



events by ocean

MENU • 2023

Ocean
CASINO • RESORT
ATLANTIC CITY



The Continentals

per person

Keep It Simple \$24

Freshly Cut Fruit, Assorted Danish & Bagels with Cream Cheese, Butter & Preserves, Coffee & Juice Service

A Little Healthy \$30

Freshly Cut Fruit, Assorted Danish & Pastries with Butter & Preserves, Assorted Greek Yogurt & Granola, Hot Oatmeal & Dry Cereal with Whole Bananas, Cinnamon & Brown Sugar, Whole & Almond Milk
Coffee & Juice Service

Enhancements

Breakfast Sandwich \$8 ea.
(sold per dz.)
with Egg, Applewood Bacon, Cheddar Cheese on an English Muffin

Breakfast Wrap \$8 ea.
(sold per dz.)
with Egg Whites, Turkey Sausage, Swiss Cheese on a Wrap

Yogurt Parfait \$72 per dz.

Hot Oatmeal & Dry Cereal \$6 per person
with Whole Bananas, Cinnamon & Brown Sugar
Whole & Almond Milk

*Enhancements are an add-on to the Continentals section

Plated Breakfast

per person

The Ocean \$28

Freshly Cut Fruit, Assorted Danish & Pastries with Butter & Preserves, Scrambled Eggs, Breakfast Potatoes with Choice of (select one): Applewood Smoked Bacon, Hickory Cured Ham, Breakfast Sausage, Turkey Sausage, Turkey Bacon, Apple Chicken Sausage
Coffee & Juice Service

The Resort \$32

Freshly Cut Fruit, Assorted Danish & Pastries with Butter & Preserves, Scrambled Eggs, Breakfast Potatoes, Cinnamon Swirl French Toast with Maple Syrup with Choice of (Select One): Applewood Smoked Bacon, Hickory Cured Ham, Breakfast Sausage, Turkey Sausage, Turkey Bacon, Apple Chicken Sausage
Coffee & Juice Service

Breakfast Buffet

Freshly Cut Fruit, Assorted Danish & Bagels with Cream Cheese, Butter & Preserves,
 Scrambled Eggs, Breakfast Potatoes
 Choice of Breakfast Meats (select two):
 Applewood Smoked Bacon, Hickory Cured Ham, Breakfast Sausage,
 Turkey Sausage, Turkey Bacon, Apple Chicken Sausage
 Coffee & Juice Service

\$33 per person

Enhancements

per person

*To add to your Breakfast Buffet

Cinnamon Swirl French Toast or Silver Dollar Pancakes (Select One)
 with Maple Syrup & Sweet Butter

\$6

Cheese Blintzes
 with Fresh Fruit Compote

\$8

Made-to-Order Waffles with Seasonal Fruit Compote (chef required)
 (maximum of 50 guests)

\$6

Create Your Own Omelet Station (chef required)

\$10

Prepared-to-Order Choice of Whole Egg, Egg Whites or Egg Beaters® with
 (Select 4 Toppings)

Pork or Turkey Sausage, Bacon, Spinach, Peppers, Mushrooms, Tomatoes, Aged Cheddar, Swiss
 Additional items add \$1.50 per item, per person charge

Hot Oatmeal & Dry Cereal
 with Whole Bananas, Cinnamon & Brown Sugar
 Whole & Almond Milk

\$6

Vegan Bowl or Plant Based Item can be added to any meal

Chef Attendant Charge

\$150

Buffets are designed for a 60-minute dining experience and have a minimum of 30 guests. Additional surcharges apply for extended service.



Beverage Service All-Day Beverages

Beverage Break

Assorted Soft Drinks, Bottled Ocean Water, Coffee, Decaf, Tea

2-Hour Service @ \$15 per person

4-Hour Service @ \$25 per person



Coffee, Decaf, Tea Service	\$78 per gallon	Fresh Lemonade	\$8 each
Starbucks Coffee	\$90 per gallon	Bottled Water & Soft Drinks	\$4 each
Freshly Brewed Iced Tea	\$78 per gallon	Premium Bottled Water	\$6 each
Infused Water	\$58 per gallon	Freshly Squeezed Orange Juice	\$36 per quart
Assorted Juices	\$26 per quart	Monster Energy Drinks	\$6 each
Bottled Juices & Iced Teas	\$8 each	Premium Energy Drinks	\$8 each

Water Cooler \$250 each. Refills \$50 each.

