



The Wedding Package

two thousand twenty four





Hello!

Hey there! Thanks for checking out Bear Brook Valley as a contender for your big day! Our team is all about making your wedding journey extra special. From the moment you walk in for your first tour, you'll have a dedicated wedding coordinator assigned just for you. They'll help you with everything from A to Z, making sure it's a smooth-sailing and stress-free experience!

We've developed various digital planning tools to make things easier, and on your wedding day, you can relax and enjoy the inclusive experience we've created without worrying about the details.

xo,

the bear brook team



Details

PRICING

Our reception price is entirely dependent on the date. Pricing varies by day of the week and time of the year. Keep in mind, your quoted reception price is inclusive of sales tax, and we do not charge a "service charge." There will be a 5% admin fee added to your final bill. All upgrades, including ceremony, are not inclusive of NJ sales tax.

DECODING OUR MENU MARKERS

v	vegan
gf	gluten-free
*(asterisks)	live station chef's fee of \$300

AT YOUR SERVICE





Your perfect day, our expert touch

WEDDING PLANNING

- Contract signing
- Detailing your Banquet Event Order (BEO)
- Provide you with a wedding planning timeline
- Provide expert tips & answer planning questions
- Suggest food & menu selections
- Custom vendor recommendations
- Keep you on track throughout planning
- Provide floorplan options
- Coordinate wedding day timeline
- Contacting vendors for venue confirmations
- Overseeing your details and event setup
- Working alongside day-of coordinating team

DIGITAL PLANNING TOOLS

- Digital contract signing
- Custom portal to access contract, payments, etc.
- Menu picker
- Interactive wedding details forms

WEDDING DAY TEAM

- Onsite wedding coordinator
- Personal attendant in the suites
- Ceremony coordinator
- Bartenders & waitstaff
- Head chef & kitchen team



Your journey through planning

01 FIRST STEPS

- Tour the venue
- Put a date on hold
- Get your custom planning portal link
- Sign a contract
- Take your #booked picture

02 NEXT STEPS

- Get assigned a wedding coordinator
- Get custom login for planning portal
- Receive a planning outline
- Start booking your vendors

03 THROUGHOUT YOUR PLANNING JOURNEY...

- Chat with your coordinator
- Submit your wedding details online
- Pick & customize your menu
- Book a tasting
- Schedule a details appointment
- Schedule a final appointment



Your ideal venue for foodies

At Bear Brook Valley, we know that food is a big deal on your big day. That's why we put our aprons on and dive into creating new, **travel-inspired dishes** each year. We want your menu to reflect your love story and all the milestones that led you there. It's all about sharing your unique tale through the power of food. Our culinary team is passionate about crafting a one-of-a-kind menu that'll leave your taste buds dancing all night long.

We're excited to see how your menu comes together!

ALLERGIES & DIETARY RESTRICTIONS

We pride ourselves on creating a welcoming atmosphere for everyone who walks through our doors. Our menu caters to a range of dietary requirements, including gluten-free, vegetarian, and vegan options. We understand the importance of accommodating specific dietary needs, and we take great care to ensure that all requests are met. However, please be aware that we cannot guarantee an allergen-free environment as we do work with nuts, shellfish, gluten, and other potential allergens in our kitchen on a regular basis.

the kitchen

We're committed to *giving back...*

For every late-night McDonalds package booked, we'll donate to the **Ronald McDonald House**.

We support **local small businesses** and work with vendors such as Tranquility Farms, Sourland Farms, Glaze Donuts, Milk Street Distillery, and Czig Meister to add character to our menu.

Every December, we donate to **Toys for Tots** for every wedding booked. Spread love and cheer, all while making sure underprivileged kids have a magical holiday season.

We donate extra flowers to **Quinlan Hospice** or a nearby nursing home whenever we can.

Our house rosé supports a noble cause - for every bottle sold, 10 plastic bottles are removed from the ocean and recycled by **Hidden Seas**. So, enjoy another glass and make a positive impact on the environment!

Noble Oak Bourbon is served at the bars not only for its rich flavor but also because it supports the environment. For every bottle sold, a tree is planted, making it a noble cause worth toasting to.

Every October we replace our house gin with Gin Lane 1751 to support **Breast Cancer Awareness**. Victoria Pink Gin donates 50% of profits to The Pink Agenda.

...with a pledge to sustainability.

