



**BIRCH HILL**  
*Catering to all your tastes*

518.732.4444 | [WWW.BIRCHHILLCATERING.COM](http://WWW.BIRCHHILLCATERING.COM)

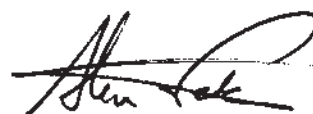


## The perfect setting...

Just 20 minutes from Albany, down a country lane in the rolling pastures and woodlands of Rensselaer county, there is a destination where dreams come true... at either Birch Hill Estate or Stablegate Farm, experience a venue unlike any other.

However you envision your wedding, with nine distinctive venue options to offer, we have a dream location for every unique couple. In the pages to follow, we'll take you on a two-dimensional tour of our locations - from classic ballroom, to rustic barn, to the willows on the water's edge surrounded by peacocks, fountains, and swans.

At Birch Hill, we genuinely love what we do. For over 80 years and four generations, we've prided ourselves on the special connections we make with our couples. Call us today, tour our beautiful grounds, and meet with one of our experienced and caring Bridal Consultants to begin planning the wedding you've always envisioned.



Steven Feldman  
*President & Owner*

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## *We are foodies*

First and foremost, we here at Birch Hill are what you call foodies. With trained chefs from the Culinary Institute of America, Johnson & Wales, and the New England Culinary Institute, our passion, style, standards, and creativity in the kitchen are unparalleled. Moreover, as the world changes and the focus on what we eat continues to shift towards local and seasonal selections, Birch Hill's attitude towards the menus we create shifts as well. We seek to provide fresh, customized menus that support local farms and a sustainable lifestyle. Enclosed in this packet, you will find just some of the various menus and food selections that will go into making your wedding not only a fun, but delicious event that your guests will talk about for years.

## *We are green*

Beginning in 2016, Birch Hill began taking huge steps to call ourselves the greenest caterer in the Capital Region. From powering our nine venues with 100% solar-energy, to composting over 2,500 gallons of dry food waste a year, and even partnering with local farms to create unique seasonal menus, we're doing our part to make the world of tomorrow not only tasty, but a little more green.

## *We are here for you*

Whether you celebrate at one of our venues or we come to you, our experienced and caring Bridal Consultants are here to help you incorporate your style and tastes as a couple into a remarkable celebration. Our list of services include, but are not limited to: helping choose the best ceremony and reception location; recommending vendors, lodging, and transportation; assisting in executing your theme; providing floor plans and etiquette advice; creating a timeline for the day of; helping pack up your items at the end of your event; and much much more!

## *We do it all*

A big part of what makes Birch Hill unlike most venues is our ability to go above and beyond just your wedding day. We understand that planning a wedding can be enough on its own, so let us help you with everything else that comes with it. From engagement shoots in our surrounding woodlands, to bubbly bridal shower brunches, and even fireside rehearsal dinners with your closest friends and family, we've been treating couples to the luxuries of a one-stop shop for decades. For further menu ideas, see our "special packages" flyer within this brochure or contact one of our Bridal Consultants today.

## *We come to you*

If you've already selected a venue and are in need of a caterer, then we can come to you! Let us show you what Birch Hill's experience in full service catering means for your special day. As a full service caterer, we handle every last detail of your experience for you. From planning the menu to clearing the last dish, Birch Hill's friendly and proficient waitstaff are here to do whatever it takes on the day of to make sure your event is simply spectacular!



# Birch Hill Estate

*At one glance, a majestic location that is perfect for elegant*

## THE COLUMBIA BALLROOM

Providing space for up to 450+ guests, the Columbia Ballroom is our largest indoor venue. With a soaring cloudlike ceiling, 5,400 square foot dance floor, customizable L.E.D accents, and a 15-foot long firewall on the attached patio, it is the Capital Region's #1 party choice for couples.



