

Glen Ridge Country Club



The staff of GRCC will provide professional and gracious service, well designed menus, and beautifully presented food.

Glen Ridge Country Club is available throughout the season for private events - simple or elaborate... luncheons, brunch, teas, cocktail receptions, buffet or plated dinners.

Please call us when planning baby shower, office get-together, rehearsal dinner, birthday party, anniversary party, or wedding reception.

Our private dining rooms are also available for smaller groups of 50 or less

Prices are per person except where noted or upgraded and are subject to a 20% service charge and 6.875% NJ state sales tax. A guaranteed head count must be communicated to the club office seven days prior to day of function.



Plated Reception Includes

(\$200 per person)

Five Hour Top Shelf Open Bar

House Wines, Selected Beers and Spirits Includes Sparkling Wine for a Toast, Dinner Wine Service, Signature Cocktail, Assorted Sodas, Juices and Bottled Water Champagne/Sparkling Water Welcome Drink

Cocktail Hour

Selection of Six Passed Hors d'oeuvres Selection of Two Cocktail Stations

Plated Dinner

Choice of Salad Choice of Main Course Tapas Dessert / Plated Dessert / Viennese Display Freshly Brewed Coffee and Herbal Teas

"The GRCC Experience"

\$3000 fixed rate The following amenities are included in all of our wedding packages to ensure the level of service and experience you have come to expect from GRCC Personal Event Coordinator Bridal Suite with Attendant Coat Check Lobby Host Valet Parking Full Selection of Floor Length Linens and Napkins, Votive Candles Customized Individual Place Setting Menus Full Black Tie Wait Staff

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Butler Passed Hors d'oeuvres

Hot Hors d'oeuvres

Chicken & Beef Satay, Peanut Dipping Sauce Crispy Duck Confit Ravioli Chorizo Empanadas Kobe Beef Sliders Foie Gras Pistachio French Toast, Strawberry Sherry Gastrique Petite Lamb Gyro, Tzatziki Mini Philly Cheesesteak New Zealand Lamb Lollipops, Harissa Mint Chutney Ricotta Meatballs, Traditional Pomodoro Sausage stuffed Crimini Mushroom, Pesto Shrimp Tempura, Orange Sweet Chili Lobster Pot Pie Pancetta wrapped Jumbo Sea Scallop Petite Maryland Crab Cake, New England Tartar Sauce Warm Breaded Crab Claws, Creamy Remoulade Lobster Skewer, Vanilla Butter Potato Croquettes, Roquefort Dipping Sauce Caramelized Onion Tartlette, Gorgonzola, Pignoli Nut Mushroom Risotto Balls Petite Brie Tartlette, Candied Walnuts **Goat Cheese Peppadew Poppers** Vegetable Spring Rolls, Sweet & Sour Sauce Petite Gruyere & Truffle Panini with Roasted Tomato Seasonal Soup Shooters

Cold Hors d'oeuvres

Beef Tenderloin Crostini, Horseradish Cream, Wild Mushrooms Goat Cheese Crostini, Smoked Duck, Sun-dried Cranberry Aioli Peppered Beef Carpaccio & Parmesan Cheese Grilled Brioche

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Prosciutto Wrapped Asparagus, Boursin Cheese Osetra Caviar, Crème Fraiche on Potato Blinis Vietnamese Summer Roll, Cilantro Chutney Jumbo Shrimp, Cocktail Sauce Assorted Sushi Rolls Seared Ahi Tuna Spoons, Wasabi & Soy Sesame Tuna Tartare, Wasabi Sauce & Pickled Ginger Smoked Salmon & Dill Cream Cheese on Multi-Grain Baguette Bleu Cheese & Roasted Peach on Walnut Bread Sun-dried Tomato, Boursin Cheese, Olive Tapenade on Crostini Seasonal Fruit Skewers Heirloom Tomato Bruschetta, Basil Oil Chilled Seasonal Soup Shooters

Pub-Style Passed Hors D'oeuvres

Mini Grilled Cheeses Petite Gruyere & Truffle Panini with Roasted Tomato Gourmet Pizzas Crispy Chicken Sliders with Lettuce, Pickle & Mayo Blue Cheese & Bacon Beef Sliders Fried Macaroni & Cheese Bites Mini Cheesesteak Corn Dogs Pigs in a Blanket Cheese & Bacon Fritter Petite Shredded Beef & Shredded Chicken Tacos Sweet Potato Fries with Maple Aioli GRCC French Fries with Ketchup Loaded Mini Potato Skins Mozzarella Sticks, Marinara Dipping

