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FINE CATERING
Wedding
CONNECTICUT'S PREMIERE DESTINATION VENUE
CONNECTICUT’S PREMIERE DESTINATION WEDDING VENUE

Connecticut’s only destination wedding and event venue featuring exotic beaches, live palm trees and picturesque views of the Long Island Sound. Savor in a breathtaking sunset while indulging in award-winning cuisine and impeccable service.

GET MARRIED BY THE SEA

An intimate beach ceremony at Anthony’s Ocean View will make your wedding a truly memorable experience. Guests enjoy comfortable seating in meticulously maintained gardens or on our beautiful beach.

Come and experience over 40 years of excellence.
Our Ballrooms

Our exquisite ballrooms accommodate the most intimate of unions to the grandest of celebrations. Guests enjoy fine dining with first class service and access to private gardens with breathtaking coastal views. A private Maitre D’ and Newlywed Attendant are at your service to ensure an unbelievable experience for you and your guests. All ballrooms can be enhanced with state-of-the-art sound systems, event lighting and HD video displays.

THE PARADISE BALLROOM
Boasting the best view on the property, the Paradise Ballroom accommodates a minimum of 75 adults to a maximum of 150 guests. Includes access to the Paradise Garden, waterfall, and our sandy beach.

THE LILY BALLROOM
With a sweeping staircase and garden views, the Lily Ballroom accommodates a minimum of 150 adults to a maximum of 230 guests with access to the private Lily garden and beach.

THE ROSE ROOM
Featuring stunning water views and a private courtyard, the Rose Ballroom accommodates a minimum of 175 adults to a maximum of 275 guests with access to the private Rose garden and beach.

THE GRAND BALLROOM
A combination of both the Rose and Lily Ballrooms, the Grand Ballroom accommodates a minimum of 285 adults to a maximum of 550 guests. Guests enjoy access to both gardens, gazebos, seaside bar and our sandy beach.
Extraordinary
**The Signature Platinum Series for An Extraordinary Event**

Our Signature Platinum Series are designed to dazzle you and your guests providing a once-in-a-lifetime experience that only Anthony’s Ocean View can offer.

Available in both traditional, plated service or an elegant stations style reception, these lavish packages set the bar far higher than you ever could have imagined.

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**Platinum Featured Enhancements**

Upon booking, receive a complimentary bottle of Dom Perignon or Cristal.

In addition, choose from Dom Perignon or Cristal to compliment your sweetheart table.

Fabric and decor to highlight your favorite features of the ballroom.

Custom LED uplighting and intelligent lighting will create the perfect mood in your dining room.

Your guests will enjoy upgraded red and white wine on all tables, as well as sparkling bottled water.

**Also Enjoy:**

6 Hour Ultra Premium Open Bar

White Glove Service and Elegantly Attired Waitstaff

Complimentary Valet Parking

Specialty Table Linens

Martini Bar with LED Uplighting and Giant Martini Glass Shaped Ice Luge

Premium Cognac and Cigar Bar with Professional Cigar Roller
SIGNATURE PLATINUM
COCKTAIL HOUR

WELCOME CHAMPAGNE STATION
Champagne with Strawberry Garnish

Seafood Raw Bar with Cracked King Crab Legs, Jumbo Shrimp, and Fresh Clams on the Half Shell

Assorted Seafood Displays, Including Marinated Fresh Salmon, Swordfish, Fresh Tuna, Seafood Salad, and Octopus Salad

Baby Lamb Chops, a Chef Sautéed Lollipop Lamb Chop Station

Asian Station featuring Sushi, Dumplings, Thai Chicken and Vegetable Spring Rolls

Assorted Imported Cheeses with Thin Sliced Prosciutto di Parma

BUTLER STYLE PASSED ITEMS
Fried Homemade Coconut Shrimp
Handmade Potato and Rice Cassatini
Fried Calamari
Fried Mozzarella

COLD ITEMS
Crostini Station
Gourmet Spreads, Hummus, Goat Cheese and Roasted Pepper, Caprese, Lump Crab and Lobster Meat in a Light Flaky Pastry Puff

