

watermark
WEDDINGS



Watermark Wedding

Hovering above the Asbury Park boardwalk, beach and Atlantic Ocean, Watermark is the ideal setting for those looking for a beachfront wedding in an upscale, unique and contemporary environment and atmosphere.

Opened in 2008 as a premier social club on the Jersey Shore, Watermark quickly established itself as a top-rated mixology bar known for its innovative and fresh cocktail approach. Since then, we've also become a leading venue for the 'never-ending cocktail party' wedding reception.

Approach

Our unique appeal lies in our non-traditional 'de-constructed' approach. Food is primarily passed - avoiding the formal seated dinner and buffet line - allowing guests to continually mingle, drink, eat, dance and keep the celebration going. Our elegant, modern and well-designed environment often inspire couples to let go of elements such as flowers and decorations as well as traditional dances, speeches and rituals.

Exclusivity

We routinely host semi-private parties such as birthdays, engagements, anniversaries, showers, reunions and holiday celebrations - but wedding receptions are always completely 'closed-to-the-public' private affairs.

Capacity

Watermark hosts weddings from 60 to 225 guests.

Availability

Weddings are mainly hosted from mid-Sept to mid-June on Saturday afternoon or anytime on Sundays. We do not consider bookings from mid-June to mid-September or on Saturday evenings due to our established year-round restaurant business and heavy summer beach traffic. We do consider Friday evening weddings in the off season (November – April). Weekday receptions are considered year-round.



Timing

Receptions last 4 hours with Saturday receptions needing to be completed by 5pm. Sunday receptions come with no timing restrictions, Fridays are considered on a case-by-case basis. Ceremonies are an additional hour added to the beginning of the reception.

Minimums

There is a 75-person minimum in September, October and May and a 60-person minimum in November through April.

Setting

Watermark has two settings: daytime (Sat/Sun) and nighttime (Sunday/Friday)

1) Daytime receptions can take full advantage of our expansive, dramatic ocean views – ideal for a sophisticated beach chic approach.

2) Receptions at night capture Watermark's candlelit nightclub feel - perfect for those looking for a sexier, higher-energy experience with a DJ and a dance floor.





Space

Watermark has 3 distinct rooms with 5,000 Sq. ft. of interior space and 3,000 Sq. ft. of exterior 'open-air' space. The venue is equipped with an elevator for handicapped guests, caterers and deliveries.

Seating

Watermark is made up of soft seating: Leather loveseats flank the cozy fireplace; large banquettes wrap around the main room; comfortable armchairs create intimate conversation areas and deep sectional couches offer framed views of the ocean through the main windows.

Set Up

The space accommodates multiple configurations to allow for ceremonies, DJ's, dance floor, live bands/ performers, digital photo booths and other entertainment and services as required. Additional fees may be required for set up/ break down of live bands (Sundays only)

Ceremony

Watermark welcomes you to hold your vows in the space additional flat fee of \$1000. Complementary champagne is offered to your guests upon arrival. 24 folding chairs are available for a rental for \$300.00.

Watermark does not provide any assistance or set up or breakdown of beach ceremonies. Beach ceremonies require a permit from the City of Asbury Park and a separate vendor is required for all set up and break down of any chairs or equipment needed.



Open Bar

We offer a full service, 3.5-hour open bar includes house champagne, selected beers, house wines, mixed drinks and a selection of Watermark's specialty cocktails. Please note that we only carry premium spirit brands, squeeze all of our juices fresh and make all of our mixes from scratch.



In-House Catering (Catered by Watermark)

Watermark function as a full-service facility providing both catering and bar service. This package includes venue rental, open bar, 3-course meal, sushi station option and coffee bar. Client is responsible for providing dessert, but the venue takes care of setting up and breaking down of dessert bar.

Off-Premise Catering

For receptions desiring an off-premise caterer, Watermark provides the venue rental and 'wedding open bar' service only - and clients are required to contract with an outside caterer of choice for all food service. Any off-premise food provider must be a licensed, insured and reputable company. Caterers must provide all food, servers and equipment needed for food service – and agree to certain menu requirements. A list of catering partners can be provided.

Menu Approach (In-House)

Buffet: Pick-up items are on a central buffet station and are continuously replenished during the first two hours of the party.

