



events by ocean

MENU • 2026

Ocean
CASINO • RESORT
ATLANTIC CITY



The Continentals

per person

Keep It Simple

\$29

Freshly Cut Fruit, Assorted Danish & Pastries
Coffee & Juice Service

A Little Healthy

\$34

Freshly Cut Fruit, Assorted Danish & Pastries
Assorted Greek Yogurt, Hot Oatmeal with
Cinnamon & Brown Sugar
Coffee & Juice Service

Enhancements

Breakfast Sandwich

\$102 per dozen

with Egg, Applewood Bacon,
Cheddar Cheese on an English Muffin

Breakfast Wrap

\$102 per dozen

with Egg Whites, Turkey Sausage,
Swiss Cheese on a Wrap

Yogurt Parfait

\$84 per dozen

Chia Pudding

\$96 per dozen

with Berries, Granola, & Coconut Flakes

Hot Oatmeal

\$9 per person

with Cinnamon & Brown Sugar

*Enhancements must be ordered with The Continentals or Breakfast Buffet.

Plated Breakfast

per person

The Ocean

\$38

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

\$42

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

\$40 per person

Enhancements

*To add to your Breakfast Buffet

Cinnamon Swirl French Toast with Maple Syrup & Sweet Butter

\$10 per person

Made-to-Order Waffles with Maple Syrup and Sweet Butter (chef required)

\$10 per person

Cheese Blintzes
with Fresh Fruit Compote

\$12 per person

Create Your Own Omelet Station (chef required)
Prepared-to-Order (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

\$16 per person

Hot Oatmeal with Cinnamon & Brown Sugar

\$9 per person

Chef Attendant Charge

\$225 each

Buffets are designed for a 60-minute dining experience and have a minimum charge of 18 guests. \$300 surcharge applies for groups of under 25 people and 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	\$80 per gallon	Bottled Lemonade	\$8 each
Starbucks Coffee	\$95 per gallon	Bottled Water & Soft Drinks	\$4 each
Freshly Brewed Iced Tea	\$80 per gallon	Premium Bottled Water (Dasani/Fiji)	\$6 each/\$8 each
Infused Water	\$60 per gallon	Freshly Squeezed Orange Juice	\$42 per quart
Assorted Juices	\$28 per quart	Monster Energy Drinks	\$6 each
Bottled Juices & Iced Teas	\$8 each	Red Bull Energy Drinks	\$8 each

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

International Coffee & Tea 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	\$6 each
Danish, Croissants	\$36 per dozen	Yogurt Parfait	\$84 per dozen
Mini Bagels with Cream Cheese	\$38 per dozen	Chia Pudding	\$96 per dozen
House-Made Cookies	\$36 per dozen	Chocolate Stuffed Croissants	\$42 per dozen
Mini Cannoli & Eclairs	\$42 per dozen	Brownies & Blondies	\$38 per dozen
Trail Mix	\$6 each	Chocolate Dipped Strawberries	\$55 per dozen
Philly Style Soft Pretzels	\$36 per dozen	Individual bags of Chips, Popcorn, Pretzels	\$4 each
Granola Bars, Energy Bars	\$5 each	Haagen-Dazs Ice Cream Cups	\$60 per dozen

Break Packages

All AM & PM Break Packages are a 30-minute service. For 60-minute service, 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 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	
Hummus & Pita Chips	
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

(choice of Balsamic Vinaigrette or Ranch)

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

Choice of Entrée (select one):

Penne Pasta

\$44 per person

Broccoli Rabe, Roasted Peppers, Creminis, Garlic, White Wine

with Grilled Chicken

\$46 per person

with Shrimp

\$48 per person

Grilled Breast of Chicken

\$46 per person

Roasted Garlic Mashed, Seasonal Vegetable, Thyme Jus

Chicken Piccata

\$46 per person

Garlic Mashed, Capers, Olives, Fresh Herbs, Lemon Reduction

Fennel Crusted Salmon

\$52 per person

Saffron Rice, Seasonal Vegetable, Sauce Verte

Maryland Style Crab Cakes

\$60 per person

Pan Seared Crab Cake, Garlic Mashed, Asparagus,

Roasted Sirloin

\$60 per person

Roasted Potato, Shallots, Wild Mushrooms & Sauce Au Poivre

Vegetarian Selections

Cauliflower Steak, Savory Lentils, Herb Pesto

\$46 per person

Eggplant Parmesan

\$46 per person

Penne, Pomodoro, Fresh Mozzarella

Dessert (select one):

Limoncello Cake, Chocolate Cake, Cheesecake, Carrot Cake

Beverages

Coffee Service

Highest price prevails for all plated entrees.