HOT ITEMS
Fresh Blue Point Oysters Rockefeller
Assorted Grilled Pizzette
Fried Oysters
Tender Shrimp, Chicken and Beef Skewers
Classic Clams Casino
Stuffed Mushrooms
Homemade Meatballs
Jumbo Lump Crab Cakes
Eggplant Rollatini
Fiore di Latte, Fresh Mozzarella Wrapped in Escarole

Speak to one of our professional wedding planners and express your own unique style and personality by creating a menu selection of your own.
**PLATINUM PLATED SERVICE**

**ANTIPASTI**
Select One or Create Your Own

**Gamberoni al Freddo di Mare**
Two jumbo shrimp topped with lobster, scallops, lump crab, and avocado served in chilled martini glass

**Fagotto de Melanzane é Zucchini**
Grilled eggplant and zucchini with fresh mozzarella and prosciutto di parma, topped with fresh colorful tomato, extra virgin olive oil, and garlic

**Stella di Prosciutto**
Buffalo mozzarella and prosciutto over arugula with lemon dressing

**Carpaccio di Manzo**
Thin sliced raw filet mignon over arugula with shavings of parmigiano

**Insalata di Granseola Alla Moda Dello Chef**
Jumbo lump crab meat chef style

**PASTA**
Select One or Create Your Own

**Orrechiette Sorrentino**
Homemade sauce with ricotta and mozzarella, garnished with fresh basil leaf

** Linguine All’Astice con Carciofi**
Half lobster with artichoke hearts over linguini

**Paccheri Mare é Monte**
Paccheri pasta with Mediterranean clams and zucchini, topped with shavings of pecorino cheese

**Rigatoni Alla Boscaiola**
Rigatoni pasta with ground beef, fresh peas, mushrooms, and fresh cherry tomatoes

**Pappardelle Allo Scoglio**
Pappardelle pasta with lobster meat, shrimp, scallops, crab, and cherry tomatoes

**Penne Alla Genovese**
Penne pasta with fresh onion sauce

In Addition, You and Your Guests Will Also Enjoy Our Chef’s Special Risotto

**INTERMEZZO**
Select One Or Create Your Own

**Frisee, Fennel and Endive**
In a lemon dressing

**Passion Fruit or Lemon Sherbet**
Served in a chilled martini glass
MAIN ENTRÉE
Select Three or Create Your Own
Elegantly garnished and accompanied by vegetable and potato

Surf and Turf
12-ounce filet mignon and 10-ounce jumbo lobster tail, stuffed or unstuffed

Shrimp Fiorentina
Shrimp with fresh spinach

Cono Dello Scoglio
Red snapper, prawn, and cockles with a lobster sauce

Branzino Incrostata
Sea bass encrusted with potatoes, zucchinis, and carrots

Rosa di Salmone All’ Erbe Aromatici
Baked salmon, extra virgin olive oil, lemon sauce with asparagus, and potato fluff

Pollo Saltimbocca
Chicken breast topped with prosciutto, provolone, and fresh tomato

Pollo Milanese
Breaded chicken cutlet with fresh arugula, grape tomatoes, extra virgin olive oil, and a balsamic drizzle

Costatelle di Agnello Intrecciate
Rack of lamb

Vitello
Breaded veal chop with lemon and caper sauce

VEGETARIAN
Vegetarian meals can be added to your main entrée selections

Timbali di Verdura
Baked seasonal vegetables

Peperone Imbottito con Verdure di Stagione
Stuffed pepper with seasonal vegetables

Gattó di Patate Vegetariano
Potato and vegetable quiche

Melanzane Alla Parmigiana
Classic homemade eggplant parmigiana

SINFUL DESSERTS
Table Tiers of Sweet Indulgence
Anthony’s Ocean View’s signature assorted Italian pastries, assorted cakes, and chocolate-covered strawberries, as well as other treats and sliced fresh fruit all served per table

Homemade Gelato Bar

Flaming Strawberry Flambe Station and Warm Nutella Crepes

Frozen Limoncello and Orangello Cordial Station

Custom Wedding Cake
Gourmet Coffee, Tea, Espresso, and Cappuccino Service
SIGNATURE PLATINUM STATION STYLE

ANTIPASTO AND ASSORTED GOURMET SALAD STATION

Garden Salad
Spinach Salad
Fresh Mozzarella
Prosciutto di Parma
Salami
Capicola
Marinated Artichokes
Roasted Peppers and Eggplant

