

Wedling Package 2026



ALL-INCLUSIVE DETAILS

FEATURES

- Magnificent Georgian mansion
- Gardens, fountains, ponds, gazebo, Arbor, Pergola
- Outdoor spaces with covered patio terraces
- · Separate room for cocktail hour
- Elegantly appointed ballrooms with crystal chandeliers
- Solid wood dance floors and acoustical ceilings
- Complimentary on-site self-parking with 1,500 spaces
- Family owned and operated for over seventy years

SERVICES

- Banquet Manager's expert guidance to assist with planning, menus, and details
- Maitre d' & Captain's professional orchestration throughout the entire event
- Professionally trained banquet service staff and bartenders
- Coat check attendant in season
- Skilled culinary team
- · Full-service kitchen and bakery
- Custom tiered wedding cake baked on-premise to your specifications

AMENITIES

- · Garden ceremony sites
- Private getting ready space
- Custom floor plan design with flexible table sizes
- Floor length house linens and linen napkins
- Table numbers
- Place cards for seating arrangements
- China, stemware, silverware, tables, plush velvet chairs
- Skirted buffet tables and silver chafing dishes
- Use of entire facility for photography, both inside and outside



edding AT BIRCHWOOD MANOR

Congratulations on your engagement!

Welcome to Birchwood Manor, a charming Georgian mansion with beautiful garden ceremony sites and elegantly appointed ballrooms with magnificent crystal chandeliers. You and your guests will be treated to delicious continental cuisine expertly prepared according to your customized menu selections.

Birchwood Manor has been family owned and operated for over seventy years. You can rely on our guidance and support throughout the entire planning process, with recommendations for menus, table arrangements, and vendors to make your day unforgettable.

We are passionate about providing you with the wedding of your dreams.

We look forward to being a part of your story.

Pergola



Spectacular ceremony site with 110' bridal aisle with six arches



ON-SITE CEREMONY FEE INCLUDES:

Early access to private getting ready space. Day-of ceremony rehearsal guided by Maitre d'. Two outdoor garden ceremony sites to choose from, the Pergola or Arbor. Alternate indoor room in case of inclement weather. Half-hour ceremony time, set with white chairs. Not included are audio, music and microphone. Please arrange this with your DJ/Band.

rbor



Intimate ceremony site with 44' bridal aisle





EXAMPLE TIME LINE (your start time may vary)

5:30	On-Site Ceremony
6:00	Cocktail Hour & Open Bar
7:00	Introductions, Formal Dances, Toasts
7:30	Salad (pre-set), Dance floor opens
8:30	Entrée

9:00	Dancing
9:30	Cake Cutting
10:00	Dessert
10:50	Last Dance
11:00	Departure End Time

Total event time is 5 1/2 hours with on-site ceremony, or 5 hours without on-site ceremony.



Cocktail Hour

CHAMPAGNE WITH FRESH BERRIES

Offered to your guests as they enter the cocktail hour

GRAZING TABLE

Farmers Market Crudité Bite-Size Vegetables and Assorted Dips

> Cheese Board Domestic & Imported Cheeses Assorted Crackers and Grapes

Toasted Pita & Hummus

Tomato Caprice Tomato, Basil, Mozzarella, Balsamic Glaze

TUSCAN TABLE

Fresh Baked Italian Breads Crusty Ciabatta Garlic & Rosemary Herbed Focaccia Italian Sticks with Sesame Seeds

> Antipasto Display Prosciutto di Parma Pepperoni Genoa Salami Mozzarella Bocconcini Provolone Roasted Red Peppers Italian Olives



SILVER CHAFING DISHES

Please choose (4)

— BEEF —

Barbecued Short Ribs Beef Tips Teriyaki Beef Medallions au Poivre Swedish Meatballs, Light Brown Sauce

- CHICKEN -

Chicken Marsala Ginger Chicken, Hoisin Sauce Boneless Buffalo Chicken Bites Sesame Chicken & Broccoli Chicken Murphy, Cherry Peppers & Onions

- PORK -

Sliced Pork, Madeira Sauce Pork Medallions, Calvados Sauce Sausage, Peppers & Onions, Marinara

- VEGETARIAN -

Stuffed Shells Eggplant Rollatini Cavatelli & Broccoli Mini Potato Pierogies, Sautéed Onions

- SEAFOOD -

Fried Fantail Shrimp Fried Calamari Spicy Marinara Shrimp in Garlic Sauce

LIVE ACTION STATIONS

Captain fee included Please choose (2)

