



## Imperial Ballroom Wedding Package

~For Your Imperial Ballroom Wedding 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 Imperial Ballroom 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*



## **Imperial Ballroom Wedding Package**

*Upon Arrival, your Guests will be Greeted with Champagne & Fresh Berries*

**Fifteen Butler Passed Hors d'oeuvres**

Our Dedicated Staff Will Serve...

**Coconut Crusted Jumbo Shrimp**

Apricot Dipping Sauce

**Pigs-In-A-Blanket**

All Beef Franks wrapped in Puff Pastry, Served with Boardwalk Mustard

**Seared Ahi Tuna on Crispy Rice Croutons**

Wasabi Mayo

**Fresh Avocado Guacamole in Crispy Phyllo Cups**

Squeezed Lime Juice and Cilantro

**Bacon Wrapped Scallops**

Vermont Pure Maple Glaze

**Black Angus Cheeseburger Sliders**

Pickles and Ketchup

**Mini Shepherds Pie in Savory Pastry**

Irish Style Beef & Vegetable "Pie"

**Thai Chicken Morsels**

Scallions, Crushed Peanut and Toasted Sesame

**Maryland Crab Cakes**

Pecan Spiced Tartar Sauce

**Lobster and Pork Siu Mai Dumpling**

Honey Soy Dipping Sauce

**Chicken Empanada**

Cheddar Cheese, Jalapenos, folded in Pastry

**Mozzarella en Carozza**

Boursin Cheese, served with Vodka Sauce

**Truffle Lobster Macaroni and Cheese Bites**

Cheese Dipping Sauce

**Shrimp & Andouille Kabob**

Skewered with Peppers, topped with Old Bay Butter

**Tomato Bruschetta**

Goat Cheese Spread on a Crostini



## Imperial Ballroom Wedding Package

Cocktail Hour Service

### ~The Market Table~

#### **Imported and Domestic Cheeses and Italian Cured Meats**

Cheddar, Swiss, Provolone, and Smoked Gouda, Garnished with Dried Fruits and Nuts  
Sliced Sopressata, Prosciutto di Parma, Dry Aged Salami and Capicola  
Stuffed Olives, Mediterranean Marinated Olives, Sweet and Tangy Peppadew Peppers and Pickled Peppers  
Served with Assorted Crackers, Freshly Baked Focaccia Crisps and Herbed Bread Sticks

#### **Grilled Seasonally Ripe Vegetables**

Grilled Zucchini, Yellow Squash, Eggplant, Asparagus and Carrots with  
Extra Virgin Italian Olive Oil and Cracked Black Pepper  
Raw Garden State Vegetables with Two Hand-Blended Dips  
Chickpea Hummus and Toasted Pita

#### **Heirloom Salads**

Tomatoes with Garden Basil and Fresh Mozzarella  
Cannellini Bean Salad  
Sweet Jersey Corn Salad with Crumbled Feta Cheese

### ~The Manor Seafood Bar~

#### **Included in your Saturday Evening Wedding**

*Add \$10 Per Person for Friday, Saturday Afternoon and Sunday*

#### **Crab Claws and Jumbo Shrimp**

Fresh Lemon, Grated Horseradish and Traditional Cocktail Sauce

#### **An Elaborate Display of Sushi**

Served with Authentic Chopsticks, Pickled Ginger, Spicy Wasabi, Sriracha Aioli and Soy Sauce

#### **Fried Rings of Calamari**

San Marzano Plum Tomato Dipping Sauce



## Imperial Ballroom Wedding Package

*Cocktail Hour Service Continued*

*Your Choice of One (1) Display...*

### **Taste of Tuscany**

Eggplant Rollatini Filled with Ricotta Cheese, Topped with a San Marzano Plum Tomato Sauce, Sliced Italian Hot and Sweet Sausage with Braised Broccoli Rabe, Nonna's Nearly Famous Meatballs, Vegetable Penne Pesto Salad, Marinated Brine Cured Olives, Bread Sticks and Toasted Garlic Bread

### **South of the Boarder**

Soft Tortilla Quesadillas with Braised Adobo Chicken and Vegetables, Sliced Black and Green Olives, Fresh Mexican Crema, Pickled Jalapeños, Shredded Cheddar and Monterey Jack Cheeses, Cilantro Lime Rice, Fresh Avocado Guacamole, Salsa Roja and Crispy Tortilla Chips

### **The Rocky Balboa**

French Bread Stuffed Mini Philly Cheesesteaks with Braised Peppers and Sweet Onions, Seasoned French Fries with Homemade Ketchup and Creamy Cheese Sauce, Vidalia Onion Rings, Spice Broccoli Rabe Salad & Traditional Tomato Pie

