

BINKSBERRY HOLLOW

Western New York's only Farm-to-Table
Wedding & Event Venue



**BINKSBERRY
HOLLOW**



WHAT WE DO



Welcome to Binksberry Hollow!

At Binksberry Hollow you will enjoy a Chef crafted, couple-inspired menu, because we don't believe that there is such a thing as a standard wedding! Your event warrants the effort of a custom created menu perfectly suited to your sense of taste and style.

Chef Binks opens his family farm to you and brings his heart and soul to your event with over 40 years of experience as a Professional Chef! Even with over a decade as a featured Television Chef, his specialty is and has always been catering special events that are unique to each and every client. There is no culinary concept you can imagine that is out of the realm of possibility for Chef Steven Binks and his team!

Binksberry Hollow also features

- A sustainable farm & butchery located in the heart of North Western New York's rich farm land.
- Seasonally inspired menus using ingredients available on-farm and neighboring farms, ensuring peak freshness!
- The entertainment value of food to entertain your guests with incredible wow-moments they will never forget!
- Live action stations, multiple fires, traditional and South American grilling techniques, and table-side carving are just a few of his favorite techniques!

What Binksberry Hollow means to Us:

Binksberry Hollow is a direct reflection of our passion for food and a means to deepen our relationship and understanding of where it comes from.

We (or our local farm partners) raise pastured chicken, grass-fed beef, and hogs. We then process and custom cut (in our certified and inspected on-farm butcher shop) dry-aged beef, signature sausage, and truly farm-fresh poultry.

Weddings give us the chance to share our vision of hyper-locally sourced food with our extended Farm family on their most important life event.

Steven & Kristie



BINKSBERRY HOLLOW WEDDINGS

Peak Season: May - October



VENUE RENTAL 12 HOURS

- Access from 11:00am to 11:00pm
- Guests leave by 10pm for Vendor Breakdown
- Bridal Suite with Light Lunch from 11am on
- Groom's Staging Area with Light Bites, 3pm on
- Outdoor Ceremony Lawn
- Market at the Hollow for Cocktail Hour
- Reception Tent: 40' x 80'
- Tables & Chairs for up to 250 Guests
- White Linens, China, Glassware & Silverware
- In-House Inventory of Centerpieces
- Guest Restrooms and Ample Parking
- In House Wedding Coordinator



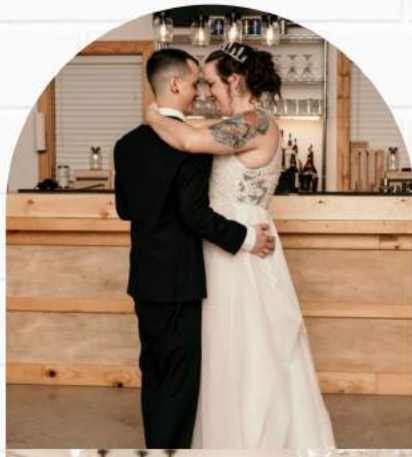
PRICING:

- Saturdays:
 - \$5,000 Venue Rental + \$11,000 Food & Beverage Minimum
- Non-Saturdays:
 - \$4,000 Venue Rental + \$6,000 Food & Beverage Minimum



