

# OCEANIC

*Oceanfront Dining*

## GENERAL INFORMATION

*The Oceanic's professional 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.*

### 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 Atlantic Coast. We specialize in hosting private events.

- **Wedding receptions**
- **Wedding ceremonies**
- **Rehearsal dinners**
- **Corporate events**
- **Business meetings**
- **Anniversaries**
- **Galas**

### ABOUT OUR ACCOMODATIONS

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 the perfect place for any special occasion. This room can be divided for smaller groups. Our new semi-private room is on our first floor and has a beach view. Our pier can also be reserved for ceremonies and deck parties.

- **Whole Third Floor – 70 guests**
- **Semi-Private Surf Room – 55 guests**
- **Covered Pier – 350 guests**
- **Pier Deck – 75 guests**
- **End of Pier for Ceremony – 200 guests**

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.

### CONTRACTS

All private party events must have a signed contract. This may be done via our online event management software, Gather.

### COORDINATION SERVICES

We are able to offer you in-house professional coordination services if you desire. Details about what's included in our packages can be found on page 15.

### OUR FOOD & BEVERAGE SELECTIONS

Our Executive Chef is 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 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. Please discuss with our Sales and Event Manager.

### ENTERTAINMENT

Please discuss all of your entertainment plans with our Sales and Event Manager.

### DAMAGES

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

### CORKAGE FEE

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

### PARKING

Please discuss parking arrangements with your catering manager. Parking is not guaranteed in our lot between the months of May-September.

### BILLING

We require a \$250 deposit for all functions with a \$1000 minimum or less. Our Sales and Event Manager will discuss deposit amount for any event above a \$1,000 minimum. The deposit is applied towards the final bill at the time of the function. The deposit is refundable if the function is cancelled with a four month notice for all wedding receptions and full-floor parties, and 30-day notice for all other functions.

### PAYMENT

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

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## T E S T I M O N I A L S

*"We wanted to thank you for all the work you both did for us on Carrie and Nate's wedding. Everything turned out beautifully. The food was fabulous, the setup and presentation was perfect. Everyone who attended thought the reception was perfect in every respect."*

**- Riley Reception, May 2014**

*"SUCH a lovely event. The level of patience and professionalism was delightful!  
Thank you so much and again, WELL DONE!!!"*

**- Matt and Emily Landing, Sept 2013**

*The food was awesome and the staff was superb! I can't say enough about how professional the staff was, we were so happy we chose to have our wedding at your venue!*

**- Rita Stallings, August 2014**

*"Just wanted to thank you for your exemplary service taking care of our guests from tending the bar to serving and accommodating all requests at the wonderful dinner at your establishment. Everything was perfect and we just wanted to praise your restaurant, it was the happiest evening!"*

**- The Winecki's, July 2014**

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## H O R S D ' O E U V R E S

*Display or Tray Passed*

### HOT

Miniature Crab Cakes (24 Miniature Crab Cakes) .....	\$185
Cajun Bacon Wrapped Shrimp (60 pieces) .....	\$130
Hot Crab Dip (for 20 people) .....	\$120
Broiled Scallops Wrapped in Bacon (60 pieces) .....	\$145
Crab Stuffed Shrimp (20 pieces) .....	\$95
Fried Calamari with Marinara Sauce (for 20 people) .....	\$110
Meatballs w/ choice of sauces: Barbecue, Italian, Stroganoff (120 pieces) .....	\$85
Chicken Fingers w/ honey mustard sauce (40 pieces) .....	\$80
Spinach and Mushroom Dip (for 20 people) .....	\$65
Oysters Rockefeller (40 pieces) .....	\$125
Crab Stuffed Oysters (40 pieces) .....	\$145

### COLD

Beef Tenderloin Crostini with whipped goat cheese and roasted red peppers (40 pieces) .....	\$165
Jumbo Shrimp Cocktail (100 pieces) .....	\$180
Artisan Cheese Platter, Chef's Selection of Local Cheeses (20 people) .....	\$100
Combination Tray: Combine any 2 of the cheese, vegetable or fruit platters (for 20 people) .....	\$85
Cheese and Cracker Platter (for 30 people) .....	\$85
Sushi Sampler: Choice of spicy shrimp, tuna and crab roll, garnished with wasabi and ginger (60 pieces) .....	\$100
Fresh Fruit Platter (for 30 people) .....	\$72
Vegetable Tray (for 30 people) .....	\$67

