



Birchwoods requires only a \$1500 retainer for Weddings and Mitzvahs. \$500 for Intimate Gatherings (Showers, Christenings, Communions, Business Meetings, Banquets and Rehearsals).

Ceremony Site Fee: \$750. More than one room: \$500. Additional Hours: \$1,000 per hour



A spectacular facility complimented by the rural scenery.

BIRCHWOODS IS EXCITED TO WELCOME YOU TO OUR BANQUET FACILITY & RESTAURANT IN WOODBRIDGE, CONNECTICUT.

From elaborate exclusive weddings to intimate gatherings, Birchwoods is the perfect venue to host your next celebration. Located on a beautiful golf course, spectacular views makes our venue the ideal location. Our recently renovated venue provides a variety of space designed for functionality and flexibility.

Birchwoods is family owned and offers a wide range of American to Italian Cuisine, with recipes that have been carried through generations.

Our professional staff will work to ensure your event is tailored to meet your needs for a personalized, memorable occasion. Come as a guest, leave as a friend! Please use these menus as samples or we can prepare a customized menu to meet your specific needs.

1027 Racebrook Road • Woodbridge, CT 06525 • (203) 389-5555 • www.birchwoodsbanquet.com Banquet Manager: contact@birchwoodsbanquet.com

GALA BUFFET

INCLUDED IN YOUR PACKAGE

Five Hour Premium Open Bar • Bride and Groom Champagne Toast

COCKTAIL HOUR INCLUDES...

Gourmet Cheese and Crudité platters

Birchwoods Signature Hors d'oeuvres served butler style. Your Choice of Six

BUFFET WILL CONSIST OF...

Tossed Salad • Seasonal Veggie • Choice of Pasta Option
Choice of Potato or Rice Option • Choice of Two Classic Entrees
Fresh Baked Rolls • Choice of One Dessert Option
Accompanied by American Coffee & Tea

\$_____







GRAND WEDDING

INCLUDED IN YOUR PACKAGE

Five Hour Premium Open Bar • Bride and Groom Champagne Toast

COCKTAIL HOUR INCLUDES...

Gourmet Cheese and
Crudité platters
Birchwoods Signature Hors d'oeuvres served butler style
Your Choice of Six

DINNER INCLUDES...

First Course ~ Choice of Salad Option

Second Course ~ Choice of Pasta or Rice Option

Third Course (vegetarian option included) ~ Choice of Two Classic Entrees

Fourth Course ~ One Dessert Option

Accompanied by American Coffee & Tea

\$_____







LAVISH WEDDING

INCLUDED IN YOUR PACKAGE

Five Hour Premium Plus Open Bar • Bride and Groom Champagne Toast • Wedding Cake

COCKTAIL HOUR INCLUDES...

Gourmet Cheese and Crudité platters • Birchwoods Signature Hors d'oeuvres served butler style. Your Choice of Six

DINNER INCLUDES...

First Course ~ Choice of Salad Option Second Course ~ Choice of Pasta *Third Course (vegetarian option included)* ~ Choice of Three Classic Entrees Forth Course ~ Your Wedding Cake Accompanied by American Coffee & Tea

Late Night Station Choice or Dessert Option

OFF SEASON

(November-April • Monday-Thursday)

INCLUDED IN YOUR PACKAGE

Centerpiece and Candles • Five Hour Premium Open Bar • Bride and Groom Champagne Toast

COCKTAIL HOUR INCLUDES...

Gourmet Cheese and Crudité platters Birchwoods Signature Hors d'oeuvres served butler style.

Your Choice of Six

DINNER INCLUDES...

First Course ~ Choice of Salad Option Second Course ~ Choice of Pasta or Rice Option

Third Course (vegetarian option included) ~ Choice of Two Classic Entrees Fourth Course ~ Wedding cake to be Accompanied by American Coffee & Tea

Professional Services ~ DJ, Photobooth and Photographer Included

^{*}Notice: Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness. A variety of Menu Enhancements are available to add to your event. All Prices are Subject to Sales Tax and 21% Administrative Rental charge.