### **Mac-n-Cheese Table**

Creamy Vermont Cheddar Mac-n-Cheese, Lightly Spiced Chipotle-Pepper Jack Mac-n-Cheese, And Fried Mac-n-Cheese Fritters

*Your Toppings Bar Will Include:*

Toasted Japanese Panko Crumbs, English Peas, Minced Garden Herbs, Sweet Shallot Marmalade, Double Smoked Bacon Crumbs, Hand Grated Parmesan Cheese, Fresh Baby Spinach, Marinated Free Range Chicken, Smoked and Diced Amish Ham, Sliced Scallions, Shaved Broccoli Flowerets, Sweet Bell Pepper and Toasted Almonds

### **French Fry Parade**

Three Kinds of Fries: Jersey Shore, Sweet Potato, and Waffle

*Your Toppings Bar Will Include:*

Creamy Cheese Sauce, Hot Country Gravy, Crispy Smoked Bacon Bits, Sliced Scallions, Truffle Mayo Dip, Ketchup, Honey Mustard Sauce, and Chipotle Mayo

### **Oktoberfest**

German Bratwurst Sliders with Beer Braised Onions and Pilsner Cheese Sauce, Soft Baked German Pretzels with Horseradish Cheese Sauce, Honey Mustard, Potato Pancakes, Applesauce



## Imperial Ballroom Wedding Package

Cocktail Hour Service Continued

Your Choice of Two (2) Chef Stations...

### Carving Station

*Please Select Two (2)*

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

### La Pastaria

*Your Pasta Station Will Include a Pepper Mill for Grinding, Grated Parmesan Cheese and Hot Pepper Flakes*

*Please Select Two (2)*

3-Cheese Tortellini with Rendered Pancetta Bacon, English Peas and Creamy Alfredo Sauce  
Penne a la Vodka with Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce  
Farfalle Pasta in a Classic San Marzano Plum Tomato Sauce with Fresh Herbs and Braised Broccoli Rabe  
Rigatoni Pasta with Prosciutto, Sun dried Tomatoes, Shiitake Mushrooms, Pignoli Nuts and Pesto Cream Sauce  
Cavatelli and Broccoli with Virgin Olive Oil and Toasted Garlic

### Chinese Wok Station

Lo Mein Noodles with Teriyaki Chicken Complemented by Mung Bean Sprouts, Shiitake Mushrooms, Spring Onions, Snow Peas, Carrot Threads and Cabbage, in Chinese To-Go Boxes, Accompanied by Steamed and Salted Edamame Soy Beans and Pork Fried Rice, Authentic Chop Sticks, and Lucky Fortune Cookies

### Slider Shop

*Please Select Two (2)*

Angus Burger with Vermont Cheddar, Pulled Pork with Housemade BBQ Sauce, Buffalo Chicken with Danish Bleu Cheese, Chicken Parm with Mozzarella Topped with Plum Tomato Sauce  
*Fixins to Include:* Onion Straws, Lettuce, Tomatoes, Pickles, Cole Slaw, Ketchup, Mustard, Chipotle Mayo

### Sautee Station

*Please Select Two (2)*

Jumbo Shrimp Scampi and Cavatelli in a Garlic Lemon Caper Sauce with Fresh Parsley  
Chicken Giambotta with Sweet Italian Sausage, Onions, Mushrooms, Sweet Peppers and Diced Red Skin Potatoes  
Chicken with Sun-dried Tomatoes, Shiitake Mushrooms and Aged Prosciutto with Marsala Cream Sauce  
Medallions of Beef with Mushrooms, Asparagus and Artichokes in Madera Wine Sauce  
Pork Medallions in an Asian Honey Soy Sauce



## Imperial Ballroom Wedding Package

*Chef Station's Continued...*

### **Paella Station**

Featuring Clams, Mussels, Shrimp, Calamari, Chicken and Spanish Chorizo Sausage Steamed Together  
Served with Saffron Scented Basmati Rice

### **Vive la Crêpe**

*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  
Chicken, Artichoke, and Sun-Dried Tomatoes  
Sweet Chili Chicken with Cucumber, Bean Sprouts, and Sweet Soy

### **Poké Bowl Station**

Sticky Rice, Sushi Grade Diced Tuna, Accompanied by Shelled Edamame, Sliced Scallions,  
Julienne of Carrots and Cucumbers, Avocado, Bean Sprouts, Siracha Aioli, Wasabi Mayo,  
Teriyaki and Soy Sauce, Authentic Chop Sticks

### **Whipped Potato Bar**

Hot Mashed Golden Yukon Potatoes and Mashed Sweet Potatoes

*A Display of Condiments Which Will Include:*

Green Springs Onions, Balsamic-Shallot Marmalade, Fresh Snipped Chives, Sweet Butter,  
Crème Fraiche, Brown Sugar, Crispy Smoked Bacon Bits, Grated Aged Pecorino Romano Cheese,  
Shredded Sharp Vermont Cheddar Cheese, Crumbled Feta Cheese and Minced Broccoli Flowerets



