

Classic

Wedding Package

2024-2025

Bridgewater
MANOR
CATERING

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

Seasonal Sangria Bar • \$8.00 per person

Cocktail Hour Ice Sculpture • Starting at \$500.00 for basic design

Cocktail Hour

Upon Arrival, your guests will be greeted with Champagne and Fresh Berries

TWELVE BUTLER PASSED HORS D'OEUVRES

Coconut Crusted Jumbo Shrimp

Mango Dipping Sauce

Pigs-In-A-Blanket

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

Seared Ahi Tuna

On a Crispy Rice Crouton with Wasabi Mayo

Vegetable Spring Roll

Scallion Soy Sauce

Bacon Wrapped Scallops

Vermont Pure Maple Glaze

Black Angus Cheeseburger Sliders

Pickles and Ketchup

Mini Beef Wellington

Beef Tenderloin and Mushroom Duxelle, wrapped in Butter Puff Pastry

Thai Chicken Morsels

Scallions, Toasted Sesame

Maryland Crab Cakes

Tartar Sauce

Shrimp Cocktail

Tail on Gulf Shrimp, Traditional Cocktail Sauce

Truffle Lobster Macaroni and Cheese Bites

Cheese Dipping Sauce

Tomato Bruschetta

Herb Crostini

Cocktail Hour

MARKET TABLE

CHARCUTERIE

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

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

HEIRLOOM SALADS

Tomatoes with Garden Basil and Fresh Mozzarella
Cannellini Bean Salad
Sweet Jersey Corn Salad with Queso Fresco

SEAFOOD BAR

BLUEPOINT OYSTERS & JUMBO SHRIMP

Fresh Lemon • Grated Horseradish • Traditional Cocktail Sauce



AN ELABORATE DISPLAY OF SUSHI

Authentic Chopsticks • Pickled Ginger • Spicy Wasabi • Sriracha Aioli & Soy Sauce



FRIED RINGS OF CALAMARI

San Marzano Plum Tomato Dipping Sauce

Additional \$20.00 per person

Cocktail Hour Displays

STATIONARY DISPLAY • Your Choice of One (1)

TASTE OF TUSCANY

Eggplant Rollatini Filled with Ricotta Cheese
San Marzano Plum Tomato Sauce
Sliced Italian Hot & Sweet Sausage
Braised Broccoli Rabe
Nonna's Nearly Famous Meatballs
Mediterranean Tortellini Salad
Marinated Cured Olives, Bread Sticks and
Toasted Garlic Bread

OKTOBERFEST

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



MAC -N- CHEESE BAR

Fried Mac-n-Cheese Fritters and
Three kinds of Cheese Sauces...
Creamy Cheddar
Lightly Spiced Chipotle
Pepper Jack

Your Toppings Bar Will Include:

Toasted Japanese Panko Crumbs
English Peas • Minced Garden Herbs
Sweet Shallot Marmalade • Bacon Crumbs
Parmesan Cheese • Fresh Baby Spinach
Marinated Free-Range Chicken
Smoked & Diced Amish Ham • Scallions Shaved
Broccoli Flowerets • Sweet Bell Peppers •
Toasted Almonds

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, Mozzarella, Plum Tomato Sauce

Fixins to Include:

Onion Straws • Lettuce • Tomato • Pickles
Coleslaw • Ketchup • Mustard • Chipotle Mayo

THE ROCKY BALBOA

Mini Philly Cheesesteaks
Braised Peppers & Sweet Onions
Seasoned French Fries • Homemade Ketchup
Vidalia Onion Rings • Creamy Cheese Sauce
Broccoli Rabe Salad • Traditional Tomato Pie

SOUTH OF THE BORDER

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



Please inquire about pricing for
Additional Stationary Displays.

Cocktail Hour Stations

ATTENDED STATIONS • Your Choice of One (1)

CARVING STATION

Please Select Two (2)

- Carved Flat Iron Steak with Chimichurri
- Leg of Lamb with Thyme & Shallot Demi
- Turkey Breast with Orange-Cranberry Compote
- Honey Glazed Virginia Ham with Dijon Mustard
- Slow Roasted Fresh Leg of Pork with Bourbon Barbeque Sauce

LA PASTARIA



Please Select Two (2)

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

CHINESE WOK STATION

Lo Mein Noodles • Teriyaki Chicken
Pork Fried Rice • Mung Bean Sprouts
Shiitake Mushrooms • Spring Onions
Snow Peas • Carrot Threads • Cabbage
Steamed & Salted Edamame Soy Beans
Chop Sticks • Chinese To-Go Boxes
Lucky Fortune Cookies



CINCO DE MAYO



Please Select Two (2)

- Grilled Chicken
- Seasoned Ground Beef
- Slow Braised Pork
- Fried Cod
- Roasted Seasonal Vegetables

Toppings to Include:

Sour Cream • Roasted Corn • Queso Blanco
Cheddar & Monterey Jack Cheeses •
Lettuce • Tomato • Pickled Red Onion
Salsa Roja • Jalapeños • Black Olives

SAUTEE STATION

Please Select Two (2)

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

VIVE LA CRÊPE

Please Select Two (2)

- Spinach Filling with Herbed Goat Cheese
- Honey & Hoisin Glazed Duck, Scallions, Julienne of Cucumbers, Asian Moo Shu
- Chicken, Artichoke, Sun-Dried Tomatoes
- Sweet Chili Chicken, Cucumber, Bean Sprouts and Sweet Soy Sauce

Cocktail Hour Stations

ATTENDED STATIONS CONTINUED...