Wok Stir Fry Station

Oyster, Hoisin, Hot Chili & Duck Sauces Vegetable or Chicken Lo Mein Vegetable Fried Rice Fortune Cookies, Crispy Noodles

Mashed Potato Station

Russet & Sweet Potatoes Bacon, Chives, Scallions, Shredded Cheddar, Frizzled Onions, Sour Cream, Caramelized Onions, Gravy

Pasta Station - Please choose one: Cheese Tortellini Alfredo Penne alla Vodka, Peas Farfalle Aioli, Broccoli, Sun-Dried Tomatoes Grated Parmesan Cheese, Crushed Red Pepper

Fajita Station

Chicken Fajitas Grilled Onions & Peppers, Monterey Jack & Cheddar Cheeses Salsa, Sour Cream Warm Flour Tortillas

Add-ons

SEAFOOD STATION ADD-ONS



Shrimp Cocktail +MP Cocktail Sauce, Lemon Wedges

Seafood Trio +MP Cocktail Sauce, Lemon Wedges Shrimp ~ Clams ~ Oysters

Seafood Spectacular +MP Cocktail Sauce, Lemon Wedges Shrimp ~ Clams ~ Oysters~ Cocktail Lobsters

> Sushi Bar +MP Pickled Ginger, Wasabi, Soy Sauce Assorted Sushi Rolls

ICE SCULPTURE ADD-ON



Assorted designs +\$ per piece

DINNER RECEPTION INTERMEZZO ADD-ON



Served after Salad, Please choose (1) Lemon, Raspberry or Mango Sorbet +\$

SILVER CHAFING DISH ADD-ONS

Seafood Paella +\$

Grilled Salmon, Orange-Ginger Glaze +\$

Mussels fra Diavolo +\$



LIVE ACTION STATION ADD-ONS

Captain fee included

Fajita Station

Beef +\$ Guacamole & Fresh Tortilla Chips +\$

Gourmet Mac & Cheese Station +\$

Creamy Cheesy Pasta with Assorted Toppings Bacon, Chives, Scallions, Hot Cherry Peppers, Shredded Cheddar, Frizzled Onions, Toasted Panko

> Shish Kabob Station +\$ Beef Teriyaki Garlic Ginger Chicken Tequila-Lime Shrimp Peppers, Onions, Tomatoes, Mushrooms

Scampi Station +\$

Pan-Seared Extra Large Shrimp Sautéed in White Wine, Butter, Garlic & Olive Oil, Lemon, Parsley

Slider Station +\$

Mini Beef Burgers, Plain and Cheddar Petit Brioche Buns, Curly Fries *Ketchup, Mustard, Pickles, LTO*

Country BBQ Station +\$

Down-home sweet & tangy goodness Pulled Pork Sliders, Sweet Potato Fries, Pickle Chips, Cornbread

CARVING STATION ADD-ONS

Captain fee included

Roasted Turkey +\$

Whole turkey breast seasoned and roasted with garlic and herbs, served with a tangy cranberry orange marmalade.

Honey Ham +\$

A touch of honey and brown sugar make a delicious aromatic glaze for this classic sweet and savory baked ham.

Corned Beef +\$ The simple straight up beef brisket.

Pepper Crusted Pastrami +\$ The bolder more complex beef brisket.

Pork Tenderloin +\$

Lean pork tenderloin roasted with a flavorful apricot and whole grain mustard glaze.

Grilled Flank Steak +\$

Tenderized with a teriyaki marinade then grilled to a pink medium rare and sliced ultra thin for melt in your mouth flavor.

Roast Leg of Lamb +\$

Juicy and succulent, this rosemary scented, bone-in lamb roast pairs nicely with the bright taste of mint jelly.

Roast Suckling Pig +MP

Slow roasted to juicy tenderness, presented whole on a platter with garnishments. *Applesauce Chutney* ~ *BBQ Sauce*

PREFERRED VENDORS

Complement and enhance your event with services from top florists, musicians, entertainment pros, décor designers, and photographers. Birchwood Manor is proud to recommend a select group of reputable vendors who are experts in their field, and who know our facility best. We have solid working relationships with each of them and value their work. We highly recommend that you book their services to ensure an extraordinary experience at your event.

Preferred Vendor List provided upon request.

Jefferson Ballroom



Elegantly appointed, accommodates 125-300 guests.

Madison Room



Smaller weddings, accommodates 50-125 guests.

