

The Cocktail Wedding Package

2022-2023



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

Wedding Package Inclusions

- Five 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 Table Linens & 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: janine colette

Wedding Reception Enhancements

- Exclusive use of our Full Reception Venue
- Indoor & Outdoor On-site Wedding Ceremony Locations
- Upgraded Menu Selections for Cocktail Hour & Dinner Reception
- Wedding Cake Enhancements
- Extended Hours for Bars & Dancing

Cheers!

Five 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 & Pomegranate-Champagne Cocktail with Fresh Berries

Twelve Butler Passed Hors D'Oeuvres

Miniature Beef Wellington

•

Miniature Cheeseburger Slider
American Cheese & Melted Onions

•

Coconut Shrimp
Apricot Dipping Sauce

•

Asparagus & Goat Cheese Bundles
Wrapped in Phyllo

•

Bacon Wrapped Sea Scallops

•

Chinese Style Spring Rolls
Sweet Scallion Chili Dipping Sauce

•

Pigs-In-A-Blanket
Spicy Boardwalk Mustard

•

Miniature Loaded Potato Skins
Aged Cheddar & Bacon

•

Sesame Chicken Morsels
Sweet Asian Chili Sauce

•

Maryland Crab Cakes
Pecan Spiced Tartar Sauce

•

Seared Ahi Tuna
Hoisin Dressing & Crispy Rice Crouton

•

Caprese Skewers
Ripe Tomato, Fresh Mozzarella & Folded Basil Leaves

Cocktail Hour Displays

THE MARKET TABLE

An Inspired Arrangement of Imported & Domestic Cheeses

Garnished with Dried & Fresh Fruits & Nuts
Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls & Herbed Sticks

Farmer's Market Display

Zucchini, Yellow Squash, Eggplant, Asparagus & Carrots with
Extra Virgin Italian Olive Oil & Cracked Black Pepper
Crisp Garden State Vegetables with Two Hand-Blended Dips
Chickpea Hummus

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

Oven Dried Tomatoes with Grilled Artichokes
Roasted Asparagus with Fresh Ginger
Fire Roasted Tri-Colored Peppers & Balsamic Eggplant
Sweet Jersey Corn Salad with Crumbled Feta Cheese

MARKET TABLE ENHANCEMENT • Choice of (1)

Fried Rings of Calamari • Plum Tomato Marinara
Pulled Pork Sliders • Sweet Potato Hay
DH Chicago Style Spinach Dip • Pita & Tortilla Chips
Potato Pierogies • Caramelized Onions, Bacon & Sour Cream
Four Cheese Ravioli • Tomato Cream Sauce
Tuscan Stuffed Clams • Parmesan Crust

Additional Chafing Dish Items may be added • **\$7 Per Person Per Item**

STATIONARY DISPLAY • Choice of (1)

Designer Mac-n-Cheese Bar

Bite-Sized Fried Mac-n-Cheese Fritters
Two House Made Mac-n-Cheese Creations:
Rich Vermont Cheddar • Lightly Spiced Chipotle-Pepper Jack
Accompaniments to include:
Toasted Japanese Panko Crumbs • English Peas •
Minced Garden Herbs • Sweet Shallot Marmalade • Double Smoked Bacon Crumbs •
Parmesan Cheese • Fresh Baby Spinach • Marinated Free-Range Chicken •
Diced Amish Ham • Sliced Scallions • Broccoli Flowerets • Sweet Bell Pepper

Antipasto Display

Braised Meatballs • Imported Provolone • Sopressata • Prosciutto di Parma •
Dry Aged Salami • Cannellini Bean Salad • Sliced Melon • Shallot Balsamico •
Marinated Artichoke Hearts • Roasted Garlic Peppers • Bocconcini • Caponata •
Olives • Preserved Cherry Peppers • Bastone • Crostini Breads

American Bistro

Philadelphia Cheesesteak Sliders • Mac-n-Cheese Bites •
Watermelon-Feta Cheese Salad • Onion Rings • Seasoned French Fries •
Mozzarella Sticks with Marinara Dipping Sauce

Cosmopolitan Potato Bar

Mashed Golden Yukon Potatoes • Mashed Sweet Potatoes
Accompaniments to include:
Green Springs Onions • Balsamic-Shallot Marmalade • Fresh Snipped Chives •
Slow Roasted Garlic Cloves • Crème Fraiche • Crispy Bacon •
Aged Pecorino Romano Cheese • Sharp Vermont Cheddar Cheese •
Minced Broccoli Persillade • Brown Sugar Bacon

Far Eastern Station

Steamed & Fried Vegetable Potstickers • Boneless Spareribs •
Japanese Crispy Bean Curd with Sweet Chili Sauce & Crispy Noodles •
Edamame Stir-Fried Rice • Mirin Dumping Sauce • Chili Oil • Sriracha Aioli •
Served with Chopsticks

Oktoberfest

German Bratwurst Sliders with Beer Braised Onions & Pilsner Cheese Sauce •
Salt Baked German Pretzels • Horseradish Cheese Sauce • Pretzel Rods •
Honey Mustard • Potato Pancakes • Applesauce

Dinner Service

Grand Introductions - First Dances - Champagne Toast

FIRST COURSE • Please Select (1)

