

What To Expect

Getting Started ~ Give us a call to discuss the details and vision for your big day.

Venue Tour ~ Schedule a tour with your event manager

72-hour hold ~ We create your custom contract and hold your date for three business days.

Securing Your Date ~ Return a \$2,000 deposit and signed contract to seal the deal.

Chef's Tasting ~ Enjoy a night out at our monthly chef's tasting event and experience our passion for food.

Deposit Installment ~ 30% of your estimated balance is due (9) months prior to your wedding date.

Menu Update Meeting ~ Meet with your Event Manager (6) months prior to your wedding to finalize the menu, discuss the floorplan layout, design details, vendors, day-of logistics, linen colors and any questions you may have.

A second 30% deposit will be due.

Final Meeting ~ Meet with your Event Manager and Day-of Event Coordinator (2) weeks prior to your wedding to do a final walk through of the venue and review every last detail in preparation for the big day.

Final Count and Payment will be due.

The Big Day! ~ Enjoy a picture perfect, seamless, stress-free day that will create unforgettable memories and leave your guests raving for years to come!

BARN ON BRIDGE

EVENT VENUE



Wedding Reception Menu

From all of us here at Robert Ryan Catering & Design, thank you for your interest in our services for your celebration! At The Barn on Bridge, historic preservation meets modern amenities and elegance to create one of the most spectacular locations to host an event in all of Montgomery County.

The Barn on Bridge is a centuries-old landmark that once operated as a dairy farm. The Barn offers a rustic setting with rich wood beams highlighting freshly-painted walls, exposed original stonework, and large windows that overlook an outdoor oasis of lush foliage and expansive pastures.

Robert Ryan Catering and Design is known for executing flawless, high quality wedding receptions. From inception to execution, our team works with you to realize your vision for your event and translate it into a successful affair. Our reputation is our most prized possession!

Enclosed you will find our menus for The Barn on Bridge that are **inclusive of service charge**. Please note that our menus can also be custom tailored to suit your tastes and preferences.

From our family to yours, we welcome you aboard to embark on a delectable journey with Robert Ryan Catering & Design at The Barn on Bridge!



All-Inclusive Package

Inclusive of service charges!

5-Hour Wedding Reception, your choice of time frame
 Professional Day-of Event Coordinator to manage your reception
 Polite, Experienced, Trained Wait Staff, Professional Certified Mixologists, Chef and Utility Personnel
 China, Crystal Glass Stemware and Polished Stainless Flatware
 60" and 48" Round Table, for guest tables
 Gold Ballroom Chiavari Chairs, for guest seating
 Floor Length Linens, for guest tables; your choice from 60 solid colors
 Linen Napkin, your choice from 60 solid colors
 Accessory and Food Station Tables with Floor Length Linen, Gifts, Guestbook, Cake, etc.
 Premium Brand Open Bar, continuous for 5 hours
 Signature Passed Hors D'oeuvres, your choice of 5 for cocktail hour
 Cheese & Charcuterie Station, for cocktail hour
 Champagne Toast
 First Course, Entrees and Accompaniments, for dinner
 Custom Wedding Cake, from The Master's Baker
 Coffee & Tea Service

Seated: \$164.00

Buffet: \$169.00

Food Stations: (2) \$171.50 or (3) \$178.50

Pricing is per guest; Please add 6% Sales Tax

Venue Fees

2022

	Friday	Saturday	Sunday
December – March	\$1,125	\$1,500	\$750
April, July & August	\$2,250	\$3,000	\$1,500
May, June & November	\$2,625	\$3,500	\$1,750
September & October	\$3,000	\$4,000	\$2,000

2023

	Friday	Saturday	Sunday
December – March	\$1,500	\$2,000	\$1,000
April, July & August	\$2,625	\$3,500	\$1,750
May, June & November	\$3,000	\$4,000	\$2,000
September & October	\$3,375	\$4,500	\$2,250

Catering Minimums

	Jan-Feb	Mar	Apr, Jul, Aug, Nov	May, Jun, Sep, Oct	Dec
Friday	\$14,900	\$14,900	\$15,400	\$15,400	\$15,400
Saturday	\$14,900	\$15,400	\$20,500	\$24,600	\$16,400
Sunday	\$11,520	\$11,520	\$11,520	\$11,520	\$11,520

****Maximum Capacity is 200 guests****

Overtime Charges

One Hour at \$1,000.00 or Half Hour at \$500.00
 Overtime Charges include venue, additional staffing fees and the open bar.

