

OCEANIC

Oceanfront Dining

GENERAL INFORMATION

The Oceanic Restaurant's professional catering staff is at your disposal to assist you with the responsibilities of planning your functions. We urge you to consult with us on any subject.

About Our Accommodations

A private banquet room is located on our third floor and provides spectacular views of the Atlantic Ocean, Wrightsville Beach and Masonboro Island. The room is complete with its own restroom and bar facilities, and is a perfect place for any special occasion.

**Wedding Receptions • Rehearsal Dinners
Business Meetings • Lunch and Dinner Celebrations
Parties of All Descriptions**

We can comfortably accommodate up to seventy people and the space may also be successfully divided for smaller groups. All Private Room events have a minimum dollar amount that must be spent. This amount varies, due to seasonality. Although restricted by time and season, our second floor dining room and our first floor bar and grill area may also be reserved for larger groups. Gratuity and tax is in addition to minimum dollar amounts.

Location, Location, Location

Located at 703 South Lumina Avenue, we are at the south end of Wrightsville Beach. The restaurant sits directly on the beach with a pier extending over the ocean-breakers.

Contracts

All Private Party events **must** have a signed contract. This may be done by fax or mail.

Billing

We require a \$250 deposit for all functions, and a 25% deposit for booking an entire floor. The deposit is applied towards the final bill at the time of the function.

The deposit is non-refundable if the function is cancelled without a months notice.

Payment

Final payments are due at the end of the function. Payments may include cash, Mastercard, American Express, Visa or a local check. Direct billing can only be done with prior arrangements.

Our Food & Beverage Selections

Our chef, Rob Newton, and his professional staff are always on hand to guarantee you the most enjoyable dining experience possible. Menu selections on the following pages have been designed for the utmost quality for larger parties. If you have special items that you wish to serve your guests, Chef Rob will be very happy to work with you on custom details or dishes.

Decorations & Special Equipment

The restaurant is happy to assist you with special decorations for your function. Business related equipment is also readily available.

Entertainment

Please discuss all of your entertainment plans with our Banquet Manager.

Privacy

Our banquet room has a movable wall that may be added when necessary. To avoid being placed next to a party that does not have a compatible theme with your own, please communicate your special needs in this area so that we may do our best to avoid conflicting events.

Damages

The patron is responsible for any damage done to the premises while the function is taking place. On some occasions, a security deposit may be required.

Pier Wedding Ceremony

Please discuss your pier wedding request with our banquet manager. All pier weddings must be held in conjunction with a booked function at The Oceanic Restaurant.

Corkage Fee

There is a corkage fee of \$10.00 per .750 bottle of wine not purchased at The Oceanic Restaurant.

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NOTES

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HOR D'OEUVRES

HOT

Buffalo Wings (60 pieces).....	\$72.00
Chicken Fingers w/ honey mustard sauce (40 pieces)	\$75.00
Meatballs w/ choice of sauces: Barbecue, Italian, Stroganoff (120 pieces)	\$78.00
Spinach and Mushroom Dip (for 20 people).....	\$56.00
Crab Stuffed Shrimp (20 pieces).....	\$95.00
Oysters Rockefeller (40 pieces).....	\$70.00
Fried Calamari with A Trio of Sauces (for 20 people).....	\$65.00
Oysters Oceanic (40 pieces)	\$70.00
Hot Crab Dip (for 20 people).....	\$95.00
Shrimp and Crab Stuffed Mushroom Caps (20 pieces)	\$85.00
Broccoli and Cheddar Melts (60 pieces).....	\$67.00
Broiled Scallops Wrapped in Bacon (60 pieces).....	\$97.00
Cajun Bacon Wrapped Shrimp	\$80.00
Miniature Crab Cakes.....	\$155.00

COLD

Vegetable Tray (for 20 people)	\$57.00
Fresh Fruit Platter (for 20 people).....	\$65.00
Cheese and Cracker Platter (for 20 people).....	\$65.00
Combination Tray: combine any 2 of the cheese, vegetable or fruit platters (for 20 people).....	\$75.00
Deluxe Cheese and Cracker Platter brie, cheddar, Swiss & havarti (for 20 people).....	\$75.00
Jumbo Shrimp Cocktail (100 pieces)	\$135.00
Sliced ham, turkey, roast beef and cheese platter with petite sandwich rolls & accompaniments.....	\$115.00

CARVING STATION

Roast Turkey Breast (for 30 people)	\$135.00
Roast Top Round of Beef (for 30 people).....	\$155.00
Prime Ribs (for 30 people)	\$255.00

Carving Stations are complete with an assortment of fresh rolls and condiments.

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LUNCH SELECTIONS

A choice of any three please, 1 from each category.

SALADS

All salads are served with parmesan cheese bread.

Soup and Salad: choice of house soups & small House Salad.....	\$9.50
Almond Chicken Salad	\$8.99
Fresh Catch Salad	\$10.99
Caesar or Pier House Salad	\$9.25
<i>with Grilled Chicken, Fried Oysters or Fried Shrimp</i>	<i>\$10.25</i>

SANDWICHES

All sandwiches are served with French fries and coleslaw.

