



2020/2021

# Wedding

PACKAGE



*"What we really loved about Bear Brook is that there is one package, everything is included... food, alcohol, everything. So many places we went to had so many packages-Bear Brook Valley gives you everything."*

*- Alicia, Bride*

# Wedding Inclusions

- ✓ Valet parking
- ✓ 2 hours of early arrival {wedding party} with light snacks
- ✓ 2 private dressing rooms
- ✓ Personal doorman upon your guests' arrival
- ✓ Coatroom attendant {weather permitting}
- ✓ Premium open bar
- ✓ 48 draft beer lines with 25+ varieties
- ✓ Red & white wine per table
- ✓ Champagne toast
- ✓ Indoor/outdoor bonfires
- ✓ Choice of napkin color {18 choices}
- ✓ Cocktail hour music playlists
- ✓ Custom wedding cake by Palermo's Bakery
- ✓ Table numbers, wedding card holder and easels



*\* Early arrival time limited to 22 max wedding party (including couple)*

# I do

## ONSITE CEREMONY \$9pp

2 hours of early arrival {wedding party} • bubbly bar/champagne wall upon guests' arrival • outdoor & indoor options • setup of our chairs around the archway • wooden pergola for outdoor ceremony • birch tree archway for indoor ceremony

### Ceremony coordinator & assistant:

*Helps provide wedding party with drinks & appetizers, guides you & your wedding party through the entire ceremony & day-of walkthrough, assists pinning boutonnieres, sets up the wedding processional before ceremony, coordinates details with additional ceremony vendors (officiant, instrumentalist, etc.) & set up optional receiving line after ceremony.*

## EARLY ARRIVAL

### SILO SUITE PACKAGE \$1000

9 a.m. arrival • open bar • personal attendant • use of the entire suite & beauty bar • private bathroom & closet • fresh breakfast & lunch • up to 10 people included + the bride/groom  
*\$50pp over the allotted 11*

### WOODFORD LOUNGE PACKAGE \$700

4 hours of early arrival • access to our entire lounge with billiards, PS4 & lawn games • personal attendant • fresh lunch & open bar • up to 10 people included + the bride/groom  
*\$50pp over the allotted 11*

*If you would like to come earlier than the 2 hours allotted in your contract but do not want the entire balcony suite or lounge package, there is a \$125 per hour fee for each additional hour. If your wedding party arrives earlier than the 2 hours allotted in your contract or otherwise stated & approved by management, you will be charged a fee of \$100 per half hour early & \$200 per hour early.*

We do **not** allow outside alcohol or food.

## + WARM-UP PACKAGES

+ HEATERS (6) \$150

+ BLANKETS & HANDWARMERS \$200

+ HEATERS, BLANKETS & HANDWARMERS \$850



# Cheers

**PREMIUM OPEN BAR ALWAYS INCLUDED**

## **LIQUOR**

**TEQUILA** Jose Cuervo Gold, Patron Silver, Olmeca Altos

**VODKA** Goose, Tito's, Ketel One, American Anthem\*

**GIN** Bombay, Hendrick's, Tanqueray, Empress

**RUM** Rum Haven {100 calories less than Malibu}, Plantation, Captain Morgan

**WHISKEY + SCOTCH** Jameson, Jack Daniels, Crown Royal, Woodford Double Oaked

Johnny Walker Black, Lagavulin 8 Year, Glenlivet, Glenfiddich

**RYE** Bulleit, Woodford Rye, George Dickel, Resurgent (PA)

**BOURBON** Maker's Mark, Woodford Bourbon, Black Dirt (NY), Noble Oak Double Oak\*

**NJ LOCALLY DISTILLED** Milk Street Distillery, Asbury Park Distilling

Now serving Mr. Black Cold Brew Spiked Coffee & more!!

*\* \$1 per bottle of American Anthem Vodka is donated to support military personnel & their families!*

*\* Noble Oak Bourbon Double Oak partners with onetreeplanted.org to help save our planet & restore our forests by replanting trees in deforested areas!*

## **DRAFT BEER**

**48 DRAFT BEER LINES** with 28 different beers. 32 lines in the cocktail lounge, 16 in the ballroom to include domestic and international craft beer, locally brewed, ciders, seasonal, specialty IPA's and more!