The event industry has a notorious rep for being a bit of a waste machine, which makes eco-friendliness a top priority. We're all about progress and moving forward, so every year we brainstorm new, clever ways to shrink our environmental impact. One small step at a time, we're paving the way for a better tomorrow and a healthier relationship with Mother Nature.

- Eco-friendly straws, cups, containers
- Eliminating food waste
- Donating leftovers
- Supporting local farms & small businesses
- Going digital
- Recycling

THE BIG DAY





Reception inclusions

- One wedding per day
- Entire venue access
- Dedicated wedding coordinator
- Exclusive access to our planning portal
- Small electric shuttles for grounds photos
- 2 private getting ready spaces
- 2 hours of early arrival time*
- Valet parking
- Coatroom attendant {weather permitting}
- Extended 1 & 1/2 hour cocktail hour
- Cocktail hour music playlists
- Infused water bar
- Top shelf open bar with 2 signature drinks
- 48 draft beer lines with 25+ varieties
- Dinner menu cards
- Coffee bar at reception
- Oversized sweetheart table & chairs
- Farm tables & cross-back chairs
- Sit-down dinner with 5-choice entrees
- Unlimited wine per table
- Sparkling wine toast
- Indoor/outdoor bonfires
- Choice of napkin color {18 choices}
- Custom wedding cake
- Table numbers & card holder

** Without an onsite ceremony, we include 2 hours of early arrival for your wedding party (up to 22 people). With the purchase of an onsite ceremony you have earlier access to the venue as stated on the Getting Ready Spaces page.*



Get ready onsite

SILO SUITE

Included with an onsite ceremony:

- 9am arrival with exclusive suite access
- Light breakfast + lunch
- Mimosas, coffee, open bar
- Private lounge area + separate beauty room
- Speakers, TV, games
- Private bathroom, salon chairs, full length mirror



Up to 10 people per suite + the bride or groom

WOODFORD LOUNGE

Included with an onsite ceremony:

- 4 additional hours of early arrival (6 total)
- Access to our 4-hole golf course with attendant (May-September only)
- Open bar + pub-style chef's lunch made fresh
- TVs, PS4, pool table, shuffleboard, PacMan machine
- Access to outdoor lawn games, putting hole
- Renovated antique barber chair



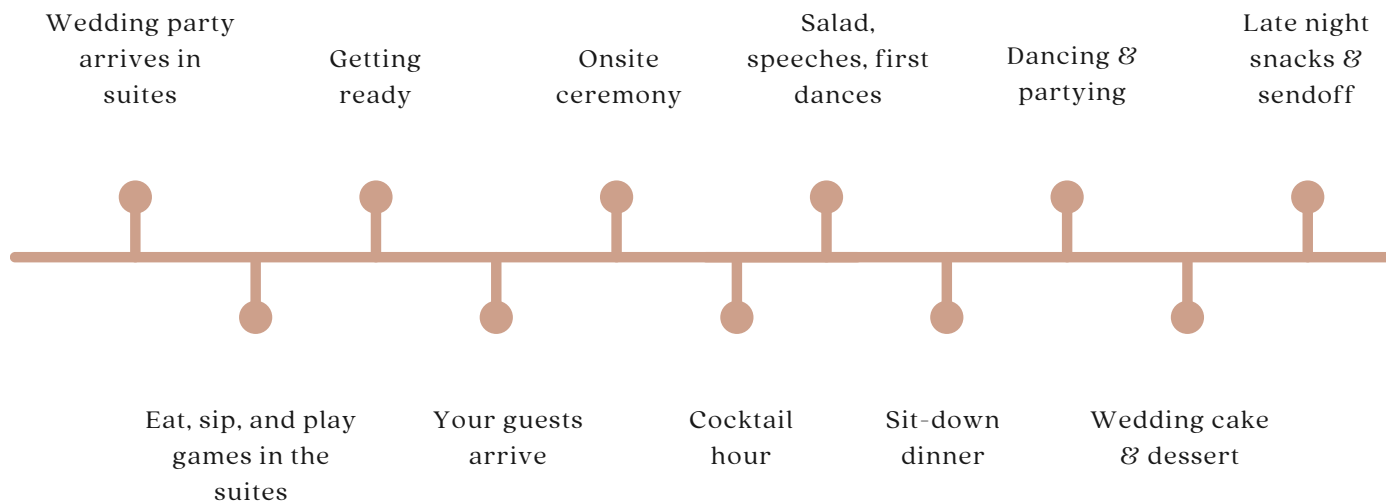
Outside alcohol is not permitted

Additional people in the suite (over 11): \$50pp; please notify your coordinator no later than your final appointment. Without an onsite ceremony, you and your wedding party will have access to the suites 2 hours prior to your cocktail hour start time. You will be served a fruit & cheese platter.



