

MICRO WEDDINGS AT GLOBE DYE WORKS



WITH

BIRCHTREE  CATERING



Keep it small, simple, and stunning with a micro wedding at Globe Dye Works with in-house catering by Birchtree. This combined venue and catering package is the perfect start to a successful event, with the freedom to customize menu and style options, and choose your own vendors for decor, photography, and dessert.

Globe Micro Weddings start at \$7,500

What's Included in your Price:

- A 4-hour event on Fridays or Sundays for up to 50 guests
- Award-winning catering by Birchtree Catering
- Access to the outdoor courtyard and climate-controlled main event space
- Wedding suite for safe storage of personal items during the event
- Dance floor with adjoining stage for DJ or live band

Price Breakdown

- Venue Rental Package \$2,500
 - 4-hour event on Fridays or Sundays, with 2-hour set up and 1-hour break-down for your vendors. Plus, schedule a time with Birchtree to drop off your alcohol and personal items prior to the event date.
 - Up to 50 guests
 - Use of Globe's in-house tables and chairs
 - Venue host
- Catering Package
- ~ \$180 per guest (50 guests)
- ~ \$250 per guest (20 guests)
 - Cocktail Hour and Family Style Dinner Menu Selections
 - BYO Bar Service with Signature Cocktail and Bar Snack
 - Experienced Waitstaff, Bartender, Chefs and Coordinator
 - Dinnerware, Tables, Chairs, and Linens
 - Taxes, Fees, and Gratuity





MENU OPTIONS

COCKTAIL HOUR

Your Cocktail Hour Menu Price Includes:

BYO Bar Package with (1) Signature Cocktail, (1) Bar Snack, Ice, Mixers, Barware
A Bar-Buying Guide to help with your purchasing and Liquor Liability Insurance
A varied appetizer service with your choice of (5) Appetizers and (1) Birchtree Board

BAR SNACK

Popcorn dill garlic, kettle corn, chili lime or pumpkin spice; displayed for the duration of your event as part of your bar package / gf

SIGNATURE COCKTAIL

choose 1

The Frankford fresh orange syrup spiced with vanilla and chilies, with club soda.

*Spike it: rum, whiskey, vodka or sparkling wine

Greenhouse Tonic our famous creation, with cucumbers, lemon verbena simple syrup, and herbs

*Spike It: gin or vodka

Hibiscus Old Fashioned fresh hibiscus and cinnamon vanilla sugar

*Spike it: bourbon

Bergamot Champagne Cocktail peppercorn infused bergamot tea syrup and lemon topped with sparkling wine

*Available non-alcoholic

Ginger Fizz ginger beer with spiced ginger simple syrup, garnished with an orange curl

*Spike It: bourbon or rum





MENU OPTIONS

COCKTAIL HOUR

PASSED APPETIZERS

please choose 5

Veggie Confetti confettied veggies and herbs with a splash of champagne vinaigrette / gf, v

Hen of the Woods Tart local maitake, cremini, shitake mushrooms, and house ricotta in puff pastry

Truffled Deviled Eggs topped with cracked pepper and chives / gf, df

Herb Patch Turnovers puff pastry pockets filled with herbs, ricotta, and feta

Seared Shrimp with Chili Oil large gulf shrimp, finished with herbs / gf

Philly Pigs pretzel wrapped beef hot dogs with spicy mustard / df

Bacon Wrapped Dates Medjool dates and double smoked bacon / gf

Prosciutto Rolls stuffed with arugula and parmesan, drizzled with olive oil /gf

BIRCHTREE BOARD

Local Cheese Board a beautiful display of a variety of favorite and local cheeses such as Birchrun Hills Blue, Cherry Grove Toma and Calkin's Creamery Noble Road Brie; seasonal garnishes and pickles, toast points and fresh fruit





MENU OPTIONS

FAMILY STYLE DINING

Polished, generous and fun, this is our most popular style of service. Starting with a plated first course, we offer shared hearty entrées along lighter sides at each table for a dinner party feel, with second helpings available.