## **WINE**

Cabernet Sauvignon, Champagne, Chardonnay, Chianti, Malbec, Merlot,

Pinot Grigio, Pinot Noir, Sauvignon Blanc, White Zinfandel

## **YOUR CHOICE SIGNATURE DRINK**

{Must use the liquor we have in-house}

## **SANGRIA BAR**

## **COFFEE & TEA STATION**



# Cocktail Hour

## CHOOSE 8 LITE BITES

### BEEF & PORK

Barbecue Short Rib Slider on a Mini Potato Roll  
French Onion Soup Bites **NEW!**  
Mexican Street Polenta Bites with Chorizo (G)  
Mac n' Cheese Bites with Cured Bacon Crumble  
Chipotle Pork on a Tostone with Mango Chutney (G)  
Stout Braised Short Rib Croquette with Sriracha  
Korean BBQ Pork Meatballs (G)  
IPA and Mini Dog Shots  
Beef and Scallion Negimaki with Ponzu (G)

### POULTRY

Duck Confit on a Lotus Chip with an Apple Feta Slaw  
Fall on a Spoon {turkey, cranberry sauce, stuffing & gravy}  
BBQ Chicken Kabob with Smoked Peach Chutney (G)  
Island Coconut Chicken Bites with Pina Colada Sauce **NEW!**  
Buttermilk Crispy Chicken on a Belgian Waffle with a Bourbon Maple Glaze  
Smoked Chicken Arepa with Cotija and Guacamole  
Buffalo Chicken Spring Rolls **NEW!**  
Souvlaki Chicken Skewers with Tzatziki Sauce (G)  
Margarita Chicken Tacos with Sriracha Aioli (G)  
Mini Chicken Pot Pies **NEW!**

### SEAFOOD

Scallops Wrapped in Brown Sugar Bacon (G)  
Shrimp & Chorizo Skewer with Avocado Mousse (G)  
Mini Lump Crab Cakes with Smoked Paprika Aioli (G)  
Coconut Shrimp with Spicy Mango Dipping Sauce  
Seared Diver Scallops with Truffle Cream Sauce (G)  
Bloody Mary Shrimp Toast with Fish Roe & Micro Celery **NEW!**  
Lobster Mac & Cheese Bites  
Tuna Tartare Taco with Wasabi Cream (G)  
Mini Lobster Taco with Sriracha Mango Salsa (G)  
Mini New England Style Lobster Rolls  
Jumbo Shrimp Cocktail +\$2pp (G)

### VEGETARIAN

Crispy Goat Cheese Fritters with Fig Preserve  
Tomato Bisque Shooter with Grilled Cheese Bites  
Crispy Artichoke Hearts lightly battered with a Citrus Aioli (G)  
Crispy Risotto Bites with Marinara and Parmesan  
Fried Pickles with Spicy Remoulade  
Baby Brie and Strawberry Bites with Vanilla Maple Syrup (G)

### VEGAN

**ALL NEW!**  
Stuffed Mushrooms  
Mini Latkes with Applesauce (G)  
White Bean Meatball  
Zucchini Fries with Babaganoush

(G) - this item can be modified for gluten sensitive guests. Please inform your planner when submitting your menu.

# Cocktail Hour

## COLD & CHARCUTERIE BOARDS

### ITALIAN + MEDITERRANEAN

Thinly sliced prosciutto · pita & hummus  
prosciutto & provolone stuffed peppers  
salami · pepperoni · grape leaves

### CHEESES

Asiago · Gruyere · Brie · Goat Cheese  
Ginger Mango Stilton · Pepper Jack  
Irish Porter · Smoked gouda · Dill  
flatbreads & crackers · Havarti

### COLD PLATES

Beef tenderloin crostini · mozzarella caprese skewers · Chef's composed salads · picked veggies

### OLIVE & BREAD BAR NEW!

Assortment of infused olive oils & breads, tapenade, marinated artichoke hearts and a medley of gourmet olives

## + ADD-ONS

### + YACHT CLUB

Create your own cold seafood bar. Ice carving included with 3+ selections.

Blue point oysters \$4pp

Jonah crab claws \$8pp

West coast oysters \$4pp

Snow crab claws \$9pp

Middle neck clams \$3pp

Chilled lobster tails 4oz. \$8pp

Jumbo shrimp cocktail \$5pp

Chilled lobster tails 6oz. \$9pp

- Yacht Club: Choose two and take off \$1. Choose 3, take off \$2. Choose 4, take off \$3. Choose 5, take off \$4.

