



BRIDGEWATER
Banquet & Conference Center

*Welcome to Bridgewater Banquet and Conference Center!
We are honored to be a part of your special day and look forward to
welcoming your family and friends to our facility.
It is our promise to provide you and your guests with
outstanding service and exceptional food.
We thank you for choosing
Bridgewater Banquet and Conference Center
as your wedding destination.*



Ivory Package

Package Includes

- Five (5) Hours For Cocktail & Dinner Reception
- White or Ivory Floor Length Table Linen
- White or Ivory Cloth Napkins
- 24 x 24 Parquet Dance Floor
- Placement of Guest Favors
- Votive Candles & Mirrors
- Custom Built Head Table with Riser
- Cake Cutting
- Use of Bridal & Groom Suites

Beverages

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaffeinated Coffee

Food

Cocktail Reception Display

Gourmet Fruit & Cheese Display

Fresh Fruit and Gourmet Cheese served with Assorted Breads & Crackers

Meal Service

Choice of Buffet or Plated Service. Includes Artisan Dinner Rolls.

Ivory Buffet

Bridgewater House Salad

Choice of one Ivory Entrée

Choice of one Starch

Choice of one Vegetable

Ivory Plated

Bridgewater House Salad or Caesar Salad

Choice of up to two Ivory Entrées

Choice of one Starch

Choice of one Vegetable

*Guest meal cards required for multiple entrées

Kids Meals

Choice of one Kids Entrée

Choice of one Kids Side

Champagne Package

Package Includes

- Five (5) Hours For Cocktail & Dinner Reception
- White or Ivory Floor Length Table Linen
- Colored Cloth Napkins
- White or Ivory Chair Covers
- Upgraded Specialty Linen for Cake Table
- 24 x 24 Parquet Dance Floor
- Placement of Guest Favors
- Custom Built Head Table with Riser
- Votive Candles & Mirrors
- Cake Cutting
- Use of Bridal & Groom Suites

Beverages

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaffeinated Coffee

Champagne Toast For Head Table

Food

Cocktail Reception Display

Gourmet Fruit & Cheese Display

Fresh Fruit and Gourmet Cheese served with Assorted Breads & Crackers

Vegetable Crudité

Fresh Garden Vegetables

Meal Service

Choice of Buffet or Plated Service. Includes choice of Salad & Artisan Dinner Rolls.

Champagne Buffet

Choice of Salad

Choice of two Champagne Entrées

Choice of two Starches

Choice of one Vegetable

Champagne Plated

Choice of Salad

Choice of up to two Champagne Entrées

Choice of one Starch

Choice of one Vegetable

*Guest meal cards required for multiple entrées

Kids Meals

Choice of one Kids Entrée

Choice of one Kids Side

Crystal Package

Package Includes

- Five (5) Hours For Cocktail & Dinner Reception
- Colored Floor Length Table Linen
- Colored Cloth Napkins
- White or Ivory Chairs Covers with Colored Sash or Chivari Chairs
- Upgraded Specialty Linen for Cake Table
- 24 x 24 Parquet Dance Floor
- Placement of Guest Favors
- Custom Built Head Table with Riser
- Votive Candles & Mirrors for Dining Tables
- Cake Cutting
- Use of Bridal & Groom Suites

Beverages

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaffeinated Coffee

Champagne Toast for Head Table

Food

Cocktail Reception Display

Gourmet Fruit & Cheese Display

Fresh Fruit and Gourmet Cheeses served with Assorted Breads & Crackers

Vegetable Crudité

Fresh Garden Vegetables

Or

Two Butler Passed Hors d'oeuvres

Meal Service

Choice of Buffet or Plated Service. Includes choice of Salad & Artisan Dinner Rolls.

Crystal Buffet

Choice of Salad

Carving Station & One Crystal Entrée

Or

Choice of two Crystal Entrées

Choice of two Starches

Choice of two Vegetables

Crystal Plated

Choice of Salad

Choice of up to two Crystal Entrées

Choice of one Starch

Choice of one Vegetable

*Guest meal cards required for multiple entrées

Kids Meals

Choice of one Kids Entrée

Choice of one Kids Side

Hors D'oeuvres

Minimum of 50 pieces

Boursin Cheese Stuffed Mushroom Caps

Traditional Bruschetta

Kalamata Olive, Artichoke & Goat Cheese Tart

Bacon Wrapped Scallops

Antipasto Skewer

Teriyaki Beef Satay

Asparagus & Phyllo

Beef Frank n' Blanket

Spanakopita

Vegetable Spring Roll

Portabella Mushroom Bites

Bacon Wrapped Shrimp

Candied Bacon Tart

Pecan Chicken Tenders

Petite Maryland Crab Cake

Assorted Mini Quiche

*Monterey, Florentine, Classic French and
Classic Mushroom*

Housemade Meatballs

BBQ, Bourbon or Swedish

Shrimp Cocktail Shooter*

*additional price per guest

Salads

Ivory

Bridgewater House Salad

mixed greens with cherry tomatoes, cucumbers
& red onions dressed with Chef Boston's house dressing

Caesar Salad*

romaine lettuce topped with
grated parmesan cheese, garlic croutons & classic caesar dressing
*plated only

