



2023 Wedding Food Station Reception

(Max 180 guests)

With a cocktail party feel, guests are invited to roam, socialize, and sample the many food options as they go. Guests can soak up the 1890's charm of this lakeside mansion without being restricted to specific table settings.

\$140 to \$160 per person
plus 8% tax & 20% gratuity
(based on guest count 10 days prior)

INCLUDES

Rustic Cheese Board **or** two additional passed hors d'oeuvres
1 Meat Carving Presentation & Fresh Fish Station (3 selections)
1 Garden Vegetable & Salad Station
1 Chef's Pasta Sauté Station
3 Passed Hors d'oeuvres.
Coffee & Tea Station
Premium Open Bar (4 Hours)

INCLUDES

A dedicated wedding planner
Customized menu prepared by our Executive Chef
4-hour use of space (all events end by 4 pm)
Day of event management team
Site set up and breakdown
Seasonally protected patio space
Photography space
Tables, chairs, china, flatware, glassware
White linens
Complimentary on-site parking
Overnight room block for 2-days (contract set up, guests to pay own)
Complimentary cake cutting service



Hors d'oeuvres

Start it off right! Create an event that is uniquely you with mix and match hot and cold butlered hors d'oeuvres.

Three included

(Price below is per piece, 100 piece minimum per choice)

- Caprese Bites with a balsamic glaze \$3.00
- Tempura Vegetable Cones \$3.00
- Mini Lobster Rolls \$MP
- Fried Mac & Cheese Bites \$3.00
- Watermelon, Parmigiano Reggiano & Prosciutto Stacks \$3.00
- Mini Beef Yorkshire Puddings \$3.50
- Mini Grilled Cheese with Tomato Soup Shooters \$3.00
- Rock Shrimp Soft-Shell Tacos with Seasonal Salsa \$3.50
- Smoked Salmon & Cucumber \$3.50
- Vegetable Crudité Shooters with Blue Cheese Dip \$2.50
- Meatballs with Asian Dipping Sauce \$3.00
- Gourmet Deviled Eggs \$2.50
- Petite Buffalo Chicken Wings & Blue Cheese Mousse \$3.25
- Lemongrass Shrimp Skewers \$3.50
- Smoked Salmon cups with crème fraiche \$3.00
- Beef Carpaccio Crostini \$3.00
- Seasonal Fruit Skewers \$3.00
- Pork Pot Stickers with Asian Dipping Sauce \$3.00
- Jonah Crab Cakes with Tangy Remoulade \$3.50
- Shrimp Cocktail Shooters \$3.50
- Diver Scallops Wrapped in Applewood Smoked Bacon \$3.75



Sushi



Thai Tuna



Caprese Bites



Tempura Cones



Lobster Rolls



Mac n' Cheese



Prosciutto & Melon



Yorkshire



Soup Shooters



Salmon Cups



Chowder Shooters



Tartlets



Carpaccio Spoons



Fruit Skewers



Pot Stickers



Crab Cakes



Shrimp Cocktail



Bacon Scallops



Shrimp Tacos



Salmon Skewers



Deviled Eggs



Crudite



Shrimp Skewers



Lamb Rib



Buffalo Wing Bite



Meatballs



Signature Brewster Stations Package

The signature package includes the following selections of food items but can be upgraded depending on the bride and groom's preference.

Meat Carving Presentation & Fresh Fish Station

Your choice of two meats and one fish.

Carved beef tenderloin with horseradish crème fraiche
Carved New York strip steak with horseradish crème fraiche
Roasted turkey breast with pesto mayonnaise
Smoked pork tenderloin with tangy tomato sauce
Grilled salmon with a cucumber salad
Blackened salmon with a seasonal fruit salsa
Parker House cracker encrusted scrod with a lemon butter sauce
Chicken francaise with lemons, capers & a white wine butter sauce

Gourmet Garden & Salad Station

Seasonally fresh organic baby vegetables sautéed to order with wine, garlic, house-grown herbs and a touch of olive oil. This will also include the following 3 salad options:

Roth Blue Salad

field greens, toasted walnuts, red grapes,
Roth blue cheese & homemade balsamic vinaigrette

Caesar Salad

freshly grated aged parmesan & homemade croutons

Caprese Salad

tomatoes, mozzarella & topped with fresh basil

Chef's Pasta Sauté Station

Masterfully prepared to order for your guests by our culinary team.