### + SUSHI + SASHIMI \$8pp

Assorted California · tuna · salmon · eel · vegetable · Boston & Philadelphia rolls  
pickled ginger · wasabi · soy sauce · spicy mayo · seaweed salad

# Cocktail Hour

## CHOOSE 3 CLASSIC FILLERS

### **DYNAMITE CALAMARI** (G)

In crispy rice flour coating tossed with basil & banana peppers with Thai chili on the side

### **INDIAN STYLE CHOLE** **NEW!** (G) (VEGAN)

Chickpea stew with tomatoes over basmati rice

### **HONEY SESAME CHICKEN**

Boneless chicken marinated in Asian seasonings topped with sesame seeds

### **POLISH STYLE SAUTE**

Potato pierogis prepared with sautéed onions, cabbage and green apples

### **EGGPLANT ROLLATINI**

Ricotta and mozzarella stuffed eggplant rolls

### **CAPE COD STEAMERS** (G)

Steamed clams in a Pinot Grigio garlic broth with fresh parsley

### **BRAISED SHORT RIBS** (G)

Cooked in a red wine reduction, topped with potato sticks

### **MEZZE PENNE ALLA VODKA**

Pasta in a pink sauce of fresh tomatoes, vodka, garlic and cream

### **SOUTHERN STYLE CHICKEN + WAFFLES**

Buttermilk fried chicken with a clover honey drizzle

### **VEGETABLE GARDEN PASTA** **NEW!** (VEGAN)

Tomato fresco sauce primavera style {gluten-free pasta available upon request}

### **LOMO SALTADO** **NEW!**

Peruvian stir fry with marinated strips of steak, hand cut fries, rice and cilantro

### **THAI COCONUT CHICKEN** (G)

With pineapple, mango and basil over lemon grass and jasmine rice

### **FOUR CHEESE MAC**

With melted fontina, gruyere, parmesan and cheddar

### **ROASTED RED PEPPER RAVIOLI**

In a brown butter sage sauce with pancetta and parmesan cheese

### **CARIBBEAN JERK CHICKEN** **NEW!**

Boneless chicken marinated in a house blend of jerk spices with pineapple salsa over rice

(G) - this item can be modified for gluten sensitive guests. Please inform your planner when submitting your menu.



# Cocktail Hour

CHOOSE 3 LIVE STATIONS



## LA TACOS & TEQUILA

Shrimp • beef • chicken • pork • sour cream  
flour & corn tortillas • queso • jalapenos  
avocado • Pico de Gallo • salsa • fresh guac

🍹 ASSORTED TEQUILAS

## LE RAC SHACK \$ NEW!

Raclette • warm Alpine Swiss spread on crostini  
green apples • smoked ham • andouille sausage  
potatoes • veggies

🍷 CHILLED WHITE WINE



## POKÉ BOWL

Guests' choice of sesame seared ahi tuna, Atlantic  
salmon or jumbo lump crab meat • Wakame  
seaweed • scallions & crispy onions • ginger  
pineapple • cabbage • avocado  
Guests' choice of Togarashi, wasabi aioli or miso  
soy over basmati rice or quinoa

🍹 CARIBBEAN RUM PUNCH

## KOREAN BBQ \$ NEW!

Chicken, pork belly, beef and shrimp skewers  
cooked live • kimchi • mirin rice • noodle salad  
cucumber medley

🍹 MATCHA INFUSED COCKTAIL

## THE LUAU HUT \$

Whole hog carved in front of guests • pork loin  
ribs • crispy skin • pulled pork • plantains  
grilled pineapple • coconut curry rice • spicy mojo  
sauce • jerk chicken wings

🍹 CARIBBEAN RUM PUNCH

## BIER GARDEN

Pork schnitzel • beer bratwurst • sauerbraten  
dilled butter with egg noodle • German potato salad  
red cabbage & apples • Bavarian pretzels with  
various mustards • mini Rueben's

🍹 GERMAN BEER

## GREEK ON THE STREET \$ NEW!

Rosemary leg of lamb • grilled octopus  
Greek meatballs • moussaka • baba ghanoush  
grape leaves • pita chips • cucumber & tomato  
salad • tahini dip • tzatziki sauce

🍷 RED WINE

## GRID IRON GRUB \$

Tell us your favorite sports team & we'll decorate  
this tailgate-style station just for you!

