



The Shore Club is an exclusive coastal venue offering an elegant atmosphere & impeccable service. Located in the coastal town of Cape May Court House our Ballroom has stunning panoramic views. Our wedding packages include exquisite menus, open bar options, professional staff, & professional event management.

This brochure will provide you with the preliminary information about hosting an event with us, including package inclusions, maximum capacity, menu selections, etc., but you really must see The Shore Club to fully appreciate how we can turn your vision into a truly spectacular event. We encourage you to share that vision with us so that we can assist you with orchestrating an intimate dinner to the grand affair of a lifetime. Please allow us to demonstrate how we create special memories every day!

Contact us today for more information on our services,  
to schedule a tour, or to receive a personalized quote.

**Jennifer Nieves—Events Coordinator**  
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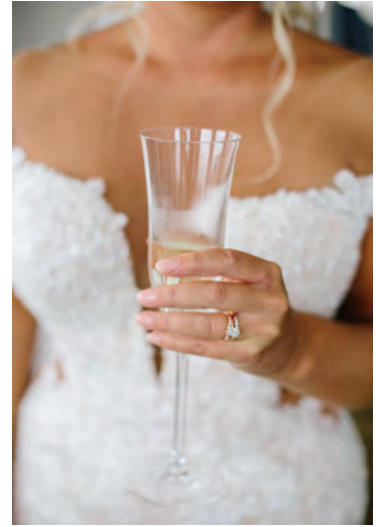
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## Wedding Package

*The Shore Club is a private, member owned country club that allows a limited number of weddings to be booked throughout the year.*

We can accommodate up to 150 guests for either a plated or buffet dinner. Our package includes picturesque spaces for your wedding ceremony, cocktail hour, and reception. We invite you to schedule an appointment to receive a personalized quote for your event!



Ceremony

## Rental Fee ~ Food and Beverage Minimum

Our highly sought after venue offers a unique atmosphere for you & your guests. Due to the demand for space available, there is a **\$2,500.00** rental fee with a food & beverage minimum of **\$12,000.00** is required for weddings hosted at The Shore Club. Any difference between the actual food & beverage charges (excluding tax & service charge) & the applicable unspent minimum will be charged as an additional fee. If the minimum is not met, we will be happy to advise you on additional choices & options to meet the food & beverage minimum.

## Dress Code

We ask that all couples & their guests comply with our Clubhouse dress code when visiting the Club during normal operating hours. This includes your site tours, appointments, menu tasting, wedding rehearsal, & set up prior to the event. This dress code requires gentlemen to wear collared shirts with their shirt tails tucked in, no denim, & appropriate attire for the ladies.



## PLATED DINNER

*priced per person*

Adult.....	\$130
Kid (12 & under).....	\$30
Vendor.....	\$30



## BUFFET

*priced per person*

Island Tier.....	\$150
Cape Tier.....	\$160



## ADDITIONS

*priced per person*

Raw Bar.....	\$25
Mashed Potato Bar.....	\$10
Pasta Action Station.....	\$15
Viennese Dessert Bar.....	\$25
Late Night Snack Bar.....	\$15
Premium Brand Open Bar.....	\$10



All packages include Call Brand Liquors, House Wine, & Beer for 4.5 hours

### CALL Brands

VODKA	Sobieski
GIN	Beefeaters
RUM	Bacardi / Captain Morgan
WHISKEY	Seagram's 7 / Canadian Club
BOURBON	Jim Beam
SCOTCH	Cuttly Sark
TEQUILA	Jose Cuervo

### PREMIUM Brands

VODKA	Grey Goose / Titos
GIN	Tanqueray
RUM	Mount Gay / Myer's Dark
WHISKEY	Crown Royal / Jack Daniels
BOURBON	Maker's Mark
SCOTCH	Dewars / JW Black
TEQUILA	Patron

Please add 6.625% Sales Tax and 22% Service Charge to all prices . Prices are subject to change.





# Wedding Day Management Service Includes

## Pre-wedding Services:

- ~One hour initial consultation either in person or by phone
- ~Phone & e-mail contact with Planner beginning 60 days prior to wedding
- ~Review of all vendor contracts
- ~30 days prior to the event—Two hour final detail finalization & venue walk through
- ~One week prior—confirm vendor services & delivery times
- ~Create extensive timeline for all wedding related activities occurring at The Shore Club

## Rehearsal Coverage:

- ~Direct wedding rehearsal— including processional & recessional
- ~Confirm reserved seating

## Day of the Wedding:

- ~Includes 8 hours of coverage on the wedding day with a Lead Coordinator & Assistant
- ~Use of Wedding Day Emergency Kit
- ~Supervise set-up of ceremony & reception details—including programs, place cards, guest book, favors, décor elements, etc.
- ~Distribute final vendor payments, if necessary
- ~Assist with distributing & pinning of bridal flowers
- ~Coordination of ceremony—including cuing musicians
- ~Collect décor items from ceremony & place at reception or pack for removal at end of night
- ~Direct Wedding Party following ceremony to proper area for photos
- ~Assist with seating guests at reception
- ~Coordination of wedding party introductions, toasts, cake cutting, bouquet toss, etc.







