

BINKSBERRY HOLLOW

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



**BINKSBERRY
HOLLOW**



WHAT WE DO



Welcome to Binksberry Hollow!

At Binksberry Hollow you will enjoy a Chef crafted, client-inspired menu, because we don't believe that there is such a thing as a standard event! Your special 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.

Special Events give us the chance to share our vision of hyper-locally sourced food with our extended Farm family at their most important life events.

Steven & Kristie



BINKSBERRY HOLLOW

Event Venue Rental:



EVENT TYPES:

- Social Event & Parties: Birthday Parties, Sweet 16 Parties, Anniversary Parties, Bridal Showers & Gender Reveal Parties, Baby Showers, Retirement Dinners, Awards Dinners, Non-Profit Galas, Fundraisers, Political Fundraisers, Bar Mitzvahs, Bat Mitzvahs, Family Reunions, Holiday Parties, Celebration of Life.
- Corporate Events & Corporate Meetings
- Rehearsal Dinners & Engagement Parties



BINKSBERRY HOLLOW

Event Venue Rental:



VENUE RENTAL

- Outdoor Lawn
- Market at the Hollow Indoor Event Space
- Tables & Chairs for up to 90 Guests
- White Linens, China, Glassware & Silverware
- In-House Inventory of Centerpieces
- Guest Restrooms and Ample Parking

PRICING:

- \$100 Per Hour Venue Rental
 - Minimum 5 Hour Rental:
 - 2 Hour Setup
 - 2 Hour Party
 - 1 Hour Breakdown
 - Events May Only Be Booked at this rate for available dates 6 Months or Less Prior to Booking.
- \$2,000 Food & Beverage Minimum



BINKSBERRY HOLLOW

Event Menu:

MENU PACKAGES:

BUFFET TIER 1

\$35 Per Person

- 1 Hors D'oeuvres Stations
- Salad on the Buffet
- 2 Buffet Entrées
- 2 Sides

FAMILY STYLE

\$55 Per Person

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

BUFFET TIER 2

\$45 Per Person

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

STATIONS STYLE

\$65 Per Person

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





BINKSBERRY HOLLOW

Event Menu: Sample Menu items are listed below. Chef Binks will meet with you to design the perfect menu to compliment your event

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





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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





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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





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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

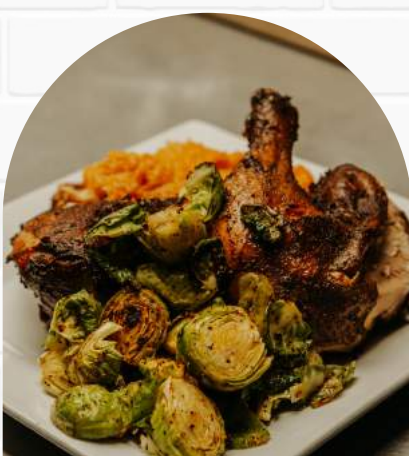
Sun-dried tomatoes, Roasted Mushrooms, Shaved Parmesan





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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





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Dessert & Coffee

- Cake Cutting Service with Chantilly Cream & Fresh Berries, Plated & Served: Complimentary Service. Cake Purchased Separately.
- Chocolate Fondue Station: \$8 pp
 - Fruit, Marshmallows, Pretzels, Cookies
- Ice Cream Bar: \$8 pp
 - Vanilla Bean Ice Cream, Syrups, Nuts, Cherries, Sprinkles, Chocolate Chips, Whipped Cream, Graham Crackers, Burnt Marshmallows.
- S'more's Station: \$6 pp
 - Graham Crackers, Marshmallows & Chocolate Bars
- Petite Desserts Station: \$12 pp
 - Finger Desserts & Cookies
- Cappuccino and Espresso Bar: \$5 pp





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: 3 Hours

Flat Rate Per Person

Pre-paid for all guests 21 and over for 3 hour Parties Only.

Beer & Wine Only: \$21 PP

Beer, Wine & Call: \$30 PP

Beer, Wine & House: \$24 PP

Beer, Wine & Top Shelf: \$36 PP

Tab Bar:

The Bar is open for a running tab for the client 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

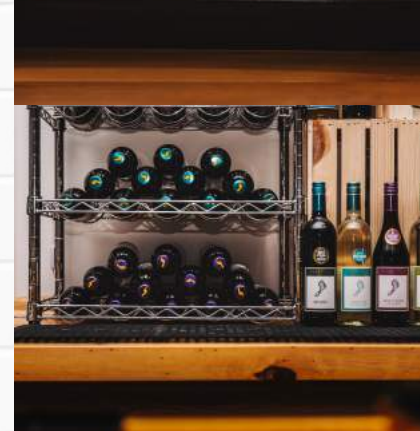
Beer: \$6; Craft \$8

Wine: \$9

House Liquor: \$10

Call Liquor: \$12

Top Shelf Liquor: \$14





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Wedding & Event Venue

Beverage Menu

Beer

Choose 2

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

Craft Beverages

Choose 1

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

Soft Beverages

- Pepsi Products
- Juices
- Sparkling Cider
- Mocktails

Hot Beverages

- Regular & Decaf
Coffee
- Herbal & Traditional
Hot Tea
- Hot Chocolate

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:

Signature Cocktails:

+\$5 pp to any Liquor Bar

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

Champagne Toast: + \$5 pp

Custom Cocktails:

+\$10 pp to any Liquor Bar

+\$15pp to any Beer/Wine or Tab Bar



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Cocktail Menu



SIGNATURE

Blueberry Lemonade

Blueberries, lemon wedge, lemon seltzer,
blueberry syrup, simple syrup, lemon vodka

Always Thyme for Lemon

Fresh Thyme, lemon wedge, simple syrup, lemon
seltzer, lemon vodka

Spiced Berry Margarita

Fire roasted jalapeno and raspberry gastrik,
tequila and fresh mint

English Breakfast Coffee

Tia Maria, espresso, chantilly cream, grated
orange

Peach Festival

Calpico, Soju, peach slice, peach vodka

CUSTOM

Monkey On My Back

Spicy ginger beer syrup, orange wedge, whiskey,
candied ginger

Not So Far East Tonic

Shiso leaves, lime wedges, simple syrup, gin

Orange Chocolate Martini

Irish cream, orange slice, espresso bean

Pomegranate Boomer

Demerara sugar cubes, bourbon, pomegranate
bitters and orange wedge

Country Cosmo

Grapefruit vodka, triple sec, lime juice, cranberry
juice

FREQUENTLY ASKED QUESTIONS:

What is the Venue Capacity?

Our comfortable max capacity is 100 Guests inside Market at The Hollow. We provide tables ,chairs and tenting for up to 100 guests. You may rent a tent for additional outdoor seating.

Is there a Minimum Spend?

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

- Venue Rental Fee \$500 (Minimum) + \$2,000 Food & Beverage Minimum
- Tax & Service Fee are additional.

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.

Can we have early Venue access?

- Typically this can be arranged and is charged at \$100/hour. Please inquire.

What Transportation is available?

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





F.A.Q.'S CONTINUED:

Do we need insurance?

It is not required, but strongly recommended.

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 leave by 10:00pm.



How to Reserve Binksberry Hollow for Your Event Day!

Step 1: INQUIRE

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

Step 2: TOUR

Tour the Venue 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 \$500 Reservation Fee.

CONTACT US

716-333-7911

celebrate@binksberryhollow.com



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