### SMALL BITES

Scallop Ceviche (20 pieces) Corn Tortilla, Roasted Corn and Tomato Lime Salsa .....	\$80
Pulled Pork and Sweet Potato Dumpling (20 pieces) with Mustard-Jicama Slaw and Jack Daniels BBQ .....	\$60
Bruschetta (40 pieces) choice of Pear and Gorgonzola, Fresh Tomato, or Roasted Eggplant and Fennel .....	\$85
Shrimp Crostini (40 pieces) with Pineapple Cilantro and Mango .....	\$100
Crab Salad on Pita (20 pieces) Curry Mustard Sauce, Toasted Pita Chip and Crab Cucumber Salad .....	\$80
Wasabi Crusted Tuna (20 pieces) Seared Tuna, Wonton Chip, Pickled Vegetable, Soy Ginger Reduction .....	\$60
Lobster Salad Sliders (20 pieces) Avocado Aioli, Cold Water Lobster Salad, Brioche Roll .....	\$80
Eggplant Hummus (20 pieces) Toasted Pita, Pomegranate, and Sesame Cucumber .....	\$60

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## LUNCH SELECTIONS

*Number of entrée selections varies with guest size; please inquire with Banquet Manager.*

*All Entrees Served with a Complimentary General Beverage.*

### SALADS

Wrightsville Beach Salad .....	\$13.99
Caesar or Pier House Salad .....	\$7.99
<i>with Grilled Chicken add \$4.99   Fried Oysters add \$6.99   Fried Shrimp add \$5.99</i>	
Fresh Catch Salad .....	Market
Cold Roasted Salmon Salad .....	14.99

### SANDWICHES

*All sandwiches are served with French fries.*

Crab Cake Sandwich .....	\$14.99
Crab Melt .....	\$11.99
Grilled Chicken Sandwich .....	\$10.99
Tower 12 Cheeseburger .....	\$11.99
Fresh Catch Sandwich .....	Market
Turkey Club with Guacamole Aioli .....	\$11.99

### BASKETS

*All baskets are served with French fries and coleslaw.*

Shrimp Basket .....	\$9.99
Oyster Basket .....	\$12.99
Whitefish .....	\$9.99
Chicken Tenders .....	\$8.99

### ENTREES

*A House or Caesar salad may be added to any entrée for \$2.99*

Andouille Shrimp Pasta .....	\$13.99
Carolina Crab Cake .....	\$14.99
Grilled Sirloin .....	\$13.99
Chicken "O" .....	\$12.99
Encrusted Lemon Garlic Chicken .....	\$12.95
Loaded Vegetable Pesto Rigatoni .....	\$12.99
Fried Flounder .....	\$11.99
Blackened Fish Tacos .....	\$12.99
Fresh Catch .....	Market

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## T H R E E   C O U R S E   M E N U

*All prices are per person and are based on a three-course meal (starter salad or soup, entrée, and complimentary dessert). Feel free to mix and match entrées from Menus 1, 2, 3 and 4. Entrées come with the Chef's selection of vegetable and a side. All meals include hush puppies. All general beverages are an additional \$2.17 per person with free refills. Prices do not include 20% gratuity or tax.*

### First Course

Please select (1) for the entire group.

#### House Salad

Mixed fresh greens, topped with cucumbers, red onions, housemade croutons, grape tomatoes, and cheddar cheese, with your choice of dressing on the side

#### Caesar Salad

Romaine lettuce, fresh parmesan cheese, croutons and creamy Caesar dressing  
Seafood Gumbo Shrimp, scallops and fish in a classic Cajun recipe.

#### Pier House Salad (\$2 up charge)

Mixed fresh greens, topped with cheddar cheese, chopped egg, crisp bacon, green onions, grape tomatoes and toasted almonds with your choice of dressing on the side.

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## T H R E E   C O U R S E   M E N U

### MENU 1 - \$29.99

**Encrusted Lemon Garlic Chicken** - A boneless breast coated with Romano cheese bread crumbs then lightly fried. Served over garlic mashed potatoes with lemon garlic butter and capers.

**Fried Shrimp Platter** - Fresh shrimp lightly breaded and fried to a golden brown. Served with French fries and our own homemade slaw.