International Coffee Station

Freshly Roasted Coffee & Decaffeinated Coffee, Served with Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Cane Sugar Sticks, Vanilla & Amaretto Flavors

\$98 per gallon





All Day Break Offerings

Whole Fruit	\$34 per dozen	Individual Yogurt	\$5 each
Danish, Croissants	\$36 per dozen	Yogurt Parfaits	\$72 per dozen
Mini Bagels with Cream Cheese	\$38 per dozen	Chocolate Stuffed Croissants	\$42 per dozen
House-Made Jumbo Cookies	\$36 per dozen	Brownies & Blondies	\$38 per dozen
Mini Cannolis & Eclairs	\$42 per dozen	Chocolate Dipped Strawberries	\$55 per dozen
Trail Mix	\$6 each	Individual Chips, Popcorn, Pretzels	\$4 each
Philly Style Soft Pretzels (3 dozen minimum)	\$34 per dozen	Novelty Ice Cream Bars	\$54 per dozen
Granola Bars, Energy Bars	\$54 per dozen		

Break Packages

All AM & PM Break Packages are a 30-minute service. Additional 30 minutes, add \$5 per person.

AM

Sunrise Break	\$24 per person
Coffee & Tea Service	
Sliced Breakfast Breads	
Whole Fruit	
Bottled Water	
Ocean Break	\$26 per person
Coffee & Tea Service	
Assorted Greek Yogurt & Granola	
Fresh Cut Fruit	
Bottled Water	
Healthy Start Break	\$28 per person
Coffee & Tea Service	
Assorted Granola Bars & Energy Bars	
Seasonal Sliced Fruit Platter	
Bottled Water	

PM

Energy Break	\$32 per person
Coffee & Tea Service	
Trail Mix & Energy Bars	
House-Made Jumbo Cookies	
Bottled Water & Assorted Soft Drinks	
Boardwalk Break	\$34 per person
Coffee & Tea Service	
Cake Pops	
Popcorn & Chocolate Covered Pretzel Rods	
Bottled Water & Assorted Soft Drinks	
Surf Break	\$34 per person
Coffee & Tea Service	
Imported & Domestic Cheeses	
With Flatbreads	
Pita Chips & Hummus	
Seasonal Sliced Fruit	
Bottled Water & Assorted Soft Drinks	

Plated Hot Lunch

Choice of Soup or Salad (select one):

Chicken Noodle, Vegetarian Tomato Basil

Caesar Salad - Romaine Hearts, Parmesan Cheese, House Croutons

Garden Salad - Mixed Greens, English Cucumber, Shredded Carrots, Heirloom Cherry Tomatoes

Spinach Salad - Bacon, Hardboiled Egg, Mushrooms, Heirloom Cherry Tomatoes, Balsamic Vinaigrette

Choice of Entrée (select one):

Penne Pasta \$36
 with Grilled Chicken \$38
 with Shrimp \$42
 Broccoli Rabe, Roasted Peppers, Creminis, Garlic & White Wine

Grilled Breast of Chicken \$38
 Roasted Garlic Mashed, Seasonal Vegetable, Thyme Jus

Chicken Piccata \$38
 Lemon Reduction, Capers, Olives, Fresh Herbs, & Garlic Mashed

Fennel Crusted Salmon \$48
 Seasonal Vegetable, Saffron Rice, Sauce Verte

Maryland Style Crab Cakes \$56
 Pan Seared Crab Cake, Asparagus, Garlic Mashed

Sautéed Shrimp & Scallops \$56
 Risotto, Shaved Fennel & Cured Tomatoes

Roasted Sirloin \$54
 Roasted Potato, Shallots, Wild Mushrooms & Sauce Au Poivre

Vegetarian Selections

Cauliflower Steak, Savory Lentils, Herb Pesto \$39

Eggplant Parmesan \$39
 Pomodoro, Fresh Mozzarella, Penne

Dessert (select one):

