



BEAR BROOK  
— Valley —



WEDDING PACKAGE  
2023

# Hello!

Thank you for considering Bear Brook Valley as a potential venue for your big day! Our team is committed to making the wedding journey as seamless as possible for our couples. From the moment you step in for your first tour, a dedicated wedding coordinator will be assigned to you. They will assist you through every step of the planning process, making it a smooth and enjoyable 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*

*P.S. join the Bear Brook community on social media where we share updates, tips, venue-specific planning resources & more!*





"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. C*

# Reception Inclusions

At Bear Brook Valley, we focus solely on your special day by hosting only one wedding per day, ensuring you receive our undivided attention.



- ✓ Wedding coordinator
- ✓ Exclusive access to our planning portal
- ✓ 2 private dressing/lounge areas
- ✓ 2 hours of early arrival time\*
- ✓ Gate attendant & 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
- ✓ 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 an onsite ceremony you have earlier access to the venue as stated on the Getting Ready Spaces page.

# Getting Ready Spaces

## TWO PRIVATE WEDDING PARTY SUITES



### 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, Nintendo Switch, games
- Private bathroom, salon chairs, full length mirror

*Included in the suites: up to 10 people + the bride/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

*Included in the suites: up to 10 people + the bride/groom*



Please note that no outside alcohol is permitted under any circumstances. Any alcohol that is brought in will be confiscated. However, an open bar will be available during your time in the suites. If you have any preferences for specific canned beverages, please do not hesitate to inquire with your coordinator.

# Ceremony

## PICTURESQUE LOCATIONS FOR EVERY SEASON & STYLE

We offer 4 picturesque ceremony locations to exchange vows... outside along our vineyard and heart-shaped pond with waterfalls; covered under the carport and cedar pavilion with views of rolling hills; or inside our newly-renovated barn-style stables building {great for dreamy winter weddings!}; or inside our large, airy ballroom for larger indoor weddings.



### ONSITE CEREMONY \$12pp

All ceremonies are inclusive of...

- 9am arrival in the Silo Suite\*
- 6 hours of early arrival in the Woodford Lounge\*
- Access to our 4-hole golf course upon request
- 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

### PRE-CEREMONY SIPS \$150

Your choice of 1 mini drink bar to serve to welcome guests at ceremony. Make it boozy for an additional \$100.

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

### WARM UP STATION \$350

We love a crisp fall or snug winter wedding! Make it extra cozy with blankets + handwarmers.

### CEREMONY PROGRAMS \$150



\* Early arrival in the suites includes up to 10 people + the bride/groom per suite (11 people total in the Silo Suite, 11 in the Woodford Lounge). There is a \$50 per person charge for anyone additional in the suites, which we must be made aware of no later than your final appointment. Ceremony, upgrade and add-on pricing is not inclusive of NJ sales tax.

# Booze

## TOP SHELF OPEN BAR FOR EVERY WEDDING

### BEER

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

### LIQUOR

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

### WINE

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

### SIGNATURE DRINKS

Choose up to 2 signature drinks from our extensive list (please ask your coordinator for a copy).

