy Entertainment, complete with use of our intelligent lighting system throughout the grand ballroom highlighting all special moments throughout the evening including Bridal Introductions, First Dance, Cake Cutting Ceremony and so much more.

COCKTAIL HOUR MUSIC
The perfect selection of music will play throughout our house speakers during cocktail hour.

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.

BEVERAGES
One hour complimentary beer, wine, soda, juice and mineral water for all your guests to enjoy during cocktail hour.

SPARKLING CHAMPAGNE TOAST
Chilled champagne toast for all guests.

BUTLER PASSED HORS D’OEUVRES
During cocktail hour your guests will enjoy a choice of (3) butler passed hors d’oeuvres.
(Additional charges apply to specified hors d’oeuvres. Please see page 6 for details.)

STATIONARY DISPLAY
Artisan cheese and crudite board to compliment passed hors d’oeuvres during cocktail hour.

DINNER AND TABLE WINE
(1) carafe of house white and red wine per table.
Choice of (2) plated entrée selections, (1) vegetarian selection, artisan rolls and salad.
(additional charges apply to specified plated entrée options. Please see page 10 & 11 for details)
After-dinner coffee and tea service.

A PERFECT ENDING - WHOOPIE PIE PIES & BEACH FIREPITS
Send your guests home with a homemade sweet treat – includes (1) whoopie pie favor for each of your guests plus end the evening with our Firepit Finale complete with s’mores for 50 guests.

All-Inclusive pricing for children’s meals 12 & under

All-Inclusive Vendor Meals

*The Disc Jockey is available for additional time, to include providing music for on-site ceremonies or additional hour of reception time at an additional cost. All prices subject to Massachusetts sales tax of 6.25% and 20% house/admin fee. All prices subject to change.

Before placing your order, please inform your server if a person in your party has a food allergy. *The items listed on the All Inclusive Wedding Package cannot be substituted for anything else other than what is listed, nor is credit given if an item represented here is not used during the event.
DEPOSIT AND PAYMENT REQUIREMENTS

The Oceanview of Nahant may require a venue rental fee based on day and season of booked event (as shown on page 4) that will be applied to your final bill. A deposit is required to confirm your reservation. A second deposit is payable ten months (10) prior to the wedding, and a third deposit is payable six (6) months prior to your wedding. In the event of cancellation, the second and third deposits will be fully refundable if we are able to rebook your date and time to another event of equal or greater value. We do accept most major credit cards for initial deposits and scheduled payments without a processing fee. Any final bill payments or payments made over the required deposit amounts made with a credit card will incur a 3% processing fee.

WEDDING PACKAGE REQUIREMENTS

Wedding packages require a guarantee of guest minimums depending on day and time of event booked (as shown on page 4). 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 cannot 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 entrées only (this does not include options or additions of any kind).

We offer a 10% military discount with proof of service on plated entrées only for in season and off season (this does not include options 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. Please inquire for further details.

OCEANVIEW OF NAHANT ON-SITE CEREMONY SET UP

We offer a formal ceremony set up indoors in our Grand Ballroom or outdoors on the Beach Stone Terrace both for an additional fee. This fee includes one additional hour of venue rental fee (30-minute guest arrival, 30-minute ceremony), chair set up and break down, and a scheduled rehearsal date made and agreed upon with your wedding coordinator. Please note: Saturday afternoon or Saturday themed wedding packages with outdoor ceremonies will have a start time of 10:30am for ceremony, 11:00am reception start time.

OCEANVIEW OF NAHANT EXCLUSIVE UMBRELLA INSURANCE:

New England weather can change in an instant, put your mind at ease on your wedding day with our exclusive umbrella insurance. All guests receive a domed, clear vinyl umbrella to shield them from the elements if it happens to blow in at the last minute. *Note: umbrellas are property of the Oceanview of Nahant and cannot be removed from property.

OCEANVIEW OF NAHANT HOUSE/ADMIN FEE:

The house/admin fee that is applied to your bill is not gratuity for staff but for many of the other extras that we provide to create the best experience possible for all involved on event day. This includes but is not limited to vendor walk through and consultations, planning meetings, event proposals, parent showings, floor plans and seating chart documents. We also use this fee to continue the success of our business through advertising, renovations, maintenance and various sundries. In regards to staff gratuity, our motto is that gratuities are never necessary, never expected but always appreciated.

THANK YOU

FOR VISITING THE OCEANVIEW OF NAHANT

We hope to see you soon!
LET’S PLAN A WEDDING!