



BEAVER BROOK
COUNTRY CLUB

2018 Wedding Packages



Wedding Ceremony Package

Includes:

- Wooden Gazebo Overlooking Our Beautiful Golf Course
- Wedding Ceremony Rehearsal the Day Before Your Wedding
- One Full Hour of Event Time
- White Ceremony Benches
- Seating Accommodations for up to 165 Guests
- Coordination of Ceremony on Your Wedding Day
- Water Station Prior to Ceremony Start



Wedding Packages



Silver Wedding Package

Five Hour Open Well Bar

Three Selections of
Tray Passed Hors D'oeuvres
One Stationary Display
Champagne Toast
Coffee Service
Three Tier Wedding Cake

House Tablecloths & Napkins
Spandex Chair Covers
House Centerpieces
Dance Floor
Complimentary Tasting

Gold Wedding Package

Five Hour Open Call Bar

Five Selections of
Tray Passed Hors D'oeuvres
Five Stationary Displays
Butler Passed Champagne
Champagne Toast
Table-side Wine Service with Dinner
Coffee Service
Three Tier Wedding Cake

House Tablecloths & Napkins
Crush Satin Chair Covers
House Centerpieces
Dance Floor
Complimentary Tasting

Platinum Wedding Package

Five Hour Open Premium Bar

Five Stationary Displays
Six Selections of
Tray Passed Hors D'oeuvres
One Action Station
Butler Passed Champagne
Champagne Toast
Table-side Wine Service with Dinner
Three Tier Wedding Cake
Butler Passed Desserts
Coffee Service

Upgraded Linen and Napkin of Your Choice
Chiavari Chairs
Dance Floor
Complimentary Tasting

Hors d'Oeuvres

Tray Passed

- Beef Franks in a Puff Pastry with Spicy Deli Mustard
- Stuffed Mushrooms with Prosciutto and Mozzarella
- Maryland Crab Cakes with Tangy Remoulade
- Chicken Pot Stickers with Hoisin Sauce
- Spanicopita
- Miso Glazed Scallops
- Coconut Shrimp with Sweet and Sour
- Classic Roma Tomato and Basil Bruschetta
- Grilled Cheese and Tomato Soup Shooters
- Fingerling Potatoes Stuffed with Goat Cheese
- Sliced Filet Mignon Crostini with Creamed Horseradish
- Arancini
- Fresh Melon and Prosciutto Skewars
- Beef Satay with Sweet Chili Glaze
- Asparagus Wrapped in Prosciutto
- House Made Spring Rolls
- Gazpacho Shooter Trio

Stationary Displays

COLD SELECTIONS

International and Domestic Cheese Board
Accompanied by a Variety of Gourmet Crackers

Fruit Display
Seasonal Melons, Pineapples and Berries
with a Yogurt Dipping Sauce

Grilled Seasonal Vegetables
Zucchini, Squash, Eggplant, Roasted Red Pepper, Asparagus and Portobello
Mushrooms Finished with a Balsamic Syrup

Caprese Display
Roma Tomatoes and Fresh Mozzarella
Garnished with a Basil Chiffanade
Drizzled with Balsamic Reduction

HOT SELECTIONS

Baked Eggplant Rollatini with Ricotta
and Parmesan Cheese

Prince Edward Island Mussels
Fra Diavolo

Filet Tips in a Wild Mushroom Sauce

Cavatelli with Spinach and Artichoke
Cream Sauce





Served Entree Selections

All Dinner Entrees Served with Salad and Choice of Herb Roasted Potatoes, Garlic Mashed Potatoes or Parmesan Risotto. Accompanied with Seasonal Vegetables, Assorted Dinner Rolls and Whipped Butter

Salad Selection

Caesar Salad

Hearts of Romaine, Croutons, Shaved Parmesan
Served with Traditional Caesar Dressing

Organic Field Greens

Cucumber, Cherry Tomatoes and Mixed Greens Topped with a Balsamic Vinaigrette

Tri Color

Radicchio, Endive and Arugula with Roasted Cipollini and Cherry Tomatoes
topped with Shallot Dressing