PAELLA STATION

Clams • Mussels • Shrimp • Calamari
Chicken • Spanish Chorizo Sausage
Steamed Together with Saffron Basmati Rice



POKÉ BOWL STATION

Sticky Rice • Sushi Grade Diced Tuna
Shelled Edamame • Scallions • Carrots
Cucumbers • Avocado • Bean Sprouts Siracha
Aioli • Wasabi Mayo
Teriyaki Soy Sauce • Chop Sticks



WHIPPED POTATO BAR

Mashed Golden Yukon Potatoes
Mashed Sweet Potatoes

Your Toppings Bar 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 Minced Broccoli Flowerets

Please inquire about pricing for
Additional Attended Stations.

Let's Party!

Grand Introductions • First Dances • Champagne Toast

FIRST COURSE • Please Select One (1)

Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter

SPRING SALAD

Dried Cranberries • Toasted Almonds • Green Apple • Strawberry-Balsamic Vinaigrette

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

BURRATA GENOVESE

Fresh Creamy Mozzarella • Toasted French Baguette • Pesto Aioli Balsamic Glaze

HERB CRUSTED SHRIMP & LEEK RISOTTO

Vegetable Risotto • Jumbo Shrimp • Seasoned Crumbs • Garlic Butter

EGGPLANT ROLLATINI

Ricotta Cheese • Fresh Tomato & Basil Sauce

PENNE A LA VODKA

Triple Distilled Vodka Sauce • Fresh Peas • Prosciutto de Parma

ARANCINI RICE BALL

Pecorino Blended • Plum Tomato Sauce

Let's Eat!

MAIN COURSE • Please Select Three (3)

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

CHICKEN

BALSAMIC CHICKEN ~ French Cut • Cherry Tomatoes • Scallions • Balsamic Butter
PESTO CHICKEN ~ French Cut • Prosciutto • Sun-Dried Tomatoes • Pesto Cream Sauce
PORT WINE CHICKEN ~ French Cut • Sliced Mushrooms • Port Wine Demi-Glace
TUSCAN CHICKEN ~ French Cut • Lemon • White Wine Butter Sauce

BEEF

DRY AGED PRIME RIB ~ Roasted and Sliced • au Jus
PEPPERCORN CRUSTED CHATEAUBRIAND ~ Scallions • Shallot Wine Reduction
RED WINE BRAISED SHORT RIB ~ Boneless • Natural Reduction
SOY GLAZED PORK LOIN ~ Apple Cider Reduction

FISH

SESAME CRUSTED SALMON ~ Orange Soy Glaze
BAKED SALMON ~ Horseradish Shallot Butter Sauce
FILET OF SOLE ~ Sicilian Butter Sauce
RED SNAPPER ~ Miso Glaze

PASTA

TORTELLINI ~ English Peas • Truffled Alfredo Sauce
PENNE A LA VODKA ~ Triple Distilled Vodka Sauce • Fresh Peas • Prosciutto de Parma
CAVATELLI & BROCCOLI ~ Toasted Garlic • Virgin Olive Oil
RIGATONI ~ Prosciutto • Sun dried Tomato • Shiitake Mushrooms • Pignoli Nuts • Pesto Cream

Each Entrée will be Accompanied by Seasonal Vegetables & Creamy Whipped Potatoes

Vegetarian, Vegan or Gluten Free Entrees Upon Request

TABLESIDE ENTRÉE ORDERS

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

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

Premium Brand Ice Creams with Assorted Toppings to Include:
Chocolate Sauce • Butterscotch • Whipped Cream • Maraschino Cherries • Cookie Crumbs
Gummy Bears • M&M's • Reese's Pieces • Chocolate & Rainbow Sprinkles

VIENNESE TABLE *Additional \$8.00 per person*

Assorted Cakes and Pies • French & Italian Pastries • Mocha Éclairs • Cannoli's
Chocolate Dipped Strawberries • Freshly Baked Cookies and Brownies • Assorted Doughnuts presented on
a Doughnut Wall

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

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

Late Night 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

AV EQUIPMENT • \$375.00

The Somerset Ballroom is equipped with (1) Drop Down Screen and (1) Projector

Gratuities

YOUR DEDICATED TEAM...

Our team of dedicated personnel takes pride in the exceptional service that the Bridgewater Manor is known for. Please consider the following discretionary gratuity. Kindly enclose gratuity in label envelopes. Your Sales Manager / 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 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