



PRIVATE DINING PACKAGES

BELL'S MANSION OFFERS AN ARRAY OF PACKAGES PERFECT FOR ANY OCCASION. JOIN US FOR CORPORATE EVENTS, SOCIAL CELEBRATIONS, AND PRIVATE DINNERS. OUR MENU FEATURES SEASONAL PRODUCE, FRESH SEAFOOD, FARM RAISED MEATS AND ALL HOMEMADE CUISINE. OUR FULL BAR BOASTS A VARIETY OF CRAFT BEERS, PREMIUM SPIRITS AND AN EXTENSIVE WINE LIST. WE ARE COMMITTED TO MAKING YOUR EVENT MEMORABLE AND ASSISTING YOU EVERY STEP OF THE WAY.

HOURS:

OPEN 7 DAYS A WEEK
LUNCH: 12PM - 4PM EVERYDAY
DINNER: 4PM-9:30PM SUN-THURS
DINNER: 4PM-10:30PM FRI & SAT
BRUNCH: 12PM-3PM SUNDAYS

bellsmanion@gmail.com
973-426-9977

MENU:

WE REQUEST A PRE-SET MENU FOR ANY PRIVATE EVENT OVER 12 GUESTS IN ORDER TO OFFER OUR HIGHEST QUALITY OF SERVICE. WE ASK FOR FINAL MENU CHOICES NO LATER THAN ONE WEEK PRIOR TO EVENT.

OUTSIDE FOOD & BEVERAGE:

SOFT DRINKS, COFFEE, AND TEA ARE INCLUDED IN EACH PACKAGE. LIQUOR PACKAGES CAN BE SELECTED UPON THE PREFERENCE OF THE HOST. OPTIONS INCLUDE: CASH BAR • FULL BAR • PER CONSUMPTION. *NO OUTSIDE FOOD OR BEVERAGE MAY BE BROUGHT INTO THE RESTAURANT [MAY EXCLUDE CAKE].* WE CAN ACCOMMODATE ALMOST ANY SPECIAL REQUESTS. PLEASE SPEAK TO US DIRECTLY TO MAKE ARRANGEMENTS.

CAKE:

ONE CAKE IS PERMITTED PER EVENT – PROVIDED THAT THERE IS AN ATTACHED RECEIPT FROM BAKERY OR THE CAKE IS IN AN ORIGINAL BAKERY BOX. *HOMEMADE CAKES ARE NOT PERMITTED.* CAKE WILL BE DISPLAYED, CUT, & SERVED FOR ALL GUESTS. CAKE FEE IS AN ADDITIONAL \$1.50 PER PERSON.

DECORATIONS:

WE ENCOURAGE ANY EXTRA DÉCOR THE HOST WOULD LIKE TO BRING IN TO ADD A SPECIAL TOUCH TO YOUR EVENT. WE ASK THAT YOU DO NOT USE CONFETTI ON THE TABLES. PLEASE COORDINATE ARRANGEMENTS FOR SET UP AND BREAK DOWN OF DÉCOR ON YOUR OWN.

ACCESSIBILITY:

BELL'S MANSION IS WHEELCHAIR ACCESSIBLE.
OUR GARDEN PATIOS ARE NOT WHEELCHAIR ACCESSIBLE.

ROOM MINIMUMS:

SALMON – MINIMUM 12 GUESTS UP TO 14 GUESTS
MUSIC – MINIMUM 16 GUESTS UP TO 26 GUESTS
CANAL – MINIMUM 35 GUESTS UP TO 65 GUESTS - *UNAVAILABLE FOR DINNER ON WEEKENDS*

FINAL RSVP COUNT DUE ONE WEEK PRIOR TO EVENT

DEPOSIT:

IN ORDER TO CONFIRM YOUR RESERVATION, WE ASK FOR A \$100 DEPOSIT. DATE CONFIRMATION IS BASED ON A FIRST COME FIRST SERVE BASIS. ROOM PREFERRED IS NOT GUARANTEED BUT WILL BE GRANTED UPON AVAILABILITY. *DEPOSIT IS NOT REFUNDABLE*

PAYMENT:

ALL CHARGES WILL BE PRESENTED ON ONE GUEST CHECK AND WILL BE PAYABLE AT THE END OF THE EVENT. THIS WILL INCLUDE NEW JERSEY'S SALES TAX + A 20% GRATUITY CHARGE.

