



BIRCH HILL

Catering to all your tastes

518.732.4444 | WWW.BIRCHHILLCATERING.COM

The perfect setting...

Just 20 minutes from Albany, down a country lane in the rolling pastures and woodlands of Rensselaer county, there is a destination where dreams come true... at either Birch Hill Estate or Stablegate Farm, experience a venue unlike any other.

However you envision your wedding, with nine distinctive venue options to offer, we have a dream location for every unique couple. In the pages to follow, we'll take you on a two-dimensional tour of our locations - from classic ballroom, to rustic barn, to the willows on the water's edge surrounded by fountains and swans.

At Birch Hill, we genuinely love what we do. For over 80 years and four generations, we've prided ourselves on the special connections we make with our couples. Call us today, tour our beautiful grounds, and meet with one of our experienced and caring Bridal Consultants to begin planning the wedding you've always envisioned.



Steven Feldman
President & Owner

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In order of appearance, photos by Hannah Balta, Eric Jon Photography, Hannah Balta, Victoria Boustani, Alicia King Photography, Scott Dere Photography, Nicole Nero Studio, Joe Vogel, Meadow Lark, Birch Hill Photo, Birch Hill Photo, Nicole Nero, Birch Hill Photo, Lawrence Braun

We are foodies

First and foremost, we here at Birch Hill are what you call foodies. With trained chefs from the Culinary Institute of America, Johnson & Wales, and the New England Culinary Institute, our passion, style, standards, and creativity in the kitchen are unparalleled. Moreover, as the world changes and the focus on what we eat continues to shift towards local and seasonal selections, Birch Hill's attitude towards the menus we create shifts as well. We seek to provide fresh, customized menus that support local farms and a sustainable lifestyle. Enclosed in this packet you will find just some of the various menus and food selections that will go into making your wedding not only a fun, but delicious event that your guests will talk about for years.

We are green

Beginning in 2016, Birch Hill began taking huge steps to call ourselves the greenest caterer in the Capital Region. From powering several of our venues with solar energy to composting over 2,500 gallons of dry food waste a year, and even partnering with local farms to create unique seasonal menus, we're doing our part to make the world of tomorrow not only tasty but a little greener. Whenever possible we work with local outreach organizations to minimize food waste.

We are here for you

Whether you celebrate at one of our venues or we come to you, our experienced and caring Bridal Consultants are here to help you incorporate your style and tastes as a couple into a remarkable celebration. Our list of services include, but are not limited to: helping choose the best ceremony and reception location; recommending vendors, lodging, and transportation; assisting in executing your theme; providing floor plans and etiquette advice; creating a timeline for the day of; helping pack up your items at the end of your event; and much much more!

We do it all

A big part of what makes Birch Hill unlike most venues is our ability to go above and beyond just your wedding day. We understand that planning a wedding can be enough on its own, so let us help you with everything else that comes with it. From engagement shoots in our surrounding woodlands, to bubbly bridal shower brunches, and even fireside rehearsal dinners with your closest friends and family, we've been treating couples to the luxuries of a one-stop-shop for decades. For further menu ideas, see your bridal consultant to create a custom menu for your event!

We come to you

If you've already selected a venue and are in need of a caterer, then we can come to you! Let us show you what Birch Hill's experience in full-service catering means for your special day. As a full-service caterer, we handle every last detail of your experience for you. From planning the menu to clearing the last dish, Birch Hill's friendly and proficient waitstaff are here to do whatever it takes on the day of to make sure your event is simply spectacular!

Birch Hill Estate *At one glance, a majestic location that is perfect for elegant*

THE COLUMBIA BALLROOM

Providing space for up to 450+ guests, the Columbia Ballroom is our largest indoor venue. With a soaring cloudlike ceiling, 5,400 square foot dance floor, customizable L.E.D accents, and a 15-foot long firewall on the attached patio, it is the Capital Region's #1 party choice for couples.



THE CONSERVATORY BALLROOM

The Conservatory Ballroom, which can seat 200+ guests, provides an elegant atmosphere unlike any other. Complete with a one-of-a-kind glass atrium, romantic Tivoli-lit drapery, warm chandeliers, and an intimate patio area, this is a charming location to celebrate your special day with friends and family.



indoor events, and at another glance, an open oasis, ideal for casual outdoor celebrations of life and love.