Pigs-in-a-blanket • pretzels • beer cheese dip  
popcorn chicken • wings • chili • 3-foot sub  
loaded potato pie • hot sauce fountain

🍷 COLD BEER

## FRIENDSGIVING

Pepperoni & sausage roll • carved turkey  
sausage stuffing • sweet potato casserole  
butternut squash • mac n cheese casserole  
cranberry sauce • roasted veggies

🍷 SPIKED CIDER

## BIG TEXAS



BBQ Meatloaf • Frito pie • fried chicken  
andouille sausage • Texas corn bread • BBQ ribs  
frickles • coleslaw • tater tot pie • roasted corn  
chili • onion rings

🍷 PRICKLY PEAR VODKA

## SLIDER SHACK

Pulled pork, beef and crispy chicken sliders (black  
bean upon request) • fixings • French fries  
onion rings • mini hot dogs

🍷 MINI MILKSHAKES

## WOODFIRE STEAKHOUSE

Tri-tip • asparagus hollandaise • assorted steak cuts  
caramelized onions • truffle mac n cheese  
chopped salad bar • garlic mashed potatoes  
sautéed button mushrooms

🍷 RED WINE



## SUMMER BBQ

Marinated steaks • sausage • veggies • BBQ  
chicken • watermelon kabobs • St Louis ribs

🍷 FRESH SANGRIA

## SPUD BAR

Old bay boardwalk fries • waffle fries  
shaker seasonings & dipping sauces  
tater tot pie • lager cheese sauce  
assorted whipped potatoes

🍷 SPUD VODKA

\$ - Chef's Fee of \$250

## CHEESY MAC BAR

Assorted pastas • classic cheddar • white cheddar spicy queso • mac n cheese grilled cheese mac n cheese fritters • fried cheese curds shrimp • crab • short rib • bacon

🍷 HARD CIDER

## DON'T GO BACON MY HEART

Brown sugar pork belly • bacon wrapped scallops bacon wrapped dates • bacon buffalo chicken dip pork belly sliders • cream cheese stuffed jalapenos wrapped in bacon chocolate covered bacon

🍷 BACON BOURBON SHOTS

## NONNA'S KITCHEN

Meatballs & braciola in red gravy Chicken Marsala • gnocchi • cavatelli & broccoli rustic rosemary bread • stuffed mushrooms sausage & peppers with potatoes fried calamari

🍷 LIMONCELLO SHOOTERS

## THE GUAC BOSS



Made-to-order guacamole • lime • salts • cilantro corn • jalapenos • bacon • shrimp • crab meat cotija • Pico de Gallo • chips and salsa

🍷 FRESH MARGARITAS

## STEAMERS

Made-to-order shellfish filled steamer pots with flavors from around the world. *Add king crab for \$10pp*

*Cape Cod*

*Middle neck clams*

*Butter garlic herbs*

*White wine broth*

*New Orleans*

*Crab claws*

*Corn on the cob*

*Andouille sausage*

## BIG MOZZ \$

Pulled & twisted curds made into fresh mozzarella right before your eyes. Balsamic reduction • burrata • baked focaccia marinated veggies & herbs • infused oils prosciutto di Parma

🍷 CHIANTI

## FRESH SPRING ROLLS

Thai peanut chicken • Korean shredded pork garlic lime shrimp • fresh fruit & veggies ponzu • wasabi soy • glass noodle salad • snow pea salad • radish salad • kimchi • ramen noodles Thai peanut sauce • steamed buns

🍷 CHILLED WHITE WINE

## CARIBBEAN FOOD TRUCK NEW!

Marinated jerk chicken • Caribbean BBQ pork loin pineapple fried rice • coconut shrimp fried plantains • white fish stew Jamaican beef patties

🍷 JAMAICAN RUM PUNCH

## CUSTOM REQUESTS

Let us know if you have any type of cuisine you'd like incorporated into your cocktail hour and upon approval our Chefs will create their interpretation