Wedding timeline sneak peek

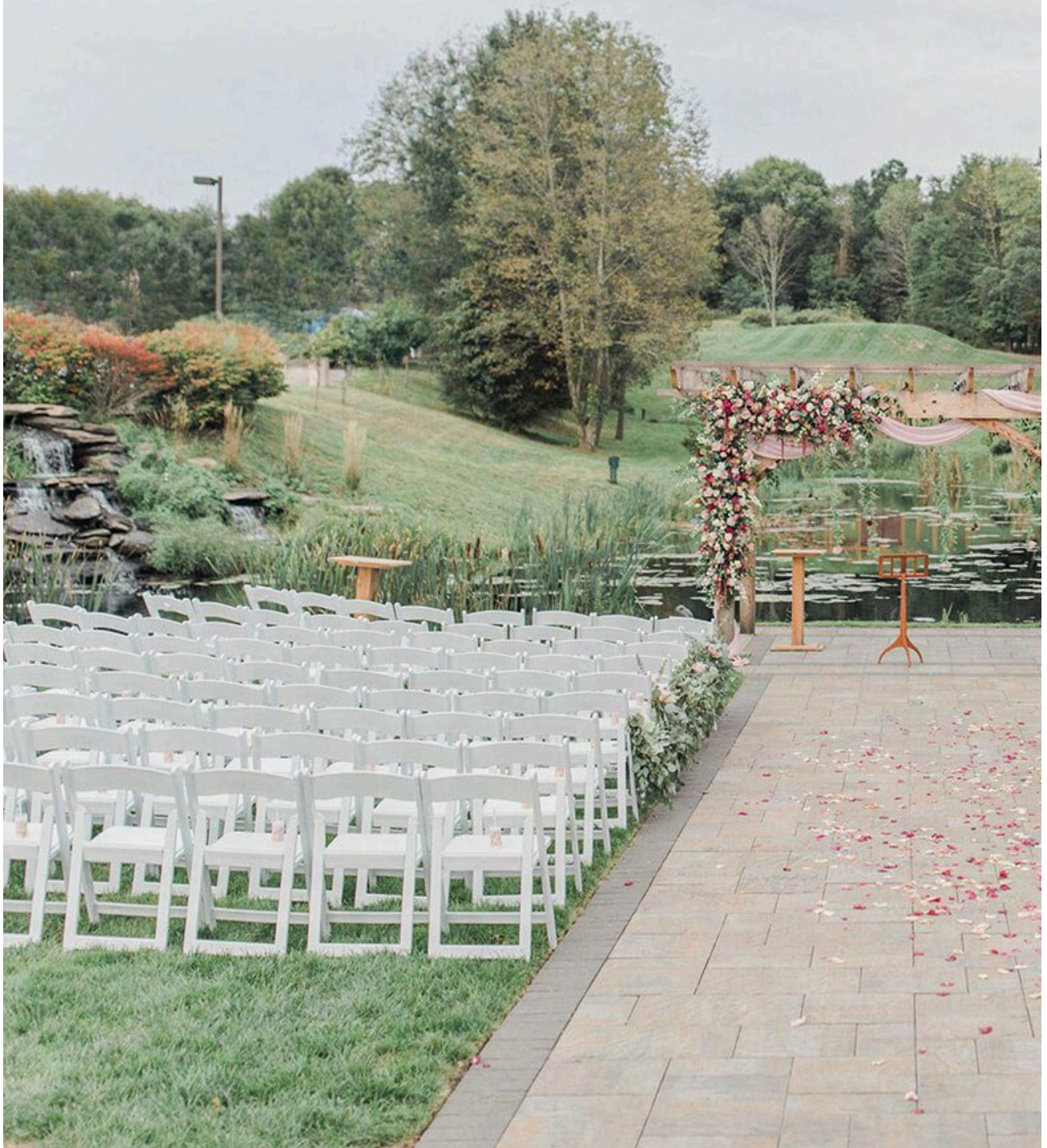
Spend the entire day getting dolled up onsite, saying "I do," and then toasting to wedded bliss with cocktails, dinner, and dancing.