THE BIRCH HILL PAVILIONS

From 450+ guests in the Grand Pavilion to 150+ guests in the more intimate Pond Pavilion, our outdoor venues are the perfect spaces for couples looking for a natural picturesque setting. Whether you envision a casual BBQ surrounded by lush pines and open-air, or a five-course served meal nestled along our charming pond, it's no wonder why couples have been choosing these locations for their dream weddings for years.



TENTS AND GROUNDS

If the wedding you're envisioning takes place under a billowing white tent in a big open field, our 110 acres are yours to create the wedding of your dreams. With lush fields, blossoming vineyards, breathtaking views, and an onsite coordinator to help with tent rentals and décor, both the Grounds at Birch Hill and Stablegate Farm provide one-of-a-kind options for your wedding.

Stablegate Farm *The rustic charm you've been looking for...*

THE STABLEGATE BARN

Our remarkable Stablegate Barn built in 1847 was once the home of the famous Elsie the Cow. The historic Dutch barn features 30-foot high ceilings, bistro lighting, and antique decor, newly renovated restrooms, a late-night fire, and seating for up to 150 guests inside with additional tent options for up to 200 guests. Surrounded by grapevines, roaming horses, and star-filled skies, this venue is perfect for the couple looking for rustic charm and a venue unlike any other.



THE STABLEGATE LODGE

The Stablegate Lodge, which can seat up to 80 guests, is the perfect venue for those looking for an intimate and non-traditional wedding. This venue is situated next to our picturesque horse pasture and vineyard. The Lodge is complete with vaulted redwood ceilings, a fossil stone fireplace, and an outdoor patio for cocktails. Whether you're looking for a romantic micro wedding or an intimate rehearsal dinner, the Lodge is a special space that you will truly adore.



ON SITE CEREMONIES



We would be honored to host your ceremony at any one of our seven sites at Birch Hill Estate and Stablegate Farm. Whether your ceremony is at the Pondside Pergola on the water's edge or amongst the vines of Stablegate Vineyard, the possibilities of where you say "I Do" are endless.

Ceremony Fee: Starting at \$1,200

What's Included: Your ceremony will be scheduled for half an hour prior to your reception. Our staff will prepare the grounds and provide seating for up to 150 guests; each additional chair will be \$3.00 per chair. We will also set up a welcome station with iced water and tea or lemonade to keep your guests refreshed leading up to your nuptials.

Your bridal consultant will also orchestrate your ceremony rehearsal, organize your processional and recessional with your officiant, and direct your guests to the cocktail hour.

Catering to You

If you've already found your dream venue and you're looking for a full-service caterer to take the stress out of your reception, the talented staff at Birch Hill will come to you. After working with you to design a custom menu, we will prepare all of your foods fresh from one of our mobile kitchens on your wedding day. And just like when we welcome guests at one of our properties, a Bridal Consultant is included in all off-premise events, assisting you in coordinating any and all additional details for your special day.

From china and silverware to tents, tables, and chairs, we can provide you with all you need to plan a hands-off wedding at your location. All of our off-premise catering packages will be subject to a \$9.50 per guest charge. This includes ivory china dinnerware, flatware, high-end disposable barware, portable kitchen equipment, work and buffet tables, your choice of linens, additional staff and labor required for pack-ups, and the first forty miles of transportation.

Over our 80+ years, we have catered to countless locations in the Capital Region and beyond:

A Private Estate
The Barn at Liberty Farms
The Berkshire Ballroom at the
Comfort Inn and Suites
Camp Timber Lake West
Cooperstown Baseball Hall Of Fame

Fenimore Art Museum
Greywacke Meadows
Historic Barns of Nipmose
Historic Canfield Casino
Hudson Valley Weddings at The Hill
Lakotas Farm

Saratoga City Center
Tented Receptions at Private Residences
Thatcher Park
Windham Manor

...and many more

Reception Packages

Traditionally, couples had only two choices of service style for their wedding: a served dinner or a buffet. But thanks to catering pioneers like us, there are so many more options to explore. From an elegant plated meal, to an active cocktail soiree, or even a backyard BBQ, we're here to help you figure out the best service style for your celebration.

Whether you require an entirely vegan menu, or just a gluten-free dessert, we're happy to create a custom menu just for you. We've outlined four of our most popular options, along with base prices for each style so that choosing how we serve your food is as easy as eating it. For menu selections, see pages 12 through 15. Your color choice of overlay and napkin are included in all of our wedding packages.

