

Brunch  
Wedding Package

2024-2025

# Wedding Amenities

- ♥ 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
- ♥ Your choice of colored table linens
- ♥ Gold Chiavari chairs with white cushion
- ♥ Coat check attendant (seasonally)
- ♥ Personalized menu cards
- ♥ Blank place cards
- ♥ Table Numbers
- ♥ Votive Candles

Say I do 

## 30 MINUTE ONSITE CEREMONY

\$1,200.00 flat fee

Ceremonies will take on the outside Patio.

In the event of inclement weather your ceremony will be relocated inside.

Ceremony Rehearsals are complementary and offered upon request.

Couples may arrive 2 hours before for first look photos.

Bridgewater Manor will supply white chairs and spa water.

Your DJ or Band must provide music and microphone.

Your Florist or Decorator may provide décor and/or aisle runner.

# Cheers!



## FIVE HOUR OPEN PREMIUM BAR

**BEER** • Coors Lite, Corona, Heineken, Budweiser

**WINE** • Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Champagne

**LIQUOR** • 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

**OTHER** • Assorted Sodas, Fruit Juices, Sparkling Water, Coffee & Tea

## TOP SHELF LIQUORS

*Additional \$18.00 per person*

Grey Goose, Ketel One, Bombay Sapphire, Myer's Rum, 1800 Silver, Johnnie Walker Black, Bailey's Irish Cream, Sambuca

## Ask Us About...

Signature Cocktails (**HIS & HERS**) • Complimentary with ingredients we have in-house

Bloody Mary Bar featuring an Array of Accompaniments • \$8.00 per person

Seasonal Sangria Bar • \$8.00 per person

# Cocktail Hour

Upon Arrival, your guests will be greeted with Mimosas & Bellinis

## TWELVE BUTLER PASSED HORS D'OEUVRES

### **Cheese & Onion Quiche**

Warm English Cheddar

### **Miniature Grilled Brie Cheese Sandwiches**

Tomato-Raspberry Ketchup

### **French Crepes**

Wrapped in Pure Pork Sausage

### **Miniature Tartlets**

Spinach & Feta Cheese

### **Smoked Salmon Mousse**

Russian Black Bread

### **Grilled Amish Ham Sates**

Maple Peanut Drizzle

### **Wrapped Cinnamon Dipped Brioche**

Hardwood Bacon

### **Cantaloupe Skewers**

Melon & Fresh Berries

### **Herb Scrambled Eggs in Sweet Corn Phyllo**

Cave Aged Gruyere Cheese

### **Baby Potato Pancakes Topped**

Scallion Cream Cheese and Lox

### **Citrus Shrimp Hash in a Puff Pastry Cups**

Fine Herbs

### **Mini Monte Cristo**

Wild Berry Coulis

# Cocktail Hour

## MARKET TABLE



### BAKE SHOP

House Baked Muffins • Butter Croissants  
Assorted Freshly Baked Danishes  
Mini Bagels with Assorted Spreads and Artisan Jams

### CHEESE & FRUIT

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

### VEGETABLES

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

*From A Silver Chafer We Will Serve...*

Wild Mushroom and Garden Vegetable Quiche with Monterey Jack Cheese



# Cocktail Hour Displays

CHEF STATION • Your Choice of One (1)

## OMELET STATION



Omelets Made to Order with...

Bacon, Diced Virginia Ham, Local Mushrooms,  
Bell Peppers, Diced Tomatoes, Cheddar and Swiss Cheeses,  
Bermuda Onions and Fresh Spinach \*Egg Whites available

## 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  
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  
Served with Assorted Water Crackers and Russian Black Bread

# Let's Eat!

Grand Introductions • First Dances • Champagne Toast

## FIRST COURSE • Please Select One (1)

Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter

### **TENDER LEAF SPINACH SALAD**

Baby Spinach • Caramelized Pear • Roquefort Cheese • Toasted Pecans  
Raspberry Vinaigrette

### **CAESAR SALAD**

Garden Fresh Romaine • Classic Caesar Dressing • Crunchy Sourdough Croutons

### **TRADITIONAL FIELD GREEN SALAD**

Baby Mesclun Greens • English Cucumber • Grape Tomatoes • Julienned Carrot  
Balsamic Vinaigrette

