

Your Wedding With
BEAR BROOK VALLEY



www.bearbrookvalley.com



Welcome

Congratulations on your engagement and thank you for your interest in Bear Brook Valley as your potential wedding venue! It would be an honor to be able to join you on such a significant day in your lives.

At Bear Brook Valley we hold only one wedding per day with one inclusive yet customizable wedding package with innovative offerings to create a unique menu custom to your love story.

Your wedding venue will be the foundation of wedding planning and one of the biggest investments, so thank you for entrusting this responsibility to us.

We are excited to get to know you and help bring your vision to life!

*xo,
Bear Brook Valley*





Testimonials



Michelle & Ryan

"Our wedding at Bear Brook Valley was a dream come true. The beauty of the venue speaks for itself, but the staff truly go above and beyond to make your day special."

Stephanie & Dan

"Everything was absolutely perfect through the planning process to the day of our wedding. We felt so special and it was incredible to have the beautiful space all to ourselves to spend the day relaxing and getting ready with our bridal party."

Kelsey & Vince

"Our guests cannot stop commenting on how incredibly gorgeous the venue was, how delicious the food was, and when they say it was the best wedding they've ever been to, you can tell they really mean it!"



Wedding Reception

inclusions

- ✓ One wedding per day
- ✓ Exclusive use of the venue
- ✓ Wedding coordinator
- ✓ Maître d'
- ✓ Gate attendant & valet parking
- ✓ 2 hours of early arrival {wedding party}*
- ✓ 2 private dressing/lounge areas
- ✓ 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
- ✓ 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

* EARLY ARRIVAL TIME LIMITED TO 22 MAX WEDDING PARTY, INCLUDING THE COUPLE



NOTES





Onsite Ceremonies \$9pp

- ✓ Two hours of early arrival {wedding party}
- ✓ Bubbly bar/champagne wall upon guest arrival

- ✓ 3 ceremony locations with pergola/archway
- ✓ Ceremony coordinator & assistant with day-of walkthrough

GET READY ONSITE

+ Silo Suite Package \$1000

9 a.m. arrival • personal attendant • use of the entire suite & separate beauty area • private bathroom • grazing breakfast board & fresh lunch menu • beverages {coffee, tea, champagne, mimosas, water}

+ Woodford Lounge Package \$700

4 hours of early arrival • access to our entire lounge with billiards, video games & lawn games • personal attendant • fresh pub-style lunch menu • beverages {cold beer, soft drinks, etc.}

+ Suite Sippers \$200

A variety of canned drinks to be provided to you and your wedding party in the private suites: White Claw, High Noon, Canned Bellini Coors Lite & more! Ask your coordinator for any special requests!

spend the day

COLD WEATHER OPTIONS



+ Warm Up Packages

Blankets & Handwarmers: \$200 | Heaters: \$700
Blankets, Handwarmers, Heaters and Choice of Hot Cocoa or Cider Bar: \$850

WELCOME DRINKS

+ Snug Hot Cocoa Bar \$100

Give your guests a warm welcome with a hot chocolate & marshmallow bar because in chilly weather, this always hits the spot.

+ Cozy Hot Cider Bar \$100

Welcome your guests with hot & cold apple cider to cozy up with through ceremony. An autumn aesthetic isn't complete without this!

+ Fresh Lemonade Bar \$100

The perfect spring or summer wedding starts with some freshly squeezed lemonade; pink and classic.

UNDER NO CIRCUMSTANCES WILL OUTSIDE ALCOHOLIC BEVERAGES BE PERMITTED, INCLUDING IN THE PRIVATE SUITES.

Upgrade pricing is not inclusive of NJ Sales Tax. Early arrival without the packages is \$125 per hour. If your wedding party arrives earlier than the allotted 2 hours without paying for early arrival, you will be charged a fee of \$100 per half hour early & \$200 per hour early

We allow up to 10 people + the bride/groom per Silo Suite or Woodford Lounge package. If you'd like to add additional people to these packages, there will be a charge of \$50 per additional person

Top Shelf Open Bar

always included

Liquor

Casamigos Blanco
Tito's
Tanqueray
Jameson
Jack Daniels
Captain Morgan
Maker's Mark
Woodford Reserve
& more {ask your coordinator for a full list of our liquors}

48 Draft Beer Lines

Domestic & International Craft Beer
Locally Brewed
Ciders
Seltzers
Seasonals
Specialty IPA's
Gluten-Free
Bottled Non-Alcoholic Beer