SIMPLE ELEGANCE

Cocktail Hour

Your reception begins with a sparkling welcome along with our Birch Hill Bistro Display with two premium selections plus your selection of three butlered hors d'oeuvres

A Toast to the Happy Couple

Choose from Asti, Brut, Strawberry, or Prosecco

Garden Course

Your choice of salad

Entreés

Your choice of two entreés and a vegetarian selection. Accompanied by your selection of starch and vegetable

The moment everyone is waiting for...the cake

Your choice of decadent wedding cake, cupcakes, or even pies! See your Bridal Consultant who can offer details on flavors, style, design, and participating bakeries

Full Coffee and Tea Service

Bar Services

5 hours of premium full open bar

	<i>Weekday/Sunday per guest</i>	<i>Saturday per guest</i>
Plated:	\$142.50	
Buffet:	\$145.50	
Family Style:	\$149.00	

+\$6.00





THE ULTIMATE RECEPTION

True to its name, this package was put together for those couples who want their guests to want for nothing. With all the bells and whistles included, this five-and-a-half-hour served dinner package represents a savings of over 30% versus the a la carte pricing. Enjoy...

Cocktail Hour

Your reception begins with a sparkling welcome along with our Ultimate Birch Hill Bistro with four premium selections plus a selection of six butlered hors d'oeuvres, our Taste of the Harbor Bar, and your choice of pasta station or carving station

A Toast to the Happy Couple

Choose from Asti, Brut, Strawberry, or Prosecco

First Course

Your choice of appetizer or salad

Entreés

Your choice of three entreés and a vegetarian selection. Accompanied by your selection of starch and vegetable

The moment everyone is waiting for...the cake

Your choice of decadent wedding cake, cupcakes, or even pies! See your Bridal Consultant who can offer details on flavors, style, design, and participating bakeries

Sweet Treat Station

Your choice of additional dessert station

Late Night International Coffee and Cordial Station

Featuring rich Colombian coffees and Belgian chocolate cups, served with a premium selection of cordials

Late Night Food Station

See page 15 for options

Bar Services

5.5 hours of top-shelf full open bar

Bottles of red and white wine are offered at each table during dinner service

The Ultimate Reception:	<i>Weekday/Sunday</i> <i>per guest</i> \$198.00	<i>Saturday</i> <i>per guest</i> +\$6.00
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*A 10% discount is applied for all off season regular packages (November through March)
Please add 20% administrative expense and 8% NYS tax to all pricing*



C O C K T A I L S T Y L E

Cocktail Hour

Your reception begins with a sparkling welcome along with our Birch Hill Bistro Display with two premium selections plus your selection of six butlered hors d'oeuvres

A Toast to the Happy Couple

Choose from Asti, Brut, Strawberry, or Prosecco

Make Your Own Salad Bar

Garden fresh mixed greens with your choice of dressings and a variety of seasonal toppings

Carving Board Station

Our Chef offers you a choice of one - generous slices of prime rib, 24-hour smoked beef brisket, ginger marinated flank steak, cranberry pecan glazed tom turkey, apple stuffed pork tenderloin - accompanied by your choice of specialty sauces. For veggie lovers, ask about our Hearty Vegetable Carving Boards, too!

Plus, your choice of two additional stations

See pages 14 and 15 for your menu options
To add additional stations, see your bridal consultant

The moment everyone is waiting for...the cake

Your choice of decadent wedding cake, cupcakes, or even pies! See your Bridal Consultant who can offer details on flavors, style, design, and participating bakeries

Sweet Treat Station or Late Night Station

See page 15 for menu options

Full Coffee and Tea Service

Bar Services

5 hours of premium full open bar

	<i>Weekday/Sunday per guest</i>	<i>Saturday per guest</i>
Cocktail style:	\$151.50	+\$6.00

B A R B E C U E G R I L L

Cocktail Hour

Your reception begins with our Bistro Display with a twist featuring two chef's hot selections, assorted cheeses, vegetable crudité's, fresh-cut fruit, a variety of salsas, guacamole, hummus, marinated pickles and olives, tri-color tortilla chips, and crackers