# Wedding Ceremony Includes

*(only applies if ceremony is hosted on-site at The Shore Club)*

Professional Wedding Day Management Services for your  
on-site Ceremony

1 hour Rehearsal the evening before your wedding

30 minutes of rental time on day of wedding for ceremony

150 white, resin folding chairs  
*(includes set-up & breakdown)*

Special event tables  
*(dj table, program table, sand ceremony, etc)*

# Wedding Reception Includes

Professional Wedding Day Management Services

Elegant ballroom

Spacious outdoor patio for cocktails & hors d'oeuvres

Up to 5 hours for your cocktail hour & reception

White or Ivory floor length linen table cloths

Variety of colored linen napkins

Table skirting for all special event tables  
*(gift table, dj table, place card table, etc)*

Formally attired & trained staff

Covered entryway

Complimentary cake cutting service

Wooden inlaid dance floor

Place settings to include white chinaware, flatware, & glassware



All menus include 4 Butler Passed Hors d'oeuvres & 1 Display Station for Cocktail Hour with an Open Bar Package featuring Call Brand Liquors, House Wine, & Beer for 4.5 hours.

## COCKTAIL HOUR

*Please select 4 butler passed items and 1 display station*

### Butler Passed Hors d'oeuvres

#### Hot Hors d'oeuvres

- ~Asian Chicken Sate with Peanut Sauce
- ~Mini Beef Empanada
- ~Goat Cheese & Basil Stuffed Mushroom
- ~Bacon Wrapped Scallops
- ~Vegetable Spring Rolls with Thai Chili Sauce
- ~Risotto Fritters with Parmesan Cheese & Marinara
- ~Crab Rangoon with Sweet & Sour Sauce
- ~Italian Sausage & Pepper Skewer
- ~Beef Short Rib with Bacon on Skewer
- ~Spinach & Feta Turnovers
- ~Oriental BBQ Beef Mignons with Coconut Curry Mini
- ~Crab Cakes with Remoulade
- ~Grilled New Zealand Lamb Chops with Tahini sauce
- ~Artichoke & Asiago Cheese Croustade
- ~Fried Ravioli with Marinara
- ~Almond Crusted Chicken

#### Cold Hors d'oeuvres

- ~Cocktail Shrimp
- ~Rare Beef on Rye Canape
- ~Curried Chicken Salad Canape
- ~Wedge of Brie with Strawberry on Toast Point
- ~Mozzarella Roulade
- ~Cucumber with Smoked Salmon Roulade
- ~Tomato Bruschetta
- ~Boursin & Pistachio Stuffed Grapes
- ~Lobster-Corn Salad in Wonton
- ~Skewered Cheese Tortellini with Cured Tomato
- ~Blue Cheese with Pear in Phyllo Cup

### Display Stations

#### Fruit & Cheese Display

*Featuring Domestic & Imported Cheeses with Grapes, Fresh Berries, & Assorted Crackers*

#### *Bruschetta Display*

*Toasted Garlic Rubbed Baguette with Tomato-Basil, White Bean Truffle Puree, Olive Tapenade, & Fig Relish*

#### *Antipasto Platter*

*Grilled Eggplant Salad, Roasted Red Peppers, Oven Roasted Tomatoes, Prosciutto, Salami, Pepperoni, Grilled Mushrooms, Olives, Provolone Cheese, & Fresh Mozzarella. Served with Toasted Baguettes*



## Elegant Plated Dinner

*Please select 2 proteins. Vegetarian & Kids Meal available on Request.*

*All entrees are accompanied by garden salad, warm rolls, butter, & Chef's expert selection of starch & vegetable*

### Beef Entrees

Grilled 12 oz New York Strip  
*topped with Rosemary Compound Butter*

Prime Rib of Beef  
*with Au Jus and Creamy Horseradish*

Grilled 6 oz Filet of Beef  
*with Blackberry Pinot Noir Glaze*

Grilled 6 oz Filet of Beef  
*encrusted with Blue Cheese*

### Seafood Entrees

Cedar Roasted Atlantic Salmon  
*with Pesto & Sundried Tomato Relish*

Grilled Mahi Mahi  
*with Pineapple Salsa*

Caramelized Snapper Fillet  
*with Beurre Blanc*

Shrimp & Sea Scallops  
*with Brandy Butter*

### Poultry Entrees

Pecan Crusted Chicken  
*with Dijon-Peppercorn Sauce*

Pesto & Ricotta Stuffed Chicken  
*with Red Pepper Coulis*

Saltimbocca Style Stuffed Chicken  
*stuffed with Prosciutto-Fontina Cheese-Herbs with a  
Lemon Butter Emulsion & Charred Lemon Round*