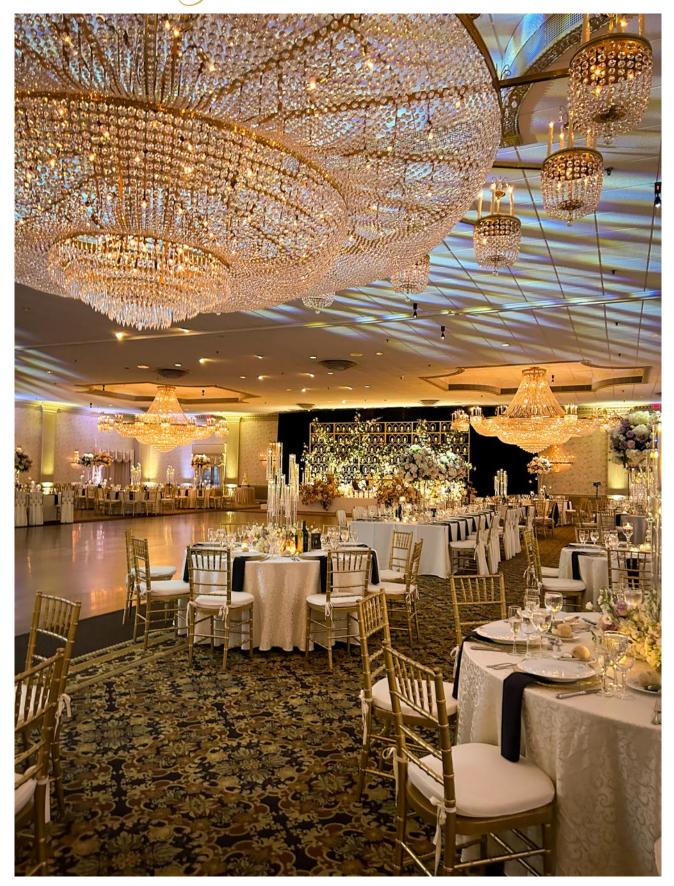
Farrell's nn



Accommodates 50-60 guests.

View all event spaces online at www.birchwoodmanor.com/event-spaces/

Grand Ballroom



Absolutely breathtaking, accommodates 175-850 guests.

Jinner ' Reception

CHAMPAGNE TOAST

Artisan Bread & Creamery Butter

SALAD

Please choose (1)

Mesclun Salad - Baby Field Greens, Portabella Mushroom, Roasted Red Pepper, Bocconcini Mozzarella, Calamata Olive, Balsamic Vinaigrette

Strawberry Spinach Salad - Baby Spinach, Red Onion, Strawberries,

Poppy Seed Dressing

Caesar Salad - Crisp Romaine, Parmesan Cheese, Caesar Dressing, Garlic Croutons

ENTRÉE

Please choose (3) Entrées to offer to your Guests tableside. All Entrées are served with Rosemary Roasted Red Bliss Potatoes & Vegetable Bouquetière

Birchwood's Signature Prime Rib - Perfectly roasted, tender, juicy, and extremely flavorful, in natural au jus

Chicken Marsala - Chicken breast, sauteed mushrooms, shallots, creamy Marsala wine sauce

Chicken Balsamico - Chicken breast, sauteed mushrooms, onions and garlic, balsamic reduction

Chicken Mark Anthony - French breast of chicken, roasted red peppers, artichoke hearts, mushrooms, onions, champagne sauce

Grilled Salmon - Please choose a sauce - Dill Sauce, Lemon Caper, or Orange Ginger Glaze

Eggplant Rollatini - Breaded eggplant slices rolled with ricotta cheese, topped with marinara and mozzarella

Penne Primavera - Penne pasta with broccoli florets, peas, and carrots, in a cream sauce

Grilled Vegetable Platter - Farm fresh grilled zucchini, peppers, eggplant, asparagus, balsamic drizzle

UPGRADES

Filet Mignon - Filet of beef with a cabernet demi-glace +\$

Chateaubriand - Medallions of filet of beef with a Béarnaise sauce +\$

Duet - Filet Mignon with a cabernet demi-glace & Lobster Tail with clarified butter +\$

CHILDREN'S ENTRÉE

Please choose (1) - Chicken Tenders and Fries, Macaroni and Cheese, Pasta with Butter or Marinara



Jessert



Rustic



Vertical Lines



Horizontal Lines



Mixed Textures



Smooth Squares



Swag and Scroll



Smooth Rounds



Nearly Naked Cake

Cake Flavors: Vanilla Chocolate Funfetti

Icing: Buttercream Whipped Cream Chocolate Buttercream Buttercream Whipped Cream Chocolate Buttercream Chocolate Pudding Chocolate Mousse Dulce de leche Cannoli Lemon Raspberry Preserve Fresh Strawberries & Custard Fresh Bananas & Custard

Fillings:

Your custom baked wedding cake, from our bakery, will be served on a berry coulis painted plate, with a tuile cup of vanilla ice cream topped with chocolate ganache, and a chocolate covered strawberry.