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Cocktail Stations

(Please select 2 stations)

Gourmet Cheese Board

Display of Whole and Cut Cheeses, French Baguette, Crackers, and Grapes Gourmet Mustards and Chutneys

Mediterranean Antipasto

Italian Cheese Board with Fresh Housemade Mozzarella Sliced Italian Meats of Proscuitto, Serrano Ham, Capicola, and Hot Sausage Grilled Seasonal Vegetables, Roasted Red Peppers, and Marinated Olives Italian Seafood Salad Freshly Baked Foccacia with Rosemary Infused Dipping Oil

Tapas Farm Table Display

Fried Plantain Chips, Salsa Brava Fresh Figs, Grapes, and Dried Fruits Spanish Manchego Olives, Marcona Almonds, and Quince Paste Stuffed Piquillo Peppers with Garlic Cheese and Fresh Herbs An Array of Spanish Cheese including Manchego, Cabrales, Garratoxa, Mahon, and Idiazabal Fresh Crudites with Romesco Dip, Sherry Aioli, and Smoked Paprika Dip

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Manned Slider Station Choice of three Made-to-Order

Kobe Beef with Blue Cheese, Caramelized Onions and Bacon Crispy Chicken with Lettuce, Pickles, and Honey Mustard Falafel on Mini Pita with Tzatziki, Tomato, Onion, Pickle Crab Cake with Tartar Sauce and Lettuce Pulled Pork with Coleslaw Mini Hot Dogs with Mustard and Sauerkraut Served with Sweet Potato Fries, GRCC Fries, Onion Rings, Housemade Chips

Manned Pasta Station

Penne Vodka Three Cheese Ravioli with Alfredo Sauce Whole Wheat Pasta Primavera in a White Wine Sauce

Served Alongside Warm Grilled Chicken, Shrimp, and Broccoli Rabe and Sausage

Accompanied by an Italian Chopped Salad and Garlic Bread

Cocktail Station Enhancement Selections

Bistro Carving Station

(\$10 per person additional) (Please choose two from the following)

Herb Roasted Turkey Breast Roasted Tenderloin of Beef Marinated Flank Steak Roasted Prime Loin of Pork Sauces: Horseradish Creme, Red Wine Demi Glace, Sauce Au Poivre, Cranberry Relish

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Fresh Deluxe Raw Bar

(\$12 per person additional)

Jumbo Shrimp Cocktail Little Neck Clams and Blue Point Oysters Pre-Cracked Crab Claws Sauces: Cocktail, Remoulade, Mignonette, Hot Sauces, Fresh Lemons

Sushi Bar

(\$12 per person additional)

Charred Chili Edamame Sushi and Maki Rolls California Roll, Spicy Tuna Roll, Vegetable Roll, Salmon Nigiri, Shrimp Nigiri, Tuna Nigiri Accompaniments: Wasabi, Horseradish, and Ginger

Soup & Salad

(Please choose one from the following)

Roasted Mushroom & Truffle Bisque in Espresso Cup

Watercress Salad, Julienne Green Apples, Goat Cheese, Candied Walnuts, Herb Vinaigrette

Additional soup selections listed on following page

English Cucumber Wrapped Organic Petite Greens

Roasted Heirloom Tomatoes, Pecorino Cheese Crisp, Shallot Vinaigrette

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Asian Poached Pear & Arugula Salad

Candied Walnuts, Maytag Blue Cheese, Parmesan Crisp, Balsamic Vinaigrette

Tomato & Mozzarella Skewers

Proscuttio de Parma, Micro Arugula, Parmesan Crostini

Tuscany Salad

Arugula, Baby Spinach, Endive, Italian Radicchio, Candied Walnuts, Crumbled Gorgonzola Bartlett Pears, Port Wine Balsamic Vinaigrette

Baby Spinach & Arugula Leaves

Toasted Goat Cheese, Sweet Paprika Bread Stick, Wild Raspberry Vinaigrette

Nouveau Caesar

Romaine Hearts, Brioche Crouton, Heirloom Tomato, Black Olive Emulsion

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Blue Pear Salad

Hydroponic Bibb Greens, Bleu Cheese, Anjou Pears, Candied Walnuts, Balsamic Vinaigrette

Mixed Baby Organic Greens

Roasted Beets, Orange Slices, Toasted Pine Nuts, Local Goat Cheese, Mustard Vinaigrette

Compressed Watermelon

Baby Arugula, Micro Flowers, Feta Cheese, Heirloom Tomatoes, Aged Balsamic

Appetizer Course

(+15)