Wine

Cabernet
Chardonnay
Chianti
Malbec
Merlot
Pinot Grigio
Pinot Noir
Sauvignon Blanc
Seasonal Sangria
Sparkling Wine
White Zinfandel
{ask your coordinator for wine upgrade options}

2 Signature Drinks

Your choice of 2 signature drinks from our provided list {please ask your coordinator for our full list of selections}. Examples listed below:

jasmine

Gin, Cointreau, Campari,
Lemon Juice

firefly

Vodka, Grapefruit Juice,
Grenadine

salty dog

Vodka, Grapefruit Juice,
Salt & Lime Rim

bees knees

White Rum, Lemon Juice,
Honey, Lemon

champagne kiss

Brut Champagne, Sugar Cube,
Bitters, Lemon Twist

la bomba

Tequila, Cointreau, Pineapple Juice,
Orange Juice, Grenadine

NEW! + Casa Margarita Bar \$600

A Casamigos Bar! Enjoy a variety of premium agave-based margaritas. From sweet to smoky, these hand poured margaritas range from Reposado and Blanco to Anejo and Mezcal.

+ Cigar & Whiskey Bar \$850

A carefully selected assortment of the finest cigar & whiskey pairings. To be served outside on a display during cocktail hour or dessert time {your choice}. Ask your coordinator for a cigar & whiskey menu.

NEW! + Mojito Bar \$400

A variety of mojitos made to order right in front of guests. We will provide a fun assortment of garnishes & mix-ins for guests to choose their own creation that suits them best!

Cold Display



Charcuterie Table

Thinly Sliced Prosciutto, Cherry Pepper Poppers, Pita & Hummus. Grape Leaves, Salami, Pepperoni. Asiago, Gruyere, Brie, Goat Cheese, Pepper Jack, Smoked Gouda, Dill Havarti, Flatbreads

Cold Plates

Beef Tenderloin Crostini, Bocconcini & Ciliegine, Pickled Vegetables

+ sushi bar \$8pp

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



+ create your own seafood bar \$

- | | |
|-------------------------------|-------------------------------------|
| + Middle Neck Clams \$3pp | + Jonah Crab Claws \$8pp |
| + Blue Point Oysters \$4pp | + Snow Crab Claws \$9pp |
| + West Coast Oysters \$4pp | + Chilled Lobster Tails 4 oz. \$8pp |
| + Jumbo Shrimp Cocktail \$4pp | + Chilled Lobster Tails 6 oz. \$9pp |

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.

Lite Bites

Your choice of 8



From the *land*

- Barbecue Short Rib Slider
Mini Potato Roll
- French Onion Soup Bite
- Mac n Cheese Bite
Cured Bacon Crumble
- Chipotle Pork on a Tostone
Mango Chutney {GF}
- Korean BBQ Pork Meatball {GF}
- Fall on a Spoon (Turkey,
Cranberry Sauce, Stuffing & Gravy)
- BBQ Chicken Kebab
Smoked Peach Chutney {GF}
- Chicken & Waffle
Bourbon Maple Glaze
- Smoked Chicken Arepa
Cotija and Guacamole {GF}
- Buffalo Chicken Spring Roll
- Souvlaki Chicken Skewers
Tzatziki Sauce {GF}
- Mini Chicken Pot Pie
- IPA & Mini Dog Shots
- NEW!** Latin Eggroll
Pulled Chicken, Pico, Chimichurri



From the *sea*

- Brown Sugar Bacon
Wrapped Scallop {GF}
- Shrimp & Chorizo Skewer
Avocado Mousse {GF}
- Mini Lump Crab Cake
Smoked Paprika Aioli
- Seared Diver Scallop
Truffle Cream Sauce {GF}
- Coconut Shrimp
Spicy Mango Dipping Sauce
- Lobster Mac n Cheese Bite
- Tuna Tartare Wonton Cone
Wasabi Cream
- Mini New England Style
Lobster Roll
- Mini Lobster Corn Taco
Sriracha Mango Salsa {GF}
- Jumbo Shrimp Cocktail +\$2pp
- NEW!** Mini Shrimp Lettuce Wrap
Mango Salsa {GF}



