

Your guide to planning the BEST.DAY.EVER.

2025 WEDDING MENU



IT'S NICE TO SEA YOU

Welcome to the Oceanview of Nahant



Our family at the Oceanview of Nahant is so excited to share this wedding guide with you.

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!

Missagar Brade Halle &

Mike & Brenda Gallant & The Oceanview Crew!

Think of your menu as a blank canvas and you are the artist creating a celebration masterpiece!

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JUST FOR YOU

Welcome to the Oceanview of Nahant



INCLUDED JUST FOR YOU, FOR YOUR RECEPTION:

One-on-one event assistance throughout planni	ng process.		
Professional event manager and personal wedding concierg	ge for your entire event.		
Exclusive accommodations for onsite receptions for five hours with on-site ceremony.*	nours*, six and a half		
Private VIP suite with complimentary champagne dur for entire wedding party and private lava	· ·		
Floor length table linens and napkins with 75+ co	olor choices.		
Focaccia bread with butter, salad course, freshly brewed o	coffee and herbal tea.		
Oceanview of Nahant signature last dance on custom I (*may not be accessible during tent and off season due to we			
Nautical ceremony & reception items (aisle decorations, card boxes, table numbe			
Grand ballroom featuring floor to ceiling window views, custom lighting and gas fireplace.	, reclaimed woods,		
Custom designed ballroom chairs with chair	cushions.		
Wedding cake cutting service.**			
An extensive wedding planning portal exclusive to you – a perfect tool for organizing, note taking and capturing those small important details.			
Attendance to our annual grand tasting event featuring a selection of our most favorite passed hors d'oeuvres, entree's and more. (this event is reserved for our booked couples only)			
On-site parking, handicap accessible			

^{*}Not applicable to any Saturday or Sunday afternoon wedding packages.
**All wedding cakes/cupcakes must come from a licensed baker due to Massachusetts state law and approved by Oceanview staff.

CHOOSING THE RIGHT DAY

Booking Requirements & Value Dates



2025 GUEST MINIMUMS

	DECEMBER TENT & WINTER SEASON** 12/1 - 12/31	TENT SEASON	OPEN AIR SEASON
	3/1 - 3/23	3/26 - 4/27 10/22 - 11/30	4/30 - 10/19
MON-WED*	Anytime 75 Guests	Anytime 75 Guests	Anytime 75 Guests
GLAMOUR PACKAGE AVAILABILITY	YES	YES	YES
THURSDAY	Anytime 75 Guests	Anytime 75 Guests	Anytime 75 Guests
GLAMOUR PACKAGE AVAILABILITY	YES	YES	YES
FRIDAY	Anytime 75 Guests	Anytime 100 Guests	Anytime 100 Guests
GLAMOUR PACKAGE AVAILABILITY	YES	YES	YES
SATURDAY	N/A • N/A	11:00am - 3:00pm 80 Guests	11:00am - 3:00pm 80 Guests
GLAMOUR PACKAGE AVAILABILITY	N/A	N/A	N/A
SATURDAY PM	Anytime 100 Guests	6pm or later 125 Guests	6pm or later 150 Guests
GLAMOUR PACKAGE AVAILABILITY	YES	Spring: N/A, Fall: YES	N/A
SUNDAY	N/A • N/A	10:30am - 2:30pm 80 Guests	10:30am - 2:30pm 80 Guests
GLAMOUR PACKAGE AVAILABILITY	N/A	N/A	N/A
SUNDAY PM	Anytime 75 Guests	5pm or later 85 Guests	5pm or later 100 Guests
GLAMOUR PACKAGE AVAILABILITY	YES	Spring: N/A, Fall: YES	N/A

CLICK HERE TO SEE OUR VIRTUAL TOUR

BOOK A TOUR

Please note: there are no event bookings at the Oceanview of Nahant during the months of January and February.
For Saturdays and Sundays in tent season, daytime option is only available for March and April dates.
Timing is based on Reception start time, ceremony would begin 30 minutes prior. All events must conclude by 1:00am, 12:00am on Sundays.
*10% off plated main entrée only **Complimentary ballroom ceremony, ballroom uplights, house centerpieces.

GLAMOUR PACKAGE

Pre-Ceremony VIP Suite Access



The Oceanview of Nahant has a beautiful and spacious VIP suite that is perfect for gathering your wedding crew early to get glammed up together!

GLAMOUR PACKAGE INCLUDES THE FOLLOWING:

6 hour early arrival from start of ceremony/reception for wedding party (maximum 25 people) for hair, makeup, and chill time *additional time may be purchased if needed

An assortment of bagels, muffins, seasonal fruit, coffee, juice & mimosas provided

A late afternoon snack assortment of tea sandwiches and potato chips









CEREMONY LOCATIONS



Beachstone Terrace · Tent on the Terrace · Grand Ballroom

BEACHSTONE TERRACE

A View Like No Other



A perfect outdoor space (accommodating up to 220 guests) 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".

BEACHSTONE TERRACE CEREMONY PACKAGE INCLUDES:

One (1) additional hour on our five (5) hour reception package to include 30 minute guest arrival, 30 minute ceremony.

