



Promotional Wedding Package

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 Promotional 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
- 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
- Valet parking service
- Custom colored LED lighting and/or intelligent lighting
- Video projectors with drop down screens
- 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



Promotional 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



Promotional 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
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



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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



Promotional 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



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Dinner Service Continued

Entrée Selection

Your Choice of Two (2)

Please Select One (1) From Two (2) 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



Promotional Wedding Package

Dessert Service

Gourmet Tiered Wedding Cake

Designed with our Partner Bakery

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



Promotional 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



Promotional Wedding Package

Available for 7/17/21, 7/31/21, 8/27/21, 10/24/21

Guest minimums apply

\$77.40 per Adult Guest

20% Service Charge - \$15.48

6.625% Sales Tax - \$6.15

Total - \$99.00 per Adult Guest

Young adults between 12 & 20 - \$75.00 Inclusive

Children between 4 & 11 - \$50.00 Inclusive

Children age 3 & Under – Complimentary

Vendors - \$50.00 Inclusive

**Please refer to Gratuity Breakdown Sheet for suggested gratuity.*

Wedding Ceremony

There is a flat fee charge of \$1,000.00 for on-site ceremonies.

Lighting Package

There is an additional charge of \$500.00 for custom Colored LED Lighting in your ballroom.

There is an additional charge of \$1,000.00 for rotating Intelligent Lighting in your ballroom.

AV Equipment

There is an additional charge of \$250.00 per Video Projector

There is an additional charge of \$125.00 per Drop Down Screen



Payment Requirements

An Initial deposit of \$2,000 is required to secure your date.

25% of the anticipated event total is due 6 months prior to the event.

25% of the anticipated event total is due 3 months prior to event date.

Final guest count & the remaining balance is required 10 days prior to event date.

Any additional charges incurred during your event are payable upon the conclusion of the event.

Any additional gratuities are to be paid in cash on the day of your event.

Exceptional Service!

Our team of dedicated personnel takes pride in the exceptional service that the Bridgewater Manor is known for. Please consider the following discretionary gratuity. In *labeled envelopes*, gratuity may be given directly to your Sales Manager/Maître d the evening of the affair. Your Sales Manager or Maître d will ensure that each staff member receives their respective share.

Your Personal Maître d'

Based on your final guest list, a range of \$2.00-\$3.00 per person

Your Personal Maître d' Captain

Based on your final guest list, a range of \$1.00-\$2.00 per person

Your Sales Manager

Based on your final guest list, a range of \$1.00-\$2.00 per person

Your Team of Servers

A range of \$20.00-\$25.00 each

Your Bartenders

A range of \$50.00-\$75.00 per bartender