**Fried Flounder Platter** - Flounder lightly breaded and fried to a golden brown. Served with French fries and our own homemade slaw.

**Grilled Salmon** - Fresh grilled salmon topped with a lemon beurre blanc sauce and served with confetti rice and vegetables.

**Shrimp & Grits** - Sautéed shrimp served over cheddar grit cake and topped with shrimp

**Grilled Chicken & Salmon Duet** - Grilled, Marinated Chicken Breast and fresh grilled salmon topped with a beurre blanc sauce and served with garlic mashed potatoes.

**8oz. Grilled Sirloin** - Grilled sirloin steak with a soy ginger glaze, served with garlic mashed potatoes and Chef's vegetables.

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## T H R E E   C O U R S E   M E N U

### MENU 2 - \$32.99

**Seared Scallops** - with pancetta, fennel and mandarin salsa served with mashed potatoes and chef's vegetable.

**Sirloin & Salmon Duet** - Grilled sirloin steak with a soy ginger glaze and fresh grilled salmon topped with a beurre blanc sauce and served with garlic mashed potatoes.

**Sirloin & Shrimp Duet** - Grilled sirloin steak with a soy ginger glaze and four fresh shrimp seared in butter, served with garlic mashed potatoes.

**Chicken "O"** - Marinated chicken breasts topped with goat cheese, fresh basil and sundried tomatoes. Drizzled with a lemon beurre blanc and served with garlic mashed potatoes.

**Crab Stuffed Shrimp** - Jumbo shrimp with seasoned crab stuffing, served with French fries and apple coleslaw.

**Asian Tuna** - Grilled tuna glazed with teriyaki sauce and served with a generous helping of marinated vegetables and beans & rice.

**Seafood Paella** - Mussels, clams, lobster, shrimp and tomatoes in a white wine broth, served over confetti rice.

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## T H R E E C O U R S E M E N U

### MENU 3 - \$35.99

**Carolina Crab Cakes** - Lots of crab and just a little seasoned bread crumbs. Broiled in butter and served over beans and rice.

**Grilled Mahi-Mahi** - Grilled and prepared with dill butter and topped with pineapple fruit salsa, and served with confetti rice and vegetables.

**Grilled Ribeye** - A center cut ribeye served with mild roasted red pepper butter. Served with garlic mashed potatoes.

**Stuffed Flounder** - Flounder stuffed with crab melt and topped with shrimp sauce served with confetti rice and chef's vegetable.

**NY Strip & Salmon Duet** - Grilled NY strip topped with a soy ginger glaze and fresh salmon topped with beurre blanc sauce and served with garlic mashed potatoes. (\$4 up charge)

**NY Strip & Shrimp Duet** - Grilled NY strip topped with a soy ginger glaze and fresh shrimp pan-fried in butter, served with garlic mashed potatoes. (\$3 up charge)

### MENU 4 - \$39.99

**Petit Filet and Shrimp or Salmon Duet** - Served with garlic mashed potatoes and vegetables.

**Filet Mignon** - An 8 oz. portion cut from the finest tenderloin available. Served with garlic mashed potatoes.

**Oceanic Mixed Grill** - Mahi, Salmon, and shrimp skewer served over confetti rice and chef's vegetable.

**Crab Stuffed Salmon** - Jumbo lump crab meat with fresh salmon, broiled in butter and served with confetti rice and vegetables.

**Grouper Oscar** - Fresh grilled grouper topped with our shrimp and crab hollandaise sauce and served with confetti rice and chef's vegetables.

**Twin Lobster Tails** - Fresh seasoned lobster tails served with confetti rice and vegetables.



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## DESSERTS

*Included in price of three course meals or can be added to lunch or buffet menus for additional price.*

**Key Lime Tart** - Homemade with whipped cream and key lime shavings

**Tarheel Pie** - Warm chocolate chip and pecan pie topped with whipped cream and chocolate sauce

**Chef's Choice of Cheesecake**

**Dessert Tray Miniatures** - An assortment of miniature French pastries. Approximately 3 per person.

**Ice Cream Sandwiches**

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## B U F F E T

*Buffet served with Hush Puppies.*

### Salads:

**House salad—(40 people) \$50**

**Caesar salad—(40 people) \$65**

**Wrightsville Beach Salad (40 People) \$75**

*Ice cold romaine lettuce, topped with bleu cheese crumbles, candied pecans, dried cranberries, diced celery and mandarin oranges.*

