



Windows on the
WATER
at FROGBRIDGE



BREATHTAKING VENUE

Award-winning Windows on the Water at Frogbridge is a hidden treasure for couples who are looking for a one-of-a-kind wedding celebration. Supported by a passionate team with experience and vision, Windows on the Water offers exceptional cuisine in a luxurious setting.

Windows on the Water is a lakeside garden sanctuary set amid a vibrant 86 acre natural landscape. Fresh flowers, acres of forests, and your own private lake with a lighted fountain creates a spectacular backdrop for the most magnificent of wedding photos. Windows on the Water mixes the best of both the grand and intimate as you and your guests honor your vows in a ceremony and celebration that will last beyond a single day to become that perfect event to remember for a lifetime.

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“We had our picture perfect romantic, whimsical, garden-inspired wedding at Windows on the Water at Frogbridge. It was truly a dream come true. From choosing the venue, to the tasting, to our BIG DAY, every staff member (from the chef, to the manager, to the bridal attendant) went above and BEYOND to make sure our wedding ran smoothly--Thank you so much for everything! Everyone is still raving about our wedding!”

- Shannon O

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WEDDING PACKAGES

UNIQUE, ONE-OF-A-KIND, UNMATCHED...

By definition your wedding day is your own as we cater to only one bride at a time. Your wedding will get the undivided attention it deserves from all of our professional staff.

The wedding experience at Windows on the Water Includes:

- Professional Maitre 'D, who is at your service until your departure following the conclusion of your reception
 - Bridal Suite with complimentary Hors d'oeuvres and Beverages
 - Floor-length Table Linens and Choice of Napkins in a variety of colors
 - Personalized Menu Cards for entree selections
 - White Glove Service
 - Choice of Custom Wedding Cake
 - Coat Check (Seasonal) and Restroom Attendants



Red Bank Studios

All- Inclusive Price Per Person*	Classic Sit-Down	Platinum Sit-Down	Bartenders are \$200 Each We recommend one bartender per 50 guests Top Shelf Bar Estimate Approximately \$16 - \$18 p/p Frogbridge does not provide for the sale of any alcoholic beverages. Alcohol can be ordered through an outside vendor.
Friday	\$149.95	\$179.95	
Saturday	\$169.95	\$199.95	
Sunday	\$139.95	\$169.95	
Guest Minimum: 100 / Maximum: 300 Children Under 12 Are Half Price *Price Includes 20% Service Charge and 7% NJ Sales Tax			

Site Fee (Required): \$2895

Includes Luxury Tent with see-through sides, White Fabric Tent Liner, LED Uplighting throughout the Tent, Chivari Cushioned Chairs, 24x24 Wood Dance Floor and Valet Parking

Additional Fees (Optional):

Ceremony Fee: \$1595

Half-hour ceremony overlooking our lake and willow trees. Guests will be provided with white chairs and sparkling water

Bridal Suite Early Arrival Package: \$995

Features early access to the bridal suite at 10 a.m. plus continental breakfast and lunch for up to ten people.

Edison Bulbs: \$500

Charming lights draped throughout the tent for a soft whimsical glow

Four Classic Lighted Chandeliers: \$1,000

Sparkling crystal chandeliers for the ultimate feel of timeless elegance

Air Conditioning: \$2,995

Lounge Furniture: \$1,200

Photo Booth: \$995



Tori Kelner



Jac & Jules



Havanna



Jac & Jules

IMPECCABLE SERVICE

SERVICE & STAFF

An incredible event starts with an incredible team - one with experience, passion, and vision. Our team of highly skilled event planners are extraordinary in their expertise and commitment to detail. You are always the center of attention at a Windows on the Water event, and your needs are always our priority.

As wedding and event production professionals, we offer polished style and warmth to every celebration we plan with our clients.

From before the moment your first guest arrives until after your last guest departs, our team will oversee every detail of your celebration. All you need to do is have a marvelous time.

CUISINE

We specialize in creative menus and innovative presentations, using locally sourced farm fresh ingredients. From traditional

American fare to eclectic cuisine, our Executive Chef is available to meet with every couple to create a menu beyond the ordinary. Choose from a lavish formal sit-down dinner, plentiful buffet, creatively themed stations or anything in between. Flexibility is our specialty, so every aspect of your meal, beverage and dessert presentation can be customized to your unique specifications. We offer a full array of authentic international cuisine including Kosher, Asian and Latin. We also accommodate vegetarian, low-fat and gluten-free dietary needs. Let's work together to create an unforgettable celebration!

