

# WEDDING *menu*



the  
**MAINLAND**

# Congratulations

Dear Guest,

Congrats on your engagement! We are thrilled you have decided to see what we have to offer.

At The Mainland, we know how important your big day is. That's why we make it our mission to make sure your day is exactly how you've always imagined it.

Please take a moment to look over our detailed wedding menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff. Our professionals are committed to creating a successful event for you and your guests.

If you have any questions, please do not hesitate to contact us. We are very excited to make the big day, your perfect day. Welcome to The Mainland.



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# WEDDING *package*

## THE RECEPTION

5 hour house brand open bar

professional maître d' to personally coordinate & supervise your event

cocktail hour in our **NAME** and reception in our romantic, private dining room

ivory floor length linen with your choice of napkin color

custom three tier wedding cake

## FOR THE COUPLE

overnight king suite

bottle of champagne

breakfast for two

discounted guest rooms block



# WEDDING *cocktail hour*

*Included in cocktail hour are the following stations:*

## AMERICAN DREAM STATION

- chafers of white and yellow cheddar cheese with macaroni au gratin
- chef attended carving station with homemade meatloaf with tomato ketchup glaze and mushroom gravy with homemade biscuits
- shooter glasses of roasted tomato soup

## ASIAN TAKE-OUT STATION

- assortment of pot stickers with soy sauce
- Shanghai fried rice with pork
- Wine chicken with odon noodles and oriental vegetables

*\*ask about our sushi upgrade*

## SAVORY ITALIAN STATION

- eggplant rolletini topped with fresh tomato basil sauce
- homemade meat stuffed stromboli with salami, pepperoni, mortadella cheese, sweet pepper, fricassee and more
- gourmet pizza station featuring margherita, ricotta with roasted mushrooms, and marscapone cheese and fig

## HORS D'OEUVRES *(choice of five)*

### HOT

- crab stuffed mushroom with cajun hollandaise sauce
- sausage stuffed mushrooms with white truffle spinach pesto
- brie and raspberry quesadillas
- cocktail franks with honey mustard dill sauce
- coconut shrimp with ginger orange sauce
- miniature crab cakes with corn relish
- ham and swiss palmiers with honey mustard
- chicken satays
- beef filet pineapple kabobs with sweet chili sauce
- veal and pork miniature meatballs with chipotle mayo sauce
- chicken oreganato strips, basil cream sauce

### CHILLED

- horseradish deviled eggs
- shrimp cocktail with pineapple rum cocktail sauce
- sesame seed seared tuna loin served with pickled ginger and wasabi aioli

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# WEDDING *reception*

*plated, buffet, or family style service*

## DINNER

### SALAD *(choice of one)*

- fine selection of romaine hearts, red onion, roma plum tomatoes, and homemade herb garlic croutons served with garlic anchovy dressing
- baby spinach and iceberg lettuce garnished with raisins, celery hearts, and spiced walnuts served with buttermilk apple smoked bacon dill ranch dressing, topped with crumbled bleu cheese
- mélange of mixed greens, heirloom grape and cherry tomatoes, red onion, carrots, radishes, cucumber and homemade croutons served with one of the following dressings:
  - champagne, raspberry, and mandarin orange vinaigrette with roasted poppy seeds
  - autumn apple ginger vinaigrette
  - roasted eggplant with cauliflower curry
  - roasted wild mushroom and white truffle ranch
  - honey mustard, dill and plum



photo by John Arcara



photo by kate connolly weddings

**\*buffet - choice of 2 salads**



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# WEDDING *reception*

## DINNER *(continued)*

### ENTREE *(choice of 3 entrees included)*

- egg-battered chicken breast served with roasted garlic cream sauce, garnished with a confetti of roasted diced zucchini, squash, eggplant, bell peppers, and tomatoes, finished with a balsamic glaze
- chicken roulades stuffed with sundried tomatoes, roasted peppers, spinach, fresh mozzarella, and parmesan cheese, served with a roasted tomato veloute and mascarpone cream sauce
- baked bronzino filet served with a ragout of heirloom cherry tomatoes, israeli couscous, olives, hot chili peppers, and lemon
- shrimp, scallops, and mussels served with a dijon brandy scampi sauce over conch pasta shells, garnished with stewed plum tomatoes
- **\*upgrade – fennel seed encrusted chilean sea bass, served with a sofrita fondue and saffron aioli**
- marinated ribeye, served with a natural au jus and fresh horseradish butter
  - plated dinner – 12oz. grilled steak
  - buffet dinner – whole roast sliced
- grilled beef filet wrapped in bacon served with a demi glaze and fresh truffle butter
  - plated dinner – 6oz. filet steak
  - buffet dinner – whole roast sliced
- grilled marinated porterhouse pork chops served with a jersey lightning applejack brandy sauce, garnished with a caramelized cipollini onion and apple compote
  - plated dinner – 6oz. pork chop
  - buffet dinner – whole roast sliced