Pasta: penne pasta & cheese tortellini

Sauces: creamy alfredo, marinara, basil cream, & pesto

Add Ons: sliced grilled chicken breast, sea scallops, shrimp, or oven-roasted vegetables

Coffee & Tea Station

Brewster blend coffee and assorted teas with cream & sugar



Food Enhancement Options

We have an Executive Chef and 11 other chefs on staff for this very reason! If you can dream it, we can do it! Whether you choose from the following enhancement options or create something uniquely you – we are excited to create your perfect wedding. All options are completely customizable, and prices will vary per each.

New England Style Raw Bar

There is nothing better than sitting by the water and eating freshly shucked oysters, clams, oversized shrimp, tuna ceviche or any of our other fresh options.

Authentic Japanese Sushi Bar

To add a little far-east fun to your wedding cuisine, an authentic sushi chef will be making to order an eclectic sampling of your favorite maki, sashimi, and sushi rolls.

Home-Style Comfort Cooking

Not everything at your wedding must be fancy. Sometimes simple home comfort foods like a creamy baked macaroni & cheese dish can make a special memory.

Southern BBQ

Try our house-smoked pulled pork drenched in our homemade sweet heat BBQ sauce and have a little flair at your nuptials.

Man-Food

For bigger appetites, we can create man-approved food options like burger sliders, Buffalo wings, and many other hearty options.

Local & Seasonal Selections

Please ask about our seasonal selections! The Brewster Inn can provide your guests with some of the many seasonally changing options off our most current menu.



Signature Brewster Bar Package

Our highly experienced bartenders will serve your guests for the entire duration of your 4-hour reception. Bar will include premium spirits, draft and bottled beers along with selections from our house bottles of wine.

Premium Open Bar

Bar will include Absolut vodka, Tanqueray gin, Bacardi rum, Captain Morgan rum, Malibu rum, Jose Cuervo tequila, Canadian Club, Seagram's Seven, Jack Daniel's, Dewar's scotch. Beer will include bottled selections Corona, Blue, Blue Light, Bud, Bud Light and one draft. Wines include our house cabernet, merlot, chardonnay, white zinfandel, & pinot grigio

Bar Upgrade Options

Top Shelf Open Bar

Bar will include Grey Goose vodka, Bombay Sapphire gin, Tanqueray 10 gin, Patron Silver, Maker's Mark bourbon, Crown Royal Canadian whisky, Johnny Walker Black scotch whisky, Jameson's Irish whisky, Courvoisier cognac, Bailey's Irish Cream, Kahlua rum liqueur, Grand Marnier Cordon Rouge, Amaretto DiSarrono. Beer will include imported and domestic bottle selections, all Brewster drafts. Wines will include current Brewster Inn house wines
Additional cost of \$10.00 per guest

Wedding Cocktail

What is more uniquely you than having your very own signature bride and groom cocktails!
Price Varies

Champagne Toast

Toast the new bride and groom with our house champagne.
\$6.00 per person

Wine Tasting Presentation

Create a truly memorable experience with a Sommelier led private tasting with a special curated collection of unique bottles from our award-winning wine cellar.
Price Varies

* The Brewster Inn is happy to accommodate special requests for specific selections of beer, wine or liquor. Prices will vary based on selection and consumption.



Cake & Dessert

After your cake cutting ceremony, the cake will be served immediately to your guests at no additional charge.

Send Off Brunch

Make your wedding last!

Get one last chance to see everyone before the festivities come to an end.

Our ala carte brunch includes many favorites including crème brulee French toast, chicken & waffles along with eggs benedict and several salad options.

Price Varies

Wedding Contact

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