

WEDDING PACKAGE



**TUCKERS
TAVERN**

101 SOUTH WEST AVENUE, BEACH HAVEN, NJ 08008 | 609.494.2300 | TUCKERSTAVERN-LBI.COM

WELCOME

Thank you for your interest in hosting a wedding celebration at Tuckers Tavern. A Beach Haven favorite for over 50 years, Tuckers Tavern inspired by the best American Taverns and English Pub offers a casual coastal themed backdrop for weddings and celebrations.

Weddings can be arranged in various settings and dining rooms, on and off-premise. Our chefs have designed a variety of menu items and selections inspired from our restaurant menus for every palate.

Tuckers Tavern's fully covered Outside Deck has the best views of the bay with a built in bar. The Oyster Bar can accommodate cocktail parties with a full bar, or combine as pre-function space with the nautically inspired Tavern Room.

Each event is personally planned and orchestrated by our dedicated private events concierge team. No detail is overlooked as we collaborate to deliver a memorable experience.

We look forward to planning your special occasion!
Sincerely,

Christian

Christian Leo, Private Events Concierge

PLANNING YOUR PARTY

MENUS

Enclosed are Tuckers Tavern wedding menus (Available from October-April). Please note that the prices quoted do not include New Jersey sales tax and 24% staffing charge. All prices quoted herein are firm through January 2020. Any event beyond this date is subject to a proportionate price increase consistent with increased costs of food and beverage. For parties that require more than one entrée selection, a pre-order is required for parties of 50 guests or more.

Our Chefs are happy to customize a beer or wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your coordinator for the available options and pricing.

GUARANTEES

The final number of guests attending your event is required five days prior to your party. This is critical to insure that we can meet your needs. Once received this number will be considered a guarantee and not subject to reduction.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event. Butlered wine, champagne, sparkling water and soft drinks are also available. Please ask to see our current wine list for suggestions.

RENTAL FEES

Certain spaces have rental fees associated with them. Please inquire with your sales associate about what the fees might be.

PARKING

Parking is available free of charge adjacent to Tuckers Tavern.

DINING ROOMS

Fully covered Outside Deck offers seating for 45 or cocktail parties up to 60 guests. The Oyster Bar can accommodate cocktail parties for up to 60 or seating for 40 with a full bar, or combine as pre-function space for the nautically inspired Tavern Room with seating up 125 guests.

SPECIAL AMENITIES

Other amenities that can be provided for you at an additional charge are valet parking, specialized linen, audio/visual equipment, and flowers. Please inquire for the additional pricing of these amenities.

DEPOSIT AND PAYMENT

To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required.

Event spaces are available to guests thirty minutes prior to the scheduled time for set up and decorating.

Please Note: Your invitation must state the exact time the event affair begins, as there may not be any space available for early arrivals.

TUCKERS TAVERN WEDDING PACKAGE

\$100 PER PERSON (PLUS TAX & GRATUITY)

INCLUDES

- STANDARD 3 HOUR OPEN BAR

- COCKTAIL HOUR featuring

CHOICE OF 6 BUTLERED HORS D'OEUVRES

CHOICE OF HORS D'OEUVRE STATION

- CHAMPAGNE TOAST

- THREE COURSE PLATED DINNER featuring

Soup or Salad course

Entree course

Dessert Course

TRAY PASSED HORS D'OEUVRES (SELECT SIX)

COLD

Spicy Tuna Tartar

Mango, Peanut, Cucumber

Jumbo Shrimp Cocktail

Tequila - Lime Horseradish Sauce

Tomato Bruschetta

Fresh Mozzarella, Toasted Baguette, Balsamic

Peppered Beef Tenderloin

Onion Confit, Blue Cheese, Mustard

Prosciutto Wrapped Asparagus

Pistachio Aioli

Roasted Beet, Goat Cheese Mousse

Walnut, Toasted Brioche

Bloody Mary Gazpacho Shooters

Lump Crab

Red Pepper Hummus

Tortilla Crisp, Roasted Garlic

HOT

Mini Lump Crab Cakes

Spicy Remoulade

Garden Vegetable Spring Rolls

Ginger Ponzu Sauce

Crispy Mahogany Chicken

Sesame, Green Onion

Mustard Crusted Lollipop Lamb Chops

Fingerling Potato Skins

Bacon, Sharp Cheddar, Chives

Chicken or Beef Satay

Thai Peanut Sauce

Sea Scallops in Smoked Bacon

Horseradish Dill

Mushroom Caps with Lump Crabmeat

Szechwan Pork Dumplings

Sesame – Soy Dipping Sauce

CHAMPAGNE TOAST

Butlered by our staff

HOR D'OEUVRES STATIONS (SELECT ONE)

(Select one below and chose to add additional stations)

Seasonal Fruit

Assortment of Fresh, Local & Seasonal Fruits
and Farm Fresh Berries

Local Artisanal Cheese

Assorted Locally Crafted Cheeses with Accompaniments

Summer Vegetable Crudite

Seasonal Market Vegetables and Assorted
House Made Dips

Hummus Platter

Roasted Garlic Chickpea Hummus, Grilled Pita, Lavash,
and Market Vegetables

Raw Bar - Add 15.

