Wedding PACKAGES

Wedding Pricing (subject to change and availability)



BASE PACKAGE

$75 per person*

Includes: Cocktail Hour Appetizer Station, Choice of 3 Hand Passed Hors d'Oeuvres, Buffet Dinner w/ 4 Entrée Choices, Seasonal Starch & Vegetable Sides, & Dessert.

FULL PACKAGE

$110 per person*

with 5-Hour Full Bar
(Liquor, Beer, Wine & Soft Drinks)**

Make it yours

Call Chef Brad at 518-326-4041 to customize your wedding menu.

Sample Wedding Menu

COCKTAIL HOUR	Appetizer Station w/Fruit, Assorted Domestic & Imported Cheese, Vegetable Crudité, & Bruschetta Station with Pesto, Hummus, Salsa & Marinated Tomatoes with Crostini, Crusty Bread, & Assorted Crackers. Hand Passed Hors d'Oeuvres of Pulled Pork Sliders, Caramelized Onion Gorgonzola Crostini, & Antipasto Skewers.
RECEPTION	Rolls and Butter, Tossed Garden Salad w/ Ranch and Italian Dressings. Buffet Dinner: Braised Beef Short Ribs in Baby Mushroom Demi-Glace, Chicken with Sweet Peas and Pancetta in Asiago Cheese Sauce, Salmon Florentine, & Pasta Primavera. Includes Chef's Choice of Seasonal Starches & Vegetable Sides.
DESSERT	Cookies & Brownies

*Real china plateware & silverware for buffet supplied for up to 150 guests. Hard plastic plateware for appetizer and dessert. Hard plastic cups for beverages. Additional guests past 150 guests and additional requested rentals (ex. tables, linens, real glassware, real china appetizer/dessert plateware, etc.) will be considered an upgrade and additional fee will be assessed. Any additional staffing for high intensity or specialty stations may be assessed extra labor fees.

**Full Bar Includes: 5 hours of bar service, choice of 3 Beers from our list, 4 wines (2 white, 2 red from our list) and mid-shelf liquor + all N/A Sodas, Juices and Mixers.

Wedding Packages

Additional Upgrades

Available

Appetizer Food Truck **+$15 per person**

Our truck rolls up and cooks 3 of your picks to order

Upgraded Tuscan App Table **+$12 per person**

Our Italian showstopper: cured meats, cheeses, olives & crusty bread

Vendor Meals **$50 per person**

Hot dinner for your DJ, photographer & crew

Champagne/Prosecco **+$5 per person**

A bubbly toast poured for every guest

Late Night Food Truck **+$15 per person**

Our truck rolls up and cooks 3 of your picks to order

Dessert Station **+$6 per person**

A sweet spread for every sweet tooth

Kids Meal **$25 per person**

Little-guest plates with kid favorites like tenders & mac

Additional Pricing upon Special Request **Priced upon request**

Looking for Something Extra Special? Just Ask!

Food & Beverage Minimums+

May – October

(Surcharges may apply for holiday weekends, off season minimums are negotiable)

Friday Evening	Saturday	Sunday
$8,000	$12,000	$8,000

+All pretax services are subject to a 20% Service Fee and 8% NYS Sales Tax.

Catering & Bar Fees

Catering Fee $200 (up to 20 miles). Above 20 miles $2/mile, $4/mile with Food Truck.

Bar Set-Up Fee $250.

Choosing The Babbling Brook Catering by Chef Brad Stevens

Contact our Event Coordinator to schedule a meeting to discuss your wedding and secure your date. Upon signing of the contract, a $500 non-refundable deposit^ is due.

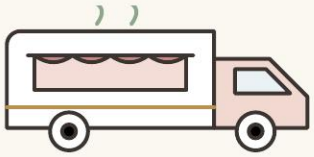
Want to make the menu your own? Call Chef Brad at 518-326-4041 to customize it.

^ Pricing above reflects a 4.0% cash payment discount. Personal checks are acceptable for all payments made 2 weeks prior to your event date. Cash or a certified check is required for your final payment which is due, in full, 14 days prior to your event date. Credit card payments are accepted but will revert back to our non-cash rate.