Toast to the Happy Couple with Drinks in Hand

From the Grill

Your choice of two of the following: grilled flank steak with house-made chimichurri, 24-hour smoked beef brisket, hand-torn pulled pork, grilled blackened shrimp, citrus grilled salmon, Carolina-style grilled chicken breasts, grilled tequila lime chicken, or grilled portobello mushroom steaks

Homestyle Sides

Homestyle mac n cheese bar or Idaho baked potato bar
 Your choice of seasonal vegetable
 Freshly baked cornbread, rolls, and butter

Seasonal Salads

Your choice of three:
 Orzo and feta salad, cold pesto tortellini salad, sweet vinaigrette coleslaw, potato salad with chive-dijon mayonnaise, garden salad with tomato and mozzarella, broccoli salad with candied walnuts and dried cranberries, black bean, corn, & avocado salad, watermelon feta salad, mediterranean salad, and many more seasonal options!

The moment everyone is waiting for...the cake

Your choice of decadent wedding cake, cupcakes, or even pies! See your Bridal Consultant who can offer details on flavors, style, design, and participating bakeries

Full Coffee and Tea Service

Bar Services

4.5 Hours of beer, wine, and soda

	<i>Weekday/Sunday per guest</i>	<i>Saturday per guest</i>
BBQ Grill:	\$109.00	+\$6.00

*A 10% discount is applied for all off season regular packages (November through March)
 Please add 20% administrative expense and 8% NYS tax to all pricing*

ENHANCE YOUR BAR

Not only can we provide you with a customized culinary experience, but as a fully licensed and insured bar service provider, we can also bring the craft bar experience to your special event. From signature cocktails that represent your unique personalities, to a variety of kegs from your favorite brewery down the street, our various levels of bar options ensure that no matter the budget, your guests will be dancing happy all night long..

Choose any of these additions for one hour:

Spiked Cider Bar: \$6.50 per guest

Margarita or Sangria Bar: \$6.50+ per guest

International Coffee Station: \$6.25 per guest

Signature Cocktail: \$7.50+ per guest

Brewed "Espresso" Service: \$275

Boozy Milkshake Bar: \$6.50 per guest

Frozen Cocktails: \$5.50+ per guest

Custom Italian Soda Bar: \$4.50 per guest

Scotch, Whiskey, or Bourbon Tasting Bar: Mkt

Cash Bar Setup: \$225

Specialty, Microbrew, or Hard Cider Keg: Mkt

Bottle of House Red and White Wine at the Table during entree service: \$42 per table *upgrades available*

Customized Ice Luge: \$500+ based on design

Satellite Bar Setup: \$275

Temporary Liquor License: \$225
applicable only for catering to you

For custom bar pricing, see your bridal consultant

ELEVATE YOUR EXPERIENCE

Whatever the budget, at Birch Hill we know that a beautiful wedding doesn't have to be expensive, just well-crafted. And part of crafting an affordable wedding, is leaving a little room to play. Look to our list of upgrades and special additions, so you too can enjoy the finer things in life. Add any of the following to your special day!

Upgrade to an Ultimate menu selection: \$10.00 + per guest

Six Butlered Hors d'Oeuvres: \$18.00 per guest

Appetizer: \$9.00 + per guest

Additional Entree: \$8.50 + per guest

Additional Accompaniment: \$5.00 + per guest

Cocktail Style Stations, Late Night Stations or

Sweet Treat Stations for \$10.00 + per guest

Extend your party for an additional hour: \$9.00 + per guest

Cigar Bar: \$1200+

Photo Booth: \$1500+

Golf cart rental for 2 hours attended service: \$470

Romantic horse-drawn carriage: \$1500+

Dramatic fireworks display: \$3900+

See bridal consultant for available locations

Outdoor cocktail hour: \$450

Take advantage of our outdoor patio space where we will set up a bar, bistro table and high top tables with linens.



Menu Selections

BIRCH HILL'S SIGNATURE MENU SELECTIONS

Our approach to a menu is to translate your styles as individuals, and as a couple, onto the plate. In the following pages, you'll find just a tiny sample of the many dishes we offer. In addition, look forward to the release of our seasonal menu highlighting the bounty of the Hudson Valley. If there's something you're thinking of and you don't see it here, we'd be happy to create it for you!