Early access to VIP suite I hour before ceremony start time. (Total of 6.5 hours on property)

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)

OTHER CEREMONY OPTIONS

Bubbly Ceremony

*available only during open air season

Guests will be greeted with a glass of champagne as they enter our ceremony terrace. As your ceremony concludes, an eruption of bubbles will float around you and your guests for a spectacular and most memorable exit. Water dispenser will also be available.

Pre-Ceremony Beverage Station *available during all seasons

Welcome your guests with our simply quaint pre-ceremony beverage station of lemonade, iced tea, or other refreshing options. It's a sweet and thoughtful aesture that adds a little more finesse to those oh-so-beautiful vet hot summer days.

Ceremony Arbor

*available during all seasons

Choose from either our beautifully handcrafted beach driftwood arbor or our delicately sophisticated geometric arbor to perfectly enhance all ocean side wedding ceremonies.

*please note, the driftwood arbor is unable to be used indoors.



THE TENT ON THE TERRACE

Cozy Weather Weddings

Available only during tent season dates



A custom heated tent structure with an amazing glass front wall overlooking that breathtaking view of the water! Dramatic features including elegant chandeliers over the ceremony aisle, sheer draped lined walls, custom-made rustic wood ceremony benches and of course, our spectacular rustic barn door, set the stage for a beautiful and cozy seaside wedding.

Please note: the Oceanview of Nahant tent is a fully enclosed structure that does not have the ability to be taken up or down or sidewalls removed. It stays in place during the entire tent season dates listed on page 4.

BEACHSTONE TERRACE CEREMONY PACKAGE INCLUDES:

One (1) additional hour on our five (5) hour reception package to include 30 minute guest arrival, 30 minute ceremony.

Early access to VIP suite 1 hour before ceremony start time. (Total of 6.5 hours on property)

Rustic wooden bench seating for complete guest count.

l hour scheduled rehearsal. (to be assigned by a staff member based on venue availability)

OTHER CEREMONY OPTIONS

Snowfall & Sangria Celebration *available only during tent season

Guests will be greeted with a glass of seasonal Red Apple
Harvest sangria as they enter our cozy tent. As your ceremony concludes, a magical cascade of artificial snowflakes will fall all around you and your guests for a mystical and most magical exit.

Pre-Ceremony Beverage Station *available during all seasons

What better way to warm up your guests than with a hot beverage to wrap their hands around? Hot cider, hot chocolate or even hot gourmet tea... any one you choose will be a sweet and thoughtful gesture that adds a little more coziness to your special day.

Aisle Lanterns

*available during all seasons

Our romantic and charming lanterns will beautifully light your ceremony aisle, adding an etheral experience.
Lighting helps anchor your overall vision and when you couple that with so much love in the air, you can't help but get lost in all its warm glow.



GRAND BALLROOM

Breathtaking Ocean Views in an Elegant Setting
Winter ceremonies & inclement weather



Our Grand Ballroom offers a stunning ocean view backdrop just as magical and enchanting as being out in the elements for your wedding ceremony. With sweeping views of the Atlantic through our grandiose windows, reflective mirrors, and spacious layout, the Grand Ballroom creates a captivating and timeless setting for a truly unforgettable wedding ceremony.

GRAND BALLROOM CEREMONY PACKAGE INCLUDES:

One (1) additional hour on our five (5) hour reception package to include 30 minute guest arrival, 30 minute ceremony

Early access to VIP suite 1 hour before ceremony start time. (Total of 6.5 hours on property)

Complete Aisle setup with uniquely designed ballroom chairs for entire guest count.

Expansive windows extend toward the ceiling, allowing natural light to flood the room and provide an uninterrupted view of the ocean.

Complimentary aisle decorations and 1 hour scheduled rehearsal. (to be assigned by a staff member based on venue availability)

*Complimentary during December tent & winter dates



OUR FOOD



Passed Hor d'oeuvres · Stationary Displays & Stations
First Courses: Soup/Pasta/Salad · Main Event: Plated Entrées
· Entrée Sides: Starches & Veggies · Station Selections
· Clambakes & Brunches

PASSED HORS D'OEUVRES

For Cocktail Hour



FROM THE SEA

Broiled Scallops (GF)
Applewood smoked bacon.

♥ Mini Fish-N-Chips Tartar dipping sauce. Additional cost applies

Firecracker Shrimp (GF)
Sweet chili dipping sauce.

Fried Coconut Shrimp (GF)
Sweet and sour dipping sauce.

▼ Mini Lump New England Crab Cakes
Old Bay mustard lemon sauce.

Tuna Tartare*
Crispy wanton cup.

Petite Lobster Salad Rolls Lemon gioli. Additional cost applies



CHOOSE 5

CHOOSE 8

FROM THE FIELD

Mini Grilled Cheese Point Tomato soup shooter.

- ▼ Asiago Stuffed Arancini
 Truffle cream sauce.
- ♥ Truffle French Fries (GF)
 Garlic gioli.

Buffalo Cauliflower Bites
Blue cheese drizzle

Avocado Toast
Plum tomatoes and
balsamic drizzle.

Pear, Goat Cheese, and Honey
Oat Toast Points.

Tomato, Basil, and Fresh Mozzarella Togsted Baguettes.