DURATION:

EVENT PACKAGES RANGE FROM 3HRS TO 4HRS. ANY ADDITIONAL TIME OVER 15 MINUTES WILL BE CHARGED \$150 PER HOUR

GARDEN PATIO/BAR:

OUTDOOR DINING IS AVAILABLE UPON PREFERENCE BUT WILL BE DETERMINED ON THE DAY OF THE EVENT BY BOTH THE HOST AND BELL'S MANSION, WEATHER PERMITTING.

INCLUDED: SOFT DRINKS, COFFEE, TEA, HOUSE BREAD

EXCLUDED: ALCOHOL, TAX, GRATUITY

** WE PROVIDE COMPLIMENTARY DESSERTS FOR REPASS PACKAGES **

\$25 BELL'S LUNCH SIT DOWN

THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR – priced per person

FIRST

MIXED GREEN SALAD - RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

SELECT THREE ENTRÉE CHOICES- ONE FROM EACH CATEGORY

PENNE VODKA - TRADITIONAL TOMATO VODKA SAUCE

OR

SHELL PASTA- TOMATO BASIL SAUCE

CHICKEN FRANCAISE- LEMON BUTTER SAUCE, MASHED POTATOES, VEGGIES

OR

CHICKEN OVER RISOTTO- MUSHROOM HERB SAUCE

CRAB CAKES- LEMON CHARDONNAY SAUCE, RICE

OR

PORK SALTIMBOCCA- PROSCIUTTO, MOZZARELLA, MASHED POTATOES

\$25 BELL'S LUNCH BUFFET

THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR - priced per person – 35 guest minimum

FIRST

MIXED GREEN SALAD- RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

SELECT THREE ENTRÉE CHAFING DISHES - ONE FROM EACH CATEGORY

PENNE VODKA- TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI- THINLY SLICED EGGPLANT, RICCOTA + MOZZARELLA CHEESE

CHICKEN FRANCAISE- LEMON BUTTER SAUCE

OR

CHICKEN MARSALA- MUSHROOM MARSALA WINE SAUCE

CRABCAKES- LEMON CHARDONNAY SAUCE

OR

LONDON BROIL- PEPPERS + ONIONS

SIDES

ROASTED POTATOES AND MEDLEY OF VEGETABLES

\$30 BELL'S LUNCH SIT DOWN

THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR – priced per person

FIRST

MIXED GREEN SALAD
RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

FAMILY STYLE

PENNE VODKA- TRADITIONAL TOMATO VODKA SAUCE

THIRD

SELECT TWO ENTRÉE CHOICES - ONE FROM EACH CATEGORY

CHICKEN FRANCHAISE- LEMON BUTTER SAUCE, MASHED POTATOES, VEGGIES

OR

CHICKEN OVER RISOTTO- MUSHROOM HERB SAUCE

CRAB CAKES- LEMON CHARDONNAY SAUCE, RICE

OR

PORK SALTIMBOCCA- PROSCIUTTO, MOZZARELLA, MASHED POTATOES

\$30 BELL'S LUNCH BUFFET

THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR - priced per person – 35 guest minimum

FIRST

MIXED GREEN SALAD
RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

SELECT FOUR ENTRÉE CHAFING DISHES

PENNE VODKA- TRADITIONAL TOMATO VODKA SAUCE

EGGPLANT ROLLANTINI- THINLY SLICED EGGPLANT, RICCOTA + MOZZARELLA CHEESE

CHICKEN FRANCHAISE- LEMON BUTTER SAUCE

CHICKEN MARSALA- MUSHROOM MARSALA WINE SAUCE

CRABCAKES- LEMON CHARDONNAY SAUCE

LONDON BROIL- PEPPERS + ONIONS

SIDES

ROASTED POTATOES AND MEDLEY OF VEGETABLES

\$37 BRUNCH PACKAGE

THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR - priced per person – 16 guest minimum
all served family style

FIRST

SELECT TWO

BRUSCHETTA- FRESH TOMATO, HOUSE TOAST

OR

PIEROGI - POTATO + CHEESE

CHICKEN SATAYS – SESAME GINGER GLAZE

OR

CALAMARI- SESAME GLAZE, SERRANO PEPPER

SECOND

SELECT THREE

MIXED GREEN SALAD - RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

OR

CAESAR SALAD- HOUSE CROUTONS, PARMESAN SHAVINGS

SOFT SCRAMBLED EGGS- LIGHTLY SEASONED

OR

EGG OMELETTE- GOAT CHEESE

FRENCH TOAST- HOUSE TOAST, POWDERED SUGAR

OR

PANCAKES- MAPLE SYRUP

THIRD

SELECT TWO

PENNE VODKA- TRADITIONAL TOMATO VODKA SAUCE

MINI CRABCAKES- LEMON CHARDONNAY SAUCE

CHICKEN FRANCHAISE- LEMON BUTTER SAUCE

ROASTED POTATOES + VEGETABLE MEDLEY

**ADD ON **

SPECIALTY COCKTAILS - \$20 per person for two hours
unlimited service, your choice of two