+ Add passed signature drinks upon arrival for \$500



## boozy bonuses

### POP-UP COCKTAIL BAR \$650

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

### 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.



# Tuscany Table

## 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



## CREATE YOUR OWN SEAFOOD BAR

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

## SUSHI BAR \$12pp

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

# Lite Bites

• CHOOSE 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

Latin Eggroll  
Pulled Chicken, Pico, Chimichurri

Stuffed Twice Baked Potato Wedge  
Bacon, Fine Herbs, Aged Cheddar

Herb Seared Baby Lamb Chop  
Mint Remoulade \$4pp



## 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

Mini Shrimp Lettuce Wrap  
Mango Salsa {GF}

Peruvian Style Ceviche  
Plantain Chips and Patron \$3pp

Blue Point Oysters  
Bloody Mary Shooters \$3pp



## FROM THE FIELDS

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}

Vegan Chorizo on Tostone  
Guac and Corn Salsa {V}

Buffalo Cauliflower  
Vegan Ranch Sauce {V}

Cauliflower Teriyaki  
Tempura {V}

BBQ Jackfruit Taco  
Apple Cider Slaw {V}

Truffle Mushroom Pizzetta  
Ricotta & Parmesan

# Classic Fillers

• CHOOSE 3



## **BRAISED SHORT RIBS (GF)**

Cooked in a red wine reduction, topped with potato sticks

## **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

## **BRUSCHETTA CHICKEN (GF UPON REQ.)**

Crispy chicken with bruschetta, balsamic glaze and rice pilaf

## **DYNAMITE CALAMARI (GF)**

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

## **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

## **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

## **PAN-FRIED GNOCCHI AND CHORIZO**

With sundried tomatoes and Brussel sprouts

## **CITRUS AND TARRAGON GLAZED PORK LOIN**

Over coconut rice

*vegan*

## **TEX-MEX STYLE JACKFRUIT CHILI**

Over white rice

## **VEGAN BIBIMBAP** Korean tofu rice bowl

# Live Stations

## • CHOOSE 3

### TASTE OF ITALY

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

● PAIRED WITH RED WINE

### GREEK ON THE STREET (MOSTLY GF) \$

Made-to-order gyros. 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.

● PAIRED WITH OUZO

### SLIDERS & SHAKES

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

● PAIRED WITH MINI MILKSHAKES  
UPGRADE TO BOOZY ROOTBEER FLOATS \$50

### DIM SUM BAR

Shrimp shumai, vegetable dumplings, pork dumplings, steamed Asian beef meatballs, chicken pot stickers, veggie egg rolls.

● PAIRED WITH SAKE

### TACOS & TEQUILA (MOSTLY GF)

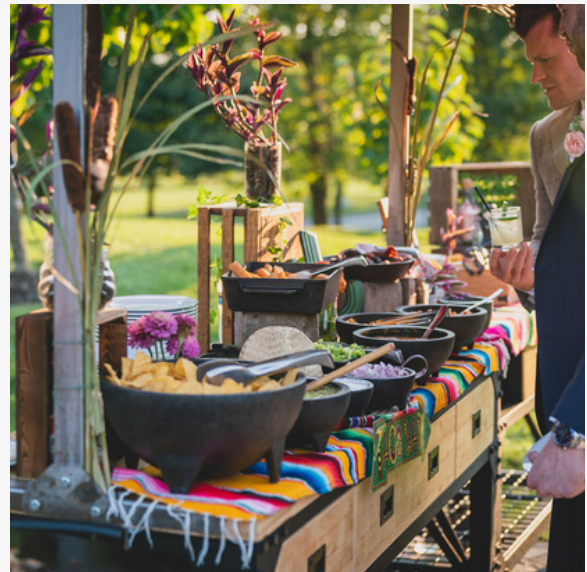
Made-to-order tacos with fixings: shrimp, beef, chicken, pork, queso, jalapenos, sour cream, avocado, pico de gallo, salsa, guac. Corn & flour tortillas.

● PAIRED WITH MARGS

### ACROSS THE POND

Fish n chips, shepherd's pie, bangers + mash, beef wellington bites, mutton chops, sliced black pudding, sweet scones and beef stew with cabbage.

● PAIRED WITH EARL GREY TEA



### THE CUBANO

Mini Cuban sandwiches, empanadas (not GF), plantains, arroz con gandules (yellow rice & pigeon peas), ropa vieja, braised pork shoulder, tres leches.

● PAIRED WITH MINI MOJITOS

### 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.

● PAIRED WITH BACON BOURBON SHOTS

### RACLETTE BAR \$

Warm Alpine swiss scraped live and spread on crostini; green apples, smoked ham, andouille sausage, potatoes, veggies.

● PAIRED WITH SAUVIGNON BLANC

### TIKI HUT (GF) \$

Hawaiian Luau-themed station! 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

### SOUL FOOD

Collared greens, mac n cheese, hush puppies, fried chicken, candied yams, corn bread, beef brisket, banana pudding.

