



Basking Ridge Country Club ~Wedding Package~

We are so excited that you have considered The Basking Ridge Country Club to host your most special day! This package reflects our clients' most requested selections and has been designed to simplify and facilitate both menu planning and budgeting. We are also pleased to offer the experience and convenience of our Executive Wedding Sales Consultants in order to tailor a special package according to your individual tastes and specific requirements.

Your Wedding Package Will Include:

- Exclusive use of your reception facility
- Elegantly decorated hors d'oeuvres and cocktail hors d'oeuvres stations
- Champagne toast with our select house champagne
- Tableside entrée selection and wine service with dinner
- Wedding cake designed by our exclusive partnering vendor
- Wide color selection for your table linens and napkins
- Fireplace in every room
- Coat check attendant (seasonally)
- Personalized menu cards
- Direction cards and place cards

To Enhance Your Wedding Reception, the Following May be Added at an Additional Cost:

- Indoor and outdoor On-site wedding ceremony locations
- Upgraded top shelf level brand liquors
- Personalized ice sculptures
- Wedding cake enhancements
- Extended hours for bars and dancing
- An array of Dessert Displays and "To-Go" stations for your exiting guests

Five Hour Open Premium Bar

Champagne, Miller Lite, Heineken, Budweiser, Sam Adams Seasonal
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot,
Stolichnaya, Beefeaters, Dewars, Sauza Tequila, Bacardi, Captain Morgan,
Malibu Rum, Jack Daniels, Seagrams 7, Southern Comfort, Sweet & Dry Vermouth,
Apple Pucker, Triple Sec, Amaretto, Kahlua, Peach Schnapps
Assorted Sodas, Fruit Juices, Sparkling Water

(Top Shelf Liquor Package is Available for an Additional Cost)



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As Your Guests Arrive, Servers Will Greet Them At The Door With “Delicious Heights Own”
Pomegranate Champagne Cocktail with Fresh Seasonal Berries

Butler Passed Hors D’oeuvres

One-Hour Cocktail Service

Please Select Eight (8) of the Following Hors d’oeuvres...

Hot Selection

Tempura Style Shiitake Mushrooms, White Truffle Mayonnaise
Wild Mushroom “Cappuccino”
Miniature Grilled Brie Cheese Sandwich with Tomato-Raspberry Ketchup
Mini Sheppard’s Pie in Savory Pastry
Mini Cheeseburger Slider with American Cheese and Melted Onions
Coconut Shrimp, Apricot Dipping Sauce
Chicken Satè with Sesame Scented Peanut Sauce
Bourbon Glazed Filet Mignon Skewers
Spinach and Feta Cheese Miniature Tartlets with Micro Greens Top
Parmesan Risotto Croquettes
Phyllo Wrapped Asparagus & Goat Cheese Bundles
Bacon Wrapped Sea Scallops
Pan Fried Roasted Pork or Vegetable “Dim Sum”
Chinese Style Spring Rolls with a Sweet Scallion Chili Dipping Sauce
Crispy Potato Pancakes with Apple Dipping Sauce
Fine Herb Lamb Chops with Pommery Mustard Crust
Pigs-In-A-Blanket with Spicy Boardwalk Mustard
Mini Loaded Potato Skins with Aged Cheddar and Bacon
Tuscan Stuffed Clams with a Parmesan Crust
Shrimp and Cajun Sausage Brochette
Sesame Chicken Morsels, Sweet Asian Chili Sauce

Cold Selection

Rare Cajun Beef on Garlic Croutons with Creole Aioli
Prosciutto & Provolone Roulades with Light Garlic-Mascarpone Spread
Fresh Avocado Guacamole in a Roasted Corn Phyllo Cup
Personal Crudité with Ranch Dipping Sauce
Asian Vegetable Nori Rolls, Wasabi and Pickled Ginger
Lobster Gazpacho Shooter
Cured & Smoked Salmon Mousse on Russian Black Bread
Personal Shrimp Cocktail
Seared Ahi Tuna with Hoisin Dressing on a Crispy Rice Crouton
Prosciutto Wrapped Breadstick Brushed with Citrus Honey
Skewers of Ripe Tomato & Fresh Mozzarella with Folded Basil Leaves
Truffled Beef Carpaccio with Shaved Shallot and Fresh Chive

Delicate China Spoons

Truffled Egg Salad with American Sturgeon Caviar and Red Onion
Latino Tuna Tartare with Coconut Milk & Cilantro
Coconut Chicken Salad with Crispy Wontons
Maryland Crab Cakes with Pecan Spiced Tartar Sauce
Chilled Lobster & Melon Salad



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Cocktail Hour Service

Delicious Heights Market Table

We Take Great Care to Obtain the Finest Ingredients From Farmers and Artisans Dedicated to Creating Their Delicacies with Patience, Attention to Quality and a Respect for the Earth.

