



The Peter Shields Inn and Restaurant Masters  
the Art of Wedding Bliss



Beachfront at 1301 Beach Avenue, Cape May, NJ 08204  
(609) 884-9090  
[www.petershieldsinn.com](http://www.petershieldsinn.com)  
 @PSIWeddingsandEvents

*Congratulations on your engagement!*

*We are delighted that you have contacted the Peter Shields Inn & Restaurant as you begin to plan your special day. There is nothing more romantic than celebrating your love for one another with the ocean as your endless backdrop.*

*Our onsite wedding coordinator, executive chef and entire staff look forward to working with you to ensure that your wedding day is absolutely perfect. Our experts can assist you in hosting an intimate affair for 20 guests or a larger celebration of up to 100 guests. We take great pride in assisting each of our brides and grooms in creating a wedding day that is as unique and special as they are.*

*The Peter Shields Inn and Restaurant offers Zagat recommended fine dining with impeccable service. Dining choices include butlered hors d'oeuvres, plated full-course dinners and buffet-style presentations, as well as many unique enhancement options to customize your wedding day to exactly what you are dreaming of. We coordinate closely with many local vendors who can further provide you with everything you need to fulfill your wish.*

*Picture your wedding ceremony on our magnificent beach, beautiful front lawn or indoors on our traditional grand staircase. Our beachfront, Georgian Revival mansion offers nine romantic guest rooms, and there are more than 100 additional accommodations available for guests within walking distance along Beach Avenue.*

*Please contact us with any questions you may have! We look forward to helping you create the wedding of your dreams!*

*Sincerely,*

*The Peter Shields Inn and Restaurant*



## Butlered Hors D'oeuvres

*Asparagus and Goat  
Cheese Puff Pastry*

*Balsamic Onion and  
Roquefort Crostini*

*Beef Teriyaki Skewers*

*Bruschetta*

*Chicken Satay*

*Hoisin Glazed  
Scallops*

*Miniature Crab Cakes*

*Prosciutto Wrapped  
Melon*

*Rare Beef Crostini*

*Salmon Tartare*

*Shrimp Teriyaki  
Skewers*

*Spanakopita*

*Tomato, Basil and  
Mozzarella Skewers*

*Tuna Tartare*

*Wild Mushroom  
Arancini*

*Wild Mushroom  
Duxelle Crostini*



## Cocktail Hour Stations and Enhancers \*

### Antipasto Display

*Assorted Grilled Vegetables, Tomato  
Mozzarella Salad, Shaved Cucumber and  
Andouille Salad, Grilled Baguette, Grilled  
Asparagus, Marinated Olives, Balsamic*

### Butlered Sliders

*Choice of Two of the Following Served on  
Brioche: Chicken Salad Slider, Cheddar  
Angus Slider, Crab Cake Slider, Short Rib  
Slider, Shrimp Salad Slider, BBQ Pulled  
Pork Slider, Lobster Salad Slider*

### Cheese Display

*Artisan Cheese Selection, Toast Points,  
Seasonal Fruits, Nuts, House Made Jams*

### Crudités

*Garden Vegetables, Herb Dip*

### Dip Display

*House Made Hummus, Bruschetta, Cold  
Spinach Dip, Tapenade, Caponata, Pita,  
Carrots, Celery*

### Cured Meat Display

*Artisan Cured Meat Selection, Whole Grain  
Mustard, Marinated Olives, Cornichons,  
Grilled Crostini*