Plated Cold Lunch

\$ 38 – 2 mini sandwiches per person
\$ 40 – 3 mini sandwiches per person

Choice of Soup or Salad (select one):

(An additional course can be added at \$5 per person)

Chicken Noodle, Vegetarian Tomato Basil

Red Bliss Potato Salad, Pasta Salad

Garden Salad – Mixed Greens, English Cucumbers,

Heirloom Cherry Tomatoes, Shredded Carrots

Choice of Mini Sandwiches:

Roast Beef, Provolone & Creamy Horseradish on a Mini Roll

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

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

Roasted Vegetables & Hummus on a Whole Wheat Wrap

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

Kettle Chips, Dill Pickle Spear

Dessert (select one):

Jumbo Cupcake, Brownie or Blondie

Beverages

Coffee Service

Grab & Go Lunch

\$ 38 per person – 2 selections
\$ 40 per person – 3 selections

Choice of Sandwich or Salad:

Turkey & Swiss

Roast Beef & Provolone

Roasted Vegetable Wrap

Chicken Caesar Salad or Wrap

Includes

Whole Fruit, Potato Chips, Chocolate Chip Cookie

Beverages

Soft Drink or Ocean Bottled Water

Deli Buffet

\$52 per person

Choice of Salad (select one):

Pasta Salad, Red Bliss Potato Salad or Coleslaw

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

Soup may be added for an additional \$5 per person:

Chicken Noodle, Vegetarian Tomato Basil

Roast Beef, Roast Turkey, Ham, American & Swiss Cheese,
Lettuce, Tomato, Mayonnaise. Mustard & Horseradish Cream
Served with Artisan Sliced Breads & Rolls

Kettle Chips and Pickle Spears

Dessert (select two):

Cookies, Brownies, Limoncello Cake

Beverages

Coffee Service



Cold Sandwich Buffet

\$46 per person

Garden Salad, Coleslaw

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

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

Kettle Chips and Pickle Spears

Dessert (select two):

Cookies, Brownies, Limoncello Cake

Beverages

Coffee Service

Buffets are designed for a 60-minute dining experience and have a minimum charge of 18 guests.
\$300 surcharge applies for groups of under 25 people and for extended service.



Lunch Buffet – Hot Entrée Selection

\$52 – 2 entrées per person
\$56 – 3 entrées per person

Choice of Salad (select one)

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

Soup may be added for an additional \$5 per person:

Chicken Noodle, Vegetarian Tomato Basil

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

Flank Steak

Natural Jus, Onion Straws

Vegetarian Options:

Cauliflower Steak, Savory Lentils, Herb Pesto

Eggplant Parmesan, Pomodoro, Fresh Mozzarella, Penne Pasta

Desserts (select two):

Chocolate Cake, Carrot Cake, Brownies, Limoncello Cake

Beverages

Coffee Service

Buffets are designed for a 60-minute dining experience and have a minimum charge of 18 guests. \$300 surcharge applies for groups of under 25 people and for extended service.



Seafood on Ice

*Minimum of 50 pieces

Jumbo Shrimp	\$9 per piece
Clams on the Half Shell	\$7 per piece
Seasonal Oysters on the Half Shell	\$7 per piece
Alaskan Snow Crab Claws	\$12 per piece

Sushi + Sashimi on Ice

*Minimum of 50 pieces or 20 Maki Rolls

Sashimi	\$12 per piece
Yellow Tail, Salmon, Shrimp & Tuna	
Nigiri	\$14 per piece
Yellow Tail, Salmon, Shrimp & Tuna with Seasoned Rice	
Maki Rolls	\$20 per roll
California, Spicy Tuna, Vegetable, Soy Sauce, Pickled Ginger & Wasabi	

Cold Displays

Seasonal Raw Vegetable Crudit  with Dip

Select One Dip: Green Goddess, Chipotle
Ranch

Medium – Serves up to 50 - \$300 per platter | Large – Serves up to 75 - \$425 per platter

