We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.
Dreams come true for you and your guests at the Bridgewater Marriott. Our Staff of professionals will devote themselves to you and your guests – making certain that the Wedding Reception of your dreams becomes reality.

You want your Wedding to be a reflection of who you are ... your taste, your style and your personality. You want it to be uniquely you!

Your Reception Site is your opportunity to set the tone for your special day! The Bridgewater Marriott offers a romantic ambiance enhanced by our striking chandeliers and accentuated by decorative lighting.

Begin with an intimate Ceremony followed by an elegant Cocktail Reception and an elaborate Dinner Dance in our Grand Ballroom.

Bridgewater Marriott’s Grand Ballroom provides the perfect setting for on-site wedding ceremonies.

Wedding Ceremony Fee: $1,000.00

Please contact a Sales Manager for details.
Wedding Package

One of the most important aspects of a Wedding Reception is the level of Quality and Service your Guests will be given. The following are just a few of the benefits which you receive by choosing the Bridgewater Marriott to host your Special Day!

Our Sales and Event Managers are Certified Wedding Planners and will personally assist you in planning every detail of your Wedding Reception.

The Maitre D’ and his highly trained staff will provide your Guests with White Glove Service to realize a stunning event.

Wait Staff: 1 per 10 Guests

Bartenders: 1 per 75 Guests

A dedicated Personal Server assigned to you for the Evening

Package Also Includes the Following...

Up-graded Damask Floor Length Linens in Ivory or Black

Your Selection of Ivory, Burgundy or Hunter Green Napkins

Ivory Chair Covers with Ivory Bows

Customized Wedding Cake

Votive Candles

Table Numbers

Place Cards

Direction and Reservation Cards

Private Coat Check

Personalized Taste Panel with your Event Manager
Our Executive Chef and his Culinary Staff have put together suggestions designed to provide the highest standards of Marriott Food and Beverage Presentation, Quality and Service.

At the Bridgewater Marriott our Afternoon and Evening affairs offer the same personalized Wedding experiences and Culinary selections.

**One Hour Cocktail Reception**
Choice of 6 Butler Passed Hors D’Oeuvres

**Hot Hors D’Oeuvres**
- Chicken Sate with Peanut Sauce
- Scallops Wrapped in Bacon
- Lemon Grass and Chicken Dumplings
- Fontina and Prosciutto en Phyllo
- Sesame or Honey Mustard Chicken Bites
- Grilled Cheddar and Asparagus Bites
- Coconut Fried Shrimp, Citrus Plum Sauce
- Mini Crab Cakes, Remoulade
- Tempura Battered Vegetables, Spicy Miso Sauce
- Hoisin Beef Sate with Asian Barbecue
- Wild Mushroom Bruschetta with Manchego Cheese
- Vegetable Spring Rolls, Sweet Chile Sauce
- Mini Angus Beef Sliders

**Cold Hors D’ Oeuvres**
- Smoked Salmon Tartare
- “BLT” Sandwiches with Grape Tomato, Bacon and Chive Aioli
- Tomato, Mozzarella and Olive fork
- Sundried Tomato and Goat Cheese Crostini
- Seared Ahi with Crispy Wasabi Flatbread, Sesame and Pickled Ginger
- Shiitake Frittatas Wrapped in Prosciutto and Chive
- Crisp Potato Canapé with Crème Fraiche and Caviar
- Tuna Avocado Poke on a Wonton Crisp
- Rock Shrimp Ceviche with Cilantro and Lime
- Roasted Turkey, with Chives and Cranberries in a Wonton Cup
- Rare Roast Sirloin Wrapped Asparagus
Br grounds Marina | 700 Commons Way, Bridgewater, NJ 08807 | 908-927-9300

Afternoon enhanements brunch our hotel

package | hors d’oeuvre | lunch | beverage

**Stations**
Garden Vegetable Crudités & Fresh Fruit Display

**Cold Stations**
Choice of 2 Cold Displays

- International & Domestic Cheese Display
- Antipasto Display
- Sushi Station
- Mediterranean Station
- Brushetta Display

**Chef Stations**
Choice of 2 Chef Stations

**Carving Stations**
- Roasted Sirloin
- Roasted Snapper
- Rosemary Scented Pork Loin
- Rosemary Scented Leg of Lamb
- Pineapple, Honey Glazed Baked Ham
- Roast Breast of Turkey

**Action Stations**
- Scampi Station
- Italian Pasta Station
- Risotto Station
- Short Ribs Station
- The Wok
- Slider Station
Beverage Service

Guests will be greeted upon entering the Grand Ballroom Foyer by Butler Passed Champagne, White Wine and Sparkling Water

Champagne Toast

Five-Hour Premium Open Bar will feature the following:

- Jim Beam, Canadian Club, J&B, Gordin’s Gin, Smirnoff, Jose Cuervo Gold, Bacardi Light, Kahlua, Amaretto, Peach Schnapps, Triple Sec Stone Cellars by Beringer Cabernet Sauvignon & Beringer White Zinfandel, BV Coastal Estate Le Terre Chardonnay
- Imported and Domestic Beer, Non-Alcoholic Beer Sparking Mineral Waters, Assorted Sodas, Juices and Mixers

Upgrade Options:
(at an additional fee per person)

Wine and Champagne Martini Mixer Package to Include:
Cosmopolitans, Chocolate Kiss, Appletini and Watermelontinis
When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.
Bridgewater Marriott | 700 Commons Way, Bridgewater, NJ 08807 | 908-927-9300

Dinner Menu

Salads
(Choice of One)

Mesclun Salad
Mixed Greens wrapped in a Cucumber, Plum Tomatoes, Toasted Pine Nuts, Feta Cheese, Champagne Vinaigrette

Roasted Mushroom Salad
Lolla Rosa, Frisse Lettuce, Roasted Mushrooms, Sundried Tomato and Goat Cheese Crostini, Champagne Vinaigrette

Caesar Style Salad
Hearts of Romaine, Herb Crouton, Pamesan Cheese Crostini and Creamy Caesar Dressing

Tri-Color Salad
Romaine, Endive & Radicchio with Fresh Raspberries, Candied Pecans, Crumbled Blue Cheese Raspberry Honey Vinaigrette

Intermezzo
(Choice of One)

Lemon, Apricot Chardonnay, Passion Fruit, Blackberry Cabernet, Champagne
Entrée

Your Guests’ Tableside Selection of two of the Following

Petite Filet Mignon
And Gulf Shrimp Red Wine Demi
And Lemon Herb Butter

Porcini Dusted New York Strip
Steak Cabernet Mushroom Ragout

Pan Roasted Breast of Chicken
With Roasted Garlic Shrimp “Scampi”

Roast Rack of Lamb
Tuscan Pepper Relish
(Add $5.00)

Pan Seared Breast of Chicken
Caramelized Apples
Thyme Demi Glace

Grilled Veal Chop
Shitake Mushroom Sauté
Toasted Orzo Pilaf
(Add $6.00)

Horseradish Crusted
North Atlantic Salmon
Spinach and Leek Cream
Potato Puree

Parsley and Lemon George’s Bank Cod
Lemon Butter, Toasted CousCous
**Dessert**

Custom Wedding Cake

Chocolate Covered Strawberries
Placed on the Center of Each Table

Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Assorted Teas

$136.00 per person

**Children Under 5 Years Old**..............................Complimentary
**Special Entrée Selection Children Ages 5-12 Years Old**.....$52.00
**Young Adult Rates Ages 13-20 Years Old**.....................$105.00
**Vendor Meals**.............................................................$57.00

**Menu Pricing**

Prices reflected are inclusive of Hotel’s 20.5% Service Charge
New Jersey State Tax (currently 7%) is Additional
unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that’s special for everyone.
Enhancements

Cocktail Reception Enhancements

Carving Stations
Mustard and Herb Crusted Rack of Lamb
Roasted Beef Tenderloin
Citrus Pepper Sword Fish Loin
Fennel and Coriander Marinated Tuna
Roasted Kobe Top Sirloin, Shallot and Fresh Thyme Demi Glaze
$4.00 Additional Fee Each Per Guest

International Stations
Mezze Station
Chicken Tender, Lamb Kafta
Tzatziki, Hummus, Baba Ganoush, Cous Cous, Pita, Lavash, Marinated Olives Arugula
Tomato and Red Onion Salad
$11.00 Additional Per Guest

Sushi & Sashimi Station
Uniformed Sushi Chef to Prepare:
Futo Maki, Hamachi Maki, Tekka Maki, California Roll Sushi, Tuna, Shrimp, and Salmon Sashimi served with Picked Ginger, Wasabi, Soy Sauce and Warmed Sake
$17.00 Additional Per Guest
Chef Fee = $1,000.00 & Optional Hostess Fee = $150.00
100 Guest Minimum

Chilled Seafood Display
Jumbo Shrimp on Ice, Little Neck Clams, Oysters on the Half Shell and Johan Crab Claws Served with Cocktail Sauce, Classical Mignonette and Brandy Sauce
$16.00 Additional Per Guest
Enhancements

Dessert Enhancements

Viennese Buffet
Selection of Fine Cakes, Truffles, Petit Fours, Fancy European Cookies, Confections and Pastries
$12.00 Additional Per Guest

Chocolate Fountain
White Chocolate, Milk Chocolate or Dark Chocolate served with a Selection of Dried and Fresh Fruits, Cookies, Cakes, etc.
Up to 150 Guests = $900.00 Additional
150 to 300 Guests = $1800.00 Additional

Cordial Bar
To Be Offered During Dessert For 1 Hour:
Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier, Frangelico, Amaretto and Sambuca
$11.00 Additional Per Guest

Valet Parking
Hotel does not provide Valet Parking; however should you like to add Professional Valet Parking to your Package ask your Event Manager for Details

Audio Visual
Hotel can provide you with a price list of Audio Visual options available.
(Ex: Screens, LCD Projectors, Lighting Packages etc.)