CHEF ATTENDED PASTA STATION, INCLUDING

Rigatoni Frutta di Mare, with calamari, shrimp, and scallops in a red fish sauce
Cavatelli with Sausage, and gorgonzola cream sauce
Farfalle Primavera, with fresh garden vegetables

FRESH SEAFOOD STATION

Picked Stuffed Jumbo Lobster Tail
Norwegian Salmon, with a pancetta crust and champagne sauce

OUR CHEF’S LINE

Chicken Osso Buco

Involtini di Vitello, veal rolled with parma prosciutto and fresh buffalo mozzarella
Stuffed Pork Loin, with spinach and mozzarella

CARVING STATION

Filet Mignon, with your choice of a mushroom au jus, peppercorn au jus, or au poivre
(organic filet mignon optional)
Your choice of a seasonal vegetable and potato

SINFUL DESSERTS

Tavola Veneziana Station, imported cakes, italian pastries, assorted cookies and fresh fruit displays, assorted cordials served in chocolate cups
Flowing Chocolate Fountain, with fruit skewers, marshmallows, Oreos, pretzels, and more
Nutella Station with fresh strawberries, bananas, blueberries, raspberries, and more in your choice of a warm croissant or homemade crepe
Homemade Gelato Bar
Frozen Limoncello and Orangello Cordial Station
Custom Wedding Cake

Gourmet Coffee, Tea, Espresso, and Cappuccino Service

Additional Entrée Selections, Gluten Free, Vegetarian and Vegan Options Available
Exquisite details
**GRAND WEDDING PLATED SERVICE**

**Six-Hour Open Bar**  
*Red and White Wine on Tables*

**Welcome Champagne Station**  
*Champagne with Strawberry Garnish*

**Seafood Raw Bar Station**  
*King Crab Legs, Jumbo Shrimp, Clams on the Half Shell on Bed of Ice, Pan Seared Tuna and Smoked Salmon*

**Hors D’OEUVRES Station**  
*Stuffed Mushrooms, Stuffed Clams, Gourmet Quiche, Mussels Arraganata, Eggplant Rollatini, Crab Cakes, Homemade Cocktail Meatballs with Ricotta*

**Crostitni Station**  
*Oven-Toasted Bread, Sun-Dried Tomato, Fresh Tomato and Basil, Grilled Zucchini, Grilled Eggplant, Red Roasted Peppers, Fagioli Beans with Garlic and Oil*

**Unlimited Butler-Style**  
*Passing of Fried Calamari, Fried Mozzarella, Rice Croquettes, Potato Croquettes, Coconut Shrimp and Thai Chicken*

**Homemade Grilled Foccacia**  
*Arugula and Mozzarella, Prosciutto, Salami and Mortadella*

**Harvest Table**  
*Vegetable Crudités, Gourmet Spreads, Dried Fruits, Roasted Pepper and Goat Cheese, Hummus and Kalamata Olives*

**Cheese Station**  
*Imported Parmigiano, Provolone, Piccante, Jack Pepper, Sharp Cheddar, Swiss, and Others Decorated with Fruit and Dried Sausage*