WHITE SANGRIA

RED SANGRIA

MIMOSA

BLOODY MARY

\$40 RUSTIC PACKAGE

THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
priced per person – 16 guest minimum
available all day

BELL'S RUSTIC BREAD BOWLS

FRESHLY BAKED BREAD BOWLS • CRISPY PLANTAIN CHIPS • HANDCUT TORTILLAS
SPINACH + ARTICHOKE DIP
PIMENTO CHEESE DIP
APPLE GUACAMOLE,
MIXED GREEN SALAD
PICO DE GALLO

FAMILY STYLE

SELECT TWO FAMILY STYLE ENTREES

PENNE PASTA
TRADITIONAL VODKA SAUCE

CHICKEN FRANCHAISE
LEMON BUTTER SAUCE

SHORT RIBS
MUSHROOM SAUCE

SALMON
LEMON CHARDONNAY SAUCE

*ROASTED POTATOES **AND** MIXED VEGETABLES*

ADD AN ADDITIONAL ENTRÉE FOR \$5 PER PERSON

*ADD ON *

SPECIALTY COCKTAILS
\$20 per person for two hours
unlimited service, your choice of two

WHITE SANGRIA
RED SANGRIA
MIMOSA
BLOODY MARY

\$48 BELL'S LUNCH SPECIAL OCCASION
FOUR HOURS • ROOM DÉCOR 1 HOUR PRIOR

FIRST

SELECT THREE FAMILY STYLE APPETIZERS

CALAMARI- SESAME SAUCE
CRABCAKES- HORSERADISH SAUCE
CHICKEN SATAYS- SESAME GINGER SAUCE
KIELBASA- SAUERKRAUT
PIEROGI- POTATO & CHEESE
BRUSCHETTA- FRESH TOMATO, HOUSE TOAST
CAPRESE- TOMATO & MOZZARELLA
GUACAMOLE- PLANTAIN CHIPS, APPLES