Appetizers: Hearty offerings passed during cocktail Hour (First 90 Minutes)

Mini Meals: Gourmet entrees passed in small bowls (Served in Hour 3)

Sushi: Sushi Chef rolling a wide variety and special orders (3 Hour Service)

Dessert Bar (Client Supplied)

We recommend a small, ceremonial cake for cutting and pictures along with a variety of different flavored cupcakes to keep the cocktail theme and party going. Other great pick-up options are: gourmet donuts, petit fours, truffles, cake-pops, macarons, chocolate-dipped strawberries, brownies, cannoli, cookies and candy.



Pricing

Full-service approach (venue, bar and 3 course food service) is \$135pp.

Sushi Chef & Station is \$20pp extra (Minimum 75 guests).

Underage guests eating and not drinking are charged \$75pp.

For kids, we offer Chicken Fingers and Fries at \$10 a piece.

Outside Catering (venue and bar only) is \$12,000 for up to 150 guests with additional guests (up to 225) \$75pp.

Extension

Extending receptions past the 4 hours is possible under certain or special circumstances. Base price for 1-hour extension is a \$1000 flat fee.

Deposit / Payment

25% of your projected total is required as a deposit to hold the date. A 2nd deposit of an additional 25% may be required 30 days prior to the event. Final payment is due on the day of the reception. We accept checks, cash and all major credit cards.

Maître D'/Gratuity/Tax

All bookings come with a day-of-venue coordinator/Maître D' with a fee of \$350. 20% Gratuity and NJ State Tax are applied to the final bill (less venue fee). Gratuity and Maître D' fee are requested to be received in cash on the day of the event.

Cancellation Policy and Refunds

A full refund will be given if your event is cancelled more than 90 days prior to the reserved date. A 50% refund will be given if the event is cancelled 45 – 90 days prior to the reserved date. Deposited money will NOT be refunded if your event is cancelled within 44 days of the event.

Parking

There are multiple parking lots as well as metered street parking within easy walking distance of the venue. Valet companies are also available for an additional fee.

Touring the Venue

Specific appointments are not necessary to view the venue. Self-guided tours are always available during regular business hours when the venue is open to the public. Appointments are also available.

Watermark Wedding Menu Fall 2021

Farm Table Large Platters (All Offered)

Chef's Charcuterie Assorted Meats, Cheeses, Nuts, Honeycomb, Jam, Berries, Crackers
Traditional Italian Antipasto Prosciutto, Provolone, Mozzarella, Burrata, Tomatoes, Breads
Shrimp Cocktail Lemon-poached Shrimp with Homemade Cocktail Sauce
Smoked Salmon Rosette Lemon, Capers, Onions, Dill Cream Cheese, Toasted Brioche
Crudit , Hummus & Veggie Dip House Made Dips with Assorted Vegetables

Passed Hors d'oeuvres (Select 2 from Each Category)

Ahi Tuna Sashimi Wontons Tamari Sesame Vinaigrette
Coconut Shrimp Sweet Thai Orange Chili Sauce
Lamb Chops Lollipops Mint Chimichurri
Roast Beef Brioche Crostini Horseradish Cream
Pork Tenderloin Medallions Balsamic Honey Dijon
Bacon-Wrapped Scallops Peppercorn Cream

Sausage & Peppers Skewers Boardwalk Style
Habanero Honey Chicken Bites Flour Fried, Sweet and Spicy Glaze
Meatball Marinara Traditional Italian Style
Beef Empanadas Braised Beef in Sofrito, Cilantro Lime Crema
Seitan Soy Skewers Vegan House Specialty, Citrus Glaze
Prosciutto Wrapped Melon Agave Lime Syrup

Seasonal Vegetable Spring Rolls Orange Thai Chili Dipping Sauce
Avocado Tostada Fresh Home-made Salsa
Goat Cheese & Sage Stuffed Portobella Caps
Falafel Bites House-made Signature Recipe, Lemon Garlic Tahini
Phyllo Wrapped Brie and Raspberries
Truffle Pecorino Potato Bites Twice Fried

Mini Meals (Select 3)

Filet Mignon Demi-Glace, Asparagus, Whipped Chive Mashed Potatoes
Chicken Francaise Orzo and Garlicky Greens
Penne Vodka Pancetta & Peas (Also available as Vegetarian)
Pan Seared Halibut Bruschetta over Pearl Cous Cous
Pork Tenderloin Balsamic Honey Dijon, Sweet Potato Mash, Brussels
Hearty Vegetable Fried Rice Seasonal Vegetables with Baked Tofu

Sushi Station with Chef (\$20pp Additional)

Fresh, Hand-rolled selection of Sushi and Sashimi Made On-Premise and To Order

Coffee Bar (Included)

A self-serve coffee station is set up on the end of the bar at the beginning of the 4th hour (dessert course) featuring white, to-go cups and lids for travel.