CLASSIC ENTREES

Below is just a small selection of our options offered

CHICKEN MARSALA

Sauteed white breast served in a reduction of Marsala wine, butter and sliced mushrooms

CHICKEN FLORENTINE

Boneless breast served with a bed of baby spinach and topped with a lemon butter sauce

CHICKEN SCALLOPINI

Boneless breast topped with mushroom, artichoke hearts, prosciutto, sun dried tomato and fresh basilin a light garlic wine sauce.

CHICKEN FRANCAISE

Egg dipped breast of chicken in a light lemon wine sauce

SALMON FILET

Oven roasted with a dill cream sauce or citrus glaze

STUFFED FILET OF SOLE

Sole fillets stuffed with seafood finished in a creamy Lobster sauce

FILET MIGNON

seasoned and cooked perfectly to maximize its flavor and tenderness

MUSHROOM WELLINGTON

veggie dish

ITALIAN MEATBALLS

with marinara sauce (buffet only)

EGGPLANT ROLLATINI

Sausage and Peppers (buffet only)

\$

ENTREE UPGRADES

Plated Only

Jumbo Stuffed Shrimp • Lobster Tail • Lobster Tail

Surf and Turf with Shrimp • Airline Chicken • Lamb Chop • Short Ribs

\$

HARVEST TABLE ADDITIONAL OPTIONS

Calamari • Fruit platter • Variety of Stuffed Breads • Antipasto platter • Bruchetta Platter • Homemade Soup Shrimp Cocktail Display • Raw Bar

\$

BIRCHWOODS SIGNATURE HORS D'OEUVRES

Plantain Chip with Tuna Tar Tar and Wasabi Cream

Plantain Chip With Banana, Mango Rainbow Pepper Relish

Crustini with Bruchetta and Parmesan Cheese

Sesame Seed Tuna with Mango Slaw and Wasabi Cream or Horseradish Cream

Bacon Wrapped Feta Stuffed Dates

Mini Beef Wellington with Bearnaise

Crab Rangoon

Stuffed Mushrooms (Sausage or Vegetarian)

Risotto Balls with Red Pepper Dot

Potato Croquette with Cucumber Crème Fraîche

Vietnamese Meatballs with Sweet Chili Sauce

Mini Chicken Fingers (Sesame, coconut or plain with Mango, Teriyaki or BBQ)

Beef Skewers ~ Teriyaki Pineapple Cubes

Coconut Shrimp • Mac and Cheese Balls • Buffalo Pot Stickers • Pigs in a Blanket • Spring Rolls

*Bacon Wrapped Scallops brushed with Pesto (\$.50 per person)

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SALAD OPTIONS

Included: Caesar or House Salad with choice of Homemade Dressing

Birchwoods Signature Salad \$3.00 per person

served with sliced green apple, Gorgonzola, glazed walnuts with a homemade Balsamic Vinaigrette

Caprese Salad \$4.00 per person

Fresh Tomato Basil Mozzarella with Pesto

The Classic Wedge \$4.00 per person

Iceberg Lettuce with Crumbled blue cheese, fresh bacon, diced tomatoes, and blue cheese dressing

Antipasto \$4.00 per person

Salad Greens with prosciutto, genoa salami, capicola, olives, roasted peppers and pepperoncini

POTATO OPTIONS

Included: Baked Potato • Roasted Red Wedge • Garlic Mashed • Rice Pilaf Sweet Potatoes with Brown Sugar \$1.00 per person • Butter Risotto \$2.00 per person)

PASTA OPTIONS

Included: Penne a la Vodka • Garlic Oil • Marinara

Lasagna (plated only) \$4 per person

Stuffed Lobster or Meat Ravioli \$3 per person

Tortellini Carbonara or Stuffed Manicotti \$2 per person

Creamy Alfredo with Peas and Sundried Tomatos \$1 per person

BEVERAGE ENHANCEMENTS

Wine \$50 per table

Choice of 2 bottles of House Wines, one white and one red, to be placed out for guest to help themselves. You will be charged for the number of bottles that are opened.