THE BIRCH HILL BISTRO DISPLAY

The Birch Hill Bistro display includes items such as specialty breads, imported cheeses, smoked meats, flavorful dips, and fresh seasonal fruits, vegetables, and selections such as sesame-crusting tuna with wasabi aioli - seasonally inspired international offerings - tomato mozzarella caprese salad - guacamole - artisanal hummus - tapenades, and more all joined at our bistro. Premium Selections: warm baked brie en croûte - crisp calamari tossed with fresh greens and a lemon-garlic aioli - General Tso's cauliflower bites - warm pretzel bites with cheese - local harvest gazpacho - your choice of meatballs - mini pierogies - vegetable tempura with sriracha aioli - warm crab dip - rock shrimp tempura with honey sriracha sauce - french onion soup - Ahi tuna nachos - Moroccan meatballs with cured lemon and yogurt

HAND - PASSED HORS D' OEUVRES

Fresh bruschetta on a toasted crostini (DF, P)

Phyllo purses stuffed with spinach and feta cheese (V)

Danish Brie on cranberry toast (V)

Pulled pork on a wonton chip with Asian slaw (DF)

Mini Reuben crostini

Crab purse with agrodolce

Mini Maryland crab cakes with chipotle aioli (DF)

Mac n' cheese bites with raspberry drizzle

Spicy tuna poke on a potato crisp (DF, GF*)

Coconut shrimp, orange marmalade drizzle

Spinach stuffed mushrooms (DF*, GF*)

Mini grilled cheese with tomato soup shooters (V)

Cider bacon-wrapped chicken, scallops, or dates (GF, DF)

Steamed vegetable dumplings, scallion hoisin (DF, P)

Loaded scallion and bacon croquettes

Grilled steak crostini with candied red onion and goat cheese (DF*)

Roasted corn creme Brûlée, cajun crab, Asian spoons

Ultimate Options:

Lobster toast, shrimp po boy, lamb lollipops, shrimp cocktail

Mini beef, pork carnitas, fish, or shrimp tacos

APPETIZERS

Coconut Curry soup with roasted butternut squash (P, GF)

Carrot ginger bisque with crème fraîche (P,GF)

Jumbo Shrimp Cocktail, zesty horseradish, lemons (GF)

Penne a la vodka with shaved Locatelli (V, GF*)

Seafood bisque rich with shrimp, crab, and lobster (GF*)

FROM THE GARDEN

Classic Caesar salad with garlic croutons (V, GF*)

Birch Hill mixed green salad with your choice of house-made dressing (V, P, GF)

Greek salad with cucumber, tomato, bell pepper, red onion, olives, and feta (V, P*, GF)

Honeymoon salad, radicchio, mandarin, toasted almond (GF)

Strawberry poppyseed (GF, DF, P)

Parisian salad with candied pecans, chevre, dried cherries, and shallot vinaigrette (GF, V, P*)

Arugula and blueberry salad with shaved parmesan and aged balsamic (V, GF)

Crunchy kale and romaine Caesar salad topped with toasted pumpkin seeds (GF, V, P*)

Caprese salad with heirloom tomatos, buratta, aged basalmic drizzle (GF)

FROM THE RANGE

Chicken Milanese with arugula and shaved fennel with parmesan (GF*, DF*)

Chicken caprese with fresh mozzarella, blistered tomato, provolone, and balsamic drizzle (GF*, DF*)

Boneless chicken baked with prosciutto, spinach, roasted red peppers, fontinella cheese, and a roasted garlic cream (GF)

Almond chicken schnitzel with pale ale mustard cream (GF*)

Honey garlic roasted statler chicken (GF, DF*)

Hudson harvest stuffed chicken topped with an apple cider cream sauce (GF*, DF*)

French-cut panko-crust chicken with Tuscan cream sauce over a bed of sautéed spinach (GF)

Kale stuffed chicken with sun-dried tomato pesto (GF*, DF*)

FROM THE FIELDS

Braised short rib with local root vegetables and cabernet Demi-glaze (GF, DF)

Chargrilled flank steak served over grilled onions with chimichurri (GF, DF)

Sliced tenderloin of beef finished with cognac peppercorn demi cream (GF, DF*)

Slow-roasted prime rib of beef served with au jus (GF, DF)

Sliced New York strip with shrimp Romanov duet (GF*, DF*)

Roasted stuffed pork loin with pear, cranberry, and brie with pomegranate molasses glaze (GF*, DF*)