“ The food was out of this world! My guests have not stopped talking about the mini sliders and the pasta stations and the mini cheesecake and S'more bites at the end of the night. I have NEVER been to a wedding where I enjoyed my entire meal from cocktail to dessert, and this wedding outdid every other venue. Every wedding I have been to I always go home hungry or complain about the dinner, and I have never complimented a couple the following day on how good the food was, but for our wedding, two weeks later and people are still calling me raving about the food.”

- Amanda C



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CLASSIC SIT DOWN WEDDING

COCKTAIL HOUR

COLD DISPLAYS

Bruschetta Duo

Tomato, Basil and Onion

Roasted Peppers, Sun Dried Tomatoes and Gaeta Olives

Caprese

Vine Ripe Tomatoes with Fresh Mozzarella and Basil

International Cheese and Fruit

Selection of Imported Cheeses and Fresh Seasonal Fruits served with Assorted Flatbreads and Crostini

Vegetable Crudité

Bouquetière of Fresh Garden Display with Spinach and Artichoke Dip and Roasted Red Pepper Hummus

CHEF ATTENDED STATION

PASTA

(Choice of Three)

Bow Ties Tuscany

Sundried Tomatoes, Artichoke Hearts, Asparagus in a White Wine & Herb Sauce

Cavatelli and Broccoli

With Fresh Pecorino Romano & Garlic

Gemelli

With Crumbled Sausage, Broccoli Rabe, and Wild Mushroom Cream Sauce

Mezza Rigatoni Bolognese

Penne Ala Vodka

Three Cheese Tortellini with Basil Pesto Cream

Beggars Purse

Roasted Pear and Four Cheese with Wild Mushroom Demi Glace

All Pasta Stations Include:

Pecorino Romano Cheese, Red Pepper Flakes and Focaccia

HORS D'OEUVRES

(Choice of Ten)

CUSTOMARY PASSED HORS D'OEUVRES

Baby Corn Beef Pastrami Reuben

Bacon Wrapped Scallop

Black Angus Cheddar Slider

Black and White Sesame Chicken Satay

Brie and Raspberry Package

Caribbean Salmon

Chicken & Cheese Quesadilla Cone with Guacamole

Chicken and Waffle

Coconut Shrimp with Mango Chutney

Coney Island Frank in Croute with Dijon Mustard

Crab and Gazpacho Shooter

Crab Cake with Boom Boom Sauce

Crispy Shrimp Shumai with Wasabi Aioli

Edamame Potsticker

Filet Mignon Negimaki

Fresh Mozzarella en Carozza with Tomato Ragu

Habanero Salmon

Herbed Goat Cheese Crostini with Kalamata Olive Tapenade

Long Island Oyster with Bloody Mary Cocktail Sauce

Mini Lobster Mac and Cheese

Mini Monte Cristo

Mini Philly Cheese Steak on a Pretzel Roll

Miniature Fresh Fruit Smoothie

Pear and Gorgonzola Purse

Petite French Onion Soup

Poblano and Chipotle Beef Satay

Seafood Ceviche served on a Mini Taco Shell

Sesame Chicken Wrapped in a Pea Pod

Short-Rib Pie with Provolone Cheese

Spinach and Artichoke Tart

Spinach and Three Cheese Stuffed Mushroom

Thai Chicken on a Sugarcane Skewer

Thai Salmon Kabob

Tuna Carpaccio over Seaweed Salad

Tuna Tartare

Wild Mushroom Risotto Cake

Wild Mushroom Strudel

SUPPLEMENTAL HORS D'OEUVRES*

New Zealand Lamb Chop

Shrimp Cocktail

* Supplemental Hors D'oeuvres Available for an Additional Charge *

RECEPTION

FIRST COURSE

(Choice of One)

Butternut Squash Soup
Served in an Espresso Cup

Lobster Bisque
Served in an Espresso Cup

Vegetable Tower
Grilled Portobello Mushrooms, Eggplant, Zucchini, Squash,
Red and Yellow Peppers, with a Balsamic Syrup

Vine Ripe Tomatoes, Fresh Burrata, Crispy Basil
With Yellow Tomato Pesto and Balsamic Glaze

Wild Mushroom and Goat Cheese Purse

Paired With

SALAD
(Choice of One)

Baby Romaine Hearts Salad
With Prosciutto de Parma, Olive and Sundried Tomato Tapenade,
Grape Tomatoes with a Lemon Dijon Vinaigrette

