



Station Wedding Package

~For Your Station Wedding Reception~

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 Station 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 and cocktail hors d'oeuvre stations
- Champagne toast with our select house champagne
- Wedding cake designed by our exclusive partnering vendor
- Wide color selection for your table linen
- Valet parking service included
- 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, Stoli, 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



Station Wedding Package

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



Station Wedding Package

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

Chafing Dish Enhancements

Additional \$5 Per Person per Chafing Dish

Fried Rings of Calamari, San Marzano Plum Tomato Dipping Sauce

Hot and Sweet Italian Sausage with Tomato Stewed Peppers and Onions

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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Cocktail Hour Service Continued

Your Choice of One (1) Display...

Antipasto Display

Nonna's Nearly Famous Meatballs, Sliced Imported Sopressata, Prosciutto di Parma and Dry Aged Salami, Cannellini Bean Salad, Sliced Melon, Marinated Artichoke Hearts, Parmesan Baked Tomato Pie, Roasted Garlic Peppers, Bocconcini, Caponata, Brine Cured Olives and Preserved Cherry Peppers with Baguettes, Garlic Rolls and Crostini Breads

The Rocky Balboa

French Bread Stuffed Mini Philly Cheesesteaks with Braised Peppers and Sweet Onions, Salt Baked Soft Pretzels with Deli Mustard, Seasoned French Fries with Homemade Ketchup, Vidalia Onion Rings, Spice Broccoli Rabe Salad & Traditional Tomato Pie

Taste of Tuscany

Eggplant Rollatini Filled with Ricotta Cheese, Topped with a San Marzano Plum Tomato Sauce, Sliced Italian Hot and Sweet Sausage with Braised Broccoli Rabe, Crispy Calamari, Vegetable Penne Pesto Salad, Marinated Brine Cured Olives, Tuscan White Bean Salad, Artisan Bread Sticks and Sliced Toasted Garlic Bread

South of the Boarder

Soft Tortilla Quesadillas with Braised Adobo Chicken and Vegetables, Sliced Black and Green Olives, Fresh Mexican Crema, Pickled Jalapeños, Shredded Cheddar and Monterey Jack Cheeses, Fresh Avocado Guacamole, Salsa Roja and Crispy Tortilla Chips

French Fry Parade

Three Kinds of Fries: Jersey Shore, Sweet Potato, and Waffle
Served Hot in Paper Cups, Topped with Truffle Mayo Dip, Banana Ketchup, Honey Mustard Sauce, and Chipotle Mayo

Oktoberfest

German Bratwurst Sliders with Beer Braised Onions and Pilsner Cheese Sauce, Salt Baked German Pretzels with Horseradish Cheese Sauce, Pretzel Rods, Honey Mustard, Potato Pancakes, Applesauce

Upgraded Cocktail Stations...

Deluxe Seafood Bar *Additional \$16 per person*

Featuring a Customized Ice Carving, Crab Claws, Citrus Poached Jumbo Shrimp, Oysters on the Half Shell, Little Neck Clams and Italian Seafood Salad with Fresh Lemon, Grated Horseradish and Traditional Cocktail Sauce

Display of Assorted Sushi and Sashimi *Additional \$12 per person*

An Elaborate Display of Sushi, Traditional Maki Hand Rolls and Ocean Fresh Sashimi Served with Authentic Chopsticks, Pickled Ginger, Spicy Wasabi, Sriracha Aioli and Soy Sauce



Station Wedding Package

Dinner Service

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

A Champagne Toast Honoring The Bride and Groom

Plated 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



Station Wedding Package

Dinner Service Continued

Your Choice of Three (3) Chef Stations...

Carving Station

Please Select Two (2)

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

Pasta Station

Your Pasta Station Will Include a Pepper Mill for Grinding, Grated Parmesan Cheese and Hot Pepper Flakes

Please Select Two (2)

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

Chinese Wok Station

- Lo Mein Noodles with Teriyaki Chicken Complemented by Mung Bean Sprouts, Shiitake Mushrooms, Spring Onions, Snow Peas, Carrot Threads and Cabbage, Accompanied by Steamed and Salted Edamame Soy Beans and Pork Fried Rice, Authentic Chop Sticks and Lucky Fortune Cookies

Sautee Station

Please Select Two (2)

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

Paella Station

- Featuring Clams, Mussels, Shrimp, Calamari, Chicken and Spanish Chorizo Sausage Steamed Together and Served with Saffron Scented Basmati Rice

Vive la Crêpe

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
- Chicken, Artichoke, and Sun-Dried Tomatoes
- Sweet Chili Chicken with Cucumber, Bean Sprouts, and Sweet Soy



Station Wedding Package

Chef Stations Continued...

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 with Mozzarella Topped with Plum Tomato Sauce

Fixins to Include: Onion Straws, Lettuce, Tomatoes, Pickles, Cole Slaw, Ketchup, Mustard, Chipotle Mayo

Mac-n-Cheese Table

Creamy Vermont Cheddar Mac-n-Cheese, Lightly Spiced Chipotle-Pepper Jack Mac-n-Cheese, And Fried Mac-n-Cheese Fritters

Your Toppings Bar Will Include:

Toasted Japanese Panko Crumbs, English Peas, Minced Garden Herbs, Sweet Shallot Marmalade, Double Smoked Bacon Crumbs, Hand Grated Parmesan Cheese, Fresh Baby Spinach, Marinated Free Range Chicken, Smoked and Diced Amish Ham, Sliced Scallions, Shaved Broccoli Flowerets, Sweet Bell Pepper and Toasted Almonds

Whipped Potato Bar

Hot Mashed Golden Yukon Potatoes and Mashed Sweet Potatoes

A Display of Condiments Which Will Include:

Green Springs Onions, Balsamic-Shallot Marmalade, Fresh Snipped Chives, Slow Roasted Garlic Cloves, Sweet Butter, Crème Fraiche, Brown Sugar, Marshmallow Fluff, Crispy Smoked Bacon Bits, Grated Aged Pecorino Romano Cheese, Shredded Sharp Vermont Cheddar Cheese, Crumbled Imported Feta Cheese and Minced Broccoli Flowerets



Station Wedding Package

Dessert Service

Gourmet Tiered Wedding Cake

Accompanied by a Chocolate Truffle

Tableside Coffee and Tea Service

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

Your Choice of One (1) of the following Dessert Stations...

Apple Cinnamon Crepe Station

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

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

Make Your Own Ice Cream Sundae Bar

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



Station 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