

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 WEDDING PACKAGE



VENUE

- Access from 11:00am to 11:00pm
 - Guests leave by 10pm
- Farm Style Tables + Resin Tables
- White Resin Folding Chairs Outside
- Black Banquet Chairs + Stools
- Inside
- White Linens & White Linen Napkins
- China, Glassware & Silverware
- In-House Inventory of Centerpieces
- Guest Restrooms
- Ample Parking

GETTING READY AREAS

- Bridal Cottage:
 - Makeup chairs and mirrors
 - Private Bathroom
 - Comfortable seating
 - Air conditioning
 - Beverages & Lunch for up to 10 Guests
- Second Getting Ready Area:
 - Barber Chair and mirror
 - Direct access to bathrooms
 - Comfortable leather couch
 - Air conditioning
 - Beverage & Lunch for up to 10 Guests

BINKSBERRY HOLLOW WEDDING PACKAGE



CEREMONY

- Outdoor Ceremony Options:
 - The Hill
 - The Willow Trees
 - The Beach
 - The Waterfall
- Indoor Ceremony Options:
 - The Tent is available from May 1st to October 31st
 - Market at the Hollow
Available all Year Round for
up to 90 Guests Seated

RECEPTION

- Outdoor Reception:
 - Reception Tent 40x80
for up to 250 Guests
from May 1st to October
31st
- Indoor Reception:
 - Market at the Hollow
Indoor Venue for up to
90 seated guests.

WEDDING COORDINATION

WEDDING COORDINATION:

- You are not required to hire a wedding coordinator but if you need services outside of what we provide, then it is recommended.

WE PROVIDE THE FOLLOWING SERVICES AT NO ADDITIONAL FEE:

- **Onboarding Meeting with a Team Member:**
 - 1-3 weeks after booking
 - We will create an initial floor plan, schedule your tasting, offer vendor recommendations and begin your wedding day timeline.
- **Group Tasting Event Experience**
 - 3-6 months prior to your wedding
 - 6 Tickets are provided for the couple plus four guests (6 total tickets).
- **Private Menu Planning Meeting:**
 - 1-4 weeks after your tasting event.
 - Chef Binks will meet with you to craft your culinary menu.
- **Final Detail Meeting with our Bridal Team:**
 - 4-6 weeks prior to your wedding.
 - We will meet with you to finalize the wedding day timeline, vendor list, final floor plan and final menu.
- **Ceremony Coordination:**
 - We will direct you and your wedding party on where to line up, how to process in and how to recess out of the ceremony.
- **Wedding Ceremony Coordination**
 - Setup and breakdown of
 - tables, chairs, linens, place settings, and in house center pieces.
 - We will direct your ceremony processional.
- **We do NOT provide the following:**
 - We do not setup centerpieces, outside decor or personal items.
 - We do not attend vendor meetings.
 - We do not pack up personal items or outside decor.

BINKSBERRY HOLLOW WEDDING PACKAGE CONT'D.:

WEDDING PRICING:

- Peak Dates
 - \$6,000 + \$16,000 Food + Bev Min
 - Saturdays May-October
 - Holidays
- Mid Peak Dates
 - \$5,000 + \$12,000 Food + Bev Min
 - Fridays & Sundays May-October
 - Saturdays Late April & Early November
- Low Peak Dates
 - \$4,000 + \$8,000 Food + Bev Min
 - Thursdays May - October
 - Saturdays Late April & Early November
- Micro Wedding
 - \$3,000 + \$6,000 Food & Beverage Min
 - +\$1,000 to add the tent
 - Availability:
 - Wednesdays May-October
 - Any Date Late November through early April.
 - Guest Count:
 - Available for up to 90 Guests inside.
 - Available for over 90 guests if the tented pavilion is added.





