

THANK YOU FOR CONSIDERING

TIM McLOONE'S
—Supper Club—

TO HOST YOUR WEDDING RECEPTION

ENJOY BREATHTAKING PANORAMIC VIEWS
OF THE ATLANTIC OCEAN AND ASBURY PARK

An Affair to Remember

INCLUDES:

ON SITE VENUE COORDINATOR

FIVE HOUR PREMIUM OPEN BAR

WINE SERVICE WITH DINNER

SIT DOWN OR BUFFET DINNER OPTION

NAPKIN COLOR OF YOUR CHOICE

LED UPLIGHTING

COMPLIMENTARY FOOD TASTING

TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL

NEWLYWED SUITE

WHITE TABLE LINENS

1200 OCEAN AVENUE | ASBURY PARK | NJ | 07712 | 732.774.1155

Cocktail Hour

BUTLER PASSED CHAMPAGNE AS YOUR GUESTS ARRIVE

Cold Displays

MARKET FRESH VEGETABLE CRUDITÉS creamy dipping sauce
INTERNATIONAL CHEESE DISPLAY garnished with an array of fresh fruit & assorted crackers
BRUSCHETTA DISPLAY tomato vinaigrette & hummus served on french bread

Chafing Dish Selections

CHOICE OF TWO

SEE ATTACHED LIST

Raw Bar

SHRIMP, CLAMS, & OYSTERS cocktail sauce, lemons, & horseradish

Butler Passed Hors D' Oeuvres

CHOICE OF EIGHT

SHRIMP COCKTAIL

MARINATED PORTOBELLO WITH BLEU CHEESE

SMOKEY RISOTTO CROQUETTE

MINI BEEF SLIDERS WITH SMOKED CHEDDAR

GARLIC SHRIMP WITH A MANGO BBQ GLAZE

BLACK & WHITE SESAME CRUSTED CHICKEN

PARMESAN PROSCIUTTO WRAPPED ASPARAGUS

SPICY TUNA TARTAR ON A CRISP WONTON

SMOKED SALMON ON SCALLION POTATO HASH

LOADED BAKED POTATO TOTS

CHEESESTEAK SPRING ROLL | +\$4 PER PERSON

BRIE AND RASPBERRY WRAPPED IN PHYLLO

ANDOUILLE JAMBALAYA IN TORTILLA CUPS

MOZZARELLA EN CAROZZA

SPINACH POM POMS

BROWN SUGAR BACON WRAPPED SCALLOPS

FRIED DIM SUM WITH SOY GINGER

MINI CORNED BEEF REUBEN

COCONUT SHRIMP WITH SWEET THAI SAUCE

GOLDEN FRIED RAVIOLI

MINI LAMB CHOP | +\$5 PER PERSON

Speciality Station

CHOICE OF ONE

Carving Station | Stir-Fry Station | Metropolitan Mashed Potato Bar | Pretzel Bar |
Mac n' Cheese Bar | Ball Park Station | Chicken Fajita & Fixins' Bar | Buffalo Wings Bar

Sit Down Dinner

PRESET CHAMPAGNE TOAST
BOTTLED WINE SERVICE

Salad

CHOICE OF ONE

MIXED FIELD GREENS wrapped in a sliced cucumber, drizzled with thyme vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

FRESH MOZZARELLA & SLICED TOMATO basil olive oil, drizzled with balsamic reduction

ASBURY SALAD mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette

Entrees

CHOICE OF THREE TABLESIDE

SEARED CHICKEN BREAST prosciutto, fresh mozzarella, mushrooms in a sherry cream sauce

GRILLED CHICKEN BREAST pineapple mango chutney

FRENCH CUT CHICKEN BREAST pan gravy

GRILLED ATLANTIC SALMON brown sugar, soy sauce, pineapple juice

BROILED SALMON tarragon cream sauce

CRABMEAT STUFFED FILET OF FLOUNDER lemon beurre blanc

PAN SEARED RED SNAPPER white wine saffron broth

PAN-SEARED MAHI MAHI lemon balsamic glaze

GRILLED NEW YORK STRIP STEAK house steak sauce

DRY AGED BEEF FILET garlic herb butter

LOBSTER TAIL ADDED TO ANY ENTREE | \$10 PER PERSON

VEGAN & VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

ACCOMPANIED WITH PARMESAN MASHED POTATOES & HARICOT VERTS
ROLLS & BUTTER

Dessert

CUSTOM TIERED WEDDING CAKE

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$165 PER PERSON | PLUS SALES TAX & 20% SERVICE CHARGE