Seasonal Soups

Butternut Squash, Cream of Six Root Vegetables Roasted Mushroom & Truffle Bisque, Potato Leek, Chilled Melon & Mint

Baby Arugula & Carpaccio of Beef

Cracked Pepper, Shaved Asiago Cheese, Balsamic Glaze

Wild Mushroom Vol-au Vent

Three Onions, Baby Spinach, and Chablis Concassée

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Saffron Celery Root Puree, Organic Mushroom Sauté

Lobster Cannelloni

Tomato Beurre Blanc

Tuna Tartar Avocado, Heirloom Tomatoes, Petite Frisée, Cilantro Dressing

Seasonal Risotto

Spring: Pea & Fava Bean Summer: Summer Corn & Crab Fall: Butternut Squash & Sage Winter: Chestnut & Cranberry

Seafood Trio Platter (+15)

Baked Crab Cake, Sautéed Jumbo Shrimp, Seared Sea Scallop

White Truffle Raviolis

Peas, Bacon, White Wine Reduction

Julienne Spring Vegetable Strudel

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Entrée Course

(Please select two from the following options below. Vegetarian option is included with package)

Fish

Pan Roasted Wild Pacific Salmon, Citrus Coulis, Orange & Parsley Gremolata

Butter Poached Lobster Tails (+\$15), Cognac Cream

East Coast Halibut, Parsnip Lobster Sauce

Seared Chilean Sea Bass, Chive Beurre Blanc

Beef

Center Cut Filet Mignon, Green Peppercorn Sauce

Maple Glazed Short Ribs

Prime Dry Aged Strip Steak, Bordelaise Sauce

Prime Center Cut Tenderloin En Croute (+\$ 5), Bordelaise Sauce

Center Cut Veal Chop (+5), Herb Maître d'Hôtel Butter

Sliced Chateaubriand, Au Poivre

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Eggplant & Roasted Vegetable Lattice Tarte

Roasted Tomatoes, Baby Arugula, Balsamic Vinaigrette

Whole Wheat Raviolis

Sun-Dried Tomato Pesto, Cappellini of Vegetables, Pine Nuts

Farmer's Sheppard Pie

Local Seasonal Vegetables, Whipped Yellow & Purple Potato Puree

Roasted Vegetable Risotto, Crispy Leeks

Chicken

Herbed & Seared French Breast of Chicken, Lemon Scented Chicken Jus

Bacon Wrapped Stuffed Organic Chicken Breast

Chicken Jus Filled with Mascarpone, Asiago, Garlic, Chives & Roasted Organic Tomatoes

Duet Entrees

Filet Mignon of Beef & Seared Chilean Sea Bass

Green Peppercorn Sauce, Chive Beurre Blanc Tourne Vegetables, Jasmine Rice

Prime Dry Aged Strip Steak & Seared Chilean Sea Bass

Bordelaise, Chive Beurre Blanc Truffled Fingerling Potatoes, Roasted Root Vegetables

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Please select two Starches and Two Vegetables to be served with your entrées:

Starch

Potato Gratin Roasted Peanut Potatoes Truffled Fingerling Potatoes Garlic Mashed Potatoes Truffled Potato Puree Celery Root Purée Jasmine Rice Basmati Rice Risotto Milanese

Vegetables

Roasted Root Vegetables English Peas Balsamic Glazed Roasted Mixed Vegetables Roasted Wild Mushrooms & Onions Petite Asparagus or Asparagus Tips Tied Baby Vegetables Glazed Baby Carrots Tourne Vegetables Mixed Petite Baby Vegetable

Dessert Course

(Please select one from the following options below)

Classic Crème Brulée

Seasonal Berries, Marsala Sabayon

Warm Chocolate Soufflé, Fresh Whipped Cream & Raspberries

New York Cheesecake, Raspberry Coulis

Maine Blueberry Cobbler, Vanilla Ice Cream

Apple Galette, Cinnamon Ice Cream

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Carrot Cake, Cream Cheese Icing

Chocolate Peanut Butter Mousse Cake, Fresh Whipped, Peanut Brittle

GRCC Chocolate Chip Cookie

Tahitian Vanilla Ice Cream, Chocolate & Caramel Sauces

OR

One Hour of Passed Desserts

Please select four:

Mini Ice Cream Sandwiches Ice Cream Truffle Pops Assorted Mini Cupcakes Mini Sorbet Cones Cuervo Milkshakes in Shot glasses Seasonal Fruit Skewers Citron Fruit Shooters S'mores on a Clothespin Mini Cheese Cakes

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