Imported & Domestic Cheeses with Fresh Fruit & Flatbreads

Medium – Serves up to 50 - \$450 per platter | Large – Serves up to 75 - \$625 per platter

Seasonal Fresh Sliced Fruit with Mixed Berries & Yogurt Dip

Medium – Serves up to 50 - \$425 per platter | Large – Serves up to 75 - \$600 per platter

Grilled Vegetable Display with Aged Balsamic, Roasted Garlic Cream

Medium – Serves up to 50 - \$425 per platter | Large – Serves up to 75 - \$600 per platter

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

Medium – Serves up to 50 - \$675 per platter | Large – Serves up to 75 - \$925 per platter

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

Medium – Serves up to 50 - \$400 per platter | Large – Serves up to 75 - \$575 per platter

Italian Bruschetta with Grilled Crostini

Medium – Serves up to 50 - \$250 per platter | Large – Serves up to 75 - \$350 per platter

Cold Hors D'oeuvres

*Minimum of 50 pieces of each selection

Fresh Melon & Prosciutto with Agave Mint	\$7 per piece
Olive Tapenade, Whipped Goat Cheese, on a Pumpernickel Disc	\$7 per piece
Shrimp Ceviche, Lime, Cilantro, Jalapeño	\$8 per piece
Shaved Serrano Ham, Manchego, Focaccia, Parmesan Truffle Butter	\$7 per piece
Smoked Salmon, Cucumber, Dill, Lemon Crema, Potato Blini	\$7 per piece
Crabmeat Cocktail, Thai Basil, Spicy Tomato	\$10 per piece
Herb Chicken Profiterole, Boursin	\$8 per piece
Ahi Tuna Tartare	\$9 per piece

Hot Hors D'oeuvres

*Minimum of 50 pieces of each selection

Cheesesteak Egg Roll	\$8 per piece
Pigs in a Blanket with Honey Mustard Dipping Sauce	\$8 per piece
Brie & Raspberry Jam in a Puff Pastry	\$7 per piece
Chicken Satay with Thai Peanut Sauce & Crispy Shallots	\$8 per piece
Spinach & Feta Spanakopita	\$7 per piece
Vegetable Spring Rolls with Ginger Soy	\$7 per piece
Crispy Pork Dumpling, Lemon Grass, & Sweet Soy Dipping Sauce	\$8 per piece
Sesame Chicken Tenders with Honey Plum Sauce	\$8 per piece
Fried Crab Rangoon with Sweet Chili Sauce	\$8 per piece
Mini Grilled Beef Kabob with Roasted Pepper Jam	\$8 per piece
Scallops Wrapped in Bacon with Apricot Mustard	\$9 per piece
Tempura Shrimp with Thai Chili Sauce	\$9 per piece
Miniature Crab Cakes with Yuzu Remoulade	\$10 per piece



Reception Stations

CHEF ATTENDED CARVING STATIONS

Roasted Turkey Breast Turkey Gravy, Cranberry Relish <i>(serves 30 people)</i>	\$450 each
Smoked Brisket Bourbon BBQ Sauce, Onion Jam, Horseradish Mustard Sauce <i>(serves 30 people)</i>	\$500 each
Roasted Kalua Pig Steamed Bao Buns, Scallions, Pickled Cucumber, Crushed Pineapple, Hoisin Sauce, Sambal Chili <i>(serves 40 people)</i>	\$900 each
Smoked Bone-In Ham Spiced Apple Chutney, Cider Reduction <i>(serves 40 people)</i>	\$500 each
Slow Roasted Boneless Prime Rib Horseradish Sauce, Au Jus <i>(serves 20 people)</i>	\$500 each
North Atlantic Salmon Fillet Cured Lemon Remoulade <i>(serves 25 people)</i>	\$300 per Fillet
Caribbean Mahi Mahi Island Slaw <i>(serves 25 people)</i>	\$300 per Fillet
Whole Roasted Beef Tenderloin Cognac Peppercorn Sauce <i>(serves 20 people)</i>	\$800 per tenderloin

PASTA STATION

Penne, Italian Sausage, Marinara	\$500 per pan (serves up to 50 people)
Fusilli, Grilled Shrimp, Alfredo	
Cheese Tortellini, Grilled Chicken, Alla Vodka	
Served with Focaccia Bread <i>(protein cannot be served separately)</i>	



