



Seaview

A DOLCE HOTEL

Say I do at Seaview....



11/27/2024

Trade Winds Wedding Package



401 South New York Road, Galloway, NJ 08205 • 609.748.7660 • www.seaviewdolcehotel.com



Tier One

Plated Wedding Reception

Starting at 179* per person.

Package availability is based on season (January-March) and Select Friday and Sundays (April, July, August, November, December)

**see charge page 16*

All pricing subject to 24% Service Charge & prevailing New Jersey State tax.

Package Inclusions

- Complimentary Overnight Suite the night of your wedding
- Personal Wedding Specialist to guide you through the planning process, right up to your event
- Coordination of overnight accommodations for your guests
- Wedding Party Cocktail Room
- Five Hour Open Bar
- Cocktail Hour with Display Station and Hors D'Oeuvres
- Champagne Toast
- Elegantly Plated Dinner (Salad and Entrée)
- Complimentary Daily Valet Parking for your guests the day of your wedding
- Complimentary White or Ivory Linen
- Complimentary Menu Tasting for Couple and family at one of our Wedding Tasting Events

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Cocktail Reception

Service for one hour.

Artisan Farm Table Display

Crudités of Seasonal Vegetables, Hummus, Artisanal Cheeses, Bruschetta, Grilled Baguettes, Lavosh, Gourmet Crackers & Breads

Hors D'Oeuvres

All included. Served Butler Style

- *Roasted Portobello Mushroom & Honeyed Gorgonzola Crostini*
- *Mini Cheese Steak Spring Rolls, Cherry Pepper Ketchup*
- *Tomato, Artichoke, Fresh Mozzarella, Kalamata Olive Skewer, Organic Basil Pesto*
- *Onion Soup Boulé*
- *Nashville Chicken Skewer, Texas Pedal Sauce*

Signature Station

Pasta Station

- *Radiatore Pasta, Italian Sausage, Prosciutto, Arugula & Garlic, Fire Roasted tomato Basil Ragu*
- *Seafood Ravioli, Lemon Caper Butter Sauce*
- *Cheese Tortellini, Garlic Cream Sauce, Fresh Vegetable*

Select One

Asian Station

- *Vegetable Spring Roll, Scallion Soy Sauce*
- *Pork Pot Sticker, Teriyaki Ginger Glaze*
- *Steamed Chicken Siracha Dumpling, Sweet Chili Sauce*

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Plated Dinner

Salad

Select one.

TRADITIONAL CAESAR

Hearts of Romaine Lettuce,
Parmigiano-Reggiano & Focaccia
Croutons, Creamy Parmesan Dressing

GARDEN SALAD

Cucumbers, Tomato, Carrots, Radish,
Italian Oregano Vinaigrette

WINTER SALAD

Baby Arugula, Dried Fruits, Candied
Pecans, Blue Cheese, Balsamic Dressing

Entrée

Select two single entrées or one Duet Entrée

Exact Entrée Counts Are Required 72 Hours In Advance.

All Entrées Include Chef Crafted Accompaniments. Seaview Proudly Serves USDA Choice Beef.

CHICKEN PICCATA

Fresh Lemon, Pinot Grigio & Caper Sauce

FLOUNDER FRANCAISE

Lemon Butter Sauce

FLAT IRON STEAK

Charred Scallion and Cilantro Chimichurri

VEGETABLE PRIMAVERA

Pearl Onions, Peas, Corn, Asparagus, Spinach,
Baby Heirloom Tomatoes, Cream Sauce

DUET OPTION

Flat Iron Steak with Crab Stuffed Shrimp

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Drinks & Dessert

Champagne Toast

Champagne with a Fresh Strawberry Garnish

Package Bar

*CLASSIC BRANDS BAR
5 Hour Open Bar Service*

WINE & CHAMPAGNE

*Champagne and Seaview Select Wines to include:
Pinot Grigio, Chardonnay,
Pinot Noir, Cabernet, Rose*

SELECT BEER

Michelob Ultra, Miller Lite, Corrs Lite, Yuengling

LIQUORS

*New Amsterdam Vodka, New Amsterdam Gin, Barcardi
Rum, Camarena Tequila, Evan Williams Bourbon,
Seagram's 7 Whiskey, Dewar's Scotch, Triple Sec, Peach
Schnapps, Sweet Vermouth, Dry Vermouth*

PREMIUM BEER

Heineken, Heineken Zero, Modelo

\$110.00 Bartender Fee will apply per every 100 guests.