### Lamb Entrees

Grilled Domestic Lamb Chops  
*with Pinot Noir Jus*

Grilled Domestic Lamb Chops  
*with Molasses & Black Pepper Glaze*



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## Elegant Buffet Dinner

### Island Tier

*Includes salad selection, two protein selections, two sides, & specialty pasta selection.*

### Cape Tier

*Includes salad selection, two protein selections, carving station, two sides, & specialty pasta selection.*

#### Salad Selections

Garden Salad ~ field greens, carrots, tomatoes, cucumbers and balsamic vinaigrette

Spinach & Apple ~ spinach, crisp pancetta, granny smith apples, & cider vinaigrette

Bibb & Citrus ~ bibb lettuce, frisse lettuce, orange, avocado, grapefruit, almonds, and champagne vinaigrette

Caprese ~ tomato, fresh mozzarella, basil, & charred onion vinaigrette

#### Side Selections

Potato Puree  
Rustic Smashed Bliss Potatoes  
Herb Roasted Red Potatoes  
Wild Rice Blend  
Potatoes Gratin  
Sweet Potato Puree  
Seasonal Vegetable with Compound Butter  
Green Beans with Brown Butter & Almonds  
Roasted Asparagus  
Vegetable Ratatouille with Lemon-Garlic  
Aioli Sweet Corn & Caramelized Onion  
Casserole Maple Glazed Baby Carrots

#### Protein Selections

Seared Beef Tournedos with Red Wine Sauce  
Braised Short Ribs with Mushroom Sauce  
London Broil with Marinated Red Onions Sauteed  
Chicken Marsala with Mushrooms  
Chicken Milanese with Charred Lemon  
Grilled Salmon with Citrus Beurre Blanc  
Grilled Shrimp & Crab Cakes with Sundried Tomato Aioli  
Grilled Mahi Mahi with Ancho Butter & Fruit Salsa  
Roasted Pork Loin with Apple Jus

#### Specialty Pasta

Rock Shrimp Thermidor with Gemelli Pasta, Parmesan & Tarragon  
Cheese Ravioli with Marinara  
Rigatoni ala Vodka  
Baked Macaroni & Cheese  
Chicken & Pesto Baked Rigatoni  
Pasta Pomodoro  
Pasta Bolognese  
Gemelli Pasta with Basil & Walnut Cream  
Tortellini Alfredo with Peas

## Carving Stations

Slow Roasted Prime Rib of Beef  
Slow Roasted Beef Sirloin  
BBQ Braised Beef Brisket

Herb Crusted Pork Loin  
Maple-Bourbon Glazed Pork Loin

Mustard Glazed Country Ham  
Home Style Turkey Breast  
Garlic Pierced Leg of Lamb



## Frequently Asked Questions

Q: Do we have to host our ceremony at The Shore Club?

A: No—you are welcome to host your ceremony wherever you prefer. There are many beautiful churches in the area, as well as local beaches & parks.

Q: Is there a place for the bride to get ready?

A: Yes—we offer a bridal suite for hair/make-up or dressing.

Q: Is there a maximum amount of time that we have the space for?

A: Yes—you are allotted 30 minutes for an on-site ceremony & 5 hours for your reception. We do not deduct time for set-up or break-down from this time block. You are also welcome to add additional time to your reception for \$500.00+tax per hour. Open bar packages may not exceed 5 hours.

Q: What is the retainer to hold my date & payment schedule?

A: The retainer due with the signed contract is \$2500.00. This retainer officially reserves the date in our calendar for your event. \$2000.00 of the retainer is applied to your overall balance & is **non-refundable**. The remaining \$500.00 is a security deposit & will be returned 14 days after the wedding if no additional cleaning is required & no damage to Club property is found after the wedding. Sixty days prior to your event, 50% of your estimated food & beverage charges are due. The remaining balance is due 7 days prior to the event when we receive your final head count. Acceptable payments include cash, personal check, or cashier's check. Credit cards are not accepted as payments.

Q: Professional Wedding Day Management Services are included with your package, but what if I have a particular planner that I would like to book?

A: As long as the planner/coordinator you book has a business license & insurance, you are able to use them.

Q: Can a tasting be arranged for us to try some of the menu items?

A: Yes it can! The tasting is complimentary for the couple. There is a \$30.00 charge for each additional guest in attendance. We ask that you select 3-4 hors d'oeuvres & 2 proteins to taste. Keep in mind some items are not available for the tasting because they cannot be created on a small scale. The tasting is not meant to be a recreation of your menu, but rather to allow you to experience the flavors of the particular dish. The Event Coordinator will assist you in making your selections. We require at least 2 weeks notice for your tasting.

Q: Can you recommend wedding vendors?

A: Of course! We have assembled a selection of professional wedding vendors for your wedding day. Our Events Coordinator will share these contacts with you upon booking with The Shore Club. All vendors for your wedding are required to have a Vendor Contract on file with The Shore Club.