

PRIVATE DINING PACKAGES

BELL'S MANSION OFFERS AN ARRAY OF PACKAGES PERFECT FOR ANY OCCASION. JOIN US FOR CORPORATE EVENTS, SOCIAL CELEBRATIONS, AND PRIVATE DINNERS. OUR MENU FEATURES SEASONAL PRODUCE, FRESH SEAFOOD, FARM RAISED MEATS AND ALL HOMEMADE CUISINE. OUR FULL BAR BOASTS A VARIETY OF CRAFT BEERS, PREMIUM SPIRITS AND AN EXTENSIVE WINE LIST.

HOURS:

OPEN 7 DAYS A WEEK
LUNCH: 12PM - 4PM EVERYDAY
DINNER: 4PM-9:30PM SUN-THURS
DINNER: 4PM-10:30PM FRI & SAT
BRUNCH: 12PM-3PM SUNDAYS

MENU:

WE REQUEST A PRE-SET MENU FOR ANY PRIVATE EVENT **OVER 12 GUESTS** IN ORDER TO OFFER OUR HIGHEST QUALITY OF SERVICE. WE ASK FOR FINAL MENU CHOICES NO LATER THAN ONE WEEK PRIOR TO EVENT.

OUTSIDE FOOD & BEVERAGE:

SOFT DRINKS, COFFEE, AND TEA ARE INCLUDED IN EACH PACKAGE. LIQUOR PACKAGES CAN BE SELECTED UPON THE PREFERENCE OF THE HOST. OPTIONS INCLUDE: CASH BAR • FULL BAR • PER CONSUMPTION. **NO OUTSIDE FOOD OR BEVERAGE MAY BE BROUGHT INTO THE RESTAURANT** [MAY EXCLUDE CAKE]. WE CAN ACCOMMODATE ALMOST ANY SPECIAL REQUESTS. PLEASE SPEAK TO US DIRECTLY TO MAKE ARRANGEMENTS.

CAKE:

ONE CAKE IS PERMITTED PER EVENT – PROVIDED THAT THERE IS AN ATTACHED RECEIPT FROM BAKERY OR THE CAKE IS IN ORIGINAL BAKERY BOX. **HOMEMADE CAKES ARE NOT PERMITTED.** CAKE WILL BE DISPLAYED, CUT, & SERVED FOR ALL GUESTS. CAKE FEE IS AN ADDITIONAL \$1.50 PER PERSON.

DECORATIONS:

WE ENCOURAGE ANY EXTRA DÉCOR THE HOST WOULD LIKE TO BRING IN TO ADD A SPECIAL TOUCH TO YOUR EVENT. WE ASK THAT YOU DO NOT USE CONFETTI ON THE TABLES. PLEASE COORDINATE ARRANGEMENTS FOR SET UP AND BREAK DOWN OF DÉCOR ON YOUR OWN.

ACCESSIBILITY:

BELL'S MANSION IS WHEELCHAIR ACCESSIBLE. OUR GARDEN PATIOS ARE NOT WHEELCHAIR ACCESSIBLE.

ROOM MINIMUMS:

SALMON – MINIMUM 12 GUESTS UP TO 14 GUESTS
MUSIC – MINIMUM 16 GUESTS UP TO 26 GUESTS
CANAL – MINIMUM 35 GUESTS UP TO 65 GUESTS
UNAVAILABLE FOR DINNER ON WEEKENDS

FINAL RSVP COUNT DUE ONE WEEK PRIOR TO EVENT

DEPOSIT:

IN ORDER TO CONFIRM YOUR RESERVATION, WE ASK FOR A \$100 DEPOSIT. DATE CONFIRMATION IS BASED ON A FIRST COME FIRST SERVE BASIS. ROOM PREFERRED IS NOT GUARANTEED BUT WILL BE GRANTED UPON AVAILABILITY. **DEPOSIT IS NOT REFUNDABLE**

PAYMENT:

ALL CHARGES WILL BE PRESENTED ON ONE GUEST CHECK AND WILL BE PAYABLE AT THE END OF THE EVENT. THIS WILL INCLUDE NEW JERSEY'S SALES TAX + A 20% GRATUITY CHARGE.