"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."



CEREMONY





Tie the knot

ONSITE CEREMONY 12pp

- 9am arrival in the Silo Suite
- 6 hours of early arrival in the Woodford Lounge
- 30 minutes of ceremony time
- 4 ceremony locations with pergola/archway
- Setup of ceremony chairs
- Ceremony coordinator & assistant
- Day-of walkthrough with wedding party
- Champagne wall for guests upon arrival

CEREMONY PROGRAMS 150

DRINK STATION 150

Your choice of 1 mini drink bar to serve to welcome guests at ceremony. *Make it boozy* +100

- Pink + classic lemonade
- Cozy apple cider
- Hot cocoa + marshmallows

WARM-UP / COOL-DOWN 350

Your choice of station for your seasonal soiree:

- Warm up: blankets, handwarmers
- Cool down: fans, cold towels, cold water

Cin-Cin!

Get ready to raise a glass; a top shelf open bar is included for every wedding.

LIQUOR

Tito's | Ketel One | Jose Cuervo | Casamigos
Los Sundays Coconut Tequila | Ghost Tequila
El Tequileño | Jameson | Jack Daniels | Crown Royal
Woodford Reserve | Bulleit Bourbon | Glenlivet
Glenfiddich | Johnnie Walker Black
Tanqueray | Bounty Rum | Captain Morgan
Sourland Spirits* | & more!



* Sourland is a local distillery located on a sustainable farm in the Sourland Mountains of Hopewell, New Jersey!

WINE

Cabernet | Chardonnay | Pinot Grigio | Pinot Noir
Sauvignon Blanc | Seasonal Sangria | Sparkling Wine
White Zinfandel | *ask us for wine upgrade options!*

BEER

48 Draft Beer Lines of Domestic & International Craft Beer: Locally Brewed | Spiked Seltzers | Hard Ciders
Seasonal Selections | Specialty IPA's | Guinness Cans
Bottled Non-Alcoholic | & more!

CORDIALS

Kahlua | Baileys | Sambuca | Frangelico | Cointreau | Amaretto | Chambord | Tia Maria

SIGNATURE DRINKS & SIGN

Choose up to 2 signature drinks from our extensive list (please ask your coordinator for a copy). At your request, we will make you a custom signature drink sign for the bar.

- Add a third signature drink 150
- Upgrade to passed signature drinks 150



SPECIALTY POP-UP BAR 650

Specialty cocktails for an interactive guest experience

Choose one:

- Tequila Bar
- Mojito Bar
- Espresso Martini Bar
- Boozy Margarita Popsicles
- Infused Moonshine Bar

CIGAR & WHISKEY BAR 900

A carefully selected assortment of the finest cigar & whiskey pairings to be served outside on a display. Ask your coordinator for a cigar & whiskey menu.

COCKTAIL HOUR



Lite bites

Your choice of 3 passed appetizers

LAND

Mofongo Fritters (gf)
Crispy Pork, Plantain, Garlic

Chicken Pot Pie Bites

Chicken Souvlaki Skewers
with Tzatziki Sauce

Pork Belly Tips with a
Pickled Watermelon Salsa (gf)

Mini Buffalo Chicken Spring Rolls

Barbecue Short Rib Slider
on a Mini Potato Roll

SEA

Coconut Shrimp with
Spicy Mango Sauce

Salmon Cakes
Lemon Basil Aioli

Lobster Mac n Cheese Bites

Jumbo Shrimp Cocktail (gf)

New England Lobster Roll

Blue Point Oyster
Bloody Mary Shooters 3pp

Peruvian Style Ceviche
Plantain Chips and Patron 3pp

FIELDS

Buffalo Cauliflower Tempura
(gf, v)

Crispy Goat Cheese Fritters

Zucchini Fries with
Babaghanoush

Truffle Mushroom Pizzette

Strawberry Brie Bites
Mint & Vanilla Syrup

Small plates

Your choice of 3 elevated appetizers

LAND

Mini Beef Wellington
Mashed Potatoes & Crispy Onions

Jerk Chicken Cheesesteaks
Tostone with Red Cabbage Slaw

Open Faced Chicken Parm

Cajun Chicken & Waffle Slider

Chicken Enchilada
Salsa Verde

SEA

Ahi Tuna Poke Bowl

Crab Artichoke Dip
Homestyle Chips

Seared Diver Scallop
Chimichurri (gf)