Seafood & Brie Tart

Lobster, Crab, Shrimp, Smoked Bacon & Frisée Salad

Deviled Panko Crusted Crab Cake

Quinoa Tabouleh Salad & Yogurt Crema

Warm Grilled Eggplant, Goat Cheese & Oven Dried Tomato Bundle

Red Tomato Emulsion & Herb Salad

Sage Scented Gnocchi

Roasted Wild Mushrooms, Sautéed Baby Spinach, Reggiano Parmesan & Toasted Pignoli Nuts

Parmesan Arancini

Hand Grated Reggiano, Ribbons of Fresh Basil & House Made Tomato Sauce

Buffalo Mozzarella en Carozza

Imported Prosciutto, Velvet Tomato Coulis & Tender Vegetable Shoot Salad

Durum Wheat Penne with Triple Distilled Vodka Sauce

Fresh Peas & Prosciutto de Parma Chiffonade

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

ENTRÉE STATIONS • Please Select (3)

The Hibachi Grill

Please Select (3)

Beef • Portabella Mushrooms • Shrimp • Pork Tenderloin • Tuna • Chicken Sate

Accompaniments to include:

Thai Peanut Sauce • Chili Oil • Siracha Aioli • Sweet Soy Sauce • Soy Sauce • Mango Sauce • Sweet Thai Chili Sauce • Vegetable Fried Rice

Sauté Station

Please Select Two (2)

Medallions of Beef Tenderloin - au Poivre

Portobello Mushrooms - Shallot Demi-Glace

Chicken Breast - Lemon • Fresh Thyme • Crispy Caper Berries • Champagne Citrus Sauce

German Pork Blanquette - Mushroom Sauce

Prawns - Snow Peas • Carrot Threads • Mung Bean Sprouts • Ginger-Sesame Glace

The Pasta Table

Please Select (2)

Sea Shell Pasta - Fennel • Baby Shrimp • Chorizo • Red Onion • Chipotle Cream

Rigatoni Pasta - Cherry Tomatoes • Baby Spinach • Basil Champagne Sauce

Conchiglie Pasta - Roasted Peppers • Black Olives • Artichoke Hearts • Basil Cream

Penne Pasta - Fresh Peas • Prosciutto de Parma • Triple Distilled Vodka Sauce

Farfalle Pasta - Sweet Peas • Fresh Artichokes • White Pecorino Alfredo Sauce

Cavatelli Pasta - Sautéed Garlic & Broccoli • Classic White Wine-Garlic Sauce

Bow Tie Pasta - Broccoli Rabe • Plum Tomato Scampi Sauce

Accompaniments to include:

Pepper Mill • Grated Parmesan Cheese • Herb Marinated Olives • Hot Pepper Flakes

Carving Table

Please Select (2)

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

Stir Fry Noodle Station

Served in Chinese Take-Out Boxes

Please Select (1)

Pork • Chicken • Shrimp

Lo Mein • Mung Bean Sprouts • Mushrooms • Scallions • Snow Peas • Fortune Cookies

Vive la Crêpe

Please Select (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

Cosmopolitan Potato Bar

Mashed Golden Yukon Potatoes • Mashed Sweet Potatoes

Accompaniments to include:

Green Springs Onions • Balsamic-Shallot Marmalade • Fresh Snipped Chives •

Slow Roasted Garlic Cloves • Crème Fraiche • Crispy Bacon •

Aged Pecorino Romano Cheese • Sharp Vermont Cheddar Cheese •

Minced Broccoli Persillade • Brown Sugar Bacon

Fajita Station

Please Select (2)

Beef • Shrimp • Pork • Tofu • Chicken

Accompaniments to include:

Flour Tortillas • Mexican Rice • Sautéed Onions • Bell Peppers • Dairy Fresh Sour Cream •

Pickled Jalapeños • Shredded Cheddar • Shredded Monterey Jack Cheese •

Freshly Made Guacamole • Salsa Roja

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

Upgraded Cocktail Stations

The Smoke House

Smoked Brisket • Coleslaw • Jalapeño Cheddar Cornbread • Biscuits • BBQ Sauce • Bourbon Buffalo Sauce • Hot Honey

\$18 Additional Per Person

Ceviche Station

Grade "A" Ceviche to Include:

Salmon with Horseradish & Herbs

Spicy Tuna & Mango

Hamachi with Coconut & Lime

Rainbow Tortilla Chips • Guacamole • Fresh Heirloom Tomato Salsa

\$15 Additional Per Person

Spanish Paella

Steamed Shrimp • Lobster • Mussels • Chicken • Spanish Chorizo Sausage • Saffron Scented Rice

\$16 Additional Per Person • \$85 Attendant Fee

American Raw Bar

Shaved Iced Display of Citrus Poached Jumbo Shrimp • Chesapeake or Blue Point Oysters • Little Neck Clams • Cherrystone Clams • North Atlantic Crab Claws • Spicy Cocktail Sauce • Mignonette Sauce • Freshly Grated Horseradish • Fresh Lemon

\$20 Additional Per Person

Japanese Sushi & Sashimi Display

Assorted Sushi • Traditional Maki Hand Rolls • Ocean Fresh Sashimi

Pickled Ginger • Wasabi • Sriracha Aioli • Brewed Soy Sauce • Served with Chopsticks

\$19 Additional Per Person without Chef

Turn your Sushi & Sashimi Display into a Live Action Station with Kimono-Clad Sushi Chefs
Additional \$700.00

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 • Popcorn • 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