Dessert & Coffee

*Deluxe Coffee Bar featuring:
Lavazza Italian Coffee, Flavored Syrups, Cinnamon Sticks, Whipped Cream*

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House made Biscotti, Assorted Truffles, French Macaroons

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Tier Two

Plated Wedding Reception

Starting at 219* per person.

**Package availability based on season Friday and Sunday in (May, June, September and October)*

Friday, Saturday and Sunday (January- April, July, August, November and December)

**see chart page 16*

All pricing subject to 24% Service Charge & prevailing New Jersey State tax.

Package Inclusions

- Complimentary Overnight Suite the night of your wedding
- Personal Wedding Specialist to guide you through the planning process, right up to your event
- Coordination of overnight accommodations for your guests
- Wedding Party Cocktail Room
- Five Hour Open Luxury Bar
- Cocktail Hour with Display Station and Hors D'Oeuvres, Signature Action Station, Dessert Station
- Champagne Toast
- Elegantly Plated Dinner (Salad, Intermezzo, Entrée)
- Complimentary Daily Valet Parking for your guests the day of your wedding
- Complimentary White or Ivory Linen
- Complimentary Menu Tasting for Couple and family at one of our Wedding Tasting Events

Cocktail Reception

Service for one hour.

Deluxe Artisan Farm Table Display

Crudités of Seasonal Vegetables, Hummus, Artisanal Cheeses, Bruschetta, Grilled Baguettes, Lavosh, Gourmet Crackers & Breads, Stuffed Grape Leaves, Baba ghanoush, Marcona Almonds, House made Pita Chips

Hors D'Oeuvres

Select Six. Served Butler Style

- Roasted Portobello Mushroom & Honeyed Gorgonzola Crostini
- Petite Bacon, Lettuce, Tomato Sandwiches
- Tomato, Artichoke, Fresh Mozzarella, Kalamata Olive Skewer
- Prosciutto & Melon Skewer, Balsamic Drizzle
- Roasted Park, Broccoli Rabe, Provolone Spring Roll, Spicy Ketchup
- Goat Cheese, Fig Flatbread, Balsamic Glaze
- Scallop Wrapped in Bacon, Balsamic Drizzle
- Beef Wellington Puff, Seaview Signature Steak Sauce
- Cheese Steak Spring Roll, Spicy Ketchup
- Nashville Hot Chicken Skewer, Texas Pedal Sauce
- Onion Soup Boule
- Shrimp Casino

Signature Station

Slider Station

- Crab Cake Slider
- Beef Slider
- Eggplant Parmesan Slider

Select One

Asian Station

- Vegetable Spring Roll, Scallion Soy Sauce
- Shrimp and Vegetable Shaomai, Scallion Soy Sauce
- General Tso's Chicken, Ginger Scallion Rice

Carved Maple Bacon Wrapped Pork Tenderloin

Maple Bacon Wrapped Pork Tenderloin, Onion Rolls, Bourbon Barbeque Sauce, Cole Slaw

Shrimp Scampi Station

Fresh Shrimp, Roasted Garlic Butter Sauce, Fresh Herbs, Sun-Dried Tomatoes, Saffron Rice

Pasta Station

- Radiatore Pasta, Italian Sausage, Prosciutto, Arugula & Garlic, Fire Roasted Tomato Basil Ragu
- Seafood Ravioli, Lemon Caper Butter Sauce
- Cheese Tortellini, Garlic Cream Sauce, Fresh Vegetable

Plated Dinner

Salad

Select one.

