

Wedding Packages

All Wedding Packages Include:

• 6 Hours use of venue

- 3 hours of open well bar (additional hours White or off-white linens may be purchased)
- Serving and cutting of the cake (Must be from a licensed bakery)
- Champagne toast for bride and groom
- Choice of colored napkins
- House centerpieces
- Wine toast for guests

\$750.00 non refundable deposit required to hold dates. Deposits to be applied to the final bill.

	assic Buffet 64.95 per person (2025)				
So	<u>cial hour</u>				
Ch	arcuterie Board				
(Ad	dditional hors d'oeuvres may be added - see list	t)			
Dir	nner rolls and crisp chef salad				
Select two		Sele	ect one:		
	Sirloin Roast Beef w/ au jus		Mashed potatoes		
	Ham with Bourbon glaze		Au gratin potatoes		
	Baked chicken		Salt potatoes		
	Italian sausage with peppers & onion				
	Polish Sausage				
	Beef barbeque				
	Chicken French - \$1 more				
	Prime Rib - Market Price				
Select one:		Sele	Select one		
	Rigatoni with meat sauce		Green Beans Almondine		
	Rice pilaf		Buttered corn		
	Macaroni and cheese		Fresh vegetable medley		
<u>Drinks Included</u> : Coffee & Tea <u>Also Includes</u> :			ncludes: a 3 hours Open Well bar		

All prices are subject to a 20% administration fee and 8% sales tax.



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Wedding Packages

Down Home Buffet \$ 68.95 per person (2025)				
Social hour				

Vegetable crudités with hummus and ranch Charcuterie Board (Additional hors d'oeuvres may be added - see list)

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Dinner Rolls/Corn bread and Crisp Chef Salad

Select Two		<u>Sel</u>	ect Two	<u>Sel</u>	Select Two		
	Sirloin Roast beef with au jus		Salt potatoes with butter		Corn on the cob (seasonal)		
	Ham with Bourbon glaze		Mashed potatoes		Collard greens		
	Meatloaf with gravy		Au gratin potatoes		Green beans almondine		
	Herb Roasted Pork Loin with		Potato salad		Roast vegetable platter with		
	gravy		Baked beans with bacon		balsamic glaze		
	Bourbon pork tenderloin		Baked sweet potatoes		Fresh mixed vegetable medley		
	BBQ pulled pork		Macaroni and three cheeses		Corn salad with red peppers &		
	Baked or BBQ Chicken		Macaroni salad		avocados		
	Chicken and Dumplings		Ragin' Cajun fettuccine		Brussel sprouts with bacon and		
	Chicken French		Fettuccine alfredo		onions		
	Prime Rib - Market Price		Rigatoni with meat sauce		Butternut squash, spinach and		
			Rice pilaf		cranberries (seasonal option)		
			Sage sausage stuffing		Cole Slaw		
					Honey glazed carrots		

<u>Drinks Included</u>: Coffee & Tea <u>Also Includes</u>: a 3 hour open Well bar

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Wedding Packages

☐ Grand Buffet

Social hour

\$ 73.95 per person (2025)

Vegetable crudités with ranch dip and hummus

Charcuterie Board								
(Additional hors d'oeuvres can be added see list)								
Assorted dinner rolls with butter								
<u>Choice of one</u> Caesar salad, house salad, capres	e salad, antipasto salad							
Sliced Sirloin Roast beef in au jus Herb roasted pork loin with gravy Italian baked chicken Chicken French Chicken Parmesan Chicken Marsala with mushrooms Sirloin tips in Marsala wine sauce Italian sausage with peppers & onion Ham with bourbon glaze Beef BBQ Spinach & cheese stuffed chicken Chicken cacciatore Mozzarella stuffed meatballs in red sauce Stuffed crab with wine butter sauce Prime Rib - Market price	Select Two ☐ Mashed potatoes ☐ Cheesy garlic mashed potatoes ☐ Au Gratin potatoes ☐ Macaroni and three cheeses ☐ Cheese raviolis in red sauce ☐ Rice Pilaf ☐ Sausage, beef and cheese lasagna ☐ Cheese manicotti in red sauce ☐ Broccoli, sausage with orecchiette pasta ☐ Tortellini carbonara or marinara sauce ☐ Ziti with meat sauce or marinara ☐ Fettuccini Alfredo ☐ Vegetable lasagna in Alfredo sauce ☐ Eggplant Parmesan ☐ Ragin' Cajun fettuccine ☐ Penne in vodka sauce	Select Two Corn on the cob (seasonal) Collard greens Green beans almondin Roast vegetable platter with balsamic glaze Fresh mixed vegetable medley Corn salad with red peppers & avocados Brussel sprouts with bacon and onions Butternut squash, spinach and cranberrie (seasonal option) Honey glazed carrots						
	☐ Homemade gnocchi with red sauce							

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extra \$ 1.00

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Drinks Included: Coffee & Tea

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Also Includes: a 3 hour open Well bar