Honey garlic roasted pork with honey garlic glacé (GF, DF)

Garlic grilled rib eye steak with tomato compoté (GF, DF)

Ultimate Options:

Filet mignon with herbed compound butter or roasted rack of lamb with a dijon mustard garlic crust (GF, DF*)

OF THE SEA

Seafood stuffed haddock baked with crab and shrimp topped with roasted garlic cream sauce (GF*, DF*)

Seared scallops over roasted sweet corn risotto (GF, DF*)

Baked cod with blistered tomatoes and Castelvetrano olives with cured lemons (GF, DF*)

Brown sugar herbed salmon (GF, DF*)

Grilled swordfish steak with mango coriander chutney (GF, DF)

Panko encrusted salmon with dijon cream sauce (GF*)

Shrimp Francesca with jumbo shrimp in seasoned egg batter, sautéed with roasted garlic olive oil over a bed of greens (GF*, DF)

Ultimate Options:

Chilean sea bass, fried capers, cured lemon beurre monte (GF*, DF*) or butter baked lobster tail and grilled lemons (GF*, DF)

VEGETARIAN & VEGAN

Ricotta stuffed manicotti baked en casserole with mozzarella, Pomodoro sauce, and roasted garlic with zucchini (V)

Butternut squash ravioli with a sweet cream sage sauce topped with roasted root vegetables (V, P*)

Penne rustica with blistered tomatoes, wilted greens, cannellini, and roasted garlic olive oil (GF*, P*)

Cauliflower picatta with cured lemon beurre monte (GF*, P*, DF*)

Roasted eggplant tian with gruyere, Parisian herbs, pesto drizzle (GF, V, P*)

Homestyle Impossible vegetarian lasagna (GF, DF, P*)

Hand-carved parmesan encrusted cauliflower steak (GF, P*)

Mongolian style Seitan with stir-fried vegetables and umami sauce (P)

Potato Pierogies with brown butter and caramelized onions (V, P*)

ACCOMPANIMENTS

Roasted acorn squash wedge

Honey ginger glazed carrots (P, GF)

Lightly charred broccoli with a lemon garlic crust (GF, P*, V)

Sautéed green beans with julienned red peppers (GF, P)

Honey scented roasted root vegetables (GF, P)

Snap peas with water chestnuts and sesame (GF, P)

Baby bok choy with garlic, onions, and toasted sesame oil (GF, P)

Tricolored roasted fingerling potatoes (GF, P)

Asian green beans with garlic, ginger, onion, and sesame

Lemon butter pearl couscous (P)

Roasted summer squash wedge with parmesan and panko

Farrow pilaf with toasted almonds (P)

Sweet potato soufflé (V, P*)

Crispy new smashed potatoes (GF, P)

COCKTAIL STYLE STATIONS

ITALIAN STATION

Homemade Italian meatball marinara, crispy fried calamari fra diavolo, and ricotta stuffed manicotti over a bed of garlic sautéed spinach

CARIBBEAN STATION

Jerk chicken with a pineapple mango chutney, white rice and beans with seasoned collard greens and sweet fried plantains

BBQ COMFORT FOOD STATION

Your choice of one of the following: pulled pork with a Memphis BBQ sauce, fried chicken, or BBQ chicken. Joined by homemade mac & cheese, coleslaw, cornbread and rolls

MAC & CHEESE BAR

Homemade creamy mac & cheese with assorted toppings to make it your own. Includes sautéed onions, broccoli, chopped bacon, buffalo chicken and so much more

PASTA STATION

Your choice of two different pastas: choose from penne, bowtie, tortellini, or cavatelli. Accompanied by two sauces: choose from a la vodka, bolognese, marinara, pesto, alfredo, or olive oil with garlic and herbs

INDIAN STATION

Samosas, vegetable pakora with a mint yogurt sauce, and chicken tikka with a creamy coconut curry sauce, accompanied by herbed jasmine rice

STREET TACO BAR

Your choice of two proteins- Carne asada, pork carnitas, chipotle chicken, Spanish onions, cilantro, and lime served with tortillas, sour cream, cheese, pico de gallo, salsa, guacamole and jalapeños

* WOK N' ROLL BAR

Assorted sushi rolls with pickled ginger, wasabi, and soy sauce, accompanied with cold sesame noodles and steamed edamame pods