Grilled Chicken Sandwich	\$8.99
Crab Melt.....	\$8.99
Fresh Catch Sandwich	\$9.99
Deluxe Bacon Cheeseburger	\$8.50
Chicken Salad Croissant.....	\$7.99
Crab Cake Sandwich	\$11.99

BASKETS

All baskets are served with French fries and coleslaw.

Shrimp or Oyster Basket.....	\$9.99
Chicken Finger Basket	\$7.99
Fish & Chips	\$8.99

ENTREES

A House Salad or Caesar Salad with any entree please add \$1.99.

Chicken Florentine	\$9.99
Carolina Crab Cake	\$12.99
Shrimp Lovers Platter	\$11.99
House Seafood Platter.....	\$12.99
Marinated Sirloin.....	\$15.99
Very Fresh Catch of the Day.....	Market Price

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DINNER SELECTIONS

The following items include the Chef's choice of a starch and our House Salad.

MEDITERRANEAN CHICKEN.....	\$16.99
Marinated chicken breasts covered with grilled tomato, feta cheese, black olives & basil, topped with Monterey Jack cheese. Served over a bed of wild rice.	
CRUSTED LEMON GARLIC CHICKEN.....	\$16.99
A boneless breast coated with Romano cheese bread crumbs then lightly fried. Served over Celery Mashed Potatoes with lemon garlic butter and capers.	
With grilled shrimp add.....	\$4.95
CHICKEN FLORENTINE	\$16.99
Creamed spinach & Monterey Jack atop twin chicken breasts, over confetti orzo.	
FRIED SHRIMP PLATTER	\$18.99
Fresh shrimp lightly breaded and fried to a golden brown. Served with French fries and our own homemade slaw.	
CAROLINA CRAB CAKES	\$25.99
Lots of crab and just a little seasoned bread crumbs. Broiled in butter and served over Confetti Orzo.	
SUPER DUPER GROUPER	\$22.99
Pan seared in a crust of cashew nuts and sesame seeds. Served over celery mashed potatoes with roasted red pepper butter.	
FRIED HOUSE SEAFOOD PLATTER	\$20.99
Shrimp, scallops, fresh fish and oysters.	
GRILLED FRESH CATCH	Market Price
Chef's selection of the freshest catch prepared on the grill and topped with seasoned butter.	
SHRIMP, CRAB & SCALLOPS OCEANA	\$22.99
Fresh shrimp broiled with backfin crabmeat, scallops and Monterey Jack in sherry cream sauce.	
NEW YORK STRIP STEAK.....	\$23.49
A 14 oz. center cut chargrilled over open flames and topped with a mild roast red pepper butter.	
MARINATED SIRLOIN.....	\$17.99
A 10 oz. cut of USDA Choice Top Sirloin marinated overnight in a special citrus and soy recipe.	
FILET MIGNON.....	\$25.99
An 8 oz. portion cut from the finest tenderloin available.	

The Oceanic will custom print a menu for your party or function. Please see the Banquet Manager for details. These prices reflect a menu with up to 3 choices. Additional items will carry a \$5.00 per person up-charge. Please understand that each plate of our food is cooked to order. The larger the party and selection, the more time it takes to serve your food.

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BUFFET MENU

FISHERMAN'S BUFFET

(20 PEOPLE)

Fried Shrimp	\$100.00
Fried Flounder	\$180.00
Fried Oysters.....	\$175.00
Fried Catfish.....	\$125.00
French Fries	\$15.00
Cole Slaw.....	\$35.00
Pier Salad	\$40.00
Caesar Salad.....	\$35.00
Spinach Salad.....	\$40.00

FRESH FISH SERVED BLACKENED, BROILED, GRILLED OR SAUTEED

(FOR 20 PEOPLE)

MAHI.....	\$190.00
GROUPEL	\$240.00
TUNA.....	\$190.00
SALMON.....	\$160.00

MISCELLANEOUS

(FOR 20 PEOPLE)

LOW COUNTRY SHRIMP.....	\$125.00
STUFFED FLOUNDER.....	\$250.00
SUPER DUPER GROUPEL	\$250.00
MARINATED SIRLOIN	\$190.00
CRUSTED LEMON GARLIC	\$100.00
MEDITERRANEAN CHICKEN	\$120.00
MARINATED CHICKEN.....	\$90.00

SIDE DISHES

(FOR 20 PEOPLE)

CELERY MASHED POTATOES.....	\$50.00
WILD RICE	\$50.00
CONFETTI ORZO.....	\$50.00
STEAMED VEGETABLES.....	\$50.00

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BAR SERVICES

Our banquet facility has a full service bar available and may be set up according to your personal preference.

We will be happy to accommodate any sort of arrangement that you may need.

All alcoholic beverages are charged on a per drink basis in accordance with NC state law.