**Prosciutto di Parma Station**  
*Thinly Sliced Imported Prosciutto*

**Lamb Chops Station**  
*Lollipop Lamb Chops Cut from the Rack*

**Assorted Sushi Station**

**Champagne Toast**

**Choice of Two Appetizers**  
The first will be served individually, the second seafood salad served family style.

**Antipasto**  
*Mixed Greens, Prosciutto, Mozzarella, Roasted Peppers, Green Olive with Balsamic Vinaigrette*

**Endive**  
*With Tri-Colored Roasted Peppers, Bocconcino, Sun Dried Tomato and Fresh Breadstick*

**Zucchini Caprese**  
*Fried Zucchini Served with Fresh Mozzarella and Heirloom Tomato*

**Ceaser Salad**  
*Housemade Dressing with Shaved Parmigiano and Croutons*

**Choice of Pasta**  
*Served individually, with Chef’s rissotto, passed.*

**Rigatoni with Shrimp, Calamari and Scallops**

**Cavatelli Sorrentino**

**Penne Genovese (onion sauce)**

**Farfalle Primavera**

**Penne Ala Vodka**

**Intermezzo**  
*Lemon Sorbet Served in a Chilled Martini Glass*

**Main Entrée**  
*Choice of Three for Guests. All entrées come with vegetable and potato and are elegantly garnished.*

**Surf and Turf**  
*Filet Mignon and Two Jumbo Baked Stuffed Shrimp*

**Rack of Lamb**  
*Seasoned and Roasted to Perfection*

**Stuffed Boneless Breast of Chicken**

**Chilean Seabass**  
*Herb Crusted with Cherry Tomatoes*

**Veal ala Anthony**  
*Sauteed Medallions of Veal Topped with Mozzarella, Fresh Tomato, and Peas*
Venetian Table
Assorted Sliced Fresh Fruit, Watermelon Carvings, Assorted Berries, Chocolate Mousse Cake, Tiramisu and Many Other Imported Cakes, Cheesecakes, Italian Pastries and Assorted Cookies, Chocolate Cordials with Assorted Liqueurs

Chocolate Fondue Station
Warm Milk Chocolate with Assorted Fruits and Other Tasty Treats

Custom Tiered Wedding Cake, Homemade Gelato, and Flaming Crêpe Station
Coffee, Tea, Espresso, and Cappuccino

Additional Entrée Selections, Gluten Free, Vegetarian and Vegan Options Available
DELUXE WEDDING
PLATED SERVICE

Five-Hour Open Bar
Red and White Wine on Tables

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Hors D’Oeuvres Station
Stuffed Mushrooms, Stuffed Clams, Gourmet Quiche, Mussels Arraganata, Eggplant Rollatini, Crab Cakes, Homemade Cocktail Meatballs with Ricotta

Crostini Station
Oven-Toasted Bread, Sun-Dried Tomato, Fresh Tomato and Basil, Grilled Zucchini, Grilled Eggplant, Red Roasted Peppers, Fagioli Beans with Garlic and Oil

Unlimited Butler-Style
Passing of Fried Calamari, Fried Shrimp, Scallops and Bacon, Rice Croquettes, Potato Croquettes and Sliced Filet Mignon Crostini

Asian Station
Sushi, Dumplings, Thai Chicken, Vegetable Spring Rolls

Seafood Station
Seafood Salad, Smoked Salmon and Pan Seared Tuna

Homemade Grilled Foccacia Station
Arugula and Mozzarella, Prosciutto, Salami and Mortadella

Gourmet Pizzette Station
Fresh Baked Pizza am Italiana, Assorted Toppings

Cheese Station
Imported Parmigiano, Provolone, Piccante, Jack Pepper, Sharp Cheddar, Swiss, and Others Decorated with Fruit and Dried Sausage

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Champagne Toast

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Choice of Appetizer

Antipasto
Mixed Greens, Prosciutto, Mozzarella, Roasted Peppers, Green Olive with Balsamic Vinaigrette

Eggplant Caprese
Fried Eggplant with Fresh Tomato, Mozzarella and Balsamic Drizzle

Baby Greens
Shaved Parmigiano and Pears Topped with a Lemon Zest

Spinach Salad
Tossed with Fennel, Gorgonzola and Balsamic Vinaigrette

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Choice of Pasta
Farfalle Primavera
Penne ala Vodka
Cavatelli
Rigatoni Bolognese
Orecchiette with Sausage and Red Pepper
Penne Genovese

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Intermezzo
Lemon Sorbet Served in a Chilled Martini Glass

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Main Entrée
Choice of Two for Guests
All entrées come with vegetable and potato and are elegantly garnished.