Dinner Buffet

PRESET CHAMPAGNE TOAST
BOTTLED WINE SERVICE

Salad Display

CHOICE OF TWO

MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, thyme vinaigrette

TRADITIONAL CAESAR Herbed Croutons & Imported Parmesan Cheese

ASBURY SALAD Mixed Greens, Apples, Dried Cranberries, Candied Walnuts, Feta Cheese, Balsamic Vinaigrette

FRESH MOZZARELLA & TOMATO with Extra Virgin Olive Oil

Entree Selections

Seafood Chafing Dish

CHOICE OF ONE

CRABMEAT STUFFED FILET OF FLOUNDER lemon parsley beurre blanc

BROILED SALMON tarragon cream sauce

CAJUN BRONZED SWORDFISH brandy cream sauce

MAHI MAHI lemon balsamic glaze

GRILLED ATLANTIC SALMON brown sugar, soy sauce & pineapple juice

Chicken Chafing Dish

CHOICE OF ONE

FRANCAISE egg battered, creamy lemon butter sauce

MARSALA red wine sauce with mushrooms

FLORENTINE spinach, mozzarella, alfredo sauce

GRILLED CHICKEN BREAST pineapple mango chutney

SEARED CHICKEN BREAST prosciutto, fresh mozzarella & mushrooms in a sherry cream sauce

Chef Attended Pasta Station

CHOICE OF TWO

PASTAS tortellini, rigatoni, farfalle or penne

SAUCES vodka, alfredo, traditional pesto, pesto with plum tomatoes, marinara, carbonara or primavera

Chef Attended Carving Station

CHOICE OF ONE

OVEN ROASTED TURKEY gravy & cranberry sauce

ROAST BEEF au jus & horseradish cream sauce

STUFFED LOIN OF PORK gravy

BAKED VIRGINIA HAM applesauce & mustard

ACCOMPANIED WITH ROASTED RED BLISS POTATOES & HARICOT VERTS

ROLLS & BUTTER

Dessert

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TO HOST YOUR WEDDING RECEPTION

ENJOY BREATHTAKING PANORAMIC VIEWS
OF THE ATLANTIC OCEAN AND ASBURY PARK

Shall We Dance

INCLUDES:

ON SITE VENUE COORDINATOR

FIVE HOUR OPEN BAR

COCKTAIL STYLE RECEPTION

NAPKIN COLOR OF YOUR CHOICE

LED UPLIGHTING

COMPLIMENTARY FOOD TASTING

TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL

NEWLYWED SUITE

WHITE TABLE LINENS

1200 OCEAN AVENUE | ASBURY PARK | NJ | 07712 | 732.774.1155

Cocktail Hour

BUTLER PASSED CHAMPAGNE AS YOUR GUESTS ARRIVE

Cold Displays

MARKET FRESH VEGETABLE CRUDITÉS creamy dipping sauce
INTERNATIONAL CHEESE DISPLAY garnished with an array of fresh fruit & assorted crackers
BRUSCHETTA DISPLAY tomato vinaigrette & hummus served on french bread

Chafing Dish Selections

CHOICE OF TWO

SEE ATTACHED LIST

Butler Passed Hors D' Oeuvres

CHOICE OF EIGHT

SHRIMP COCKTAIL

MARINATED PORTOBELLO WITH BLEU CHEESE

SMOKEY RISOTTO CROQUETTE

MINI BEEF SLIDERS WITH SMOKED CHEDDAR

GARLIC SHRIMP WITH A MANGO BBQ GLAZE

BLACK & WHITE SESAME CRUSTED CHICKEN

PARMESAN PROSCIUTTO WRAPPED ASPARAGUS

SPICY TUNA TARTAR ON A CRISP WONTON

SMOKED SALMON ON SCALLION POTATO HASH

LOADED BAKED POTATO TOTS

CHEESESTEAK SPRING ROLL | +\$4 PER PERSON

BRIE AND RASPBERRY WRAPPED IN PHYLLO

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COCONUT SHRIMP WITH SWEET THAI SAUCE