\$ - Chef's Fee of \$250

# Cocktail Hour

## CHOOSE 2 **BUTCHER BLOCKS**

**DEEP FRIED FULL TURKEY** - infused with cherry cola

**SEARED BREAST OF DUCK** - ginger soy glazed with port wine cherry sauce and pickled cherries

**IRISH CORNED BEEF** - served with Irish soda bread, cabbage, boiled potatoes and mustard

**STUFFED PORCHETTA** - wrapped in bacon, stuffed with spinach, breadcrumbs, garlic & parmesan

**CANDIED WOODFORD BOURBON PORK BELLY** - served with Woodford Reserve infused molasses

**KOREAN FLANK STEAK** - in sweet & spicy sesame scallion sauce, served with Asian noodle salad

**CLOVER HONEY & GINGER GLAZED HAM** - served with spicy mustard and sliced pineapple

**CHILI LIME SKIRT STEAK** - marinated with chimichurri sauce, served with tostones

**GRILLED HANGER STEAK** - made with rosemary truffle compound butter

**BRIE DU POMMIER EN CROUTE** - served with crostini, truffle honey & fresh fruit preserves

**PEPPER & COFFEE CRUSTED TRI-TIP** - with horseradish cream sauce & caramelized onions

**CUBAN "PERNIL" SHOULDER** - with crispy tostones and mojo aioli

**HOG WILD** - served head to toe with spiced applesauce, mojo sauce and slider buns

**SESAME CRUSTED LOIN OF TUNA** - sweet chili and soy sauce, pickled onions, wasabi and ginger

**CHATEAUBRIAND** - Creamy horseradish and au jus +\$4pp



# Dinner

## CHOOSE 1 SALAD

### **GARDEN SALAD**

A bouquet of romaine wrapped in a thinly sliced English cucumber and our white balsamic vinaigrette. Pickled onions, carrot ribbons, cucumbers and heirloom tomatoes are decoratively placed around the plate for guest selection.

### **BEAR BROOK SALAD**

Mixed spring greens with roasted yellow and red beets, goat cheese and carrot ribbons with a fig balsamic reduction in an English cucumber round.

### **HARVEST SALAD**

Seasonal greens with candied walnuts, dried cranberries, gorgonzola and roasted butternut squash in a pomegranate vinaigrette.

### **STEAKHOUSE WEDGE SALAD**

Wedge of baby romaine, crumbled gorgonzola, house cured bacon, grape tomatoes, red pickled onion and a creamy herb dressing.

### **STRAWBERRY FIELDS SALAD**

Goat cheese, mixed baby greens, sweet strawberries, granny smith apples & toasted walnuts with a poppy seed vinaigrette.

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## CHOOSE 1 KIDS MEAL

### **MAC N CHEESE**

**CHICKEN FINGERS & FRENCH FRIES**

**PENNE WITH MARINARA OR BUTTER**

# Dinner

## CHOICE OF 5 ENTREES

Please choose 1 from each category.

### Beef

#### BEEF Tournedo

9oz pan seared beef tenderloin medallions with a peppercorn brandy cream sauce

#### N.Y. STRIP STEAK

Brandy peppercorn marinated with horseradish demi glaze

#### PRIME RIB

Garlic and salt crusted with a natural au jus

#### FILET MIGNON

7oz center cut beef tenderloin with a bordelaise sauce

#### APPLEWOOD BACON WRAPPED FILET

Center cut beef tenderloin with a cabernet demi glaze

### Seafood

#### ROASTED RED SNAPPER NEW!

Over a coconut mango rice topped with tomato jam

#### GRILLED SALMON

Mango lime coulis with sweet potato wedges and wilted baby spinach

#### HERB SEARED MAHI MAHI

With broccolini over wild rice pilaf

#### SEAFOOD RISOTTO

Shrimp, scallops, roasted tomatoes and shaved parmesan



### Lamb or Pork

#### BRAISED LAMB SHANK

Served with creamy polenta and roasted asparagus with a port demi sauce

### Chicken

#### CHICKEN BONADIES

French cut chicken breast in a lemon rosemary garlic sauce

#### BEAR BROOK CHICKEN

French cut breast with bronzed artichokes and oyster mushroom in a lemon shallot pinot grigio sauce

#### CHICKEN ROSSINI

Chicken breast with thinly sliced prosciutto, oven roasted jersey tomato and mozzarella with a balsamic reduction

#### CHICKEN SERPICO NEW!

Stuffed with shiitake mushroom and fresh tomatoes topped with a garlic white wine sauce