● PAIRED WITH SOUTHERN SWEET TEA

\$ - Chef's Fee \$300

# Live Stations

• CHOOSE 3

## HIBACHI \$

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

● PAIRED WITH SAKE

## BOLLYWOOD

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

● PAIRED WITH CHAI TEA

## STEAMER POTS

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 DIAVLO

Chili PEI mussels, garlic tomato broth

### THAI CURRY

Mussels & clams, ginger & Thai basil, coconut curry broth

Served with cheddar bay biscuits, crostini and focaccia

● PAIRED WITH CHILLED WHITE WINE

## THE TAILGATE \$

Tell us your favorite sports team and we'll decorate this 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.

● PAIRED WITH BEER

## MINI STATIONS

Guac & Queso \$4pp

Fresh Mozzarella \$6pp

Sushi \$8pp

Bao Buns & Lettuce Wraps \$5pp



## 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; kale apple fennel salad with a warm honey vinaigrette.

● PAIRED WITH 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 SEASONAL COCKTAIL

## TAPAS AND 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 SEASONAL SANGRIA

# Butcher Blocks

• CHOOSE 2

## **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

## **BREAST OF DUCK (GF UPON REQ.)**

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

## **DEEP FRIED TURKEY (GF)**

Infused with cherry cola

## **CANDIED 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

## **VEGETABLE STRUDEL**

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

## **HERB CRUSTED RACK OF LAMB \$5PP**

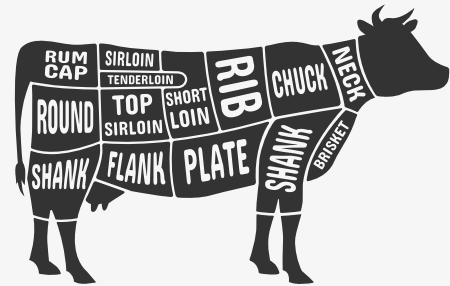
Served with a lemon mint roulade

## **CHARBROILED TOMAHAWK RIBEYE \$4PP**

Served with a creamy cognac mustard glaze

## **HUCKLEBERRY BRAISED VENISON TENDERLOIN \$5PP**

Served with a huckleberry wine reduction and brown butter braised baby carrots





# Served Salad

• CHOOSE 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

## **INSALATA CAPRI +\$200**

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



# Young Ladies & Gents

**CHICKEN FINGERS & FRENCH FRIES**

**GRILLED CHICKEN TENDERS WITH BROCCOLI**

**PENNE WITH MARINARA OR BUTTER**

**MACARONI N CHEESE**

# Dinner Entrée

## • OPTION A: CHOICE OF 5



### Beef

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

#### FILET MIGNON *gf*

With a bordelaise sauce

#### NY STRIP STEAK *gf*

Brandy peppercorn marinated with a belu cheese compound butter & caramelized onions

#### PRIME RIB *gf*

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

#### GRASS-FED STRIP STEAK *gf, \$10pp*

13oz grass fed strip steak, served with a peppercorn brandy sauce



### Pork or Lamb

See dishes for sides



### 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

#### STUFFED MUSHROOM CHICKEN *gf*

Stuffed with shiitake mushrooms & fresh tomatoes topped with a garlic white wine sauce

#### FRENCH PORK CHOP *gf*

Applejack sauce, mashed sweet potatoes & asparagus



### Seafood

See dishes for sides

#### WILD CAUGHT ATLANTIC SALMON *gf*

Mango lime coulis with sweet potato wedges & baby spinach

#### HERB SEARED MAHI MAHI *gf*

With broccolini & rice pilaf

#### SEAFOOD RISOTTO *gf*

Shrimp, scallops, roasted tomatoes & shaved parmesan

#### WASABI CRUSTED TUNA *gf*

Honey drizzle over mirin sticky rice with broccolini and scallion garnish

#### BRAISED LAMB SHANK *gf*

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



### Vegetarian

See dishes for sides

#### SPAGHETTI SQUASH *v, gf*

With sauteed 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 & mascarpone, garlic & shallots served with pesto crostini (not gf)

#### PASTA PRIMAVERA

Countryside vegetable medley of zucchini, squash, sundried tomatoes, mushrooms & onions

## • OPTION B: DUET

### CENTER CUT FILET & LOBSTER TAIL + YOUR CHOICE OF VEGETARIAN ENTRÉE

Rosemary garlic buttercream with asparagus and choice of mashed or confetti fingerling potatoes