Limoncello Cake, Chocolate Cake, Cheesecake, Fresh Fruit Tart

Beverages

Coffee Service





Plated Cold Lunch

\$30 – 2 mini sandwiches per person
\$32 – 3 mini sandwiches per person

Choice of Soup or Salad (select one):

Chicken Noodle, Vegetarian Tomato Basil
Red Bliss Potato Salad, Pasta Salad
Garden Salad – Mixed Greens, English Cucumbers,
Heirloom Cherry Tomatoes, Shredded Carrots

Duo Sandwiches on a Plate

Choice of Mini Sandwiches (select two):

Roast Beef, Provolone & Creamy Horseradish on a Mini Onion Roll
Grilled Chicken, Fresh Mozzarella, Tomato & Roasted Red Pepper Spread on a Mini Kaiser Roll
Roasted Turkey, Havarti, Cranberry & Herb Jam on a Mini Roll
Roasted Vegetables & Hummus on a Whole Wheat Pita
Mini Italian Hoagie - Cured Ham, Salami, Cheese, Olive Oil, Lettuce & Tomato

Chips & kosher dill pickle spear included with sandwich duo

Dessert (select one):

Jumbo Cupcake, Brownie, Blondies, or Lemon Bar

Beverages

Coffee Service

Grab & Go Lunch

\$30 per person

Choice of Sandwich or Salad (select one):

Turkey & Swiss, Roast Beef & Provolone,
Roasted Vegetable Wrap or Chicken Caesar Salad

Included

Whole Apple, Potato Chips, Chocolate Chip Cookie

Beverage

Soft Drink or Ocean Bottled Water

Deli Buffet

\$38 per person

Choice of Soup or Salad (select one):

Chicken Noodle, Vegetarian Tomato Basil
 Pasta Salad, Red Bliss Potato Salad or Coleslaw
 Garden Salad - Mixed Greens, Heirloom Cherry Tomatoes,
 Shredded Carrots & English Cucumbers

Served with Artisan Sliced Breads & Rolls

Roast Beef, Roast Turkey, Ham, American & Swiss Cheese,
 Lettuce, Tomato, Mayonnaise. Mustard, Horseradish Cream & Kettle Chips

Dessert (select two):

Cookies, Brownies, Lemon Bars

Beverages

Coffee Service



Cold Sandwich Buffet

\$36 per person

Garden Salad, Vegetable Slaw

Choice of (select three):

Grilled Chicken, Fresh Mozzarella, Tomato &
 Roasted Red Pepper Spread on a Kaiser Roll

Roasted Turkey, Havarti, Cranberry & Herb Jam on a Brioche Roll

Roasted Vegetables & Hummus on a Whole Wheat Wrap

Mini Italian Hoagie - Cured Ham, Salami, Cheese, Olive Oil,
 Lettuce & Tomato

House-Made Chicken Salad, Lettuce, Tomatoes & Tarragon Mayo
 on a Multigrain Roll

Roast Sirloin, Arugula, Pickled Onions & Horseradish Cream on an Onion Roll

New England Lobster Roll - Add \$6 per person

Dessert (select two):

Cookies, Brownies, Lemon Bars

Beverages

Coffee Service



Lunch Buffet – Hot Entrée Selection

Choice of Soup or Salad (select one):

Chicken Noodle, Vegetarian Tomato Basil

\$44 – 2 entrées
per person
\$49 – 3 entrées
per person

Caesar Salad – Romaine Hearts, Parmesan Cheese, Croutons

Garden Salad – Mixed greens, Heirloom Cherry Tomatoes,
Carrots, English Cucumber

Spinach Salad – Bacon, Hardboiled Egg, Mushrooms,
Heirloom Cherry Tomatoes, Balsamic Vinaigrette

Choice of Entrée Accompanied with Fresh Vegetable & Starch:

Served with Artisan Rolls

Chicken Tuscany

Pomodoro with Eggplant Caponata

Pan Asian Chicken

Garnished with Shredded Cabbage, Baby Bok Choy, Carrots & Ginger Soy

Grilled Breast of Chicken

Rosemary Vin Blanc

Salmon Fillet

Sun-dried Tomato, Lemon Basil Butter

Shrimp Scampi

Penne Pasta, Garlic

Penne Pasta Primavera

Fresh Vegetables, Creamy Alfredo, Olive Oil, Shredded Parmesan Cheese

Meatballs with Penne Pasta in Marinara

Roasted Sirloin

Pearl Onion, Sauce Au Poivre

Flank Steak

Natural Jus, Onion Straws

Vegetarian Options:

Cauliflower Steak, Savory Lentils, Herb Pesto

Eggplant Parmesan, Pomodoro, Fresh Mozzarella, Penne Pasta

Desserts (select three):

Chocolate Cake, Lemon Bars, Brownies, Fresh Fruit Tart

Beverages

Coffee Service

Buffets are designed for a 60-minute dining experience and have a minimum of 30 guests; additional surcharges for extended service.



Seafood on Ice

*Minimum of 100 pieces

Jumbo Shrimp*	\$6 per piece
Clams on the Half Shell*	\$5 per piece
Seasonal Oysters on the Half Shell (50 piece minimum)	\$5 per piece
Alaskan Snow Crab Claws (50 piece minimum)	\$8 per piece
Alaskan King Crab, 4-5 inch (50 piece minimum)	market price
Maine Lobster (50 piece minimum)	market price

Sushi + Sashimi on Ice

*Minimum of 50 pieces or 20 Maki Rolls

Sashimi Yellow Tuna, Salmon, Octopus, Snapper & Tuna	\$9 per piece
Nigiri Salmon, Yellow Tail, Tuna & Shrimp with Seasoned Rice	\$9 per piece
Maki Rolls California, Spicy Tuna, Vegetable, Soy Sauce, Pickled Ginger & Wasabi	\$18 per roll

Cold Displays

Seasonal Raw Vegetable Crudité with Dip

Select One Dip: Green Goddess, Chipotle Ranch

Medium - Serves up to 50 - \$300 per platter | Large - Serves up to 75 - \$375 per platter

Imported & Domestic Cheeses with Fresh Fruit & Flatbreads

Medium - Serves up to 50 - \$400 per platter | Large - Serves up to 75 - \$475 per platter

Seasonal Fresh Sliced Fruit with Mixed Berries & Yogurt Dip

Medium - Serves up to 50 - \$400 per platter | Large - Serves up to 75 - \$475 per platter

Grilled Vegetable Display with Aged Balsamic, Roasted Garlic Cream

Medium - Serves up to 50 - \$400 per platter | Large - Serves up to 75 - \$475 per platter

Italian Antipasto Display with Cured Meats, Cheeses, Olives, Dried Figs, Aged Balsamic, Flat Breads & Crostini

Medium - Serves up to 50 - \$675 per platter | Large - Serves up to 75 - \$875 per platter

Mediterranean Display with Hummus, Olives, Tabouli, Grilled Pita Chips, Roasted Peppers

Medium - Serves up to 50 - \$375 per platter | Large - Serves up to 75 - \$475 per platter

Cold Hors D'oeuvres

*Minimum of 50 pieces of each selection

Italian Bruschetta	\$5 per piece
Fresh Melon & Prosciutto with Agave Mint	\$5 per piece
Shrimp Ceviche, Lime, Cilantro, Jalapeño	\$6 per piece
Olive Tapenade, Whipped Goat Cheese, on a Pumpnickel Disc	\$5 per piece
Shaved Serrano Ham, Manchego, Focaccia, Parmesan Truffle Butter	\$6 per piece
Smoked Salmon, Cucumber, Dill, Lemon Crema, Potato Blini	\$6 per piece
Crabmeat Cocktail, Thai Basil, Spicy Tomato	\$6 per piece
Herb Chicken Profiterole, Boursin	\$6 per piece
Ahi Tuna Tartare, Crispy Cone	\$6 per piece