Mini Vegetable Spring Rolls Sweet and sour dipping sauce.

FROM THE LAND

♥ Cheddar Bacon Potato Tots Sour cream drizzle.

> Mini Buffalo Chicken Spring Rolls

Chinese Chicken Dumplings
Soy dipping sauce.

♥ Crispy Coconut Chicken Bites (GF)
Golden pineapple ketchup.

Short Rib Quesadillas
Braised short ribs, cheddar
jack cheese, sour cream dollop.

Mini Fried Chicken Sliders Buttermilk ranch dressing, pickles.

> Mini Beef Sliders Cheddar cheese and caramelized onions.

Roasted Brussel Sprout Bites (GF)
Bacon tomato jam.

♥ Grilled Baby Lamb Chops (GF) Mediterranean spiced. Additional cost applies

DAYTIME WEDDINGS: THEMED FOR FUN! Sweet, Savory, and Served Bite-Sized

Cinnamon Rolls
Cream cheese drizzle.

Fresh Fruit & Pancake Skewers
Raspberry drizzle.

Hot Donut Bites Cinnamon & Sugar. ♥ Fresh Peach & Mascarpone Bruschetta
Balsalmic drizzle.

♥ Fried Chicken & Waffles Hot honey drizzle.

Granola & Fresh Fruit Tart

Sausage & Pancake Skewers
Maple syrup drizzle.

French Toast Sticks
Maple syrup drizzle.

▼ Maple Bacon Pancake Bites Maple syrup drizzle.

Sausage, Spinach & Cheese Egg Muffins

^{▼ -} OCEANVIEW OF NAHANT FAN FAVORITE / (GF) - GLUTEN FREE / (V) - VEGAN

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, and cocktail crackers.

Antipasto Display

A plentiful assortment of marinated vegetables and meats - pepperoni, salami, mozzarella, domestic and imported cheeses, olives, bruschetta, capicola, roasted red peppers, crostini.

♥ Oceanview of Nahant's Signature Chilled Shrimp Boat (GF)

An abundant presentation of fresh, chilled jumbo shrimp cocktail - served in a nautical boat, cocktail sauce, horseradish, and lemons.

Raw Bar (GF)

Cherrystone clams on the half shell, jumbo chilled shrimp cocktail, oysters on the half shell, cocktail sauce, horseradish, and lemons. Served on an authentic craftsmen style wooden boat handmade from Cape Cod.

STATIONS

Grilled Cheese Stations

A yummy, ooey, gooey assortment of gourmet grilled cheeses:

Choose (3):

- · Classic Cheese
- · Buffalo Chicken
- · Cheddar, apple, and bacon
- · Gruyére 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
- · Adobo chicken with black bean salsa
- · Pork carnitas with zesty cabbage slaw
- · Skirt steak with cilantro lime vinaigrette

Grilled Flatbread Station

A flavorful assortment of grilled flat breads:

Choose (3):

- · Classic Cheese
- · Arugula and caramelized onion with goat cheese and apples
 - · Buffalo chicken with bleu cheese
 - · Bacon and jalapeño with pepper jack cheese
 - · BBQ pulled pork with monterey jack cheese and red onion
- · Crab and spicy corn salsa with monterey jack cheese, scallions, and balsamic drizzle.

DAYTIME WEDDINGS EXCLUSIVE

Mini Breakfast Sandwich Display

Tasty, savory assortment of mini bagel and mini biscuit sandwiches, complete with eggs, cheese and your choice of bacon, ham or sausage*.

*Additional per person cost applies for 2nd meat selection

FIRST COURSES

Soup · Pasta · Salad



SOUP

♥ New England Clam Chowder Creamy clam broth, fresh clams, potatoes, smoky bacon, dash of tobasco.

Lobster Bisque (GF)

Creamy lobster broth, fresh Maine lobster meat, sherry, fresh herbs.

Roasted Butternut Squash and Apple Soup (GF)

Rich purée of butternut squash and red delicious apples, fresh rosemary, touch of cream.

White Bean Escarole (GF)

Vegetable broth, carrots, escarole, celery, onions, tomatoes, cannellini beans.

Chilled Gazpacho (GF)

Puréed tomatoes, cucumbers, red and green peppers, onion, carrots.

PASTA

♥ Pasta Pomodoro

Cavatelli with crushed tomatoes, fresh basil, garlic.

Summer Pasta Primavera

Gemelli pasta, seasonal grilled vegetables, creamy parmesan garlic sauce.

♥ Cheese Tortellini

Parmesan pesto sauce, fresh basil.

Lobster Ravioli

Corn and lemon cream sauce, basil garnish.

SALAD

CHOICE OF 1 SALAD included with all plated entrée selections

Roasted Beet and Goat Cheese Salad (GF)

Mixed greens, sunflower seeds, honey vinaigrette.

Caprese Arugula Salad (GF)

Seasonal tomato and fresh mozzarella, arugula, fresh basil, balsamic drizzle.

Caesar Chopped Salad

Baby romaine hearts, garlic toast points, shaved parmesan, lemony Caesar dressing.

▼ Fresh Strawberry and Mandarin Orange Salad (GF)

Baby greens, sunflower seeds, chopped celery, champagne vinaigrette.