Surf and Turf
Filet Mignon and Two Jumbo Baked Stuffed Shrimp

Salmon a Graté
Baked with Seasoned Breadcrumbs

Stuffed Boneless Breast of Chicken
Stuffed with Spinach, Prosciutto and Mozzarella

Roasted Rack of Lamb
Seasoned and Roasted to Perfection

Veal ala Anthony
Sautéed Medallions of Veal Topped with Mozzarella, Fresh Tomato, and Peas

Additional Entrée Selections Available

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Venetian Table
Assorted Sliced Fresh Fruit, Watermelon Carvings, Assorted Berries, Chocolate Mousse Cake, Tiramisu and Many Other Imported Cakes, Cheesecakes, Italian Pastries and Assorted Cookies, Chocolate Cordials with Assorted Liqueurs

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Custom Tiered Wedding Cake, Homemade Gelato, and Flambé Station
Coffee, Tea, Espresso, and Cappuccino

Additional Entrée Selections, Gluten Free, Vegetarian and Vegan Options Available

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Cocktail Hour
Five-Hour Open Bar, 
Includes Red and White Wine on Tables

Welcome Champagne Station

Hors D’Oeuvres Station
Stuffed Clams, Eggplant Rollatini, Gourmet Quiche, 
Homemade Cocktail Meatballs with Ricotta

Crostini Station
Oven-Toasted Bread, Sun-Dried Tomato, 
Fresh Tomato and Basil, Grilled Zucchini, 
Grilled Eggplant, Red Roasted Peppers, 
Fagioli Beans with Garlic and Oil

Unlimited Butler-Style
Passing of Fried Calamari, Fried Mozzarella, 
Rice Croquettes, Potato Croquettes, Coconut Shrimp

Homemade Grilled Foccacia Station
Arugula and Mozzarella, Prosciutto, 
Salami and Mortadella

Gourmet Pizzette Station
Fresh Baked Pizza al Italiana, Assorted Toppings

Harvest Table
Vegetable Crudités, Gourmet Spreads, 
Dried Fruits, Roasted Pepper and Goat Cheese, 
Hummus and Kalamata Olives

Cheese Station
Imported Parmigiano, Provolone, Piccante, 
Jack Pepper, Sharp Cheddar, Swiss, and Others 
Decorated with Fruit and Dried Sausage

Assorted Sushi Station

Champagne Toast

Antipasto Station
Garden Salad, Olives, Fresh Mozzarella, 
Assorted Marinated Items, Salami, 
Capicola and More

Prosciutto di Parma
Italian Dry Carved Prosciutto Sliced 
with Assorted Cheese Decoration

Pasta Station
Penne Ala Vodka
Cavatelli with Mozzarella and Ricotta
Penne Genovese

Main Course Station
Baked Jumbo Stuffed Shrimp with 
Crabmeat Stuffing
Salmon a Gratin with Breadcrumb
Baked Stuffed Pork Loin Roasted 
with Spinach and Mozzarella
Chicken Francaise

Carving Station
Filet Mignon with Peppercorn Au Jus 
and Horseradish Sauce

Vegetable Station
Roasted Potatoes
Fresh Garden Vegetables
Zucchini, Red Pepper and Squash Sauteed 
with Olive Oil and Garlic

Venetian Table
Assorted Sliced Fresh Fruit, Watermelon Carvings, 
Assorted Berries, Chocolate Mousse Cake, Tiramisu 
And Many Other Imported Cakes, 
Cheesecakes, Italian Pastries and Assorted Cookies, 
Chocolate Cordials with Assorted Liqueurs

Custom Wedding Cake, Homemade Gelato Station, 
and Flambé Station

Coffee, Tea, Espresso, and Cappuccino

Additional Entrée Selections, Gluten Free, 
Vegetarian and Vegan Options Available
A station-style reception featuring hot and cold hors d’oeuvres.

**Cocktail Hour**
*Five-Hour Open Bar, Includes Red and White Wine on Tables*

**Cold Hors D’Oeuvres Station**
*Cold Seafood Salad, Smoked Salmon, Pan-Seared Tuna*

**Crostini Station**
*Oven-Toasted Bread, Sun-Dried Tomato, Fresh Tomato and Basil, Grilled Zucchini, Grilled Eggplant, Red Roasted Peppers, Fagioli Beans with Garlic and Oil*

**Unlimited Butler-Style**
*Passing of Fried Calamari, Fried Mozzarella, Rice Croquettes, Potato Croquettes, Fried Shrimp*

**Assorted Sushi Station**
*Homemade Grilled Foccacia Station*
*Arugula and Mozzarella, Prosciutto, Salami and Mortadella*

**Gourmet Pizzette Station**
*Fresh Baked Pizza al Italiana, Assorted Toppings*

**Cheese Station**
*Imported Parmigiano, Provolone, Piccante, Jack Pepper, Sharp Cheddar, Swiss, and Others Decorated with Fruit and Dried Sausage*