### Dinner Selections:

**Grilled Fresh Catch (for 20 people, served in 4 oz. portions)**

*Served with your choice of confetti rice or chef's vegetable. Mahi-Mahi - \$175 Grouper - \$225 Tuna - \$175 Salmon - \$150*

**Carolina Crab Cakes (24 miniature cakes) - \$185**

*Lots of crab and just a little seasoned bread crumbs broiled in butter and served over confetti rice.*

**Crab Stuffed Flounder (for 20 people) - \$180**

*Stuffed with various cheeses, fresh bread crumbs and back fin crab meat. Served with confetti rice and topped with shrimp sauce.*

**Far East Salmon (for 20 people) - \$155**

*Miso marinated salmon served over rice noodles*

**Seafood Paella (for 20 people) - \$155**

*Mussels, Clams, Shrimp, and tomatoes served over confetti rice*

**Fried Flounder Platter (for 20 people) - \$160**

*Lightly breaded and fried fresh flounder served with a side of French fries, and sauces.*

**Fried Shrimp Platter (for 20 people) - \$125**

*Lightly breaded and fried popcorn shrimp served with a side of French fries, and sauces.*

**Encrusted Lemon Garlic Chicken (for 20 people) - \$120**

*A boneless breast coated with Romano cheese bread crumbs then lightly fried and topped with lemon garlic butter and capers and served over garlic mashed potatoes.*

**Chicken "O" (for 20 people) - \$135**

*Grilled chicken breasts topped with goat cheese, fresh basil and sundried tomatoes. Drizzled with a lemon beurre blanc and served with garlic mashed potatoes.*

**Chicken Marsala (for 20 people) - \$120**

*Sautéed chicken breasts topped with a Marsala wine mushroom sauce and served choice of garlic mashed potatoes or roasted red potatoes.*

**Vodka Pasta (for 20 people) - \$85**

*Reduced tomatoes, vodka, rigatoni and basil.*

**White Seafood Lasagna (for 20 people) - \$160**

*Layers of spinach, ricotta, shrimp, white fish, crab meat, alfredo and roasted red peppers.*

**Shrimp Sampi (for 20 people) - \$135**

*Classic blend of white wine, butter, garlic, lemon, linguine, and jumbo shrimp.*

**Shrimp and Crab Penne (for 20 people) - \$145**

*Lemon, garlic, grilled asparagus, back fin crab meat, tomato, bacon and penne*

**Shrimp and Grits (for 20 people) - \$135**

*Our signature cheddar, sage grits with a creamy pancetta shrimp sauce*

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## CARVING STATIONS

*Carving stations include an assortment of fresh rolls and condiments.*

**Roast Turkey Breast (for 30 people) - \$165**

**Honey Roasted Ham (for 30 people) - \$155**

**Prime Rib (for 30 people) - \$275**

**Slow Roasted New York Strip (for 30 people) - \$250**

**Beef Tenderloin (for 20 people) - \$280**

## SUNRISE MENU

### **Beverages:**

Coffee, tea & water beverage station **\$2.17 per person**

Add orange and cranberry juice for an additional **\$1 per person**

### **Morning breads and pastries: \$4.99 per person**

Assorted bagels, muffins and pastries served with cream cheese, butter and assorted jellies.

### **Natural Awakenings: additional \$2.99 per person**

Choose two: blueberries, nuts, strawberries, peaches, granola, bananas, or honey.

### **Seasonal Fresh Fruit: additional \$1.99 per person**

Served with yogurt dip

## BREAKFAST BUFFET

*Portioned per 20 guests.*

**Bacon: \$60**

**Sausage Patties: \$60**

**Buttermilk Biscuits: \$35**

**French Toast with Hot Syrup and Butter: \$40**

**Waffles with Hot Syrup and Butter: \$40**

**Scrambled Eggs: \$40**

With cheese additional \$10

**Mini Muffins (assorted blueberry, cheese streusel, and brain): \$40**

**Bagels with Butter and Cream Cheese: \$35**

**Mini Pastries (apple, cheese, raspberry, and cinnamon): \$40**

**Meat Quiche bacon, sausage, green bell pepper, red onion, cheddar: \$60**

**Vegetarian Quiche spinach, red bell pepper, red onion, cheddar cheese and mushroom: \$50**

**Fruit Tray: \$65**

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## B A R

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 North Carolina state law. Additional liquors available on request. Inquire with the Banquet Manager about pricing within each tier. All drinks are on a per consumption basis.