♥ Harvest Salad (GF)

Baby spinach, crumbled goat cheese, candied walnuts, dried cranberries, fresh Asian pears, champagne vinaigrette.

Watermelon and Feta Salad (GF)

Arugula, red onion, basil, balsamic vinaigrette.

The Oceanview of Nahant is offering complimentary premium water bottle service for a more elegant dining experience. Our Bluedrop Water System features Oceanview logo glass bottles of both sparkling and flat water for each table unlimited during dinner service.

THE MAIN EVENT

Plated Entrée Selections



Plated Entrée Selections include focaccia bread and butter, choice of 1 salad (from page 13), choice of 2 entrées plus a vegetarian option, 1 starch, 1 vegetable (from page 16), and coffee/tea service.

Add a 3rd Main Entrée Selection ADDITIONAL PER-PERSON COST APPLIES

CHICKEN & PORK

♥ Herb Pesto Stuffed Chicken Fire-roasted tomato chutney.

Harvest Chicken

Cranberry, spinach and brie stuffing, thyme seasoning.

♥ Chicken Piccata (GF)

Lemons, capers, white wine sauce.

Roasted Statler Chicken (GF)

Classic hunter sauce with white wine, button mushrooms, roasted tomatoes.

Pan Fried Tuscan Chicken (GF)

Spinach, sun-dried tomatoes & basil parmesan cream sauce.

VENDOR MEALS

ADDITIONAL COST APPLIES

ALLERGEN GUIDE

Signature DUET ENTRÉES

With the Oceanview of Nahant's signature Duet option, your guests won't have to make a choice between 2 main proteins. Instead they can get a beautiful plated entrée of both delicious options. Of course you can still offer another main entrée and vegetarian with the duets, however we find that most guests really love the perfectly matched plate our chef has put together for you!

♥ Filet Mignon and Seafood Duet* (GF)

Filet mignon with choice of grilled lobster tail, grilled shrimp, or hand formed crab cake with hollandaise.

*please note: the hand formed crab cake is not gluten free

Sirloin and Short Rib Duet* (GF)

Grilled herb crusted sliced sirloin and braised beef short rib, natural au jus.

Chicken and Crab Cake Duet*

Asparagus and mushroom stuffed chicken and hand formed crab cake with hollandaise.

CHOOSE ONE

BEEF & LAMB

Grilled Filet Mignon, 6oz.* (GF)

♥ Braised Beef Short Ribs (GF)

Grilled Rosemary Lamb Chop* (GF)

Grilled Herb Crusted Beef Sirloin (GF)

SAUCE OPTIONS

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

Bourbon Inflused House

Creamy Blue Cheese & Garlic

Mushroom and Pearl Onion Demi-Glaze

Peppercorn Sherry Cream Sauce

All sauces are prepared gluten free.

THE MAIN EVENT (CON'T)

Plated Entrée Selections



Plated Entrée Selections include focaccia bread and butter, choice of 1 salad (from page 13), choice of 2 entrées plus a vegetarian option, 1 starch, 1 vegetable (from page 16), and coffee/tea service.

SEAFOOD

♥ Pan Seared Citrus Miso Salmon (GF) Cilantro gremolata.

Roasted Seabass Carmelized fennel and orange.

Pan Roasted New England Cod (GF) Blistered yellow/red tomatoes, basil oil.

♥ Panko Crusted Haddock Lemon butter cracker crumble

♥ Pan Seared Scallops (GF) Brown butter.

FOR SEAFOOD ENTRÉES

Please choose 2 sides (1 starch and 1 vegetable) from page 16.

VEGETARIAN

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

Carrot Wellington Carrot and mushroom filling, shallots, puff pastry.

Roasted Oyster Mushrooms (GF) (V) Braised bok choy, coconut ginger rice, tahini vinaigrette.

Wild Mushroom Ravioli Fresh garden peas, creamy garlic and parmesan sauce.

♥ Spice Rubbed Cauliflower Steak (GF) (V) Brown rice, roasted vegetables, quinoa, white beans, cumin vinaigrette.

Roasted Delicata Squash* (GF) Brown rice, beets, shallots, goat cheese, pomegranate, tahini drizzle. *available fall/winter only

Add a 3rd Main Entrée Selection ADDITIONAL PER-PERSON COST APPLIES

CHILDREN

Children 12 And Under Choose 1:

Chicken Fingers with french fries

Chicken Fingers with scratch made macgroni and cheese

Macaroni & Cheese

Pasta with butter

OUR CHEF LOVES MAKING YOU HAPPY!

The Oceanview of Nahant proudly accommodates all allergy requests.



OUR EXECUTIVE CHEF, BRIAN:

A local chef growing up on the
North Shore, Chef Brian has
worked in many favorite
restaurants around the Oceanview
of Nahant. Becoming our head
chef in 2016, Brian puts his heart
and soul into every wedding service
and is adamant about being at
every wedding! His passion
and commitment is proof in
the food he creates.

STARCHES & VEGGIES

Plated Entrée Side Selections



The main course selections (from pages 14 & 15) include a choice of 1 starch and 1 vegetable as accompaniments for all entrée's excluding vegetarian.