From the *field*

- Crispy Goat Cheese Fritters
Fig Preserve
- Tomato Bisque Shooter
Mini Grilled Cheese
- Crispy Artichoke Heart
Citrus Aioli {GF}
- Fried Pickle
Spicy Remoulade {V}
- Shaved Brussel Sprouts
Ricotta on a Toast Point
- Baby Brie & Strawberry Bite
Vanilla Maple Syrup {GF}
- Mini Latkes
Applesauce {V}
- White Bean Meatball {GF, V}
- Zucchini Fries
Baba Ghanoush {V}
- NEW!** Vegan Chorizo on Tostone
Guac and Corn Salsa {V}
- NEW!** Buffalo Cauliflower
Vegan Ranch Sauce {V}
- NEW!** Cauliflower Teriyaki
Tempura {V}
- NEW!** BBQ Jackfruit Taco
Apple Cider Slaw {V}
- NEW!** Truffle Mushroom Pizzetta
Ricotta & Parmesan

Classic Fillers

COCKTAIL HOUR

Your choice of 3

-

Braised Short Ribs (GF)

Cooked in a red wine reduction, topped with potato sticks
Vegan Option Upon Req.: Seitan Braised Short Ribs {not GF}

Lomo Saltado (GF)

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

Honey Sesame Chicken (GF upon req.)

Boneless chicken marinated in Asian seasonings topped with sesame seeds

Southern Style Chicken & Waffles (GF upon req.)

Buttermilk fried chicken with a clover honey drizzle

Caribbean Jerk Chicken (GF)

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

NEW! Bruschetta Chicken (GF upon req.)

Crispy chicken with bruschetta, balsamic glaze and rice pilaf

NEW! Middle Eastern Chicken Kebab (GF)

Over basmati rice

Cape Cod Steamers (GF)

Steamed clams in a Pinot Grigio broth with fresh parsley

Dynamite Calamari (GF)

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

Vegan Chickpea Stew (GF) (V)

Indian style spices with stewed chickpeas and tomatoes over basmati rice

Polish Style Sauté

Potato pierogies prepared with sauteed onions, cabbage and green apples

Eggplant Rollatini (GF upon req.)

Ricotta and mozzarella stuffed eggplant rolls

Mezze Penne alla Vodka (GF upon req.)

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

Vegetable Garden Pasta (GF, V)

Tomato fresco sauce primavera style

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

Live Stations

Your choice of 3

COCKTAIL HOUR

Cheesy Mac Bar

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

with white wine

Spud Bar (GF)

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

with lager

LA Tacos & Tequila (Mostly GF)

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

with margarita

Don't Go Bacon my Heart

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

with bacon bourbon shots

Korean BBQ (GF)

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

with matcha-infused cocktail

Greek on the Street \$ (Mostly GF)

Made-to-order doner kebabs • chicken souvlaki
Greek fries • tahini • tzatziki • moussaka • falafel
Greek meatballs {not GF} • baba ghanoush
grape leaves • pita chips {not GF} • spanakopita
cucumber & tomato salad • seafood salad

with ouzo

NEW! Hibachi \$

Garlic butter steak • teriyaki chicken
lemon garlic shrimp • fried rice • yakisoba noodles
assorted sautéed veggies • cooked live to order

with Sake

Beer Garden

Pork schnitzel • beer bratwurst • sauerbraten
German potato salad • Jägermeister wings • strudel
sauerkraut • Bavarian pretzels & mustards

with cold beer

Nonna's Kitchen

Meatballs & braciolo in red gravy • stromboli
chicken parm • fried calamari • gnocchi
rustic rosemary bread • bruschetta crostini
escarole & beans • sausage & peppers with
potatoes • cannoli

with Italian red wine

Sliders & Shakes

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

with mini milkshakes

Guac & Queso (GF)

Made-to-order guacamole • lime • salts • cilantro •
corn • jalapenos • bacon • shrimp • crab meat •
cotija Pico de Gallo • tri colored chips • warm
queso

with mini margaritas

+ add a condensed version to LA Tacos for \$250

NEW! Bollywood

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

with Hot chai tea,

cinnamon whiskey

GF - Gluten-Free, V - Vegan

\$ - Chef's Fee of \$250

Live Stations

COCKTAIL HOUR

(continued)

Taste of the Caribbean (Mostly GF)

Marinated jerk chicken • Caribbean BBQ pork loin
pineapple fried rice • fried plantains
Jamaican beef patties {not GF} • conch fritters
with Jamaica Rum Punch

Big Mozz \$ (GF)

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

+ add a condensed version to Nonna's Kitchen for \$250

The Tailgate \$

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
with cold beer

Summer BBQ (GF)

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

NEW! Dim Sum Bar

Shrimp shumai • vegetable dumplings • pork dumplings
• steamed Asian beef meatballs • chicken pot stickers •
veggie egg rolls
with Sake

