



Brunch Wedding Package

~Sunday Morning Reception~

Congratulations on your engagement! We are so excited that you have considered The Bridgewater Manor to host your most special day. We are proud to offer you our Brunch Wedding Package for your Wedding Reception. These arrangements reflect our clients' most requested selections and have been designed to simplify and facilitate both menu planning and budgeting.

Your Wedding Package Will Include...

- A complimentary bottle of champagne provided in your private bridal suite
- Elegantly decorated hors d'oeuvres and cocktail hors d'oeuvre stations
- Champagne toast with our select house champagne
- Tableside entrée selection and wine service with dinner
- Wedding cake designed by our exclusive partnering vendor
- Wide color selection for your table linen
- Valet parking service included
- Coat check attendant (seasonally)
- Personalized menu cards
- Direction cards and place cards

To Enhance Your Wedding, the Following May be Added at an Additional Cost...

- Indoor and outdoor on-site wedding ceremony locations
- Upgraded top shelf level brand liquors
- Personalized ice sculptures
- Wedding cake enhancements
- Extended hours for bars and dancing
- An array of additional cocktail stations, dessert displays and "To-Go" stations

Five Hour Open Premium Bar

Coors Lite, Corona, Heineken, Budweiser

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Champagne

Tito's, Stoli, Tanqueray, Dewars, Seagrams 7, Jim Beam, Jack Daniels,

Bacardi, Captain Morgan, Malibu Rum, Jose Cuervo Silver Tequila, Southern Comfort,

Sweet & Dry Vermouth, Apple Pucker, Peach Schnapps, Triple Sec, Amaretto, Kahlua

Assorted Sodas, Fruit Juices, Sparkling Water

Top Shelf Liquor Package is Available for an Additional \$18 Per Person



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As Your Guests Arrive, Servers Will Greet Them At The Door With Champagne, Mimosas, and Bellinis

Butler Passed Hors d'oeuvres

Servers will Butler Pass Eight (8) of the Following Hors d'oeuvres...

Warm English Cheddar and Onion Quiche
Miniature Grilled Brie Cheese Sandwiches with Tomato-Raspberry Ketchup
Pure Pork Sausage Wrapped in French Crepes
Spinach and Feta Cheese Miniature Tartlets
Smoked Salmon Mousse on Russian Black Bread
Grilled Amish Ham Sates with Maple Peanut Drizzle
Hardwood Bacon Wrapped Cinnamon Dipped Brioche
Cantaloupe Skewers with Fresh Berries
Herb Scrambled Eggs with Cave Aged Gruyere Cheese in Sweet Corn Phyllo
Baby Potato Pancakes Topped with Scallion Cream Cheese and Lox
Citrus Shrimp Hash with Fine Herbs in a Puff Pastry Cups
Mini Monte Cristo with Wild Berry Coulis



The Market Table

An Array of House Baked Muffins and All Butter Croissants
Bridgewater Manor Baked Coffee Cake
Freshly Baked Coffee Rings, Assorted Freshly Baked Danishes
Mini Bagels with Assorted Spreads and Artisan Jams

A Display of Imported and Domestic Cheeses
Freshly Baked Focaccia Crisps
Sliced Fresh Melon and Berries
Individual Fruit and Yogurt Parfaits

Grilled Local Vegetables with Extra Virgin Olive Oil and Cracked Black Pepper
Crudit  of Crisp Garden State Vegetables with Two Hand-Blended Dips

From A Silver Chafer We Will Serve...

Wild Mushroom and Garden Vegetable Quiche with Monterey Jack Cheese



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Cocktail Hour Service

Chef Attended Station

(Please Select One)

Omelet Station

Omelets Made to Order with Bacon, Diced Virginia Ham, Local Mushrooms, Bell Peppers, Diced Tomatoes, Cheddar and Swiss Cheeses, Bermuda Onions, Fresh Spinach and Egg Whites

Fruit Crêpe Station

Fresh Crepes Made to Order With Fillings to Include...
Fresh Macerated Berries, Warm Compote of Poached Fruits, Whipped Cream with Orange-Grand Marnier and Warm Vermont Maple Syrup

Savory Crêpe Station

Please Select Two (2)

Spinach Filling with Herbed Goat Cheese and Farm Fresh Cream
Honey and Hoisin Glazed Duck with Julienne of Cucumbers and Scallions in Asian Moo Shu Pancakes with Plum Sauce
Wild Mushrooms, Caramelized Onions, and Gruyere Cheese
Chicken, Artichoke, and Sun-Dried Tomatoes
Sweet Chili Chicken with Cucumber, Bean Sprouts, and Sweet Soy

