

The Brewster Inn

Wedding Sit-Down Reception

(Max 130 guests)

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.

\$130 to \$150 per person
plus 8% tax & 20% gratuity
(based on guest count)

INCLUDES

Rustic Cheese Board
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
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)
Table numbers
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 hors d'oeuvres.

(price below is per piece, 100 pieces minimum per choice)

- Caprese Salad Bites with a Balsamic Glaze \$2.00
- Tempura Vegetable Cones \$2.00
- Mini Maine Lobster Rolls \$2.50
- Fried Mac & Cheese Bites \$2.00
- Watermelon, Parmigiano Reggiano & Prosciutto Stacks \$2.00
- Mini Beef Yorkshire Puddings \$2.50
- Mini Grilled Cheese with Tomato Soup Shooters \$2.50
- Rock Shrimp Soft-Shell Tacos with Seasonal Salsa \$2.00
- Smoked Salmon & Cucumber \$2.50
- Vegetable Crudité Shooters with Blue Cheese Dip \$2.50
- Meatballs with Asian Dipping Sauce (Pork, Beef, or Veal) \$2.50
- Gourmet Deviled Eggs \$1.50
- New Zealand Lamb Ribs with a Mint Chimichurri Sauce \$3.00
- Petite Buffalo Chicken Wings & Blue Cheese Mousse \$2.50
- Lemongrass Shrimp Skewers \$3.00
- Smoked Salmon Cups with Crème Fraiche \$2.50
- Mini Hushpuppies over Seafood / Clam Chowder Shooters \$2.50
- Beef Carpaccio Spoonfuls \$2.50
- Seasonal Fruit Skewers \$2.00
- Pork Pot Stickers with Asian Dipping Sauce \$2.00
- Jonah Crab Cakes with Tangy Remoulade \$2.50
- Shrimp Cocktail Shooters \$3.00
- Diver Scallops Wrapped in Applewood Smoked Bacon \$2.50
- Artichoke Crab Tartlet \$2.00



Ahi Tuna Sushi Stack /// Prosciutto, Parm, & Watermelon /// Yorkshire Pudding



Mac & Cheese Bites /// Mini Lobster Rolls /// Tempura Vegetables



Smoked Salmon Cups /// Caprese Bites /// Chowder Shooters & Hush Puppies



Vegetable Crudité /// Grilled Cheese & Tomato Soup Shooters /// Rock Shrimp Tacos



Gourmet Deviled Eggs



Lamb Skewers With Chimichurri



Asian Meatballs



Buffalo Chicken Bites



Lemongrass Shrimp Skewers



Smoked Salmon & Cucumber



Beef Carpaccio



Asian Pot Stickers



Fruit Skewers



Maryland Crab Cake /// Shrimp Cocktail Shooters /// Bacon Wrapped Scallops



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 Fruit Salad

romaine with seasonal fruit, sliced almonds with a choice of honey mustard or creamy balsamic

Caesar Salad

freshly grated aged parmesan & homemade asiago croutons

Salad Upgrades

Roth Blue Salad

field greens, toasted walnuts, sliced red grapes, Roth blue cheese
& a house-made balsamic vinaigrette
\$5.00

Asiago Cheese Cup Salad

offers a chef's choice of seasonal greens and ingredients
\$5.00



Sorbet Intermezzo

A refreshing fruit sorbet beautifully presented between courses.
\$2.50



Entrées

Choose up to 3-5 entrée options for your guests.

Spicy Lobster Pasta

rigatoni, plum tomatoes, fresh chilis & asiago cheese

Cider-Glazed Pork Belly & Scallops

green lentils & baby beet greens

*New Zealand Rack of Lamb**

burgundy balsamic marinade & chantilly potatoes

*Prime Beef Selection**

chantilly potatoes & veg du jour

Apricot & Almond Encrusted Salmon
chèvre mashed potatoes & veg du jour

Shrimp Scampi

Brewster Style with Portobello mushrooms, plum tomatoes & asiago cheese
Traditional Style with seared spinach in a white wine butter sauce

*Grilled Filet Mignon**

roasted shallot compound butter & chantilly potatoes

Chicken Francaise

saffron pasta, lemon caper white wine sauce & sautéed spinach

*Truffle Encrusted Big Eye Tuna**

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

* Selections will be indicated on plate card. Meat will require a temperature. *



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 selection. House wines will include two red selections and two white selections.

Bar Upgrade Options

Top Shelf Open Bar

Bar will include Grey Goose vodka, Bombay Sapphire gin, Tanqueray 10 gin, Pyrat rum, Patron silver tequila, 1800 tequila, 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, Amaretto DiSaronno. Beer will include imported and domestic bottle selections and all Brewster drafts. House wines will include two red selections and two white selections.

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 sparkling wine.
\$5.00 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 sliced and served to your guests at no additional charge.

Sweet Samplings

An irresistible display of our Pastry Chef's finest desserts, truffles and petite pastries.
(price per piece)

- Assorted Chocolate Truffles \$2.00
- Cake Pops with flavored fondant icing \$2.00
- French Macarons \$2.00
- Individual S'mores \$2.00
- Chocolate Mousse \$2.50
- Zabaglione Cups \$2.50
- Mini Cupcakes \$2.00
- Petit Fours \$2.50
- Mini Cream Puffs \$2.00



S'mores



Cake Pops



Macrons



Zabaglione Cups



Chocolate Mousse



Chocolate Truffles



Mini Cupcakes

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Petit Fours

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Mini Cream Puffs



Send Off Brunch

Sunday's 10:30am – 2:00pm

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.

Price Varies