STROMBOLI STATION

Pepperoni, Buffalo Chicken
Cheese, Spinach and Cheese

\$30 each (minimum of 6)

MAC & CHEESE STATION

Buffalo Chicken with Gorgonzola
Smoked Gouda with Applewood Bacon
Traditional Mac & Cheese
Truffle Parmesan
Lobster with Cooper Sharp* (\$350)

\$300 per pan (serves up to 25 people)



Reception Stations

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

DUCKTOWN CHEESE STEAK STATION

\$36 per person

Beef & Chicken, Fried Red & Green Peppers,
Caramelized Onions, Cheese Sauce,
Ketchup & Pepper Relish,
House-Made Chips, and Club Rolls

SLIDER STATION *(3 dozen minimum each)*

Classic Beef Sliders

\$96 per dozen

Buffalo Chicken

BBQ Pulled Pork

Old Bay Crab Cake

\$110 per dozen

Served with House-Made Chips, Ketchup,
Mustard, Pickles

TACO TRUCK STATION

\$36 per person-select 2

\$42 per person-select 3

Shrimp

Pork Carnitas

Carne Asada

Chicken Tinga

Served with Pico De Gallo, Queso Fresco,
Tomatillo Salsa, Onions, Cilantro, Pickled
Cabbage, Corn & Flour Tortillas

CHINATOWN WOK STATION

Pork or Chicken Stir Fry

\$36 per person-select 2

Chicken Pad Thai

\$42 per person-select 3

General Tso's Chicken

Szechuan Beef

Shrimp Fried Rice

Vegetarian Buddha Delight

DIM SUM STATION

Shrimp Dumplings

\$42 per person-select 3

Pork Shumai Dumplings

Chicken & Lemongrass Dumplings

Crab Rangoon

Vietnamese Spring Rolls

Served with Soy Sauce, Garlic Chili Oil
& Sweet Chili Sauce

Chef Attendant Charge

\$225 per station per 100 people

*Stations 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)

\$22 per person

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)

\$22 per person

Caramelized Bananas in Rum Sauce,

Vanilla Bean Ice Cream, Walnuts & Whipped Cream



Sweets Table

Petite Pastries, Seasonal Cakes & Tartlets,
Cookies, Biscotti, Mini Cannoli, Mini Eclairs

\$26 per person

Chef Attendant Charge

\$225 per station
per 100 people

Stations may require additional chef/attendant based on guest count.

Attendant-required stations are designed for a 60-minute dining experience and have a minimum charge of 25 guests. An 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, Fried Onion

Straws, Bacon with Blue Cheese Crumbles

Garden Salad

Mixed Greens, Heirloom Cherry Tomatoes, Carrots, English Cucumber

Spinach Salad

Bacon, Hardboiled Egg, Mushrooms, Heirloom Cherry Tomatoes

Choice of Dressings: Balsamic Vinaigrette, Champagne Vinaigrette, Blue Cheese, Ranch



Entrée Selection (select one):

Chicken Entrée (select one):

Marsala, Saltimbocca, or Francaise

\$62 per person

Stuffed Chicken

Gruyère Cheese, Wilted Spinach, Truffle Scented Demi

\$64 per person

Miso Salmon

\$64 per person

Chilean Seabass

Herb Panko Crust, Lemon Butter Sauce

Market Price

Maryland Crab Cakes

Pan Seared, Citrus Cream

\$84 per person

Braised Short Rib Natural Jus

\$70 per person

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

Center Cut Filet Mignon, Beef Short Rib, House Cut N.Y. Strip Steak

Petite Lobster Tail, Classic Crab Cake, Grilled Shrimp

\$118 per person

Center Cut 8 oz. Grilled Filet Mignon Bordelaise

\$90 per person

Vegetarian Option:

Cauliflower Steak, Savory Lentils, Herb Pesto

\$62 per person

Eggplant Parmesan, Pomodoro Fresh Mozzarella, Penne Pasta

\$62 per person

Vegetable & Starch Selections (select one of each):