Hot Hors D'oeuvres

*Minimum of 50 pieces

Crispy Shrimp & Pork Dumpling, Lemon Grass, & Sweet Soy Dipping Sauce	\$6 per piece
Chicken Satay, with Thai Peanut Sauce & Crispy Shallots	\$5 per piece
Spinach & Feta Spanakopita	\$5 per piece
Vegetable Spring Rolls with Ginger Soy	\$5 per piece
Sesame Chicken Tenders with Honey Plum Sauce	\$6 per piece
Fried Crab Rangoon with Sweet Chili Sauce	\$6 per piece
Mini Grilled Beef Kabob with Roasted Pepper Jam	\$6 per piece
Scallops Wrapped in Bacon with Apricot Mustard	\$6 per piece
Tempura Shrimp with Thai Chili Sauce	\$6 per piece
Miniature Crab Cakes with Yuzu Remoulade	\$6 per piece



Action Stations (Stations are based on 60 minutes of service & 50 Person minimum.)

CHEF ATTENDED CARVING STATIONS

Roasted Turkey Breast Turkey Gravy, Cranberry Relish <i>(serves 30 people)</i>	\$400 each
Smoked Brisket Bourbon BBQ Sauce, Onion Jam, Horseradish Mustard Sauce	\$500 each
Whole Roasted Kalua Pig Steamed Bao Buns, Scallions, Pickled Cucumber, Crushed Pineapple, Hoisin Sauce, Sambal Chili	\$800 each
Smoked Bone-In Ham Spiced Apple Chutney, Cider Reduction <i>(serves 40 people)</i>	\$400 each
Slow Roasted Boneless Prime Rib Horseradish Sauce, Au Jus <i>(serves 20 people)</i>	\$500 each
North Atlantic Salmon Fillet Cured Lemon Remoulade	\$200 per Fillet
Caribbean Mahi Mahi Island Slaw	\$300 per Fillet
Whole Roasted Beef Tenderloin Cognac Peppercorn Sauce <i>(serves 20 people)</i>	\$600 per Filet

PASTA

Pasta:

Rigatoni, Penne, Fusilli, Cheese Tortellini, Cavatappi

Sauces:

Alfredo, Marinara, Alla Vodka, Bolognese, Aglio Olio

Toppings:

Italian Sausage, Grilled Chicken, Grilled Shrimp,
Mushrooms, Broccoli, Pancetta

Served with Focaccia Bread

\$300 per service of 50 people
(select 2 pastas with sauce
and 2 toppings)
Add \$50 for 3 toppings



FLATBREAD STATION

Spicy Pepperoni with Mozzarella Cheese
Wild Mushroom with Arugula & Fontina Cheese
Fresh Tomato, Garlic Oil, Basil & Mozzarella Cheese
BBQ or Buffalo Chicken

\$8 each (4 pc.)
3 dz. minimum

MAC & CHEESE STATION

Lobster with Cooper Sharp
Buffalo Chicken with Gorgonzola
Smoked Gouda, Applewood Bacon
Traditional
Truffle Parmesan

\$300 per service
of 50 people
(select 2)
Add \$50 for
3 selection



Action Stations (Stations are based on 60 minutes of service.) (50 person minimum)

DUCKTOWN CHEESE STEAK STATION

\$28 per person

Beef & Chicken, Fried Red & Green Peppers,
Caramelized Onions, Mushrooms, American & Provolone Cheese,
Our Signature Balsamic Ketchup & Pepper Relish, House-Made Chips

SLIDER STATION

Classic Beef Sliders
Buffalo Chicken or BBQ Pulled Pork
Old Bay Crab Cake
House-Made Chips, Ketchup, Mustard, Pickles

\$38 per dozen

3 dz. minimum

\$40 per dozen

TACO TRUCK STATION

Shrimp, Pork Carnitas, Carne Asada, Chicken Tinga,
Pico De Gallo, Queso Fresco, Tomatillo Salsa, Onions,
Cilantro, Pickled Cabbage, Corn & Flour Tortillas

