# WEDDINGS AT THE INLET

Welcome to the Inlet and congratulations on your engagement. We're honored to be selected as an option for your big day. At The Inlet, we enjoy hosting weddings and hope our venue is a good fit for your needs. Our newlyweds give us high praise in many areas but particularly in the ease of booking and executing their big day. We work alongside a handful of fantastic vendors, from wedding planners to bakers. We take pride in our attention to detail and our highguality team.

Through this proposal you will find information on our venue, our services, a price list, and the reception menu. We have many photos from our past couples that we would be more than happy to provide. If you have any questions during your selection process, just give us a call and we can help.

We look forward to helping you!







The Inlet provides a customizable wedding experience. With over 20,000 sq ft, it provides space for your ceremony, reception, or both! You will have a beautiful view of the North Wildwood sea wall and Atlantic Ocean. Our property includes beach landscaping which will be a beautiful backdrop for your special day. With our venue we include a book of preferred venders and many companies that can provide a wide range of services and upgrades. Our staff will help our brides every step of the way to make sure your day is perfect!

Our venue is the most affordable premium venue at the shore. We provide different package options because we know each wedding is unique. Our packages are customizable and even include a top shelf, premium open bar. Looking for a place to hold all of the amazing events leading up to your wedding such as a bridal shower or engagement party? Or an after-wedding brunch? Host it at the Inlet to save even more!

# WHAT WE INCLUDE

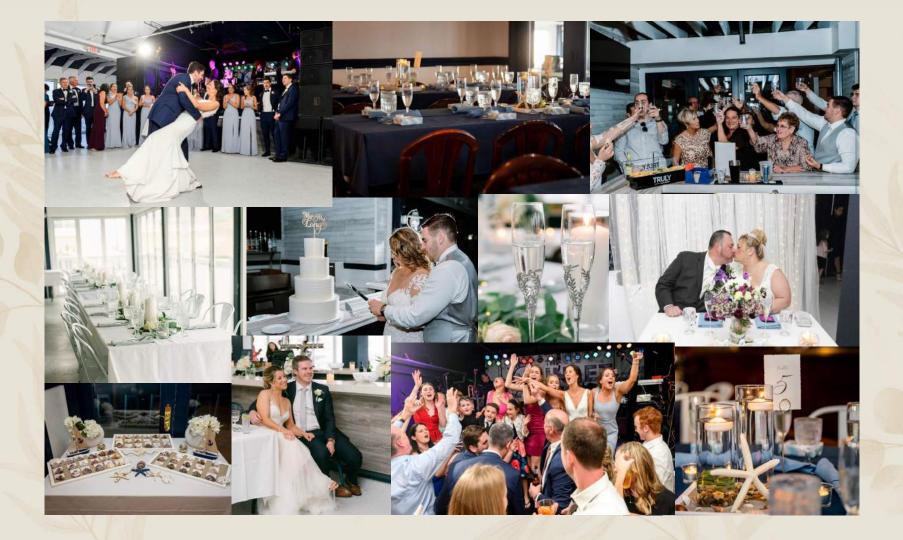
A 5-hour, premium open bar is included with all weddings!

#### **Entrée Buffet Features:**

Hot and Cold Hors D'oeuvres Salad Main Dishes Sides Dessert and Coffee Service 5-hour premium open bar

### **Optional Inclusions:**

Raw Seafood Bar Additional Hour of Open Bar Carving Station Pasta



# **COCKTAIL HOUR**

### HOT AND COLD APPETIZERS

#### **Choice of four**

Mussels - Red or White Tomato Bruschetta & Crostini Chicken Satay w/ Sweet Chili Sauce Hummus w/ Pita Crispy Chicken Cordon Bleu Bites Crudité Chicken Quesadillas Cheesesteak Eggrolls Warm Crab Dip with Baked Pita Chips Pork Pot Stickers Cozy Pigs Broccoli & Cheese Bites Fried Provolone Vegetable Spring Rolls Charcuterie Board with Assorted Italian Cheeses, Prosciutto, Soppressata, Salami, and Crostini



#### **Choice of one**

*Caesar Salad Spring Mix with House Dressing Spinach Salad with Maple Walnut Dressing Pasta Salad with Fresh Greens* 

### PASTA

#### Optional Inclusion, choice of one

Mezzi Rigatoni with Marinara Farfalle with Peas, Bacon, & Pesto Cream Sauce Penne with Baby Shrimp & Blush Sauce Penne with Rock Shrimp in a Lemon Cream Sauce

## **RAW SEAFOOD BAR**

Additional \$10/PP, includes all below

Alaskan Snow Crab Clusters Oysters on the Half Shell Clams Seafood Bruschetta Jumbo Shrimp Crab Cocktail Claws Mini Crab Cakes Seaweed Salad

Served with cocktail sauce, horseradish, lemon wedges, tabasco sauce, and assorted mini breads



*Pork Tenderloin* roasted pork tenderloin with spinach, cheese and roasted peppers

*Stuffed Flounder* broiled flounder stuffed with crab meat

Sausage Scallopini peppers, mushrooms and onions in a fresh tomato marinara

*Farfalle & Sausage* broccoli rabe, oil and garlic

*Chicken Marsala* braised filet of chicken in marsala wine sauce with onions, sundried tomatoes & mushrooms *Breaded Chicken Cutlet* broccoli rabe, roasted peppers and sharp provolone

