



Classic Wedding Package

~For Your Intimate Wedding~

Congratulations on your engagement! We are so excited that you have considered The Bridgewater Manor to host your most special day. We are proud to offer you our Classic Wedding Package for your Wedding Reception. These arrangements reflect our clients' most requested selections and have been designed to simplify and facilitate both menu planning and budgeting.

Your Wedding Package Will Include...

- A complimentary bottle of champagne provided in your private bridal suite
- Elegantly decorated hors d'oeuvres
- Champagne toast with our select house champagne
- Tableside entrée selection and wine service with dinner
- Wedding cake designed by our exclusive partnering vendor
- Wide color selection for your table linen
- Coat check attendant (seasonally)
- Personalized menu cards
- Direction cards and place cards

To Enhance Your Wedding, the Following May be Added at an Additional Cost...

- Indoor and outdoor on-site wedding ceremony locations
- Upgraded top shelf level brand liquors
- Personalized ice sculptures
- Wedding cake enhancements
- Extended hours for bars and dancing
- An array of additional cocktail stations, dessert displays and "To-Go" stations

Five Hour Open Premium Bar

Coors Lite, Corona, Heineken, Budweiser

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Champagne

Tito's, Stolli, Tanqueray, Dewars, Seagrams 7, Jim Beam, Jack Daniels,

Bacardi, Captain Morgan, Malibu Rum, Jose Cuervo Silver Tequila, Southern Comfort,

Sweet & Dry Vermouth, Apple Pucker, Peach Schnapps, Triple Sec, Amaretto, Kahlua

Assorted Sodas, Fruit Juices, Sparkling Water

Top Shelf Liquor Package is Available for an Additional \$18 Per Person



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Upon Arrival, your Guests will be Greeted with Champagne & Fresh Berries

Butler Passed Hors d'oeuvres

Our Dedicated Staff Will Serve...

Delicate Spoons of Jumbo Lump Crab Bruschetta

Imported Parmesan with Micro Croutons

Fresh Avocado Guacamole in Crispy Phyllo Cups

Squeezed Lime Juice and Cilantro

Coconut Crusted Jumbo Shrimp

Apricot Dipping Sauce

Pigs-In-A-Blanket

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

Mini French Brie Grilled Cheese

Grandma's Tomato Soup

Seared Ahi Tuna on Crispy Rice Croutons

Wasabi Mayo

Bacon Wrapped Scallops

Vermont Pure Maple Glaze

Black Angus Cheeseburger Sliders

Pickles and Ketchup

Mini Shepherds Pie in Savory Pastry

Irish Style Beef & Vegetable "Pie"

Thai Chicken Morsels

Scallions, Crushed Peanut and Toasted Sesame

Upgraded Hors D'oeuvres

Baby New Zealand Lamb Chops

Pan-Roasted Baby Lamb Chops with a Fresh Roasted Rosemary Demi

Additional \$3 Per Person



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Cocktail Hour Service

~The Market Table~

An Elaborate Display of Imported and Domestic Cheeses

Garnished with Dried Fruits and Nuts

Balsamic Shallots and Slow Roasted Sweet Garlic

Stuffed Olives, Mediterranean Marinated Olives, Sweet and Tangy Peppadew Peppers and Pickled Peppers Served Freshly Baked Focaccia Crisps and Herbed Bread Sticks

Grilled Seasonally Ripe Vegetables

Grilled Zucchini, Yellow Squash, Eggplant, Asparagus and Carrots with Extra Virgin Italian Olive Oil and Cracked Black Pepper

Raw Garden State Vegetables with Two Hand-Blended Dips
Chickpea Hummus

Heirloom Salads

Tomatoes with Garden Basil and Fresh Mozzarella

Grilled Artichokes with Oven Dried Tomatoes

Roasted Pencil Asparagus with Fresh Ginger

Balsamic Eggplant and Fire Roasted Sweet Bell Peppers

Sweet Jersey Corn Salad with Crumbled Feta Cheese

Your Choice of Two (2) of the Following Chafing Dish Items

Fried Rings of Calamari, San Marzano Plum Tomato Dipping Sauce

Hot and Sweet Italian Sausage with Tomato Stewed Peppers and Onions

Creamy Spinach Dip, Pita and Tortilla Chips

Steamed Potato Pierogies, Butter Caramelized Onions and Crispy Bacon Crumbs

Blackened Chicken and Shrimp in a Parmesan and Cajun Cream Sauce

Honey-Sriracha Chicken in a Sriracha Chili, Soy and Honey Glaze



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Dinner Service

~Accompanied by Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter~

A Champagne Toast Honoring The Bride and Groom

First Course Selection

Please Select One (1)

Tender Leaf Spinach Salad

Baby Spinach with Caramelized Pear, Roquefort Cheese and Toasted Pecans with Raspberry Vinaigrette

Caesar Salad

Garden Fresh Romaine with a Classic Caesar Dressing and Crunchy Sourdough Croutons

Traditional Field Green Salad

Baby Mesclun Greens Mixed with English Cucumber, Grape Tomatoes and Julienned Carrot
Balsamic Vinaigrette