Asparagus, Broccolini, Honey Baby Carrots, Baby French Green Beans,

Roasted Root Vegetables, Sautéed Wild Mushrooms

Gratin Potatoes, Creamy Mashed Potatoes, Roasted Fingerling

Potatoes, Parmesan Risotto, Jasmine Rice

Dessert (select one):

Traditional Cheesecake, Salted Caramel Cheesecake, Panna Cotta, Chocolate Torte, Limoncello Cake

Beverages

Coffee Service

Buffet Dinner

Choice of Salad (select two):

Seasonal Salad

Garden Salad

Mixed Greens, Heirloom Cherry Tomatoes, Carrots, English Cucumber

Spinach Salad

Bacon, Hardboiled Egg, Mushrooms, Heirloom Cherry Tomatoes

Choice of Dressings: Balsamic Vinaigrette, Champagne Vinaigrette, Blue Cheese, Ranch



Enhancements

Tomato, Basil & Mozzarella Salad

\$8 per person

Quinoa Salad

\$8 per person

Soup - Chicken Noodle or Vegetarian Tomato Basil

\$6 per person

Entrée

Grilled Fresh Herbed Chicken

Chicken Marsala

Chicken Florentine

Chicken Francaise

Penne Pasta, Creamy Alfredo, Grilled Chicken

Penne Pasta, Marinara, Meatballs

Rigatoni Bolognese, Baked Ziti with Ricotta & Mozzarella, Macaroni & Cheese
(proteins cannot be separated from pasta)

Miso Salmon

Roasted Cod

Tomato Confit, Crushed Herbs

Braised Short Rib

Natural Jus

Grilled Filet Medallions with Bordelaise

Vegetarian Option:

Wild Mushroom Risotto

Cauliflower Steak, Savory Lentils, Herb Pesto

Eggplant Parmesan, Pomodoro Fresh Mozzarella, Penne Pasta

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

Asparagus, Broccolini, Honey Baby Carrots, Baby French Green Beans, Roasted Root Vegetables, Sautéed Wild Mushrooms

Gratin Potatoes, Creamy Mashed Potatoes, Roasted Fingerling Potatoes, Jasmine Rice, Couscous Pilaf

Dessert (select three):

Traditional Cheesecake, Chocolate Crunch Cake, Limoncello Cake, Carrot Cake, Berry Tartlets, Mini Chocolate Mousse Parfait

\$86 per person

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

\$96 per person

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

All 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	\$13	\$15
Wine by the Glass	\$13	\$15
Cordials & Martinis	\$15	\$17
Imported / Specialty / Craft Beers	\$9	\$9
Domestic Beers	\$8	\$8
Soda & Bottled Water	\$4	\$4

Hosted Open Bar

	SIGNATURE	PREMIUM
One Hour	\$35 per person	\$45 per person
Two Hour	\$42 per person	\$52 per person
Three Hour	\$49 per person	\$59 per person
Four Hour	\$58 per person	\$66 per person

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

Signature Brand Selections:

Absolut Vodka, Bombay Gin, Dewar's, Seagram's 7, Cruzan Rum, Jose Cuervo Traditional Silver, and Signature Wines

Premium Brand Selections:

Tito's & Grey Goose Vodka, Bombay Sapphire, Johnnie Walker Black, Jack Daniels, Jameson, Crown Royal, Bacardi, Captain Morgan Rum, Patrón Blanco, 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 1-¼ ounce

Bartender Charge \$225 per bartender.

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

We suggest (1) bartender for every 75 guests for a hosted bar.

We suggest (1) bartender for every 100 guests for a cash bar.

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 people to be 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 be incurred for extending hours of service. Cooking stations and carving stations are subject to a \$225 per chef fee. **Buffet Meals require a minimum of 18 people. \$300 surcharge will apply to all buffet meal functions of less than 25 guests.**

Cashiers are required for all cash concessions. Cash and consumption bars require a minimum of \$500 in sales per bartender, with difference paid by client. A cashier fee of \$225 plus sales tax per cashier based on two hours of service will be applied to all cash concessions. A bartender fee of \$225 plus sales tax per bar will be applied to all cash, consumption or per person bars. There will be a \$225 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 (21) 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 the 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 a \$300 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 (14) days after such written notice from Ocean Casino Resort.

Should the customer elect to pay charges via credit card, the 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 5PM 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 more than 20 mph shall also be a 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.