



photo by ann coen

Weddings

FROM THE KITCHEN OF HOTEL LBI



photo by ann coen



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Details

UNIQUELY YOU, PERFECTLY LBI

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

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

WALT DISNEY



photo by ann coen

THE VENUE

Wedding consultant during your planning

Five-hour reception

Cocktail hour on our veranda

Dancing & dining in our conservatory

Menu tasting for Bride & Groom

Wedding attendant for wedding party

Maître d' to coordinate wedding

House wine service with dinner

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

Custom wedding cake

Farm tables with cross back chairs

Complimentary suite, bottle of bubbles & chocolate dipped strawberries for the Bride & Groom

Preferred room rates for wedding guests

Valet parking included



photo by ann coen

THE HOTEL

102 guest suites

Distinguished dining & cocktail lounges

Indoor pool with retractable roof

Excursions for water sports & day trips

Flexible spaces easily configured for wedding weekend events

Salon & Spa | Fitness room

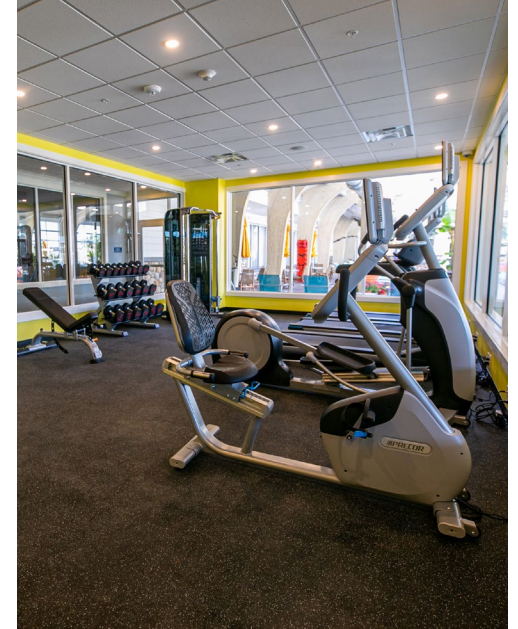
Walking distance to beach, shops & dining

Bicycle & beach rentals

Guest Market stocked with essentials



all photos by ann coen



all photos by ann coen



The Team

HAND SELECTED, QUALITY SERVICE

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

“

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

”

HELEN KELLER



Cocktail Hour

SMALL BITES, BIG IMPRESSIONS

Our culinary artists will surprise and delight you & your guests with creative passed small bites & signature displayed stations. A menu that is visually tantalizing & a delight to the palate, your signature cocktail hour will set the tone for your evening.

“

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

”

IRISH PROVERB



PASSED SMALL BITES | choose 7

COLD

chilled colossal shrimp, traditional tomato horseradish

tuna tartare, tobiko, cucumber, yuzu

shrimp tempura, korean bbq

pearl mozzarella, roasted tomato, basil puree, evoo

lobster rangoon, sambal, aioli

prosciutto wrapped pineapple

watermelon, caramelized farm cheese, micro basil

roasted apple crostini, truffle cheese, bacon jam



photo by the studio photographers

HOT

crispy chicken & waffle

grilled shrimp, orange hoisin sauce

chicken tostada, salsa verde, avocado

cauliflower bisque with jonah crab claws

candied blt on crostini

cracked pepper & sea salt bacon, bourbon maple glaze

lamb lollipop, mint chutney

day boat scallop & bacon, dijon mustard maple glaze

miniature crab cake, bacon remoulade, saffron tartar

reuben bite, brisket, swiss, kraut, thousand island

chicken satay, sweet chili sauce

pork dumpling, ponzu sauce

golden fried oysters, cornmeal crust, remoulade

bbq duck wonton, kimchi

edamame quesadilla

DISPLAYED STATIONS | *included*



PICNIC BASKET

pulled pork sliders,

red cabbage kale slaw,

aged sharp cheddar mac & cheese, toasted breadcrumbs,

butter milk fried chicken, dill ranch,

haloumi cheese & cubed watermelon,

poblano cornbread muffins

ARTISAN FLATBREADS

spicy sausage

margherita

white clam

DISPLAYED STATIONS | *included*



FARMERS TABLE

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

PASTA (*chef prepared to order*)

*campanelle, eggplant, tomato, mushroom, garlic & evoo,
fusilli, crumbled sausage, puttanesca,
corti bucati, red pepper,
rustic bread*



Dinner

PLATED TO PLEASE

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

“

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

”