> *Grilled Chicken Breast* garlic-basil reduction

*Dijon Crusted Salmon* whole grain Dijon sauce

Oven Roasted Eye Round natural jus

*Roasted Turkey Breast* traditional, served with gravy

> Halibut tomato and capers

### **CARVING STATION**

**Optional Inclusion** 

Prime Rib (+\$10/PP) NY Strip (+\$10/PP) Filet Mignon (+\$10/PP) Eye Round of Beef (+\$7/PP) Pork Tenderloin (+\$7/PP)

#### SIDES Choice of two

Roasted Potatoes Garlic Mashed Potatoes Roasted Sweet Potatoes Rice Pilaf Broccoli Rabe Green Bean Almandine Roasted Mixed Vegetables

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## DESSERT

- **Choice of three**
- *Carrot Cake Chocolate Cake Assorted Mini Cheesecakes Assorted Mini Dessert Bars Cookies & Brownies Sliced Fruits*

# PREMIUM OPEN BAR LIQUOR

#### VODKA

Stateside Grey Goose Ketel One Stoli Stoli Elit Stoli Flavors Sweet Tea Three Olives

GIN Bombay Sapphire Tanqueray Beefeater Hendrix

#### WHISKEY & BOURBON

Jack Daniels Makers Mark Bulleit Bulliet Rye Jim Bean Blantons Knob Creek Basil Hayden Crown Royal Crown Royal Peach Crown Royal Apple Jack Daniels Honey Buffalo Trace Screwball Peanut Butter Fireball Woodford Reserve Tullymoore Dew Jameson Dewears White Label Johnny Walker Red Johnny Walker Black

#### TEQUILA

Espolon Blanco Jose Cuervo Silver 1800 Patrón Silver Clase Azul Reposado

> RUM Myers Dark Malibu Captain Morgan Bacardi Sailor Jerry Rum Chata

# PREMIUM OPEN BAR

#### **RED WINE**

House Red Kenwood Yulupa Pinot Noir Rodney Strong Pinot Noir Austin Hope #1 Cabernet Sauvignon Kendall Jackson Reserve Cabernet Sauvignon J Lohr Cuvee Merlot Kaiken Malbec

#### WHITE WINE

House White White Zinfandel Murphy Goode Chardonnay Vicolo Pinot Grigio Joel Gott Sauvignon Blanc Infamous Goose Sauvignon Blanc Shades of Blue Reisling

#### DRAFT

Miller Lite Ultra Guinness Blue Moon Victory Seasonal Leinenkugel Seasonal Yuengling Lager Mango Cart Kona Big Wave Stella Goose Island IPA Hazy Beer Hug IPA Dogfish Head 60 Min

### BOTTLES & CANS

Budweiser Bud Light Bud Light Lime Heineken Heineken Light Heineken 0.0 Miller Light Miller High Life Amstel Light Coors Light Corona Light Corona Premium Michelob Ultra MGD 64 Yuengling Lager

### **ROSÉ & BUBBLY**

Mionetto Prosecco Split C'est La Vie

#### **BEYOND BEER**

Nutrl Watermelon Vodka Seltzer Nutrl Pineapple Vodka Seltzer Twisted Tea Twisted Tea Light White Claw Hard Seltzers Surfside Tea Sea Isle Iced Tea Sea Isle Iced Tea Peach with Vodka Woodchuck Original Cider





## DATES

The Inlet offers weddings from October 1 to Mid May, with a few additional dates the first two weekends in June and the two weekends after Labor Day.

Off-season is considered November-March 31 and guarantees the best rates. Weddings as low as \$120/PP in the off season, \$160/PP in the main season. \*TAX AND GRATUITY INCLUDED\*

### WHY WE SUGGEST A WEDDING PLANNER

#### WHAT WE DO:

- Full 5-hour package with staff
- Placement of tables and chairs
- Set up of table including linen
- Table cloth, silverware rolled in linen napkin, water and champagne glasses
- A detailed document of frequently asked questions
- A list of vendors that are familiar with the Inlet
  - A walkthrough 90 days prior
  - A walkthrough 14 days prior

### WHAT A WEDDING PLANNER DOES:

To make sure we execute our package to the highest level possible, the Inlet only offers what is listed to the left. We do not decorate, coordinate your vendors, work with your florists, etc. For this reason, we highly suggest having a wedding planner for your big day. Guests are permitted to decorate the morning of the wedding and must start breakdown immediately after the wedding ends. This task becomes very heavy on the day of as the bride and grooms are usually focused on getting ready. A wedding planner will take care of all of your planning, decorating, vendor sourcing, and more. Almost all of The Inlet couples use a wedding planner to alleviate stress and trust us, it makes the whole day run smoothly!

## SUGGESTED VENDORS

#### WEDDING PLANNING

Amalie Events Luxe Weddings by Kristen

#### HAIR & MAKEUP

Color Me Studio Smoke Bomb Beauty

#### **PHOTO & VIDEO**

Shaun Reilly Photography TMT Weddings Addy Rae Photo

DJ Bill McCay Master DJ & Sound DJ Franny Mac CAKE Courtney's Kitchen A Piece of Cake LODGING The Five The Shore House