Steamer Pots

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

Cape Cod: Middle neck clams, butter garlic herbs, white wine broth

New Orleans: Crawfish, corn on the cob, andouille sausage

Fra Diavlo: Chili PEI mussels, garlic tomato broth

Thai Curry: Mussels & clams, ginger & thai basil, coconut cury broth

with white wine

Spring Rolls (Mostly GF)

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

The Luau Hut \$ (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 • crispy chicken
with Caribbean Rum Punch

Woodfire Steakhouse (GF)

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

NEW! International Tacos \$

Chicken teriyaki • sweet and sour shrimp •
chipotle steak • chili lime shredded pork • corn
tortillas • Asian dumplings • mini empanadas •
Asian slaw • radish • scallion • Asian sauces •
Mexican sauces

NEW! The Cubano (Mostly GF) \$

Carved mojo marinated whole hog • yucca fries
Cuban sliders • empanadas {not GF} • plantains
arroz con gandules {yellow rice & pigeon peas}
ropa vieja {shredded beef stew}
with classic mojitos

GF - Gluten-Free, V - Vegan

\$ - Chef's Fee of \$250

Butcher Blocks

COCKTAIL HOUR

Your choice of 2

-

Irish Corned Beef (GF)

Served with Irish soda bread {not GF}, cabbage, boiled potatoes and mustard

Stuffed Porchetta (GF upon req.)

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

Korean Flank Steak (GF upon req.)

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

With horseradish cream sauce and caramelized onions

Seared Breast of Duck (GF upon req.)

Ginger soy glazed with port wine cherry sauce and pickled cherries

Chicken Cordon Bleu Roulade (GF) NEW!

Bacon-wrapped chicken breast stuffed with ham and cheese

Deep Fried Full Turkey (GF)

Infused with cherry cola

Candied Bourbon Pork Belly (GF)

Served with Woodford Reserve infused molasses

Pernil Cubano (GF)

Pork shoulder with crispy tostones and moji aoli

Sesame Crusted Loin of Tuna (GF)

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

Brie du Pommier en Croute

Served with crostini, truffle honey and fresh fruit preserves

Vegan Brisket (V)

Oven roasted seitan brisket

NEW! Vegetable Strudel

Zucchini, peppers, onions, spinach and carrots wrapped in phyllo with a gorgonzola cream sauce



Served Salad

Your choice of 1

-

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

Harvest Salad

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

Strawberry Fields Salad

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

-

Kids Entrée

Your choice of 1

-

Chicken Fingers & French Fries | Penne with Marinara or Butter | Mac n' Cheese

Entrée Option 1: Choice of 5

Choose 1 from each category below:



Choice of 1 Beef

SERVED WITH ASPARAGUS & CHOICE OF CONFETTI FINGERLING OR MASHED POTATOES

N.Y. Strip Steak (GF)
Brandy peppercorn marinated with a horseradish demi glaze

Prime Rib (GF)
Garlic and salt crusted with a natural au jus
*served only with confetti fingerling potatoes

Filet Mignon (GF)
With bordelaise sauce



Choice of Pork or Lamb

SEE DISH FOR SIDES

French Pork Chop (GF)
14 oz. with applejack sauce, mashed sweet potatoes & asparagus

OR



Choice of 1 Chicken

SERVED WITH WILD RICE PILAF & BROCCOLINI

Bear Brook Chicken (GF)
French cut breast, bronzed artichokes & oyster mushroom in a lemon shallot Pinot Grigio sauce

Chicken Rossini (GF)
Chicken breast with thinly sliced prosciutto, oven roasted tomato & mozzarella with a balsamic reduction

Chicken Bonadies (GF)
French cut chicken breast in a lemon rosemary garlic sauce

Chicken Serpico (GF)
Stuffed with shiitake mushroom & fresh tomatoes topped with a garlic white wine sauce



Choice of 1 Seafood

SEE DISH FOR SIDES

Grilled Salmon (GF)
Mango lime coulis with sweet potato wedges & baby spinach

Roasted Red Snapper (GF)
Over a coconut rice topped with tomato jam

Herb Seared Mahi Mahi (GF)
With broccolini & rice pilaf

Seafood Risotto (GF)
Shrimp, scallops, roasted tomatoes & shaved parmesan



Choice of 1 Vegetarian

SEE DISH FOR SIDES

Spaghetti Squash (V, GF)
With sautéed shiitake mushrooms & tomatoes

Portobello Wellington
A gourmet mushroom blend wrapped in a puff pastry, topped with truffle oil & a gorgonzola cream sauce