Boston Bibb Salad
Bibb Lettuce, Sliced Grapes, Red & Green Apples,
Smoked Gouda with an Apple Cider Vinaigrette

Harvest Salad
Mixed Baby Lettuce, Cucumber, Enoki Mushrooms, and Tomatoes
with a White Balsamic Vinaigrette

Farmhouse Salad
Field Greens, Cucumber, Carrots, and Cherry Tomatoes
with a Herb Vinaigrette

Accompanied by Warmed Artisanal Dinner Rolls

ENTRÉES

(Choice of Two Entrées plus One Vegetarian)

Frenched Breast of Chicken
with a Brandy Demi Glace Reduction
Sautéed Portobello Mushrooms, Prosciutto and Fontina Cheese
Fingerling Potatoes and Baby Vegetables

Roasted Free Range Chicken with Thyme Jus
Chive Whipped Potatoes and Baby Vegetables

Pan Seared Atlantic Salmon with Lemon Beurre Blanc
Heirloom Tomatoes, Fresh Herbs
Basmati Rice and Baby Vegetables

Floridan Grouper with White Wine Sauce
Sautéed Spinach, Sundried Tomatoes, Roasted Peppers,
Gaeta Olives, Basmati Rice and Baby Vegetables

Orange Ginger Miso-Glazed Pan Seared Grouper
with White Wine Sauce
Basmati Rice and Baby Vegetables

Eight Hour Braised Short Ribs in a Merlot Reduction
Garlic Mashed Potatoes and Baby Vegetables

Grilled Bone In Pork Chop
Sautéed Spinach, Caramelized Onions and Fresh Mozzarella
Potato Hash and Baby Vegetables

Vegetarian
Available upon Request

DESSERT

Custom Wedding Cake
Served with Chocolate Covered Strawberry

Colombian Regular and Decaffeinated Coffee

Traditional and Herbal Teas



Abella Studios



Jac & Jules



Havana

PLATINUM SIT DOWN WEDDING

COCKTAIL HOUR

Beautifully Decorated with an Signature Ice Carving

COLD DISPLAYS

Bruschetta Duo

Tomato, Basil and Onion
Roasted Peppers, Sun Dried Tomatoes and Gaeta Olives

Caprese

Vine Ripe Tomatoes with Fresh Mozzarella and Basil

International Cheese and Fruit

Selection of Imported Cheeses and Fresh Seasonal Fruits
served with Assorted Flatbreads and Crostini

Vegetable Crudit 

Bouqueti re of Fresh Garden Display
with Spinach and Artichoke Dip
and Roasted Red Pepper Hummus

UPGRADED COLD DISPLAYS

(Choice of Two)

Mediterranean

Roasted Red Pepper Hummus, Tzatziki, Baba Ghanoush,
Couscous Salad, served with Toasted Pita, Marinated Olives,
and Marinated Feta Cheese

Tuscany Antipasto

Fine Charcuterie and Antipasto Display with Marinated Olives,
Oven Dried Tomatoes, Fresh Mozzarella Balls, Artisan Breads,
Grilled Roasted Vegetables, House Roasted Peppers,
and Pecorino Romano Cheese

Tuna Carpaccio

with Capers, Olives, Lemon Zest, Arugula and Olive Oil

Norwegian Smoked Salmon

Served with Capers, Red Onions,
Chopped Egg, and Lemon Zest

CHEF ATTENDED STATIONS

PASTA

(Choice of Three)

Bow Ties Tuscany

Sundried Tomatoes, Artichoke Hearts,
Asparagus in White Wine and Herb Sauce

Mezza Rigatoni Bolognese

Orecchiette

Broccoli Rabe, Italian Sausage
and Oven Dried Tomatoes

Penne Ala Vodka

Shrimp Ravioli

Peas and Cipollini Onion in a Truffled Scampi Sauce

Three Cheese Tortellini

with Basil Pesto Cream

Beggars Purse

Roasted Pear and Four Cheese with
Wild Mushroom Demi Glace

All Pasta Stations Include:

Pecorino Romano Cheese, Red Pepper Flakes and Focaccia

CARVING

(Choice of Two)

Garlic Roasted Pork Loin, Raspberry Chipotle Glaze

Herb Roasted Turkey Breast, Cranberry Chutney

With Natural Pan Jus

Glazed Corned Beef with Brown Sugar and Spicy Mustard

Romanian Pastrami

Mediterranean Spiced Leg of Lamb

With Tzatziki Sauce

Flank Steak Chimichurri

TASTE OF MULBERRY STREET

Accompanied by a Cascading Display of Freshly Baked Artisan Breads and Focaccias With Sundried Tomatoes and Basil Pesto