\$28 per person
select 2

\$30 per person
select 3

CHINATOWN WOK STATION

Pork or Chicken Stir Fry
Chicken Pad Thai, General Tso's Chicken, Szechuan Beef,
Shrimp Fried Rice, Vegetarian Buddha Delight

\$26 per person
select 2

\$28 per person
select 3

DIM SUM STATION

Shrimp Dumplings, Pork Shumai Mai Dumplings,
Chicken & Lemongrass Dumplings, Crab Rangoon,
Vietnamese Spring Rolls
Served with:
Soy Sauce, Garlic Chili Oil & Sweet Chili Sauce

\$28 per person
select 3

Chef
Attendant Charge

\$150 per station

*Station may require additional chef/attendant based on guest count.

Additional \$5 surcharge for extended service per person for every
additional 30 minutes.



Ice Cream Bar

(Attendant Required)

\$18 per person

Novelty Ice Cream Bars

Hand Dipped Ice Cream (2 flavors)

Toppings to include:

Pineapple, Strawberries, Walnuts, Candies, Oreo Crumbs,
Pretzel Rods, Caramel, Chocolate Sauce, Whipped Cream

Bananas Foster Station

(Attendant Required)

\$18 per person

Caramelized Bananas in Rum Sauce,

Vanilla Bean Ice Cream, Walnuts & Whipped Cream



Sweets Table

Petite Pastries, Seasonal Cakes & Tartlets

\$21 per person

Cookies, Biscotti, Mini Cannolis,

Mini Eclairs

Chef

Attendant Charge

\$150 per station

*Station may require additional chef/attendant based on guest count.

Buffets are designed for a 60-minute dining experience and have a minimum of 30 guests. Additional \$5 surcharge for extended service per person for every additional 30 minutes.

Plated Dinner



Choice of Salad (select one):

Caesar Salad

Romaine, Parmesan, Croutons

Wedge Salad

Iceberg Lettuce, Heirloom Tomato, Red Onion, Bacon with Blue Cheese Crumbles, Blue Cheese Dressing

Garden Salad

Mixed Greens, Heirloom Cherry Tomatoes, Carrots, English Cucumber

Spinach Salad

Bacon, Hardboiled Egg, Mushrooms, Heirloom Cherry Tomatoes, Balsamic Vinagrette

Entrée Selection (select one):

Chicken Entrée (select one):

Marsala, Saltimbocca, or Francaise

\$54

Stuffed Chicken

Gruyère Cheese, Wilted Spinach, Truffle Scented Demi

\$56

Miso Salmon

\$56

Chilean Seabass

Herb Panko Crust, Lemon Butter Sauce

\$62

Roasted Cod

Tomato Confit, Crushed Herbs

\$58

Maryland Crab Cakes

Pan Seared, Citrus Cream

\$62

Braised Short Rib

Natural Jus

\$58

Surf & Turf (select one Seafood & one Beef):

Center Cut 6 oz. Filet Mignon, Beef Short Rib

Petite Lobster Tail, Classic Crab Cake, Grilled Shrimp, Serrano Wrapped Shrimp

\$96

Center Cut 8 oz. Grilled Filet Mignon Bordelaise

\$76

Slow Roasted Prime Rib of Beef

Natural Jus, Creamy Horseradish

\$60

Vegetarian Option:

Cauliflower Steak, Savory Lentils, Herb Pesto

\$48

Eggplant Parmesan, Pomodoro Fresh Mozzarella, Penne Pasta

\$50

Vegetable & Starch Selections (select one of each):

Asparagus, Broccoli Rabe, Broccolini, Tri Color Baby Carrots, Baby French Green Beans, Roasted Root Vegetables, Sautéed Wild Mushrooms

Roasted Garlic Mashed, Gratin Potatoes, Creamy Mashed Potatoes, Roasted Fingerling Potatoes, Parmesan Risotto, Jasmine Rice, Couscous Pilaf

Dessert (select one):