## THE CONSERVATORY BALLROOM

The Conservatory Ballroom, which can seat 200+ guests, provides an elegant atmosphere unlike any other. Complete with a one-of-a-kind glass atrium, romantic tivoi-lit drapery, warm chandeliers, and an intimate patio area, this is a most charming location to celebrate your special day with friends and family.





*indoor events, and at another glance, an open oasis, ideal for casual outdoor celebrations of life and love.*



## THE BIRCH HILL PAVILIONS

From 450+ guests in the Grand Pavilion, to 150+ in the Pond Pavilion, and even to an intimate gathering of 30+ in our Sunset Pavilion, our outdoor venues are the perfect spaces for couples looking for a natural picturesque setting. Whether you envision a casual BBQ surrounded by lush pines and open air, or a five-course served meal nestled along our charming pond, it's no wonder why couples have been choosing these locations for their dream weddings for years.



## TENTS AND GROUNDS

If the wedding you're envisioning takes place under a billowing white tent in a big open field, our 110 acres are yours to create the wedding of your dreams. With lush fields and blossoming vineyards, breathtaking views, and an on-site coordinator to help with tent rentals and décor, both the Grounds at Birch Hill and Stablegate Farm provide one-of-a-kind alternatives for your wedding.



# Stablegate Farm

*The rustic charm you've been looking for...*

## THE STABLEGATE BARN

Despite being the newest addition to our available venues, this Dutch barn built in 1847 is also our oldest venue. Once the home of the famous Elsie the Cow, the Stablegate Barn features 30-foot high ceilings, bistro lighting and antique decor, seating for up to 175 people, and newly renovated restrooms. Surrounded by grape vines, roaming horses, and star-filled skies, this venue is perfect for the couple looking for rustic charm and a venue unlike any other.



## THE STABLEGATE LODGE

The Stablegate Lodge, which can seat up to 80 guests, is the perfect venue for those looking for an intimate and non-traditional wedding. This venue is situated next to our picturesque horse pasture and vineyard. The Lodge is complete with vaulted redwood ceilings, a fossil stone fireplace, and an outdoor patio for cocktails. Whether you're looking for a romantic winter wedding or an intimate rehearsal dinner, the Lodge is a special space that you will truly adore.



## ON SITE CEREMONIES



We would be honored to host your ceremony at any one of our five sites at Birch Hill Estate and Stablegate Farm. Whether your ceremony is at the Pondsides Pergola on the water's edge or amongst the vines of Stablegate Vineyard, the possibilities of where you say "I Do" are endless.

Ceremony Fee: \$750

What's Included: Your ceremony will be scheduled for half an hour prior to your reception. Our staff will prepare the grounds and provide seating for up to 100 guests; each additional chair will be \$3.00 per chair. We will also set up a welcome station with iced water and tea or lemonade to keep your guests refreshed leading up to your nuptials.

Your bridal consultant will also orchestrate your ceremony rehearsal, organize your processional and recessional with your officiant, and direct your guests to the cocktail hour.

## Catering to You

If you've already found your dream venue and you're looking for a full service caterer to take the stress out of your reception, the talented staff at Birch Hill will come to you. After working with you to design a custom menu, we will prepare all of your foods fresh from one of our mobile kitchens on your wedding day. And just like when we welcome guests at one of our properties, a Bridal Consultant is included in all off-premise events, assisting you in coordinating any and all additional details for your special day.

From china and silverware, to tents, tables, and chairs, we can provide you with all you need to plan a hands off wedding at your location. All of our off-premise catering packages will be subject to a \$7.50 per guest charge. This includes ivory china dinnerware, flatware, high end disposable barware, portable kitchen equipment, work and buffet tables, your choice of linens, additional staff and labor required for pack ups, and the first forty miles of transportation.