### Vegetarian

#### GRILLED VEGETABLE NAPOLEON

Grilled zucchini, roasted peppers, eggplant, tomatoes & layered mozzarella topped with balsamic glaze. Served with roasted potatoes

#### VEGAN SPAGHETTI SQUASH NEW!

With sautéed shiitake mushrooms and tomatoes

#### PORTOBELLO WELLINGTON

A gourmet mushroom blend wrapped in a puff pastry, topped with truffle oil and accompanied by a gorgonzola cream sauce

#### RISOTTO PRIMAVERA

Pecorino and mascarpone, garlic and shallots served with a homemade pesto sauce and crostini garnish



#### FRENCH PORK CHOP

Applejack sauce, mashed sweet potatoes and asparagus

Per person upgrades for singular entrée upgrades will be based off 50% of your final guest count.

# Dessert

## WEDDING CAKE

Custom made by Palermo's Bakery and delivered to us the day of your wedding.

## COFFEE BAR

Freshly brewed regular and decaf coffee. Variety of black, green and herbal teas. Assorted cordials.

## ARTISANAL DESSERT TABLE

### ICE CREAM SUNDAE BAR

Classic chocolate & vanilla ice cream with chocolate candy toppings, nuts, whipped cream and sundae sauces.

## + ADD-ONS

### + MILK + COOKIE BAR \$650

Edible cookie dough • mini cookies & milk shooters • deep fried chocolate chip cookies • Oreo whoopie pies • mini gourmet milkshakes **NEW!**

### + DONUT BOARD \$650

Colorful and delicious freshly baked varieties of gourmet doughnuts

### + AUTUMN ORCHARD \$650

Apple cider & pumpkin donuts • hot apple cider • spiced rum

### + PRETZEL BAR \$650

Warm Bavarian pretzels • whole grain mustards • craft beer cheese fondue whiskey caramel • Chambord-infused chocolate

### + THE BOARDWALK \$650

Zeppole • cinnamon sugar churros • deep fried Oreos & twinkies • funnel cake fresh lemonade

### + ICE CREAM SANDWICH BAR **NEW!** \$500

Guests can make their own creation with their choice of cookie, ice cream & toppings!

### + POPCORN BAR **NEW!** \$500

Various popcorn flavors and seasonings

### + BONFIRE S'MORES \$100

### + CIGAR + WHISKEY BAR \$850

Please see our cigar & whiskey bar menu for more details!



## boozy extras:

+ BOOZY SNOWCONES \$500

+ DRAFT CRAFT BEER UPGRADE \$TBD

+ TABLE PROSECCO (DINNER) \$2pp

Ask your planner for more information!

# Ambiance Upgrades

## + UP-LIGHTING \$500

24+ colors of built-in lighting features in our ballroom dance floor, tray ceiling, columns & bar // Up-lighting is included when you book a late-night snack station!

## + MAGIC MIRROR SELFIE BOOTH \$800

Mirrored selfie photo booth with attendant • fun props • printed photo strips • flash drive with all photos

## + BOOMERANG BOOTH NEW! \$600

Boomerang-style video gifs with instant SMS & social media sharing • fun props • access to online gallery - *Your guests can easily share their images on Instagram or Facebook!*

## + DANCEFLOOR TVS \$300

Soundless photo & video montage displayed on our two projector screens in the ballroom

## + CUSTOM DANCEFLOOR MONOGRAM \$150

Custom monogram with your initials projected onto our ballroom dancefloor

## + ENHANCEMENT PACKAGES

1. Up-lighting, custom monogram & magic mirror selfie booth \$1200
2. Up-lighting, custom monogram & boomerang booth \$1000

## + SPARKLER SENDOFF

Parents + wedding party \$350 | Entire wedding \$750

## + SWEETHEART TABLE BACKDROP NEW! \$250

Use of our custom-made green wall backdrop for your sweetheart table!

## + CUSTOM DINNER MENU CARDS \$100

*ask us about:*

+ BATHROOM BASKETS \$50 ea.

+ LAWN GAMES \$450

+ EXTENDED TIME \$6pp per half hour

# Late Night

## + BRICK OVEN \$750

Woodfired pizza straight from our brick oven, made-to-order or hot-and-ready.