JULIA CHILD





CHEERS

moët & chandon imperial toast with seasonal garnish

SALAD

burrata, heirloom tomatoes, hazelnut, basil

INTERMEZZO | *choose one*

grapefruit sorbet

passionfruit sorbet

strawberry sorbet

blood orange sorbet



photo by ann coen



ENTRÉE

duet plate

*center cut filet mignon,
roasted shallots,
port wine butter sauce,
south african lobster tail,
lemon tarragon butter*

ACCOMPANIMENTS

*grilled asparagus, roasted peppers
smashed crisp fingerling potatoes*



photo by ann coen

Dessert

THE BERRY ON TOP

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

“

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

”

AUDREY HEPBURN

WEDDING CAKE & PETIT DESSERT



CUSTOM WEDDING CAKE

to be selected from our collection

PETIT DESSERT | *choose one*

chocolate dipped strawberry

s'mores skewer

crème brulee

ricotta zeppolis

moscato zabaglione

COFFEE

freshly brewed regular & decaffeinated coffee



Beverages

SPIRITS THAT SUIT

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

“

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

”

CHARLES DICKENS



all photos by ann coen

FIVE HOUR OPEN BAR

SPIRITS

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

tanqueray, bombay sapphire

captain morgan, bacardi, bacardi coconut

patron silver, jose cuervo

dewar's, johnnie walker black

maker's mark

jack daniel's, seagram's 7, jameson, crown royal

WINE

seaglass - cabernet sauvignon, pinot noir

the beachhouse - pinot grigio, rosé, chardonnay

mionetto - prosecco

BEER

stella artois, miller lite, yuengling, corona, coors light

sam adams seasonal, local craft, kaliber non-alcoholic

CORDIALS

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



photo by ann coen

SPECIALTY BEVERAGE BAR | *choose 1*



(service for one hour)

BUBBLES

bubbly & bubbly cocktails

classic champagne cocktail, mimosa, bellini, kir royale, elderflower cocktail

classic french macarons

featuring:

moet & chandon brut, moet & chandon rose imperial rosé,

mionetto prosecco, chambord, st. germain

fresh juices, scented herbs, house made simple syrup, seasonal nectars & fruit

BOURBON

handcrafted bourbons & classic cocktails

old fashioned, manhattan, whiskey smash, mint julep

chocolate cigars

featuring:

maker's mark, woodford reserve, bulleit

fresh juices, scented herbs, house made simple syrup, seasonal nectars & fruit

SPECIALTY BEVERAGE BAR | *choose one*



MARTINI

briny originals & flavored favorites

timeless classic, cucumber mint, pomegranate, cosmopolitan

boozy olives

featuring:

ketel one, grey goose, tanqueray, bombay sapphire, triple sec, vermouth

fresh juices, scented herbs, briny olives, house made simple syrup, seasonal nectars & fruit