Over our 80+ years, we have catered to countless locations in the Capital Region and beyond:

A Private Estate

The Berkshire Ballroom  
at the Comfort Inn and Suites

Camp Timber Lake West

Cooks Park

Crested Hen Barn

Historic Barns of Nipmose

Historic Canfield Casino

Hudson Valley Weddings at The Hill

Lakotas Farm

M & D Farm

The Pruyn House

Saratoga City Center

Sixty State Place

Tented Receptions  
at Private Residences

*...and many more*



# Reception Packages

Traditionally, couples had only two choices of service style for their wedding: a served dinner or a buffet. But thanks to catering pioneers like us, there are so many more options to explore. From a elegant plated meal, to an active cocktail soireé, or even a backyard BBQ, we're here to help you figure out the best service style for your celebration.

Whether you require an entirely vegan menu, or just a gluten-free dessert, we're happy to create a custom menu just for you. We've outlined four of our most popular options, along with base prices for each style so that choosing how we serve your food is as easy as eating it. For menu selections, see pages 12 through 15. Your color choice of overlay and napkin are included in all of our wedding packages.

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SIMPLE ELEGANCE

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*Cocktail Hour*

Your reception begins with a sparkling welcome along with our Birch Hill Bistro Display and Chef's selection of three butlered hors d'oeuvres

*A Champagne Toast to the Happy Couple*

Choose from Asti, Brut, or Strawberry champagne

*Garden Course*

Your choice of salad

*Entreés*

Your choice of two entreés and a vegetarian selection. Accompanied by your selection of starch and vegetable

*The moment everyone is waiting for...the cake*

Your choice of decadent wedding cake, cupcakes, or even pies! See your Bridal Consultant who can offer details on flavors, style, design, and participating bakeries

*Full coffee and tea service*

*Bar Services*

5 hours of full open bar

	<i>Weekday/Sunday per guest</i>	<i>Saturday per guest</i>
Plated:	\$90.50	
Buffet:	\$92.50	+\$5.50
Family-Style:	\$94.00	







## THE ULTIMATE RECEPTION

True to its name, this package was put together for those couples who want their guests to want for nothing. With all the bells and whistles included, this five and a half hour, five-course served dinner package represents a savings of over 20% versus the a la carte pricing. Enjoy...

### *Cocktail Hour*

Your reception begins with a sparkling welcome along with our Ultimate Birch Hill Bistro Display

Plus a selection of six butlered hors d'oeuvres and your choice of cooking station or hand-carved iced seafood display

### *A Champagne Toast to the Happy Couple*

Choose from Asti, Brut, or Strawberry champagne

### *First Course*

Your choice of appetizer or salad

### *Intermezzo Course*

Citrus granita is served to cleanse the palette

### *Entreés*

Your choice of three entreés and a vegetarian selection. Accompanied by your selection of starch and vegetable

### *The moment everyone is waiting for...the cake*

Your choice of decadent wedding cake, cupcakes, or even pies! See your Bridal Consultant who can offer details on flavors, style, design, and participating bakeries

### *Sweet Treat Station*

Your choice of additional dessert station

### *Late Night International Coffee and Cordial Station*

Featuring rich Colombian coffees and Belgian chocolate cups, served with a premium selection of cordials

### *Farewell Station*

Send your guests off with bottled water, coffee or tea with to-go cups, and individually wrapped cookies and brownies

### *Bar Services*

5.5 hours of premium full open bar

Bottles of red and white wine are offered at each table during dinner service

	<i>Weekday/Sunday per guest</i>	<i>Saturday per guest</i>
The Ultimate Reception:	\$136.00	+\$5.50

*A 15% discount is applied for all off season regular packages (November through March)*

*Please add 20% administrative expense and 8% NYS tax to all pricing*





## COCKTAIL STYLE

### *Cocktail Hour*

Your reception begins with a sparkling welcome along with our Birch Hill Bistro Display  
Plus a selection of six butlered hors d'oeuvres

### *A Champagne Toast to the Happy Couple*

Choose from Asti, Brut, or Strawberry champagne

### *Make Your Own Salad Bar*

Garden fresh mixed greens with your choice of dressings and a variety of seasonal toppings

### *Carving Board Station*

Our Chef offers your choice of generous slices of prime rib, 24-hour smoked beef brisket, ginger marinated flank steak, cranberry pecan glazed tom turkey, or apple stuffed pork tenderloin accompanied by your choice of specialty sauces. For the veggie lovers, ask about our Hearty Vegetable Carving Boards, too!