### Raw Bar Display

*Oysters, Clams, Crab Claws, Cocktail  
Sauce, Mignonette*

### Shrimp Cocktail

*Jumbo Lump Shrimp, House Cocktail  
Sauce, Lemons, Limes, Parsley*

### Sliced Fruit Display

*Sliced Fruits, Seasonal Melons, Berries,  
Grapes*

# Plated Wedding Menu



## Appetizer Selections

### Boston Bibb "Wedge" Salad

*Applewood Smoked Bacon, Pickled Shallots, Cherry Tomatoes, Roquefort Dressing*

### Caesar Salad

*White Anchovies, Parmesan Crisp, House Croutons*

### Crab and Smoked Salmon Salad \*

*Basil Aioli, Mache, Toasted Almonds*

### Grilled Quail

*Truffle Potato Salad, Mango Chipotle Barbecue*

### Marinated Grilled Shrimp

*Mango Slaw, Chili Syrup*

### Mixed House Salad

*Cucumber, Carrot, Tomato, Red Onion, House Balsamic*

### Prosciutto, Asparagus and Watercress Salad

*Aged Balsamic*

### Rare Beef

*Haricot Vert Salad, Horseradish Foam*

### Roasted Beet and Goat Cheese Salad

*Arugula, Pickled Red Onion, Pistachio, Peppercorn Aioli*

### Seasonal Soup

*(Selections vary depending on time of year.)*

### Spinach and Poached Pear Salad

*Balsamic Onions, English Stilton*

### Tuna Tartare

*Nicoise Salad, Wasabi Tobiko, Balsamic*

## Entree Selections

### Blackened Mahi Mahi

*Sweet Pepper Hash, Papaya Vinaigrette*

### Braised Short Ribs

*Horseradish Scallion Potato Puree, Broccolini,  
Bordelaise*

### Butter Poached Lobster \*

*Potato Gnocchi, Spinach, Oyster Mushrooms, Basil Aioli*

### Grilled Filet Mignon

*Garlic Potato Puree, Asparagus, Bordelaise*

### Grilled Rib Eye

*Garlic Potato Puree, Asparagus, Bordelaise*

### Jumbo Lump Crab Cakes

*Basmati Rice, Sautéed Arugula, Charred Tomato  
Vinaigrette*

### Pan Roasted Duck Breast

*Barley Risotto, Swiss Chard, Cherry Puree*

### Pan Roasted Organic Chicken Breast

*Herbed Potato Puree, Baby Carrots, Broccoli Rabe,  
Chicken Jus*

### Red Snapper

*Coconut Rice, Bok Choy, Miso Vinaigrette*

### Scallops

*Cous Cous, Tomato Marmalade, Arugula, Red Wine*

### Scottish Salmon

*Truffle Leeks, Gnocchi, Wild Mushrooms, White  
Balsamic*

### Seared Pork Tenderloin

*Crisp Polenta, Creamed Spinach, Smoked Bacon*

### Sesame Crusted Tuna

*Hoisin Barbecue, Vegetable "Stir Fry," Jasmine Rice*

### Steak Frites

*Grilled Rib Eye, Truffle Fingerling Frites, Arugula,  
Bordelaise, Stilton Butter*

### 12 oz. Pork Chop

*Sweet Potato Puree, Swiss Chard, Red Wine*

### Veal Chop \*

*Crushed Fingerlings, Haricot Verts, Mushroom Demi*



*Children's Options Available Upon Request.  
Children 12 Years Old and Older Will Be Charged as Adults.  
Vegetarian Options Available Upon Request.*

# Stationed Wedding Menu

## Salad Station

### PSI Caesar Salad

*Croutons, Parmesan, House Caesar, White Anchovies*

### Mixed Green Salad

*Tomato, Cucumber, Carrot, Bleu Cheese  
Balsamic Vinaigrette*

### Mediterranean Salad

*Romaine, Kalamata Olives, Cucumber  
Feta Cheese, Oregano Vinaigrette*

### Spinach Salad

*Bleu Cheese, Shaved Red Onion, Cherry Vinaigrette*

### Chilled Soba Noodles

*Stir Fried Vegetables, Sesame*

### Fresh Fruit Display

*Poppy Seed Yogurt Dip*

### Tomato and Mozzarella Salad

*Basil, Aged Balsamic*

### Cucumber and Feta Salad

*Red Onion, Oregano, Andouille*



## Carving Station

### Filet Mignon

*Choice of Chimichurri or Béarnaise*

### Pork Loin

*Mushroom Pork Jus*

### Turkey Breast

*Roasted Turkey Gravy*

### Surf and Turf \*

*Filet Mignon and House Made Jumbo Lump Crab Cakes*

### Turf and Turf \*

*Filet Mignon and House Braised Short Ribs*

### Paired With:

Herb Potato Puree

Roasted Potatoes

Mashed Sweet Potatoes

Three Cheese Macaroni and Cheese  
*Grana Padano, Cheddar and Manchego*

Truffle Potato Puree \*

Loaded Macaroni and Cheese \*  
*Bacon, Jalapeño, Onion, Peppers*

Lobster Macaroni and Cheese \*

## **Seafood Searing Station**

Seared Yellowfin Tuna and Local Day Boat Scallops  
*Wasabi, Ginger, Seaweed Salad, Soy Sauce*



## **Pasta Station**

**Chicken Carbonara**

*Chicken Breast, Peas, Pancetta, Spinach, Parmesan*

**Chicken Marsala**

*Chicken Breast, Mushrooms, Marsala Sauce*

**Shrimp Scampi \***

*Jumbo Shrimp, Garlic, White Wine Sauce*

**Vegetable Primavera**

*Assorted Mixed Vegetables, Tomato, White Wine, Capers*

**Fra Diavolo \***

*Jumbo Shrimp, Mussels, Clams, Spicy Tomato Broth*



## **Dessert Stations and Enhancers \***

### **Butlered Dessert Bites**

*Choice of Two of the Following: Lemon Curd with Berries, Strawberry Shortcake, Miniature Crème Brûlée, Miniature Milkshakes, Chocolate Brownies, Bread Pudding with Caramel Sauce*