(Hotel’s 20.5% Service Charge & NJ State Tax (currently 7%) is Additional)
The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.
General Information ...

Liability Insurance
All outside vendors providing any goods or services at the hotel during your event must provide the hotel with an indemnification agreement and proof of adequate insurance.

Marriott Rewards
Not a Member? Join Now! As a member you will earn three points for every catering dollar you spend up to 50,000 points.

Post-Wedding Breakfast or Brunch
Should you wish to host a breakfast or brunch for your overnight guests we will be delighted to provide you with special priced menus and additional information.

Overtime Charges
Should you choose to continue the celebration beyond the contracted time (Five Hours). Overtime Charges will be $10.00 per person per hour inclusive of Hotel's taxable 20.5% Service Charge and 7% NJ State Tax Additional. The fee per person will be based on the guaranteed number of guests and not on the remaining number of guest. Please note that overtime charges may not be considered an option for afternoon weddings.

Minimum Guarantee
Your minimum guarantee will be 80% of your estimated number of guests for which you contract.

Final Guarantee
Hotel requires your final guarantee three (3) business days prior to your Event.

Payment Schedule
The following is the required payment schedule by the Bridgewater Marriott:
• $1500.00 Due at time of Signed Agreement
• 50% of Estimated Charges Due Six (6) Months Prior
• Final Payment Due Three Business Days Prior to Event
All Deposits/Payments are Non Refundable
All Final Payments must be made by Certified Check or Cash.
All other payments may be provided by Credit Card of Personal Check.
Hotel Details

8 floors
347 rooms
2 Bridal suites
11,307 sq ft of total banquet space

Our Wedding Package includes:

- Complimentary Executive Suite for Bride and Groom on Wedding Night with Chilled Champagne and Chocolate Covered Strawberries
- Two Complimentary Standard Sleeping Rooms for Parents of Bride and Groom on Wedding Night
- Special Rates for your Guests' sleeping rooms and a custom website allowing your guests to make their reservations online will be provided.

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Weddings Certification

Dream weddings don’t just happen, they’re planned. Marriott and Renaissance Certified Wedding Planners are trained to help. After completing demanding coursework, each Marriott Certified Wedding Planner is qualified to coordinate weddings of all types, including ethnic and military weddings. Relying on experience, training, tradition and old-fashioned intuition, Marriott Certified Wedding Planners can help you determine an overall vision for your wedding and help you execute each detail. That includes setting an event budget; deciding on a menu; arranging table settings; and finding florists, photographers, a band and other entertainment for the big day.
### Vendor Recommendation List

**Bands & DJ Services**
Cisco DJ  
732.761.0566  
www.ciscodj.com

Elegant Ensembles  
800.943.5342  
www.elegantensembles.com

Millennium Entertainment Group  
Mission Dance 732.845.1444  
www.missiondance.com

City Sounds  
732.761.0566

**Event Design**
Showstoppers Plus  
732.297.0031  
www.showstoppersplus.com

Center Attractions  
732.627.9700

**Hair & Spa Services**
Splash Salon & Spa  
908.707.4445

Tru Salon & Day Spa  
908.218.9878

**Dance Lessons**
Rosemary Farrell  
908.410.1126

**Limousine Services**
Worldwide Limo  
908.906.5011

Gogel Auto  
800.624.6112  
www.gogelauto.com

**Photographers**
Bella Pictures  
888.556.7590  
www.bellapictures.com/marriott

T. Kevin Birch  
609.921.9356  
www.kevinbirchphoto.com

**Florists**
Gray’s Florist  
908.218.9600  
www.graysflorist.com

Angelone’s Florist  
908.725.5078  
www.angelonesflorist.com

**Formal Wear**
MW Tux  
908.252.9772  
www.mwtux.com
Vendor Recommendation List

Clergy

Interfaith Clergy – Rabbi Berris
908.232.3738

Reverand Padovano
973.539.8732

Creative Wedding Ceremonies
John Graf Jr., Associate Minister
908.526.8900 x 7219

Outdoor Facilities

Colonial Park
Can Accommodate Outdoor Ceremony
Somerset, NJ
Contact: Ms. Surina Rashid
732.873.2459
www.somersetcountyparks.org

Frelingheysen Arboretum
Can Accommodate Outdoor Ceremony
Contact: Ms. Marie Russo
973.326.7600
www.morrisparks.net

USGA Golf Museum
Contact: Ms. Laurell Brooks
908.234.2300
usga.org

Buck Gardens
Far Hills, NJ
Contact: Ms. Joanne Hott
908.234.2677
park.co.somerset.nj.us

Commons Park
Contact: Ms. Sally Whaley
908.218.1166