DURATION:

EVENT PACKAGES RANGE FROM 3HRS TO 4HRS. ANY ADDITIONAL TIME OVER 15 MINUTES WILL BE CHARGED \$150 PER HOUR

GARDEN PATIO/BAR:

OUTDOOR DINING IS AVAILABLE UPON PREFERENCE BUT WILL BE DETERMINED ON THE DAY OF THE EVENT BY BOTH THE HOST AND BELL'S MANSION, WEATHER PERMITTING.



\$25 BELL'S LUNCH SIT DOWN

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD

THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR

[ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]

priced per person

FIRST

MIXED GREEN SALAD

RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

SELECT THREE ENTRÉE CHOICES

ONE FROM EACH CATEGORY

PENNE VODKA

TRADITIONAL TOMATO VODKA SAUCE

OR

SHELL PASTA

TOMATO BASIL SAUCE

-

CHICKEN FRANCHAISE

LEMON BUTTER SAUCE, MASHED POTATOES, VEGGIES

OR

CHICKEN OVER RISOTTO

MUSHROOM HERB SAUCE

-

CRAB CAKES

LEMON CHARDONNAY SAUCE, RICE

OR

PORK SALTIMBOCCA

PROSCIUTTO, MOZZARELLA,

MASHED POTATOES

\$25 BELL'S LUNCH BUFFET

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD

THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR

[ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]

priced per person – 35 guest minimum

FIRST

MIXED GREEN SALAD

RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

SELECT THREE ENTRÉE CHAFING DISHES

ONE FROM EACH CATEGORY

PENNE VODKA

TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI

THINLY SLICED EGGPLANT,
RICCOTA + MOZZARELLA CHEESE

-

CHICKEN FRANCHAISE

LEMON BUTTER SAUCE

OR

CHICKEN MARSALA

MUSHROOM MARSALA WINE SAUCE

-

CRABCAKES

LEMON CHARDONNAY SAUCE

OR

LONDON BROIL

PEPPERS + ONIONS

SIDES

ROASTED POTATOES AND MEDLEY OF VEGETABLES



\$30 BELL'S LUNCH SIT DOWN

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
 THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
 [ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person

FIRST

MIXED GREEN SALAD
 RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

FAMILY STYLE

PENNE VODKA
 TRADITIONAL TOMATO VODKA SAUCE

THIRD

SELECT TWO ENTRÉE CHOICES
 ONE FROM EACH CATEGORY

CHICKEN FRANCHAISE
 LEMON BUTTER SAUCE, MASHED POTATOES, VEGGIES

OR

CHICKEN OVER RISOTTO
 MUSHROOM HERB SAUCE

-

CRAB CAKES
 LEMON CHARDONNAY SAUCE, RICE

OR

PORK SALTIMBOCCA
 PROSCIUTTO, MOZZARELLA,
 MASHED POTATOES

\$30 BELL'S LUNCH BUFFET

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
 THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
 [ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person – 35 guest minimum

FIRST

MIXED GREEN SALAD
 RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

SELECT FOUR ENTRÉE CHAFING DISHES

PENNE VODKA
 TRADITIONAL TOMATO VODKA SAUCE

-

EGGPLANT ROLLANTINI
 THINLY SLICED EGGPLANT,
 RICCOTA + MOZZARELLA CHEESE

-

CHICKEN FRANCHAISE
 LEMON BUTTER SAUCE

-

CHICKEN MARSALA
 MUSHROOM MARSALA WINE SAUCE

-

CRABCAKES
 LEMON CHARDONNAY SAUCE

-

LONDON BROIL
 PEPPERS + ONIONS

SIDES

ROASTED POTATOES AND MEDLEY OF VEGETABLES



\$32 BELL'S DINNER SIT DOWN

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
 THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
 [ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person

FIRST

SELECT ONE SALAD

MIXED GREEN SALAD

RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

OR

CAESAR SALAD

HOUSE CROUTONS, PARMESAN SHAVINGS

SECOND

SELECT FOUR ENTRÉE CHOICES
 ONE FROM EACH CATEGORY

PENNE VODKA

TRADITIONAL TOMATO VODKA SAUCE

OR

SHELL PASTA

TOMATO BASIL SAUCE

-

CHICKEN FRANCHAISE

LEMON BUTTER SAUCE, MASHED POTATOES, VEGGIES

OR

CHICKEN OVER RISOTTO

MUSHROOM HERB SAUCE

-

BAKED SALMON

LEMON BUTTER SAUCE, SWEET POTATOES

OR

CRAB CAKES

LEMON CHARDONNAY SAUCE, RICE

-

PORK SALTIMBOCCA

PROSCIUTTO, MOZZARELLA, MASHED POTATOES

OR

BELL'S RIBEYE

HOUSE DEMI GLACE, MASHED POTATOES, VEGGIES

\$32 BELL'S DINNER BUFFET

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
 THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
 [ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person – 35 guest minimum

