Bradford House Standard Wedding Packages

|  |  |  |
| --- | --- | --- |
| **Saturday Evening Basic** | **Friday/Sunday Package** | **Cozy Friday** |
| Beautiful ceremony site under our spacious, covered PavilionReception site in the garden and the house followed by dancing in the Pavilion | Beautiful ceremony site under our spacious, covered PavilionReception site in the garden and the house followed by dancing in the Pavilion | Beautiful ceremony site under our spacious, covered PavilionReception site in the garden and the house followed by dancing in the House |
| Minimum of 3 meetings with director | Minimum of 3 meetings with director | Minimum of 3 meetings with director |
| Rehearsal for one hour day before wedding, wedding director and reception coordinator | Rehearsal for one hour day before wedding, wedding director and reception coordinator | Rehearsal for one hour day before wedding, wedding director and reception coordinator |
| White Floor-length tablecloths and white napkins with your choice of color Overlays  | White Floor-length tablecloths and white napkins with your choice of color Overlays  | White Floor-length tablecloths and white napkins with Ivory color Overlays  |
| Three-tier, round Wedding Cake with Butter Cream Icing | Three-tier, round Wedding Cake with Butter Cream Icing | Two-tier, round Wedding Cake with Butter Cream Icing |
| Buffet Service (Menu attached) | Buffet Service (Menu attached) | Buffet Service (Menu attached) |
| Tasting for up to 2 people | Tasting for up to 2 people | Tasting- additional $200 |
|   |   | Champagne toast for all Guests |
| **6 ½ Hours Rental** | **6 ½ Hours Rental** | **6 hours Rental** |
|  |  |  |
| **DJ Service 4½ hours** | **DJ Service 4½ hours** |  |
| **$7,899 for 100 guests**  | **$7,299 for 100 guests** | **$4,999 for 25- 50 guests** |
| **$9,099 for 150 guests** | **$8,499 for 150 guests**  | **$4,499 for 10-24 guests**  |
| **$6,899 for 50 guests** |  |  |

|  |
| --- |
| **(Plus tax and admin fee)** |

***Menu Selection for Standard Packages***

**Choose two Hors D’oeuvres**:

***Coconut Chicken Bites***

*Boneless Chicken Bites, dusted with Coconut Japanese bread crumbs, and Pan-Fried until golden Brown. Served with Honey Mustard BBQ Sauce -*

***Caramelized Onion Tarts***

*Sweet Onions and Swiss Cheese in a bite-size tart. Surprisingly Delicious! There won’t be any left!*

***Franks in Puff Pastry***

*Call them what you like!! Always a hit. Served with Brown Mustard $2 per person.*

***Caribbean Jerk Lollipop***

*Jerk Beef Lollipop served with Mango Pepper Relish*

***Double Tomato Bruschetta***

*A combination of Fresh Tomatoes, Sun-Dried Tomatoes and Fresh Mozzarella make this the best Bruschetta ever! Served with toasted crostini*

***Spinach-Artichoke Tarts***

*We have made eating Spinach-Artichoke Dip, neat, easy and delicious. Great Hors D’oeuvre for passing in the garden*

***Curried Chicken Salad in Filo Cups***

*A light Sprinkle of Curry gives our Chicken Salad a slight “nutty” flavor that goes great with the crunch of the Filo*

***Pear and Gorgonzola Crostini***

*The Perfect combination of sweet and savory, soft and crunchy.Topped w/ walnuts and Bacon!*

***Chicken Quesadillas with Fresh Pico do Gallo***

A Cornucopia Quesadilla of Grilled Chicken, Pico De Gallo, and Jack and Cheddar. Served with Citrus Cilantro and Sour Cream. Freshly made and Fantistico!

***Fruit Kabobs***

*Pineapple, Strawberry, and Kiwi on a Skewer.*

**Choose *two Entrees*:**

***Chicken Picatta***

*Chicken Breast in a light Lemon Caper Butter Sauce*

***Sherry Chicken***

*Pan-Seared, lightly seasoned and topped with Smoked Gouda Cheese and white Wine Butter Sauce*

***Southern Roasted Chicken***

*Bone-In, juicy white and dark meat chicken encrusted with fresh herbs and garlic. Topped with Madeira Wine Gravy*

***Blackened Sirloin***

*Choice Sirloin carved at carving station, Served with Creole Mustard Horseradish Sauce*

***Chopped Sirloin Steak***

*Served with Wild Mushroom Burgundy Sauce*

***Rosemary-Crusted Pork Loin***

*Served with Savory Gravy*

***Pineapple-Glazed Ham***

*Smithfield Ham, baked to perfection, Glazed with Brown sugar, served with Pineapple Mango Chutney*

***Blackened Swai***

*Blackened Pan-Seared Swai, a white, flaky fish. Served with Baby Shrimp Butter*

***Salmon Croquettes***

*Salmon With Onion, Garlic and Potatoes to form the perfect Croquette , then Oven-Baked. Served with Three Cheese Cream Sauce*

**Choose *two Sides:***

***Garlic-Roasted New Potatoes***

*Made with New Red Potatoes*

***Potatoes Au Gratin***

*New version of an old Classic. Made with four cheeses.*

***Gorgonzola Mashed Potatoes***

*Fresh Home-made Potatoes with Gorgonzola Cheese*

***Orzo and Rice Pilaf***

*With onion, carrots, and mushrooms*

***Seared Polenta Cakes***

*Made with Roasted Red Pepper, Asiago and Gorgonzola. Pan-Seared and garnished with Fresh Parmesan*

***Marinated Grilled Vegetables***

*Yellow Squash, Zuchinni, Peppers, Onions, Broccoli, and Mushrooms, marinated and grilled*

***Grilled Asparagus***

*Olive oil, a little salt and cooked quickly on the grill*

***Peach-Glazed Carrots***

*Baby Carrots in a Brown Sugar and Peach glaze*

***Green Beans with Toasted Almonds***

*Fresh Green Beans, caramelized in butter and finished with Toasted Almonds*

***Broccoli Polonaise***

*Steamed Broccoli with Garlic butter and topped with Italian Bread Crumbs, Parmesan and Chopped Boiled Eggs*

**Rolls, butter, Iced tea and water are always included with meal.**

**Regular coffee is offered after the meal.**