



# Weddings

AT

CRESTMONT COUNTRY CLUB

750 EAGLE ROCK AVENUE

WEST ORANGE, NJ 07052

973-731-2060

[WWW.CRESTMONTCOUNTRYCLUB.COM](http://WWW.CRESTMONTCOUNTRYCLUB.COM)



## The Crestmont Wedding Experience

We look forward to treating you to a peaceful and welcoming beginning to your big day, a day like no other! Our bridal concierge greets you with coffee to start the morning as you enter the Crestmont Country Club Bridal Suite, a spacious room with a built in wet bar and buffet that features gorgeous golf course views and incredible natural light. Your personal Crestmont Butler will coordinate any arrivals, facilitate any last-minute needs and even take a few impromptu photos before the photographer arrives. Our Chef will prepare some light fare to enjoy as the day unfolds.

We remain at your service while your groom enjoys a separate suite above the fitness and steam rooms complete with a golf simulator, full bar and patio for perhaps a cigar with the groomsmen.

The Crestmont Service Standard is born from years of experience between our management team who executed some of New York City's finest events at The Plaza Hotel, The Museum of Modern Art, Cipriani, the InterContinental Hotels Group, the Marriott's signature luxury properties and the Waldorf-Astoria just to name a few. Our experienced banqueting staff will anticipate even the unexpressed wishes of your guests and will assist in every element of your most magical evening.





# Wedding Packages

## **PREMIER EXPERIENCE**

### **Menu to Include:**

Full Premium Open Bar  
(5) Chilled Canapes  
(5) Hot Hors D' Oeuvres  
(3) Reception Stations  
Appetizer  
Choice of Entrée  
Petite Fours per Table

## **PLATINUM EXPERIENCE**

### **Menu to Include:**

Full Premium Open Bar  
(6) Chilled Canapes  
(6) Hot Hors D' Oeuvres  
(4) Reception Stations  
First Course  
Second Course  
Choice of Entrée  
Petite Fours per Table  
Viennese Display

### **The Day-of: A Bride & Groom Concierge Experience**

Includes an Assortment of Pastries, Salads, Sandwiches, Wraps, Soft Drinks & Bubbles



# CHILLED CANAPES

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Taste of Tomato: Oven Roasted and Marinated, Pico de Gallo, Pesto Cone

Tomato, Baby Mozzarella & Melon Brochette with Balsamic

Mediterranean Roasted Beet Tartare on Rosemary Focaccia

House-made Roast Beef Crostini with Horseradish Cream

Prosciutto Wrapped Asparagus with Arugula

Shrimp Salad with Avocado & Frisee on Brioche

Kosher Alderwood Smoked Salmon with American Caviar, Crème Fraiche and  
Buckwheat Blini OR Miniature Potato Latke

Salmon Tartare with Trout Caviar and Daikon Radish Sprouts

Mini Maine Buttered Lobster Rolls with Tarragon Aioli

Tuna Tartare with Wakame Salad on Wonton Crisp, Wasabi Crème Fraiche

Shrimp Cocktail

Fig, Ricotta & Honey on Crostini with Balsamic



# HOT HORS D' OEUVRES

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Asian Vegetable Spring Roll with Sweet  
Chili Dipping Sauce

Spicy Corn & Edamame Quesadilla

Kale & Vegetable Potstickers with Ginger,  
Soy Condiment

Chicken & Lemongrass Dumpling

Crestmont Dogs with Spicy Brown Mustard

Reuben Puff Pastry Bite

Chicken Empanada

Mini Pastrami Sandwich

Chicken and Beef Satay with Bulldog BBQ  
Sauce

Roasted New Zealand Lamb Chops with  
Guava Mustard

Mini Beef Wellington, Horseradish Cream

French Onion Soup Mini Boules

Mini Philadelphia Cheesesteak

Crispy Roasted Peking Duck Ravioli with  
Sesame, Hoisin Sauce

Miniature Croque Monsieur

Mini Maryland Crab Cakes, Old Bay Aioli

Shrimp Spring Roll with Coconut Chili,  
Cilantro and Gai Yang Sauce

Crispy Coconut Shrimp Skewer with Malibu  
Rum Dipping Sauce



# RECEPTION STATIONS

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## ARTISANAL CHEESE DISPLAY

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Seasonal Selections of Imported and Domestic Cheeses

Served with Epi Rolls, Herb Crostini, Flatbreads and Grissini

Accompanied With: Mediterranean Olives, Seasonal Grape Clusters, Dried Fruit and Chutney, Fig Jam and Local Honey's

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## THE BUTCHER BLOCK

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Local and Imported, USA and European Dried and Cured Meats

Sharp Provolone

Served with Epi Rolls, Herb Crostini, Flatbreads and Grissini

Accompanied With: Cornichon, Pepperoncini, Marinated Olives

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## SUSHI

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Sushi Station Provided by our Exclusive Japanese Culinary Partner.