CHICKEN WING STATION

Boneless or bone-in wings served sizzling with two specialty sauces: barbeque, buffalo, garlic parmesan, Thai peanut, or teriyaki. Served with carrots, celery sticks, and bleu cheese

TASTE OF THE HARBOR

Shrimp cocktail with a zesty horseradish cocktail sauce, served with hot sauce, and lemon wedges. Marinated calamari salad, scallop ceviche, warm crab dip, smoked whitefish salad

OCTOBERFEST STATION

Kielbasa, fried pierogies, rainbow carrot apple salad, assorted mustards and sauerkraut or sautéed onions

SLIDER STATION

Choose two of the following: Angus beef, sautéed chicken breasts, pulled pork, Impossible "beef" or pulled jack fruit. Accompanied by cheese, sautéed peppers, caramelized onions, fresh rolls, and all the condiments

DUMPLING STATION

Choose three flavors of steamed, fried, or sautéed dumplings - shrimp and leek, sweet and spicy sesame,, shrimp soup, pork and garlic, edamame, vegetable - sweet, soy, and garlic, spicy teriyaki, honey sesame hoisin

KOREAN BIBIMBAP-BAR

Build your own bowl with bulgogi or vegan protein, sprouts, kimchi, rice, scallions, gochujang sauce, toasted sesame seeds, poached egg topper

BAKED OR MASHED POTATO BAR

Choice of Golden Yukon, new, or sweet, accompanied by all the toppings you could ask for such as caramelized onions, gravy, chopped chives, grated cheddar cheese, smoked bacon, sour cream, broccoli, marshmallows, and creamy butters

FLATBREAD STATION

Your choice of three fire roasted naan flat breads with local artesian cheeses and seasonal toppings. Goat cheese, fig, honey - potato bacon gruyere - tomato basil - and more!

CARVING STATION

Your choice of whole roasted turkey with cranberry pecan glaze, prime rib of beef, grilled flank steak, 24-hour smoked beef brisket, honey roasted chicken, Jewish style glazed brisket of beef, pomegranate glazed pork loin with pear & brie, short rib, or a hearty vegetable carving board

LATE NIGHT FOOD STATIONS

PIZZA STATION

A selection of three gourmet pizzas such as...
BBQ Chicken - Hawaiian - Cheese - Pepperoni - Meat Lovers -
Margarita - and more!

GOURMET FRENCH FRY STATION

Shoestring fries, sweet potato fries, and waffle fries along with
specialty dipping sauces

**Ask your bridal consultant about pairing with a milkshake bar!*

BREAKFAST SANDWICH STATION

Assorted breakfast sandwiches on your choice of biscuit,
English muffin, or silver dollar pancakes

PIEROGI STATION

Steamed or fried pierogies served with caramelized onions,
sour cream, butter, accompanied with specialty sauces

FOWL PLAY

Boneless or bone-in chicken wings served sizzling with your
choice of two specialty sauces: homemade barbeque,
buffalo, garlic parmesan, Thai peanut, or teriyaki

GRILLED CHEESE BAR

Organic sprouted sourdough with assorted toppings such
as... caprese - cheddar - ham and Swiss - American - pepper
jack- gouda - flavored spreads - jams - mustards and more

BACON BAR

Choose three of the following: espresso, chocolate covered,
jalapeño, apple pie, pumpkin spice, brown sugar, or sea salted
caramel

PICKLE BAR

Assortment of flavored pickles, pickled vegetables, olives, and
tapenades, accompanied by artisan bread

SWEET TREAT STATIONS

CARNIVAL STATION

Fried dough, cotton candy, caramel apple, and kettle corn with
caramel chocolate drizzle

OLD FASHIONED CANDY BAR

Fill your bag with your favorites, such as Swedish fish,
Snickers, gummy bears, lollipops, honey sticks, Sour Patch
Kids, Hershey's Kisses, M&M's and more!

*CARMEL APPLE STATION

Fresh apples and warm caramel with various toppings - Heath
crunch, M&M's, coconut, chocolate, nuts, sprinkles, and more!

HUDSON HARVEST PIE AND DOUGHNUT

Assorted homemade pies, local cider donuts, and warm
cinnamon-spiced apple cider

S'MORES STATION

Gram crackers, marshmallows, assorted chocolates -
Hershey's, Reeses, Kit-Kats, and all the fixings!