### *Plus, your choice of two additional stations*

See pages 14 and 15 for your menu options

To add additional stations, see your bridal consultant

### *The moment everyone is waiting for...the cake*

Your choice of decadent wedding cake, cupcakes, or even pies! See your Bridal Consultant who can offer details on flavors, style, design, and participating bakeries

### *Sweet Treat Station*

Your choice of additional dessert station

### *Full coffee and tea service*

### *Bar Services*

5 hours of premium full open bar

	<i>Weekday/Sunday per guest</i>	<i>Saturday per guest</i>
Cocktail style:	\$104.00	+\$5.50

## OUTDOOR BARBECUE GRILL

### *Cocktail Hour*

Your reception begins with our Outdoor Bistro Display featuring assorted cheeses, vegetable crudités, fresh cut fruit, a variety of salsas, guacamole, hummus, marinated pickles and olives, tri-color tortilla chips, and crackers

### *Toast to the Happy Couple with Drinks in Hand*

### *From the Grill*

Peach glazed grilled chicken quarters  
Hand torn pulled pork or 24-hour smoked beef brisket

### *Homestyle Sides*

Ziti with sausage or four-cheese baked mac & cheese  
Hickory smoked baked beans with bacon  
Mashed or baked potato bar with all the fixings  
Your choice of seasonal vegetable  
Fresh baked cornbread, rolls, and butter

### *Summer Salads*

Your choice of three:  
Orzo and feta salad, cold pesto tortellini salad, asian coleslaw, potato salad with chive-dijon mayonnaise, or garden salad with tomato and mozzarella, and many more seasonal options!

### *The moment everyone is waiting for...the cake*

Your choice of decadent wedding cake, cupcakes, or even pies! See your Bridal Consultant who can offer details on flavors, style, design, and participating bakeries

### *Full coffee and tea service*

### *Bar Services*

4.5 hours of beer, wine, and soda  
China, silverware, and high end plastic barware included

	<i>Weekday/Sunday per guest</i>	<i>Saturday per guest</i>
Outdoor BBQ Grill:	\$69.50	+\$5.50

*A 15% discount is applied for all off season regular packages (November through March)*

*Please add 20% administrative expense and 8% NYS tax to all pricing*



## ENHANCE YOUR BAR

*Not only can we provide you with a customized culinary experience, but as a fully licensed and insured bar service provider, we can also bring the craft bar experience to your special event. From signature cocktails that represent your unique personalities, to a variety of kegs from your favorite brewery down the street, our various levels of bar options ensure that no matter the budget, your guests will be dancing happy all night long...*

*Choose any of these additions for one hour:*

Spiked Cider Bar: \$6.50 per guest

International Cordial Station: \$6.25 per guest

Signature Cocktail: \$7.50 per guest

Fresh Fruit Smoothies: \$6.50 per guest

Milkshake Bar: \$4.50 per guest

Oasis Frozen Cocktails: \$5.50+ per guest

Custom Italian Soda Bar: \$3.50 per guest

Scotch, Whiskey, or Bourbon Tasting Bar:

\$9.00 per guest for three choices

\$12.00 per guest for six choices

Cash Bar Setup: \$105

Specialty, Microbrew, or Hard Cider Keg: \$250+

Bottle of House Red and White Wine at the Table: \$36 per table  
*upgrades available*