GOLDEN FRIED RAVIOLI

MINI LAMB CHOP | +\$5 PER PERSON

Speciality Station

CHOICE OF ONE

Carving Station | Stir-Fry Station | Metropolitan Mashed Potato Bar | Pretzel Bar |
Mac n' Cheese Bar | Ball Park Station | Chicken Fajita & Fixins' Bar | Buffalo Wings Bar

Cocktail Reception

PRESET CHAMPAGNE TOAST

Salad Display

CHOICE OF TWO

MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, thyme vinaigrette
TRADITIONAL CAESAR Herbed Croutons & Imported Parmesan Cheese

Chef Attended Stations

McLoone's Signature Crab Cakes

ROASTED RED PEPPER REMOULADE | TARTAR SAUCE

Chicken Stir Fry

MUSHROOMS, SCALLIONS, CARROTS, BROCCOLI, PEPPERS, SNOW PEAS, CELERY, ONIONS
FRIED RICE

Pastas

CHOICE OF TWO

PASTAS tortellini, rigatoni, farfalle or penne
SAUCES vodka, alfredo, traditional pesto, pesto with plum tomatoes, marinara, carbonara or primavera

Carving

CHOICE OF ONE

OVEN ROASTED TURKEY gravy & cranberry sauce
ROAST BEEF au jus & horseradish cream sauce
STUFFED LOIN OF PORK gravy
BAKED VIRGINIA HAM applesauce & mustard

ACCOMPANIED WITH ROASTED RED BLISS POTATOES & HARICOT VERTS
ROLLS & BUTTER

Dessert

CUSTOM TIERED WEDDING CAKE
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$150 PER PERSON | PLUS SALES TAX & 20% SERVICE CHARGE

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ENJOY BREATHTAKING PANORAMIC VIEWS
OF THE ATLANTIC OCEAN AND ASBURY PARK

Casablanca

INCLUDES:

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FIVE HOUR OPEN BAR

SIT DOWN OR BUFFET DINNER OPTION

NAPKIN COLOR OF YOUR CHOICE

LED UPLIGHTING

COMPLIMENTARY FOOD TASTING

TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL

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BRUSCHETTA DISPLAY tomato vinaigrette & hummus served on french bread

Chafing Dish Selections

CHOICE OF TWO

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Butler Passed Hors D' Oeuvres

CHOICE OF EIGHT

SHRIMP COCKTAIL

MARINATED PORTOBELLO WITH BLEU CHEESE

SMOKEY RISOTTO CROQUETTE

MINI BEEF SLIDERS WITH SMOKED CHEDDAR

GARLIC SHRIMP WITH A MANGO BBQ GLAZE

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CHEESESTEAK SPRING ROLL | +\$4 PER PERSON

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GOLDEN FRIED RAVIOLI

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Speciality Station

CHOICE OF ONE

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Sit Down Dinner

PRESET CHAMPAGNE TOAST

Salad

CHOICE OF ONE

MIXED FIELD GREENS wrapped in a sliced cucumber, drizzled with thyme vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

FRESH MOZZARELLA & SLICED TOMATO basil olive oil, drizzled with balsamic reduction

ASBURY SALAD mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette

Entrees

CHOICE OF THREE TABLESIDE

SEARED CHICKEN BREAST prosciutto, fresh mozzarella, mushrooms in a sherry cream sauce

GRILLED CHICKEN BREAST pineapple mango chutney

FRENCH CUT CHICKEN BREAST pan gravy

GRILLED ATLANTIC SALMON brown sugar, soy sauce, pineapple juice

BROILED SALMON tarragon cream sauce

CRABMEAT STUFFED FILET OF FLOUNDER lemon beurre blanc

PAN-SEARED MAHI MAHI lemon balsamic glaze

GRILLED NEW YORK STRIP STEAK house steak sauce

DRY AGED BEEF FILET garlic herb butter | ADDITIONAL \$10 PER PERSON

LOBSTER TAIL ADDED TO ANY ENTREE | ADDITIONAL \$10 PER PERSON

VEGAN & VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

ACCOMPANIED WITH PARMESAN MASHED POTATOES & HARICOT VERTS
ROLLS & BUTTER

Dessert

CUSTOM TIERED WEDDING CAKE

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$140 PER PERSON | PLUS SALES TAX & 20% SERVICE CHARGE