TEQUILA

tart, sweet & spicy concoctions

sea salt margarita, paloma, rosemary margarita, jalapeño smash

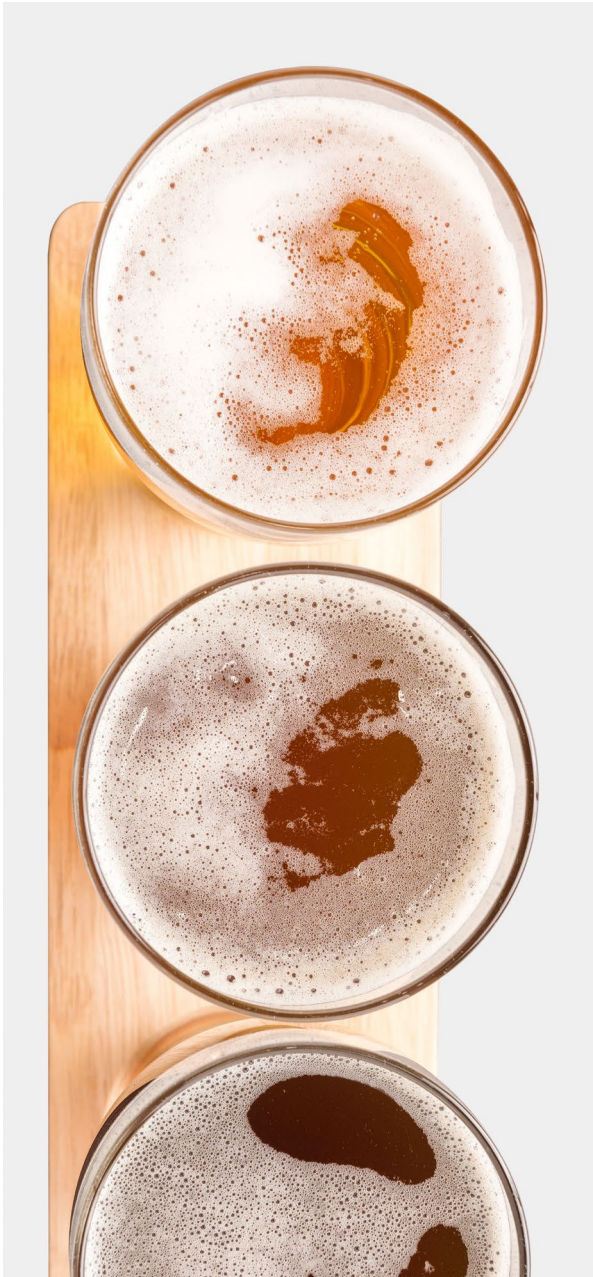
miniature churros

featuring:

patrón silver, patrón añejo, patrón reposado

fresh juices, scented herbs, jalapeños, house made simple syrup, agave nectars & fruit

SPECIALTY BEVERAGE BAR | *choose one*



LOCAL BREW PUB

local brewed favorites

pale ale, lager, IPA

soft pretzels with beer cheese & mustard dipping sauces

featuring:

craft specialites



Enhancements

TASTE THAT ELEVATES

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

“

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

”

THOMAS KELLER

ENHANCEMENTS | *cocktail hour*

TAQUERIA

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

MEDITERRANEAN

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

TRATTORIA

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

SEARED & SERVED

(chef prepared to order)

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

LAND & SEA RISOTTO

choose 2 proteins

*colossal crabmeat
butter poached lobster
gulf shrimp
braised short ribs*

choose 1 risotto

*lemon & rosemary
wild mushroom*



RAW BAR

colossal crab meat, gulf jumbo shrimp, half lobster tails

seasonal selection of shucked oysters & clams

mignonette, cocktail, tabasco, lemon wedges, fresh horseradish

SHRIMP PAD THAI

korean ramen, kim chi, bok choy,

vegetable dumplings, yuzu ponzu,

shitake mushrooms

CARVERY | *choose one*

smoked pork belly with bourbon maple glaze, brioche

dry rub brisket, horseradish aioli, sliced sourdough

korean bbq duck breast with crisp wonton



SUSHI & SASHIMI

*traditional, california & vegetarian style sushi rolls,
tuna & salmon sashimi, wasabi & pickled ginger*

SURF & TURF SLIDERS

*traditional lobster rolls | buttered brioche
kobe beef sliders | bacon remoulade, bibb lettuce, heirloom tomato*

AVOCADO TOAST BAR

*crushed avocado, fresh garlic & lime, hard boiled egg,
red onion, radish, cucumber, tomato, sriracha, evoo,
toasted seven grain bread*



BISCOTTI & PETIT DESSERTS

assorted biscotti – almond, chocolate, hazelnut & pistachio

assorted petit desserts – petit fours, truffles, tarts

MILKSHAKES & COOKIES

vanilla & chocolate milkshakes served in a sprinkled rimmed shooter

& warm homemade cookies

FUNNEL CAKES & ZEPPOLIS

jersey funnel cakes sprinkled with powdered sugar

ricotta zeppolis doughnuts dusted with confection sugar

GELATO

vanilla, dark chocolate, salted caramel, hazelnut



CRÈME BRÛLÉE

chef torched rich caramelized vanilla custard

MACAROONS + FRUIT

coconut macaroons, drizzled with chocolate

& skewers of fresh fruit

ICE CREAM

*vanilla, dark chocolate, salted caramel, hazelnut ice cream,
sprinkles, chocolate chips, marshmallows, cherries, cookie dough,
bites, crushed oreo's, caramel, strawberry, shredded coconut,
crushed heath bar, reese's pieces, m&m's & gummy bears*



Late Night Snacks

A FAREWELL TREAT

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

“

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

”

VIRGINIA WOLF



all photos by ann coen

LATE NIGHT SNACKS | *served end of evening*



BOXED GOURMET PIZZA

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

JERSEY BREAKFAST

pork roll, egg & cheese sandwich, individually wrapped

DELICIOUS DOUGHNUTS

dipped, dusted & ready to go

LATE NIGHT SNACKS | *served end of evening*



BOARDWALK BON VOYAGE

caramel corn, saltwater taffy, fresh fudge & soft pretzel nuggets

ISLAND CANDY SHOPPE

candy shoppe favorites displayed in glassware with silver scoops

COFFEE EXITING

freshly brewed coffee & warm baked homemade cookies

with paper service for the ride home



Contact Us

WE ARE HERE TO HELP

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



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Hotel LBI

WEDDINGS & EVENTS