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!

Bear Brook Valley

AS SEEN ON THE VENUE REPORT

AS FEATURED ON THE HOBOKEN GIRL .COM 2021

WEDDINGWIRE COUPLES' CHOICE AWARDS® 2021

the knot BEST OF WEDDINGS 2021

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

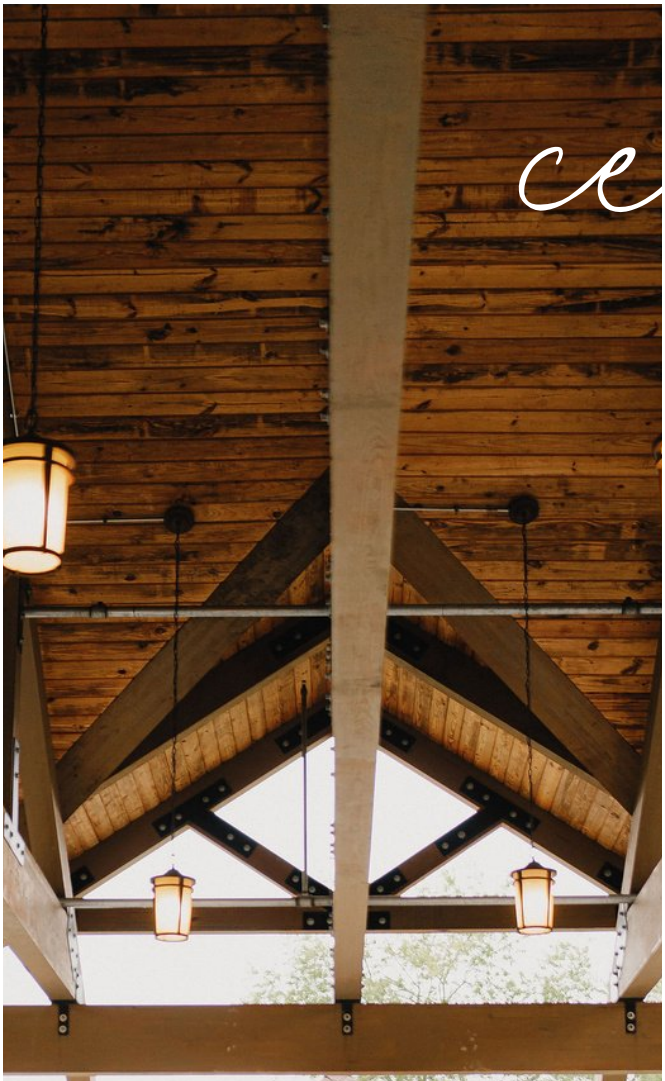
inclusions

- ✓ 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

ceremonies



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.}

+ Pre-Wedding 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 alloted 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

+ Tequila Bar $400

A variety of tequilas for your guests to try; Don Julio Blanco, Resposado & Anejo; 1800 Blanco, Resposado & Coconut; Patron Reposado, Cafe & Anejo; Clase Azul Anejo {based on availability}; Casamigos Blanco, Respesado & Anejo... a unique experience that your guests will never forget!!

+ 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.

+ Mojito Bar $250

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!

+ Champagne Toast Glitter Bombs $3pp

Pink cotton candy glitter bombs placed atop all champagne glasses, optional to drop in for an edible sparkly surprise at dinner!!

Upgrade pricing is not inclusive of NJ Sales Tax

booze

COCKTAIL HOUR

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

+ create your own seafood bar

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

Upgrade pricing is not inclusive of NJ Sales Tax

Lite Bites

COCKTAIL HOUR

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 {GF, V}

NEW! Buffalo Cauliflower
Vegan Ranch Sauce {V}

NEW! Baked Teriyaki Cauliflower {V}

NEW! BBQ Jackfruit Taco
Apple Cider Slaw {V}

NEW! Truffle Mushroom Pizzetta
Ricotta & Parmesan

GF - Gluten-Free, V - Vegan

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
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
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

GF - Gluten-Free, V - Vegan

Live Stations

COCKTAIL HOUR

Your choice of 3

–

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

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

with potato vodka

LA Tacos & Tequila (Mostly GF)
Shrimp • beef • chicken • pork • flour & corn tortillas • queso • jalapenos • sour cream • avocado Pico de Gallo • salsa • fresh guac

with assorted tequilas

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)
Rosemary leg of lamb • grilled octopus • gyro Greek meatballs {not GF} • moussaka • falafel baba ghanoush • grape leaves • pita chips {not GF} cucumber & tomato salad • tahini • tzatziki

