



Somerset Ballroom Wedding Package

~For Your Somerset 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 Somerset 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



Somerset 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



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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
Grilled Artichokes with Oven Dried Tomatoes
Cannellini Bean Salad
Balsamic Eggplant and Fire Roasted Sweet Bell Peppers
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



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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



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Cocktail Hour Service Continued

Your Choice of One (1) Chef Station...

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



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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



Somerset 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



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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



Somerset Ballroom Wedding Package

Dessert Service

Gourmet Tiered Wedding Cake

Designed with our Partner Bakery

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

Tableside 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

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



Somerset 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