BINKSBERRY HOLLOW

Wedding Menu:

DINNER PACKAGES:

BUFFET TIER 1

\$60 Per Person

- 3 passed Hors D'oeuvres
- 1 Hors D'oeuvres Station
- Plated Salad
- 1 Carved Entrée
- 1 Buffet Entrée
- 4 Sides
- Cake Cutting Service on the Buffet*

BUFFET TIER 2

\$70 Per Person

- 3 passed Hors D'oeuvres
- 1 Hors D'oeuvres Station
- Plated Salad
- 1 Carved Entrée
- 1 Buffet Entrée
- 4 Sides
- S'mores, Fondue, Finger Desserts, Mousse Cups, Cappuccino Bar
- Plated Cake Service*



*Coffee & Hot Tea Included in all Dinner Packages.

**Cake Purchased Separately



BINKSBERRY HOLLOW

Wedding Menu:

DINNER PACKAGES:

FAMILY STYLE

\$80 Per Person

- 3 Hors D'oeuvres
- 1 Hors D'oeuvres Station
- Salad
- 1 Carved Entrée
- 1 Family Style Entree
- 4 Family Style Sides
- S'mores, Fondue, Finger Desserts, Mousse Cups, Cappuccino Bar
- Plated Cake Service*

STATIONS STYLE

\$90 Per Person

- 3 Hors D'oeuvres
- 1 Hors D'oeuvres Station
- 1 Salad Station
- 1 Carving Station
- 1 Small Plate Station
- 1 Starch Station
- S'mores, Fondue, Finger Desserts, Mousse Cups, Cappuccino Bar
- Cake Cutting Service on the Buffet*



*Coffee & Hot Tea Included in all Dinner Packages.

**Cake Purchased Separately



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

- Lifecycle Salad
- Living Caesar Salad with Aged Parmesan and Anchovy
- Apple & Cranberry Salad

SIDES

VEGETABLES:

- Grilled Seasonal Vegetables
- Grilled Marinated Mushrooms
- Fire Roasted Root Vegetables With Honey
- Fire Roasted Broccoli & Cauliflower

STARCHES:

- Horseradish Smashed Potatoes
- Wild Mushroom Risotto
- Rosemary New Red Potatoes
- Orzo Pasta with Cajun Cream





BINKSBERRY HOLLOW

Wedding Menu:



Carved Entrees

- Dry Aged Beef Strip Loin
Chimichurri, Arugula, Roquefort, Shaved Sea Salt, Horseradish, and Glace de Veau
- Dry Aged Ribeye
Arugula, Roquefort, Shaved Sea Salt, Horseradish, and Glace de Veau
- Pork Loin Roulade
Prosciutto and Spinach Inlay



Entrees

- Binksberry Hollow Pasture Raised Chicken
*Porcini Mushroom and Sun-Dried Tomato
Marchand de Vin Sauce or Lemon Beurre Blanc*
- Cajun Salmon
Pepper Cream Sauce
- Sliced Beef Tenderloin +\$12
Arugula, Roquefort, Shaved Sea Salt, Horseradish, and 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

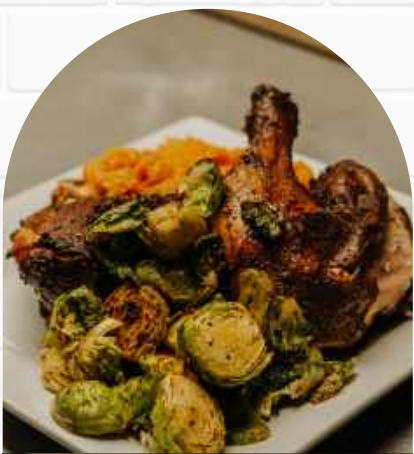
Sun-dried Tomatoes, Roasted Mushrooms, Shaved Parmesan





BINKSBERRY HOLLOW

Wedding Menu:



Carving Stations

- Dry Aged Beef Strip Loin
Chimichurri, Arugula, Roquefort, Shaved Sea Salt, Horseradish, and Glace de Veau
- Dry Aged Ribeye
Arugula, Roquefort, Shaved Sea Salt, Horseradish, and Glace de Veau