TRADITIONAL CAESAR

Hearts of Romaine Lettuce,
Parmigiano-Reggiano & Focaccia
Croutons, Creamy Parmesan Dressing

LA PROVENCE

Mache, Frisee & Baby Lettuce, Goat
Cheese, Cashews, Poached D'Anjou
Pears, Champagne Vinaigrette

HARVEST

Mixed Greens, Dried Cherries Bleu
Cheese Crumbles, Candied Walnuts,
Maple Cider Vinaigrette

SPINACH

Creekside Farm honey Pecans, Strawberries, Boursin Cheese,
Grand Marnier Vinaigrette

Intermezzo

Lemon Intermezzo

Entrée

Select two single entrées or one Duet Entrée

Exact Entrée Counts Are Required 72 Hours In Advance.

All Entrées Include Chef Crafted Accompaniments. Seaview Proudly Serves USDA Choice Beef.

CHICKEN PAILLARD

Mozzarella, Spinach, Fire Roasted Peppers, Sambuca
Demi- Glaze

Bronzed French Chicken Breast

Aromatic Veloute Sauce

Bacon Wrapped Braised Short Rib

Red Wine Glaze, Sweet Potato Puree

Grilled New York Strip Steak

Caramelized Onion & Mushroom Ragout

Grilled Salmon

Pinot Grigio Fennel Sauce

Vegetable Pave

Potato Lasagna, Assorted Vegetables,
Asparagus Cream Sauce

DUET OPTION

Grilled New York Strip & Crab Cake
Caramelized Onion & Mushroom Ragout, Lemon Beurre Blanc Sauce

Drinks & Dessert

Champagne Toast

Champagne with a Fresh Strawberry Garnish

Package Bar

LUXURY BRANDS BAR

5 Hour Open Bar Service

WINE & CHAMPAGNE

LaMarca Prosecco

*Robert Mondavi Private Cabernet, Mirassou Pinot Noir,
Franciscan Chardonnay, Ecco Domari Pinot Grigio, 14 Hands
Rose*

LIQUORS

*Ketel One Vodka, Titos Vodka, Bacardi Rum, Malibu Rum,
Captain Morgan Rum, Jack Daniels Makers Mark Bourbon,
Seagram's VO, Hornitos Gold, Johnnie Walker Red,
Triple Sec, Peach Schnapps, Sweet Vermouth, Dry Vermouth*

SELECT BEER

Michelob Ultra, Miller Lite, Corrs Lite, Yuengling

PREMIUM BEER

Heineken, Heineken Zero, Modelo

One Complimentary Bartender. \$110.00 Bartender Fee will apply after per every 100 guests.

Dessert & Coffee

Deluxe Coffee Bar featuring:

Lavazza Italian Coffee, Flavored Syrups, Cinnamon Sticks, Whipped Cream

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Dessert Finale Station featuring:

*Biscotti, Truffles, French Macaroons, Miniature Cakes to include Carrot Cake, White Chocolate Raspberry Cake,
German Chocolate Cake, New York Style Cheesecake*

Tier Three

Plated Wedding Reception

Starting at 249* per person.

**Package availability all year*

All pricing subject to 24% Service Charge & prevailing New Jersey State tax.

Package Inclusions

- Complimentary Overnight Suite the night of your wedding
- Personal Wedding Specialist to guide you through the planning process, right up to your event
- Coordination of overnight accommodations for your guests
- Wedding Party Cocktail Room
- Cocktail Hour with Display Station, Eight Hors D'Oeuvres, Signature Seaview Station and Action Station, Deluxe Dessert Station, Late Night Snack Station
- Five Hour Open Luxury Bar including Cordals
- Champagne Toast
- Elegantly Plated Dinner (Salad, Intermezzo, Entrée)
- Complimentary Daily Valet Parking for your guests the day of your wedding
- Complimentary White or Ivory Linen
- Complimentary Menu Tasting for Couple and family at one of our Wedding Tasting Events

Cocktail Reception

Service for one hour.