### **Cappuccino Bar**

*Cappuccinos, Lattes, Espresso*

### **Hot Chocolate Bar**

*Choice of Two of the Following: Milk Hot Chocolate, Dark Hot Chocolate, White Hot Chocolate, Salted Caramel Hot Chocolate, Pumpkin White Hot Chocolate, Hazelnut Hot Chocolate, Peppermint Hot Chocolate, Hot Apple Cider Served with All of the Following Toppings: Marshmallows, Whipped Cream, Peppermint Sticks, Chocolate Hazelnut Wafers, Chocolate Chips, M&Ms, Sprinkles, Peanut Crunch, Chopped Andes Mints, Chocolate Sauce, Caramel Sauce*

### **Chocolate Covered Strawberries**

### **Petit Fours**

*Assorted Miniature Cakes*



Pricing begins at \$130.00 per adult, \$75.00 per child (plus sales tax and gratuity).

\* *Additional fees may apply.*

## *Onsite Wedding Coordinator -*

*The expert assistance of our onsite wedding coordinator is provided as a complimentary service to our couples during every step of their wedding planning process. From the initial meeting to the final details meeting just before the big day and the day-of wedding assistance, our couples are able to seek comfort in knowing that our onsite coordinator is just a phone call away to answer any questions they may have leading up to their wedding day!*

## *Additional Services -*

*Wedding cake, floral arrangements, favors, invitations, photographer and any other ceremony and reception services are to be provided by the wedding party. We have relationships with a wide array of professional wedding service providers, and our onsite wedding coordinator will assist you in coordinating these additional services.*

## *Music and Entertainment -*

*Music, while provided by the wedding party, is of special consideration at the Inn. In keeping with the elegance and decor of the Peter Shields Inn and Restaurant, no live bands composed of more than three pieces of amplified equipment are permitted. DJs and up to three-piece bands are permitted only when the wedding party has reserved all nine of our inn's guest rooms. As an alternative to a band or DJ, the Inn has a baby grand piano and full sound system, which includes CD, DVD, iPod and iPhone music support, which may be used to by our couples to provide music for guests to enjoy during the reception.*



## *Inn Accommodations -*

*The Peter Shields Inn and Restaurant offers nine newly renovated guest rooms with special rates for members and guests of our wedding parties. In addition, there are over 100 guest accommodations available within walking distance.*

## *Ceremony -*

*The Peter Shields Inn and Restaurant can assist in facilitating wedding ceremonies on the beautiful beaches directly across the street from the Inn, on the front steps of the Inn with our iconic mansion serving as the ceremony's backdrop, or indoors on our traditional grand staircase. For beach ceremonies, a wedding arbor and 20 chairs are available for rent. Our onsite wedding coordinator is able to refer couples to local wedding officiants, if needed.*

## *Ceremony and Reception Details -*

*The information provided in this package is based on the Peter Shields Inn and Restaurant's standard wedding formatting. We offer a five-hour ceremony and reception. Our wedding ceremonies begin at 11:00 am, with a reception to follow concluding at 4:00 pm. Our wedding packages include the reservation of all six of our restaurant's dining spaces for the day, white table linens, white napkins and PSI's existing dining room furniture.*



## *Menu Selections -*

*The Peter Shields Inn and Restaurant offers fully plated wedding receptions as well as stations and buffet-style dining options. For plated receptions, our base wedding package includes a selection of three buttered hors d'oeuvres, one appetizer and a selection of three entrees, as well as coffee, tea, soda, juices and all cocktail mixers. Enhancement options are available. All menu selections must be finalized no later than two weeks prior to the reception date.*

## *Alcoholic Beverages -*

*The Peter Shields Inn and Restaurant is a BYOB facility with a beautiful bar area for guests to enjoy. Our brides and grooms may provide all spirits, wine and beer for their wedding reception. Alternatively, to alleviate the responsibility of coordinating the bar menu from our brides and grooms during their wedding planning process, the Peter Shields Inn is also able to coordinate and provide full bar packages for weddings at PSI. Bartending and full bar service is provided.*

## *Parking -*

*Onsite parking is provided for all overnight guests of the Peter Shields Inn and Restaurant. Street parking, both metered and non-metered, is available for all reception guests.*

## *Non-Smoking Policy -*

*The Peter Shields Inn and Restaurant is a smoke-free environment, including all porches. Smoking is permitted in specially designated outdoor areas.*

*Interested in learning even more about weddings  
at the Peter Shields Inn and Restaurant?*

*Please contact us for more information or to schedule a personal  
consultation with our wedding coordinator!*



*Contact Information:*

*The Peter Shields Inn and Restaurant  
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Cape May, NJ 08204  
(609) 884-9090*

*Amy Gotthardt  
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