(Choice of 3)

Seafood Fra Diavolo, Fried Calamari, Eggplant Rollatini,
Veal Sorrentino, New Zealand Mussels in Garlic
and White White or Fresh Marinara

HORS D'OEUVRES

(Choice of Twelve)

CUSTOMARY PASSED HORS D'OEUVRES

Baby Corn Beef Pastrami Reuben
Bacon Wrapped Scallop
Black Angus Cheddar Slider
Black and White Sesame Chicken Satay
Brie and Raspberry Package
Caribbean Salmon
Chicken and Cheese Quesadilla Cone with Guacamole
Chicken and Waffle
Coconut Shrimp with Mango Chutney
Coney Island Frank in Croute with Dijon Mustard
Crab and Gazpacho Shooter
Crab Cake with Boom Boom Sauce
Crispy Shrimp Shumai with Wasabi Aioli
Edamame Potsticker
Filet Mignon Negimaki
Fresh Mozzarella en Carozza with Tomato Ragu
Habanero Salmon
Herbed Goat Cheese Crostini with Kalamata Olive Tapenade
Long Island Oysters with Bloody Mary Cocktail Sauce
Mini Lobster Mac and Cheese
Mini Monte Cristo
Mini Philly Cheese Steak on a Pretzel Roll
Miniature Fresh Fruit Smoothies
Pear and Gorgonzola Purse
Petite French Onion Soup
Poblano and Chipotle Beef Satay
Seafood Ceviche served on a Mini Taco Shell
Seared Beef Tenderloin with Horseradish Aioli
Sesame Chicken Wrapped in a Pea Pod
Short-Rib Pie with Provolone Cheese
Spinach and Artichoke Tart
Spinach and Three Cheese Stuffed Mushroom
Thai Chicken on a Sugarcane Skewer
Thai Chicken Satay
Thai Salmon Kabob
Tuna Carpaccio over Seaweed Salad
Tuna Tartare
Wild Mushroom Risotto Cake
Wild Mushroom Strudel

SUPPLEMENTAL HORS D'OEUVRES *

New Zealand Lamb Chops
Shrimp Cocktail

* Supplemental Hors D'oeuvres Available for an Additional Charge *

RECEPTION

FIRST COURSE

(Choice of One)

Butternut Squash Soup

Served in an Espresso Cup

Colossal Shrimp Cocktail

Gulf Shrimp with a Bloody Mary Cocktail Sauce

Jumbo Lump Crab Cake

Sliced Fennel Red Onion & Micro Greens with a Chipotle Mayo

Lobster Bisque

Served in an Espresso Cup

Vegetable Tower

Grilled Portobello Mushrooms, Eggplant, Zucchini, Squash,
Red and Yellow Peppers, with Balsamic Syrup

Vine Ripe Tomatoes, Fresh Burrata, Crispy Basil

Yellow Tomato Pesto and Balsamic Glaze

Wild Mushroom & Goat Cheese Purse

And Paired With

SALAD

(Choice of One)

Baby Romaine Hearts Salad

With Prosciutto de Parma, Olive and Sundried Tomato Tapenade,
Grape Tomatoes with a Lemon Dijon Vinaigrette

Boston Bibb Salad

Bibb Lettuce, Sliced Grapes, Red & Green Apples,
Smoked Gouda with an Apple Cider Vinaigrette

Harvest Salad

Mixed Baby Lettuce, Cucumber, Enoki Mushrooms, and Tomatoes
with a White Balsamic Vinaigrette

Farmhouse Salad

Field Greens, Cucumber, Carrots, and Cherry Tomatoes
with a Herb Vinaigrette

Accompanied by Warmed Artisanal Dinner Rolls

ENTRÉES

(Choice of Two Entrees plus One Vegetarian)

Frenched Breast of Chicken

with a Brandy Demi Glace Reduction

Sautéed Portobello Mushrooms, Prosciutto and Fontina Cheese
Fingerling Potatoes and Baby Vegetables

Roasted Free Range Chicken with Thyme Jus

Chive Whipped Potatoes and Baby Vegetables

Filet Mignon in a Cabernet Demi-Glace

With Wild Mushrooms, Frizzled Onions,
Garlic Mashed Potatoes and Baby Vegetables

Eight Hour Braised Short Ribs

in a Merlot Reduction

Garlic Mashed Potatoes and Baby Vegetables

Grilled Bone-In Pork Chop

Sautéed Spinach, Caramelized Onions and Fresh Mozzarella
Potato Hash and Baby Vegetables