**Champagne Toast**

**Cold Hors D’Oeuvres**
*Served Continuously for Two Hours*
*Lump Crab Meat Cradled in Puff Pastry, Cantaloupe Wrapped in Prosciutto, Fresh Mozzarella with Tomato Vegetable Crudité and Dip Assorted Fruit Displays*

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**Hot Hors D’Oeuvres**
*Served Continuously for Two Hours*
*Scallops and Bacon, Stuffed Mushrooms, Stuffed Clams, Eggplant Rollatini, Buffalo Wings, Cheese Puffs, Gourmet Quiche, Seafood Puffs, Chicken Kabobs, Cocktail Meatballs, Bacon Wrapped Shrimp, Mussels Arraganata*

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**3 Choice Pasta Station**
*Served Continuously for Two Hours*
*Penne Ala Vodka, Cavatelli with Mozzarella and Ricotta, Paccheri with Clams, Scallops, Mussels, Shrimp, Calamari and Fresh Tomato*

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**Dessert**
*Custom Wedding Cake and Gelato Station*
*Coffee, Decaf, Tea, Espresso, and Cappuccino*

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**Additional Options**
*We highly recommend the following options to complement this reception:*
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*Carving Station*
*Prime Rib, Baked Ham, Seafood Raw Bar, Venetian Table*
Culinary delights
Five-Hour Open Bar
Includes Red and White Wine on Tables

Hors D’Oeuvres Station
Potato Croquettes, Rice Croquettes and Assorted Vegetable Quiche

Assorted Sushi Station

Crostini Station
Oven-Toasted Bread, Sun-Dried Tomato, Fresh Tomato and Basil, Grilled Zucchini, Grilled Eggplant, Red Roasted Peppers, Fagioli Beans with Garlic and Oil

Homemade Grilled Foccacia Station
Arugula and Mozzarella, Prosciutto, Salami and Mortadella

Gourmet Pizzette Station
Fresh Baked Pizza al Italiana, Assorted Toppings

Cheese Station
Imported Parmigiano, Provolone, Piccante, Jack Pepper, Sharp Cheddar, Swiss, and Others Decorated with Fruit and Dried Sausage

Champagne Toast
Champagne Mimosa Fountain

Featuring
Assorted Danish and Muffins
Belgian Waffles with Toppings
Pancake Station
French Toast
Made-to-Order Omelet Station
Breakfast Sausage and Grilled Bacon
Displays of Seasonal Fresh Fruits
Smoked Salmon Display with Bagels and Cream Cheese

Chef Line
Anthony’s Garden Salad
Pasta of Your Choice
Boneless Chicken Breast, Chef Style or Any Style
Fresh White Fish: Scrod, Sole, Halibut or Salmon any Style
Fresh, Seasonal Vegetable and Choice of Potato
Choice of:
Sliced Prime Rib, Baked Ham, Roasted Turkey, or Stuffed Pork Loin

Dessert
Custom Wedding Cake and Gelato Station
Coffee, Decaf, Tea, Espresso, and Cappuccino Included

Offered from 11:00 a.m. to 4:00 p.m.
Five-Hour Open Bar

Hors D’Oeuvres Station
Stuffed Clams, Buffalo Wings, Cocktail Meatballs, Gourmet Quiche

Crostini Station
Oven-Toasted Bread, Sun-Dried Tomato, Fresh Tomato and Basil, Grilled Zucchini, Grilled Eggplant, Red Roasted Peppers, Fagioli Beans with Garlic and Oil

Homemade Grilled Foccacia Station
Arugula and Mozzarella, Prosciutto, Salami and Mortadella

Gourmet Pizzette Station
Fresh Baked Pizza al Italiana, Assorted Toppings

Assorted Sushi Station

Cheese Station
Imported Parmigiano, Provolone, Piccante, Jack Pepper, Sharp Cheddar, Swiss, and Others Decorated with Fruit and Dried Sausage

Featuring
Clam Chowder
Tossed Salad
String Bean Salad
Carrot Salad
Pasta Salad and Potato Salad
Corn on the Cob
Steamed Mussels
BBQ Ribs and BBQ Chicken
Zappa di Clams
Grilled New York Strip
Hamburger and Hot Dogs