## + GRILLED CHEESE SENDOFF \$750

Variety of breads • smoked gouda • gruyere • classic American • aged cheddar • homemade potato chips

## + LATIN BITES \$750

Beef, chicken, pork and cotija empanadas • quesadillas • arepas • yucca fries  
fried plantains • rice & beans • tomato & avocado salad • mole sauce

## + MIDNIGHT DINER STOP \$750

Taylor ham • sausage • bacon • egg • cheese • Kaiser rolls • diner-style disco fries

## + MCDONALDS MUNCHIES \$750

Straight out the drive-thru: McNuggets • cheeseburgers • hamburgers • French fries  
*For every McDonalds package booked, we will donate \$ to the Ronald McDonalds House Charities!*

## + THE STADIUM \$750

Made-to-order Philly cheesesteaks • dirty water dogs • nachos • homemade potato chips

## + COLLEGE GREASE TRUCK \$750

“Fat” sandwich fixings: cheesesteaks • chicken fingers • mozzarella sticks • French fries

## + TAVERN AFTER DARK \$750

Classic bar food: wings • onion rings • mozzarella sticks • jalapeno poppers • truffle parmesan fries

## + GYRO FOOD TRUCK \$750

Gyro and chicken platters • lamb • kofta chicken • falafel • yellow rice • pita  
white sauce • hot sauce

*All to-go stations will start 30 minutes prior to your end time.*

*Stations are served with ice cold water bottles.*

*Book a late-night station & we'll include Up-Lighting!*



# Time Schedule

As we only host one wedding per day, you may choose your own start time. This is a **general example** breakdown of a 5:30 start time wedding with a ceremony. We are flexible and willing to work with you to accommodate your needs.

<b>5:30 – 6:00</b>	Ceremony
<b>6:00 – 7:30</b>	Cocktail hour
<b>7:30 – 8:00</b>	Introductions, formal dances, toasts & salad
<b>8:00 – 8:30</b>	Dance set
<b>8:30 – 9:00</b>	Dinner entrees
<b>9:00</b>	DJ will officially open and invite guests to the dance floor
<b>9:30</b>	<b>Dessert/optional cake cutting:</b> <i>approximately 1-1.5 hours before your wedding is scheduled to end, we can do the cake cutting. Many couples are doing this to the side to avoid interrupting dancing. Cake will then be served to your guests along with the other desserts in your contract. If you choose to do the bouquet/garter toss this would immediately follow your cake cutting.</i>
<b>11:00</b>	Guest departure & end time

*Changes can be made to this schedule.*

*The maître d' is flexible and willing to work with you to accommodate your needs.*

***\*The time on your invitation must be the same as stated on your contract!!!***

***If you change the time to accommodate late guests you will be charged a fee of \$500.***

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## PRICING NOTES

*Reception pricing is dependent on the date. Please ask your coordinator for specific pricing. Reception price quoted is inclusive of the sales tax & we don't charge a service charge. Everything else (add-ons, upgrades, ceremony, etc.) is plus NJ sales tax. Your administrative fee is 5% of your subtotal.*

## KITCHEN NOTES

*Dietary restrictions? We are happy to accommodate any allergies or dietary needs; however, this is a facility that uses and has allergens on premise.*

# Team



**EMMA CONWAY**  
Administrative Coordinator



**CHRISTINA ACKERMAN**  
Sales Coordinator



**HEATHER TRUSDALE**  
Wedding Planner



**REBECCA MATTHEWS**  
Day-of Coordinator



**JUANA SOUSA**  
Maitre d'



**CAMILO GUZMAN**  
Executive Chef



**MIKE SERPICO**  
Head Sous Chef



**LISA ROSSITTO**  
Business Manager



**JAMIE EICHVALDS**  
Director of Marketing



**KELLIE CLARK**  
Social Media Assistant



**PERRY BONADIES**  
Owner



**MICHELE BONADIES**  
Owner

Thank You

Thank you so much for your faith & interest in booking with us! Please let us know if there's anything we can do to further assist in customizing your special day ☐



23 Players Boulevard, Fredon NJ 07860

[info@bearbrookvalley.com](mailto:info@bearbrookvalley.com) | [www.bearbrookvalley.com](http://www.bearbrookvalley.com)

973-241-1001



Don't forget to follow us on Social Media for the latest food, wedding and venue photos!

We're on Instagram, Google, Facebook, Pinterest & Untappd!

@BearBrookValley



Search Bear Brook Valley & follow us on Spotify for playlists made for working out, first dance ideas, pre-ceremony fun and more!!