

Luxe

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 • Sauteed 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 Two (2)

### 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*

### VIENNESE TABLE

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



### 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

### 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 • \$1,250.00**

16+ Custom Colored LED Lights • Spotlights • Disco Lights • Onsite Technician

**AV EQUIPMENT • \$375.00 each**

The Imperial Ballroom is equipped with (5) Drop Down Screens and (5) Projectors

# 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