1839

RESTAURANT AND BAR



Wedding Packages

One Hour Cocktail Hour

Charcuterie, Cheese, and Crudité

An elegant display of imported and Domestic Dry and Cured Meats and Sausage
Variety of Imported and Domestic Cheese
Hudson Valley Farm Vegetables with Hummus
Accompanied with Garnishes and Flatbread Crackers

Selection of Six Passed Hors d'Oeuvres

(Sample)

Sirloin & Guinness "Shepard's Pie"
Truffle Mashed Potato, Demi-Cup

Caprese Skewer
Fresh Baby Mozzarella, Grape Tomato, Basil Oil

Pork Belly Bahn Mi
Hawaiian Slider, Pickled Veg, Bulgogi Glaze

Sesame Crusted Rare Tuna
Fried Wonton, Ginger Soy Glaze, Cucumber Wasabi

Chicken Waffles
Savory Waffle Cone, Crispy Chicken, Honey Maple Glaze

Chorizo and Corn Bread Stuffed Mushroom
Dried Cranberries and Siracha

Bountiful Buffet Dinner

Choose one from each category:

One

House Smoked Beef Brisket
Sirloin and Guiness Shepard's Pie
Rum Glazed Pork Tenderloin with Pineapple Salsa
Sliced Beef Strip Loin with Port Wine Demi

Two

Chicken Francese – White Wine, Lemon, and Capers
Chicken Rockefeller – Spinach, Bacon and Pernod with Gruyere
Chicken Parmigiano – Melted Mozzarella, Marinara and Pecorino
Chicken and Biscuit Pot Pie – Local Root Vegetable, Creamy Bechamel

Three:

Classic Penne with Creamy Vodka Sauce
Garden Rotini Primavera – Ratatouille
Baked Macaroni and Cheese – Ritz Cracker Parm Crust
Tortellini ala Fresca – Pecorino Cream Sauce, Peas, and Ham

Four:

Roasted Atlantic Salmon – White Wine Butter Sauce or Puttanesca
PEI Mussels – White or Red
Herb Panko and Crab Stuffed Filet of Sole – Lobster Cream Sauce

Five:

Herb Roasted Red Bliss Potato
Traditional Red Skin Mashed
Rice Pilaf

Meal will be served with Fresh Market Vegetables
Tossed Garden Salad
Fresh Baked Rolls and Butter
Coffee, Tea and Decaf

Choice of one Plated Dessert:

Brown Butter Cake with Berry Compote
Flourless Chocolate Torte
Peanut Butter Pie with Caramel Drizzle
Wedding Cake – additional fee* or you can provide

Sit Down Dinner upgrades are available

Beverage Service

Four Hours of Beer, Wine, and Soft Drinks
Selection of 4 Wine and 4 Beer Varieties and Unlimited Soft Drinks
Includes all Glassware and Bar Staff
Liquor and Spirits can be placed a Master Tab to be paid after the affair
Full Open Bar – additional fee*

Package includes:

Tables, Chairs inside and out
Table Linen and Napkins
Standard China Flatware / Silverware
All Glassware
Bartenders 1/50 Service Staff 1/20
Set up and Breakdown

Pricing

$125 Per person

Subject to NYS Sales Tax and 20% Service Fee

Minimum guest guarantee of 50 Adults

Full use Rental Fee - $2,500 – 4 Hours Indoors and outdoors

Late Ordinance Max – 10pm

Does not include use of Brotherhood Grounds

Maximum of 75 Guests