## LIQUOR

### HOUSE BRANDS

Aristocrat

Country Gentlemen

Matador

Inverhouse

### CALL BRANDS

Absolut  
Stoli  
Smirnoff Citrus  
Firefly  
Jack Daniels  
Jim Beam  
Seagram's V.O.  
Seagram's 7  
Cuervo Gold  
Bacardi Silver

Absolut Pear  
Stoli Raspberry  
Myers's Dark  
Captain Morgan's  
Parrot Bay  
J&B  
Dewar's  
Beefeaters  
Tanqueray  
Bombay

Grey Goose  
Ketel One  
Sky  
Makers Mark  
Wild Turkey  
Crown Royal  
Jameson  
Cuervo 1800

### PREMIUM BRANDS

Bacardi 151  
Naked Turtle Rum  
Glenfiddich  
Chivas  
J.W. Black  
Glenlivet  
Bombay Sapphire

*Additional liquors available upon request*

## BEER

Carolina Blonde\*  
Red Oak\*  
Lonerider Sweet Josie Brown\*

Foothills Hoppyum IPA\*  
Shock Top  
Rotator Tap - Ask your server

*\*Denotes NC Brewery*

## PUNCHES

Champagne Punch  
\$75.00 bowl

Fruit Punch  
\$50.00 bowl

## NON-ALCOHOLIC BEVERAGES

Coffee  
\$2.17  
free refills

Soft Drinks  
\$2.17  
free refills

Iced Tea  
\$2.17  
free refills

Evian Water \$2.75

Voss Sparkling Water \$2.50

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

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## WINE LIST

### SPARKLING & CHAMPAGNE

	Glass	Bottle
Christalino, Sparkling, Spain	\$6.50	\$25.00
La Marca (split), Prosecco, Italy		\$13.00
La Marca, Prosecco, Italy		\$30.00
Veuve Clicquot 'Yellow Label', France		\$79.00
Dom Perignon, France		\$190.00

### Moscato

Villa Pozzi, Italy	\$7.25	\$28.00
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### RIESLING

Hogue, Washington	\$7.25	\$28.00
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### PINOT GRIGIO

Coastal Vines, California	\$6.75	\$26.00
Ecco Domani, Italy	\$7.25	\$28.00
Sea Glass, California	\$7.75	\$30.00

### ASPROUDI

Asproudi, Greece	\$10.00	\$39.00
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### WHITE BLEND

Evolution, Oregon	\$8.00	\$31.00
Metropolis, Greece	\$10.00	\$39.00

### SAUVIGNON BLANC

Coastal Vines, California	\$6.75	\$26.00
Nobilo, New Zealand	\$7.50	\$29.00
Starborough, New Zealand	\$8.25	\$32.00
Kim Crawford, New Zealand		\$35.00

### CHARDONNAY

Coastal Vines, California	\$6.75	\$26.00
Toasted Head, California	\$8.00	\$31.00
Kendall-Jackson, California	\$9.00	\$35.00
J, California		\$49.00
Sonoma-Cutrer, California		\$38.00
Cakebread, Napa, California		\$66.00

### WHITE ZINFANDEL

Coastal Vines, California	\$6.75	\$26.00
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### PINOT NOIR

	Glass	Bottle
Coastal Vines, California	\$6.75	\$26.00
Primarius, Oregon		\$41.00
Mark West, California	\$8.25	\$32.00
Meiomi, California	\$10.00	\$38.00

### MERLOT

Coastal Vines, California	\$6.75	\$26.00
14 Hands, Washington	\$7.75	\$30.00
Stags Leap Winery, California		\$49.00

### RED BLEND

Dreaming Tree Crush, California	\$8.25	\$32.00
Conundrum, California	\$9.75	\$38.00