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, Served:
 - Complimentary Service. Cake Purchased Separately.
- Chocolate Fondue Station: \$10 pp
 - Fruit, Marshmallows, Pretzels, Cookies
- Ice Cream Bar: \$10 pp
 - Vanilla Bean Ice Cream, Syrups, Nuts, Cherries, Sprinkles, Chocolate Chips, Whipped Cream, Graham Crackers, Burnt Marshmallows.
- S'more's Station: \$10 pp
 - Graham Crackers, Marshmallows & Chocolate Bars
- Petite Desserts Station: \$14 pp
 - Finger Desserts & Cookies
- Cappuccino and Signature Boozy Coffee Drinks Bar: \$10 pp





BINKSBERRY HOLLOW

Fireside After-Party

\$1,500

- 1 Additional Rental Hour
 - Not to exceed 11:00pm
 - DJ & Full Bar Must stop at 10:00pm
- Up to 150 guests (\$10 per person after)
- Ice Cream Dessert Station
- Choose One Late Night Food Station
 - Street Tacos
 - Wood Fired Pizza
 - Buffalo Sticks
 - Mini Beef on Weck





BINKSBERRY HOLLOW

Beverage Menu:

Bar Service:

Bar is open up to 10:00 pm

- Fully Licensed Bar & Professional, Insured Bartenders
- Glassware, Ice, Cocktail Napkins
- Fully Stocked Indoor Bar Setup
- Guests under 21 are \$25 per person for Soft Beverages

5 Hour Flat Rate Bar Package:

WILLOW: \$40PP

Beer
Wine
Soft Beverages

CHESTNUT: \$45PP

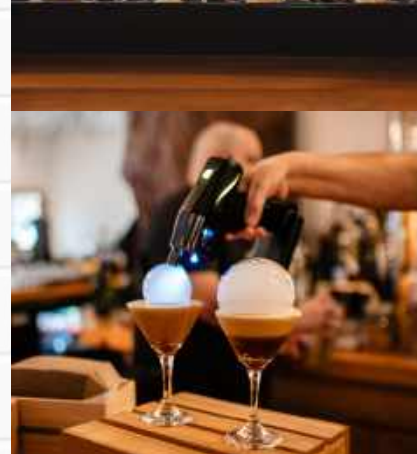
Beer
Wine
House Liquors + Mixers
Soft Beverages

SPRUCE: \$55PP

Beer
Wine
Call Liquors + Mixers
1 Signature Cocktail
Soft Beverages

MAPLE: \$65PP

Beer
Wine
Top Shelf Liquors
2 Cocktails:
Choose From Signature & Premium
Soft Beverages





BINKSBERRY HOLLOW

Beverage Menu:

Soft Beverage Bar:

Soft Beverage Bar: \$25 PP

- Pepsi Products
- Mocktails
- Juices
- Iced Tea
- Club Soda
- Tonic Water
- Lemon, Limes & Oranges

Tab Bar:

\$500 Setup Fee + a running tab for the couple to pay for their guests.
The balance is due at the end of the night.

Soda & Juice: \$4

Beer: \$7

Craft Beer/Seltzers: \$8

Wine: \$9

House Liquor: \$10

Call Liquor: \$12

Top Shelf Liquor: \$14

Specialty Cocktail: \$16



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Beverage Menu:

Beer

Choose 2

- Corona
- Labatt Blue, Pilsner
- Labatt Light, Pilsner
- Labatt Non-Alcoholic Beer
- Bud Light, Light Lager

Craft Beverages

Choose 1

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

Soft Beverages

- Pepsi Products
- Juices
- 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

Optional:

Champagne Toast:
+ \$5 pp

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



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COCKTAIL MENU:

SIGNATURE COCKTAILS

PEACH FESTIVAL

Peach Vodka,
Soju, Peach Slice

SPICED BERRY MARGARITA

Tequila, Fire Roasted Jalapeño,
Raspberry Gastrique, Fresh Mint

ENGLISH BREAKFAST COFFEE

Tia Maria Coffee Liqueur, Espresso,
Chantilly Cream, Grated Orange

ALWAYS THYME FOR LEMON

Lemon Vodka, Simple Syrup, Lemon Seltzer,
Fresh Thyme, Lemon Wedge

BLUEBERRY LEMONADE

Lemond Vodka, Blueberries, Blueberry Syrup,
Simply Syrup, Lemon Seltzer, Lemon Wedge

PREMIUM COCKTAILS

MONKEY ON MY BACK

Whiskey, Spicy Ginger Beer Syrup,
Candied Ginger, Orange Wedge

NOT SO FAR EAST TONIC

Gin, Simply Syrup, Mint Leaves,
Lime Wedges

ORANGE CHOCOLATE MARTINI

Vodka, Irish Cream, Espresso Bean
Orange Slice

POMEGRANATE BOOMER

Bourbon, Demerara Sugar Cubes,
Pomegranate Bitters, Orange Wedge

COUNTRY COSMO

Grapefruit Vodka, Triple Sec,
Lime Juice, Cranberry Juice

SIGNATURE COCKTAILS:

- \$5 per cocktail / per person
when added to a Liquor Bar
- \$10 per cocktail / per person
when added to a Beer & Wine Bar

PREMIUM COCKTAILS:

- \$10 per cocktail / per person
when added to a Liquor Bar
- \$15 per cocktail / per person
when added to a Beer & Wine Bar



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DO-IT-YOURSELF WEDDING

Tent:
\$4,000 - \$8,000

Table, Linen & Chair Rental:
\$2000

Catering:
\$30pp and up

China, Glassware, Silverware Rentals:
\$10pp and up

DIY Bar:
Alcohol: \$15pp +
Bartenders \$400 +
ABC Permit \$100 +
Ice & Cups: \$7pp

Wedding Coordinator:
\$1500-\$2,500

Centerpieces:
\$60 per table x 15 = \$750

Total: \$14,500

plus all the headaches of doing it!

BINKSBERRY HOLLOW WEDDING

Venue:
\$3,000-\$6,000

Catering:
\$60pp and up

Bar:
\$40pp and up

Wedding Day Of Coordination:
Included!

Tables, Chairs, Linens + In House
Centerpieces:
Included!

Total: \$14,800

*Based on 100 Guests for a
Buffet & a Beer & Wine Bar.
Tax is additional.

To make the long story short...

**LET US TAKE CARE OF ALL THE
DETAILS
SO YOU CAN ENJOY YOUR SPECIAL DAY!**

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 Dates
 - \$6,000 Venue Rental + \$16,000 Culinary Minimum
- Mid Peak Dates
 - \$5,000 Venue Rental + \$12,000 Culinary Minimum
- Low Peak Dates
 - \$4,000 Venue Rental + \$8,000 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:

How do we taste the menu?

We offer three ways to taste our menu:

1. Attend a Wedding Tasting Event for Booked Clients Only
2. Reserve a [Chef's Table Dinner Party here.](#)
3. [Schedule a Butcher Shop Experience here.](#)



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?

Yes, all Clients must purchase an Event Day Policy. We will guide you through it. All vendors work onsite must also provide a Certificate of Insurance with Binksberry Hollow added as Additional Insured.

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
- Ceremony Rehearsal
- Event Day Management from Venue Open through end of Dinner. Extensive Decor setup is NOT included.

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 does the bar close?

The last drink is served 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 fiancée and any key decision-makers.
Tours take approximately 60 minutes

Step 3: RESERVE

Confirm Your Date with a Signed Contract
& Nonrefundable Reservation Fee.

CONTACT US

716-333-7911

celebrate@binksberryhollow.com



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WE CAN'T WAIT TO
MAKE YOU PART OF
OUR FARM FAMILY!



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