Risotto Primavera (GF)
Pecorino and mascarpone, garlic & shallots served with pesto crostini {not GF}

Vegetable Napoleon (GF)
Roasted zucchini, squash, tomato with pickled eggplant topped with ricotta & melted fresh mozzarella finished with basil oil & balsamic glaze

Entrée Option 2: Duet

Center Cut Filet & Lobster Tail
Choice of confetti fingerling or mashed potatoes with asparagus

+

Your Choice of Vegetarian Option

let's eat

Dessert

Love is sweet



Custom Wedding Cake
Custom made, delivered to us the day of your wedding from your choice of bakery:

Full Seasonal Dessert Bar
In-House Pastry Chef's choice of artisanal pastries displayed on a table. Upgrade to passed desserts for +\$250

Coffee Station
Regular & decaf with cordials

CALANDRA'S BAKERY
calandrasbakery.com
(973) 226-8889 ext. 2
aisha0405@yahoo.com
lenysmar15@aol.com

or

PALERMO'S BAKERY
palermobakery.com
(201) 336-9822
customersupport
@palermobakery.com

Ice Cream Sundae Bar
Classic chocolate & vanilla ice cream with chocolate candy toppings, nuts, whipped cream and sundae sauces

+ add more fun

NEW! + Insomnia Cookies \$650
A display of various cookies from the famous Insomnia Cookies. Vegan & gluten-free options available upon request. Must give us one month's notice

+ The Donut Board \$650
Colorful and delicious freshly baked varieties of gourmet doughnuts (classic glazed, Oreo, M&M, Fruity Pebbles, red velvet & more!)

+ Cider & Donut Bar \$650
Hot & cold cider with fresh, locally baked apple cider donuts on a rustic fall display

+ The Pretzel Bar \$650
Warm Bavarian pretzels • whole grain mustards
craft beer cheese fondue • whiskey caramel
Chambord-infused chocolate

+ The Boardwalk \$650
Your favorite Jersey Shore boardwalk treats including zeppole, cinnamon sugar churros, deep fried Oreos, deep fried Twinkies, funnel cake fries and cotton candy bites

+ Fireside S'mores Bar \$100

Ambiance Enhancements & Extras

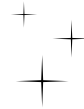
photobooths



+ Magic Mirror Photobooth \$800
Mirrored selfie photo booth with attendant fun props • printed photo strips • flash drive with all photos

+ Giffy Photobooth \$500
A more modern photobooth with boomerang-style video gifs; instant SMS & social media sharing. Comes with props & attendant

set the mood



+ Uplighting \$500
Change the entire mood in the room; 24+ colors of built-in lighting features in our ballroom dance floor, tray ceiling, columns & bar

+ Sparker Sendoff \$350
Parents & wedding party only



extra fun & customizations

+ Sweetheart Table Backdrop \$250
Your choice of our greenery or rustic wood to be placed behind your sweetheart table for the duration of your reception

+ Sweetheart Table Peacock Chairs \$250

+ Sweetheart Table Backdrop \$250

NEW! + Kids Reception Table \$150

+ Cocktail Hour Lawn Games for Guests \$150

+ Ceremony Programs \$100

+ Bathroom Baskets \$50 per basket

+ Dinner Menu Cards \$100

+ Extended Time \$6pp per half hour

Late Night Menu

midnight munchies



96% of previous weddings recommend booking a late-night station!

\$750 each

+ Brick Oven \$750

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

+ 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. GF options upon request

+ Gyro Food Truck \$750

Lamb • chicken kofta • falafel • yellow rice • pita • white sauce • hot sauce

NEW! + Walking Taco \$750

Add your favorite taco ingredients into a personal bag of Doritos, Fritos or tortilla chips!



+ McDonalds Munchies \$750

Straight out the drive-thru: McNuggets • cheeseburgers • hamburgers • French fries

+ College Grease Truck \$750

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

*Book a late-night station
& we'll include up-lighting!*

All to-go stations will start 30 minutes prior to your end time. Stations are served with ice cold water bottles.

