

BIRCHTREE  CATERING

Weddings



(215) 744-9489

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At Birchtree, we believe that nothing is more important than providing the best food and service possible for every client. Our sustainable and thoughtful choices are well-curated to ensure that you and your guests have an amazing experience from beginning to end.

Let's get started!

INCLUDED IN ALL PROPOSALS

MENU

Based on your service style choice (listed on the next page), we include everything you need to give your guests an incredible reception.

FEES

8% Sales Tax

18% Service Charge on Food and Drink

Additional Gratuity is optional and at your discretion at time of payment or at your event.

SERVICE RENTALS

Plateware / Glassware / Flatware:

- white plates and silver flatware for all parts of your meal service
- water glass at each place setting
- all purpose wine glass for both table wine service and at the bar
- champagne flute for toasting at each place setting
- double rocks glass for your signature cocktail
- all food service and styling needs; all coffee service needs
- (Cocktail Style wedding table service to be discussed)

DAY-OF COORDINATION

Your coordinator is the go-to contact for you, your vendors, and the staff on the day of the event. They keep things on schedule, help with all of the special moments, and make sure you have plenty of food and drink throughout the evening.

CATERING STAFF

Event Manager, Waitstaff, Bartenders, and Chefs for set-up, service and break-down of your event.

Based on a 5-hour event with a 3-hour setup and 1 hour breakdown.

Linen:

cotton linen, colors of your choice, to cover:

- welcome/gift table, dessert and coffee service table, DJ table
- high top tables for cocktail hour
- reception seated tables
- dinner napkins

Tables + Chairs:

based on your venue's inventory and your style preference

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WEDDING MENU STYLES

Each of these tried and true styles begins with the items listed here, with additions noted on the following page.

PAIRED DINING

Choose two entrées and two sides to be presented as a composed plate to each guest. No need to present options on invitations or mark assigned seats.

Includes:

- (5) Passed Appetizers
- (1) Birchtree Board
- (1) Bar Snack
- Plated First Course
- (2) Entrées and (2) Sides

FAMILY STYLE

Our most popular style, it's the fast and fun way to serve your guests. We offer shared hearty entrées and sides at each table for a dinner party feel, with second helpings available.

Includes:

- (5) Passed Appetizers
- (1) Birchtree Board
- (1) Bar Snack
- Plated First Course
- (2) Entrées and (2) Sides

COCKTAIL STYLE

Start with passed appetizers during cocktail hour, then head into the reception for small plates and stationary boards to keep the party flowing.

Includes:

- (6) Passed Appetizers
- (2) Birchtree Boards
- (1) Bar Snack
- (3) Passed Small Plates

INCLUDED IN ALL MENUS

Beverage Service

Our BYO bar package comes with ingredients for (1) Signature Cocktail; cola, diet cola, ginger ale; cranberry juice, tonic, seltzer; lemons, limes; ice, tools, barware; and liquor liability insurance (All alcohol must be client-provided)

Pre-Ceremony Lemon-Thyme Water

After Dinner Coffee + Tea Station

includes a full display of regular coffee and hot water, dairy and non-dairy creamers, a variety of sugars, local honey and selection of green, black and herbal teas (Decaf coffee is available to order for an additional \$3.00 per guest)

NO additional fees for cake cutting or outsourced desserts

*During summer months of June through September, events with outdoor cocktail service will be offered (7) passed appetizers and no stationary appetizers, to account for unpredictably hot weather (10 for Cocktail Style weddings).



WEDDING PRICING

Proposals are created based on your guest count and menu style. Each wedding is unique, and our ALL-INCLUSIVE proposals can range greatly based on different factors.

All-inclusive means just that. With the information we have available, we're putting a bottom line number together for you that includes food, staff, rentals, taxes, fees, and anything else you need to have an amazing wedding.

That number only fluctuates based on your choices, such as rental upgrades or menu additions, or for things that are out of our control, for example, third party price changes or venue requirements.

QUALITY OVER QUANTITY

Birchtree takes a limited amount of events in order to maintain our highest standards of quality in food, service, presentation, and coordination. Each client is so incredibly important to us, and your success is our success.

Shopping for caterers can be difficult as it's hard to know how they compare. We like to think of it like this: if you're comparing apples to apples, Birchtree is the locally-sourced apple that came from the nearby farm during the fall season, as opposed to the apple from 1,500 miles away in the grocery store that's 14 months old. These choices matter!

OFF SEASON PRICING

Off-season months are January, February, March, July, and December. Menu prices are generally \$20 less per person than in-season.

SPECIALTY MENU ITEMS

Special allergy/dietary plates can be prepared for guests. Costs may be incurred.

On-site vendors such as photographers, DJs, and planners often require that a meal be provided. Birchtree offers vendor meals at \$50 each. Meal counts and special dietary needs should be submitted in advance.

Children's portions 3-12 are \$50 per child. Special kids meals are available for \$60 each, minimum of 8.

MENU ADDITIONS

Beyond the starting menus listed, additional items are available to you and noted here with the price per guest.

Vegetarian/Vegan Entrée: \$18
Protein Entrée: Market Price
Side Dish: \$10

DESSERTS AND LATE NIGHT SNACKS

Ask to see our a la carte options for these fabulous additions to your menu.



BUT WAIT, THERE'S MORE!

Weddings are a lot to plan, but you've got Birchtree in your corner. Also included with your full catering experience are tools to help make your planning process smooth and simple.

PLANNING TOOLS

LAYOUT

No matter if your venue is a tent, a barn, a private home, or an established venue, we'll map out everything from dining tables to DJ table, helping to create the perfect flow for your wedding.

SEATING CHART

Birchtree provides an easy-to-use sheet to help you capture the guests at each table, along with their dietary specifics, allergies, and any other important notes.

BAR BUYING GUIDE

How much alcohol should you buy? Unless it's a dry wedding or otherwise provided by your venue, you'll have to make a trip (or two) for beer, wine and liquor. We provide suggestions on types and amounts of alcohol to purchase based on our many years of experience.

TIMELINE

There's a lot to do in a few hours! Making sure it all happens seamlessly has everything to do with good pre-planning. Plus, our coordinator is there on the day of to make sure it all goes to plan, or to troubleshoot issues if they arise.

VENUE SITE VISIT

This is one of our favorite parts, walking through the venue together and envisioning what everything will look like and how it will flow on wedding day.

KEY DATES AND DEADLINES

We're like an online scheduling tool except that we're real people. We'll send calendar invites and reminders for each of your catering deadlines including final guest count, final menu, and payment reminders.

TASTINGS

Birchtree tasting events are scheduled throughout the year, typically on a weekday evening from 6pm-8pm. Once you've booked your wedding with us, we'll publish the upcoming dates for the year.

Enjoy a full array of chef-chosen appetizers, cocktails, entrées, sides, and desserts. Included in each wedding package is one free group tasting for up to 4 guests. Taste, relax, and enjoy as the Birchtree team takes care of you for the evening.



LET'S TALK

Call, email, or fill out an online form and we'll get back to you as soon as possible.

We start working with clients generally when they've narrowed down their venue search, but we also have a long list of gorgeous venues on our website if you're still searching.

Then once you're booked with Birchtree, the real fun begins!



“From the beginning, we were impressed with their ratings, ethical treatment of their employees, and commitment to sustainability. But it was the service that blew us away, and really made our wedding phenomenal.”

“All of our guests raved about how delicious the food at our wedding was!”

“The staff was so friendly and created an awesome vibe!”

“Yes, we spent more on our catering than we intended, but it was absolutely money well-spent.”

“It felt like we were eating at a friend's place who also happens to be a world class chef.”