Our Signature Cocktail Hour Station Features Four (4) of Our Most Requested Displays:

An Inspired Arrangement of Imported and Domestic Cheeses

Garnished with Dried and Fresh Fruits and Nuts

Balsamic Shallots and Slow Roasted Sweet Garlic

Stuffed Olives, Mediterranean Marinated Olives, Sweet and Tangy Peppadew Peppers and Pickled Peppers Served Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls and Herbed Sticks

Farmer's Market Display

Zucchini, Yellow Squash, Eggplant, Asparagus and Carrots with

Extra Virgin Italian Olive Oil and Cracked Black Pepper

Crisp Garden State Vegetables with Two Hand-Blended Dips

Garden State's Best Display of Locally Produced and House Made Salads

Tomatoes with Garden Basil and Fresh Mozzarella

Oven Dried Tomatoes with Grilled Artichokes

Roasted Asparagus with Fresh Ginger

Fire Roasted Tri-Colored Peppers and Balsamic Eggplant

Sweet Jersey Corn Salad with Crumbled Feta Cheese

And Your Choice of One (1) of the Following Chafing Dish Items

Fried Rings of Calamari, Plum Tomato Marinara

Drunken Mussels, Garlic, Herb & White Wine Broth

Italian Sausage and Peppers, Crushed Tomato and Fresh Basil

Pulled Pork Sliders, Sweet Potato Hay

Warm Spinach and Brie, Pita and Tortilla Chips

Tuscan Stuffed Clams, Parmesan Crust

(Additional Chafing Dish Items are Available for an Additional Cost)



~Basking Ridge Country Club Wedding Package~

Cocktail Hour Service

(Continued)

Your Choice of One (1) of the Following Stationary Displays

Designer Mac-n-Cheese Bar

A Selection of Three House Made Mac-n-Cheese Creations: Rich Vermont White Cheddar, Lightly Spiced Chipotle-Pepper Jack and Smooth Smoked Gouda & Fontina Served with a Topping Bar of Toasted Japanese Panko Crumbs, English Peas, Minced Garden Herbs, Sweet Shallot Marmalade, Double Smoked Bacon Crumbs, Hand Grated Parmesan Cheese, Fresh Baby Spinach, Marinated Free Range Chicken, Diced Amish Ham, Sliced Scallions, Shaved Broccoli Flowerets, Sweet Bell Pepper and Toasted Almonds

Self-Serve Nacho Bar

Freshly Fried Tri-Colored Corn Chips, Sliced Black and Green Olives, Dairy Fresh Sour Cream, Traditionally Seasoned and Ground Angus Beef, Pickled Jalapeños, Shredded Cheddar and Monterey Jack Cheeses, Freshly Made Guacamole and Salsa Roja

Antipasto Display

Imported Provolone, Sopressata, Prosciutto di Parma, Dry Aged Salami, Shallot Balsamico, Marinated Artichoke Hearts, Roasted Garlic Peppers, Bocconcini, Caponata, Dried Salami, Olives and Preserved Cherry Peppers with Bastone and Crostini Breads

American Bistro

Philadelphia Cheesesteak Sliders, Watermelon-Feta Cheese Salad, Bistro Caprese Salad, Chilled Tomato Soup Shooters with Grilled Cheese Croutons and Crispy Pomme Frits

Persian Station

A Wide Variety of Chickpea Hummus, Roasted Pepper Hummus, Baba Ganouch, Tabbouleh, Armenian Lenil Salad, Herb Marinated Cucumbers and Fresh Yoghurt Dip Accompanied by Flat Breads, Pita Chips and Lavash Crisps

Far Eastern Station

Steamed and Fried Vegetable Potstickers, Boneless Spareribs and Japanese Crispy Bean Curd with Sweet Chili Sauce and Crispy Noodles, Complemented by Edamame Stir-Fried Rice, Mirin Dumpling Sauce, Spicy Chili Oil, Sriracha Aioli and Authentic Chopsticks



Upgraded Stationary Displays:

*(These Stations Require a Supplemental Fee)