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## SOUTH STREET SEAPORT RAW BAR

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Clams and East Coast Oysters on the Half Shell with Mignonette and Traditional Garniture

Jumbo Shrimp Cocktail

Snow & Jonah Crab Claw Cocktail

Local Seafood Ceviche Selection

Served with Seaweed Salad, Cajun Tartare, Wasabi Crème Fraiche, Horseradish Cocktail Sauce, Red Wine and Black Pepper Mignonette, Mango Mint Dipping Sauce

*Supplements: Florida Stone Crabs (Seasonal), Alaskan King Crab Legs, Caviar Selection*

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## ORGANIC MARKET VEGETABLES

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Organic Vegetable Crudité with Garden Herb Ranch

Grilled & Chilled Seasonal Vegetables

Warm Pita with Hummus and Roasted Red Pepper Spread



# RECEPTION STATIONS

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## POKE BOWLS

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Base: White Rice, Brown Rice, Zucchini Noodles

Protein: Tofu, Teriyaki Chicken, Ahi Tuna, Salmon, Shrimp

Add Ons: Avocado, Shaved Carrots, Cucumber, Kani Crab, Edamame, Seaweed Salad, Wasabi, Tobiko

Sauces: Spicy Mayo, Sweet Sesame, Sweet Chili, Wasabi Mayo, Teriyaki Sauce, GF Soy Sauce

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## LOWER EAST SIDE DELI

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Miniature Sandwiches Made to Order

Sliced Rye and Pumpernickel Breads and Challah Rolls

Corned Beef, Pastrami, Turkey Breast Carved at the Buffet

Pickle Spears, Crestmont Potato Chips, Coleslaw

Potato Knishes

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## MEDITERRANEAN

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Hummus, Baba Ghanoush, Roasted Pepper Feta Spreads with Warm Whole Wheat Pita

Artichoke Salad, Fresh Marinated Olives with Feta and Pepperoncini

Tabbouleh with Greek Oregano, Lemon, Crushed Persian Cucumber and Heirloom Cherry Tomatoes

Chopped Greek Salad Cups

Gyros Made to Order with Choice of Beef, Chicken or Falafel Topped with Lettuce, Tomato, Mediterranean Basmati Rice

Miniature Lamb Meatballs with Mint Yogurt Sauce

Tzatziki Sauce, Harissa and Hot Sauce

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## WOOD-FIRED PIZZA OVEN

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Fresh Wood-Fired Pizza Made to Order with a Variety of Vegetable and Meat Toppings of Your Choosing



# RECEPTION STATIONS

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## RED LANTERN RICE & NOODLES

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Vegetable Tempura

Chili Charred Edamame

Wok Tossed Lo Mein with Asian Vegetables  
Savory Soy and Mushrooms with Choice of  
Chicken, Beef, Shrimp

Bang Bang Fried Rice (Vegetable)

Fortune Cookies

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## A TRIP TO CHINATOWN FOR DIM SUM

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### STEAMER BASKETS OF

Beef, Scallion, Jalapeno, Sesame Dumplings

Chicken Lemongrass Dumplings

Kale & Vegetable Dumplings

Chicken Shu Mai

Vegetable Siu Mai

Pork and Shrimp Siu Mai

Fortune Cookies

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## GOURMET SLIDERS AND MINI BUNS

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### Selection of (4)

Montauk Local Roadside Lobster Roll

Blackened Swordfish Sandwich with  
Avocado and Mango on Brioche

Crestmont Burger Blend with Cheese and  
Without

Veggie Burger

Turkey Burger

Braised Short Rib

Buffalo Chicken

Chicken Parmesan

Toppings to Include: Lettuce, Tomato,  
Avocado, Caramelized Onions, Raw Red  
Onion, Sautéed Mushrooms, Pickles,  
American Cheese, Swiss Cheese, Cheddar  
Cheese, Ketchup, Mustard

French Fries

Onion Rings





# RECEPTION STATIONS

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## TACO WABO

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Fresh Guacamole and Salsa with Tortilla Chips