SPRING/SUMMER OPTIONS

STARCHES

Garlicky Mashed Potato Cake (GF)

Smoked Gouda Au Gratin Potato (GF)

> Roasted Garlic Orzo

Roasted Fingerling
Potatoes (GF)

Oceanview Signature Mac & Cheese

• •

VEGETABLES

All prepared gluten free

Roasted Lemony Asparagus

Roasted Carrots, Parsley, Tarragon

Spicy Lemon Cauliflower

Roasted Green Beans,
Blistered Tomatoes & Shallots

Garlic Roasted Broccolini

Roasted Summer Vegetables (Mix of bell peppers, zucchini, fennel, red onion.)

FALL/WINTER OPTIONS

STARCHES

Garlicky Mashed Potato Cake (GF)

Smoked Gouda Au Gratin Potato (GF)

Braised Mushroom, Wild Rice and Kale (GF)

> Roasted Fingerling Potatoes (GF)

Oceanview Signature Mac & Cheese

. . .

VEGETABLES

All prepared gluten free

Roasted Brussel Sprouts, Pancetta

Roasted Delicata Squash, Sesame Maple Glaze

> Roasted Carrots, Parsley, Tarragon

Spicy Lemon Cauliflower

Roasted Green Beans, Blistered Tomatoes & Shallots

> Garlic Roasted Broccolini

Roasted Root Vegetables (Mix of parsnips, fennel, carrot, onion, turnips.)

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 2 choices • Choice of any 3 main stations • Coffee/tea service Foccacia bread & butter

SALAD STATION

CHOOSE 2 OF THE FOLLOWING

Roasted Beet and Goat Cheese Salad (GF)

Mixed greens, sunflower seeds, honey vinaigrette.

Caprese Arugula Salad (GF)

Seasonal tomato and fresh mozzarella, arugula, fresh basil, balsamic drizzle.

Caesar Chopped Salad

Baby romaine hearts, garlic toast points, shaved parmesan, lemony Caesar dressing.

Fresh Strawberry and Mandarin Orange Salad (GF)

Baby greens, sunflower seeds, chopped celery, champagne vinaigrette.

Harvest Salad (GF)

Baby spinach, crumbled goat cheese, candied walnuts, dried cranberries, fresh Asian pears, champagne vinaigrette.

SOUTHERN COMFORT

BBQ beef brisket, savory mac & cheese with bacon crumble, shrimp and grits, collard greens, pickled veggies, house cornbread.

SEAFOOD STATION

Crab cakes with rémoulade sauce, Maine lobster bisque, mini lobster rolls on toasted buttered rolls, clamscasino with smoked bacon andbuttery bread crumbs.

All served with fresh lemon wedges

CARVING STATION

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

*Chef Attended

CHOOSE 1 OF THE FOLLOWING

Hard Cider Glazed Vermont Turkey, Cranberry citrus compote.

> Herb Roast Beef Tenderloin, Horseradish cream.

Mustard and Ginger-Crusted Spring Lamb, Apple mint relish.

Rosemary and Garlic Roasted

Sirloin of Beef,

Mushroom jus.

Roast Pork Loin, Calvados apple jus.

ASIAN STATION

Beef teriyaki, chicken stir fry, mini vegetarian egg rolls, vegetable pot stickers, choice of vegetarian fried rice or vegetable lo-mein, and assorted sauces.

SCAMPI STATION**

Sauteed jumbo shrimp and chicken, tossed with linguini and olive oil, garlic and herbs.

All served with parmesan cheese and red pepper flakes

PASTA STATION

*Chef Attended

CHOOSE 2 OF THE FOLLOWING

Campanelle • Fusilli • Penne Potato gnocchi • Three Cheese Ravioli

CHOOSE 3 SAUCES

Carbonara • Fresh mixed herb with olive oil • Fresh tomato basil •

on • Fresh tomato basii •

Pecorino cream sauce • Pesto • White clam • White wine with

roasted garlic and red peppers

All served with parmesan cheese and red pepper flakes

RISOTTO STATION

CHOOSE 2 OF THE FOLLOWING

Lobster with roasted tomatoes and herbs •
Rock shrimp with garlic, herbs and
parmigiana reggiano cheese • Smoked
chicken with mascarpone cheese,
wild mushroom and roasted shallots

All served with parmesan cheese and red pepper flakes

BRUNCHES & CLAMBAKES

Daytime Celebrations Rock!



With a guarantee of only 80 adult guests, daytime celebrations at the Oceanview of Nahant are the best way to see those coastal views! These two elegantly themed wedding menus (served station style) are guaranteed to jump start the heart for those earlier day time gatherings.

Choose Your Theme and Let's Celebrate!