Classic Shrimp Scampi

Lobster & Butternut Squash
Risotto (gf)

FIELDS

Mushroom Risotto (gf)

BBQ Jackfruit Wonton Taco (v)

Crispy Tofu
Ginger & Cucumber Salad (gf)

Homemade Burrata Toast
Sweet Tomato Jam

Pasta Al Pesto (nut-free)



Tuscany table

Full cold display

CHARCUTERIE SPREAD

A variety of flavors and textures, including thinly sliced prosciutto, cherry pepper poppers, pita with hummus, grape leaves, salami, pepperoni, Asiago, Gruyere, Brie, goat cheese, pepper jack, smoked gouda, and Havarti

COLD PLATES

Beef tenderloin crostini, bocconcini & ciliegine, pickled vegetables, bruschetta crostini bites

RACLETTE BAR 300

Warm Alpine Swiss paired with crostini, green apples, smoked ham, andouille sausage, potatoes and veggies for the ultimate cheese indulgence

FRESH MOZZARELLA BAR 300

Mouth-watering fresh mozzarella, pulled and twisted right before your eyes! Enjoy it with our balsamic reduction, burrata, baked focaccia, marinated veggies & herbs, infused oils and prosciutto di Parma!

SUSHI BAR 12pp

Assorted California, tuna, salmon, eel, vegetable, Boston & Philadelphia rolls | pickled ginger, wasabi, soy sauce, spicy mayo & seaweed salad for the perfect sushi feast

COLD SEAFOOD BAR

Middle Neck Clams 4pp
Jumbo Lump Crab Meat 4pp
Blue Point Oysters 5pp
Jumbo Shrimp Cocktail 5pp
West Coast Oysters 6pp
Jonah Crab Claws 9pp
Chilled Lobster Tails 4 oz. 9pp
Chilled Lobster Tails 6 oz. 10pp
Snow Crab Claws 10pp
King Crab Legs 10pp
Kumamoto Oysters 10pp

Ice carving included with 3+ selections. Choose two and take off \$1. Choose 3, take off \$2. Choose 4, take off \$3. Choose 5, take off \$4.

+ Add a live shucker for an additional \$5 per person

Classic fillers

Choose 3

BRAISED SHORT RIBS *gf*

Cooked to perfection in a rich red wine reduction, topped with a generous serving of crispy potato sticks

LOMO SALTADO *gf*

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

PAN-FRIED GNOCCHI AND CHORIZO

With sundried tomatoes and Brussel sprouts

CITRUS AND TARRAGON GLAZED PORK LOIN

Over coconut rice

DYNAMITE CALAMARI *gf*

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

CARIBBEAN JERK CHICKEN *gf*

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

HONEY SESAME CHICKEN *gf upon request*

Boneless chicken marinated in Asian seasonings topped with sesame seeds

SOUTHERN STYLE CHICKEN & WAFFLES *gf upon request*

Buttermilk fried chicken with a clover honey drizzle

BRUSCHETTA CHICKEN *gf upon request*

Crispy chicken with bruschetta, balsamic glaze and rice pilaf

POLISH STYLE SAUTÉ

Potato pierogies prepared with sauteed onions, cabbage and green apples

EGGPLANT PARMESAN LASAGNA

Layers of bechamel and herb ricotta

MEZZE PENNE ALLA VODKA *gf upon request*

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

FOUR CHEESE MAC

With melted fontina, gruyere, parmesan and cheddar

EGGPLANT & ROASTED PEPPER RAVIOLI

In a brown butter sage sauce with pancetta and parmesan cheese

TOFU TANDOORI (GF, V)

Marinated in yogurt, lemon and garlic over a saffron rice pilaf

VEGAN BIBIMBAP *v*

Korean tofu rice bowl





Taste the world

Choose 3 globetrotting **live stations** to satisfy your wanderlust

TASTE OF ITALY

Chicken piccata, bracirole in red gravy, gnocchi, sausage and escarole, mini stuffed peppers, rustic rosemary focaccia, braised artichokes with tomato and mint, minestrone

- Paired with red wine
- Add a freshly pulled mozzarella bar for 6pp

THAI THE KNOT

Made-to-order curry and noodles. Red, green and yellow curry. Thai chicken, Thai shrimp, tofu, pineapple fried rice, green papaya salad, Thai corn fritters, sweet Thai chili wings with lemongrass

