The Brownstone

ESTATE PACKAGE

Your Day, Your Brownstone.

The Brownstone

ESTATE PACKAGE

The Brownstone is entirely yours.

The Estate Package is our most exclusive wedding experience. Private access to the entire Brownstone, your wedding becomes a complete experience.

Your reception moves effortlessly throughout the property, from an intimate bridal brunch to the ceremony, cocktail hour, reception concluding with an after-party.

The Proposal
Arrival & Brunch

Arrival

From the moment you arrive, our team will be ready to welcome you, escort you to your private bridal suite and help with anything you need to begin the day feeling comfortable, prepared and completely taken care of.

Brunch Menu

Scrambled Eggs with fresh Chives-Hickory Smoked Bacon-Smoked Breakfast Sausage-French Toast-Chicken Marsala
Brownstone Breakfast Potatoes
Penne Vodka Sauce-Assorted Quiche-Seasonal Fruit-Assorted Breakfast Pastries
Fruit Juices- Freshly Brewed Coffee and Assorted Teas- Soft Drinks

Ceremony or Departure

When your ceremony is held at The Brownstone, a dedicated member of our team will remain with you until the moment you walk down the aisle—whenever you decide that moment is right.

If your ceremony is held off-site, our team will make sure you leave The Brownstone looking and feeling your absolute best. When you return, we will welcome you back ready to celebrate!

The Proposal

COCKTAIL HOUR

Butler Style Hors d'oeuvres

Brownstone Signature Beefsteak, Jumbo Shrimp Cocktail, Tomato Bruschetta, Maryland Crab Cakes, Clams Casino, Mini Lobster Rolls, Zucchini Flower w. Goat Cheese, Cold Melon w. Proscuitto, Rack of Lamb, Fresh California Rolls

Hot Buffet

Fried Calamari, Eggplant Rollatine, Chicken Francese, Shrimp Scampi Over Broccoli Rabe, Braised Beef Short Rib

Pasta Buffet

Penne Filletto Di Pomodoro, Bow Tie Carbonara, Rigatoni Bolognese

Cold Buffet & Display

Grilled Seasonal Marinated Vegetables, Sauteed Broccoli Rabe, Grilled Artichoke, Roasted Red Peppers, Fresh Mozzarella, Cured Italian Meats Display, Parma Proscuitto w. California Figs, Sautéed Italian Hot Peppers, Kalamata Olives and Garlic, Seafood Salad, Arborio Rice Balls

The Proposal

COCKTAIL HOUR

Chefs Stations

Attended by Sous Chef

The 'Maine' Event

Steamed ½ Maine Lobster Shelled By Our
Sous Chef, Served w Drawn Butter

Carving Station

Wild Striped Bass Charred Mediterranean Octopus
Smoked Beef Brisket
Boneless Stuffed Pork Loin
Sun Dried Tomato and Fresh Mozzarella

Ocean Harvest

Fresh Shucked Oysters & Clams,
Snow Crab Claws, Gulf Shrimp,
Horseradish Mustard Sauce
Fresh Lemon, Cocktail Sauce

Sushi Display

Spicy Tuna Rolls, Salmon Rolls California Rolls
Chef specials Tuna Eel, Yellow Tail Hand Rolls

Fresh Mozzarella Bar

Hand Pulled Mozzarella
Stuffed Mozzarella Rolletti

'Bump' Bar

Fresh Caviar with house Cut Chips, and
assorted gourmet bites , crème fraîche,
Shallots, Chives, and Toast Squares

Petit Burger Collection

Chef Prepared Mini Gourmet Burgers

FOCACCIA Station

Assorted Fresh Baked Focaccia and Butter Bar

The Proposal

Choice Dinner

Champagne Toast
Fresh Baked Focaccia, Whipped Butter

Salad Course
Choice of Two:
Tri- Color Salad. Caesar Salad, Panzanella,
Greek Salad

Pasta Course:
Choice of Two:
Bucatini w. Crab Meat, Al Ceppo w Broccoli Rabe & Sausage
Rigatoni Bolognese, Penne Vodka

Entree:

Guest Choice:

Duo of Beef
Bone in Braised Beef Short Rib paired with Filet Mignon

Veal Osso Buco
Over Mushroom Risotto

Free Range Chicken Savoy
Served on the bone

Red Snapper
Over a Bed of Seafood Risotto

Vegan/Vegetarian / Gluten Free
Options Available

The Proposal

Dessert:

Choice of Tiered Wedding Cake
Fresh Fruit & Seasonal Berries
Viennese Table w Mini Desserts
Waffle and Ice Cream Bar
Bananas Foster Station
Italian Zeppole & Pastry
The Chocolate Cascade
Gelato Station

After Party

Includes a Two Hour Premium Open Bar

Experience:

When the reception ends, the celebration effortlessly changes rooms. Your two-hour after-party brings a fresh atmosphere, late-night food and another round of energy—without asking your guests to leave.

Taylor Ham Egg & Cheese

Chef prepared NJ Classic Breakfast Sandwiches

Chicken Fingers & Fries

Coffee & Tea Bar

Pizza Bar

Chef Prepared Pizzas with assorted toppings

The Proposal

Also Included:

Valet Parking- Maître D & Bridal Assistant- Personalized Event Menus- Damask Linen Selection- Open Bar Throughout- Private Bridal Brunch- Fully Customizable Menus and Service Style-Full Building Exclusivity - Priority Access to Tasting Events- Private Cake Tasting- Signature Cocktail Consultation...And Much More!

Contact:

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