# Dessert

## DESSERT BAR

An assortment of artisanal pastries

## 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

## COFFEE BAR

Coffee, cappuccino, latte, espresso, tea, cordials

## ICE CREAM SUNDAE BAR

Chocolate and vanilla ice cream



*decadent indulgences*

### MILK & COOKIE BAR \$700

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

### WARM PRETZEL BAR \$700

### S'MORES BAR \$200

### BOARDWALK BITES \$700

Your favorite Jersey Shore boardwalk treats including zeppole, cinnamon sugar churros, deep fried Oreos, deep fried Twinkies, funnel cake fries and cotton candy bites

### THE DONUT BAR \$700

Choose between:

- Colorful Gourmet Donuts
- Local Farm Fall Flavors (pumpkin + apple cider) donuts paired with apple cider straight from Tranquility Farms

# Finishing Touches



## *table for two*

### **SWEETHEART BACKDROP** \$300

Your choice of our greenery or rustic wood to be placed behind your sweetheart table for the duration of your reception (sign not included)

### **PEACOCK CHAIRS** \$300

Peacock chairs can add elegance and vintage charm to wedding receptions, perfect for rustic or boho-themed weddings. They provide both comfort and bohemian flair to your décor

### **NEON SIGN** \$150

Happily ever after sign

## *radiant romance*

### **UP-LIGHTING** \$550

Choose 1 from 24+ colors of built-in lighting features in our ballroom dance floor, tray ceiling, columns & bar

- Up-lighting is free with the purchase of a late-night station

### **SPARKLER SENDOFF** \$400

Wedding party only

### **PHOTOBOOTH** \$1200

Includes props, GIFS, photos, slow mo, SMS/social sharing, custom prints and a custom link to all the media for you to access after the wedding!

- Digital only: \$800

## *convenience*

### **DINNER MENU CARDS** \$100

### **DANCING SHOES** \$100

A basket of dancefloor flip-flops

### **FRESHEN UP** \$100

Your guests will feel comfortable and taken care of with these custom bathroom baskets

### **LATE NIGHT SOIREE** \$10pp/30min

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

# Late Night Snacks

96% of previous weddings recommend booking a late night station! Book a late night station and get up-lighting for free!



## **MCMONALDS MUNCHIES \$1000**

Straight out the drive-thru: McNuggets, cheeseburgers, hamburgers, French Fries

## **MIDNIGHT DINER STOP \$800**

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 available upon request)

## **LATE NIGHT PIZZA \$800**

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

## **COLLEGE GREASE TRUCK \$800**

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

## **CINNABONS & COFFEE \$800**

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



*to keep the party going*

# Wedding Day Timeline

## EXAMPLE: 5 p m START TIME

Your wedding coordinator 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.



### NOTES

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<b>5:00 - 5:30</b>	Ceremony
<b>5:30 - 7:00</b>	Cocktail Hour
<b>7:00 - 7:30</b>	Intros   Formal Dances   Toasts   Salad
<b>7:30 - 8:00</b>	Dance Set
<b>8:00 - 8:30</b>	Dinner Entrée
<b>9:00</b>	Cake Cutting
<b>9:30</b>	Dessert
<b>10:30</b>	End Time   Guest Departure

# Get in Touch

973-241-1001

[info@bearbrookvalley.com](mailto:info@bearbrookvalley.com)

[bearbrookvalley.com](http://bearbrookvalley.com)



## TOURS & VISITS

To book a tour, please email [info@bearbrookvalley.com](mailto:info@bearbrookvalley.com)! Since we are a private venue and host weddings frequently, all visits must be made by appointment only! :)



[@bearbrookvalley](https://www.instagram.com/bearbrookvalley)

## 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.



*Photography Credit: Denise Marie, Jon Pivko, Dyanna LaMora, Deborahann, Steve Soares, Amy Rizzuto, Lindsay Eileen, Christina Tustin, Ariele Chapman, Jaye Avery, Paige Rigoglioso, Kevin & Aly, Kelly Sea, Mekina Saylor*



BEAR BROOK  
— Valley —