Choices include: Merlot, Cabernet, Pinot Nior, Miscato, Chardonnay, White Zinfandel, Pinot Grigio

Premium Plus Open Bar \$8
Top Shelf Open Bar Additional \$15





DESSERTS

TIERS OF HEAVEN

(Fruit, Cannoli's, Homemade Cookies and Chocolate Truffles)

CHOCOLATE FOUNTAIN

(Display of Strawberries, Pineapple, Marshmallow, Oreos, Pretzels and Rice Crispy Treats)

CORDIAL STATION

EXTREME SUNDAE BAR

CUPCAKE TIER

(Station of Assorted Homemade Cup Cakes)

ASSORTED PIES

ASSORTED COOKIE STATION SERVED WITH MILK

HOT CIDER DONUTS WITH APPLE CIDER STATION

COOKIE OR BROWNIE PLATTER

FRUIT PLATTER FOR EACH TABLE OR DISPLAY

BIRCHWOOD SIGNATURE CHOCOLATE CAKE SLICES SERVED WITH ICE CREAM

VENETIAN TABLE (UPCHARGE)

(Specialty Homemade Cakes and Desserts, Assortment of Homemade Cookies, Cannolis, Cordial Station, Chocolate Fountain)

\$_____

STATIONS OPTIONS

Stations are equivalent to appetizer portions

CHOICES:

Mashed Potato Bar • Omelette Bar (with chef) • Taco Station • Pasta Station • Grilled Cheese Station Mini Sliders Station • Mac and Cheese Station • Soup Station • Assorted Pizzette • Varieties of Stuffed Breads

Carving Stations:

Prime Rib, Baked Ham, Roasted Turkey or Pork Loin

Dessert Station

(Cannoli's, Cookies and Brownies)

\$

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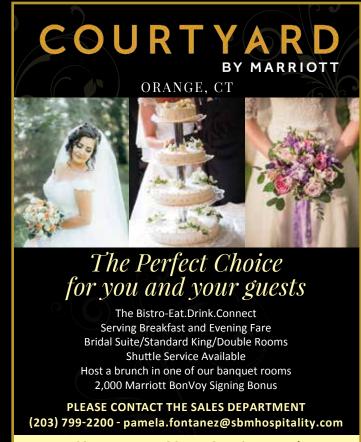












CONVENIENTLY LOCATED OFF I-95, EXIT 41!

JUST 4 MILES/10 MINUTES TO BIRCHWOODS!

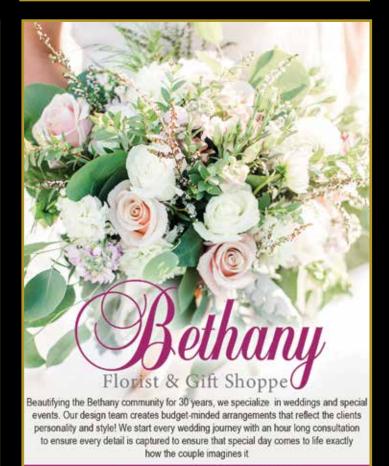


Hart Bridal Company traveling bridal styling team based out of Orange

Connecticut. We specialize in all things bridal! From traditional styling and

traditional makeup applications to hair enhancements and airbrush makeup.

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Steve DiSorbo has been exceeding the expectations of brides and grooms since 2009 with his impressive wedding cake creations.

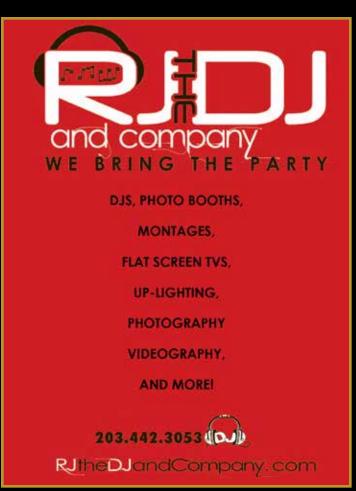
Cakes range from beautiful traditional wedding cakes to customized works of edible art tailored to clients tastes and needs. Freshness, beauty, and ease of ordering make Custom Cakes by Steve the clear choice for your wedding, bridal shower, engagement, and groom's cake.

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