FIRST

SELECT ONE SALAD

MIXED GREEN SALAD

RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

OR

CAESAR SALAD

HOUSE CROUTONS, PARMESAN SHAVINGS

SECOND

SELECT FOUR ENTRÉE CHAFING DISHES
 ONE FROM EACH CATEGORY

PENNE VODKA

TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI

THINLY SLICED EGGPLANT,
 RICCOTA + MOZZARELLA CHEESE

-

CHICKEN FRANCHAISE

LEMON BUTTER SAUCE

OR

CHICKEN MARSALA

MUSHROOM MARSALA WINE SAUCE

-

MINI CRABCAKES

LEMON CHARDONNAY SAUCE

OR

SALMON

LEMON BUTTER SAUCE

-

PORK DIANE

CREAMY MUSTARD SAUCE

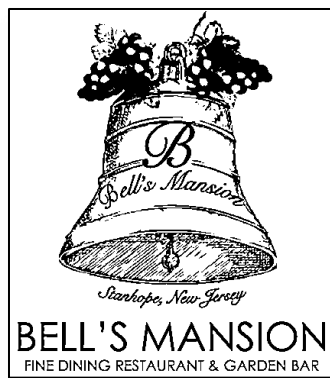
OR

LONDON BROIL

PEPPERS + ONIONS

SIDES

ROASTED POTATOES AND MEDLEY OF VEGETABLES



\$35 RUSTIC AFTERNOON BUFFET

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
[ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person – 35 guest minimum

RUSTIC TABLE

FRESHLY BAKED BREAD BOWLS • CRISPY PLANTAIN CHIPS • HANDCUT TORTILLAS
SPINACH + ARTICHOKE DIP
PIMENTO CHEESE DIP
APPLE GUACAMOLE
MIXED GREEN SALAD

SWEET TABLE

FARMER CHEESE CREPES • HONEY • HOUSEBAKED MINI MUFFINS • FRUIT + CHEESE BOARD • HOUSEMADE JAM
BAKED FRENCH TOAST • PANCAKES

BUFFET

SELECT THREE ENTRÉE CHAFING DISHES
ONE FROM EACH CATEGORY

PIEROGI CASSEROLE

POTATO + CHEESE

OR

PENNE PASTA

TRADITIONAL VODKA SAUCE

-

CHICKEN FRANCHAISE

LEMON BUTTER SAUCE

OR

CHICKEN MARSALA

MUSHROOMS + MARSALA WINE SAUCE

-

LONDON BROIL

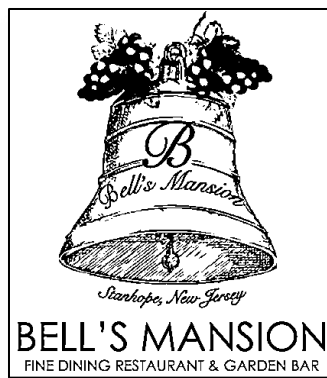
PEPPERS + ONIONS

OR

CRAB CAKES

LEMON CHARDONNAY SAUCE

ROASTED POTATOES AND MIXED VEGETABLES



\$48 BELL'S LUNCH SPECIAL OCCASION

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
FOUR HOURS • ROOM DÉCOR 1 HOUR PRIOR
[ALCOHOL – TAX – GRATUITY: NOT INCLUDED]
priced per person

FIRST

SELECT THREE FAMILY STYLE APPETIZERS

CALAMARI
SESAME SAUCE
CRABCAKES
HORSERADISH SAUCE
CHICKEN SATAYS
SESAME GINGER SAUCE
KIELBASA
SAUERKRAUT

PIEROGI
POTATO & CHEESE
BRUSCHETTA
FRESH TOMATO, HOUSE TOAST
CAPRESE
TOMATO & MOZZARELLA
GUACAMOLE
PLANTAIN CHIPS, APPLES