BRUNCH MENU

Waldorf Apple Salad

Cheddar/Scallion Frittata

Brussels Sprout Hash

Choice of: Blueberry/Ricotta Pancakes or Cinnamon-Sugar French Toast, Blood orange syrup

Honey Glazed Bacon

Sliced Beef Tenderloin, Horseradish cream

Truffle Potato Wedges, Fresh herbs

Lemony Roasted Asparagus

Cinnamon Roll Cake

CLAMBAKE MENU

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

Corn on the Cob

Boiled Red Bliss Potatoes

Cornbread

Strawberry Shortcake

Add 8oz. Center Cut Sirloin Steak
Additional per-person cost applies



BAR & LIBATIONS



Pricing · Sips for Cocktail Hour

BAR OPTIONS

Bar & Cocktail Selections for Reception



PREMIUM TOP SHELF OPEN BAR

SPIRITS

Grey Goose, Ketel One, Casamigos, Goslings, Bombay Sapphire, Makers Mark, Glenlivet 12, Hennessey, Crown Royal, Johnnie Walker Black

BEERS

Budweiser, Bud Light, Michelob Ultra, Harpoon IPA, Sam Adams Seasonal, Shipyard Seasonal, Whales Tail Pale Ale, Corona, White Claw Seltzer, Woodchuck Cider, O'Doul's

WINES

Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, Sauvignon Blanc, Rose, Sparkling

OTHER

Mixers, Sodas, Garnishes

4 Hour Premium Top Shelf Open Bar receives red & white carafe dinner wine, signature cocktail, and craft cocktails for reception.

4 hrs. 3 hrs. 2 hrs. 1 hr.

BEER & WINE OPEN BAR

BEERS

Budweiser, Bud Light, Michelob Ultra, Harpoon IPA, Sam Adams Seasonal, Shipyard Seasonal, Whales Tail Pale Ale, Corona, White Claw Seltzer, Woodchuck Cider, O'Doul's

WINES

Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, Sauvignon Blanc, Rose, Sparkling

OTHER

Mixers. Sodas. Garnishes

4 hrs. 3 hrs. 2 hrs. 1 hr.

CONSUMPTION BAR

Our bartenders will keep tally of drinks ordered by your guest until the predetermined dollar amount (chosen by you!) is reached. Once your predetermined amount is reached, you have the option to add additional dollar amount or your guests may enjoy a cash bar for the duration of the event. If the pre-determined amount is not reached, any remaining balance is returned back to you.

Bartender fee applies per 100 guests

CASH BAR

CHAMPAGNE TOAST

Bartender fee applies per 100 guests

Per-person cost applies

SIPS FOR COCKTAIL HOUR

Fun Beverage Stations & Special Drinks



Express your personality and impress your guests!

COCKTAIL HOUR BEVERAGE STATIONS

Unlimited 1 hour service during cocktail hour

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 martinis 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.

THE MEMORABLE MARTINI

Choose (2) foamy martini cocktails and let our customized printing machine add an extra sprinkle of fun with a personalized design!

UNLIMITED 1 HOUR SERVICE

OCEANVIEW

Signature Cocktails

Unlimited I hour service during cocktail hour

Shark Bite

Blue curaçao, coconut rum, pineapple juice & sprite, blue shark gummy garnish

Salty Air Margarita

Tequila, triple sec, pineapple juice & sour mix, lime garnish

Shipfaced!

Bourbon, triple sec, lemonade, lime garnish

I'm Nahant Even Drunk

Vodka, raspberry champagne, lemonade

Great Catch

Vodka, orange juice, pineapple juice, Swedish fish garnish

Anchors Away

Gin, simple syrup, lemon juice, soda water

Maritime Mule

Bourbon, lime juice, ginger beer.

You Had Me at Aperol

Aperol, champagne, soda water

Negroni Navigator

Gin, campari, sweet vermouth

EXCLUSIVE DAYTIME THEMED COCKTAILS

Drink your breakfast! Unlimited 1 hour service during cocktail hour

Cuckoo for Cocoa Puffs

Irish Cream, milk, chocolate liquor, vanilla vodka

Cinnamon Toast Crunch

Irish Cream, fireball, milk

Fruit Loops

Captain Morgan's, apple pucker, cranberry juice, grenadine

Blueberry Lemonade Mimosa

Blueberry vodka, lemonade, champagne

Mermaid Mimosa

Melon liquor, blue curaçao, pineapple juice, champagne

Sunrise Strawberry Bellini

Cognac, strawberry puree, champagne

Coconut Margarita

Coconut rum, tequila, triple sec, sour mix

John Daly

Lemonade, iced tea, vodka

ANYTIME FAVORITES

Iced Coffee Bar

Featuring all the extras for that perfect cup of coffee.

*Spiked iced coffee also available (non-alcoholic iced coffee will be available as well.)

Mimosa or Bloody Mary Station Classic yet oh-so-loved!

Unlimited 1 hour service during cocktail hour

SWEET, SAVORY & OH SO SASSY BITES & EXPERIENCES



Dessert & Snacks · Trendy Treats · Firepit Finale Arcade Alcove · Ultimate Enhancement Packages · All Inclusive Package

DESSERTS, SNACKS & EXPERIENCES

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!

FOR THE SWEET TOOTH

Fun Fair Favorites

Indulge in childhood favorites with warm cinnamon sugar churros, chocolate dipping sauce, funnel cake fries sprinkled with powdered sugar, and classic sweet & salty kettle corn

Milkshakes, Sundaes & Cookies

Choice of (3) ice cream flavors, mixins and toppings - either as asundae or milkshake, paired with warm chocolate chip cookies = happiness overload!