Traditional Cheesecake, Salted Caramel Cheesecake, Panna Cotta, Seasonal Berry Tart,

Carrot Cake, Chocolate Torte, Limoncello Cake

Beverages

Coffee Service

Buffet Dinner

Choice of Salad (select two):

Caesar Salad

Romaine, Parmesan, Croutons

Garden Salad

Mixed Greens, Heirloom Cherry Tomatoes, Carrots, English Cucumber

Spinach Salad

Bacon, Hardboiled Egg, Mushrooms, Heirloom Cherry Tomatoes, Balsamic Vinagrette



Enhancement

Tomato, Basil & Mozzarella Salad

\$5 per person

Quinoa, Freekeh and Squash Salad

\$5 per person

Soup - Chicken Noodle or Vegetarian Tomato Basil

\$4 per person

Entrée

Chicken Entrée choice of:

Grilled Fresh Herbed, Marsala, Florentine, Francaise

Pasta Entrée choice of:

Penne Pasta with Choice of Sauce Primavera, Pomodoro, Creamy Alfredo, Alla Vodka

Choice of Grilled Chicken or Meatballs

OR choice of

Rigatoni Bolognese, Baked Ziti with Ricotta & Mozzarella, Macaroni & Cheese

Braised Short Rib

Natural Jus

Grilled Filet Medallions with Bordelaise

Miso Salmon

Roasted Cod

Tomato Confit, Crushed Herbs

Vegetarian Option:

Cauliflower Steak, Savory Lentils, Herb Pesto

Eggplant Parmesan, Pomodoro Fresh Mozzarella, Penne Pasta

Choice of Sides Fresh Vegetables & Starch (select two):

Asparagus, Broccoli Rabe, Broccolini, Tri Color Baby Carrots, Baby French Green Beans,

Roasted Root Vegetables, Sautéed Wild Mushrooms

Roasted Garlic Mashed, Gratin Potatoes, Creamy Mashed Potatoes,

Roasted Fingerling Potatoes, Jasmine Rice, Couscous Pilaf

Dessert (select three):

Traditional Cheesecake, Carrot Cake, Chocolate Cake,

Limoncello Cake, Berry Tartlets, Mini Chocolate Mousse Parfait

\$96 per person

select (2) salads, (4) entrees, (2) sides, (3) desserts

\$96 per person buffets are designed for a 90-minute dining experience and have a minimum of 30 guests. \$5 per person for every additional 30 minutes.

\$85 per person

select (2) salads, (3) entrees, (2) sides, (3) desserts

\$85 per person buffets are designed for a 90-minute dining experience and have a minimum of 30 guests. \$5 per person for every additional 30 minutes.

Bar Service

Selection

	SIGNATURE	PREMIUM
Cocktails	\$12	\$13
Wine by the Glass	\$10	\$11
Cordials & Martinis	\$14	\$15
Imported / Specialty / Craft Beers	\$8	\$8
Domestic Beers	\$7	\$7
Soda & Bottled Water	\$4	\$4

Hosted Open Bar

SIGNATURE

One Hour	\$28 per person
Two Hour	\$34 per person
Three Hour	\$44 per person
Four Hour	\$48 per person

PREMIUM

\$36 per person
\$44 per person
\$48 per person
\$54 per person

*Add additional 30 mins to host bar at \$5 per person

Signature Brand Selections:

Absolut Vodka, Bombay Gin, Dewar's, Seagram's 7, Cruzan Rum,
Jose Cuervo Traditional Silver, St. Remy VSOP and Signature Wine

Premium Brand Selections:

Tito's & Ketel One Vodka, Tanqueray or Beefeater Gin, Johnnie Walker Black, Jack Daniels,
Jameson, Crown Royal, Bacardi, Captain Morgan Rum, Teremana Tequila Reposado,
Hennessy VS and Premium Wines

Beer Selections (select three):

Imported - Heineken or Corona Light
Domestic - Miller Lite or Coors Light
Specialty / Craft Beers - Yuengling or Blue Moon

Our Professional Sommelier is available to assist with your selections • Pour Size is 1-¾ ounce