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 dilled butter with egg noodle • German potato salad • red cabbage & apples • Bavarian pretzels & mustards

with cold beer

Nonna's Kitchen
Meatballs & braciole in red gravy • chicken marsala • fried calamari • gnocchi • cavatelli & broccoli • rustic rosemary bread • stuffed mushrooms • sausage & peppers with potatoes

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

with chai tea

GF - Gluten-Free, V - Vegan

Live Stations

(continued)

COCKTAIL HOUR

Taste of the Caribbean (Mostly GF)
Marinated jerk chicken • Caribbean BBQ pork loin
pineapple fried rice • coconut shrimp • fried plantains
Jamaican beef patties {not GF}
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
· chicken pot stickers · veggie egg rolls · lemongrass
spring rolls
with Sake

Spring Rolls (Mostly GF)
Thai peanut chicken • Korean shredded pork
garlic lime shrimp • fresh fruit & veggies
ponzu • wasabi soy • glass noodle salad • snow
pea salad • radish salad • kimchi • ramen noodles
Thai peanut sauce • steamed buns {not GF}
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
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 slaw • pico • guac • radish •
scallion • sesame seeds •
Asian sauces • Mexican sauces

NEW! The Cubano (Mostly GF) $
Carved mojo marinated whole hog
yucca fries · empanadas {not GF}
arroz con gandules {yellow rice & pigeon peas}
ropa vieja {shredded beef stew}
with classic mojitos

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: Crab claws, 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

GF - Gluten-Free, V - Vegan

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 aoili

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

GF - Gluten-Free, V - Vegan

DINNER

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

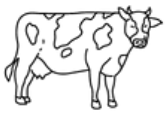
–

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

DINNER

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

Filet Mignon (GF)
7 oz. cut 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

Braised Lamb Shank (GF)
Bone-in lamb with creamy polenta & roasted asparagus with a port demi sauce

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)
Broccolini and toasted orzo with vegetable hash

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

let's eat

Entrée Option 2: Duet

5oz Center Cut Filet & 4oz Lobster Tail
choice of confetti fingerling or mashed potatoes with asparagus

+

Your Choice of Vegetarian Option

GF - Gluten-Free, V - Vegan

Dessert

love is sweet

Custom Wedding Cake
Custom-made by Palermo's Bakery, delivered to us the day of your wedding

After booking, please contact customersupport@palermobakery.com with your wedding date for instructions

Full Seasonal Dessert Bar
In-House Pastry Chef's choice of artisanal pastries

Coffee Station
Regular & decaf with cordials

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

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Wedding Enhancers

ambiance + more fun

+ 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

2022 SPECIAL: - BOOK A LATE-NIGHT STATION & WE'LL INCLUDE UPLIGHTING! :)

+ 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

+ Dancefloor TV's $300
Soundless photo & video montage displayed on our two projector screens in the ballroom

+ Custom Dancefloor Monogram $150
Custom monogram with your initials projected onto the ballroom dancefloor

bundles-

+ Up-Lighting, Custom Monogram & Magic Mirror Photobooth $1200

+ Up-Lighting, Custom Monogram & Giffy PhotoBooth $1000

+ Sparkler Sendoff $350
Parents & wedding party only

+ 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

+ Cocktail Hour Lawn Games for Guests $150

+ Bathroom Baskets $50 ea.

+ Dinner Menu Cards $100

+ Ceremony Programs $100

+ Extended Time $6pp per half hour

Upgrade pricing is not inclusive of NJ Sales Tax

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

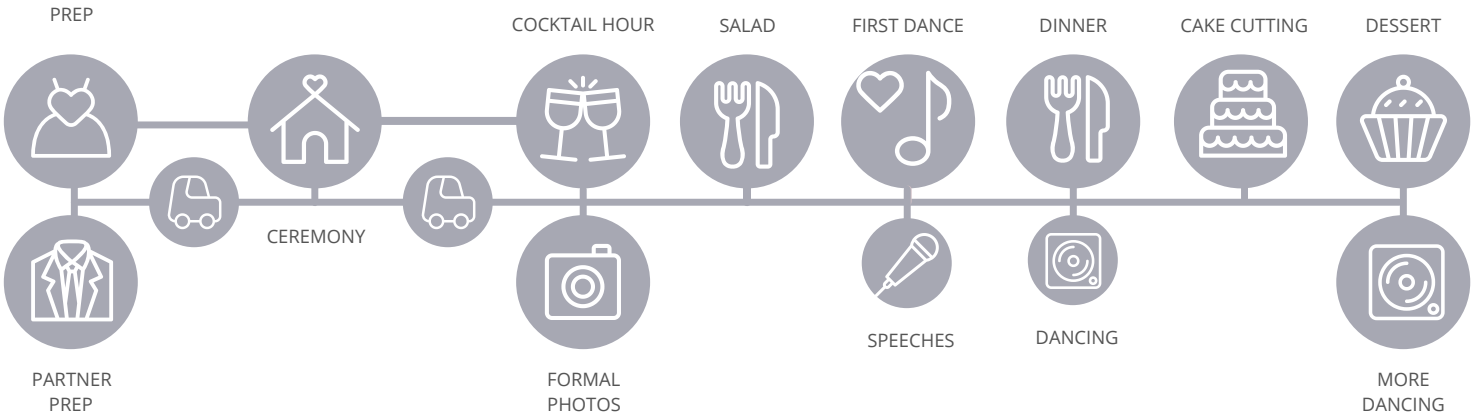
Overview of Your Big Day

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 maître 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?