Your Menu price includes:

Your choice of (1) plated first course,

(2) entrée options + (2) side options, to be served family style to your guests, as well as coffee + tea service.

STARTER COURSE

plated salad with family style bread

Market Salad local greens and the season's best fruits and vegetables served with champagne vinaigrette / gf, v

House Baked Bread baguette and focaccia with Amish butter





ENTRÉES

Note: all pastas are house made and can be made vegan

Coffee Smoked Brisket smoked and slow roasted beef rubbed with spices and coffee (coffee roasted inside Globe Dye Works by TRIANGLE) /gf, df

Green and Greener Gnocchi ricotta gnocchi finished with herb butter, baby greens, basil pesto, topped with pea shoots / contains nuts

House Braised Short Rib tender herbed braised short ribs cooked au jus / gf

Green Garden Rounds herbed polenta cakes topped with seasonal roasted vegetables and herb oil / gf, v

Birchtree's Roast Chicken brined and slow roasted, served au jus / gf, df

Fall Apart Pork Shoulder tender and rich in flavor with peppers and spices, finished with a maple spiked barbecue sauce /gf, df

ACCOMPANYING SIDES

Dilly Green Beans sauteed with chives, shallots and lemon / gf, v

Butter Broiled Mushrooms Cremini mushrooms tossed in garlic butter and herbs

Creamy Polenta smooth heirloom polenta with cream and herbs / gf

Carrot Salad warmly spiced with currants and baby greens / gf, v

Lemony Orzo mixed with parmesan, baby arugula and herbs





TABLEWARE and LINENS

Globe-Provided Items:

- (4) square wooden tables (seats 8 each)
- (2) rectangle wooden tables (seats 10 each with end caps)
- (50) black folding chairs, used for ceremony and dining
- (2) Built-In Bars

Rented Items, handled through Birchtree Catering:

Additional 6' and 8' Tables for service and dining when applicable
Hightop Cocktail Tables

Cotton Linens for dining and service tables, your choice of color

White Rim China Collection, including Appetizer, Salad, Dinner and Dessert Plates, Family Style Platters

Pistol Flatware Collection, including Salad Forks, Dinner Forks, Dinner Knives and Dessert Forks

Glassware including Wine Glasses, Goblets, Champagne Flutes, Rocks Glass

Delivery, Pick Up and Coordination of Rentals





Dinnerware Examples

SAMPLE SETTING
FAMILY STYLE



WINE
BAR & TABLE SIDE WINE SERVICE
10.5 OZ



ROCKS
SELECT MIXED DRINKS &
POSSIBLE SIGNATURE DRINK / FRESH MIXER SELECTION
9 OZ



COFFEE
CERAMIC MUG
6 OZ



Suggested Linen Examples

NAVY BLUE



CHARCOAL



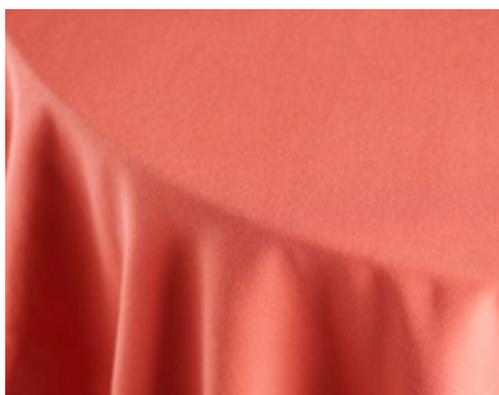
BRONZE



IVORY



PAPRIKA



SAGE



KEEP IT LOCAL, SMALL and SUSTAINABLE



Birchtree can recommend small local vendors that share our values. Imagine that your flowers are grown on a local farm just for you, then picked up after your event and taken to a retirement home to brighten someone else's day. This is how our event community works together to make the world a better place.



GLOBE DYE WORK

Hold your phone's camera up to the QR code to see Globe in action during Birchtree's venue launch party.



CONTACT US
for your proposal

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