***American Raw Bar**

An Elaborate Shaved Iced Display of Citrus Poached Jumbo Shrimp, Chesapeake or Blue Point Oysters, Little Neck and Cherrystone Clams and North Atlantic Crab Claws Served with Spicy Cocktail and Mignonette Sauces with Freshly Grated Horseradish and Fresh Lemon

***The Smoke House**

Cured and Hickory Smoked Norwegian Salmon Accompanied by Smoked Rainbow Trout Serve with Potato Pancakes, Russian Black Bread and Toasted Seeded Rye Bread with Grated Horseradish, Brined Capers, Chopped Bermuda Onions, Chopped Egg Whites and Yolks

***Ceviche Station**

A Selection of 3 Grade "A" Ceviche to Include...
Salmon with Horseradish and Herbs; Spicy Tuna and Mango; Hamachi with Coconut and Lime Served in Flower Petal Ice Bowls and Accompanied by Rainbow Tortillas, Guacamole and Fresh Heirloom Tomato Salsa

***Japanese Sushi and Sashimi Display**

An Elaborate Display of Sushi, Traditional Maki Hand Rolls and Ocean Fresh Sashimi Served with Authentic Chopsticks, Pickled Ginger, Spicy Wasabi, Sriracha Aioli and Brewed Soy Sauce

Turn your Sushi and Sashimi Display into a Live Action Station with Kimono-Clad Sushi Chefs For an Additional Fee



Cocktail Hour Service

(Continued)

Your Choice of One (1) of the Following Attended Stations A Uniformed Chef Will Carve or Prepare...

Pasta Station Selections

Your Pasta Station Will Include a Pepper Mill for grinding, Grated Parmesan Cheese, Herb Marinated Olives and Hot Pepper Flakes

Please Select Two (2)

Tubes of Rigatoni Pasta with Cherry Tomatoes, Baby Spinach and Basil Champagne Sauce
Conchiglie Pasta with Roasted Peppers, Black Olives and Artichoke Hearts with Basil Cream
Penne Pasta with Fresh Peas, Prosciutto de Parma and Triple Distilled Vodka Sauce
Sea Shell Pasta with Fennel, Baby Shrimp, Chorizo and Red Onion with Chipotle Cream
Farfalle Pasta with Sweet Peas and Fresh Artichokes with White Pecorino Alfredo Sauce
Cavatelli & Broccoli, Sautéed Garlic & Broccoli Tossed in Classic White Wine Garlic Sauce
Bow Tie Pasta with Broccoli Rabe and Plum Tomato Scampi Sauce

Sauté Station

Please Select Two (2)

Medallions of Beef Tenderloin au Poivre
Sautéed Portobello Mushrooms with Shallot Demi Glace
Chicken with Lemon, Fresh Thyme and Crispy Caper Berries, Champagne Citrus Sauce
Sautéed German Pork Blanquette with Mushroom Sauce
Seared Prawns with Snow Peas, Carrot Threads and Mung Bean Sprouts, Ginger-Sesame Glace

Carving Station

Please Select two (2)

Black Peppercorn Crusted Rib Eye of Beef, Port Wine Reduction and Horseradish Cream
Smoked and Roasted Smithfield Ham, Whole Grain Mustard Sauce
Asian Plum Roasted Loin of Pork, Soya Reduction Sauce
Roasted Vermont Turkey Breast with Sage Pan Gravy & Cranberry-Orange Compote
Molasses Lacquered Corned Beef, Spicy Boardwalk Mustard & Grated Horseradish

The Hibachi Station

Please Select Three (3)

On Wrought Iron, We Will Cook your choice of: Skewered Beef, Portabella Mushrooms, Skewered Shrimp, Pork Tenderloin, Tuna or Chicken Sate, Served with Thai Peanut Dipping Sauce & Assorted Chutneys



Cocktail Hour Service

(Continued)

A Uniformed Chef Will Carve or Prepare (Continued)...

Crepe Station:

Spinach Filling with Herbed Goat Cheese and Farm Fresh Cream
Honey and Hoisin Glazed Duck with Julienne of Cucumbers and Scallions in
Asian Moo Shu Pancakes with Plum Sauce

Cosmopolitan Potato Bar

Hot Mashed Golden Yukon Potatoes Served with a Service Bar of Condiments
To Include Green Springs Onions, Balsamic-Shallot Marmalade, Fresh Snipped Chives,
Slow Roasted Garlic Cloves, Whipped Ancho and Sweet Butters, Crème Fraiche, Crispy Bacon
Grated Aged Pecorino Romano Cheese, Shredded Sharp Vermont Cheddar Cheeses and
Crumbled Imported Feta with Warm Butter Braised Leeks and Minced Broccoli Persillade