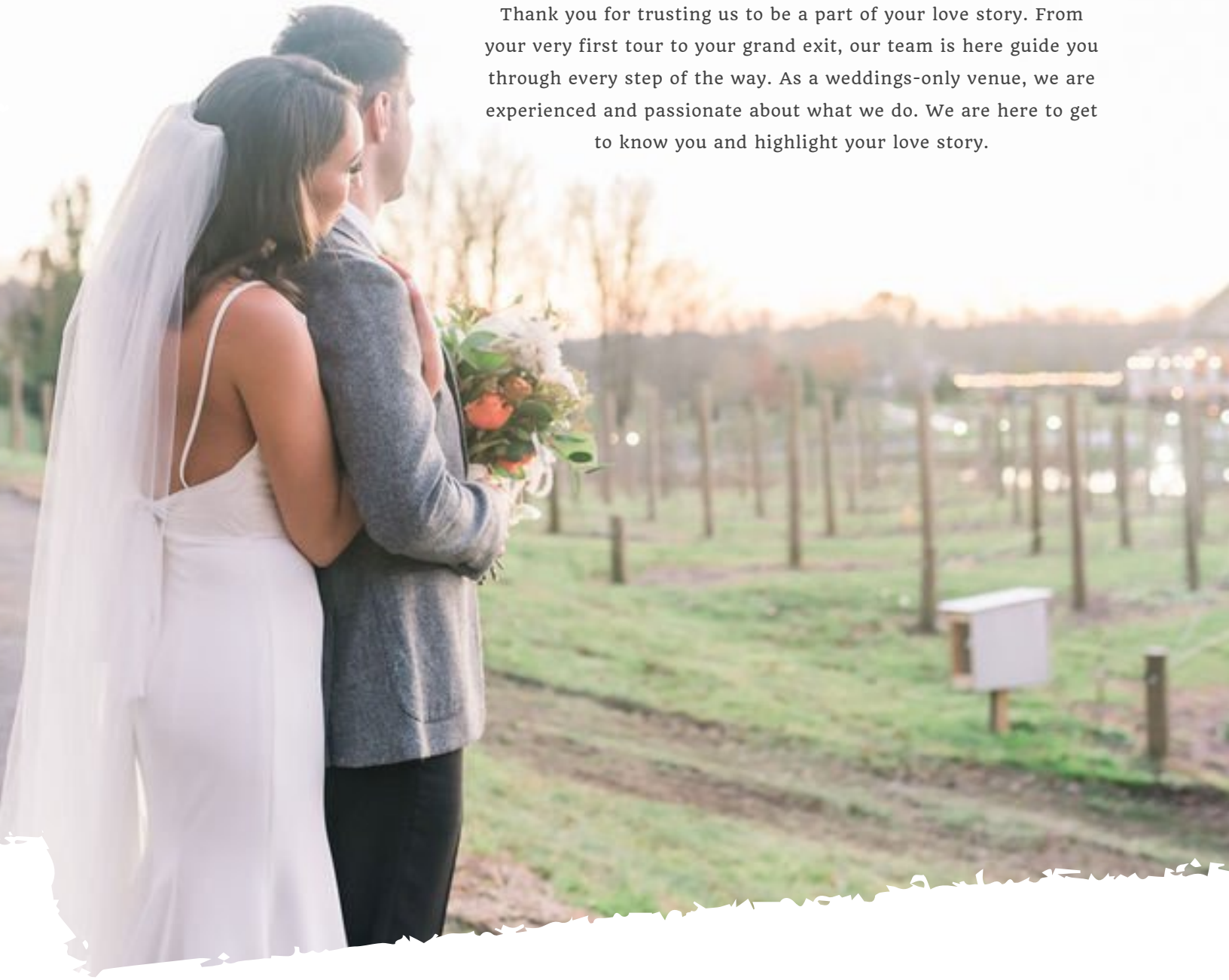
The appearance of your fur-baby must be approved by your coordinator. Typically we do allow pets outside for ceremony, but unfortunately they must leave after, as we don't allow any pets inside our facility for sanitary reasons.

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.

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

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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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