### **GREEK SALAD**

Cucumber • Dry Cured Olives • Grape Tomatoes • Shaved Bermuda Onions  
Oregano & Feta Dressing

## MAIN COURSE • BUFFET STYLE

### **BOW TIE PASTA**

Black Olives • Cannellini Beans • Plum Tomato Scampi Sauce

### **PENNE A LA VODKA**

Fresh Tomato • Distilled Vodka Cream Sauce

### **HERB ROASTED BREAKFAST POTATOES**

### **MEDLEY OF SEASONAL VEGETABLES**



# Let's Eat!

## MAIN COURSE CONTINUED • Please Select Two (2)

### **PLUM ROASTED PORK LOIN**

Scallion • Napa Cabbage • Shitake Mushroom Stir-Fry • Natural Jus

### **RED WINE BRAISED SHORT RIBS**

Slow Cooked • Served with Roasted Root Vegetables

### **SAUTÉED BEEF TENDERLOIN TIPS**

Carrots • Mushroom • Pearl Onions • Classic Demi Glace

### **CHICKEN FRANCAISE**

Lemon • White Wine Butter Sauce

### **FRENCH CUT BALSAMIC CHICKEN**

Roasted Cherry Tomatoes • Scallions • Aged Balsamic Butter Sauce

### **CHICKEN PARMIGIANA**

Farm Fresh Cheese and Plum Tomato Sauce

### **BAKED SALMON**

Horseradish Shallot Butter Sauce

### **FILET OF SOLE**

Sicilian Butter Sauce

### **EGGPLANT ROLLATINI**

Slow Cooked Marinara, Balsamic Glaze & Pure Basil Oil

## CHEF CARVING STATION • Your Choice of Two (2)

**CARVED FLAT IRON STEAK** • Chimichurri

**ROASTED LEG OF LAMB** • Thyme and Shallot Demi

**ROASTED TURKEY BREAST** • Orange-Cranberry Compote

**HONEY GLAZED VIRGINIA HAM** • Dijon Mustard Sauce

**SLOW ROASTED FRESH LEG OF PORK** • Housemade Bourbon Barbeque Sauce



# Sweet Ending

## DESSERT COURSE

### TIERED WEDDING CAKE

Designed with our Partner Bakery: *Palermo's or Calandra's*

### MINI DESSERTS

*Served to Each Table*

Assorted Petit Fours • Mini French & Italian Pastries  
Freshly Baked Cookies and Brownies



### COFFEE & TEA

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



## EXTRA SWEET UPGRADES

### **APPLE CINNAMON CREPE STATION** *Additional \$8.00 per person*

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

### **BANANAS FOSTER STATION** *Additional \$8.00 per person*

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

### **ICE CREAM SUNDAE BAR** *Additional \$8.00 per person*

Hershey's Premium Brand Ice Creams *Assorted Toppings to Include:*

Chocolate Sauce • Butterscotch • Whipped Cream • Maraschino Cherries • Cookie Crumbs  
• Gummy Bears M&M's • Reese's Pieces • Chocolate & Rainbow Sprinkles

### **INTERNATIONAL COFFEE BAR** *Additional \$12.00 per person*

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

# Post Brunch Snacks

## GRAB -N- GO STATION UPGRADES



### **CIDER MILL**

*Additional \$8.00 per person*

Assorted Seasonal Doughnuts • Warm Cinnamon Spiced Apple Cider • Bottled Spring Water

### **GRILLED TO GO**

*Additional \$10.00 per person*

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

### **JERSEY STRONG**

*Additional \$10.00 per person*

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

### **OUTTA LEFT FIELD**

*Additional \$6.00 per person*

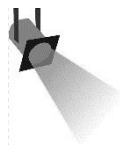
Warm Salt Baked NY City Style Soft Pretzels • Housemade Sea Salt Potato Chips • Bottled Spring Water

### **FRENCH FRY PARADE**

*Additional \$8.00 per person*

Waffle Fries • Toppings: Creamy Cheese Sauce, Ketchup, Honey Mustard, Chipotle Mayo  
Bottled Spring Water

*Ask Us About...*



**COLORED LED LIGHTS • \$500.00**  
16+ Custom Colored LED Lights

**ROTATING INTELLIGENT LIGHTING • \$1,000.00**  
16+ Custom Colored LED Lights • Spotlights • Disco Lights • Onsite Technician