SECOND

SELECT ONE SALAD

MIXED GREEN SALAD
RED WINE VINAIGRETTE, DRIED CRANBERRIES, FRESH APPLES

OR

CAESAR SALAD
HOUSE CROUTONS, PARMESAN SHAVINGS

THIRD

PENNE VODKA
TRADITIONAL TOMATO VODKA SAUCE

FOURTH

*SELECT THREE ENTRÉE CHOICES
ONE FROM EACH CATEGORY*

CHICKEN FRANCHAISE
LEMON BUTTER SAUCE, MASHED POTATOES, VEGGIES

OR

CHICKEN OVER RISOTTO
MUSHROOM HERB SAUCE

BAKED SALMON
LEMON BUTTER SAUCE, SWEET POTATOES

OR

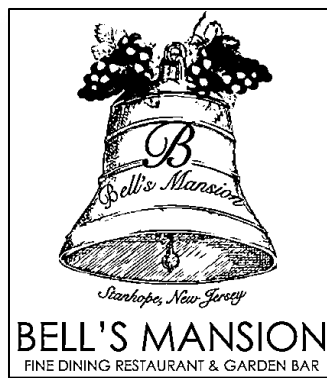
CRAB CAKES
LEMON CHARDONNAY SAUCE, RICE

PORK SALTIMBOCCA
PROSCIUTTO, MOZZARELLA, MASHED POTATOES

OR

BELL'S RIBEYE
HOUSE DEMI GLACE, MASHED POTATOES, VEGGIES

FIFTH: ASSORTMENT OF MINI DESSERTS - FAMILY STYLE **OR** BRING YOUR OWN CAKE



\$65 BELL'S DINNER SPECIAL OCCASION

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
FOUR HOURS • ROOM DÉCOR 1 HOUR PRIOR
[ALCOHOL – TAX – GRATUITY: NOT INCLUDED]
priced per person

FIRST

SELECT THREE FAMILY STYLE APPETIZERS

CALAMARI
SESAME SAUCE

CRABCAKES
HORSERADISH SAUCE

CHICKEN SATAYS
SESAME GINGER SAUCE

KIELBASA
SAUERKRAUT

PIEROGI
POTATO & CHEESE

BRUSCHETTA
FRESH TOMATO, HOUSE TOAST

CAPRESE
TOMATO & MOZZARELLA

GUACAMOLE
PLANTAIN CHIPS, APPLES

SECOND

GUEST CHOICE OF SALAD

MIXED GREEN SALAD
RED WINE VINAIGRETTE, DRIED CRANBERRIES, FRESH APPLES

OR

CAESAR SALAD
HOUSE CROUTONS, PARMESAN SHAVINGS

THIRD

SELECT FOUR ENTRÉE CHOICES
ONE FROM EACH CATEGORY

PENNE VODKA
TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI
THINLY SLICED EGGPLANT,
RICCOTA + MOZZARELLA CHEESE

-

CHICKEN FRANCHAISE
LEMON BUTTER SAUCE, MASHED POTATOES, VEGGIES

OR

CHICKEN OVER RISOTTO
MUSHROOM HERB SAUCE

BAKED SALMON
LEMON BUTTER SAUCE, SWEET POTATOES

OR

CRAB CAKES
LEMON CHARDONNAY SAUCE, RICE

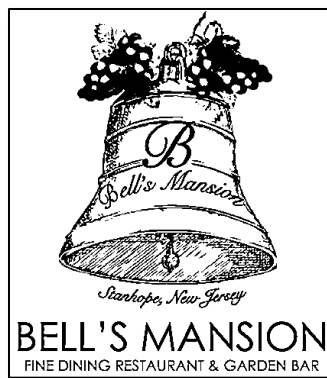
SHORT RIBS
HOUSE DEMI GLACE, POLENTA

OR

BELL'S RIBEYE
HOUSE DEMI GLACE, MASHED POTATOES, VEGGIES

FOURTH

CHOICE OF DESSERT: BANANA FLAUTA, CHEESECAKE, FLOURLESS CHOCOLATE CAKE **OR** BRING YOUR OWN CAKE



\$72 BELL'S PREMIUM SIT DOWN

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
FOUR HOURS • ROOM DÉCOR 1 HOUR PRIOR
[ALCOHOL – TAX – GRATUITY: NOT INCLUDED]
priced per person