Queso Fondido Quesadilla-Mexican Cheese and Tomatillo Sauce

### **Trio of Tacos:**

Grilled Skirt Steak, Smoked Brisket, Citrus Marinated Shrimp, Grilled Fish or Chipotle Chicken

Toppings to Include Chipotle Salsa, Avocado, Cilantro, Onion and Lime

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## LITTLE ITALY

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Focaccia, Grissini, Baguettes, Flatbreads and Garlic Knots with Imported Olive Oil & Balsamic Vinegar

Elaborate Antipasto Display

Chopped Caesar Salad

Chicken Milanese

Mini Meatballs

Eggplant Rollatini

Artisanal Pasta Selection

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## SMOKE HOUSE BBQ

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Jalapeno Cheddar Smoked Sausage

House Smoked Brisket

Memphis Spare Ribs or Texas Style Beef Ribs

Chipotle Rubbed House Smoked Chicken Wings

Macaroni and Cheese

Coleslaw

Buttermilk Biscuits and Jalapeno Cornbread

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## THE TOT BOSS

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Crispy Tater Tots

### **Your Choice of Toppings:**

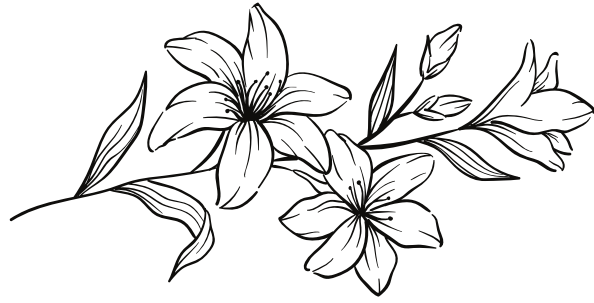
Slow Braised Short Rib Chili

Cheddar Cheese Sauce

Caviar, Sour Cream and Chives

Truffle Taleggio Melt

Corned Beef, Swiss and Sauerkraut



# RECEPTION STATIONS

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## STEAKHOUSE STATION

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Parker House Rolls

Petite Wedge Salads

Thick Cut Bacon Strips with Bourbon Maple  
Glaze

Creamed Spinach

Grilled Asparagus

Onion Rings & Steak Fries

**Choice of Dry Aged Steak Sliced at the  
Station:**

New York Strip

Tenderloin

Prime Rib

Tomahawk

Porterhouse

Crestmont Steak Sauce

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## CARVING STATION

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**Choice of:**

Turkey Breast

Pastrami

Corned Beef

Kosher Beef Salami

Skirt Steak

Tenderloin

Flank Steak

Lamb Chops

Tuna Loin

Served with Parker House Rolls, Seasonal  
Vegetables, Chef's Selection of Starch and  
Accompanying Sauces



# FULL PREMIUM OPEN BAR

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## VODKA

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TITOS  
GREY GOOSE  
KETTEL ONE

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## TEQUILA

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CASAMIGOS BLANCO  
CASAMIGOS REPOSADO  
CASAMIGOS ANEJO  
PATRON SILVER

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## GIN

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TANQUERAY  
BLUE SAPPHIRE  
BOMBAY

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## RUM

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BACARDI  
CAPTAIN MORGAN  
MALIBU  
MYERS

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## WHISKEY/BOURBON

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WOODFORD  
DEWARS  
JOHNNIE WALKER BLACK  
SEAGRAM'S V.O. WHISKEY  
MAKER'S MARK

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## BEER

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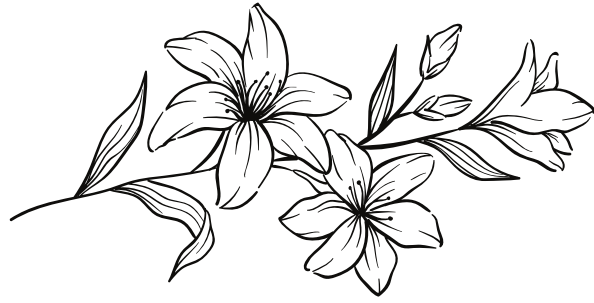
HEINEKEN ZERO  
HEINEKEN  
HEINEKEN LIGHT  
CORONA  
CORONA LIGHT  
COORS LIGHT

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## WINE

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PROSECCO  
ROSE  
SAUVIGNON BLANC  
CHARDONNAY  
PINOT GRIGIO  
PINOT NOIR  
CABERNET SAUVIGNON



# PLATED DINNER

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## FIRST COURSE

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### SOUPS

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Caprese Bisque with Tomato, Basil and Baby Mozzarella