Wedding Specialty Cocktail Menu

We offer a personalized menu of our award-winning cocktails specifically designed for weddings. This diverse collection best represents our signature line of handcrafted recipes as well as our biggest 'crowd pleasers'. It includes a mimosa and a cocktail from each of the major spirit categories: Vodka, Rum, Bourbon Gin and Tequila.

Specialty Cocktails (Choose 1 cocktail from each category)

Sparkling

Watermark Mimosa: Champagne and Blood Orange Purée

1870 Spritzer: Meletti 1870 Bitter Liqueur, Fresh Orange, St-Germain, Prosecco

Vodka

Violetta: Hangar One Vodka, Crème de Violette and Fresh Lemon Sour

Live Love Lemon: Ketel One Citroen, Fresh Lemon Juice, Agave, House Ginger Beer

Rum

Red Sangria: Dark Rum, Red Wine, Pineapple, House-Made Grenadine, Champagne

Dark and Stormy: Dark Rum, House Ginger Beer, Fresh Lime and Simple Syrup

Bourbon

Blood and Sand: Famous Grouse Scotch, Cherry Heering, Sweet Vermouth, Fresh Orange

The Mermaid and the Walrus: Bourbon, Grapefruit, Simple Syrup, Angostura Bitters

Gin

The Watermark G&T: Bluecoat Gin, Organic Hand-made Tonic Syrup, Club Soda

English Garden: Hayman's Old Tom, Dry Vermouth, St-Germain Liqueur, Celery Bitters

Tequila

Spicy Strawberry Margarita: Jalapeno Tequila, Strawberry Puree, Cointreau, Fresh Lime

Viva La Vida: Vida Mezcal, Pamplemousse, Grand Marnier, Lime, Agave, Aperol

Low Alcohol

Lemonada: St-Germain, Fresh Grapefruit and Lemon, Simple Syrup, Club Soda

Ramblin' Rose: Cherry Heering Liqueur, Blood Orange Purée, Simple Syrup, Club Soda

No Alcohol

Prohibition Punch: Apple Cider, Fresh Lemon, Cinnamon Syrup, Ginger Ale

The Lavender Spritz: House-Made Lavender Syrup, Fresh Lemon, Club Soda

Beer (All Offered)

Asbury Park Blonde
Amstel Light
Brooklyn Lager
Cape May White Ale
Carton BOAT Session Ale
Cigar City Margarita Gose
Ironbound Original

Miller Lite
Negra Modelo
Stella Artois
Sol
Stone IPA
Two Roads Lil' Heaven IPA
Zero Gravity IPA

Sparkling (All Offered)

Prosecco, Acinum, Italy, NV
Brut, Cava, Gran Sarao, Spain NV
Sparkling Rose, Graham Beck, Stellenbosch, SA NV

White (All Offered)

Chardonnay, Raeburn, California, '19
Pinot Grigio, Rapido, Veneto, Italy '18
Sauvignon Blanc, Cederberg, SA '18

Rose

Rose, Campos, De Luz, Carines, Spain '19

Red (All Offered)

Cabernet, Round Hill, Central Coast, CA, '18
Pinot Noir, Resplendent, Erath, Oregon '19
Merlot, Seven Falls, Wahluke Slope, WA, USA '15
Malbec, Gouguenheim Reserva, Argentina '17



Wedding Cocktail Sample Menu

Couple's Names

Saturday March 24th 2018

Specialty Cocktails

Watermark Mimosa

Champange and Blood Orange Purée

Violetta

Hangar One Vodka, Crème de Violette,
Fresh Lemon Sour

Red Sangria

Pineapple Infused Dark Rum, Fresh Pineapple,
Red Wine, Grenadine and Champagne

Asbury Iced Tea

Lemongrass and Mint Tea Infused Bourbon,
100% Pure Cane Sugar Ginger Ale, Fresh Mint

The Watermark G&T

Bluecoat Gin, Organic Hand-made Tonic Syrup,
Topped with Club Soda

Spicy Strawberry Margarita

Jalapeno and Strawberry Tequila, Cointreau, Fresh Lime

Lemonada (Low Alcohol)

St-Germain, Fresh Grapefruit and Lemon,
Simple Syrup and Club Soda

Prohibition Punch (No Alcohol)

Apple Cider, Fresh Lemon, Cinnamon Syrup
Topped with Ginger Ale