Freshly Brewed Regular and Decaffeinated Coffee and Tea

Fresh flowers to be arranged between you and your florist.

Add-ons

Sweet gestures to elevate your dessert.

Viennese Table +\$ Dazzling dessert buffet

Assorted Layer Cakes Black & White, Black Forest, Carrot, Cannoli, Chocolate Marshmallow & Caramel, Chocolate Mousse, Lemon, Strawberry Shortcake, Cheese Cakes - Plain and with Cherry Topping

Assorted Pastries

Cannolis, Chocolate Cannolis, Cream Puffs, Chocolate Éclairs, Napoleons, Tiramisu, Sfogliatella, Tricolor Cookies, Crème Brulee

Chocolate Dipped Fruits Strawberries, Apples, Pineapple, Bananas

Flaming Coffees +\$

Get fired up for a liqueur spiked coffee! Amaretto, Baileys, Frangelico, Jameson, Kahlua, Sambuca, Tia Maria

Ice Cream Sundae Bar +\$

Yes, please - with a cherry on top! Ice Creams: Vanilla, Chocolate, and Strawberry Toppings: Rainbow & Chocolate Sprinkles, M&Ms, Crushed Oreos, Gummy Bears, Chocolate Chips, Maraschino Cherries, Whipped Cream Sauces: Crushed Strawberries, Chocolate

Donut Bar +\$

Donut mind if 'I Do'! Chocolate Frosted, Vanilla Frosted, Glazed, Sugared Jelly, Boston Cream, Bavarian Cream

Chocolate Fountain +\$

Warm, cascading milk chocolate ready to dip ~ Apples, Bananas, Strawberries, Pineapples, Pretzels, Lady Fingers, Marshmallows, Rice Krispies Treats

French and Italian Pastries +\$

Cannolis, Chocolate Cannolis, Cream Puffs, Chocolate Éclairs, Napoleons, Tiramisu, Sfogliatella, Tricolor Cookies, Crème Brulee



LIQUOR

Absolut, Finlandia, Ketel One, Tito's, Beefeater, Tanqueray Dewars White Label, Johnnie Walker Black Label Jameson, Seagrams VO, Seagrams 7 Jack Daniels, Maker's Mark, Wild Turkey Casamigos Blanco, Bacardi, Captain Morgan, Malibu Hennessy VS, Amaretto, Baileys, Kahlua Peach Schnapps, Sloe Gin, Sour Apple, Triple Sec

BEER

Amstel Light, Coors Light, Corona, Heineken, Stella Artois, Yuengling

WINE Cabernet, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc, Champagne

A bottle of red and white wine will be set at each dinner table.

SOFT DRINKS Assorted Sodas, Fruit Juices, Coffee, Tea

All items are subject to change based on availability. Outside alcohol is strictly prohibited.



ackage edding Cocktail Hour, Dinner Reception, 5 Hours Open Bar All-inclusive details listed on page 1 THURSDAY FRIDAY SATURDAY **SUNDAY** \$ \$ \$ \$

What couples are saying.



"There are not enough good things I could say about the space itself and the staff. We had an interfaith wedding in the large Pergola and it was such a beautiful choice. The Pergola is a beautiful space on it's own but with the help of the staff, it was transformed into such an elegant and expansive space to fit my almost 200 guests to witness our marriage! So so lovely. And what a great backdrop for photos. If you are looking for a venue with incredible food, look no further."

Gina & Ben



Deepa & Christopher



Justin & Brianna

ELEGANT

"I cannot express enough the wonderful experience my husband and I had at Birchwood Manor for our multicultural wedding! The venue is beautiful! Our guests commented on the charming and elegant décor, as well as the breathtaking outdoor landscaping. We really felt like winners finding a venue that was beautiful both indoors and outdoors!"

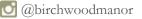
"Our wedding was a romantic fairytale thanks to the gorgeous Birchwood Manor. Not only were the grounds a perfect vision for our spring wedding, the ambiance of the ballrooms filled with enchanting chandeliers and elegant decor made our wedding an absolute dream.

As soon as you walk through the doors of the Birchwood, you are greeted and assisted by the most generous staff who are willing to do whatever it takes to make your wedding day perfect! We instantly fell in love with the Birchwood Manor!"



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