Floridan Grouper with White Wine Sauce

Sautéed Spinach, Sundried Tomatoes, Roasted Peppers,
Gaeta Olives, Basmati Rice and Baby Vegetables

Pan Seared Sea Bass

Sautéed Zucchini and Heirloom Tomato Broth
Basmati Rice and Baby Vegetables

Orange Ginger Miso-Glazed Pan Seared Sea Bass

Basmati Rice and Baby Vegetables

Pan Seared Atlantic Salmon

with Lemon Beurre Blanc

Heirloom Tomatoes, Fresh Herbs
Basmati Rice and Baby Vegetables

Vegetarian

Available upon Request

DESSERT

Custom Wedding Cake

Served with Chocolate Covered Strawberry

PASSED DESSERTS

(Choice of 5)

Apple Galette

Brownies Ala Mode

Cannoli Cones

Cheesecake Lollipops

Chocolate Truffles

Cinnamon Donut Holes

Crème Brûlée

Fruit Kabobs

Ice Cream Sandwiches

Key Lime or Lemon Tarts

Mini Milkshakes

Colombian Regular and Decaffeinated Coffee

Traditional and Herbal Teas



ENHANCEMENTS

(Can be added to the Classic or Platinum Package to create a truly one of a kind, custom Wedding Reception)

STATION UPGRADES

DIM SUM BAR

\$6.00/pp

Spicy Vegetable and Chicken Scallion Pot Stickers Fried to Order
Shrimp or Pork Shumai
Steamed to Perfection in Bamboo Baskets
Served with Honey Soy and Ginger Garlic Dipping Sauces

ASIAN WOK

\$7.00/pp

(Choice of Two)

General Tso's Chicken, Mongolian Beef,
or Red Chili Shrimp
Accompanied by Vegetable Lo Mein and Fried Rice
Served with Teriyaki Sauce and Ponzu Sauce

CARVING

\$10.00/pp

(Choice of Two)

Garlic Roasted Pork Loin, Raspberry Chipotle Glaze

Herb Roasted Turkey Breast, Cranberry Chutney
With Natural Pan Jus

Glazed Corn Beef with Brown Sugar and Spicy Mustard

Romanian Pastrami

Mediterranean Spiced Leg of Lamb
With Tzatziki Sauce

Flank Steak Chimichurri

Cracked Peppercorn Rubbed Tenderloin of Beef
with Porcini Demi Glace
\$20.00/pp

CRÊPE

(Choice of Two)

\$7.00/pp

Peking Duck or Chicken

Roasted Peppers and Spinach with Tomato Coulis
Baby Shrimp and Scallops with Lobster Cream
Braised Short Ribs with Caramelized Onions

MARTINI MASHED POTATO BAR

\$5.50/pp

Yukon Gold Mashed Potatoes and Sweet Potatoes
Served with Cheddar Cheese, Sour Cream, Bacon, Broccoli, Scallions,
Frizzled Onions, Caramelized Shallots and Garlic, Creamed Spinach,
Wild Mushroom Sauce, Brown Sugar, Cinnamon, and Marshmallows

SEAFOOD RAW BAR

\$18.00/pp

Shrimp Cocktail, Clams and Oysters on a Half Shell
Served with Classic Dipping Sauces

SEARED AHI TUNA STATION

\$8.00/pp

(Choice of Two)

Black and White Sesame, Seven Pepper, Lemon Pepper
and Hoisin Glazed
Accompanied with Seaweed Salad

SKIRT STEAK STATION

\$9.00/pp

With Portobello Mushrooms and Onions
with a Green Pepper Brandy Glaze

SLIDERS

\$6.00/pp

Angus Beef Sliders

Served with Bacon, Caramelized Onions, Cheddar and Swiss Cheese,
Sautéed Mushrooms, Ketchup, and Fresh Cut French Fries

SOUTHERN STATION

\$9.00/pp

Chicken & Waffles, Mac and Cheese, Shrimp Etouffee,
Buttermilk Biscuits

SUSHI AND SASHIMI DISPLAY

\$20.00/pp

Handmade Sushi Rolls: Tuna, Salmon, Yellowtail, California
and Vegetarian

Hand Cut Sashimi: Tuna and Salmon.
Served with Soy Sauce, Ginger and Wasabi

TASTE OF MULBERRY STREET

\$7.00/pp

Accompanied by a Cascading Display of Freshly Baked Artisan Breads and
Focaccias With Sundried Tomatoes and Basil Pesto
(Choice of 3)