### MALBEC

Trivento Reserve, Argentina	\$7.50	\$29.00
Alamos, Argentina	\$8.00	\$31.00

### AGIORGITIKO

Laloudi Red, Greece		\$41.00
St. George, Greece	\$9.00	\$35.00

### ZINFANDEL

Seven Deadly Zins, California	\$7.75	\$30.00
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### SHIRAZ

Wolf Blass, Australia		\$32.00
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### CABERNET SAUVIGNON

Coastal Vines, California	\$6.75	\$26.00
Grayson Cellars, California	\$8.00	\$31.00
Kendall-Jackson, California	\$9.75	\$38.00
Freak Show, California	\$9.50	\$36.00
Caymus, California		\$103.00
Silver Oak, California		\$109.00
Opus One, California		\$237.00

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## RECOMMENDED VENDORS

### DISC JOCKEYS

DJ Professionals  
Brian McArten  
910.762.8851 | [www.djamerica.com](http://www.djamerica.com)

DJ Brian Hood  
[www.djbrainhood.com](http://www.djbrainhood.com)

Active Entertainment  
Jay Tatum  
910.232.5577 | [www.actedjentertainment.com](http://www.actedjentertainment.com)

### EVENT PLANNERS

Your Special Day Weddings & Special Events  
Shawn M. Schindler  
919.662.7816 | [www.makingyourdayspecial.com](http://www.makingyourdayspecial.com)

Social Butterfly Events  
Charyl Holmes  
910.297.5837 | [www.socialbutterflyeventsnc.com](http://www.socialbutterflyeventsnc.com)

Orchid Island Events  
Brittany Koontz  
910.431.9770 | [www.orchidislandevents.com](http://www.orchidislandevents.com)

### FLORISTS

Verzaal's Florist  
910.791-1756 | [www.verzaalsflorist.com](http://www.verzaalsflorist.com)

Island Florals by Roxanne  
910.458.5276 | [www.islandflorals.net](http://www.islandflorals.net)

Bella Florals by Theresa  
Theresa Chambers  
910.836.0942 | [www.bellafloralstc.com](http://www.bellafloralstc.com)

### BAKERIES

Carolina Candy Company  
910.794.9905 | [www.carolinacandy.com](http://www.carolinacandy.com)

Nicki's Cakes  
910.799.4884 | [www.nickiscakes.com](http://www.nickiscakes.com)

Savory Layers Cakery  
910.612.3858 | [www.savorylayerscakery.com](http://www.savorylayerscakery.com)

Imaginary Cakes  
Cindy Laverdiere  
910.795.0920 | [www.imaginarycakesbakery.com](http://www.imaginarycakesbakery.com)

Alison's Cakery  
910.431.2257 | [www.alisonscakery.com](http://www.alisonscakery.com)

### PHOTOGRAPHERS

Scott Piner Photography  
910.274.5357 | [www.scottpiner.com](http://www.scottpiner.com)

Indigo Silver  
910.399.6790 | [www.indigosilverstudio.com](http://www.indigosilverstudio.com)

Baca Photography  
Ray Baca  
910.297.6526 | [www.bacaphotography.com](http://www.bacaphotography.com)

Blueberry Fusion  
910.200.2568 | [www.blueberryfusion.com](http://www.blueberryfusion.com)

Matt McGraw Photography  
910.538.6201 | [www.mattmcgrawphotography.com](http://www.mattmcgrawphotography.com)

### VIDEOGRAPHERS

Brick Street Cinema  
910.762.8551 | [www.brickstreetcinema.com](http://www.brickstreetcinema.com)

Blueberry Fusion  
910.200.2568 | [www.blueberryfusion.com](http://www.blueberryfusion.com)

### RENTAL EQUIPMENT

Beachside Occasions  
910.465.5961 | [www.beachsideoccasions.com](http://www.beachsideoccasions.com)

L&L Tent & Party Rentals  
910.791.4141 | [www.llrentals.com](http://www.llrentals.com)

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## COORDINATION SERVICES

### **Pier Reception Coordination \$750**

#### **Responsibilities:**

- Setup of Tables, Chairs, Buffet, Linens
- Set up of all Décor, florals, any items dropped off for that purpose
- Vendor Management on site from beginning to last guest leaves
- Timeline to brides for day of
- Vendor Management before and during event, manage timing of events, first dance, cocktail hour, buffet, cake cutting, etc.
- Management of brides personal items for safekeeping
- Delivery of gifts to bridal car or exit car after the event
- Responsible for bridal exit, i.e. sparklers, etc.
- Order and arrange timing and pickup and delivery of dance floor
- Assist with Shuttle Service and Management for guests arriving at Oceanic
- Recommend vendors for use
- FREE TASTING

