

The Brunch Wedding Package

2022-2023



185 Madisonville Road
Basking Ridge, NJ 07920
908-953-8092

Wedding Package Inclusions

- Four Hour Open Premium Bar
- Cocktail Hour Music provided in the Vista Lounge
- Champagne Greeting upon arrival at Cocktail Hour
- Optional Signature Cocktail OR Seasonal Sangria
- Champagne Toast
- Custom Wedding Cake Provided by our Exclusive Partnering Vendor
- Wide Color Selection for your Linen Napkins
- Bar & Service Staff Provided
- Coat Check Attendant (seasonal)
- Ballroom Lighting Enhancement
- Personalized Menu Cards
- Table Numbers
- Place Cards with Basking Ridge Catering Emblem
- Individualized Floor Plan
- Photos On-Site without Ceremony Package • 1 Hour Prior
- Photos On-Site with Ceremony Package • 2 Hours Prior



PHOTO COURTESY OF: tanya salazar

Wedding Reception Enhancements

- Exclusive use of our Full Reception Venue
- Indoor & Outdoor On-site Wedding Ceremony Locations
- Wedding Cake Enhancements
- Extended Hours for Bars & Dancing

Cheers!

Four Hour Open Premium Bar

BEER - Miller Lite, Heineken, Budweiser, Sam Adams Seasonal

WINE - Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Champagne

LIQUOR - Prairie Organic Vodka, Tito's, Prairie Organic Gin, Dewars, Sauza Tequila, Bacardi, Captain Morgan, Jack Daniels, Seagrams 7, Southern Comfort, Sweet & Dry Vermouth, Apple Pucker, Triple Sec, Peach Schnapps, Amaretto, Kahlua

OTHER - Assorted Sodas, Fruit Juices, Sparkling Water, Coffee & Tea

Top Shelf Liquors

Available for an Additional \$16 Per Person

Ask Us About ...

Signature Cocktail OR Seasonal Sangria

Complimentary with Ingredients Included with your Bar Package

Cocktail Hour

Upon Arrival, your guests will be greeted with
Champagne, Mimosas & Bellinis

Eight Butler Passed Hors D'Oeuvres

Asparagus & Goat Cheese Bundles
Wrapped in Phyllo

•

Grilled Pure Pork Sausage
Wrapped in French Crêpe

•

Smoked Salmon Mousse
on Russian Black Bread

•

Miniature Chicken & Waffles
Maple Drizzle

•

Cinnamon Dipped Brioche
Wrapped in Hardwood Bacon

•

Baby Potato Pancakes
Scallion Cream Cheese & Lox

•

Citrus Shrimp Hash with Fine Herbs
Puff Pastry Cup

•

Mini Monte Cristo
Wild Berry Coulis

THE MORNING MARKET TABLE

Imported & Domestic Cheeses
Garnished with Freshly Baked Focaccia Crisps & Lavosh Crackers

•

Sliced Fresh Melon & Berries
Accompanied by Yogurt Dip

•

Freshly Baked Miniature Muffins

•

Grilled Local Vegetables
with Extra Virgin Italian Olive Oil & Cracked Black Pepper

•

Crisp Garden State Vegetables with Two House-Made Dips

Brunch Service

Grand Introductions - First Dances - Champagne Toast

FIRST COURSE • Please Select (1)

Baby Arugula Salad

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

Hearts of Romaine Caesar Salad

Dry Aged Jack Cheese & Extra Virgin Olive Oil

Organic Field Greens Salad

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

Baby Kale Salad

Strawberries, Crumbled Goat Cheese, Sliced Almonds & Peach Vinaigrette

Upgraded First Course Options

Seafood & Brie Tart

Lobster, Crab, Shrimp, Smoked Bacon & Frisée Salad

•
Additional \$8 Per Person

Deviled Panko Crusted Crab Cake

Quinoa Taboulleh Salad & Yogurt Crema

•
Additional \$8 Per Person

BRUNCH STATIONS

Freshly Baked Croissants, Mini Bagels, & Danish
With Sweet Creamery Butter, Cream Cheese, Jams & Jellies