FIRST SELECT FOUR

CALAMARI
SESAME SAUCE

CRABCAKES
HORSERADISH SAUCE

CHICKEN SATAYS
SESAME GINGER SAUCE

KIELBASA
SAUERKRAUT

PIEROGI
POTATO & CHEESE

BRUSCHETTA
FRESH TOMATO, HOUSE TOAST

CAPRESE
TOMATO & MOZZARELLA

GUACAMOLE
PLANTAIN CHIPS, APPLES

SECOND GUEST CHOICE OF SALAD

MIXED GREEN SALAD
RED WINE VINAIGRETTE, DRIED CRANBERRIES, FRESH APPLES
OR
CAESAR SALAD
HOUSE CROUTONS, PARMESAN SHAVINGS

THIRD SELECT FOUR ENTRÉE CHOICES ONE FROM EACH CATEGORY

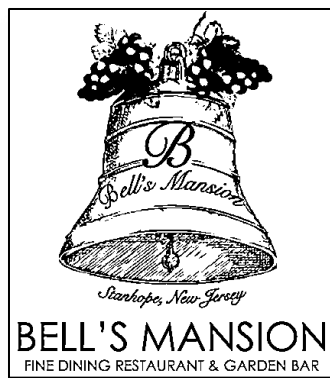
PENNE VODKA
OR
EGGPLANT ROLLANTINI

CHICKEN JOSHUA
BRUSCHETTA, MOZZARELLA, MASHED POTATOES
OR
CHICKEN OVER RISOTTO
MUSHROOM HERB SAUCE

BAKED SALMON
LEMON BUTTER SAUCE, SWEET POTATOES
OR
CHILEAN SEABASS
LEMON CHARDONNAY SAUCE, RICE

FILET MIGNON
MIXED VEGETABLES, MASHED POTATOES
OR
BEEF WELLINGTON
MIXED VEGETABLES, MASHED POTATOES

FOURTH: CHOICE OF DESSERT: BANANA FLAUTA, CHEESECAKE, FLOURLESS CHOCOLATE CAKE **OR** BRING YOUR OWN



ADD ONS

You may add any of the following to your party packages.
All prices are an additional cost per person.

SOUP - \$5

OPTIONS: CREAMY TOMATO, CHICKEN + VEGETABLE, MUSHROOM BISQUE

ANY TWO APPETIZERS SERVED FAMILY STYLE - \$7

ANY FIVE APPETIZERS SERVED FAMILY STYLE - \$15

CALAMARI
SESAME SAUCE

CRABCAKES
HORSERADISH SAUCE

CHICKEN SATAYS
SESAME GINGER SAUCE

KIELBASA
SAUERKRAUT

PIEROGI
POTATO & CHEESE

BRUSCHETTA
FRESH TOMATO, HOUSE TOAST

CAPRESE
TOMATO & MOZZARELLA

GUACAMOLE
PLANTAIN CHIPS, APPLES

EXTRA FAMILY STYLE PENNE VODKA COURSE - \$5

FILET MIGNON - \$8

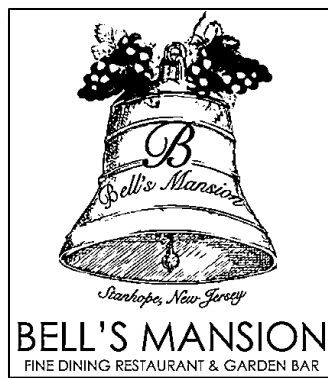
RIBEYE -- \$8

RACK OF LAMB - \$8

BEEF WELLINGTON - \$10

MINI FAMILY STYLE DESSERTS - \$5

FLOURLESS CHOCOLATE CAKE, MINI CANOLI, CHEESECAKE



LIQUOR PACKAGES

CASH BAR

Guests are responsible for purchasing their own beverages

RED & WHITE WINE BAR

Priced according to consumption

BEER & WINE BAR

Priced according to consumption

BAR TAB

All guests' beverages are recorded on one check

DOMESTIC BEER & HOUSE WINE

\$15 per person for two hours

\$19 per person for three hours

\$21 per person for four hours

IMPORTED & DOMESTIC BEER & HOUSE WINE

\$18 per person for two hours

\$23 per person for three hours

\$27 per person for four hours

PREMIUM OPEN BAR

\$25 per person for two hours

\$35 per person for three hours

\$43 per person for four hours