



*sweet*  
**SAVORY** *and* **LOCAL**

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## ***Wedding Bliss at Awbury Arboretum***

We believe that the entire planning process should be as thoughtful and fun as the wedding day itself. Birchtree offers a fully customized experience with a tasting, walkthrough, and planning tools that help bring your details to life in an organized, easy way. We love the opportunity to highlight and incorporate food from special moments, family recipes and favorites so that the menu is also a reflection of you as a couple.



## ***Love Your Food***

When Birchtree began catering in 2008, we were inspired by the bounty that local farms and markets had to offer. We value the close relationships we've built with our local farmers, artisans, and vendors - and our clients can taste the difference! We are proud of our scratch kitchen, where everything from ricotta and jams to bread and pasta are made in house. Our dishes are made with care and from whole ingredients, guaranteeing fresh and unique seasonal flavors.



## ***Local Sourcing***

All dairy, cheeses, eggs and meats are locally sourced. Fruits, vegetables and herbs are sourced locally whenever possible, and all other produce is low or no-spray from small farms in the U.S. Our seafood has been carefully selected for sustainability and quality.

We thank our local farms and food providers: *Green Meadow Farm, FarmArt, Common Market, Valley Shepherd Creamery, Germantown Kitchen Garden, Samuels and Sons Seafood*



## ***Low Waste***

As part of our commitment to environmental responsibility, Birchtree has a strong composting program. Recycling and composting at events allows us to adhere to our one trash bag policy.



## ***Birchtree Catering Services and Rates***

All proposals are customized to meet the needs of each client. To help you plan, you'll find a basic breakdown of our costs below. Pricing may vary due to guest count, off-season or non-Saturday events. Contact us for your personalized quote!

### ***Services Included in your Menu Cost***

- customized menu designed with Chef Rasa
- meetings and walkthroughs
- a detailed reception timeline
- event layout
- day-of coordination

### ***Priced Separately***

- half-priced menu costs for vendor meals or children between 3 and 12 (usually added once you're closer to your date)
- bar service
- event staff
- customized rental items
- sales tax and operations fee
- compostable goods

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### **Wedding Menu Styles**

**Our wedding menus can be customized to your tastes. Start with one of Chef Rasa's curated sample menus for inspiration, or design your own with the chef!**

*\*Plated, Family Style, Stationed and Buffet Dinners start with a robust and varied cocktail hour with a bar snack, passed appetizers and/or a stationary cocktail board and are served with house-baked bread.*

- Awbury Picnic Menus: starting at \$45 per guest; picnic style specials are offered at Awbury for parties looking for a casual feel. These picnic or barbecue style menus include two stationary appetizers or small bites, three entrees and three sides.
- \*Buffet: starting at \$60 per guest; This traditional style offers your guests variety in a low-key setting with a robust display. Guests are invited to the buffet for salad, two served entrees, and two sides.
- \*Plated: starting at \$60 per guest; This classic style is an elegant and beautiful way to present dinner for your guests. We start with a first course, followed by a curated choice of two entrees with customized sides for you to present on your invitations.
- \*Stations: starting at \$70 per guest; This vibrant, varied style has two fully composed active stations that are designed for easy eating and cocktail style seating. Each station is manned by servers or chefs, with endless varieties for customization.
- \*Family Style: starting at \$70 per guest; Elegant, generous and fun, this is our fastest style of service. We start with a first course, followed by two shared hearty entrees & two lighter sides at each table for a dinner party feel, with second helpings available!



## **Bar Service - \$5 per guest**

You supply beer, wine, and bubbly for your toast, and we'll supplement with non-alcoholic drinks as well as a house made Fresh Mixer.

This service includes liquor liability insurance, ice and tools for your bar.

The Birchtree Bar Package includes a personalized bar buying guide to help you with purchasing, including amounts and style of beer and wine.

## **Event Staff**

Our servers, bartenders, kitchen staff and coordinators handle setup of the party area from scratch, including setting up tables and chairs and working with your other vendors to make sure everything is ready before the event begins.

Waitstaff - \$30/hour, typically for 8 hours of service including setup and breakdown

Bartender - \$35/hour, typically for 8 hours of service including setup and breakdown

Kitchen Staff - \$35/hour, typically for 6 hours

Day-of Coordinator - included in your menu price! Typically there for 2 hours of setup, and 4 hours of event

*Birchtree estimates 1 server per 15 guests and 1 bartender per 75 guests, which may vary due to service specifics. An additional hour can be added to your event, with approval with Awbury for booking and scheduling needs. Some events may require three hour set up, which will be discussed during your planning process.*

## **Rental Needs**

Rental needs vary based on the style and size of your event. Your proposal take into account Awbury items. Upgrades and vintage items are available.

## **Compostables**

We offer a full line of compostable goods that are attractive and sturdy for events, used for cocktail parties and select menu styles. We include palm leaf plates for any appetizer stations and compostable corn cups for your welcome station in your initial proposal. We can add items or replace some china, cups and flatware for any part of your service!

## **A la Carte Dessert Menu - optional item, price varies**

Choose from an array of unique and handmade desserts to fit your vision; we offer a selection of Birchtree's house-made goods as well as suggestions for our favorite artisan dessert vendors.

## **Sales Tax and Operations Fee**

You'll find both of these on your customized quote so you can get a real sense of overall costs. Our operations fee covers your gratuity for the entire staff for the evening, including the hardworking dishwashers and prep cooks that you don't always see!

Contact us today for your personalized quote!