SECOND

SELECT ONE SALAD

MIXED GREEN SALAD- RED WINE VINAIGRETTE, DRIED CRANBERRIES, FRESH APPLES

OR

CAESAR SALAD- HOUSE CROUTONS, PARMESAN SHAVINGS

THIRD

*SELECT THREE ENTRÉE CHOICES
ONE FROM EACH CATEGORY*

CHICKEN FRANCHAISE- LEMON BUTTER SAUCE, MASHED POTATOES, VEGGIES

OR

CHICKEN OVER RISOTTO- MUSHROOM HERB SAUCE

PENNE VODKA- TRADITIONAL TOMATO VODKA SAUCE

OR

CRAB CAKES- LEMON CHARDONNAY SAUCE, RICE

BAKED SALMON- LEMON BUTTER SAUCE, SWEET POTATOES

OR

BELL'S RIBEYE- HOUSE DEMI GLACE, MASHED POTATOES, VEGGIES

FOURTH

ASSORTMENT OF MINI DESSERTS - FAMILY STYLE

OR

BRING YOUR OWN CAKE

\$35 BELL'S DINNER SIT DOWN

THREE HOURS • ROOM DÉCOR 30 MIN.
priced per person

FIRST

SELECT ONE SALAD

MIXED GREEN SALAD
RED WINE VINAIGRETTE,
DRIED CRANBERRIES, APPLES

OR

CAESAR SALAD
HOUSE CROUTONS, PARMESAN SHAVINGS

SECOND

SELECT THREE ENTRÉE CHOICES
ONE FROM EACH CATEGORY

PENNE VODKA
TRADITIONAL TOMATO VODKA SAUCE

OR

SHELL PASTA
TOMATO BASIL SAUCE

CHICKEN FRANCHAISE
LEMON BUTTER SAUCE,
MASHED POTATOES, VEGGIES

OR

CHICKEN OVER RISOTTO
MUSHROOM HERB SAUCE

BAKED SALMON
LEMON BUTTER SAUCE, SWEET POTATOES

OR

SHORT RIBS
HOUSE DEMI GLACE,
MASHED POTATOES, VEGGIES

\$35 BELL'S DINNER BUFFET

THREE HOURS • ROOM DÉCOR 30 MIN.
priced per person– 35 guest minimum

FIRST

SELECT ONE SALAD

MIXED GREEN SALAD
RED WINE VINAIGRETTE,
DRIED CRANBERRIES, APPLES

OR

CAESAR SALAD
HOUSE CROUTONS, PARMESAN SHAVINGS

SECOND

SELECT THREE ENTRÉE CHAFING DISHES
ONE FROM EACH CATEGORY

PENNE VODKA
TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI
THINLY SLICED EGGPLANT,
RICCOTA + MOZZARELLA CHEESE

-

CHICKEN FRANCHAISE
LEMON BUTTER SAUCE

OR

CHICKEN MARSALA
MUSHROOM MARSALA WINE SAUCE

-

CRABCAKES
LEMON CHARDONNAY SAUCE

OR

LONDON BROIL
PEPPERS + ONIONS

SIDES

ROASTED POTATOES AND
MEDLEY OF VEGETABLES

\$39 BELL'S DINNER SIT DOWN

THREE HOURS • ROOM DÉCOR 30 MIN.

FIRST

SELECT ONE SALAD

MIXED GREEN SALAD
RED WINE VINAIGRETTE,
DRIED CRANBERRIES, APPLES

OR

CAESAR SALAD
HOUSE CROUTONS, PARMESAN SHAVINGS

SECOND

SELECT FOUR ENTRÉE CHOICES
ONE FROM EACH CATEGORY

PENNE VODKA
TRADITIONAL TOMATO VODKA SAUCE

OR

SHELL PASTA
TOMATO BASIL SAUCE

CHICKEN FRANCHAISE
LEMON BUTTER SAUCE,
MASHED POTATOES, VEGGIES

OR

CHICKEN OVER RISOTTO
MUSHROOM HERB SAUCE

BAKED SALMON
LEMON BUTTER SAUCE, SWEET POTATOES

OR

CRAB CAKES
LEMON CHARDONNAY SAUCE, RICE

PORK SALTIMBOCCA
PROSCIUTTO, MOZZARELLA,
MASHED POTATOES

OR

BELL'S RIBEYE
HOUSE DEMI GLACE,
MASHED POTATOES, VEGGIES

\$39 BELL'S DINNER BUFFET

THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
priced per person – 35 guest minimum

FIRST

SELECT ONE SALAD

MIXED GREEN SALAD
RED WINE VINAIGRETTE,
DRIED CRANBERRIES, APPLES

OR

CAESAR SALAD
HOUSE CROUTONS, PARMESAN SHAVINGS

SECOND

SELECT FOUR ENTRÉE CHAFING DISHES
ONE FROM EACH CATEGORY

PENNE VODKA
TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI
THINLY SLICED EGGPLANT,
RICCOTA + MOZZARELLA CHEESE

CHICKEN FRANCHAISE
LEMON BUTTER SAUCE

OR

CHICKEN MARSALA
MUSHROOM MARSALA WINE SAUCE

CRABCAKES
LEMON CHARDONNAY SAUCE

OR

SALMON
LEMON BUTTER SAUCE

PORK DIANE
CREAMY MUSTARD SAUCE

OR

LONDON BROIL
PEPPERS + ONIONS

SIDES

ROASTED POTATOES AND
MEDLEY OF VEGETABLES

\$65 BELL'S DINNER SPECIAL OCCASION
FOUR HOURS • ROOM DÉCOR 1 HOUR PRIOR

FIRST

SELECT THREE FAMILY STYLE APPETIZERS

CALAMARI- SESAME SAUCE
CRABCAKES- HORSERADISH SAUCE
CHICKEN SATAYS- SESAME GINGER SAUCE
KIELBASA- SAUERKRAUT
PIEROGI- POTATO & CHEESE
BRUSCHETTA- FRESH TOMATO, HOUSE TOAST
CAPRESE- TOMATO & MOZZARELLA
GUACAMOLE- PLANTAIN CHIPS, APPLES

SECOND

GUEST CHOICE OF SALAD

MIXED GREEN SALAD- RED WINE VINAIGRETTE, DRIED CRANBERRIES, FRESH APPLES

OR

CAESAR SALAD- HOUSE CROUTONS, PARMESAN SHAVINGS

THIRD

SELECT FOUR ENTRÉE CHOICES - ONE FROM EACH CATEGORY

PENNE VODKA- TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI- THINLY SLICED EGGPLANT, RICCOTA + MOZZARELLA CHEESE