♥ Oceanview Grand Finale

An impressive assortment of mini pastries, cannolis, mini cakes, tortes. and Italian biscotti. Special coffee service with Sambuca, Bailey's, Kahlua, and tea also included.

It's Cookie Time

Featuring Crumbl Cookies favorites: milk chocolate chip, wedding cake, dark dream, red velvet cupcake, cinnamon roll, and lemon cheesecake. These mini



Gourmet Donut Wall

Displayed on a rustic handmade wooden peg board, guaranteed to bring a lighthearted, fun factor 🔈 to your celebration.

Petite Finale

An assortment of mini pastries to include cannolis, chocolate tortes. mini fruit tarts, cream puffs, eclairs + more.

♥ Chinese Takeout

Chicken teriyaki, crab rangoon, mini

egg rolls, and fried rice, served in

traditional Chinese take-out

containers with chop sticks.

SAVORY OPTIONS

♥ Pretzel Station

Warm pretzel bites with cheese, cinnamon sugar pretzels, mini pretzel dogs with mustard, gourmet chocolate dipped pretzel rods. (A little bit of sweet AND savory!)

Grilled Cheese Station Our take on this classic comfort food of bite-sized grilled cheese pieces. **CHOOSE 3 OF THE FOLLOWING**

- · Classic Cheese
- · Buffalo Chicken
- · Cheddar, apple, bacon
- · Gruyére and fruit chutney
- · Mac and cheese with bacon
 - · Spinach and artichoke



Sliders and Fries

Mini burgers, cheese, pickles, mustard, ketchup and french fries.

Add chicken tenders/house made dipping sauce for just an additional per-person cost.

Grilled Flatbread Station

Bite-sized flatbread pieces.

CHOOSE 3 OF THE FOLLOWING

- · Classic Cheese
- · Arugula and caramelized onion with goat cheese and apples
- · Buffalo chicken with blue cheese
 - · Bacon and jalapeño with pepper jack cheese
- · BBQ Pulled Pork with Monterey jack cheese and red onion
- · Crab and spicy corn salsa with Monterey jack cheese, scallions and balsalmic drizzle

DECADENT DELIGHTS

Trendy Treats to Spoil Your Peeps





WHISKEY & CIGAR EXPERIENCE

4 top shelf bourbons to choose from served in half mason jars with oversized jumbo cocktail cube. 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.

UP TO 50 GUESTS

WHOOPIE PIE FAVORS

Whoopie! You did it! Give each of your guests a delicious, individually wrapped chocolate whoopie pie with a personalized label to take home with them at the end of the night! Who doesn't want a late night snack on the ride home?!





THE MEMORABLE MARTINI

What a fun pick me up for the last hour of your celebration! Treat your guests to a yummy espresso martini cocktail with a customized photo topper "espressing" your love!

1 HOUR OF SERVICE

Hot & Cold Apple Cider Station

Delicious mulled hot and cold cider served with a garnished cinnamon stick and delicious apple cider donuts.

LATE NIGHT BEVERAGE STATIONS

Cappuccino & Espresso Station

Our professional bartenders will whip up some yummy espresso, cappuccinos and lattes unlimited for two hours at the bar lounge for a nice after dinner treat! Complete with assorted flavor shots!

Hot Cocoa Station

Hot dark chocolate and peppermint hot chocolate, garnished with fresh whipped cream, miniature marshmallows and shaved chocolate.

Self-Serve Coffee & Herbal Tea Station

FIREPIT FINALE

The Fun Continues!



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.

*Bar service will close 15 minutes prior to end of firepit finale

(4) firepits on our private beach below the upper deck of the ballroom.

Outdoor music through our Pandora/Bose House System. (DJ's should not be contracted for the additional hour.)

S'mores for 50 guests,** 3 corn-hole games on the terrace lawn, and flip flops.

ARCADE ALCOVE

Where Our Party People At?!



The perfect added "wow!" factor to your wedding! Our intelligently designed bar lounge transforms into the perfect hang out spot. Watch as the customized wooden wall cabinets open to expose retro and mainstream wall arcades, a jukebox to play whatever vibe you'd like, plus just a really impressive chill space to take a time out if needed!

AFTER HOURS ARCADE

One-additional hour on Oceanview of Nahant property.

4 Wall Mounted Retro Arcade Games & 4 Wall Mounted Classic Board Games for 1 Hour.

iPad Juke Box for music in our Lounge.

Late night snack shop featuring an assortment of favorite chips & full-size candy bars for up to 100 guests.

*The bar is available for cash purchase, or can be hosted on a consumption basis.

Bar service will close 15 minutes prior to end of after hours arcade alcove.

COCKTAIL HOUR PACKAGE

4 Wall Mounted Retro Arcade Games & 4
Wall Mounted Classic Board Games for your
full (1 hour) cocktail hour.

iPad Juke Box for music in our lounge.

RECEPTION PACKAGE

4 Wall Mounted Retro Arcade Games & 4
Wall Mounted Classic Board Games for your
full Cocktail Hour & Reception.

iPad Juke Box for music in our lounge.







ULTIMATE ENHANCEMENT PACKAGES

Super Fun Savings!