- Add bao buns & lettuce wraps for 3pp

TACOS & TEQUILA *gf*

Made-to-order tacos with fixings: shrimp, beef, chicken, pork, birria tacos, queso, jalapenos, sour cream, avocado, pico de gallo, salsa, guac. Corn & flour tortillas

- Paired with margs
- Add live guacamole cart for 4pp

OHANA TABLE* *gf*

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, fried chicken

- Paired with rum punch

HIBACHI* *mostly gf*

Cooked live to order: garlic butter steak, teriyaki chicken, lemon garlic shrimp, fried rice, yakisoba noodles, assorted sautéed veggies, yum yum sauce

- Paired with sake
- Add sushi for 8pp

THE BACON STATION

Brown sugar pork belly, bacon wrapped scallops, bacon wrapped dates, bacon buffalo chicken dip, pork belly sliders (not GF), cream cheese stuffed jalapenos wrapped in bacon, chocolate covered bacon

- Paired with bacon bourbon shots

TAPAS & SANGRIA*

Spanish chorizo in a red wine, grilled octopus, shrimp in a garlic white wine sauce.

Patatas bravas, pan con tomato y hamon iberico (ham and tomato sauce crostini), charred pimiento de pardon (shishito peppers), ham and cheese croquettes. Churros with chocolate sauce

- Paired with a seasonal sangria

BOLLYWOOD

Tandoori chicken, chickpea curry, samosas, biryani rice, naan bread, pakora fritters, raita dip, puri puri puffs

- Paired with lassi



Taste the world (continued)

TASTE OF SANTORINI* *mostly gf*

Made-to-order gyros. Chicken souvlaki, Greek fries, tahini, tzatziki, moussaka, falafel, Greek meatballs (not GF), carved leg of lamb, baba ghanoush, grape leaves, pita chips (not GF), spanakopita, cucumber & tomato salad, seafood salad

- Paired with Ouzo

THE CAPTAIN'S TABLE

Shellfish-filled steamer pots served buffet-style with flavors from around the world...

- Cape Cod | Middle neck clams, butter garlic herbs, white wine broth
- New Orleans | Craw fish, corn on the cob, andouille sausage
- Fra Diavolo | Chili PEI mussels, garlic tomato broth
- Thai Curry | Mussels & clams, ginger & Thai basil, coconut curry broth

Served with cheddar bay biscuits, crostini, focaccia and lobster rolls

- Paired with white wine

THE FRENCH QUARTER

Catfish po'boys, jambalaya (vegan upon req.), seafood gumbo, corn maque choux (corn stew), Cajun fries, fried okra, beignets

- Paired with classic hurricane cocktails

SEASONAL FARM-TO-TABLE*

Fall/Winter

Slow braised lamb Ragu over Pappardelle pasta; carved roasted acid duck with honey glazed carrots and snow peas; French style chicken and potatoes, creamy potato leek soup; sweet potato wedges; roasted cauliflower and artichokes

- Paired with a seasonal cocktail

Spring/Summer

Fig and prosciutto flatbread, chicken and shrimp skewers, carved herb crusted beef tenderloin, balsamic flank steak, sweet summer street corn, spinach artichoke dip with homestyle herb potato chips, grilled watermelon feta salad, caprese sliders with pesto mayo.

- Paired with a seasonal cocktail

GAME DAY GRUB*

Tell us your favorite sports team and we'll decorate this tailgate style station for you! Enjoy pigs-in-a-blanket, pretzel bites, beer cheese dip, popcorn chicken, wings, chili, subs, loaded potato pie, cheese sauce fountain, sliders