Entree Selections

Herb Crusted Atlantic Salmon

Served with a Dijon Beurre Blanc

Boneless Breast of Chicken Francese

Sauteed in a Lemon and Chardonnay
Reduction

Grilled Salmon

Topped with a Balsamic Glaze

Chicken Marsala

Pan Seared and Topped with a Mushroom and
Marsala Demi Glaze

Potato Crusted Tilapia

Finished with a Provencal Sauce

Slow Roasted Pork Tenderloin

Finished with a Mushroom Demi Glaze

Sliced Chateaubriand

Port Wine Mushroom Sauce

NY Strip Steak*

with a Port Wine Demi Glaze

Chicken Parmigiana

and Capellini topped with Marinara

Slow Roasted Prime Rib of Beef*

Au Jus and Creamed Horseradish

Creamed Corn Risotto*

with Roasted Root Vegetables

Per Advance Request

*Indicates additional cost

All prices subject to 21% service charge and state sales tax.

Buffet Selection

Salads

Classic Caesar Salad
or
Organic Field Greens Salad with Cucumbers, Cherry
Tomatoes and Topped with a White Balsamic Vinaigrette

Entrees

(Select Three)
Penne Pasta with Spinach and Artichoke Cream Sauce
Penne Pasta in a Vodka Cream Sauce
Penne with Tomato and Basil Marinara
Eggplant Rollatini
Chicken Piccata
Chicken Francese
Roasted Pork Tenderloin with a Mushroom Demi Glaze
Balsamic Glazed Salmon with Red Cabbage
Herb Crusted Atlantic Salmon with a Dijon Beurre Blanc

Accompaniments

Herb Roasted Baby Red Potatoes
Chef's Choice of Seasonal Vegetables
Assorted Dinner Rolls and Whipped Butter

Carving Station

(Select One)
Beef Tenderloin
Whole Roasted Turkey
Slow Roasted Tenderloin of Pork



Enhancements

Additional Event Time
Upgraded Bar Packages
62 inch Smart TV Rental
Upgraded Linen
Chargers
Chiavari Chairs
White Ceremony Chairs
Uplights
Valet Parking



Getting Ready Packages

Ladies' Champagne Brunch

2 Bottles of House Champagne
Imported and Domestic Cheese Display
Seasonal Fruit Display
Mini Smoked Turkey Sandwiches with
Sun Dried Tomato Cream Cheese and
Arugula

Gentlemen's Happy Hour

Bucket of 20 Domestic Beers
Chips, Salsa and Guacamole
Pot Stickers with Sweet Chili Sauce
Sliced Vegetables and Dip
Onion Rings

\$195 Per Package

Each Package is Based on 10 Guests

Additional food and beverage can be ordered a la carte.

Any Food or Beverage ordered from our restaurant
day of will not be added to the event bill and must
be paid in full directly to your server.

Outside Food and Alcohol is not permitted.

General Banquet Information

Guarantees

A final guarantee of your anticipated number of guests is due to the Club by 12:00pm, (10) business days prior to the banquet function. This guarantee may not be reduced.

Service Charges

A twenty-one (21%) percent service charge and applicable state tax will be added to all Food and Beverage charges. Please note that service charge is taxable by New Jersey state law. Menu prices are subject to market fluctuation.

Deposits

A non-refundable deposit, which is applied to your Food and Beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the Food and Beverage minimum. 100% of the final estimated balance is due 10 days prior to the event date.

Food and Beverage

Enclosed is a list of menu selections. Our Executive Chef is more than happy to work with specialty menu items and anything you envision for your special day. We can accommodate gluten-free, and vegetarian options as well. Once your wedding is booked, you receive a complimentary tasting for two. Cake cutting is also included in all packages.

Booking Policy

Beaver Brook Country Club will book weddings up to two years in advance. A date will be confirmed and definite only with a signed contract and deposit. All deposits are non-transferable and non-refundable.

Decorations

Our wedding packages include Hurricane Centerpieces (which cannot be taken home), pillar candles, mirrors, and three votive candles per table. We can also provide you with table number stands or frames. Items may only be affixed to the wall with prior approval by the Events Sales Department. Glitter, confetti, rice and birdseed of any kind are not permitted. Client must make arrangements with Banquet Manager in order to have all decorations and personal belongings picked up the following day. Beaver Brook is not responsible for items left at the club.