Seafood Fra Diavolo, Fried Calamari, Eggplant Rollatini,
Veal Sorrentino, New Zealand Mussels in Garlic
and White Wine or Fresh Marinara

ENTRÉE UPGRADES

Filet Mignon with a Cabernet Demi-Glace

Wild Mushrooms, Frizzled Onions
Fingerling Potatoes and Baby Vegetables

Frenched Rack of Lamb with a Port Wine Balsamic Demi-Glace

Rosemary Red Bliss Potatoes and Roasted Root Vegetables

Porcini Dusted Veal Chop

with Cipollini, Wild Mushrooms and a Cabernet Demi-Glace
Chive Whipped Potatoes and Charred Brussel Sprouts

Orange Ginger Miso-Glazed Sea Bass

Basmati Rice and Baby Vegetables

Pan Seared Sea Bass

Sautéed Zucchini and Heirloom Tomato Broth
Basmati Rice and Sautéed Haricot Verts

Roasted Halibut with Leek Beurre Blanc

Basmati Rice and Baby Vegetables

Filet Mignon with Shrimp Provençal

Potato Hash and Sautéed Asparagus

Maryland Crab Cake with Filet Mignon

Garlic Mashed Potatoes and Baby Vegetables

Petite Filet Mignon and Butter Poached Lobster Tail

Garlic Mashed Potatoes and Baby Vegetables

DESSERT

PASSED DESSERTS

\$5.00/pp

(Choice of 5)

Apple Galette

Asian Spoon with Chocolate Mousse and Raspberry Coulis

Brownies Ala Mode

Cannoli Cones

Cheesecake Lollipops

Cinnamon Donuts Holes

Crème Brûlée

Fruit Kabobs

Ice Cream Sandwiches

Key Lime Tart

Lemon Tart

Mini Milkshakes

Mini Fresh Fruit Smoothies

Molten Lava Cake

Pecan Bar

S'mores Torte

Sorbet Spoons: Lemon, Mango, and Raspberry Tiramisu

Warm Chocolate Chip Cookies with Shots of Milk

ATTENDED DESSERT STATIONS

Bananas Foster Flambé

\$5.00/pp

Dulce de Leche, Chocolate, and Vanilla Gelatos

Crêpe Station

\$5.00/pp

Assorted seasonal fruits, berries and fresh whipped cream

Chocolate Fountain

\$9.95/pp

Choice Of: Milk, Dark, or White Chocolate

Toppings: Marshmallows, Pretzel Rods, Graham Crackers, Vienna Fingers, Oreos, Strawberries, Pineapple, Banana

Mini Pastry Platter for the Table

\$3.00/pp

Bite Size Eclairs, Cannolis and Napoleons

Sundae Bar

\$6.75/pp

Vanilla, Chocolate and Mint Chocolate Chip Ice Cream

Toppings: Whipped Cream, Maraschino Cherries, Chocolate Syrup, M&M's, Crushed Oreos, Rainbow and Chocolate Sprinkles

Viennese Table

\$15.00/pp

Assorted Cakes: Red Velvet, Cheesecake, Carrot Cake and Chocolate Cake

Cupcakes and Italian Pastries: Napoleons, Éclairs, Cream Puffs

Cookies: Fresh Baked Chocolate Chip and Mini Black and White Cookies

Sundae Bar: Assorted Ice Cream and Toppings

Fresh Fruit Display: Seasonal Berries and Melons

Espresso, Cappuccino, Flavored Coffees \$6.00/pp



Off Beet Productions

“My husband and I couldn’t have asked for a better experience and wedding day at this venue! Perfection is the only word that comes to mind when we think about the food, views, drinks, and people to work with! Throughout the entire planning process, the team was there to answer any questions we had and help with each decision. Every person who works here is professional, talented, and extremely thoughtful. From the moment we arrived for our first look, we had nothing but smiles on our faces! We can honestly say that we had the best day of our lives and we are positive that it wouldn’t have been the same anywhere else.”

- Sarah N



Andrew Dimaino



Nikki & Chip



Tori Kelner

Windows on the WATER at FROGBRIDGE

7 Yellow Meetinghouse Road | Millstone Township, NJ 08510
609.208.9475 | www.windowsonthewaternj.com



Cover Photo by Nicole Klym