- Paired with cold beer

Butcher Blocks

Choose 2

STUFFED PORCHETTA *gf upon request*

Wrapped in bacon, stuffed with spinach, breadcrumbs, garlic and parmesan

KOREAN FLANK STEAK *gf upon request*

In a sweet and spicy scallion sauce, served with Asian noodle salad

CHILI LIME SKIRT STEAK *gf*

Marinated with chimichurri sauce, served with tostones

GRILLED HANGER STEAK *gf*

Made with rosemary truffle compound butter

PEPPER & COFFEE-CRUSTED TRI-TIP *gf*

With horseradish cream sauce and caramelized onions

BREAST OF DUCK *gf upon request*

Ginger soy glazed with port wine cherry sauce and pickled cherries

CHICKEN CORDON BLEU ROULADE *gf*

Bacon-wrapped chicken breast stuffed with ham and cheese

ROASTED WHOLE TURKEY

Infused with cherry cola

BOURBON PORK BELLY *gf*

Served with Woodford Reserve infused molasses

WILD CAUGHT SESAME CRUSTED TUNA *gf*

Sweet chili and soy sauce, pickled onions, wasabi and ginger

BRIE EN CROUTE

Served with crostini, truffle honey and fresh fruit preserves

HERB CRUSTED RACK OF LAMB *5pp*

Served with a lemon mint roulade

CHARBROILED TOMAHAWK RIBEYE *4pp*

Served with a creamy cognac mustard glaze

HUCKLEBERRY BRAISED VENISON TENDERLOIN *5pp*

Huckleberry wine reduction and brown butter braised baby carrots

*BE OUR
GUEST:
DINNER
MENU*





Salad

Choose 1 salad to savor

GARDEN SALAD

Mesclun with pickled onions, carrot ribbons, sliced cucumbers and heirloom tomatoes with our white balsamic vinaigrette

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

WINTER SALAD

Kale, fennel and pomegranate over sliced apple with a honey vinaigrette

STRAWBERRY FIELDS SALAD

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

INSALATA CAPRI 200

Freshly made in-house mozzarella, aromatic basil, heirloom tomato, olive oil, balsamic drizzle

Young ladies & gents

Choose 1 for the little ones

CHICKEN FINGERS & FRENCH FRIES

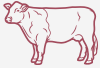
GRILLED CHICKEN TENDERS & BROCCOLI

PENNE WITH MARINARA OR BUTTER

MACARONI N CHEESE

Dinner entrée

Choice of 5 dinner entrees. Select 1 dish from each of the 5 categories below



Choose 1 beef

Served with asparagus & your choice of confetti fingerling or mashed potato

CENTER CUT FILET MIGNON *gf*

Center-cut filet mignon, served with a classic and rich bordelaise sauce

NY STRIP STEAK *gf*

Strip steak marinated in a brandy peppercorn sauce, complemented by a compound butter infused with bleu cheese, topped with caramelized onion

PRIME RIB *gf*

Garlic and salt-crusted prime rib, served with a natural au jus, and complemented by confetti fingerling potatoes



Choose 1 chicken

Served with wild rice pilaf and broccolini

BEAR BROOK CHICKEN *gf*

French-cut chicken breast, bronzed artichokes, and oyster mushrooms in a lemon, shallot and Pinot Grigio sauce

CHICKEN ROSSINI *gf*

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

CHICKEN BONADIES *gf*

French-cut chicken breast, served in a savory lemon, rosemary, and garlic sauce



Choose 1 seafood

See dishes for side

SALMON WELLINGTON

Stuffed with a cheesy spinach duxelles, beryc sauce and seasonal vegetables

PANKO CRUSTED HALIBUT

In a lemon white wine sauce over Moroccan cous cous

WASABI CRUSTED TUNA *gf*

Wasabi crusted tuna served on a bed of mirin sticky rice drizzled with honey, garnished with broccolini and scallions



Choose 1 vegetarian

See dishes for side

VEGAN RATATOUILLE

Seasonal vegetables thinly sliced, baked in a rich pomodoro sauce, served over a saffron polenta

PORTOBELLO WELLINGTON

Puff pastry encasing a blend of gourmet mushrooms, elevated with a drizzle of truffle oil and a rich gorgonzola cream sauce

RISOTTO PRIMAVERA *gf*

Vegetable risotto prepared with pecorino and mascarpone cheese, alongside garlic and shallots with a crostini (not gf)



Pork or lamb

As your 5th entrée choice please choose from the two dishes.

FONTINA PORK CHOP

Topped with fontina cheese prosciutto over a mushroom risotto and marsala

PORK OSSO BUCCO

Melt in mouth tender, served with mashed potatoes, roasted asparagus and rich espagnole sauce

BRAISED LAMB SHANK *gf*

Bone-in lamb with creamy polenta & roasted asparagus with a port demi sauce



Dessert bar

ARTISANAL PASTRIES

Contemporary Italian artisan pastries

- Add macarons for 2pp

COFFEE BAR

A cozy corner for your caffeine cravings: coffee, cappuccino, latte, espresso, tea, and cordials for a little pick-me-up!