### **Ceremony Coordination: \$250 (Pier)**

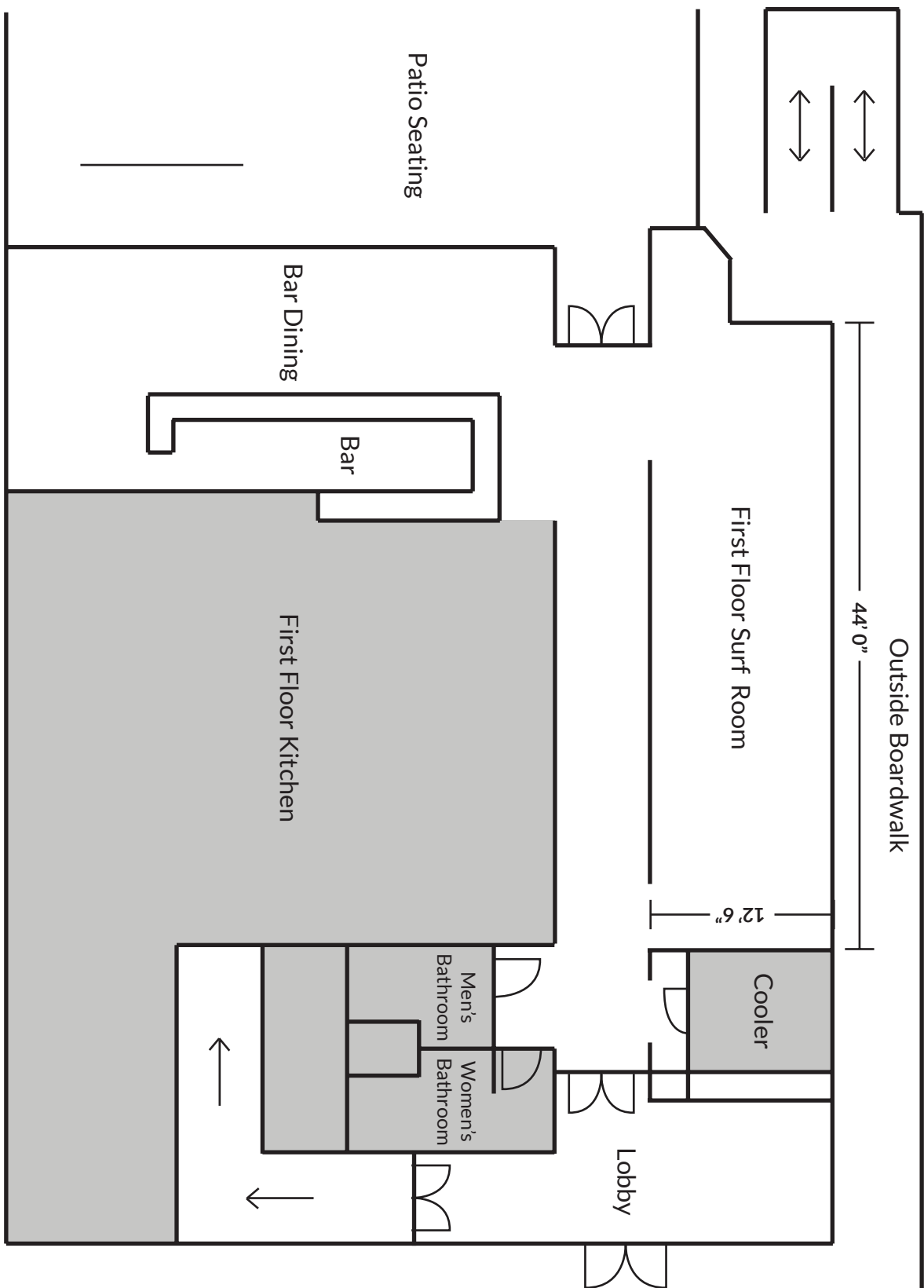
#### **Responsibilities:**

- Setup chairs
- Placement of décor
- Complete ceremony direction for bridal party
- Cleanup and breakdown
- Closing the pier to the public
- Water or tea station set up for your guests