Choice of Pasta

Pig Roast

Dessert
Fresh Fruit, Custom Wedding Cake and Gelato Station

Coffee, Tea, Decaf, Espresso, and Cappuccino

Additional Suggestions
Maine Lobster (market value)
Raw Bar
Menu selections can be customized
When the sun sets...
the party heats up!
At Anthony’s Ocean View, our expert event consultants will guide you through the process of planning a truly memorable experience. From décor to entertainment to customizing a menu that is sure to leave your guests more than satisfied, no detail is left behind.

Every remarkable event has an equally extraordinary group of people working behind the scenes to ensure your affair runs flawlessly.
BALLROOM AUDIO AND P/A SYSTEM  Our state-of-the-art sound system is designed to deliver the perfect mix of music from tableside to the dancefloor. A cutting-edge audio system, monitors and microphones integrate seamlessly into each ballroom to enhance the sound from every angle.

EVENT LIGHTING/LED UPLIGHTING  Instantly transform your event with creative lighting surrounding the ballroom in brilliant hues. Our surround sound lighting system has been designed to enhance the natural beauty of the venue while creating a custom look for every event. Upgrade your lighting experience by adding multiple looks including dance modes and more!

HD VIDEO SCREENS  Custom media HD TVs in all corners of the ballroom. With high definition TV monitors you can personalize your event with a custom monogram, video montage or live broadcast

DISC JOCKEYS AND MCs  Our house DJs specialize in event entertainment and deliver a flawless event every time! With an extensive music library, Anthony’s disc jockeys combine your must-haves, with all-time favorites and guest requests to create a reception that is truly yours.

DISC JOCKEY AND LIVE MUSIC  Take your event to the next level by pairing a DJ with a live performance from the area’s top musicians and vocalists. Our partner cocktail, dinner and party bands work with our DJs to bring you a performance that is larger than life!
LIVE BANDS  CT’s top musicians and dance bands are ready to kick your event up a notch! From dinner trios to a full orchestra, choose the compilation that best fits your style and budget.

PHOTO BOOTHs  Entertain your guests and create wonderful memories at the same time by adding an interactive photo booth. Open air, arcade or red-carpet style photo booths and stations provide fun for guests of all ages!

PHOTOGRAPHY AND VIDEO  Our professional photographers are on staff ready to capture your most precious memories from ceremony highlights to a complete photo journal documenting your affair. Images taken throughout the event are instantly ready to be viewed on our Anthony’s Ocean View HD monitors. All images are delivered straight to you electronically with prints sold separately.

FLORAL BOUQUETS AND CENTERPIECES  Work with our house florists and decorators to bring your décor vision to life with gorgeous bouquets and centerpieces from the most simple to spectacular designs.

LOUNGE FURNITURE AND EVENT DÉCOR  Create a lounge atmosphere with a soft seating option for both indoor and outdoor events. Our decorators will work with you to craft a design concept that fits your style and theme!

FABRIC DRAPING AND EVENT DÉCOR  Our designers are on hand to offer any style of décor to transform your wedding or event. Whether you are looking to create a dramatic effect with rich fabric and bold colors, or prefer a soft, romantic feel, the possibilities are endless!
Enhancements

Anthony’s Ocean View specializes in customizing any package based on the needs and likings of our honored guests. Below you will find some of our most popular enhancements.

Champagne Station
Sangria Station
Signature Drink Station
Martini Bar
Passing of Chilled Jumbo Shrimp Cocktail
Butler Passed Hors D’Oeuvres
Assorted Seafood Raw Bar
Clams On the Half Shell

Blue Point Oysters
Hot Hors D’Oeuvres
Fresh Maine Lobster
Additional Entrée Selections
Chocolate Fountain
Venetian Table
Homemade Gelato Bar
Premium Cognac and Cigar Bar
Limoncello/Orancello Station
Late Night Slider and Deli Stations
Extended Hours
Event Uplighting/Intelligent Lighting
Custom Drapery and Decor
HD Video Screens and Surround Sound
Valet Parking
White Glove Service
...and the list goes on!
Let Anthony’s Ocean View create your happily ever after!