



## Brunch Wedding Package

~Saturday or 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...*

- Private bridal suite with complimentary bottle of champagne, fruit infused water, and cheese platter
- 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
- Chiavari chairs with cushion
- 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, Prairie Vodka, Tanqueray, Dewars, Seagrams 7, Jim Beam, Jack Daniels,

Bacardi, Captain Morgan, Coconut 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*



## Brunch Wedding Package

*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 Chafar We Will Serve...*

Wild Mushroom and Garden Vegetable Quiche with Monterey Jack Cheese



## **Brunch Wedding Package**

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



## **Brunch Wedding Package**

### **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**

Black Olives, Cannellini Beans and Plum Tomato Scampi Sauce

#### **Penne a la Vodka**

Pancetta, Fresh Tomato and Distilled Vodka Cream Sauce

#### **Breakfast Potatoes**

Herb Roasted

#### **Medley of Seasonal Vegetables**

Steamed



## **Brunch Wedding Package**

*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
- Chicken Piccata** - Egg Battered Scaloppini with Capers and Lemon, White Wine Butter 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

#### *Tablesides Coffee and Tea Service*

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



## Brunch Wedding Package

### Upgraded Dessert Options

**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

**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

**International Coffee Bar** *Additional \$10 per person*

Cappuccino, Espresso, and Lattes Made to Order with a Selection of Cordials to Include... Bushmills, Anisette, Frangelico, Tia Maria, Grangala, Sambuca, Baileys, Kahlua & Amaretto

**Viennese Table** *Additional \$14 per person*

Featuring Assorted Cakes, French and Italian Pastries, Mocha Éclairs, Cannolis, Chocolate Dipped Strawberries, Freshly Baked Cookies and Brownies, Assorted Doughnuts presented on a Doughnut Wall

**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