Silver Chafing Dish Display

Classic Eggs Benedict
Hickory Smokehouse Bacon & Country Sausage
Cinnamon Dipped French Toast with Warm Vermont Syrup
Oven Baked Idaho Potatoes with Caramelized Onions
Penne Pasta with Local Mushrooms, Olives, Red Peppers, Grape Tomatoes, Basil Pesto Lié

CHOICE OF (1)

FRANCESE CHICKEN BREAST • Choice of (1) Sauce:

Lemon Beurre Blanc
Basil Butter Sauce
Madeira Sauce
Lobster Butter Sauce

OR

ROASTED NORWEGIAN SALMON • Choice of (1) Sauce:

Horseradish-Shallot Butter
Citrus Butter Sauce

Carving Station • Choice of (1)

A Uniformed Chef will Carve & Serve your Guests

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

*Select an Additional Roast • \$8.00 Per Person
20% Service Charge & NJ Sales Tax Additional*

ATTENDED BRUNCH STATIONS • Choice of (1)

Omelet Station

Bacon • Diced Virginia Ham • Local Mushrooms • Bell Peppers •
Diced Tomatoes • Cheddar & Swiss Cheeses • Bermuda Onions • Fresh Spinach

Nutella Crêpe Station

Fresh Fruit • Nutella • Whipped Cream

Savory Crêpe Station • Choice of (2)

Spinach Filling - Herbed Goat Cheese • Farm Fresh Cream
Honey & Hoisin Glazed Duck - Julienne of Cucumbers • Scallions • Plum Sauce
Wild Mushrooms - Caramelized Onions • Gruyere Cheese
Roasted Chicken - Artichoke • Sun-Dried Tomatoes

Chilled Display of Baked or Poached Norwegian Salmon

Accompaniments to include:

Brined Capers • Chopped Egg Whites & Yolks • Minced Red Onions •
Garden Fresh Chives • Grated Horseradish •
Assorted Water Crackers • Russian Black Bread

A Sweet Ending

DESSERT COURSE

TIERED WEDDING CAKE

Designed with our Partner Bakery: *Calandra's*
Paired with a Hand-Dipped Chocolate Covered Strawberry

Tableside Coffee & Tea Service
Freshly Brewed Delicious Heights Blended Coffee – Regular & Decaffeinated
Assorted Teas for Steeping

Extra Sweet Upgrades

Ice Cream & Gelato Bar

\$8 Additional Per Person • \$85 Attendant Fee

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

Nutella Crêpe Station

\$8 Additional Per Person • \$85 Attendant Fee

Assorted Fresh Fruit • Topped with Vanilla Bean Ice Cream

Bananas Foster Station

\$8 Additional Per Person • \$85 Attendant Fee

Bananas Flambéed with Brown Sugar & Rum • Served with Vanilla Bean Ice Cream

International Dessert Display

\$10 Additional Per Person • \$85 Attendant Fee

Assorted Miniature Pastries to Include:

Mocha Éclairs, Flavored French Macaroons, Freshly Baked Fudge Brownies, Profiteroles, Cannoli, Miniature Pies, Biscotti, Italian & American Cookies •

Assorted Cake Bites to include:

Red Velvet, Carrot, Pistachio, Espresso, & Traditional Tiramisu

Chocolate Dipped Station

\$9 Additional Per Person • \$85 Attendant Fee

Assorted Treats such as Fresh Strawberries & Bananas, Rice Krispie Treats, Sugar Wafers, Graham Crackers, Pretzel Rods, Nilla Wafers & Giant Marshmallows • Dipped in Melted Dark Chocolate

Edible Favor Stations

Delight your guests, and let us do the work, by selecting one of our delicious Favor Stations!

Canela Y Café

\$6 Additional Per Person

Cinnamon Sugar Churros • Regular & Flavored Coffees To-Go

Please Select One Flavor

French Vanilla • Hazelnut • Salted Caramel

Jersey Strong

\$10 Additional Per Person

Pork Roll, Egg & Cheese Sandwich • Hash Brown Potato • Bottled Water

Outta Left Field

\$7 Additional Per Person

Warm Salted NY City Pretzel • Kettlecorn • Bottled Water

Ciao Bella Bakery

\$8.50 Additional Per Person

Custom Monogram Sugar Cookie • Regular & Flavored Coffees To-Go

Please Select One Flavor

French Vanilla • Hazelnut • Salted Caramel