Customized Ice Luge: \$500+ based on design

Additional Bar Setup: \$235

Temporary Liquor License: \$125  
*applicable only for catering to you*

*For custom bar pricing, see your bridal consultant*

## ELEVATE YOUR EXPERIENCE

*Whatever the budget, at Birch Hill we know that a beautiful wedding doesn't have to be expensive, just well-crafted. And part of crafting an affordable wedding, is leaving a little room to play. Look to our list of upgrades and special additions, so you too can enjoy the finer things in life. Add any of the following to your special day!*

Upgrade to an Ultimate menu selection: \$3.00+ per guest

Six Butlered Hors d'Oeuvres: \$11.50 per guest

Appetizer: \$3.50+ per guest

Additional Entree: \$5.00+ per guest

Additional Accompaniment: \$3.00+ per guest

Cocktail Style Station: \$5.50+ per station per guest

Sweet Treat Station: \$5.50+ per guest

Extend your party for an additional hour: \$5.75+ per guest

Cigar Bar: \$700+

Photo Booth: \$1,000+

Romantic horse-drawn carriage: \$1,200+

Dramatic fireworks display: \$3,200+

Outdoor cocktail hour: \$350

*Take advantage of our outdoor patio space where we will set up a bar, bistro table and high top tables with linens.*







# Menu Selections



## BIRCH HILL'S SIGNATURE MENU SELECTIONS

Our approach to a menu is to translate your styles as individuals, and as a couple, onto the plate. In the following pages, you'll find just a tiny sample of the many dishes we offer. In addition, look forward to the release of our seasonal menu highlighting the bounty of the Hudson Valley. If there's something you're thinking of and you don't see it here, we'd be happy to create it for you!

### THE BIRCH HILL BISTRO DISPLAY

Specialty breads, imported cheeses, crisp vegetable crudite, smoked meats, flavorful dips, fresh fruits, and seasonal selections such as sesame crusted tuna with wasabi aioli - smoked salmon displays - tomato mozzarella caprese salad - marinated pickles and olives - guacamole - artisanal hummus - tapenades and more are all joined at our bistro along with your choice of two of the following premium selections: warm baked brie en croust - crisp calamari tossed with fresh greens and a lemon-garlic aioli - General Tso's cauliflower bites - warm pretzel bites with cheese - crispy eggplant salad - Hawaiian BBQ meatballs - Thai peanut noodles - vegetable tempura with sriracha aioli - warm crab dip

### BUTLERED HORS D'OEUVRES

Grilled asparagus bruschetta on a toasted crostini  
Phyllo purses stuffed with spinach and feta cheese  
Grilled steak with candied red onions over goat cheese crostini  
Pulled pork on a wonton chip with asian slaw  
Mini reubens on toasted rye  
Baked shrimp crostini with a parmesan crust  
Open faced crab rangoon with sweet and sour drizzle  
Applewood bacon wrapped scallops  
Mini Maryland crabcakes with chipotle aioli  
Spicy tuna poke on a wonton crisp

Beef or chicken satay with a thai-peanut drizzle  
Spinach stuffed mushroom caps  
Mini grilled cheese with tomato soup shooters  
Steamed vegetable dumplings with a scallion hoisin  
Smoked salmon canapes with herbed chive cream cheese  
Loaded scallion and bacon croquettes  
Coconut shrimp with orange marmalade drizzle  
Cranberry and brie pastry cups  
**Ultimate Options:**  
Jumbo shrimp casino, duck and cashew spring rolls, tempura lobster popsicles, shrimp cocktail, or lamb lollipops

### APPETIZERS

Chicken and corn chowder with a toast point  
Carrot ginger bisque with crème fraîche  
Sliced mozzarella and roma tomato salad

Penne a la vodka with shaved locatelli  
Truffle infused crepe with sautéed mushrooms  
Sesame ginger noodles with chicken and cashews

### FROM THE GARDEN

Classic caesar salad with garlic croutons  
Birch Hill mixed green salad with your choice of house-made dressing  
Wedge salad with crumbled bacon, bleu cheese, diced tomatoes, and homemade buttermilk ranch