BINKSBERRY HOLLOW WEDDINGS

Off Peak Season:
November - April or
Mon-Thurs All Year Round



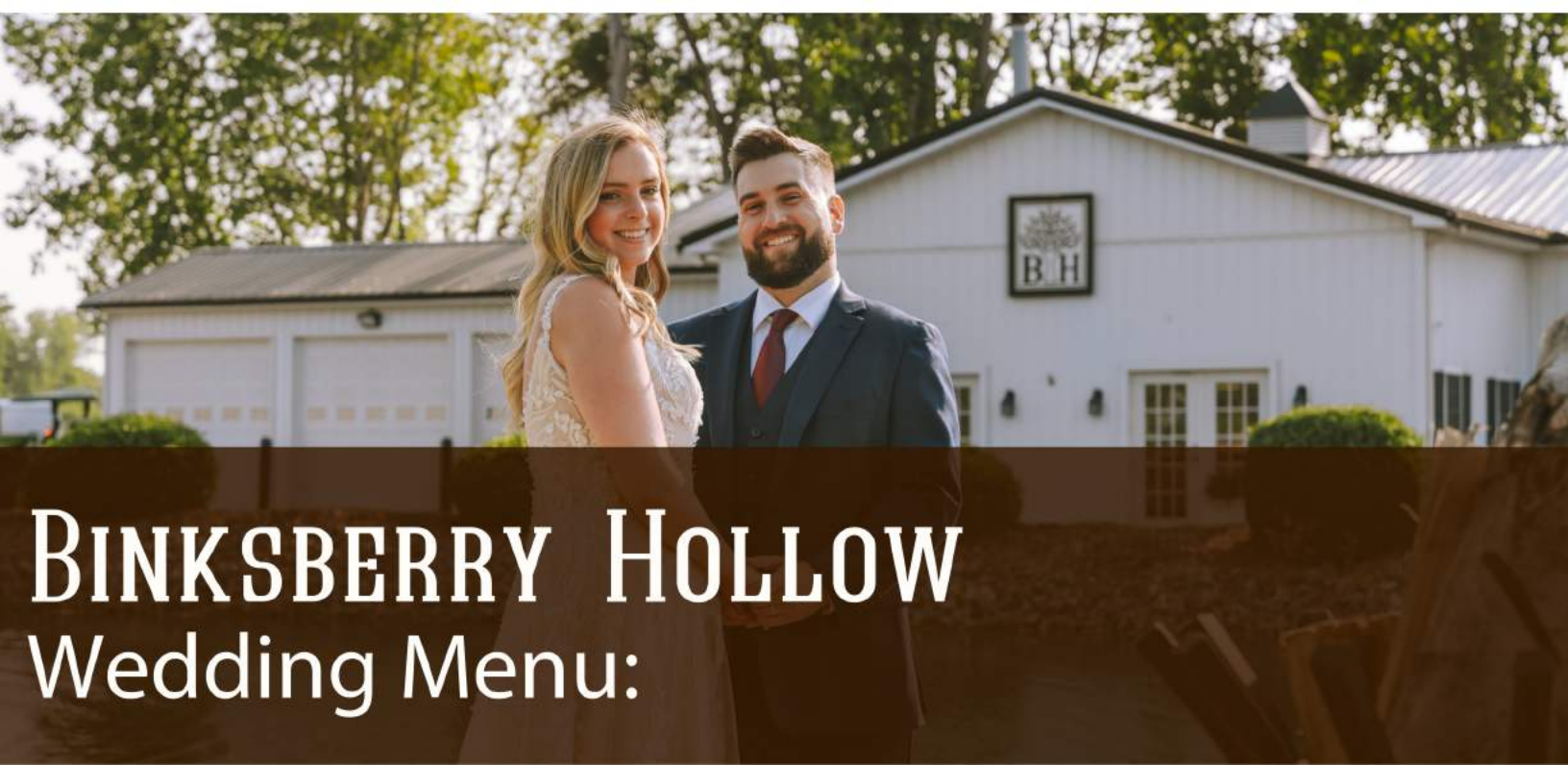
VENUE RENTAL 12 HOURS:

CEREMONY & RECEPTION MAY TAKE PLACE INDOORS

- Access from 11:00am to 11:00pm
- Guests leave by 10pm for Vendor Breakdown
- Bridal Suite with Light Lunch from 11am on
- Groom's Staging Area with Light Bites, 3pm on
- Indoor & Outdoor Ceremony Options
- Market at the Hollow for Cocktail Hour
- Reception:
 - Indoors Nov-April up to 90 Seated Guests or 120 Cocktail Style
 - Outdoors May-October Mon-Thurs, up to 250
- Tables & Chairs for up to 90 Guests
- Black Linens, White Napkins, China, Glassware & Silverware
- In-House Inventory of Centerpieces
- Guest Restrooms and Ample Parking
- In House Wedding Coordinator

PRICING:

- Saturdays:
 - \$2,500 Venue Rental + \$5,000 Food & Beverage Minimum
- Non-Saturdays:
 - \$2,000 Venue Rental + \$4,000 Food & Beverage Minimum



BINKSBERRY HOLLOW

Wedding Menu:

DINNER PACKAGES:

BUFFET TIER 1

\$50 Per Person

- 3 Hors D'oeuvres
- Salad
- 1 Carved Entrée
- 1 Buffet Entrée
- 2 Sides

FAMILY STYLE

\$65 Per Person

- 3 Hors D'oeuvres
- 1 Hors D'oeuvres Stations
- Salad
- 1 Carved Entrée
- 1 Family-Style Entree
- 4 Family Style Sides

BUFFET TIER 2

\$60 Per Person

- 3 Hors D'oeuvres
- 1 Hors D'oeuvres Stations
- Salad
- 1 Carved Entrée
- 1 Buffet Entrée
- 4 Sides

STATIONS STYLE

\$70 Per Person

- 3 Hors D'oeuvres
- 1 Hors D'oeuvres Stations
- 1 Salad Station
- 1 Carving Station
- 1 Small Plate Station
- 1 Starch Station





BINKSBERRY HOLLOW

Wedding Menu:

PASSED HORS D'OEUVRES



- Pulled Pork Sliders with Cranberry Jalapeño slaw
- Pot Roast Sliders with Roasted Parsnip
- Jerk Beef Tenderloin with Tomato-Pickle-Yogurt Cheese
- Smoked Salmon with Herbed Goat Cheese and Baguette
- Grilled Asparagus wrapped in Prosciutto
- Sausage Stuffed Mushrooms
- Mini Street Tacos: Carnitas and Chorizo
- Potato Pancakes
- Mini Twice Baked Potatoes
- Cajun Chicken Sate with Pepper Cream Sauce
- Candied Bacon

HORS D'OEUVRES STATIONS

- Old-Fashioned Hot Buttered Popcorn Station
- Charcuterie & Cheese Attended Station with an Assortment of Local Cheeses and Cured Meats, Local Jams & Jellies, Local Honey, Crostini, Fruit
- Olive and Sun-Dried Tomato and Traditional Hummus Served with Toasted Baguette and Grilled Pita



BINKSBERRY HOLLOW

Wedding Menu:

SALAD

- Bouquet Salad with a Goat Cheese Herb Neufchatel
- Living Caesar Salad with Aged Parmesan and Anchovy

SIDES

- Grilled Seasonal Vegetables
- Grilled Marinated Mushrooms
- Fire Roasted Root Vegetable With Honey
- Horseradish Smashed Potatoes
- Wild Mushroom Risotto
- Rosemary New Red Potatoes





BINKSBERRY HOLLOW

Wedding Menu:



Carved Entrees

- Sliced Beef Strip Loin
Arugula and Sun-Dried Tomato Sauce
- Dry Aged Prime Rib
Micro Arugula, Horseradish and Glace de Veau
- Pork Loin Roulade
Prosciutto and Spinach Inlay



Entrees

- Grilled Marinated Chicken
*Porcini Mushroom and Sun-Dried Tomato
Marchand de Vin Sauce*
- Cajun Salmon
Pepper Cream Sauce
- Sliced Beef Tenderloin +\$10
Glace de Veau



BINKSBERRY HOLLOW

Wedding Menu:

Salad Station

Living Caesar Salad

Aged Parmesan, Anchovy, Caponata , Tapenade, Crostini, Marinated Mushroom Salad, Marinated Tomato Cucumber and Feta Salad

Starch Stations

Potato Bar

Cheese, Bacon, Chives, Butter, Sour Cream, Gravy

Pasta Bar

Marinara, Pesto, Alfredo, Penne, Tortellini, Vegetables

Risotto Bar

Sun-dried tomatoes, Roasted Mushrooms, Shaved Parmesan





BINKSBERRY HOLLOW

Wedding Menu:



Carving Stations

Sliced Beef Strip Loin

Arugula and Sun-Dried Tomato Sauce, Yeast Rolls & Butter

Dry Aged Prime Rib

Micro Arugula, Horseradish and Glace de Veau, Yeast Rolls & Butter



Small Plates Station

Choose Two:

- Salmon
- Jambalaya
- Pulled Pork
- Chicken
- Vegetarian





BINKSBERRY HOLLOW

Wedding Menu:

Dessert & Coffee

- Wedding Cake Cutting Service with Chantilly Cream & Fresh Berries, Plated & Served: Complimentary with the Cake Vendor of Your Choice
- Chocolate Fondue Station: \$10 pp
 - Fruit, Marshmallows, Pretzels, Cookies
- S'more's Station: \$8 pp
 - Graham Crackers, Marshmallows & Chocolate Bars
- Petite Desserts Station: \$12 pp
 - Finger Desserts & Cookies
- Cappuccino and Espresso Bar: \$6 pp
- Hot Beverage Bar: \$4 pp
 - Hot Chocolate with Marshmallows, Peppermint Sticks & Whipped Cream
 - Hot Cider with Cinnamon Sticks





BINKSBERRY HOLLOW

Fireside After-Party

\$1,000

- 1 Additional Rental Hour (not to exceed 11:00pm)
- Up to 150 guests (\$10 per person after)
- S'mores around the Fire
- Affogato
- Oatmeal Cookie Ice Cream Sandwiches
- Espresso Drinks with Rum-Lollipops
- *DJ Must stop at 10
- *Full Bar Stops at 10





BINKSBERRY HOLLOW

Beverage Menu:

Bar Service:

Bar is open up to 10:00 pm

- Fully Licensed Bar & Professional, Insured Bartenders
- Glassware, Ice, Cocktail Napkins
- Full Stocked Indoor Bar Setup

Flat Rate Package:

Flat Rate Per Person / Per Hour (PP/PH).
Pre-paid for all guests 21 and over for 5 hours.

Beer & Wine Only: \$35 PP

Beer, Wine & Call: \$50 PP

Beer, Wine & House: \$40 PP

Beer, Wine & Top Shelf: \$60 PP

Tab Bar:

The Bar is open for a running tab for the couple to pay for their guests or for the guests to pay for themselves. Retail Drink Prices apply per drink as listed on the Menu.

Soda & Juice: \$3
Beer: \$6; Craft \$8
Wine: \$9
House Liquor: \$10
Call Liquor: \$12
Top Shelf Liquor: \$14





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Beverage Menu:

Beer

Choose 2

- Labatt Blue, Pilsner
- Labatt Light, Pilsner
- Bud Light, Light Lager
- Corona, Pale Lager

Craft Beverages

Choose 1

- High Noons, Variety
- Dayburner, Session
IPA by Big Ditch
Brewing

Soft Beverages

- Pepsi Products
- Juices
- Sparkling Cider
- Mocktails

Hot Beverages

- Coffee
- Espresso
- Cappuccino
- Hot Tea
- Hot Chocolate
- Hot Cider

House Wine

Choose 3

Red

- Cabernet Sauvignon
- Pinot Noir
- Merlot

White

- Pinot Grigio
- Sauvignon Blanc
- Chardonnay
- Moscato

Sparkling

- Prosecco
- Brut
- Rose

Liquor

House

- Deep Eddy's Vodka
- Gordon's London Dry Gin
- Bacardi Rum
- El Toro Tequila
- Jim Beam Bourbon
- Jack Daniel's Whiskey

Call

- Tito's Vodka
- Tanqueray Gin
- Kraken Spiced Rum
- Jose Cuervo Tequila
- Great Jones Bourbon
- Crown Royal Whisky
- Buskers Irish Whiskey
- Dewar's White Scotch

Top Shelf

- Grey Goose Vodka
- No.3 London Dry Gin
- Sailor Jerry Spiced Rum
- Patron Tequila
- Maker's Mark Bourbon
- Jameson Irish Whiskey
- Monkey Shoulder
Scotch Whisky

Additional Options:

Champagne Toast: + \$5 pp

Signature Cocktails: +\$5 pp to any Liquor Bar

+ \$10 pp to Beer/Wine or Tab Bar

FREQUENTLY ASKED QUESTIONS:

What is the Venue Capacity?

Our comfortable max capacity is 250 Guests. We provide tables ,chairs and tenting for up to 250 guests.

Is there a Minimum Spend?

Yes, the Venue Rental + Food & Beverage must total to these minimums listed below and vary by date:

- **Peak Saturdays: May-October**
 - \$5,000 Venue Rental + \$11,000 Culinary Minimum
- **Peak Non-Saturdays: May-October**
 - \$4,000 Venue Rental + \$8,000 Culinary Minimum
- **Off Peak Saturdays: November-April**
 - \$2,500 Venue Rental + \$5,000 Culinary Minimum
- **Off Peak Non-Saturdays: November-April**
 - \$2,000 Venue Rental + \$4,000 Culinary Minimum

Do you charge any other fees?

