






## Standard Weekend Packages

\*Pricing Given Upon Request-Starting at 50 Guests\*

	Gold	Silver
<b>Friday, Saturday or Sunday Rental</b>		
<b>Event Rental</b>	<b>8 Hours</b>	<b>7 Hours</b>
<b>Pre-Ceremony Time in Bridal Party Suites</b>	<b>3 Hours</b>	<b>2.5 Hours</b>
<b>30 Min. Ceremony Garden Pavilion or House</b>		
<b>Reception-Garden Pavilion or House (Includes Cocktail Hour)</b>	<b>4.5 Hours</b>	<b>4 Hours</b>
<b>Tables, Chairs, Silverware, China and Linens</b>		
<b>Choice of Satin Color Overlays</b>		
<b>Wedding Director and Day-of Coordinator</b>		
<b>One Hour Rehearsal (within 2 days of event)b</b>		
<b>Champagne Toast</b>		
<b>Event Staff</b>		

# Bradford House AND GARDENS EVENT AND WEDDING VENUE

<b>Set-Up, Breakdown and Clean-Up Post-Event</b>		
<b>Lavish Buffet Options (see below)</b>	<b>3 Hors D'oeuvres, 2 Entrées, 2 Sides</b>	<b>2 Hors D'oeuvres, 1 Entrée, 2 Sides</b>
<b>Round Wedding Cake with Buttercream Icing</b>	<b>3-Tier</b>	<b>2-Tier</b>
<b>Beer and Wine Bar</b>	<b>4 Hours 3 Beers &amp; 3 Wines</b>	<b>3.5 Hours 2 Beers &amp; 2 Wines</b>
<b>Invitation to Quarterly Open House</b>	<b>4 Tickets</b>	<b>2 Tickets (additional tickets \$15 pp)</b>

**\*Only Additional Charges to Total are Food Tax & Beverage Tax and 18%  
Admin Fee\***

## *Additional Options*

Ceremony to Reception Flip in Pavilion: \$300

Draped Ceiling in Pavilion: \$150

Lighted Bridge to Pavilion: \$100

Gold/Silver Chargers: \$1 Per Person

Additional Entree: \$6 Per Person

Additional Hors D'oeuvres: \$4.50 Per Person

Additional Beer/Wine: \$6.50 Per Person



## Lavish Buffet Menu Selections

### Coconut Chicken Bites

Boneless Chicken Bites, dusted with Coconut Japanese bread crumbs, and Pan-Fried until golden Brown. Served with Sweet Thai Chili Sauce

### Caramelized Onion Tarts

Sweet Onions and Swiss Cheese in a bite-size tart. Surprisingly Delicious! There won't be any left!

### Chicken Quesadillas with Fresh Pico de Gallo

A Quesadilla of Grilled Chicken, Pico De Gallo, and Jack and Cheddar. Served with Citrus Cilantro and Sour Cream.

### Chicken Picatta

Chicken Breast in a light Lemon Caper Butter Sauce

### Stuffed Chicken

Pan-Seared Breast of Chicken, stuffed with Fontina Cheese and Shaved Prosciutto

### Southern Roasted Chicken

Bone-In, juicy white and dark meat chicken encrusted with fresh herbs and garlic.

### Herb and Garlic-Roasted Potatoes

Yukon Gold Potatoes prepared with fresh and dried herbs

### Potatoes Au Gratin

New version of an old Classic. Made with four cheeses.

### Garlic Mashed Potatoes

Russet Potatoes with Fresh Garlic

### Dirty Basmati Rice

Made with Andouille Sausage, onions and Mixed peppers

## Hors D'oeuvres

### Sausage Stuffed Mushrooms

Fresh white Mushrooms stuffed with Sausage Stuffing

### Double Tomato Bruschetta

A combination of Fresh Tomatoes, Sun-Dried Tomatoes and Fresh Mozzarella make this the best Bruschetta ever! Served with toasted crostini

### Spinach-Artichoke Tarts

We have made eating Spinach-Artichoke Dip, neat, easy and delicious. Great Hors D'oeuvre for passing in the garden

## Entrees

### Blackened Sirloin

Choice Sirloin carved at carving station, Served with Creole Mustard Horseradish Sauce

### Pineapple-Glazed Ham

Smithfield Ham, baked to perfection, Glazed with Brown sugar, served with Pineapple Mango Chutney

## Sides

### Vermont White Cheddar Mac N Cheese

Homemade with a cream Bechamel Sauce.

### Marinated Grilled Vegetables

Yellow Squash, Zucchini, Peppers, Onions, Broccoli, and Mushrooms, marinated and grilled

### Southern Squash Casserole

Made with Summer Squash and Zucchini. With Parmesan cheese and fresh Thyme

### Mini Bacon and Pimento Cheese Tarts

Home-made Pimento Cheese with bacon piece, stuffed into Filo Tarts

### Pear and Gorgonzola Crostini

The Perfect combination of sweet and savory, soft and crunchy. Topped w/ walnuts and Bacon!

### Franks in Puff Pastry

Call them what you like!!

### Fruit Kabobs

Pineapple, Strawberry, and Kiwi on a Skewer.

### Seared Beef Tips

With sautéed Wild Mushrooms and Vidalia Onions, served in a Rich Burgundy Sauce

### Rosemary-Crusted Pork Loin

Served with Savory Gravy

### Oven-Baked Salmon

Prepared with fresh Herbs

### Grilled Asparagus

Olive oil, a little salt and cooked quickly on the grill

### Peach-Glazed Carrots

Baby Carrots in a Brown Sugar and Peach glaze

### Green Beans with Toasted Almonds

Fresh Green Beans, caramelized in butter and finished with Toasted Almonds

### Creamed Corn

With Applewood Bacon and Crispy Onions

**Rolls, butter, Iced tea and water are always included with meals.  
Regular coffee is offered after the meal.**



## **Bar Selections**

**Bartender and Security included.**

### **Beer Options:**

Budweiser	Coors	Yuengling
Bud Light	Coors Light	Stella Artois
Michelob Ultra	Dos Equis XX (Amber/Lager)	Blue Moon
Miller		Fat Tire
Miller Light		Sweetwater 420

### **Wine Options:**

Merlot	Pinot Noir	
Cabernet Sauvignon	Chardonnay	
	Pinot Grigio	White Zinfandel
		Moscato