Parisian salad with candied pecans, chevre, pears and house vinaigrette  
Spinach and strawberry salad with poppyseed dressing  
Crunchy kale and romaine caesar salad topped with toasted pumpkin seeds

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## FROM THE RANGE

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Citrus roasted bone-in chicken over a pineapple arugula slaw

Chicken bruschetta topped with mozzarella cheese and a balsamic drizzle

Boneless chicken fontinella baked with prosciutto, spinach, roasted red peppers, fontinella cheese and a roasted garlic cream sauce

French-cut panko crusted chicken with a boursin cream sauce over a bed of sauteed spinach

Pan seared chicken breast with a orange curried coconut cream sauce topped with toasted coconut

Hudson harvest stuffed chicken with local apples, dried cranberries, and smoked gouda cheese topped with an apple cider cream sauce

### ***Ultimate Options:***

Chicken Coventina overflowing with shrimp, kale and spinach topped with a creamy crustacean sauce or duck a l'orange

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## FROM THE FIELDS

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Braised short rib with local root vegetables and cabernet demi-glaze

House marinated grilled flank steak served over a bed of portabella mushrooms

Sliced tenderloin of beef with a cognac peppercorn demi cream

Slow roasted prime rib of beef served with au jus

New York strip with shrimp scampi duet

Char-grilled ginger marinated london broil

Brown sugar brined pork chop with sautéed granny smith apples

Sliced pork tenderloin laced with plum orange glaze

### ***Ultimate Options:***

Filet mignon with herbed compound butter or roasted rack of lamb with a dijon mustard garlic crust

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## OF THE SEA

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Seafood stuffed tilapia baked with crab and shrimp topped with a roasted garlic cream sauce

Squid-ink striped lobster ravioli topped with a lobster cream sauce

Grouper mediterranean with artichoke hearts, fresh tomatoes and white wine butter sauce

Cold poached salmon with a maple-miso glaze

Flaky herb and panko crusted salmon with a dijon cream sauce

### ***Ultimate Options:***

Chilean sea bass with mango chutney or butter poached lobster tail over market-fresh seafood risotto

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## VEGETARIAN & VEGAN

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Ricotta stuffed shells over a bed of sautéed spinach finished with a chunky california marinara sauce

Butternut squash ravioli with a sweet cream sage sauce topped with a roasted root vegetables

Cavatelli pasta with grape tomatoes, spinach, and roasted garlic, tossed with olive oil

Creamy wild mushroom risotto with black truffle oil glaze

Couscous stuffed seasonal squash with oven roasted vegetables and a sweet onion-cherry chutney

Roasted vegetable and savory bread crumb stuffed portabello mushroom

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## ACCOMPANIMENTS

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Dry roasted asparagus with a parmesan crust

Honey ginger glazed carrots

Lightly charred broccoli with a lemon garlic crust

Sautéed green beans with julienned red peppers

Honey scented roasted root vegetables

Tri colored roasted fingerling potatoes

Wild rice blend with sundried tomatoes

Roasted garlic mashed potatoes topped with asiago

Quinoa with julienned seasonal vegetables

Herb roasted mashed cauliflower



## COCKTAIL STYLE STATIONS

### CARIBBEAN STATION

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Jerk chicken with a pineapple mango chutney, white rice and beans with seasoned collard greens and sweet fried plantains

### GERMAN STATION

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Grilled weisbratten, knockwurst and bratwurst with sautéed sauerkraut and diced onions accompanied by spicy bran mustard and braised red cabbage

### UPSTATE FARMER'S MARKET STATION

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Local assorted cheeses and craft charcuterie boards, accompanied by local and seasonal chutneys, breads, nuts, pickled and marinated vegetables, artisanal spreads and more

### MEDITERRANEAN STATION

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Hummus, baba ghanoush, and tabbouleh served with pita crisps and fresh baked khubz complimented by fire roasted vegetables and falafel with tahini

### MAC & CHEESE BAR

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Homemade creamy mac & cheese with assorted toppings to make it your own. Includes sautéed onions, broccoli, chopped bacon, buffalo chicken and so much more

