



ALL-INCLUSIVE WEDDING PACKAGES

Your dedicated Wedding Coordinator will work closely with you to customize your special day!

Brandy McLaughlin Director of Catering **716.648.2700 × 203** 5324 Rogers Rd | Hamburg, NY 14075 www.brierwoodcc.com



LET US HELP YOU CREATE A

Beautiful Beginning

CEREMONY Indoor or Outdoor

THE SERVICE

Bridal Suite Choice of 3-Tiered Floating Candle with Mirror or Lantern Centerpieces Floor Length Linens, Chair Covers & Ties In-Season Coat Check Cake Cutting and Service Coffee/Tea Station Cheese, Fruit, Veggie Crudite Display

TIER 1 buffet

2 Entrée Choices, 1 Vegetable, 1 Starch

Includes Garden Salad and Dinner Rolls

Entrée Choices (Choose 2)

Chicken Marsala Chicken Piccata Asiago Chicken Tuscan Chicken Top Round Sliced Sirloin of Beef Lemon Caper Cod Whole Grain Mustard Salmon Eggplant Napoleon

Vegetable Choices (Choose 1)

Seasonal Vegetable Medley Green Bean Almandine Honey -Glazed Carrots Zucchini & Squash Roasted Corn

Starch Choices (Choose 1)

Mashed Potato Roasted Red Potatoes Scalloped Potato Baked Ziti Rice Pilaf

Cookie & Brownie Display

Late Night Coffee Station

3-Hour Open Bar House Liquor, Beer, Wine, Soda

\$5,500 Per 100 Guests

TIER 2 GRAND BUFFET

Choice of 2 Passed Hors D'oeuvres

2 Entrée Choices, 1 Vegetable, 2 Starch

Includes Garden Salad and Dinner Rolls

Entrée Choices (Choose 2)

Chicken Marsala Chicken Piccata Asiago Chicken Tuscan Chicken Top Round Sliced Sirloin of Beef Lemon Caper Cod Whole Grain Mustard Salmon Eggplant Napoleon

Vegetable Choices (Choose 1)

Seasonal Vegetable Medley Green Bean Almandine Honey -Glazed Carrots Zucchini & Squash Roasted Corn

Starch Choices (Choose 2)

Mashed Potato Roasted Red Potatoes Scalloped Potato Baked Ziti Rice Pilaf

Cookie & Brownie Display

Late Night Coffee Station

Champagne Toast

3-Hour Open Bar Call Liquor, Beer, Wine, Soda

\$7,500 Per 100 Guests

TIER 3 SIT-DOWN DINNER

An Elegant Seated Meal to Include:

3 Guest Entrée Choices (1 Entrée Per Person)

3 Passed Hors D'oeuvres

2 Desserts

Includes Garden Salad and Dinner Rolls

Entrée Choices (Choose 1)

Chicken Piccata Rosemary Garlic Airline Chicken Breast Filet of Sirloin Rack of Lamb Whole Grained Mustard-Crusted Salmon Lemon Caper Cod Eggplant Napoleon Filet (\$12 up-charge)

Vegetable Choices (Choose 1)

Seasonal Vegetable Medley Green Bean Almandine Honey -Glazed Carrots Zucchini & Squash Roasted Corn

Starch Choices

Mashed Potato Roasted Red Potatoes Hot German Potato Salad Scalloped Potato Baked Ziti Rice Pilaf

Late Night Coffee Station Late Night Food Station Complimentary Champagne Toast 4-Hour Open Bar – Call Liquor Complimentary Valet Services

\$10,000 Per 100 Guests

HORS D'OEUVRES & DESSERTS

Passed

Buschetta with Pesto *Crostini and fresh tomatoes Caprese Skewers Spinach Phyllo Triangles Assorted Stuffed Mushroom Caps Assorted Mini Gourmet Pizzas Mini Chicken Quesadillas Mini Meatballs Phyllo Tart Caramelized Onion and Goat Cheese Mousse Shrimp Cocktail with House Made Cocktail Sauce \$1 up-charge per person Sea Scallops Wrapped in Hickory Smoked Bacon \$2 up-charge per person

Dessert

Cookies and Brownies Assorted Dessert Bars Cheesecake Bites Assorted Chocolate Truffles



ADDITIONAL ENHANCEMENTS

(Ask Your Director of Catering for Pricing)

Keepsake Bride & Groom Champagne Toasting Flutes Wedding Cake Knife & Server Set Call Bar Upgrade Premium Bar Upgrade Ice Sculpture Wedding Cake Valet Services After Reception Bowling \$300



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