LIQUOR

HOUSE BRANDS

\$4.79

Gordon's
Ancient Age
Kessler
Pepe Lopez
Castillo
Inver house

CALL BRANDS

\$5.29

Absolut
Absolut Citron
Stoli
Jack Daniels
Jim Beam
Canadian Club
Seagram's V. O.
Seagram's 7
Cuervo Gold
Bacardi Silver
Meyers Dark
Mt. Gay
Malibu
Captain Morgan's
Dewars
J&B
Cutty Sark
Beefeaters
Tanqueray
Bombay

PREMIUM BRANDS

\$5.59

Marker's Mark
Wild Turkey
Crown Royal
Jameson
Old Bushmills
Cuervo 1800
Bacardi 151
Glenfiddich
Chivas
J. W. Black
Glenlivet
Bombay Sapphire

Additional liquors available upon request

BEER

DOMESTIC

\$2.99

IMPORTS

\$3.50

PUNCHES

Champagne Punch

\$75.00 bowl

Fruit Punch

\$50.00 bowl

NON-ALCOHOLIC BEVERAGES

Coffee

\$2.00

free refills

Soft Drinks

\$2.00

free refills

Iced Tea

\$2.00

free refills

Evian Water

\$2.75

San Pellegrino Sparkling Water

\$2.50

(All bars subject to 20% gratuity and 6.5% sales tax.)

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WINE LIST

There is a corkage fee of \$10.00 per .750 bottle of wine not purchased at The Oceanic Restaurant.

	<i>Glass / Bottle</i>			<i>Glass / Bottle</i>	
Sparkling/Champagne			Chardonnay		
Mumm Brut (split), California	8.50		La Terre, California	5.50	21
Cristalino, Cava, Spain	5.25	20	Toasted Head, California	7.25	29
Domaine Chandon, California		29	Kendall Jackson, California	8.50	33
Moet White Star, France		57	Sonoma-Cutrer, California	8.75	37
Dom Perignon, France		159	La Crema, California		38
			Cakebread, California		53
Riesling			Pinot Noir		
Hogue, Washington	6.00	23	Rex Goliath, California	6.25	24
			Cambria, California	8.75	34
Viogner			Duckhorn, GoldenEye, California		79
Fess Parker, California		29			
Pinot Grigio			Merlot		
Ecco Domani, Italy	5.75	22	La Terre, California	5.50	21
Santa Margarita, Italy		39	Blackstone, California	6.50	25
			Stags Leap, California		46
Sauvignon Blanc			Shiraz		
Nobilo, New Zealand	6.00	23	Wolf Blass, Australia	6.75	26
Kim Crawford, New Zealand		28			
Cakebread, California		44	Zinfandel		
Chalk Hill, California		47	Ravenswood, California	7.00	27
			St Francis, California		39
White Blend/Meritage			Cabernet Sauvignon		
Luna Di Luna, Italy	6.00	23	La Terre, California	5.50	21
Evolution, Oregon	8.25	32	Kendall Jackson, California	8.25	32
			Hess Estate, California		35
White Zinfandel			Silver Oak, California		95
La Terre, California	5.50	21			

Additional wines and sparkling selections available upon request.

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BAKERIES & FLORISTS

DESSERTS

Kentucky Derby Pie.....	\$5.50
Key Lime Tart.....	\$5.50
Chocolate Bundt Cake	\$5.50
Carrot Cake	\$5.50
New York Cheese Cake	\$5.50

Dessert Tray Miniatures for 50, 75, 100 or 150 people

Market Priced, based on selection

BAKERIES

Apple Annie's
837 South Kerr Avenue

910-799-9039
910-799-9841 fax

Creative Cuisine
310 Pages Creek Drive

910-686-3520
910-686-3520 fax

Sweet & Savory
1611 Pavillion Place

910-256-0115
910-256-0176 fax

FLORISTS

Ikebana Design & Accessories
1125 Military Cutoff Road

910-509-1383
910-509-1384 fax

Julia's Florist
900 South Kerr Avenue

910-395-1868
910-791-0199 fax

Something Special
1319 Military Cutoff Road

910-256-0020
910-256-6481 fax

Island Florals by Roxanne
100 N. Lake Boulevard

910-458-5276
910-458-5276 fax

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RENTAL EQUIPMENT

The Banquet Staff of **The Oceanic** will be happy to assist you with your audio visual requests and any rental of specialty items such as table linen colors, fountains and dance floors.

A partial list of items is provided as information only. Should you require an item not listed, just ask your function coordinator and she will obtain information for you.

The Oceanic contracts through the following businesses:

Audio Visual Services/Coastal

301 North Greenmeadows Drive #A2
Wilmington, NC 28405
910-395-0045
fax 910-395-0121

Party Suppliers & Rentals

4011 Oleander Drive
Wilmington, NC 28401
910-791-0024
fax 910-799-7086

There are often delivery and set-up fees charged on rental items.
These charges will become part of your contract total.

Rental items provided by the above businesses include the following:

TV-VCR combination • Fountains • Projection Screens • Linen and Skirting
Sound Systems • Candelabra • Speaker Support Items • Dance Floors
Microphone Systems • Silver Punch Bowls

**Rental charges are not part of the minimum dollar amounts.*