



We are so excited that you have considered The Basking Ridge Country Club to host your most special day! We are proud to offer you our custom designed Wedding Brunch Package for your Afternoon Wedding Reception. These arrangements reflect our clients' most requested selections and have 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 the entire banquet facility
- A complimentary bottle of champagne provided in your private bridal suite
- Elegantly decorated hors d'oeuvres and cocktail hors d'oeuvre stations
- Champagne toast with our select house champagne
- Wedding cake designed by our exclusive partnering vendor
- Wide color selection for your table linens
- 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 sculpture
- Wedding cake enhancements
- 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 \$8 Per Person)



## ~The Wedding Brunch Celebration~

As Your Guests Arrive, Servers Will Greet Them At The Door With Champagne, Mimosas, and Bellinis



**Servers will Butler Pass  
Eight (8) of the Following Hors d'oeuvres...**



Warm English Cheddar and Onion Quiche  
Miniature Grilled Brie Cheese Sandwiches with Tomato-Raspberry Ketchup  
Pure Pork Sausage Wrapped in French Crepes  
Spinach and Feta Cheese Miniature Tartlets  
Smoked Salmon Mousse on Russian Black Bread  
Grilled Amish Ham Sates with Maple Peanut Drizzle  
Hardwood Bacon Wrapped Cinnamon Dipped Brioche  
Cantaloupe Skewers with Fresh Berries  
Herb Scrambled Eggs with Cave Aged Gruyere Cheese in Sweet Corn Phyllo  
Baby Potato Pancakes Topped with Scallion Cream Cheese and Lox  
Citrus Shrimp Hash with Fine Herbs in a Puff Pastry Cups  
Mini Monte Cristo with Wild Berry Coulis



### **“THE FINEST EARLY DAY MARKET TABLE”**



We at the Basking Ridge Country Club Would Like to Offer you a Unique Brunch Display  
Which is Likely to Include...

A Display of Imported and Domestic Cheeses, Freshly Baked Focaccia Crisps  
Sliced Fresh Melon and Berries  
Individual Fruit and Yogurt Parfaits  
Grilled Local Vegetables with Extra Virgin Olive Oil and Cracked Black Pepper  
Crudit  of Crisp Garden State Vegetables with Two Hand-Blended Dips  
Freshly Baked Coffee Rings, Assorted Freshly Baked Danish  
An Array of House Baked Muffins and All Butter Croissants  
The Basking Ridge Country Club Iron Baked Coffee Cake  
Mini Bagels with Assorted Spreads and Artisan Jams

### **From A Silver Chafer We Will Serve...**

Wild Mushroom and Garden Vegetable Quiche with Monterey Jack Cheese



## ~The Wedding Brunch Celebration~

*Continued*

### **Chef Attended Station (Choice of One)**

#### **Omelet Station**

Omelets – Made to Order with Bacon, Diced Virginia Ham, Local Mushrooms, Bell Peppers, Diced Tomatoes, Cheddar and Swiss Cheeses, Bermuda Onions, Fresh Spinach and Egg Whites

#### **Fruit Crêpe Station**

Fresh Crepes – Made to Order With Fillings to Include Fresh Macerated Berries, Warm Compote of Poached Fruits, Whipped Cream with Orange-Grand Marnier and Warm Vermont Maple Syrup

#### **Savory Crêpe Station**

Please Select Two (2)

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  
Wild Mushrooms, Caramelized Onions, and Gruyere Cheese  
Chicken, Artichoke, and Sun-Dried Tomatoes  
Sweet Chili Chicken with Cucumber, Bean Sprouts, and Sweet Soy

#### **Chilled Display of Baked or Poached Norwegian Salmon**

Epicurean Salmon Accompanied by Brined Capers, Chopped Egg Whites and Yolks,  
Minced Red Onions, Garden Fresh Chives, Grated Horseradish and Served with  
Assorted Water Crackers and Russian Black Bread



## ~The Wedding Brunch Celebration~

### Champagne Toast

*First Course*  
*Served to Your Table*  
*(Please select one)*

### 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

An Assortment of Artisan Dinner Rolls with Fresh Creamery Butter

*From Silver Chafing Dishes We Will Serve...*

### Choice of Two (2) of the Following Entrées

Sautéed Beef Tenderloin Tips with Carrots, Wild Mushroom and Pearl Onions, Classic Demi Glace  
Soy Glazed Pork Loin with Bacon, Apple & Cabbage Sauté, Apple Cider Reduction  
Lemon Braised Chicken, Warm Cannellini Bean Salad, Lemon White Wine Sauce  
Chicken Parmigiana, Freshly Tossed Pasta, Farm Fresh Cheese and Tomato “Gravy”  
Free Range Chicken Breast with Leeks, Local Wild Mushrooms and Sun-Dried Tomatoes  
Roasted Salmon Fillets Over Steamed Baby Spinach with Light Shallot Sauce  
Pan Baked African Grouper Over Steamed Leaves of Spinach, Tomato Ginger Butter



**Cavatelli Pasta with Black Olives, Cannellini Beans and Plum Tomato Scampi Sauce  
Herb Roasted New Potatoes  
Medley of Steamed Seasonal Vegetables**



*A Uniformed Chef Will Carve Your Choice of One (1) of the Following Slow Roasted Meats...*

**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**

**Spice Crusted Pastrami, Whole Grain Mustard Cream**

**Roasted Vermont Turkey Breast with Sage Pan Gravy & Cranberry-Orange Compote**

**Molasses Lacquered Corned Beef, Spicy Boardwalk Mustard & Grated Horseradish**

## **Dessert**

Your Elegant and Specially Designed Custom Wedding Cake  
Garnished with a Chocolate Covered Strawberry



## **Delicious Heights Coffee Service**

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



## Unique Upgraded Dessert Stations

### **Pedestals of Petit Fours**

\$6 Additional Per Person

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

### **Ice Cream & Gelato Bar**

\$6 Additional Per Person (Plus \$85 Attendant Fee)

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**

\$6 Additional Per Person (Plus \$85 Attendant Fee)

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**

\$6 Additional Per Person (Plus \$85 Attendant Fee)

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

### **Venetian Display**

\$16 Additional Per Person (Plus \$85 Attendant Fee)

Assorted Miniature Pastries to Include...Mocha Éclairs, Flavored French Macaroons, 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**

\$9 Additional Per Person (Plus \$85 Attendant Fee)

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**

\$12 Additional Per Person

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

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



## **Grab – n – Go Stations**

Delight your guests with one of our creative Carryout Stations!

### **Cider Mill**

\$6 Additional Per Person

Sugar Doughnuts

Warm Cinnamon Spiced Apple Cider

### **Grilled To Go**

\$9 Additional Per Person

Angus Beef Slider

Housemade Potato Chips Bottled Water

### **Jersey Strong**

\$9 Additional Per Person

Pork Roll, Egg and Cheese Sandwich

Hash Brown Potato

Bottled Water

### **Out'a Left Field**

\$6 Additional Per Person

Warm Salted NY City Pretzel

Cracker Jacks

Bottled Water

### **Ciao Bella Bakery**

\$6 Additional Per Person

Choice of Large Black & White Cookie or Homemade Chocolate Chip Cookie

Ice Cold Whole and Chocolate Milk Boxes

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