



2026 Wedding Sit-Down Reception

(Max 130) * updated 12/25

**prices subject to change

Allows your guests to enjoy this special day relaxing as they are waited on by our dedicated staff. Sit back and enjoy culinary excellence from our DiRoNA award-winning restaurant in our elegant lakeside 1890's stately historic mansion.

\$170.00 to \$190.00 pp

Plus 8% tax and 20% gratuity

****Based on guest count 10 days prior**

INCLUDES

Rustic Cheese Board **or** Two additional passed hors d'oeuvres
1 Salad Per Person
1 Entrée Per Person
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; 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 Main House 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.

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

- Caprese Bites with a balsamic glaze \$3.00
- Tempura Vegetable Cones with Flavored Aioli \$3.00
- Mini Lobster Rolls \$ MP
- Deep Fried Mac & Cheese Bites \$3.00
- Watermelon, Parmigiano Reggiano & Prosciutto Stacks \$3.00
- Mini Beef Yorkshire Puddings \$3.50
- Mini Grilled Cheese's with Tomato Soup Shooters \$3.00
- Rock Shrimp Soft-shell Tacos with Seasonal Salsa \$3.50
- Smoked Salmon & Cucumber Skewers \$3.50
- Vegetable Crudit  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 cr me 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



Signature Brewster Sit Down Package

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

Salads

Seasonal House Salad

Romaine with seasonal fruit, sliced almonds with a choice of house made dressing

Caesar Salad

with freshly grated aged parmesan & homemade croutons

Salad Upgrades

Roth Blue Salad

field greens, toasted walnuts, red grapes, Roth blue cheese & a house-made balsamic vinaigrette
+\$7.00

Asiago Cheese Cup Salad

offers a chef's choice of seasonal greens and ingredients.

+\$7.00



Sorbet Intermezzo

Luscious, yet refreshing fruit sorbet beautifully presented between courses.

+\$2.50



Entrees

Choose up to 3 entrée options for your guests.

Truffle Encrusted Big Eye Tuna

balsamic teriyaki, shichimi aioli, sautéed spinach & fresh handmade pasta

Ponzu Marinated Chilean Sea Bass

tomatillo mojo, cilantro chimichurri & island rice

Cider Glazed Salmon

apple & arugula salad, sweet potato mash, toasted pecans

Brewster Inn Shrimp Scampi

tossed with tomatoes, asiago cheese, portobello mushrooms & hand-made pasta

Parker House Cracker Encrusted Scrod

lemon butter sauce, Chantilly potatoes & seasonal vegetables

The Brewster Inn Veal Atlantis

hand cut veal and Maine lobster served on a bed of wild greens & sauce of tarragon beurre blanc

Chicken Francaise

sautéed with lemon, capers and white wine, fresh saffron pasta & seared spinach

Grilled Filet Mignon

36-hour reduced port wine demi-glace, Chantilly potatoes and seasonal vegetables

New Zealand Rack of Lamb

rosemary balsamic glaze & whipped garlic potatoes

Prime Beef Selection

Chantilly potatoes & veg du jour

*Vegetarian Options available

* Entrée Selections should be indicated on place card. Meat cooked MR



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 Sam Adams on draft. Wines include our house cabernet, merlot, chardonnay, white zinfandel, & pinot gris.

Bar Upgrade Options

Top Shelf Open Bar

Bar will include Grey Goose vodka, Bombay Sapphire gin, Pyrat rum, 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 Brewster Inn current 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! Let us know your favorite drink or leave the creativity up to us – this libation is sure to get the party started!
Price Varies

Champagne Toast

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

*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.
The Brewster Inn offers an Ala Carte Brunch Menu on Sundays from 10:30 to 1:30 pm

Wedding Contacts

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