

Hunterdon Ballroom


Wedding Package

2025-2026

*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 complimentary 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! 

## 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 (GF) (VG)

### **Vegetable Spring Roll**

Scallion Soy Sauce (GF)

### **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 (GF)

### **Maryland Crab Cakes**

Tartar Sauce

### **Buffalo Chicken Bites**

Bleu Cheese Dipping Sauce

### **Asparagus and Goat Cheese**

Wrapped in Phyllo

### **Tomato Bruschetta**

Herb Crostini

*\*Bridgewater Manor has 1 Fryer and Gluten Cross Contamination is Possible*

# 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



### HAMACHI CEVICHE SHOOTERS

Marinated in Cilantro & Lime Juice

*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  
Creamy Cheddar Mac & Cheese

*Please Select One (1)...*

Short Rib  
Pulled Pork  
Blackened Chicken

*Your Toppings Bar Will Include:*

Toasted Japanese Panko Crumbs  
English Peas • Crispy Bacon Bits  
Parmesan Cheese • Smoked & Diced Amish Ham  
Scallions • Shaved Broccoli Flowerets • Sweet  
Bell Peppers • Toasted Almonds • Mushrooms  
Pickled Jalapeños

## PIEROGI BAR



Steamed Caramelized Onion & Cheddar Pierogies  
Potato Pancakes • Smoked Kielbasa  
Sauerkraut

*Your Toppings Bar Will Include:*

Crispy Bacon Bits • Sour Cream  
Apple Sauce • Mustard

## THE ROCKY BALBOA

Mini Philly Cheesesteaks  
Braised Peppers & Sweet Onions  
Seasoned French Fries • Homemade Ketchup  
Vidalia Onion Rings • Creamy Cheese Sauce  
Tortellini Pesto Salad

## SOUTH OF THE BORDER

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



Please inquire about pricing for  
Additional Stationary Displays.

# 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

### **ASPARAGUS & PARMESAN RISOTTO**

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 Two (2)

Please Select One (1) From Two (2) 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  
**ROASTED FILET MIGNON** ~ Classic Demi Glace \*\$10 Per Person Upcharge

### 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 Entrees Upon Request

### TABLESIDE ENTRÉE ORDERS

*\*All Chicken, Beef, and Fish Options are Gluten Free*



# 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 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 \$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...*



**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 Hunterdon Ballroom is equipped with (1) Drop Down Screen and (1) Projector