Dinner Buffet

PRESET CHAMPAGNE TOAST

Salad

CHOICE OF TWO

MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, thyme vinaigrette
TRADITIONAL CAESAR herbed croutons, imported parmesan cheese

Entree Selections

Seafood Chafing Dish

CHOICE OF ONE

CRABMEAT STUFFED FILET OF FLOUNDER lemon parsley beurre blanc
BROILED SALMON tarragon cream sauce
CAJUN BRONZED SWORDFISH brandy cream sauce
MAHI MAHI lemon balsamic glaze
GRILLED ATLANTIC SALMON brown sugar, soy sauce & pineapple juice

Chicken Chafing Dish

CHOICE OF ONE

FRANCAISE egg battered, creamy lemon butter sauce
MARSALA red wine sauce with mushrooms
FLORENTINE spinach, mozzarella, alfredo sauce
GRILLED CHICKEN BREAST pineapple mango chutney
SEARED CHICKEN BREAST prosciutto, fresh mozzarella & mushrooms in a sherry cream sauce

Pasta Chafing Dish

CHOICE OF ONE

PASTA tortellini, rigatoni, farfalle or penne
SAUCE vodka, alfredo, traditional pesto, pesto with plum tomatoes, marinara, carbonara or primavera

Chef Attended Carving Station

CHOICE OF ONE

OVEN ROASTED TURKEY gravy & cranberry sauce
ROAST BEEF au jus & horseradish cream sauce
STUFFED LOIN OF PORK gravy
BAKED VIRGINIA HAM applesauce & mustard
ACCOMPANIED WITH ROASTED RED BLISS POTATOES & HARICOT VERTS
ROLLS & BUTTER

Dessert

CUSTOM TIERED WEDDING CAKE
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$140 PER PERSON | PLUS SALES TAX & 20% SERVICE CHARGE