CHICKEN FRANCHAISE- LEMON BUTTER SAUCE, MASHED POTATOES, VEGGIES

OR

CHICKEN OVER RISOTTO- MUSHROOM HERB SAUCE

BAKED SALMON- LEMON BUTTER SAUCE, SWEET POTATOES

OR

CRAB CAKES- LEMON CHARDONNAY SAUCE, RICE

SHORT RIBS- HOUSE DEMI GLACE, POLENTA

OR

BELL'S RIBEYE- HOUSE DEMI GLACE, MASHED POTATOES, VEGGIES

FOURTH

CHOICE OF DESSERT

BANANA FLAUTA, CHEESECAKE, FLOURLESS CHOCOLATE CAKE

OR

BRING YOUR OWN CAKE

\$72 BELL'S PREMIUM SIT DOWN
FOUR HOURS • ROOM DÉCOR 1 HOUR PRIOR

FIRST

SELECT FOUR

CALAMARI- SESAME SAUCE
CRABCAKES- HORSERADISH SAUCE
CHICKEN SATAYS- SESAME GINGER SAUCE
KIELBASA- SAUERKRAUT
PIEROGI- POTATO & CHEESE
BRUSCHETTA- FRESH TOMATO, HOUSE TOAST
CAPRESE- TOMATO & MOZZARELLA
GUACAMOLE- PLANTAIN CHIPS, APPLES

SECOND

GUEST CHOICE OF SALAD

MIXED GREEN SALAD - RED WINE VINAIGRETTE, DRIED CRANBERRIES, FRESH APPLES

OR

CAESAR SALAD - HOUSE CROUTONS, PARMESAN SHAVINGS

THIRD

SELECT FOUR ENTRÉE CHOICES- ONE FROM EACH CATEGORY

PENNE VODKA- TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI- THINLY SLICED EGGPLANT, RICCOTA + MOZZARELLA CHEESE

CHICKEN JOSHUA - BRUSCHETTA, MOZZARELLA, MASHED POTATOES

OR

CHICKEN OVER RISOTTO - MUSHROOM HERB SAUCE

BAKED SALMON- LEMON BUTTER SAUCE, SWEET POTATOES

OR

CHILEAN SEABASS - LEMON CHARDONNAY SAUCE, RICE

FILET MIGNON

MIXED VEGETABLES, MASHED POTATOES

OR

BEEF WELLINGTON

MIXED VEGETABLES, MASHED POTATOES

FOURTH:

CHOICE OF DESSERT

BANANA FLAUTA, CHEESECAKE, FLOURLESS CHOCOLATE CAKE

OR

BRING YOUR OWN CAKE

ADD ONS

You may add any of the following to your party packages.
All prices are an additional cost per person

SOUP - \$5

OPTIONS: CREAMY TOMATO, CHICKEN + VEGETABLE, MUSHROOM BISQUE

ANY TWO APPETIZERS SERVED FAMILY STYLE - \$7

ANY FIVE APPETIZERS SERVED FAMILY STYLE - \$15

CALAMARI
SESAME SAUCE

CRABCAKES
HORSERADISH SAUCE

CHICKEN SATAYS
SESAME GINGER SAUCE

KIELBASA
SAUERKRAUT

PIEROGI
POTATO & CHEESE

BRUSCHETTA
FRESH TOMATO, HOUSE TOAST

CAPRESE
TOMATO & MOZZARELLA

GUACAMOLE
PLANTAIN CHIPS, APPLES

EXTRA FAMILY STYLE PENNE VODKA COURSE - \$5

FILET MIGNON - \$8

RIBEYE -- \$8

RACK OF LAMB - \$8

BEEF WELLINGTON - \$10

MINI FAMILY STYLE DESSERTS - \$5

FLOURLESS CHOCOLATE CAKE, MINI CANOLI, CHEESECAKE

LIQUOR PACKAGES

CASH BAR

Guests are responsible for purchasing their own beverages

RED & WHITE WINE BAR

Priced according to consumption

BEER & WINE BAR

Priced according to consumption

BAR TAB

All guests' beverages are recorded on one check

DOMESTIC BEER & HOUSE WINE

\$15 per person for two hours

\$19 per person for three hours

\$21 per person for four hours

IMPORTED & DOMESTIC BEER & HOUSE WINE

\$18 per person for two hours

\$23 per person for three hours

\$27 per person for four hours

PREMIUM OPEN BAR

\$25 per person for two hours

\$35 per person for three hours

\$43 per person for four hours

SPECIALTY COCKTAILS

\$20 per person for two hours

unlimited service, your choice of two

WHITE SANGRIA

RED SANGRIA

MIMOSA

BLOODY MARY