Champagne

Baby Spinach Salad

baby spinach with roasted red onions, candied walnuts, dried cherries,
crumbled blue cheese finished with a balsamic dressing

Greek Salad

romaine lettuce topped with feta cheese, pepperoncini,
red onions and kalamata olives dressed with a classic greek dressing

Crystal

Signature Salad

pecans, strawberries, & mandarin oranges laid on field greens
with feta cheese dressed in a raspberry vinaigrette

Harvest Salad

mixed greens topped with apples, dried cranberries, pumpkin seeds,
crumbled blue cheese dressed with an apple vinaigrette

Entrées

Ivory

London Broil

finished with a mushroom demi glaze

Rosemary & Thyme Chicken

fresh thyme & rosemary cream sauce

Baked Citrus Tilapia

*citrus glazed mild white fish
topped with fresh lemon slices*

Tuscan Lemon Chicken

*dressed with fresh rosemary sprigs
& grilled lemons*

Champagne

Blackened Boneless Chicken

*marinated in cajun spices topped
with a gorgonzola cream sauce*

Grilled Apple Mango Chutney Chicken

*asian spiced boneless chicken breast dressed
with apple mango chutney*

Braised Short Ribs

*seasoned with fresh herbs
& a red wine reduction*

Grilled Salmon

with a dill cream sauce

Crystal

Boursin Stuffed Chicken

*boneless chicken breast stuffed with
boursin cheese dressed with a basil cream sauce*

Chicken ala Vodka

vodka mascarpone sauce

Grilled Mahi Mahi

*black & white sesame crusted filet
with pineapple salsa*

6 oz. Filet*

*red wine demi-glaze
plated only

Medallions of Beef

*with a classic french bordelaise
sauce*

Carving Stations

Beef Tenderloin

served with horseradish & dijonnaise sauces

Bacon Wrapped Maple Pork Loin

served with a sweet pork jus

Applewood Smoked Ham

served with an apricot mustard sauce

Roasted Turkey Breast

*served with a dijonnaise sauce & cranberry
orange relish*

Side Dishes

Starches

Au Gratin Potatoes
Roasted Red Potatoes
Roasted Garlic Mashed Potatoes
White Cheddar Mashed Potatoes
Macaroni & Cheese
Wild Rice Pilaf

Vegetables

Cauliflower Gratin with Gruyere & Parmesan Cheese
Green Beans
Maple Glazed Carrots
Steamed Broccoli
Roasted Asparagus with Balsamic Drizzle
Roasted Brussel Sprouts with Pancetta
Vegetable Medley

Kids Meals

Entrées

Chicken Tenders
Cheese Pizza
Macaroni & Cheese
Pasta Marinara

Sides

French Fries
Fruit Cup
Steamed Broccoli

Bar

Bridgewater Banquet & Conference Center reserves the right to request proper identification of anyone who is of questionable age and to refuse alcohol service if the person is underage. Bridgewater staff also has the right to refuse alcohol service to any person who appears intoxicated based on the bartender or management's judgment.

Packages

Four (4) Hours of Hosted Bar

Additional beverage selections may be discussed with your sales manager.

Beer & Wine Package

Domestic:

Budweiser - Bud Light - Michelob Ultra - Yuengling

Import:

Becks - Corona Extra

Wines:

Allamand Cabernet Sauvignon

Les Volet Chardonnay

Schloss Kabinett Reisling

Call Package

Stolichnaya - Beefeater - Bacardi -

J&B - Cuervo Gold - Jim Beam White Label -

Seagrams 7 - Candaian Club -

includes beer & wine package

Premium Full Bar Package

Titos - Tanqueray - Captain Morgan -

Chivas Regal - Jack Daniels - Crown Royal-

includes beer & wine, call package

Champagne Toast

Signature Drinks

Bride & Groom created drink

Evening Enhancements

Minimum of 50 guests

Housemade Buffalo Chicken Dip

served with pita squares

Mini Cheeseburgers & Fries

dressed with Cheddar & Swiss cheese

served with french fries

Chicken Fingers

barbeque, honey mustard

& ranch dipping sauce

Coffee & Coca Bar

regular & decaf coffee, hot chocolate

accompanied with flavored creamers & syrups

mini marshmallows, sugars, chocolate chips & whipped cream

Flatbread Pizzas

housemade pizza: choice of cheese,

pepperoni, buffalo chicken or vegetarian

Hot Pretzels

soft pretzels with cheddar cheese sauce

& assorted mustards

Bridal & Groom Suites

Minimum of 10 guests
Priced per guest

Food

Healthy

*skinny pop popcorn - whole fruit -
vegetables & hummus - granola bars*

Sweet n' Salty

cookies - brownies - assorted chips

Fruit & Cheese

fresh fruit - assorted cheese - crackers

Rise & Shine

*pastries - muffins - bagels -
cream cheese & butter*

Tea Sandwich Platter

Choose 2

*cucumber - turkey - crab salad -
salmon - tuna - caprese*

Beverages

Mimosas (per guest)

House Wines

Champagne

Domestic Beers

Imported Beers

Fruit Infused Water Display

Lemonade (per gallon)

Iced Tea (per gallon)

Coffee (per gallon)

Soft Drinks

Bottled Water