WITH PLATED MENU ENTRÉE COUNT DUE WITH FINAL  
GURANTEE (7) DAYS PRIOR TO RECEPTION

photo by Vanessa Joy

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# WEDDING *reception*

## DINNER *(continued)*

### STARCH *(choose one)*

- white truffle and parmesan cheese duchess potatoes
- baby yukon gold lyonnaise potato
- roasted fingerling potatoes infused with fresh rosemary

### VEGETABLE *(choose one)*

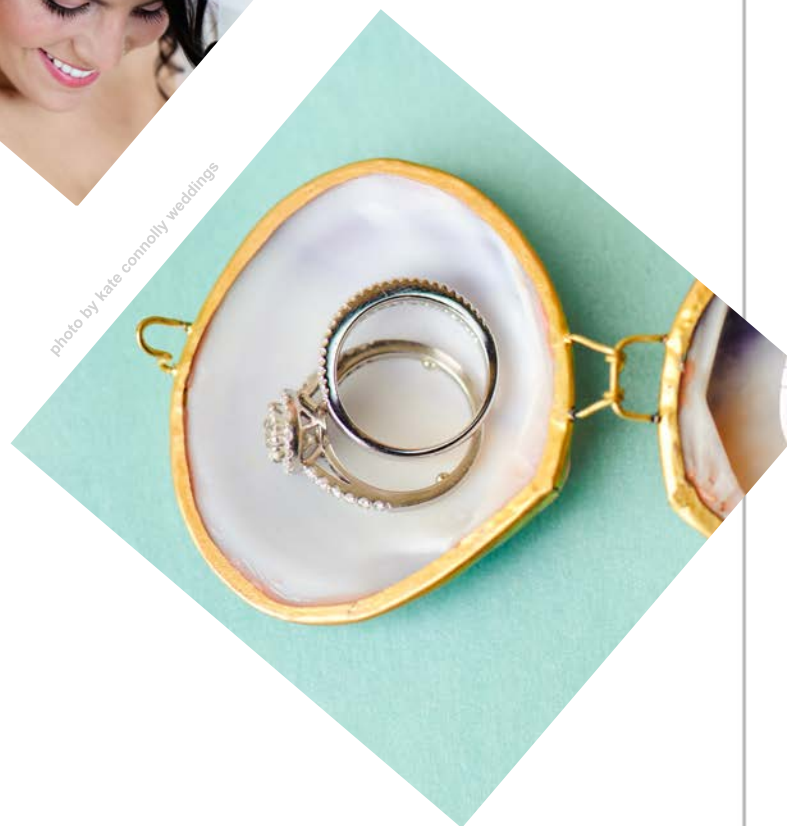
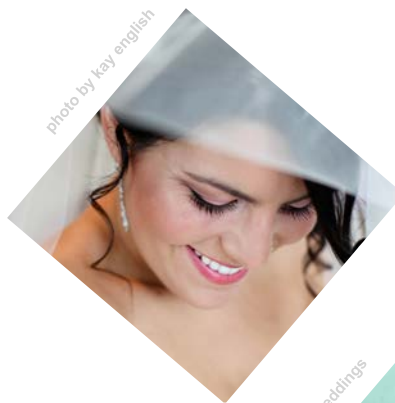
- asparagus, string bean, red and yellow bell pepper, and zucchini roll
- zucchini, yellow squash, and roma tomatoes au gratin

## DESSERT

- custom three tier wedding cake

### *\*upgrade—*

- layered mason jar (select one)
  - peach cobbler
  - s'mores
  - zabaione
- pastries, cookies, and mini cakes platters
- butler passed mini ice cream sandwiches and popsicle
- cast iron cobblers (select one)
  - peach
  - apple
  - blueberry
  - strawberry



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# WEDDING *beverage*

(included with buffet & plated packages)

## BEVERAGES

### FIVE HOUR HOUSE BRAND OPEN BAR

champagne toast

#### **house brand liquor**

vodka, gin, rum, bourbon, blended whiskey, tequila, and scotch

#### **beer**

domestic, imported, & craft selection

#### **house wine**

chardonnay, pinot grigio, merlot, cabernet sauvignon, white zinfandel, prosecco, moscato, riesling, and pinot noir

soft drinks & assorted juices



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# WEDDING *venue*



## THE BALLROOM

The Mainland Ballroom is exquisitely designed and decorated with warm amber crystal chandeliers that create a candlelight feel to enhance this extraordinary setting. Surrounded your guests with beautiful interior detail and enjoy plenty of dance floor to celebrate with family and friends. Seating up to 500 guests, the Mainland Ballroom is ideal for the longest of invitation lists.