Stir Fry Noodle Station

In a Hand Hammered Wok, a Uniformed Chef will Prepare Lo Mein or Chow Fun Noodles,
Accompanied by Mung Bean Sprouts, Shiitake Mushrooms, Scallions, Snow Peas and
Plum Roasted Pork Served Chinese Take-Out Boxes, Accompanied by Lucky Fortune Cookies

Unique Upgraded Chef Attended Stations

*(These Stations Require a Supplemental Fee)

*Peking Roasted Florida Black Grouper Wraps

Spoon Flaked Asian Marinated Florida Mutton Grouper with Lightly Spicy Sprouts,
Carrot Threads, Crisp Cucumber and Citrus Hoisin Sauce, Rolled in Spinach and Herb Pancakes

*Spanish Paella

Shrimp, Lobster, Mussels, Chicken and Spanish Chorizo Sausage Steamed Together
Served with Saffron Scented Rice

~Additional Stations are Available - Supplemental Fee May Apply~



~Basking Ridge Country Club Wedding Package~

Dinner Dance Service

~Champagne Toast~

First Course Selection

Please Select One (1)

Gulf Shrimp, Scallion and Brie Cheese Tartlet

Smoked Bacon and Frisee Salad

Warm Grilled Eggplant, Goat Cheese and Oven Dried Tomato Bundle

Red Tomato Emulsion and Herb Salad

Sage Scented Gnocchi

Roasted Wild Mushrooms Over Sautéed Baby Spinach with Reggiano Parmesan and Toasted Pignoli Nuts

Parmesan Stuffed Rice Ball

Hand Grated Reggiano, Ribbons of Fresh Basil and Roasted Tomato "Gravy"

Buffalo Mozzarella "en Carozza"

Imported Prosciutto, Velvet Tomato Coulis and Tender Vegetable Shoot Salad

Durum Wheat Penne with Triple Distilled Vodka Sauce

Fresh Peas and Prosciutto de Parma Chiffonade

Baby Arugula Salad

Fire Roasted Corn, Marinated Red and Yellow Peppers
Candied Pecans and Sherry Wine-Honey Vinaigrette

Hearts of Romaine "Caesar Salad Style"

Dry Aged Jack Cheese and Extra Virgin Olive Oil

Organic Field Greens Salad

Kiln Dried Cranberries, Sweet Roasted Walnuts and Granny Smith Apple
Strawberry Balsamic Dressing

Baby Spinach Salad

Grilled Marinated Asparagus, Red Onion and Local Mushrooms
Orange Citrus Vinaigrette

Greek Salad

Cucumber, Dry Cured Olives, Grape Tomatoes and Shaved Bermuda Onions
Oregano and Feta Dressing



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Dinner Dance Service

Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter
Each Entree will be Accompanied by the Freshest Seasonal Vegetables and Starch

Entrée Selection

Please Select Three (3)

Our Kitchen is Prepared to Create Memorable Vegetarian Entrees Upon Request

Beef Collection:

Roasted & Sliced Dry Aged Prime Rib, au Jus
Red Wine Braised Short Ribs, Natural Reduction
Soy Glazed Pork Loin, Apple Cider Reduction
Carved NY Sirloin Steak, Mushroom Bordelaise
Sliced Chateaubriand, Classic Demi Glace
Chili Rubbed Tenderloin, Smoked Tomato Sauce

Individually Roasted Steaks Require a Supplemental Fee

Chicken Collection:

Lemon Braised Chicken, Lemon Beurre Blanc
Citrus Glazed Chicken, Basil Butter Sauce
Chicken Parmigiana, Tomato "Gravy"
Sautéed Free Range Chicken, Madeira Sauce
Breast of Capon, Lobster Butter Sauce
Boursin Chicken, Garlic-Cream Cheese Alfredo

Seafood Collection:

Pan Baked African Grouper, Tomato Ginger Butter
Roasted Salmon Fillet, Citrus Butter Sauce
Tilapia Fillets, Sherry-Soya Butter
Basted Golden Rosefish, Lemon Beurre Blanc
Norwegian Salmon, Horseradish Shallot Butter

Pasta Collection:

Tubes of Rigatoni with Roasted Shrimp, Grape Tomatoes, Baby Spinach and Toasted Garlic Champagne Sauce
Eggplant Rollatini Topped With Marinara, Balsamic Glaze & Unfiltered Basil Oil
Penne Pasta with Fresh Peas, Prosciutto de Parma and Triple Distilled Vodka Sauce
Conchiglie Pasta with Crushed Plum Tomatoes, Andouille Sausage and Greek Olives

