



2023 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.

\$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 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 (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 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.

Three included

(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



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 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

Refreshing fruit sorbet beautifully presented between courses.

+\$2.50



Entrées

Choose up to 3 entrée options for your guests.

Spicy Lobster Pasta

spicy marinara sauce with Maine lobster claw tossed in pasta

Ponzu-Marinated Chilean Sea Bass

tomatillo mojo, cilantro chimichurri, sauteed spinach & island rice

Truffle Encrusted Big Eye Tuna

balsamic teriyaki, shichimi aioli, atop sautéed spinach & pasta

Maple-Glazed Salmon *gf

quinoa, arugula & radish salad with a dijon vinaigrette

Blackened / Grilled Block Island Swordfish *gf

pineapple & wild ramp salsa & coconut rice

Shrimp Scampi

Brewster-Style mushrooms, plum tomatoes & asiago cheese or
Traditional white wine, lemon, garlic & sautéed spinach

Chicken Francaise

saffron pasta with sautéed spinach, lemon & caper white wine sauce

New Zealand Rack of Lamb *gf

burgundy balsamic glaze & chantilly potatoes

Grilled Filet Mignon *gf

red wine shallot compound butter & chantilly potatoes

Prime Beef Selection *gf

chantilly potatoes & veg du jour

** Entrée selections should be indicated on place card.*

*Meat will automatically be cooked medium-rare unless otherwise specified **



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.

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.

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, W 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!

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



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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