Wedding Packages

Food Truck Packages

Minimum $1,500



Appetizer Food Truck	Late Night Food Truck	Your Way Is the Only Way!
$15 per person	**$15 per person**	**Market Price**
3 Items you choose from the list below.	*3 Items you choose from the list below.*	*Your 5 Custom Items made specifically for your event!*

Made to Order Food Truck Items

- **Chicken & Waffle Skewers**
  Crispy chicken & mini waffles on a stick with a maple drizzle
- **Soup/Chili or Chowder**
  Made fresh in the truck, served in a cozy cup
- **Chicken Satay**
  Grilled chicken skewers with peanut dipping sauce
- **French/Sweet Potato Fries**
  Hot, crispy & salty, or sweet potato with a kick
- **Bruschetta**
  Marinated tomatoes, basil & garlic on toasted crostini
- **Deep Fried Mac n Cheese Bombs**
  Mac n cheese, breaded & fried; yes, really
- **Poutine**
  Our infamous fries, gravy & cheese curds
- **Tacos or Quesadillas (Chicken, Fish, Beef, Steak or Pulled Pork)**
  Your protein in a taco or grilled quesadilla with all the fixings
- **Mini Caesar Wrap Bites**
  Our Caesar rolled up in bite-size pinwheels
- **Sliders (Beef, Chicken, Veggie or Pulled Pork)**
  Two-bite burgers your way
- **Thai Chicken Meatballs**
  Sweet-chili glazed chicken meatballs
- **Bacon Wrapped Pierogies**
  Pierogies hugged in bacon with a hot honey drizzle
- **Mini Salad (Caesar, House, Cobb or Chef)**
  Your favorite salad, party-size
- **Pretzel Battered Cheese Curds**
  Squeaky curds in a crunchy pretzel batter
- **Loaded Tater Tots**
  Crispy tots piled with cheese, bacon & scallions
- **Cheese Steak Flat Breads**
  Shaved steak, peppers, onions & melty cheese on crispy flatbread
- **Pesto Brie Grilled Cheese**
  Gooey brie & basil pesto pressed golden
- **Mini Dogs**
  Bite-size franks; little dogs, big fun
- **Loaded Smashed Potato**
  Crispy smashed potato piled with cheese, bacon & sour cream
- **Jalapeño Poppers**
  Cream-cheese stuffed, crispy & just a little spicy
- **Mozzarella Sticks**
  Golden, stretchy & served with red sauce
- **Breakfast Burritos**
  Eggs, cheese & potatoes wrapped up, perfect for late night

- **Chicken Wings/Tenders** *Crispy wings or tenders in 2 sauces from our famous lineup.* Choice of 2 Sauces: Mild, Medium, Hot, BBQ, Honey Mustard, PBJ, Maple Chipotle BBQ, Chipotle Bacon Ranch, Garlic Parm, Hot Raspberry Asiago, Cajun Blue Cheese, Pesto, or if you want something different just ask

Upgrade Food Truck Items continue on page 4.

Food Truck Packages

CONTINUED

Upgrade Food Truck Items — *Choice of 1^*

- **Filet Dinner on a Stick**
  Filet, potato & veggie skewered: a steak dinner you can carry
- **Green Bean Fries**
  Battered green beans with our Cajun dill sauce
- **Mini Lobster Roll**
  Sweet lobster salad on a buttery mini roll
- **Mini Scallop Dinner**
  Seared scallop with a mini side: fancy in one bite
- **Prosciutto Shrimp**
  Shrimp wrapped in crispy prosciutto
- **Po' Boys (Oyster, Shrimp, or Scallop)**
  Crispy seafood on a mini roll with remoulade
- **Raw Bar Skewers**
  Chilled seafood on a stick with cocktail sauce
- **Mini Fish Fries**
  Beer-battered fish bites with tartar
- **Salmon Satay**
  Grilled salmon skewers with a sweet glaze
- **Surf N Turf Skewer**
  Steak & shrimp on one stick
- **Crab Cake Sliders**
  Mini crab cakes on slider buns with zesty sauce
- **Deep Fried Cheesecake**
  Cheesecake, battered & fried; dessert gone wild
- **Oyster Shooters**
  Fresh oyster in a shot with cocktail sauce
- **Milkshake Station**
  Thick shakes blended to order
- **Braised Short Ribs**
  Fall-apart tender short rib in rich demi-glace
- **Duck Wings**
  Big, meaty duck wings in your choice of sauce
- **Chilled Beef Tenderloin**
  Sliced tenderloin on crostini with horseradish cream
- **Sweet Potato Tater Tots**
  Sweet potato tots: crispy outside, sweet inside

^ *Pricing reflects a 4.0% cash payment discount (see page 2).*