Dessert

Custom Tiered Wedding Cake

Garnished with a Chocolate Covered Strawberry

Tableside Coffee and Tea Service

Freshly Brewed Delicious Heights Blended Coffee – Regular and Decaffeinated
Assorted Teas for Steeping



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Unique Upgraded Dessert Stations

*(These Stations Require a Supplemental Fee)

*Pedestals of Petit Fours

An Assortment of Housemade Delicate Mini Desserts with Freshly Baked Brownies and Cookies

*Ice Cream & Gelato Bar

Artisan Vanilla & Chocolate Ice Cream with an Authentic Italian Gelato Scooped to Order Assorted Toppings to Include Hot Fudge, Butterscotch, Whipped Cream, Maraschino Cherries, M&M's, Reese's Pieces, Cookie Crumbs, Chocolate & Rainbow Sprinkles and German Gummy Bears

*Apple Cinnamon Crepe Station

Sautéed Granny Smith Apples in Whole Butter, Brown Sugar and Calvados Brandy Flambéed and Wrapped in French Crepes, Topped with Vanilla Bean Ice Cream

*Bananas Foster Station

Bananas, Flambéed with Brown Sugar & Rum, Topped with Vanilla Bean Ice Cream

*Venetian Display

Assorted Miniature Pastries to Include...Mocha Éclairs, Flavored French Macarons, Chocolate Truffles & Bon-Bons, Layered Tortes, Freshly Baked Brownies, House Baked Strawberry Short Cake, Assorted Petits Fours, Summer Delight, Chocolate Royal, Classic Opera Torte, Traditional Tiramisu

*Swiss Chocolate Fondue

An Elegant Centerpiece of Melted Swiss Milk and White Chocolate Surrounded by Fresh Strawberries, Pretzel Logs, Rice Crispy Treats, Sugar Wafers, Vienna Fingers, Pretzel Rods, Nilla Wafers, Twizzlers and Sweet Marinated Cherries, Bananas, and Giant Marshmallows

*International Coffee Bar

Cappuccino, Espresso, Latte & Macchiato Made to Order with a Selection of Jameson, Sambuca, Baileys, Kahlua & Amaretto All Accompanied by a Variety of Flavored Sweeteners, Creamers and Imported Italian Flavored Syrups



Grab – n – Go Stations / Late Night Snack

Delight your guests with one of our creative Carryout Stations!

*(These Stations Require a Supplemental Fee)

***Mulberry Street Station**

Juicy Italian Sausage and Peppers on a Stick
Warm Flash Fried Zeppolis Coated with Powdered Sugar
Brewed Espresso

***Farewell Parade**

Hand Spun Cotton Candy
Chocolate Dipped Oreo Pops
Fresh Squeezed Lemonade

***The Big Chill**

Hand Dipped Ice Cream Cones
Mini Chocolate Chip Ice Cream Sandwich Cookies
Root Beer Floats

***Out'a Left Field**

All Beef Hot Dogs on Toasted Potato Rolls
Freshly Popped Popcorn in Paper Cones
Warm Salted NY City Pretzels

***Ciao Bella Bakery**

Oven Fresh Gourmet Cookies
Baby Boston Cream Donuts
Mini S'mores Pops
Whole and Chocolate Milk Boxes

All Menu Prices are subject to 20% Service Charge and Applicable Sales Tax



~Basking Ridge Country Club Wedding Package~

Saturday Evening Reception

Minimum 150 Guests

Friday Evening, Saturday Afternoon, Sunday Reception

Minimum 100 Guests

Payment Requirements

Initial deposit of \$2,000 is required to secure your date.

25% of event total is due 6 months prior to the event.

25% of event total is due 3 months prior to event date.

Final guest count & remaining balance is required 10 days prior to event date.

Any additional charges incurred during event are payable upon the conclusion of your event.

Maître d' fee to be paid in cash on the day of the event.

Maître d' Fee

There is a Maître d' fee due in cash to your Maître d' the day of your Wedding.

Wedding Ceremony

There is an on-site ceremony fee.

Cocktail Hour At Tent

When booking the indoor ballroom for your Dinner Reception, there is an additional charge to book the Tent for your Cocktail Hour. This charge is based on your final guest count, provided 10 days prior to event date, and is non-refundable, as Tent Events are held rain or shine. Additional tax and service charge apply.

Full Reception At Tent

There is an additional charge for your Tent reception.