There is always so much thinking and planning that goes into creating the ultimate wedding celebration that it can become overwhelming at times! Well NO MORE - we are taking the guess workout of what enhancements you should or shouldn't include and presenting our guaranteed OH. WHAT. FUN celebration packages that are sure to replace being overwhelmed with "OMG! THESE ROCK!"

THE ULTIMATE CEREMONY EXPERIENCE*

Choice of Driftwood or Geometric Arbor

Choice of Bubbly Ceremony or Snowfall/Sangria Ceremony**

Choice of Pre-Ceremony Beverage Station or Hot Sip Station**

Aisle Lanterns
**dependant on ceremony season

THE ULTIMATE MEDIA EXPERIENCE

Event uplighting in your choice of 10 colors

Classic Photo Strip Photo Booth

Centerpiece Lighting Pin Spots

Selfie Wizard - interactive guest photos & messages during reception

ULTIMATE DRINK EXPERIENCE

On-Arrival Wedding Party Beverages (beer, wine, champagne for 1 hour)

Your Choice Cocktail Hour Drink Station (see page 21)

Your Choice Cocktail Hour Signature Cocktail (see page 21)

Late Night Whiskey & Cigar Station (50 servings for 1 hour)

THE ULTIMATE AFTER PARTY EXPERIENCE

1 Additional Hour After Reception

Includes the After Hours
Arcade Alcove

Includes the After Hours Firepit Finale Experience

Outdoor Lawn Games on Terrace (Giant Jenga, Connect Four, Cornhole, Tic Tac Toe)

ALL INCLUSIVE PACKAGE

Everything Included, Easy Planning



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.

Centerpieces are the property of the Oceanview of Nahant and not to be taken off the premises.

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'oeurves. Please see page 11 for details.

STATIONARY DISPLAY

Artisan cheese and crudité board to compliment passed hors d'oeuvres during cocktail hour.

BEVERAGES

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

INTERACTIVE DISC JOCKEY*

The 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.

РНОТО ВООТН

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

COCKTAIL HOUR MUSIC

The perfect selection of music will play throughout our house speakers 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.

Add a 3rd main entrée selection for an additional per-person cost.

Additional charges apply to specified plated entrée options. Please see page 14 for details.

After-dinner coffee and tea service.

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.

WHOOPIF PIF FAVORS

Send your guests home with a homemade sweet treat - Individually wrapped with a customized label, chocolate whoopie pie favor for each of your guests to take home with them at the end of the night.

FIREPIT FINALE (OR ARCADE AFTER PARTY)

End the evening with an additional hour following your reception complete with our beach firepits, s'mores for 50 guests, a basket of flip flops, open beer & wine, and cornhole boards.

L.E.D. UPLIGHTS

Add an extra pop of color to the ballroom with (18) uplights set to your color scheme.

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

IMPORTANT DETAILS

Please Read Below



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 \$3,000 nonrefundable and nontransferable deposit is required to confirm your reservation. A nonrefundable and nontransferable second payment of \$3,000 is payable four (4) months after booking, and a thirdnonrefundable and nontransferable payment of \$3,000 is payable six (6) months prior to your wedding. We only accept a major credit card for the first deposit and require an active credit card to remain on file through the duration of your booking. All other payments shall be made by cash, bank check or money order including final bill.

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 - Wednesday receptions are available at a 10% discount on plated entrées only (this does not include options or additions of any kind). Additional tables will incur a fee of \$135 each. We offer a 10% military discount with proof of active service for plated entrée's only for tent and off season (this does not include optionals oradditions of any kind) and complimentary choice of arbor during open air season only. Surcharges apply on specific holidays including but not limited to Patriots Day Weekend & Patriots Day/Marathon Monday, Memorial Day Weekend/Memorial Day, Juneteenth/June 19th, July 3rd- July 5th, Labor Day Weekend/Labor Day, Indigenous People's Day Weekend/Indigenous People's Day, Veterans Day Weekend/Veterans Day, December 30th & December 31st. 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, outdoors on the Beachstone Terrace, and inside our Tent on the Terrace, all 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. Sunday afternoon or Sunday themed wedding packages with outdoor ceremonies will have a start time of 10:00am for ceremony, 10:30am 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. Upon initial booking, a \$100 fee is incured. After the Final Meeting: \$175. If you are within 24-48 hours of your wedding: \$250. *Note: umbrellas are property of The Oceanview of Nahant and cannot be removed from property.

OCEANVIEW OF NAHANT & OUTSIDE DECORATING VENDORS

Our venue is beautifully equipped with all the necessities of hosting your wedding day to include ceremony/dining chairs, plates, glassware, china, tables, etc. Should you opt to personalize your wedding outside of our offerings, there will incur a \$2,500 service fee for any outside rentals. This is not a prorated fee based on what is brought in externally but an exact cost. The fee covers the cost of our team storing existing/unused inventory, setup/strike accommodations for outside rental company items and the resetting of Oceanview inventory. This does not impact any outside photo booth rentals. More details are included in your event contract.

OCEANVIEW OF NAHANT HOUSE/ADMIN FEE

The house/admin fee that is applied to your bill is not gratuity for staff but a fee for 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 throughs 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.

• THANK YOU •

FOR VISITING THE OCEANVIEW OF NAHANT.