Elevated Artisan Farm Table Display

Crudités of Seasonal Vegetables & Hummus Martini's, Artisanal Cheeses, Bruschetta, Grilled Baguettes, Lavosh, Gourmet Crackers & Breads, Stuffed Grape Leaves, Baba ghanoush, Marcona Almonds, House made Pita Chips, Imported Meats, Olives, Marinated Mushrooms, Pepper Shooters, Select Nuts, Grilled locally Sourced Vegetables

Hors D'Oeuvres

Select Eight. Served Butler Style

- Jumbo Shrimp in a Shot Glass, Cocktail Sauce
- Sliced Tenderloin Crostini, Caper-Tarragon Remoulade & Caramelized Onions
- Tomato, Artichoke, Fresh Mozzarella, Kalamata Olive Skewer
- Prosciutto & Melon Skewer, Balsamic Drizzle
- Smoked Salmon, Boursin Roulade, Pumpernickel, Domestic Osetra Caviar
- Whipped Honey, Ricotta, Mushroom Toast
- American Kobe Burger, Sir Kensington Spicy Ketchup
- Onion Soup Boule
- Crab and Gruyere Stuffed Mushroom
- Jumbo Lump Crab Cakes, Cornichon, Tarragon, Caper Tarter Sauce
- Lobster Cobbler, Tarragon Crema Fraiche
- American Kobe Burger, Sir Kensington Spicy Ketchup
- Beef Bourguignonne Puff, Seaview Signature Steak sauce
- Buttermilk Chicken Strips, Ranch Dipping Sauce
- Roasted Pork, Broccoli Rabe, Provolone Spring Rolls, Seaview's Signature Ketchup
- Four Cheese Aranaci, Fra Diablo Sauce

Cocktail Reception

Continued....

Carving Station

Select One. Carver/Attendant Included

Carved Maple Bacon Wrapped Pork Tenderloin

Maple Bacon Wrapped Pork Tenderloin, Onion Rolls, Bourbon Barbeque Sauce, Cole Slaw

Shrimp Scampi Station

Fresh Shrimp, Roasted Garlic Butter Sauce, Fresh Herbs, Sun-Dried Tomatoes, Saffron Rice

Carved Prosciutto & Mozzarella Stuffed Chicken Breast

Sherry Cream Sauce, Artisan Rolls

Signature Station

Select One

Slider Station

- Crab Cake Slider
 - Beef Slider
- Eggplant Parmesan Slider

Asian Station

- Vegetable Spring Roll, Scallion Soy Sauce
- Shrimp and Vegetable Shaomai, Scallion Soy Sauce
- General Chicken, Ginger Scallion Rice

Pasta Station

- Radiatore Pasta, Italian Sausage, Prosciutto, Arugula & Garlic, Fire Roasted Tomato Basil Ragu
 - Seafood Ravioli, Lemon Caper Butter Sauce
- Cheese Tortellini, Garlic Cream Sauce, Fresh Vegetable

Gourmet Grilled Cheese Station

- "Jersey Favorite"; American Cheese, Farm Grown Jersey Tomato & Rustic White Bread
 - Imported Ham, Cheddar Cheese, Buttery Brioche
 - Poached Pear, Brie Cheese, Warm Sourdough
- Served with Tomato Soup Shooters (Gazpacho available in summer)
Served with Craft Beer Shooters

Plated Dinner

Salad

Select one.

TRADITIONAL CAESAR
Hearts of Romaine Lettuce,
Parmigiano-Reggiano & Focaccia
Croutons, Creamy Parmesan Dressing

LA PROVENCE
Mache, Frisee & Baby Lettuce, Goat
Cheese, Cashews, Poached D'Anjou
Pears, Champagne Vinaigrette

HARVEST
Mixed Greens, Dried Cherries Bleu
Cheese Crumbles, Candied Walnuts,
Maple Cider Vinaigrette

SPINACH
Creekside Farm honey Pecans, Strawberries, Boursin Cheese,
Grand Marnier Vinaigrette

Intermezzo

Lemon Intermezzo

Entrée

Select two single entrées or one Duet Entrée

Exact Entrée Counts Are Required 72 Hours In Advance.

All Entrées Include Chef Crafted Accompaniments. Seaview Proudly Serves USDA Choice Beef.