HOT CHOCOLATE BAR

Warm milk, hot cocoa bombs, peppermint sticks,
marshmallows, whipped cream and more!

SWEET BUNS STATION

Assorted sweet buns such as cinnamon buns, apple streusel,
monkey bread, dutch cinnamon caramel, Oreo crumble

*VIENNESE DISPLAY

Italian pastries such as cannoli, cheesecakes, eclairs,
sfogliatella, rainbow cookies, cream puffs, and more.

*CRÉME BRÛLÉE STATION

Homemade chocolate, vanilla, or Grand Mariner custard with
caramelized sugar flambéed before your eyes with your choice
of fresh berry topping

MAKE YOUR OWN SUNDAE BAR

Chocolate and vanilla ice cream with assorted candy -
sprinkles - caramel - hot fudge - whipped cream topped with a
cherry!

CHURRO STATION

Traditional Spanish fried confection, Cinnamon sugar,
chocolate filled, apple filled churros.

MAKE YOUR OWN DONUT STATION

Glazed donuts with icing, sprinkles, candies, novelty cereals,
cookie crumbles, and other favorites

Ask about our many additional station options!

** See your Bridal Consultant for additional charges associated with these stations*



Frequently Asked Questions



What is the payment schedule?

Our initial deposit is \$1,000. All payments are non-refundable and may be made with cash, bank check, personal check, or major credit card. A payment of \$3,000 is due 90 days after your original deposit. 50% of your remaining balance is due 90 days prior to the wedding date and is to be made on an approximate guest count. Final payment is due by your ten-day meeting prior to your event. A valid credit card needs to be placed on file for incidental charges, potential overtime, or extraordinary cleanup fees to be determined by management.

How do I make payments?

Payments are accepted by cash, personal and bank checks, or major credit cards. If you plan on utilizing a credit card following your initial deposit, you will be ineligible for Birch Hill's automatic cash discount of 3%. Please speak with your Bridal Consultant for further details.

Are there minimum guest counts for any of the venues?

We do not have any minimum guest counts, but we do have minimum spends for the indoor ballrooms. The Conservatory Ballroom has a \$14,000 minimum on a Friday/ Sunday and a \$15,000 minimum on a Saturday. The Columbia Ballroom has a \$17,000 minimum on a Friday/ Sunday and a \$19,000 minimum on a Saturday. The minimum spend is not a rental fee, rather a required subtotal spend on food and beverage prior to tax and administration.

Are there rental fees for any of the venues?

Yes, the Stablegate Barn has a rental fee that varies based on the time of year you are looking to book:
May/July/November: \$5,500, June/August:\$6,300,
September/October: \$6,500. A discount of \$500 is applied to all weekday/Sunday events.

When is my final head count due?

Your guaranteed guest count will be due 10 days prior to your wedding. If you've chosen a plated meal, you are responsible for providing your consultant with the final meal counts, as well as any allergies, and/or dietary restrictions at this time.

Do you offer tastings?

We host our own tasting event every March. We prepare a variety of our featured seasonal items and encourage our couples to make their menu choices following the tasting. If you are unable to attend and require a private tasting, please speak to your Bridal Consultant for details.

Are there hotel accommodations close by?

There are several hotels within 15 minutes of Birch Hill. Please call one of our Bridal Consultants to find out more information on lodging and available shuttle services.

What is the administrative expense?

The administrative expense referred to on the contracts and/or policies and procedures is an administrative overhead charge applied to all pricing. **It is not purported to be a gratuity and will not be distributed as gratuities to the staff as they are hourly employees.**

Are there discounted prices for kids and vendors?

Kids and vendors are charged a discounted no alcohol rate, which is determined based on the specific food and beverage options in your custom package.

Do you serve shots?

We practice safe alcohol service; we are not permitted to serve shots at any time.

When do I bring in my favors, place cards, etc...?

You may drop off your items the day or two before your wedding. Your place cards should be in alphabetical order by last name. Any special instructions should also be noted. If additional setup is needed there may be a charge of \$55 per hour per staff member to setup anything beyond the items listed above.

Do you offer a military discount?

Yes, we proudly offer a 5% military discount (*valid and current military ID required*). *Promotions and/or discounts may not be used cumulatively*

Birch Hill Catering and Stablegate Farm

Catering to all your tastes since 1936

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