



Joe Ticknow Photography

Weddings

FROM THE KITCHEN OF HOTEL LBI





Ann Coen Photography

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Details

UNIQUELY YOU, PERFECTLY LBI

Life's most important days should be celebrated with ease. We take care of all the details, from minute to massive, to ensure your vision comes to life. From the early planning phases to the moment you say "I Do", nothing inspires us more than bringing your wedding dreams to life. Our team is here to flawlessly facilitate the day so you can enjoy the moments that matter most.

“

*There's no magic in the magic,
it's all in the details...*

”

WALT DISNEY



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THE VENUE

Wedding consultant during your planning

Ceremony options available

Five-hour reception

Cocktail hour on our Veranda

Dancing & dining in our conservatory

Menu tasting for The Couple

Wedding attendant for wedding party

Maître d' to coordinate wedding

Couple's favorite meal prepared just the way you like it

Custom wedding cake

Farm tables with cross back chairs

Complimentary suite for the The Couple

Preferred room rates for wedding guests

Onsite parking



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THE HOTEL

102 guest suites

Distinguished dining & cocktail lounges

Indoor pool with retractable roof

Excursions for water sports & day trips

Flexible spaces easily configured for wedding weekend events

Fitness Center

Walking distance to beach, shops & dining

Bicycle & beach rentals

Guest Market stocked with essentials



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The Team

HAND SELECTED, QUALITY SERVICE

With our talented catering & event team, you can be sure that your wedding at Hotel LBI will be a memorable occasion for both you & your guests. Our Event Experts, award winning chefs & extraordinary service team, will take care of your every need.

“
*Alone we can do so little,
together we can do so much.*
”

HELEN KELLER



LeAnna Theresa Photography

Cocktail Hour

SMALL BITES, BIG IMPRESSIONS

Our culinary artists will surprise and delight you & your guests with creative passed small bites & signature displayed stations. Your personalized menu will set the tone for your evening with visually tantalizing dishes & unique experiences for every palate.

“
*Laughter is brightest in the
place where the food is.*
”

IRISH PROVERB



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COCKTAIL HOUR | *passed small bites (choose 7)*

C O L D

chilled colossal shrimp, fresh horseradish cocktail
tuna tartare, tobiko, cucumber, yuzu
lobster rangoon, curry & chive
prosciutto wrapped pineapple, saba glaze
seasonal fruit tart, whipped mascarpone, evoo
roasted pear crostini, truffle cheese, bacon jam
confit tomato toast, romesco sauce, marcona almond



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H O T

crispy buttermilk chicken & bacon chive waffle
grilled shrimp, orange hoisin glaze
chicken tinga tostones, crisp plantain, queso fresco
cauliflower bisque with jonah crab claws
candied blt, bacon remoulade, brioche
cracked pepper & sea salt bacon, bourbon maple glaze
australian lamb lollipop, mint chutney
day boat scallop & bacon, bourbon maple mustard
miniature crab cake, saffron tartar
reuben bite, brisket, swiss, kraut, rosemary aioli
chicken satay, ginger, scallion, tamari soy
beef satay, ginger, scallion, tamari soy
pork dumpling, ponzu sauce, togarashi
golden fried oysters, cornmeal crust, remoulade
duck confit wonton, kimchi
shrimp tempura, sambal aioli

COCKTAIL HOUR | *displayed stations (included)*



PICNIC BASKET

pulled pork sliders, kale slaw, green goddess

aged sharp cheddar mac & cheese, toasted breadcrumbs

butter milk fried chicken, dill ranch

hierloom tomato salad, aged balsamic, basil, evoo

poblano cornbread muffins

ARTISAN FLATBREADS

spicy sausage - 'nduja, mozzarella, new jersey fresh

pomodoro, caciocavallo, calabrese peppers

nonna - fresh mozzarella, new jersey fresh pomodoro, basil, garlic confit

white - ricotta, confit tomato, mozzarella, hot cherry, red onion, lemon zest

COCKTAIL HOUR | *displayed stations (included)*



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FARMERS TABLE

*chef's selection of local & artisan cheeses,
fig jam, romesco & raw honey,
garden vegetables with dill ranch dip & basil pesto,
tuscan grilled vegetables infused olive oil,
crostini, hummus, romesco, olive tapenade,
rustic bread & crackers*

PASTA (*chef prepared to order*)

*campanelle, olive, tomato, mushroom, garlic & evoo,
fusilli, 'nduja sausage, puttanesca sauce
red pepper
rustic bread*



Melanie Cassie Photography

Dinner

PLATED TO PLEASE

Guests will enjoy an exclusive taste of balanced culinary creativity. Each dish is carefully executed, from farmer to fisherman, all will be delighted.

“
*People who love to eat are
always the best people.*
”

JULIA CHILD



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CHEERS

champagne toast with seasonal garnish

SALAD

burrata, heirloom tomatoes, basil, green goddess dressing

INTERMEZZO | *choose one*

lemon sorbet

raspberry sorbet

blood orange sorbet





ENTRÉE

duet plate

center cut filet mignon,

house steak sauce,

south african lobster tail,

lemon tarragon butter

ACCOMPANIMENTS

grilled asparagus

smashed crisp fingerling potatoes



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Dessert

THE BERRY ON TOP

Made-from-scratch wedding cakes to delectable petit desserts, our pastry team will make your guests swoon.