Greek Salad

Cucumber, Dry Cured Olives, Grape Tomatoes and Shaved Bermuda Onions
Oregano and Feta Dressing

Burrata Genovese

Fresh Creamy Mozzarella on Toasted French Baguette Rubbed with Pesto Aioli Balsamic Glaze

Fresh Mozzarella Napoleon

Fresh Tomato and Mozzarella Topped with a Balsamic Glaze and Basil Pesto Oil

Herb Crusted Shrimp and Leek Risotto

Vegetable Risotto Topped with Jumbo Shrimp, Seasoned Crumbs, and Garlic Butter

Eggplant Rollatini

Eggplant Filled with Ricotta Cheese, Topped with Fresh Tomato and Basil Sauce

Penne Vodka

Penne Prepared with Pancetta, Diced Tomato, Fresh Herbs with Distilled Vodka and Cream

Pesto Gnocchi

Gnocchi Prepared with Prosciutto, Sundried Tomatoes, Shiitake Mushrooms, Pignoli and Pesto Cream



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Dinner Service Continued

Entrée Selection

Friday Evening, Saturday Afternoon or Sunday Reception – Choice of Two (2) Entrées

Saturday Evening Reception – Choice of Three (3) Entrées

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

Our Kitchen is Prepared to Create Memorable Vegetarian Entrees Upon Request

Beef Collection

Peppercorn Crusted Chateaubriand,
Scallion and Shallot Wine Reduction

Red Wine Braised Boneless Short Rib,
Natural Reduction

Soy Glazed Pork Loin, Apple Cider Reduction

Carved NY Strip Steak, Mushroom Bordelaise

Roasted and Sliced Dry Aged Prime Rib,
Au Jus

Individually Roasted Steaks Require a Supplemental Fee

Seafood Collection

Sesame Crusted Salmon, Orange Soy Glaze

Baked Salmon, Horseradish Shallot Butter Sauce

Pan Seared Bass, Sicilian Butter Sauce

Red Snapper, Miso Glaze

Chicken Collection

Balsamic Chicken, French Cut Chicken Breast
with Roasted Cherry Tomatoes and Scallions,
Aged Balsamic Butter Sauce

Pesto Chicken, French Cut Chicken Breast
with Prosciutto, Sun-Dried Tomatoes,
Pesto Cream Sauce

Port Wine Chicken, French Cut Chicken Breast
with Sliced Mushrooms in a Port Wine Demi-Glace

Chicken Piccata, Egg Battered Scaloppini with
Capers and Lemon, White Wine Butter Sauce

Pasta Collection

Tortellini Prepared with English Peas
and Truffled Alfredo Sauce

Penne a la Vodka with Pancetta, Fresh Tomato
and Distilled Vodka Cream Sauce

Cavatelli Pasta and Broccoli, Toasted Garlic
and Virgin Olive Oil

Tubes of Rigatoni with Prosciutto,
Sun dried Tomato, Shiitake Mushrooms,
Pignoli Nuts and Pesto Cream Sauce



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Dessert Service

Gourmet Tiered Wedding Cake

Accompanied by a Chocolate Truffle

Tablesides Coffee and Tea Service

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

Upgraded Dessert Options

Viennese Table *Additional \$14 per person*

Featuring Assorted Cakes, French and Italian Pastries, Mocha Éclairs, Chocolate Dipped Strawberries, Baked Double Fudge Brownies, Apple Cider Doughnuts, and Assorted Mousse with Made to Order Bananas Foster or Classic Crepe Suzette with Slow Churned Vanilla Ice Cream

Apple Cinnamon Crepe Station *Additional \$6 per person*

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

Bananas Foster Station *Additional \$6 per person*

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

Assorted Dessert Pedestals *Additional \$5 per person*

Petite Four Plates of Assorted Miniature French, American and Italian Pastries and Cookies Served on Each Guest Table

Make Your Own Ice Cream Sundae Bar *Additional \$6 per person*

A Display of (8) Hershey's Premium Brand Ice Creams, Assorted Toppings to Include Hot Fudge, Butterscotch, Whipped Cream, Maraschino Cherries, M&M's, Reese's Pieces, Cookie Crumbs, Chocolate & Rainbow Sprinkles and German Gummy Bears



Classic Wedding Package

Upgraded Grab –n– Go Stations

Delight your guests with one of our Creative Carryout Stations!

Cider Mill

Additional \$6 per person

Sugar Dusted Doughnuts and Warm Cinnamon Spiced Apple Cider
Bottled Spring Water

Grilled To Go

Additional \$9 per person

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

Jersey Strong

Additional \$9 per person

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

Outt'a Left Field

Additional \$6 per person

Warm Salt Baked NY City Style Soft Pretzels, Individual Cracker Jacks
Bottled Spring Water

Ciao Bella Bakery

Additional \$6 per person

Choice of Large Homemade Black & White or Chocolate Chip Cookies
Ice Cold Whole and Chocolate Milk Boxes