

Brunch
Wedding Package

2025-2026

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
- ♥ Wedding cake designed by our exclusive partnering vendor
- ♥ Your choice of napkin color
- ♥ Gold Chiavari chairs with white cushion
- ♥ Coat check attendant (seasonally)
- ♥ Personalized menu cards
- ♥ Individualized floor plan
- ♥ Framed 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.

RENTALS AVAILABLE

Ceremony Arch Available to Rent for \$150

Ceremony Pedestals Available to Rent for \$100

***Limited to 1 Wedding Per Day*

***NO DÉCOR INCLUDED*

Cheers!



FOUR HOUR OPEN SELECT BAR

BEER • Coors Lite, Corona, Heineken, Budweiser

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

MIMOSAS & BELLINIS
CLASSIC BLOODY MARY

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

PREMIUM LIQUORS

Additional \$12 per person

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

TOP SHELF LIQUORS

Additional \$18.00 per person

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

Cocktail Hour

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

TEN BUTLER PASSED HORS D'OEUVRES

Cheese & Onion Quiche

Warm English Cheddar

Miniature Grilled Brie Cheese Sandwiches

Tomato-Raspberry Ketchup

Breakfast Pig-In-a-Blanket

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

Baby Potato Pancakes Topped

Scallion Cream Cheese and Lox

Citrus Shrimp Hash in a Puff Pastry Cups

Fine Herbs

Cocktail Hour

MARKET TABLE



BAKE SHOP

House Baked Mini Muffins • Butter Croissants
Assorted Freshly Baked Danishes
Mini Bagels with Creamery Butter, Cream Cheese, Jams and Jellies

CHEESE & FRUIT

Imported and Domestic Cheeses
Assorted Crackers • Freshly Baked Focaccia Crisps
Sliced Fresh Melon and Berries
Mini Individual Yogurt Cups

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

Let's Eat!

Grand Introductions • First Dances • Champagne Toast

FIRST COURSE • Please Select One (1)

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

BRUNCH BUFFET

FROM SILVER CHAFING DISHES, WE WILL SERVE ...

Scrambled Eggs with Fine Herbs
Thick Smokehouse Bacon and Country Sausage
Thick French Toast with Kiln Dried Cranberries and Warm Vermont Maple Syrup
Oven Baked Sliced Potatoes with Caramelized Onions
Penne Pasta with Triple Distilled Vodka Sauce, Fresh Peas, Prosciutto de Parma

CHOICE OF ONE(1)...

Chicken Française, with Lemon, White Wine Sauce
Balsamic Chicken, Roasted Cherry Tomatoes and Scallions, Aged Balsamic Butter Sauce
Parmesan Crusted Chicken, Baked with Mozzarella, Sunday "Gravy"
Filet of Sole, Sicilian Butter Sauce
Sesame Crusted Salmon, Orange Soy Glaze

Let's Eat!

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

CARVING STATION

Please Select One (1)

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*

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 \$14.00 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 + \$150 Attendant Fee*

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 + \$150 Attendant Fee*

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 + \$150 Attendant Fee*

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

MINI DESSERT PLATTERS *Additional \$6.00 per person*

Chef's Selection of Housemade Desserts Served to Individual Tables

Late Afternoon 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 \$8.00 per person

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

JERSEY STRONG

Additional \$9.00 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

KIDS AT HEART

Additional \$9.00 per person

Chicken Tenders & Waffle Fries • Ketchup, Honey Mustard
Bottled Spring Water

Ask Us About...



LED LED LIGHTS • \$500.00
_6+ 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 Hunterdon Ballroom is equipped with (1) Drop Down Screen and (1) Projector