Potato Leek Soup with Scallion-Chive and Herb Condiment

Butternut Squash Soup with Coconut Milk and Harissa

Vegetable Minestrone with Parmigiano and Baby Kale

Matzoh Ball Soup

Manhattan or New England Clam Chowder

Split Pea Soup (with Smoked Ham Hock or without)

Tuscan White Bean Soup with Baby Kale

Italian Wedding Soup

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### SALADS

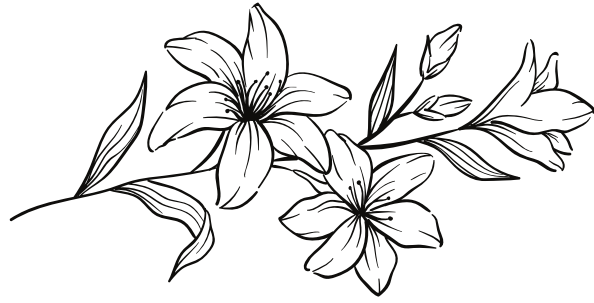
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Classic Caesar Salad with Parmigiano Reggiano and Lemon Pepper Emulsion

Roasted Beet Salad with Goat Cheese and Watermelon

Chopped Greek Salad with Boston Lettuce

Chef Crafted Seasonal Salad



# PLATED DINNER

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## FIRST COURSE

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### COLD APPETIZERS

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Beef Carpaccio with Horseradish, Frisee,  
Plissaladire Lavash

Fig Carpaccio with House Ricotta, Pickled  
Jalapeno, Baby Arugula, Fleur de Sel

Tuna Tartare with Soy, Sesame, Scallion,  
Seaweed, Avocado, Wonton Crisps

Tartare Duo with Tuna, Salmon, Honeydew Mellon,  
Cantaloupe, Avocado

Pan Seared Main Sea Scallops with Summer Corn  
Puree, Shaved White Turnip and Truffle Frisee

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### HOT APPETIZERS

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Seasonal Ravioli

Roasted Cauliflower with Sunflower and Pumpkin  
Seeds, Goat Cheese, Salsa Verde

Butter Poached Lobster Risotto with Baby Leeks,  
Tarragon, Champagne Cream

Shrimp Scampi with Roasted Lemon, Sautéed  
Scallion Romesco





# PLATED DINNER

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## ENTREE

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Honey Roasted Breast of Chicken  
with Haricot Vert, Tarragon Lemon Jus, Parmesan  
Mashed Potatoes

Pan Seared French Breast of Chicken  
with Wild Mushrooms, Oven Roasted Tomato,  
Artichoke Risotto, Truffle Madeira Sauce

Pan Seared Salmon  
Teriyaki Soba Noodles, Baby Bok Choy, Sambal  
Oelek Baby Carrots

Citrus Marinated Wild Striped Bass  
Braised Baby Leek, Pearl Onion Argo Dolce, Palms  
Puree

Pan Roasted Red Snapper  
with Grilled Asparagus, Smoked Cauliflower Hash,  
Romesco Sauce

Long Island Black Sea Bass  
with Shaved Vegetables, Parsnip Puree, Littleneck  
Clams, Chili Lime Sauce

Sautéed Mediterranean Branzino  
with Artichoke and Fennel Stew, Olive Tapenade,  
Meyer Lemon Emulsion

New England Style Halibut  
with Diced Potato, Corn, Bacon Lardons, Clams  
with Creamy Clam Broth

Burgundy Marinated Hanger Steak  
with Roasted Garlic Mashed Potatoes, Roasted  
Shallots, Grilled Squash, Bearnaise

Seared Beef Tenderloin  
with Porcini Potato Gratin, Bordelaise Sauce,  
Grilled Seasonal Vegetables

Dry Aged NY Strip Steak Au Poivre  
with Mashed Potatoes, Maitake Mushrooms,  
Cognac Peppercorn Sauce

Mongolian Curry BBQ Short Rib  
with Saffron Carnaroli Rice Risotto, Yau Choy,  
Ginger Scallion Sauce

Honey Glazed Duck Breast with Summer Truffle  
Potato Fondant, Heirloom Vichy Carrots, Star  
Anise Duck Jus

Rosemary Rack of Lamb with Potato and Vidalia  
Onion Rosti, Tri Color Cauliflower with Mint and  
Hazelnut, Mint Lamb Jus

**\*\*Seasonal Vegetarian Options Available\*\***