Upgrade pricing is not inclusive of NJ Sales Tax

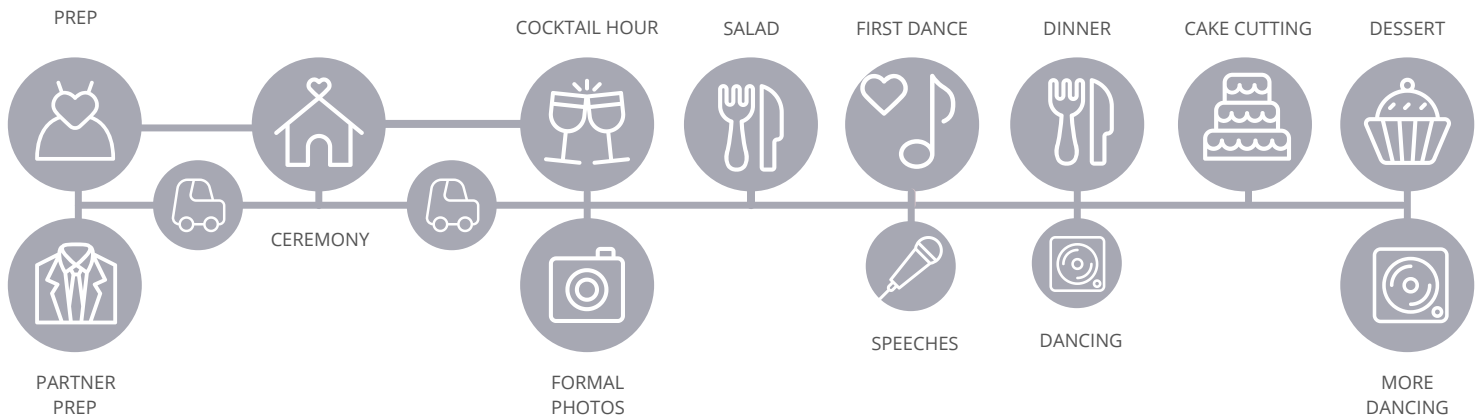
Overview of Your Big Day

what to expect

Each wedding is unique but we follow a standard schedule to ensure a smooth transition between events.

The maitre d' is flexible and willing to work with you to accommodate to your traditions & preferences.

Below is a timeline for a typical wedding day which may be useful to you in your planning.



time breakdown

EXAMPLE: 5PM START TIME

5-5:30	Ceremony
5:30-7	Cocktail Hour
7-7:30	Intros, formal dances, toasts & salads
7:30-8	Dance set
8-8:30	Dinner entrees
8:30	DJ officially opens the dancefloor
9:00	Cake cutting (optional)
10:30	Departure & end time

The maitre d' is flexible and willing to work with you to accommodate your needs. The total time of the event with ceremony is 5.5 hours; without ceremony is 5 hours. 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. All weddings must end by 12:00 a.m.

Frequently Asked Questions



What is your reception pricing?

Reception pricing is entirely dependent on the date, so please ask your coordinator who will review dates & pricing with you. 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. You can find ceremony & upgrade pricing throughout the wedding package.

Do you accommodate to allergies?

We are happy to accommodate any allergies or dietary needs; however, this is a facility that uses and has allergens on premise. Please inform your coordinator of any guests with allergies or dietary restrictions.



Do you allow pets?

The appearance of your fur-baby must be approved by your coordinator. Typically we do allow pets outside for ceremony, but unfortunately they must leave after, as we don't allow any pets inside our facility for sanitary reasons.

Do you require dinner menu counts on RSVPs?

To minimize waste, we require all couples going with Option 1: Choice of 5 Entrees to have guests pre-select their entrée options {beef, chicken, etc. is just fine}. We will still take dinner orders at your wedding, so they can change their selection. You must send us a copy of your RSVPs. If you do not include entrée counts, you will be charged \$250. If you are choosing Option 2: Duet, we do not require dinner menu counts on your RSVPs.

A bride and groom are shown in profile, standing in a field at sunset. The bride is on the left, wearing a white wedding dress with a long veil. The groom is on the right, wearing a grey blazer and a red boutonniere, holding a bouquet of flowers. The background features a field with wooden posts, trees, and a warm sunset sky.

Thank you

Thank you for trusting us to be a part of your love story. From your very first tour to your grand exit, our team is here guide you through every step of the way. As a weddings-only venue, we are experienced and passionate about what we do. We are here to get to know you and highlight your love story.

Next Steps

-

new inquiries

For general information & new inquiries, please email us at info@bearbrookvalley.com

follow up

If you've already come in for a tour, please contact your sales coordinator for any questions moving forward!

putting a date on hold

A \$250 refundable deposit is required to reserve a date. This must be made in cash or check. We will hold it for 1 week.

online planning tools

Once you book with us, you will receive a password to access our online planning tools!



let's connect



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