

TUCKERS TAVERN

WEDDING PACKAGE

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,

Rebecca

Rebecca Levitsky, Private Events Concierge

PLANNING YOUR PARTY

MENUS

Tuckers Tavern private party menus prices do not include New Jersey sales tax and 24% staffing charge. All prices quoted herein are firm through January 2024. Any event beyond this date is subject alternate pricing. Parties that require more than three entrée selections will be subject to a \$5 fee per person. Pre-ordered entree selections are required for parties of 50 guests or more. Our chefs are happy to customize additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your coordinator for available options and pricing.

GUARANTEES

The final number of guests attending is required one week prior to your event as well as the remaining balance to be paid in full. Once received this number will be considered a guarantee and not subject to reduction.

MINIMUMS

This package can be used to accommodate parties of 30 or more people. If your count falls below 30 or for smaller get togethers, we offer a Limited a la Carte menus.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

RENTAL FEES

Certain spaces have rental fees or minimum food and beverage spend associated with them. Please inquire with your sales associate about what the fees might be.

DINING ROOMS

The outdoor covered Deck offers seating for 45 or cocktail parties up to 60 guests. The Oyster Bar can accommodate cocktail parties for up to 60 with seating for 40 and a full bar, or combine with the nautically inspired Tavern Room with seating up 125.

DECORATIONS

Event spaces are available to guests thirty minutes prior to the scheduled time for set up and decorating.. Should you require extensive setup or furniture removal, there may be additional labor fees. Our dining rooms are tastefully decorated. You may bring additional decorations. Confetti is not allowed, and we ask you to respect our furniture not to damage it.

PLANNING YOUR PARTY continued

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.

Wedding cakes may be delivered

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

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.

TUCKERS TAVERN WEDDING PACKAGE

\$125 PER PERSON NOV-APRIL (PLUS TAX & GRATUITY)

\$145 PER PERSON MAY-OCTOBER (PLUS TAX & GRATUITY)

INCLUDES

- STANDARD 4 HOUR OPEN BAR

Additional Hour Add 10. per person

- COCKTAIL HOUR

CHOICE OF 6 BUTLERED HORS D'OEUVRES (3 Hot & 3 Cold)

CHOICE OF HORS D'OEUVRE STATION

- CHAMPAGNE TOAST

- THREE COURSE PLATED DINNER

Soup or Salad course

Entree course

Dessert Table

* Entree counts required unless a Duet is selected or deduct \$5/person for Entree Stations

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

TOP SHELF OPEN BAR - ADD 10. PER PERSON

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

Each Additional Hour - ADD 10. Per Person

TRAY PASSED HORS D'OEUVRES (SELECT SIX, 3 HOT & 3 COLD)

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

Chilled Locally Harvested Oysters Cocktail & Lemon

Cage Free Deviled Eggs Assorted Fillings

Roasted Beet, Goat Cheese Mousse Walnut, Toasted Brioche

Bloody Mary Gazpacho with Lump Crab

Red Pepper Hummus Tortilla Crisp, Roasted Garlic

HOT

Mini Lump Crab Cakes Spicy Remoulade

Garden Vegetable Spring Rolls Ginger Ponzu Sauce

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

Pigs in a Blanket Miso Mustard

Szechwan Pork Dumplings Sesame – Soy Dipping Sauce

HORS D'OEUVRES STATIONS (SELECT ONE)

Seasonal Fruit

Colorful 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

Antipasti - Add 8.

Assortment of Charcuterie, Local Artisan Cheeses and Pickled Vegetables

Raw Bar - Add 15.

Assortment of Sustainable Chilled Shellfish and Seafood

CHAMPAGNE TOAST

Butlered by our staff

PLATED DINNER

Select one soup or salad

COLD SOUP

Gazpacho Baguette Croutons, Olive Oil, Micro Basil (Seasonal)

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

SALAD

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 Petite Greens, Basil Pesto, Balsamic (Seasonal)

ENTREES - Select up to three entrees or one duet

Natural Chicken Milanese Burrata, Shaved Radicchio Heirloom Tomato Salad, Lemon Vinaigrette, 15 Year Balsamic

Pan Seared Barnegat Sea Scallops Smoked Bacon–Corn Risotto, Sun Dried Tomato Peas, Herbed Lobster Cream **ADD \$5**

12 oz Boneless Pork Chop Mustard Crushed Fingerlings, Brussels Sprouts, Smoked Bacon, Apple Butter, Pork Jus

Grilled Atlantic Salmon Roasted Fingerling Potatoes, Asparagus, Lemon Beurre Blanc

Local Flounder Picatta Creamy Parmesan Orzo, Petit Greens, Lemon Caper Butter

Sautéed Lump Crab Cake Brussels Sprouts Slaw, Sweet Potato Fries, Tomato Jam, Remoulade

Pan Roasted Mahi Mahi Jersey Corn Fritter, Dill Slaw, Wood Grilled Pineapple Pico

8 oz Beef Tenderloin Blue Cheese Crust, Whipped Potatoes, Haricots Verts Almondine, Red Wine Sauce **ADD \$10**

Boneless Beef Short Rib Whipped Potato, Glazed Baby Carrots, Red Wine Demi

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

Chef's Sweets Table

Minature Display of Chefs Selection of Fresh Pastries

Guest Provided Wedding Cake

Coffee or Hot Tea