Assortment of Sustainable Chilled Shellfish and Seafood

Antipasti - Add 8.

Assortment of Charcuterie, Local Artisan Cheeses and
Pickled Vegetables

PLATED DINNER

SOUP & SALADS (Select one)

COLD SOUP

Gazpacho (Seasonal)

Baguette Croutons, Olive Oil, Micro Basil

Potato-Leek

Caviar, Chives, Sour Cream

HOT SOUP

New England Clam Chowder

Crispy Clams, Parsley Oil

Classic Maine Lobster Bisque

Smoked Tomato Bisque

Goat Cheese Melba

Vegetable Minestrone

Braised Tomato, Pecorino Romano

Classic Caesar Salad

Baguette Croutons, Pecorino Romano

Field Greens

Candied Walnuts, Dried Cranberries, Goat Cheese, Walnut Vinaigrette

Iceberg Wedge

Smoked Bacon, Tomato, Blue Cheese

Arugula Salad with Almond Crusted Brie

Marcona Almonds, Dried Cherries, Sherry Vinaigrette

Tomato-Mozzarella (Seasonal)

Petite Greens, Basil Pesto, Balsamic

ENTREES (Select up to three or one Duet)

Pan Roasted Organic Chicken Breast

Honey Glazed Baby Carrots, Truffled Creamy Orzo
Wild Mushroom Sauce

Pan Seared Barnegat Sea Scallops

Smoked Bacon – Corn Risotto, Sun Dried Tomato
Peas, Herbed Lobster Cream

12 oz Boneless Pork Chop

Mustard Crushed Fingerlings, Brussels Sprouts,
Smoked Bacon, Apple Butter, Pork Jus

Atlantic Salmon

Sesame Soy Glaze, Cashew Coconut Rice, Stir Fry
Vegetables

Crab Stuffed East Coast Flounder

Vegetable Rice Pilaf, Parmesan Roasted Tomato
Caper Butter

Sautéed Lump Crab Cake

Brussels Sprouts, Cole Slaw, Sweet Potato Slaw

Pan Roasted Mahi Mahi

Corn Fritter, Dill Slaw, Wood Grilled Pineapple Pico

8 oz Beef Tenderloin

Blue Cheese Crust, Whipped Potatoes, Haricots Verts
Almondine, Red Wine Sauce

Slow Roasted Prime Rib of Beef

Cheddar - Ranch Twice Baked Potato, Broccolini
Horseradish Au Jus

DUETS

Grilled Filet and Crab Cake

Creamer Potatoes, Asparagus, Red Wine Demi, Bearnaise

Faroe Island Salmon and Natural Chicken

Mashed Potato, French Beans, Lemon Butter

Wood Grilled NY Strip and Local Scallops

Truffled Mashed Potatoes, Brocoli Rabe,
Roast Garlic Piccata

DESSERT (Select one)

Chef's Trio of Minature Desserts

Key Lime Pie

Raspberry Puree

Molten Lava Cake

Vanilla Ice Cream, Chocolate Sauce

Tahitian Creme Brulee

Raspberry Sorbet

Flourless Chocolate Truffle Torte

Carmel Crunch Cheesecake

Ice Cream or Sorbet

Coffee or Hot Tea

BAR SELECTIONS

STANDARD OPEN BAR INCLUDED

Dewars, Cutty, J & B, Chivas
Seagram 7, VO, CC, Crown Royal
Three Olives, Stolichnaya
Bombay, Beefeater, Tanqueray
Jack Daniels, Old Grand Dad, Southern Comfort
Select House Wine and Bottled Beer

Three Hour for Dinner

Each Additional Hour

14.

TOP SHELF OPEN BAR

Johnny Walker Black & Red, Chivas, Glenlivet Jameson,
Bushmills
Ketel One, Belvedere, Grey Goose
Hendricks, Bombay Sapphire
Makers Mark, Wild Turkey
Select House Wine and Bottled Beer

Three Hour Minimum for Dinner - add 10.

Each Additional Hour

15.