- There is an additional 18% administrative fee on food and beverage which covers our servers , bartenders, setup, and cleanup.
- There is an 8% sales tax on all items.
- There are no other fees unless additional items or hours are rented.

What is the "Rain Plan"?

For Ceremonies of up to 100 guests, we can host your ceremony indoors at Market at the Hollow.

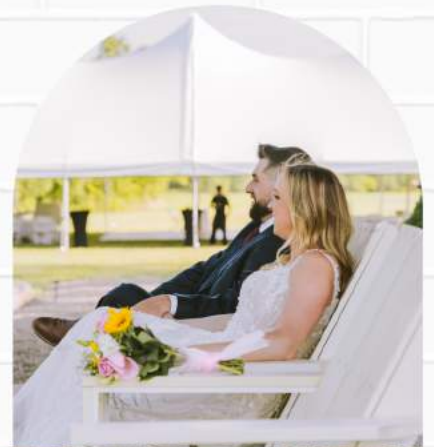
For ceremonies with over 100 guests, your guests will sit Oscar-Style at the tables under the tent. The sides of the Tent can be installed.



FREQUENTLY ASKED QUESTIONS:

What Lodging is available nearby?

- Niagara Crossing Hotel & Spa (19 Minutes)
- Hampton Inn Lockport (18 Minutes)
- Best Western Plus Lockport (17 Minutes)
- Hyatt Place Niagara Falls (28 Minutes)



What Transportation is available?

- Aero Transportation Taxi Services
- Buffalo Niagara Airport Taxi & Shuttle Service



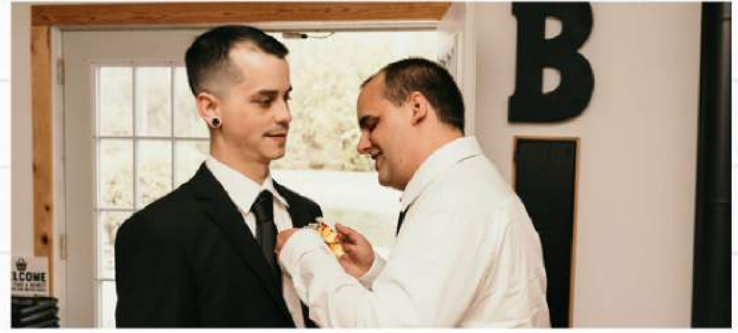
Can we have early Venue access?

- Early access is typically not permitted due to setup and cleanup time needed for other rentals. However, additional hours may be purchased for \$500/hour at 30 days prior to your wedding date.

When will our Rehearsal be held?

- You are given 1 hour for your Wedding Rehearsal, which will be coordinated around our event schedule. Rehearsal time and date is confirmed 30 days prior to the wedding date.





F.A.Q.'s CONTINUED:

Do we need insurance?

It is not required, but strongly recommended.

Do we need a wedding planner?

We provide the following services with our in-house Day-Of Wedding Coordinator. Beyond these services, it is recommended that you hire a Partial or Full-Service Wedding Planner:

- 1 Onboarding Meeting
- 1 Final Walk Through
- Sample Floor Plans & Sample Timeline

Is Outside Alcohol allowed?

No outside alcohol (beverages of any kind) is allowed at Binksberry Hollow. We have a full liquor license to serve you and your guests beer, wine, and liquor, bottled water, soda, and mocktails. You may choose from our custom bar packages to suit your needs.

Do we need to hire bartenders?

Our professional bartenders are included in your Bar Package. No one else may serve Alcohol.

When is Last Call?

Last Call is at 9:45pm. All Guests must finish their drinks and exit by 10:00pm.



How to Reserve Binksberry Hollow for Your Wedding Day!

Step 1: INQUIRE

Fill out the [Contact Form](#) & we will contact you!

Step 2: TOUR

Tour the Venue with your fiancé and any key decision-makers.
Tours take approximately 60 minutes
[Schedule a Tour Here!](#)

Step 3: RESERVE

Confirm Your Date with a Signed Contract
& Nonrefundable \$4,000 or 5,000 Reservation Fee.

CONTACT US

716-333-7911

celebrate@binksberryhollow.com



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