



Wedding PACKAGE



123 Monmouth Road, West Long Branch, NJ • Branches-Events.com • 1.833.BRANCH-2



The Perfect Wedding Day

5 Hour Event Includes:
Maitre D' and Event Coordination
Private Bridal Suite
Exclusive Event Space
Cocktail Hour
Champagne Toast
Premium Open Bar
Sit Down Plated Dinner
Wedding Cake



ELEGANT COCKTAIL RECEPTION

PASSED HORS D'OEUVRES – *Choose 6 plus 2 of Chef's choice*

COLD STATIONS – *Choose 3*

- Crisp Vegetable Crudite with Dip
- Assorted Cheese and Cracker Display
- Guacamole and Salsa with Tri colored Chips
- Seasonal Fruit Display
- Fresh Mozzarella, Tomato, Roasted Red Peppers, and Basil with Balsamic Drizzle

CHEF ATTENDED STATIONS – *Choose 2*

- Italian Pasta Station
- Asian Wok Station
- Mashed Potato and Macaroni and Cheese Bar
- Mediterranean Pasta Station
- Paella Station: Chicken and sausage

Add seafood*

- Shrimp Cocktail Bar*
- Oyster Bar*
- Seafood and Raw Bar*

Shrimp Cocktail, Crab Claws, Little Neck Clams, Oysters on the Half Shell

- Tuscan Station*

Prosciutto, Hot and Sweet Sopressetta, Capicola, Cacciatore Sausage, Fontina, Manchego and Parmigiano Cheese, Crusty Breaks, Olives, Marinated Vegetable Salad, White Beans and Tuna in Olive Oil, Fresh Mozzarella with Tomato in Balsamic Drizzle, Caponata, Fruiti Di Mare, Sausage, Pepper & Onions

CARVING STATION – *Choose 2*

- Roasted Pork Loin
- Virginia Glazed Ham
- Roaster Breast of Turkey
- Hot Corned Beef
- Roasted Suckling Pig
- Prime Rib add*
- Leg of Lamb add*
- Flank Steak*
- Filet Mignon*

COCKTAIL HOUR LIBATION STATION WITH:

- Custom Ice Sculpture

Choose 1*

- Martini Bar
- Mojito Bar
- Sangria Bar
- Vodka Bar
- Frozen Margarita Station

**Available at an additional cost per person. See our banquet manager for details.*

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SIT DOWN DINNER

CHAMPAGNE TOAST

Salad – Host to choose 1 Salad from:

- Classic Caesar
- Panzanella Salad — Tuscan Bread Tossed with Fresh Greens, Tomato, Cubed Mozzarella, Olives, and Lemon Vinaigrette
- Spring Mix with French Vinaigrette
- Green Apple and Field Greens tossed with Roasted Pecans and Raspberry Vinaigrette
- Tri-Color Salad with Arugula, Radicchio, Endive, and Parmesan in Balsamic Vinaigrette
- Additional Dressings: Champagne Vinaigrette & Apple Cider Vinaigrette

INTERMEZZO

Entrées – Host to choose 3 from our Plated Dinner List:

Chef's choice accompaniments served with all entrées.

PLATED ENTRÉE SELECTIONS

Served with Chef's selection of Starch and Vegetable. Vegan & Gluten Free Options Available.

- | | |
|---|--|
| • Fresh Atlantic Salmon with Citrus Dill Beurre Blanc or Mango Salsa | • Frenched Chicken - Breast of Chicken on the Bone roasted with Herbs over Maple Scented Sweet Potato Puree |
| • Miso Glazed Salmon | • Grilled Vegetable Napoleon En Croute (V) - Grilled Eggplant, Red Peppers, Zucchini, Portabella Mushroom, Red Onions, and Mozzarella Stacked in a Golden Pastry |
| • Jumbo Crabmeat Stuffed Shrimp over Tri Colored Orzo | • Pasta Primavera with Vegetables, Garlic, Olive Oil and White Wine |
| • Parmesan and Panko Crusted Halibut with Lemon Cilantro Sauce | • Braised Boneless Short Rib with Frizzled Onions |
| • Herb Crusted Mahi Mahi with Lobster Broth | • NY Strip Steak* |
| • Chicken Ariana - Chicken Breast stuffed with Roasted Red Peppers, Prosciutto, Mozzarella, and Balsamic Reduction Demi Glaze | • Roasted Prime Rib Au Jus* |
| • Chicken Carciofi - Lemon Butter, White Wine, Artichoke Hearts, Basil, Plum Tomatoes, and Scallions | • Chateaubriand - Tenderloin of Beef with Red Wine Mushroom Sauce* |
| • Chicken Francaise - Egg Batter Dipped with Pesto and Parmesan, Sautéed with Shallots, Lemon, Butter, and White Wine | • Roast Rack of Lamb* |
| | • Land and Sea - 6 oz Filet with 6 oz Lobster Tail* |