## Imperial Ballroom Wedding Package

### Dinner Service

~Accompanied by Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter~

*A Champagne Toast Honoring The Bride and Groom*

### First Course Selection

Please Select One (1)

#### Tender Leaf Spinach Salad

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

#### Burrata Genovese

Fresh Creamy Mozzarella on Toasted French Baguette Rubbed with Pesto Aioli Balsamic Glaze

#### Fresh Mozzarella Napoleon

Fresh Tomato and Mozzarella Topped with a Balsamic Glaze and Basil Pesto Oil

#### Herb Crusted Shrimp and Leek Risotto

Vegetable Risotto Topped with Jumbo Shrimp, Seasoned Crumbs, and Garlic Butter

#### Eggplant Rollatini

Eggplant Filled with Ricotta Cheese, Topped with Fresh Tomato and Basil Sauce

#### Penne Vodka

Penne Prepared with Pancetta, Diced Tomato, Fresh Herbs with Distilled Vodka and Cream

#### Pesto Gnocchi

Gnocchi Prepared with Prosciutto, Sundried Tomatoes, Shiitake Mushrooms, Pignoli and Pesto Cream



## Imperial Ballroom Wedding Package

Dinner Service Continued

### **Entrée Selection**

Your Choice of Three (3)

*Please Select One (1) From Three (3) Different Collections*

Each Entrée will be Accompanied by Seasonal Vegetables and Creamy Whipped Potatoes  
Our Kitchen is Prepared to Create Memorable Vegetarian, Vegan or Gluten Free Entrees Upon Request

### **Chicken Collection**

**Balsamic Chicken**, French Cut with Roasted Cherry Tomatoes and Scallions, Aged Balsamic Butter Sauce

**Pesto Chicken**, French Cut with Prosciutto, Sun-Dried Tomatoes, Pesto Cream Sauce

**Port Wine Chicken**, French Cut with Sliced Mushrooms in a Port Wine Demi-Glace

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

### **Beef Collection**

**Carved NY Strip Steak**, Mushroom Bordelaise

**Dry Aged Prime Rib**, Roasted and Sliced, au Jus

**Peppercorn Crusted Chateaubriand**, Scallion and Shallot Wine Reduction

**Red Wine Braised Short Rib**, Boneless in a Natural Reduction

**Soy Glazed Pork Loin**, Apple Cider Reduction

*Individually Roasted Steaks Require a Supplemental Fee*

### **Seafood Collection**

**Sesame Crusted Salmon**, Orange Soy Glaze

**Baked Salmon**, Horseradish Shallot Butter Sauce

**Pan Seared Bass**, Sicilian Butter Sauce

**Red Snapper**, Miso Glaze

### **Pasta Collection**

**Tortellini**, English Peas, in a Truffled Alfredo Sauce

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

**Cavatelli and Broccoli**, Toasted Garlic and Virgin Olive Oil

**Tubes of Rigatoni**, Prosciutto, Sun dried Tomato, Shiitake Mushrooms, Pignoli Nuts and Pesto Cream Sauce





## Imperial Ballroom Wedding Package

### Dessert Service

#### **Gourmet Tiered Wedding Cake**

Designed with our Partner Bakery

#### **Viennese Table**

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**

A Display of (8) Hershey's Premium Brand Ice Creams

*Assorted Toppings to Include:* Chocolate Sauce, Butterscotch, Whipped Cream, Maraschino Cherries, M&M's, Reese's Pieces, Cookie Crumbs, Chocolate & Rainbow Sprinkles and Gummy Bears

#### **Tablesides Coffee and Tea Service**

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

### 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

#### **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



## Imperial Ballroom Wedding Package

### *Upgraded Grab –n– Go Stations*

Delight your guests with one of our Creative Carryout Stations!

#### **Cider Mill**

*Additional \$6 per person*

Sugar Dusted Doughnuts and Warm Cinnamon Spiced Apple Cider  
Bottled Spring Water

#### **Grilled To Go**

*Additional \$9 per person*

Black Angus Beef Sliders, Housemade Sea Salt Potato Chips  
Bottled Spring Water

#### **Jersey Strong**

*Additional \$9 per person*

Taylor Pork Roll, Egg and Cheese Sandwiches, Hash Brown Potatoes  
Bottled Spring Water

#### **Outt'a Left Field**

*Additional \$6 per person*

Warm Salt Baked NY City Style Soft Pretzels, Individual Cracker Jacks  
Bottled Spring Water

#### **Ciao Bella Bakery**

*Additional \$6 per person*

Choice of Large Homemade Black & White or Chocolate Chip Cookies  
Ice Cold Whole and Chocolate Milk Boxes