“

Let's face it, a nice creamy chocolate cake does a lot for a lot of people; it does for me.

”

AUDREY HEPBURN

DESSERT | *wedding cake & petit dessert*



CUSTOM WEDDING CAKE

to be selected from our collection

PETIT DESSERT | *choose one*

chocolate dipped strawberry

s'mores skewer

crème brûlée

ricotta zeppolis

dark chocolate tart

COFFEE

freshly brewed regular & decaffeinated coffee



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Beverages

SPIRITS THAT SUIT

From crisp wines to lightly hopped beer, prosecco to signature cocktails, we have the beverages to complement your menu.

“

Champagne is one of the elegant extras in life.

”

CHARLES DICKENS

BEVERAGES | *five hour open bar*

SPIRITS

grey goose, ketel one, ketel one citroen, tito's

tanqueray, bombay sapphire

captain morgan, bacardi, blue chair coconut

espolòn, jose cuervo

dewar's, johnnie walker black

maker's mark

jack daniel's, seagram's 7, jameson



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BEER

miller lite, yuengling, corona, coors light

local craft, kaliber non-alcoholic

WINE

cabernet sauvignon, pinot noir

pinot grigio, rosé, chardonnay

prosecco

CORDIALS

kahlua, sambuca, baileys, frangelico, grand marnier, disaronno



Enhancements

TASTE THAT ELEVATES

Upgrade your event from our list of enhancements. These tasty displayed stations are sure to inspire your guests and their appetites.

“

*A recipe has no soul. You, as
the cook, must bring
soul to the recipe.*

”

THOMAS KELLER

ENHANCEMENTS | *cocktail hour*

TAQUERIA

*grilled flank steak, shredded chicken & mahi mahi,
soft corn tortillas, avocado, jalapeños, pico de gallo,
queso fresco, chipotle crema*

MEDITERRANEAN

*olive tapenade, hummus,
marinated olives, rosemary & orange,
toasted pita points, evoo,
shaved parmesan*

TRATTORIA

*prosciutto, capicola, sopressata,
sicilian olives, buffalo mozzarella, peppers,
focaccia*

SEARED & SERVED

(chef prepared to order)

*caramelized day boat scallops, brown butter, sage
branded black angus tenderloin,
demi glaze & roasted wild mushrooms*

LAND & SEA RISOTTO

choose 2 proteins

*colossal crabmeat
butter poached lobster
gulf shrimp
beef tenderloin medallions*

choose 1 risotto

*lemon & rosemary
wild mushroom*



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RAW BAR

colossal crab meat, gulf jumbo shrimp, half lobster tails

seasonal selection of shucked oysters & clams

mignonette, cocktail, lemon wedges, fresh horseradish

CARVERY | *choose one*

beef tenderloin, demi glaze

leg of lamb, mint chutney

pork shoulder, bourbon maple glaze

SURF & TURF SLIDERS

traditional lobster rolls | buttered brioche

kobe beef sliders | bacon remoulade, bibb lettuce, heirloom tomato



BISCOTTI & PETIT DESSERTS

assorted biscotti – almond, chocolate, hazelnut & pistachio

assorted petit desserts – petit fours, truffles, tarts

FUNNEL CAKES & ZEPPOLIS

jersey funnel cakes sprinkled with powdered sugar

orange ricotta zeppolis, cinnamon sugar

GELATO

vanilla, dark chocolate, salted caramel, hazelnut



CRÈME BRÛLÉE

chef torched rich caramelized vanilla custard

MACAROONS + FRUIT

assorted seasonal macaroons, fresh seasonal fruit

ICE CREAM

*vanilla, dark chocolate, salted caramel, hazelnut ice cream,
sprinkles, chocolate chips, marshmallows, cherries*



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LeAnna Theresa Photography



Jim Kapinos Photography



Jill Lynn Photography



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Beau Ridge Photography



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Late Night Snacks

A FAREWELL TREAT

We know your wedding does not end with the reception. Our Late Night Snacks will help you keep the party going with a collection favorite quick bites.

“

One cannot think well, love well and sleep well if one has not dined well.

”

VIRGINIA WOLF



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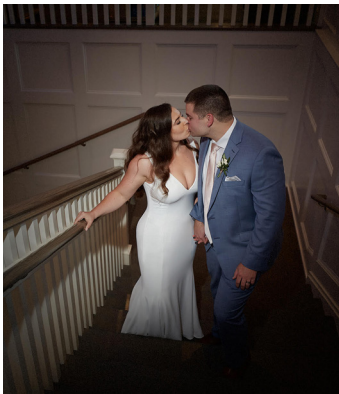
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JK Rose Photo & Video



Jim Kapinos Photography



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LATE NIGHT SNACKS | *served end of evening*



BOXED GOURMET PIZZA

individual piping hot thin crust cheese pizza, boxed & ready to go

JERSEY BREAKFAST

pork roll, egg & cheese sandwich, individually wrapped

DELICIOUS DOUGHNUTS

dipped, dusted & ready to go

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Contact Us

WE ARE HERE TO HELP

Feel free to contact to us with any questions or concerns while planning your special day.



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WEDDINGS & EVENTS