Wedding Enhancements

BEACH CEREMONY

\$1650 Ceremony Fee

Fifth Avenue Beach | 75 Chairs Included | 30 Minutes of Time

Day of Coordination | Power to Beach

Chair Rental | \$3 per Additional Chair

INDOOR CEREMONY

\$700 Ceremony Fee

30-40 Chairs Included | Day of Coordination | 30 Minutes of Time

ADDITIONAL HOUR

Based Off Final Guest Count | \$10 per person

AV PACKAGE UPGRADE

AV Technician | Videos | Lighting | Sound System | \$700 Fee

AV BEACH PACKAGE

AV Technician | Wireless Microphone | Portable Speakers | \$400 & Up

INTERNATIONAL CHEESE UPGRADE | \$2 per person

RAW BAR

Shrimp, Clams & Oysters | \$15 per person

CHILLED SHRIMP DISPLAY | \$13 per person

ANTIPASTO DISPLAY

Imported Cured Meats | Grilled Vegetables | \$9 per person

MEDITERRANEAN STATION

Imported Olives | Roasted Red Peppers | Hummus | Feta |

Bruschetta | Pita Chips | Crostini | \$9 per person

BALL PARK STATION

Hot Dogs | Sliders | Sauerkraut | & More | \$10 per person

CHICKEN FAJITA + FIXINS' BAR

Seasoned Chicken | Onions | Peppers | Tomatoes |

Salsa | Cheese | Guacamole | Sour Cream |

Jalapenos | Soft Tortilla Shells | \$10 per person

*STIR-FRY STATION

CHOICE OF ONE | Chicken | Beef | Pork

Mushrooms | Scallions | Carrots | Broccoli | Peppers

Accompanied with Fried Rice | \$10 per person

*CRAB CAKE STATION

Roasted Red Pepper Remoulade | Tartar Sauce | \$12 per person

*CARVING STATION

Baked Virginia Ham | Oven Roasted Turkey |

Roast Beef | Stuffed Loin of Pork | \$8 per person

METROPOLITAN POTATO BAR

Idaho Potatoes | Sweet Potatoes

ACCOMPANIMENTS | Bacon | Chives | Cheddar Cheeses |

Fresh Reggiano Parmigianino | Smoked Ham |

Sweet Churned Butter | Sour Cream | \$8 per person

CHAFING DISH SELECTION |

Additional Selection | \$6 per person

MAC N' CHEESE BAR

Bacon | Jalapenos | Broccoli | Green Onions |

Bread Crumbs | Tomatoes | \$8 per person

Protein Add On | Crab \$6 | Chicken \$4 | Lobster \$8

*PASTA STATION

CHOICE OF TWO | Tortellini | Rigatoni | Penne

CHOICE OF SAUCE | Vodka | Bolognese | Alfredo |

Pesto | Marinara | Carbonara | Primavera | \$8 per person

WING STATION

Buffalo | Thai Sauce | BBQ

Blue Cheese | Ranch \$8 per person

BREAKFAST SANDWICHES

Pork Roll | Egg | Cheese | \$8 per person

ASSORTED MINI PASTRIES | \$5 per person

ICE CREAM SUNDAE BAR

Chocolate | Vanilla | Assorted Toppings | \$8 per person

Waffle | Churros Upgrade | Additional \$3 per person

PRETZEL BAR

Cheese | Chocolate Sauce | Mustards | \$8 per person

CHICKEN N' WAFFLES

Fresh Waffles | Dipping Sauces | \$8 per person

IGLOO ICE CREAM POPS & SANDWICHES

Pop Table (create your own) - \$6 per person

Pop Cart - \$8 per person + \$100 rental fee

*minimum guest count requirements

SMORES BAR

Chocolate | Graham Crackers | Marshmallows | \$8 per person

Private Party Bar Options

Open Bar

VODKA

Stoli, Stoli Flavors, Titos

GIN

Tanqueray, Beefeater & Bombay

SCOTCH

Dewar's & Johnnie Walker Red

WHISKEY

Seagram's 7, Seagram's VO, Jack Daniels, Jameson & Southern Comfort

BOURBON

Bankers, Jim Beams, & Wild Turkey

RUM

Bacardi, Mount Gay, Captain Morgan & Malibu

TEQUILA

Cuervo Gold & Zappata

CORDIALS

Kahlua, Tia Maria, Frangelico, Sambuca, Disaronno Amaretto, Drambuie & Licor 43, B&B

Premium Open Bar

VODKA

Belvedere, Ketel One & Grey Goose

GIN

Bombay Sapphire & Hendricks

SCOTCH

Chivas, Johnnie Walker Black, Glenlivet, Glenfiddich & Macallan 12

WHISKEY

Crown Royal

BOURBON

Maker's Mark, Woodford Reserve, Bulleit, & Knob Creek

TEQUILA

Don Julio, 1800, Espolon, Patron Silver, & Patron Café

CORDIALS

Grand Marnier & Chambord

COGNACS

Remy Martin, Hennessy & Courvoisier

***PLUS ALL OF THE LIQUORS
INCLUDED WITH THE OPEN BAR*

BEER SELECTIONS

On Tap- Coors Light | Robinson Ale | Guinness | Sam Adams Seasonal | Blue Moon | Kane

Bottle - Miller Lite | Bud Light | Budweiser | Corona | Corona Light |

O'Douls | Double Nickel Session

WINE SELECTION

Merlot | Cabernet Sauvignon | Pinot Noir |

Pinot Grigio | Chardonnay | Sauvignon Blanc | Rosé

****Beer & Wine Selections are subject to change**

Chafing Dish Selections

SPINACH & ARTICHOKE DIP HOMEMADE CROSTINI

CHOICE OF PASTA & SAUCE

(any combination)

TORTELLINI, RIGATONI, FARFALLE OR PENNE

VODKA, BOLOGNESE, ALFREDO, TRADITIONAL PESTO, PESTO WITH PLUM TOMATOES,
MARINARA, PUTTANESCA, CARBONARA OR PRIMAVERA

EGGPLANT ROLLATINE

SAUSAGE & PEPPERS WITH SAUTÉED ONIONS

SWEDISH OR TRADITIONAL MEATBALLS

CHICKEN FRANCAISE

CHICKEN OR PORK MARSALA SAUTEED WITH MUSHROOMS

CHICKEN PICATTA LEMON WINE & CAPER SAUCE

CHICKEN BREAST FLORENTINE

CHICKEN BREAST SAUTÉED WITH PROSCIUTTO, FRESH MOZZARELLA &
MUSHROOMS IN A SHERRY CREAM SAUCE

BROILED SALMON TARRAGON CREAM SAUCE

ANDOUILLE JAMBALAYA

SWEET & SPICY OR SZECHUAN STYLE THAI CHICKEN

ZUPPA DI MUSSELS TOSSED IN WHITE WINE GARLIC SAUCE OR MARINARA