ICE CREAM SUNDAE SOIREE

Chocolate and vanilla ice cream with a sprinkle of nostalgia; classic sundae toppings

WEDDING CAKE

Custom-made by your choice of bakery from below, delivered to us the day of your wedding:

Calandra's Bakery
calandrasbakery.com
(973) 226-8889 ext. 2
aisha0405@yahoo.com
lenysmar15@aol.com

Palermo's Bakery
palermobakery.com
(201) 336-9822
customersupport@
palermobakery.com



Decadent indulgences

These can be set up as a dessert station or to-go as favors!

MILK & COOKIE BAR 750

Chocolate chip & sugar cookies, edible cookie dough, mini cookie & milk shooters

BOARDWALK BITES 750

Indulge in our Jersey Shore Boardwalk Bonanza, featuring your favorite treats: zeppole, cinnamon sugar churros, deep-fried Oreos, ice cream sandwiches, funnel cake fries, and cotton candy bites

DONUT BAR 750

A variety of playful gourmet doughnuts like Oreo, S'mores, French Toast, Fruity Pebbles, Churro, Cinnamon Sugar, classics, and more!

FIRESIDE TREATS 250

Gather 'round, toast, and create your perfect gooey, sweet masterpiece in our cozy and modern S'mores Bar!

PRETZEL BAR 750

Twist into fun with our pretzel display featuring warm Bavarian knots and delightful cinnamon sugar bites served with chocolate and cheese dipping delights

FARM-FRESH CIDER & DONUTS 750

Farm-fresh apple cider & pumpkin donut delights from Tranquility Farms in Green Township, NJ, paired with crisp apple cider -- soft and spiked!



Enchanting enhancements

SWEETHEART BACKDROP 350

NEON SIGN 200
Happily ever after sign

DANCING SHOES 150
A basket of dancefloor flip-flops

SPARKLER SENDOFF 450
Wedding party only

**CUSTOMIZED DINNER
MENU CARDS** 150

UP-LIGHTING 600
24+ shades of blissful colors! Our custom lighting system lets you pick and choose your favorite hues and effects to set the ultimate vibe.

- Book a late-night station for a complimentary up-lighting color!

**PAMPER & PRIMP
BASKETS** 150 per basket
Your guests will feel comfortable and taken care of with these custom bathroom baskets

PHOTOBOOTH

Includes GIFs & photos, SMS/social sharing and a custom link to all the media for you to access after the wedding. Prints include a customized photo strip with your name and date for guests to take home!

- Digital Only 750
- Up to 200 prints 1000
- Unlimited Prints 1500

LATE NIGHT SOIREE 12pp/30min

Add some extra time to the end of your night to keep the party going!



Late night menu

THE BRICK OVEN 850

Woodfired pizza straight from our brick oven, made-to-order or hot-and-ready. Served with cannoli. *GF pizza crust available*

DINER STOP 850

Made-to-order Jersey breakfast sandwiches: Taylor ham, sausage, bacon, egg and cheese on Kaiser rolls. Served with French toast and diner-style disco fries

- *gf options available upon request*

MCDONALDS **MUNCHIES** 1050

Straight out the drive-thru: McNuggets, cheeseburgers, hamburgers, French fries, apple pies

COLLEGE GREASE **TRUCK** 850

"Fat" sandwich fixings; Cheesesteaks, chicken fingers, mozzarella sticks, French fries

CINNABONS & COFFEE 850

Warm, melt-in-your-mouth Cinnabons paired with coffee for a late night pick-me-up!

READ POUTINE THE LINES 850

Loaded fries served with brisket or chicken, cheese curds, and gravy

WINGS AFTER DARK 850

Choice of boneless or bone-in wings, served with a variety of sauces: lemon pepper, jerk chicken, buffalo, BBQ Thai chili, duck sauce



Keep in touch

TOURS & VISITS

To book a tour, please email our venue specialist (email address below). Since we are a private venue and host weddings frequently, all visits must be made by appointment only!

OFFICE HOURS

Please feel free to email any questions to your wedding coordinator after your tour! They will be happy to get back to you during their office hours, **Wednesday-Sunday**.

VENUE SPECIALIST/ GENERAL QUESTIONS

info@bearbrookvalley.com
23 Players Boulevard
Fredon, New Jersey 07860



give us a ring
973.241.1001



@bearbrookvalley



BEAR BROOK
Valley

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