### \*BAYOU BOIL STATION

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Shrimp, crawfish, andouille sausage, potatoes, and sweet corn on the cob boiled and piled high for your pickin'

### PASTA STATION

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Your choice of two different pastas: choose from penne, bowtie, tortellini, or spaghetti. Accompanied by two sauces: choose from a la vodka, bolognese, marinara, pesto, alfredo, or olive oil with garlic and herbs

### BAKED OR MASHED POTATO BAR

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Golden Yukon potatoes accompanied by all the toppings you could ask for: caramelized onions, gravy, chopped chives, grated cheddar cheese, homemade salsa, smoked bacon, sour cream, broccoli, and creamy butter

### BBQ COMFORT FOOD STATION

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Pig picking pulled pork with a Memphis BBQ sauce, fried or BBQ chicken, joined by homemade mac & cheese, coleslaw, fiesta cornbread and rolls

### ITALIAN STATION

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Homemade italian meatballs marinara, crispy fried calamari fra diavolo, ricotta stuffed shells over a bed of garlic sautéed spinach, and a large tossed antipasto salad

### SLIDER STATION

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Enjoy angus beef, sautéed chicken breasts and pulled pork sliders with cheese, sautéed peppers, caramelized onions, fresh rolls and all the condiments

### \*SEAFOOD STATION

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Shrimp cocktail in endive boats with a zesty horseradish cocktail sauce, curried crab salad, rock shrimp tempura with honey sriracha sauce and mini Maryland crabcakes with chipotle aioli

### STREET TACO BAR

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Carne asada, spanish onions, cilantro and lime served with tortillas, sour cream, cheese, pico de gallo, salsa, guacamole and jalapeños

### THAI LETTUCE WRAP STATION

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Seasoned beef, shrimp and chicken with fresh ginger, carrots, cucumbers, peppers, cellophane noodles, and spicy sauces

## CHICKEN WING STATION

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Boneless or bone-in chicken wings sautéed and served sizzling with your choice of three specialty sauces: homemade barbeque, buffalo, garlic parmesan, thai peanut or teriyaki. Served with carrots, celery sticks, and our homemade bleu cheese sauce

## \*WOK N' ROLL BAR

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Assorted sushi rolls with pickled ginger, wasabi, and soy sauce, accompanied with cold sesame noodles and steamed edamame pods

## \*SEAFOOD ON THE ROCKS BAR

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Shucked littlenecks and oysters on the half shell and freshly cracked crab claws served with sweet creamery butter, hot sauce, and cocktail sauce

## INDIAN STATION

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Samosas, vegetable pakora with a mint yogurt sauce, and chicken tikka with a creamy coconut curry sauce, accompanied by herbed jasmine rice

## LATE NIGHT FOOD STATIONS

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### *\*Metro Concession Stand*

Mini corn dogs, pretzel bites, popcorn and fried dough

### *Pizza Station*

A selection of three gourmet pizzas

### *Gourmet French Fry Station*

Shoestring fries, sweet potato fries, and waffle fries along with specialty dipping sauces

### *\*Farewell Station*

Bottled water, coffee with to-go cups, cookies and brownies

### *Pierogi Station*

Steamed and fried pierogies served with caramelized onions, sour cream and butter

### *Waffle Bar*

Chicken and waffles with maple syrup

### *Cotton Candy Station*

Raspberry, blueberry, or piña colada

### *Nacho Bar*

Loaded nachos served with all the toppings

## SWEET TREAT STATIONS

## OLD FASHIONED CANDY BAR

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Fill your bag with your favorites, such as Swedish fish, Snickers, gummy bears, lollipops, honey sticks, Sour Patch Kids, Hershey's Kisses, M&M's and more!