DESSERT

Coffee & Tea — Decaf Options Available

Display of Italian miniature pastries and assorted cookies to compliment your wedding cake.

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SUGGESTED ADD ONS

VIENNESE PRESENTATION*

- Variety of Cakes: Cheesecake, Carrot Cake, Key Lime Pie, Triple Fudge Cake
- Chocolate Mousse
- Bailey's White Chocolate Mousse
- Belgian Waffles with Flambeed Strawberries
- Crème Brûlée
- Chocolate Chip Cookie and Milkshake Shooters
- Ryan's Homemade Ice Cream Bar with Toppings — Sprinkles, Fudge, Caramel, Peanut Butter Sauce, Whipped Cream, Crushed Oreos, M&M's

AFTER PARTY STATIONS*

- Made To Go
- New Jersey Breakfast — Pork Roll, Egg & Cheese **or** Bacon, Egg & Cheese
- Italian Boardwalk — Meatball Sandwich with Pomodoro and Mozzarella **or** Sausage, Peppers, and Onion, both served on a Hoagie Roll
- Sliders — Americano (Onions, Pickles, American Cheese) **or** Branches Burger (Caramelized Onion, Crushed Avocado, Bacon, American Cheese)
- Shore Classics — Nathan's Famous Hot Dogs **or** Cheesesteaks
- Coffee to go & Water Bottles*

ONSITE CEREMONY*

- Ceremony set up with White Resin Chairs
- Space for Floral and Décor
- AV

ADDITIONS TO SPACE*

- Kings Throne Loveseat for Bride & Groom*
- Floral Backdrop or Photowall*
- Uplighting*

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HORS D'OEUVRES

PASSED BUTLER STYLE

- Raspberry and Brie in Phyllo
- Franks in a Blanket
- Edamame Dumplings with Teriyaki Sesame Sauce
- Vegetable Dumpling with Thai Chili Sauce
- Crab Cake with Chipotle Mayo
- Panko Crusted Orange and Ginger Shrimp
- Lamb Chops with Chutney
- Pistachio and Goat Cheese Lollipop
- Coconut Shrimp
- Mini Reuben
- Citrus Crab Salad in Endive
- Tequila Marinated Shrimp skewer
- Shrimp Spring Roll with Sweet Cilantro Thai Chili
- Thai Spring Roll with Orange Ginger Glaze
- Wild Mushroom Arancini
- Petit Filet with Caramelized Onions on Brioche
- Mini Eggplant Rollatini
- Mini Quesadilla (Chicken or Beef)
- Shrimp Kebab with Roasted Garlic Aioli
- Scallops in Bacon
- Watermelon and Feta with Microbasil
- Candied Bacon Strips
- Caprese Skewers- Mozzarella, Tomato, Basil
- Chicken Satay with Teriyaki Glaze
- Fried Chicken and Waffle with Chipotle Mayo
- Buffalo Chicken Rangoon with Bleu Cheese
- Mushrooms stuffed with Sausage and Mozzarella
- Mini Fish Taco with Avocado and Spicy Aioli
- Seared Sesame Crusted Tuna
- Crabmeat, Pineapple, Cilantro Asian Spoons
- Baked Clams Oreganata
- Bacon Wrapped Dates with Cream Cheese
- Wild Mushroom Risotto Cake with Truffle Glaze
- Sesame Chicken with Ginger Glaze
- Shrimp and Scallop Ceviche
- Filet Mignon Crostini with Horseradish Cream