Chilled Display of Norwegian Salmon

Baked or Poached Epicurean Salmon Accompanied by Brined Capers, Chopped Egg Whites and Yolks, Minced Red Onions, Garden Fresh Chives, Grated Horseradish and Served with Assorted Water Crackers and Russian Black Bread



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Champagne Toast

First Course

Served to Your Table

(Please Select One)

Tender Leaf Spinach Salad

Baby Spinach with Caramelized Pear, Roquefort Cheese and Toasted Pecans
Raspberry Vinaigrette

Caesar Salad

Garden Fresh Romaine with a Classic Caesar Dressing and Crunchy Sourdough Croutons

Traditional Field Green Salad

Baby Mesclun Greens Mixed with English Cucumber, Grape Tomatoes and Julienned Carrot
Balsamic Vinaigrette

Greek Salad

Cucumber, Dry Cured Olives, Grape Tomatoes and Shaved Bermuda Onions
Oregano and Feta Dressing

An Assortment of Artisan Dinner Rolls with Fresh Creamery Butter



From Silver Chafing Dishes We Will Serve...

Buffet Style

Cavatelli Pasta - with Black Olives, Cannellini Beans and Plum Tomato Scampi Sauce

Penne a la Vodka - with Pancetta, Fresh Tomato and Distilled Vodka Cream Sauce

Breakfast Potatoes - Herb Roasted

Medley of Seasonal Vegetables - Steamed



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Continued

From Silver Chafing Dishes We Will Serve...

Choice of Two (2) of the Following Entrées

- Plum Roasted Pork Loin** - with Scallion, Napa Cabbage and Shitake Mushroom Stir-Fry, Natural Jus
- Red Wine Braised Short Ribs** - Slow Cooked and Served with Roasted Root Vegetables
- Sautéed Beef Tenderloin Tips** - with Carrots, Mushroom and Pearl Onions, Classic Demi Glace
- Egg Dipped Natural Chicken Breast** - Warm Cannellini Bean Salad, Lemon White Wine Sauce
- French Cut Balsamic Chicken** - with Roasted Cherry Tomatoes and Scallions, Aged Balsamic Butter Sauce
- Classic Chicken Parmigiana** - Freshly Tossed Pasta, Farm Fresh Cheese and Plum Tomato Sauce
- Pacific Dover Sole** - with Sicilian Butter Sauce
- Sesame Crusted Salmon** - in an Orange Soy Glaze
- Eggplant Rollatini** - Topped with Slow Cooked Marinara, Balsamic Glaze & Pure Basil Oil



A Uniformed Chef Will Carve Your Choice of One (2) of the Following Slow Roasted Meats...

- Carved Flat Iron Steak with Chimichurri
- Roasted Leg of Lamb with a Thyme and Shallot Demi
- Roasted Turkey Breast with Orange-Cranberry Compote
- Honey Glazed Virginia Ham with Dijon Mustard Sauce
- Slow Roasted Fresh Leg of Pork, Housemade Bourbon Barbeque Sauce
- Molasses Lacquered Corned Beef, Spicy Boardwalk Mustard & Grated Horseradish



Dessert

Gourmet Tiered Wedding Cake
Accompanied by a Chocolate Truffle

Tableside Coffee and Tea Service

Freshly Brewed Bridgewater Manor Blended Coffee – Regular and Decaffeinated
Assorted Teas for Steeping



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Upgraded Dessert Options

Viennese Table - *Additional \$14 per person*

Featuring Assorted Cakes, French and Italian Pastries, Mocha Éclairs, Chocolate Dipped Strawberries, Baked Double Fudge Brownies, Apple Cider Doughnuts, and Assorted Mousse with Made to Order Bananas Foster or Classic Crepe Suzette with Slow Churned Vanilla Ice Cream

Apple Cinnamon Crepe Station - *Additional \$6 per person*

A Uniformed Chef Will Flambé Granny Smith Apples in Whole Creamery Butter, Brown Sugar and Calvados Apple Brandy, Wrapped in French Crepes & Topped with Vanilla Bean Ice Cream

Bananas Foster Station - *Additional \$6 per person*

A Uniformed Chef Will Flambé Ripe Bananas with Tropical Rum, Butter with Brown Sugar, Topped with Vanilla Bean Ice Cream

Assorted Dessert Pedestals - *Additional \$5 per person*

Petite Four Plates of Assorted Miniature French, American and Italian Pastries and Cookies, Served on Each Guest Table

Make Your Own Ice Cream Sundae Bar - *Additional \$6 per person*

A Display of (8) Hershey's Premium Brand Ice Creams, Assorted Toppings to Include Hot Fudge, Butterscotch, Whipped Cream, Maraschino Cherries, M&M's, Reese's Pieces, Cookie Crumbs, Chocolate & Rainbow Sprinkles and German Gummy Bears