## \*CRÈME BRÛLÉE STATION

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Homemade chocolate, vanilla, or grand marnier custard with caramelized sugar flambéed before your eyes with your choice of fresh berry topping

## HUDSON HARVEST PIE AND DONUT

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Assorted homemade pies, local cider donuts, and warm cinnamon spiced apple cider

## MAKE YOUR OWN SUNDAE BAR

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Your choice of two flavors of ice cream and assorted toppings, including Oreos, Snickers, Heath Bar Crunch and sprinkles along with hot fudge, warm caramel, whipped cream and maraschino cherries

## \*VIENNESE DISPLAY

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Italian pastries such as cannoli, cheesecakes, eclairs, sfogliatella, rainbow cookies, cream puffs, and more. Served with fresh fruit and hot chocolate fondue

## GRANITA STATION

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House made fresh fruit creations in an assortment of tropical fruit flavors

*\* See your Bridal Consultant for additional charges associated with these stations*



# Frequently Asked Questions



## *What is the payment schedule?*

Our initial deposit is \$750. All payments are non-refundable and may be made with cash, bank check, personal check or major credit card. A payment of \$2,000 is due 90 days after your original deposit. 50% of your remaining balance is due 90 days prior to the wedding date and is to be made on an approximate guest count. Final payment is due by your ten day meeting prior to your event.

## *How do I make payments?*

Payments are accepted by cash, personal and bank checks, or major credit cards. If you plan on utilizing a credit card following your initial deposit, you will be ineligible for Birch Hill's automatic cash discount of 3%. Please speak with your Bridal Consultant for further details.

## *Are there minimum guest counts for any of the venues?*

We do not have any minimum guest counts, but we do have minimum spends for the indoor ballrooms. The Conservatory Ballroom has a \$7,500 minimum on a Friday/Sunday and an \$11,000 minimum on a Saturday. The Columbia Ballroom, has a \$9,000 minimum on a Friday/Sunday and a \$13,000 minimum on a Saturday. The minimum spend is not a rental fee.

## *Are there rental fees for any of the venues?*

Yes, the Stablegate Barn has a rental fee which varies based on the time of year you are looking to book: May/July/November: \$3,500, June/August: \$4,000, September/October: \$4,500. A discount of \$500 is applied to all weekday/Sunday events.

## *When is my final head count due?*

Your guaranteed guest count will be due 10 days prior to your wedding. If you've chosen a plated meal, you are responsible for providing your consultant with the final meal counts by 10 days prior as well.

## *Is there a required start time for events?*

Daytime events can begin any time, but rooms must be vacated by 4:30 pm on Saturdays. Saturday evening events can begin any time after 6:00 pm. You can begin your wedding any time on Friday and Sunday.

## *Do you offer tastings?*

We host our own wedding show every March. We prepare a variety of our featured seasonal items and encourage our couples to make their menu choices following the show. If you'd prefer a private tasting, please speak to your Bridal Consultant for details.

## *Do you serve shots?*

We practice safe alcohol service; we are not permitted to serve shots at any time.

## *Are there hotel accommodations close by?*

There are several hotels within 15 minutes of Birch Hill. Please call one of our Bridal Consultants to find out more information on lodging and available shuttle services.

## *What is the administrative expense?*

The administrative expense referred to on the contracts and/or policies and procedures is an administrative overhead charge applied to all pricing. It is not purported to be a gratuity and will not be distributed as gratuities to the staff as they are hourly employees.

## *Are there discounted prices for kids and vendors?*

Kids and vendors are charged a discounted rate, which is determined based on the specific food and beverage options in your custom package.

## *When do I bring in my favors, place cards, etc...?*

You may drop off your items the day or two before your wedding. Your place cards should be in alphabetical order by last name. Any special instructions should also be noted. If additional setup is needed there may be a charge of \$42 per hour per staff member to setup anything beyond the items listed above.

## *Do you offer a military discount?*

Yes, we proudly offer a 5% military discount (valid military ID required).

**Birch Hill Estate and Stablegate Farm**  
*Catering to all your tastes since 1936*

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