Bartender Charge \$150 per bartender for up to 4 hours

Charge will apply for (4) hours. Additional charge may apply for multiple locations

We suggest (1) bartender for every 75 guests

event guidelines

EVENT AGREEMENT

All reservations and agreements are made upon, and are subject to, the guidelines of Ocean Casino Resort and the following conditions:

FOOD AND BEVERAGE

Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the resort by the customer, guests or exhibitors. Ocean Casino Resort is the only licensed authority to sell and serve liquor for consumption on the premises. New Jersey Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Ocean Casino Resort reserves the right to refuse alcohol service to anyone. Ocean Casino Resort will supply cash bars on customer request. All drink prices exclude tax and service charge.

EVENT FEES

There is a 23% service charge and a 6.625% sales tax added to all food & beverage charges. Alcoholic beverages are also subject to the Atlantic City 3% luxury tax. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality, buffet pricing is based on two hours or less of service. Refreshment breaks are based on one hour or less of service. Additional charges may incur for extending hours of service. An \$150 service charge will apply to all catered meal functions of less than 30 guests. Cooking stations and carving stations are subject to a \$150 per chef fee.

Cashiers are required for all cash concessions. Cash and consumption bars require a minimum of \$500 in sales per bar with difference paid by client. A cashier fee of \$150 plus sales tax per cashier based on two hours of service will be applied to all cash concessions. A bartender fee of \$150 plus sales tax per bar will be applied to all cash, consumption or per person bars. There will be a \$150 fee per dedicated attendant to collect tickets or check badges for food functions as requested.

FOOD AND BEVERAGE GUARANTEE

For all food and beverage functions, the Resort requires menu choices and number of attendees at least fourteen (14) days prior to the first day of the event. Final counts are due (3) business days prior to event date. All banquet food and beverage arrangements must be made through resort. Only food and beverage purchased from resort may be served on resort property. Food and beverage purchased at any of Resort's on-site restaurants are not permitted in any of the meeting & event spaces.

POP-UP FEE

The Resort reserves the right to add an \$150 fee to all "pop-up" requests. A "pop-up" is defined as an event that is requested (minimum 10 people) within 24 hours of the actual event.

PRICES

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function. Customer grants the right to the resort to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer providing, however, customer shall have the right to terminate this agreement within fourteen (14) days after such written notice from Ocean Casino Resort.

Should customer elect to pay charges via credit card, customer agrees to pay all transaction fees issued by the third-party credit card payment processor to Ocean Casino Resort, all transaction fees shall be added to the invoice and charged at the time of processing.

event guidelines

FUNCTION ROOMS

Function rooms are assigned by the resort according to the guaranteed minimum number of guests anticipated. Increased room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The resort reserves the right to change groups to a room more suitable at the resort's discretion for the attendance, with notification, if attendance drops or increases.

WEATHER GUIDELINE FOR OUTDOOR FUNCTIONS

For Evening Functions starting after 5pm, Ocean Casino Resort will decide by 9am on the day of the function whether the function will be held inside or outside. For daytime functions (any Event held prior to 5pm), Ocean Casino Resort will decide by 5:00pm on the day prior. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated alternate location. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases, the resort reserves the right to make the FINAL decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or the Ocean Casino Resort Team.

SIGNAGE AND DÉCOR

Ocean Casino Resort reserves the right to approve all signage, staging, props, and décor. Signs, banners, or posters and are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns on property, nor should they obstruct permanent hotel signage from view. Ocean Casino Resort reserves the right to prohibit the assembly of props or free standing display items in the property.

EVENT BEVERAGE BARS

Resort will supply all events featuring alcoholic beverages with a bar and bartender.

FIRE CODE

Based upon the attendance and structure of your event, Fire Marshall approved floor plans may be required when utilizing specialized décor, balloons, vehicle placement and/or centerpieces. Please check with your Event Planning contact for requirements. A fee per floor plan will be assessed by the Atlantic City Fire Department, Fire Prevention Bureau, if Fire Permit application is deemed necessary. Permit Application fees are the responsibility of the group.