# OCEANIC

Oceanfront Dining

## FIRST FLOOR FLOOR PLAN

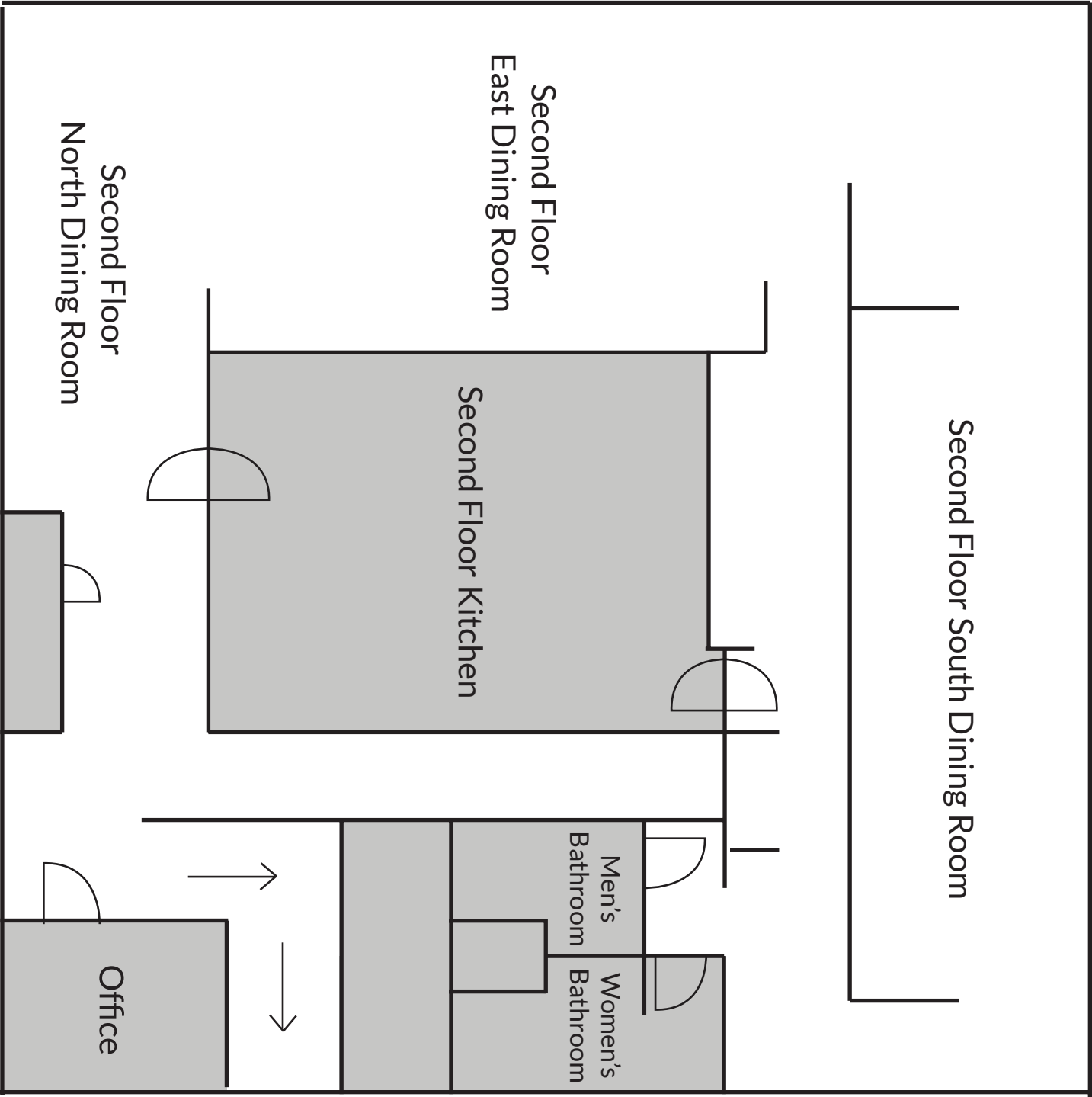




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## SECOND FLOOR FLOOR PLAN



# OCEANIC

*Oceanfront Dining*

## THIRD FLOOR FLOOR PLAN