## ACCOMMODATIONS

Your guests are in good hands at the **Holiday Inn Manahawkin/Long Beach Island**. With **116** lavishly appointed guestrooms, your friends and family will enjoy all the comforts of home.

## DINING & MARKET

Experience convenient dining right in our hotel restaurant, The Mainland Kitchen & Pub. Start your day with our Mainland breakfast buffet, available daily. Catch up with friends at The Mainland Kitchen & Pub for a bite, then unwind and enjoy a cocktail by our patio fire pit.

Our Mainland Market is your "grocery store" while you're here. Featuring an espresso coffee bar, grab & go snacks, beverages, souvenirs and travel accessories for the complete one-stop shop experience.

## THE GROUNDS

Lush flower gardens provide a picturesque setting for your wedding photos. Your elegant affair will continue with an outdoor cocktail party under our garden patio. Enjoy a memorable after party in our backyard style garden with yard games and cozy fire pits to keep celebration going.

photo by kate connolly weddings



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the **MAINLAND**

weddings | events

151 ROUTE 72

MANAHAWKIN, NJ 08050

609 481 6100

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# WEDDING *cocktail hour*

## ENHANCEMENTS

(please inquire with our director of catering for pricing)

### MEDITERRANEAN DISPLAY

roasted vegetables, hummus, olives, eggplant dip & pita chips

### ASSORTED DIP DISPLAY

spinach artichoke, buffalo bleu, & red pepper hummus with chips and crackers

### ANTIPASTO BAR

italian meats & cheeses, artichoke hearts, roasted red peppers, fresh mozzarella & focaccia

### GRILLED VEGETABLE DISPLAY

selection of eggplant, zucchini, sweet onion, asparagus, roasted garlic, portobello mushrooms, and peppers

### RAW BAR

oysters, clams, snow crab, and shrimp, served with lemon & cocktail sauce

### SUSHI & SASHIMI

traditional, california, and vegetarian style served with soy sauce, wasabi & pickled ginger

### MASHED POTATO BAR

a large array of your favorite toppings: chopped bacon, chopped broccoli, sautéed onions, cheese, sour cream, whipped butter, and chives

### SLIDER STATION

choice of miniature hamburgers, cheeseburgers, OR philly cheesesteaks and miniature hot dogs, served with assorted condiments, including firehouse onions

### HOT APPETIZER STATION *(choose three)*

swedish meatballs, clams casino, crab stuffed mushrooms, sausage stuffed mushrooms, pork pot stickers, chicken skewers, sesame chicken tenders, teriyaki beef skewers