Prosciutto & Mozzarella Stuffed Chicken Breast
Sherry Cream Sauce

Bronzed French Chicken Breast
Aromatic Veloute Sauce

Bacon Wrapped Braised Short Rib
Red Wine Glaze, Sweet Potato Puree

Filet Mignon
Vintage Port Wine Demi Glaze

Parmesan Crusted Atlantic Halibut
Lobster Cream Sauce

Seaview Signature Crab Cakes
Chive Beurre Blanc Sauce

DUET OPTION

Filet Mignon & Seaview Signature Day boat Scallops
Vintage Port Wine Demi Glaze, Truffle Vinaigrette

Vegetarian Option Available upon Request

Drinks & Dessert

Champagne Toast

Select One

- Classic Toast: Champagne with Strawberry
- French Toast: Chambord, Champagne, Raspberry
- Bellini Toast: Peach Schnapps, Champagne, Peach

Package Bar

LUXURY BRANDS BAR

5 Hour Open Bar Service

WINE & CHAMPAGNE

LaMarca Prosecco

Robert Mondavi Private Cabernet, Mirassou Pinot Noir,
Franciscan Chardonnay, Ecco Domari Pinot Grigio, 14 Hands
Rose

LIQUORS

Ketel One Vodka, Titos Vodka, Bacardi Rum, Malibu Rum,
Captain Morgan Rum, Jack Daniels Makers Mark Bourbon,
Seagram's VO, Hornitos Gold, Johnnie Walker Red,
Triple Sec, Peach Schnapps, Sweet Vermouth, Dry Vermouth

SELECT BEER

Michelob Ultra, Miller Lite, Corrs Lite, Yuengling

PREMIUM BEER

Heineken, Heineken Zero, Modelo

CORDALS

Kahlua, Baileys, Sambucca, Jameson

One Complimentary Bartender. \$110.00 Bartender Fee will apply after per every 100 guests.

Dessert & Coffee

Deluxe Coffee Bar featuring:

Lavazza Italian Coffee Products, Flavored Syrups, Cinnamon Sticks, Whipped Cream

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Dessert Finale Station featuring:

Cheesecake Pops, Beignets, Truffles, French Macaroons, Panna Cotta Shooters, Mini Red Velvet Cake, Carrot Cake, White
Chocolate Raspberry Cake, German Chocolate Cake, Assorted Pies and Cakes

Late Night Snack

Select One

- House Made Assorted Breakfast Sandwiches
- Seaview Zesty Chicken Sandwich
 - Philadelphia Soft Pretzels
 - Donut and Danish Station

2026 Packages

Tier 1

- Five Passed Horsd 'oeuvres
 - Seaview Farm Table
 - Champagne Toast
 - Salad
- Two Entrée Selections
 - Dessert Station
- Five Hour Premium Bar

\$179 per person

Tier 2

- Six Passed Horsd 'oeuvres
- Deluxe Seaview Farm Table
- Seaview Signature Station
 - Champagne Toast
 - Salad
- Three Entrée Selections
 - Dessert Station
- Five Hour Luxury Bar

\$ 219 per person

Tier 3

- Eight Passed Horsd 'oeuvres
- Enhanced Seaview Farm Table
- Seaview Signature Station
 - Action Station
 - Champagne Toast
 - Salad
- Three Entrée Selections
 - Dessert Station
 - Late Night Snack
- Five Hour Luxury Bar, Cordials

\$ 249 per person

Package Availability

Friday

Saturday

Sunday

Jan			
Feb	Tier 1		Tier 1
March			
May			
June	Tier 2		Tier 2
September		Tier 3	
October			
April			
July			
August	Tier 1	Tier 2	Tier 1
November			
December			

There is no fee to rent the ballroom space, however we do have a food and beverage minimum .

This minimum will be dependent upon ballroom location, day of week and time of year.

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11/27/2024



2026 Packages

Venue Locations and Guest Count

	<i>Friday</i>	<i>Saturday</i>	<i>Sunday</i>
<i>Bayview Ballroom</i>	125	175	125
<i>Presidential Ballroom</i>	75	100	75
<i>Oval Room</i>	50	50	50

Ceremony Locations

<i>Bayview Terrace</i> <i>\$2,000 Ceremony Fee</i>	<i>Centennial Pavilion</i> <i>\$3,000 Ceremony Fee</i>	<i>Oval Lawn</i> <i>\$1,500 Ceremony Fee</i>
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30 minute ceremony space, set up and breakdown of white garden chairs, water service, microphone

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