### CARVING STATION *(subject to chef attendant fee)*

#### ROAST SIRLOIN

served with horseradish cream sauce & silver dollar rolls

#### ROAST TURKEY BREAST

served with cranberry chutney & silver dollar rolls

#### PRIME RIB

served au jus, horseradish cream sauce & silver dollar rolls

#### BEEF TENDERLOIN

served with bordelaise & silver dollar rolls



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# WEDDING *beverage*

## ENHANCEMENTS

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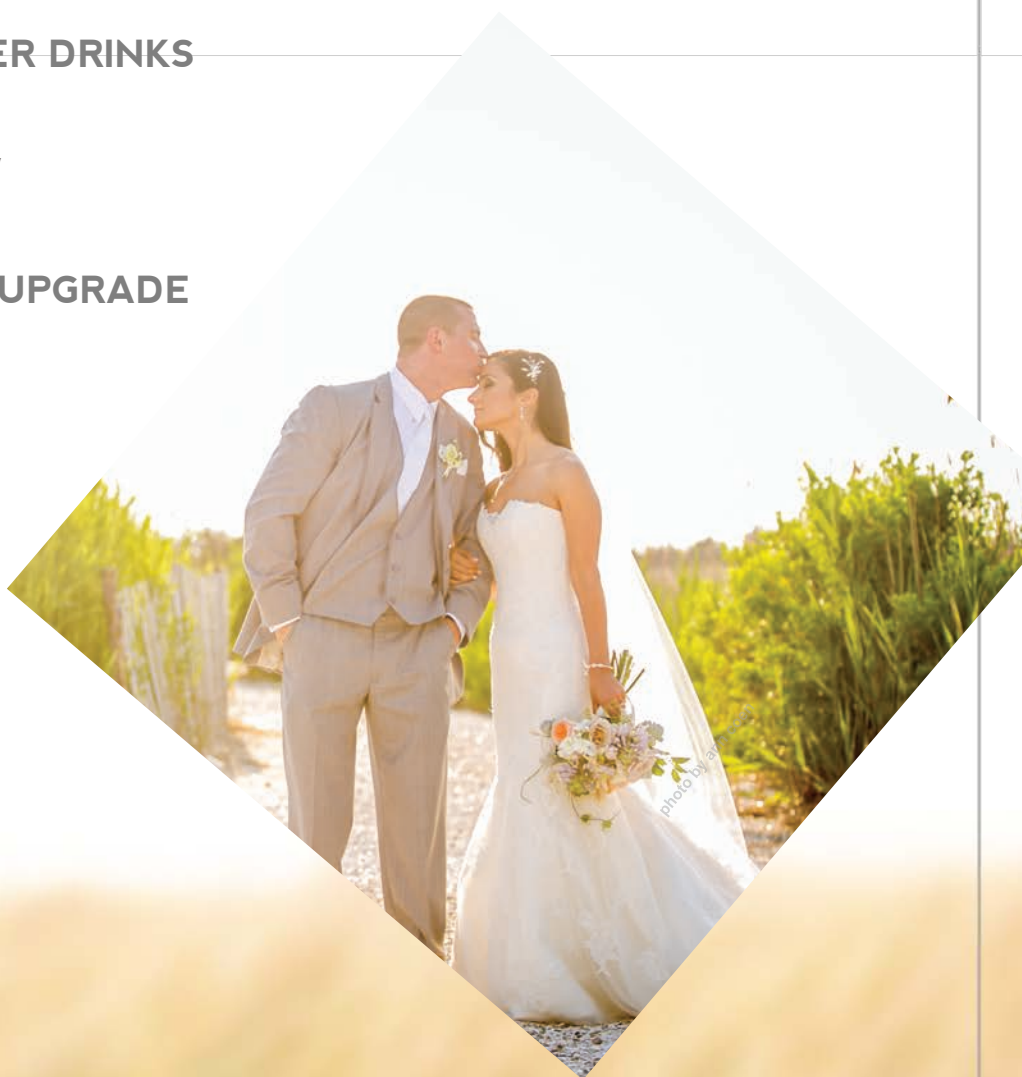
### CEREMONY ARRIVAL REFRESHMENTS

lemonade & iced tea

### CORDIALS & AFTER DINNER DRINKS

baileys irish cream, kahlua, amaretto  
disaronno, frangelico, grand marnier,  
sambuca romana, and courvoisier

### PREMIUM BRAND LIQUOR UPGRADE



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# WEDDING *dessert & to go*

## ENHANCEMENTS

(please inquire with our director of catering for pricing )

### CREME BRULEE STATION

with assorted toppings to include; toasted coconut, raspberries and crumbled brownies

### BANANAS FOSTER

sliced bananas sautéed with brown sugar, butter, rum and banana liquor served over vanilla ice cream and topped with sliced toasted almonds

### ICE CREAM SUNDAE BAR

vanilla, chocolate or strawberry ice cream topped with your choice of chocolate syrup, rainbow sprinkles, wet nuts, crumbled oreo cookies, toasted almonds and fresh whipped cream

### S'MORES BAR

graham crackers, marshmallows, hershey's mini chocolate bars, fluff, peanut butter

### BELGIAN WAFFLES & ICE CREAM

with caramel, chocolate, strawberry sauces, & whipped cream

### Strolling Desserts

#### PASSED COOKIES & MILK

#### PASSED MINI MILKSHAKES

assorted ice cream flavors

#### PASSED FUNNEL CAKES

fresh hot funnel cakes sprinkled with powdered sugar

### To Go

#### PORK ROLL, EGG, & CHEESE

a jersey favorite served to go!

#### TO GO COOKIES & COFFEE STATION

freshly brewed regular & decaffeinated gourmet coffee, premium & herbal teas in paper service with warm baked chocolate chip cookies for the ride home



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sambuca romana, and courvoisier

### PREMIUM BRAND LIQUOR UPGRADE

kettle one, tanqueray, captain morgan,  
bacardi, crown royal, jack daniel's, jose cuervo  
gold, and johnny walker

### ADDITIONAL HOUR OF HOUSE BRAND BAR

### ADDITIONAL HOUR OF PREMIUM BRAND BAR

photo by ann coen



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