Discounts

\$10 off per guest Friday wedding receptions. \$20 off per guest for *Sunday wedding receptions. *The amount of \$10 per guest is discounted for the Sunday of Memorial Day and Labor Day Holiday Weekends.

Saturday night pricing will apply for New Year's Eve.

Discounts do not apply to guests counts under 100 on Fridays and Saturdays or under 80 on Sundays.

Wedding Ceremonies

\$1,200 April-November; \$600 December - March

Ceremony Package Includes:

Additional Half Hour added to reception time frame
Non-Alcoholic Beverage Station set prior to the ceremony
Crudit  and Non-Alcoholic Beverages available in the Bridal Suite, access two hours prior to the ceremony
*One Additional Hour may be added to Bridal Suite for \$500.00;
maximum time in the bridal suite not to exceed a total of three hours.*
Butlered Beer and Wine following the ceremony
White Resin Padded Folding Chairs for guest seating
One-Hour Ceremony Rehearsal at a mutually convenient time

For a cost of \$250.00, we can add our Arbor to your outdoor ceremony.

No rice, birdseed, floral petals, confetti, fireworks or sparklers are permitted. Releasing sky lanterns is not permitted. Aisle runners are permitted for indoor ceremonies only.

Beautiful Locations:

The Lower Garden: framed by a white fence & colorful flowers that overlooks a charming creek; weather permitting

The Upper Garden: under the seasonal tent, protecting your guests from the hot sun, rain and cold
Inside the Barn: on the main level, or up in a loft, both are perfect for chilly winter days

Inclement Weather Policy

In the event of inclement weather, a final decision on whether to proceed with your plan B option must be made no later than two hours prior to your start time.

If you choose to remain in the garden and it begins to rain after your decision has been made, The Robert Ryan Catering & Design Staff will immediately implement your plan B option.



Bar Information + Options



Robert Ryan Catering & Design staffs 1 bartender per every 50 guests
No shots of alcohol will be served; 'on the rocks' will be served at the bartender's discretion
Our bar will remain open throughout your reception, closing 15 minutes prior to your end time.

Robert Ryan Catering & Design can create a signature cocktail with a bar display, a customized sign detailing your specialty drink, and all necessary alcohol, mixers, & garnishes. A signature cocktail may be added to your reception for an additional cost.

Premium Brand Liquor List

Beer

Yards IPA
Miller Lite
Yuengling Lager

Wine

Chardonnay, Canyon Oaks
Pinot Grigio, Avia
Merlot, Canyon Oaks
Cabernet Sauvignon, Canyon Oaks

Champagne

Verdi Spumante

Vodka

Ketel One
Absolut
Tito's

Gin

Hendrick's
Tanqueray

Rum

Bacardi
Malibu
Captain Morgan

Bourbon

Bluebird Four Grain
Jim Beam

Scotch

Johnny Walker Red

Whiskey

Bluebird Rye
Crown Royal
Jameson
Jack Daniels

Tequila

Jose Cuervo Gold

Cordials & Brandy

Kahlua
Amaretto
Grand Marnier
Triple Sec
Brandy
Dry Vermouth, Stock
Sweet Vermouth, Stock

Cocktail Hour

*In compliance with The Department of Public Health,
we advise consumption of raw seafood poses a risk to your health.*

Cheese & Charcuterie Station

Cheddar, Smoked Gouda, Swiss and
Pepper Jack Cheeses
Prosciutto, Sopressata, Capicola and
Genoa Salami
Dijon Mustard and Summer Ale Stone
Ground Mustard
Grapes
Fresh Baked Breads and Olive Oil
Assorted Crackers



Signature Passed Hors D'Oeuvres

*Your Selection of any (5) Passed Hors D'oeuvres for
Cocktail Hour*

Vegetarian:

Tomato, Fresh Mozzarella and Basil, Crostini
Spinach, Roasted Garlic + Mozzarella, Stuffed Mushrooms
Fried Pickles, Farm House Salsa
Caprese Dumpling, Honey Balsamic Glaze
Whipped Herbed Goat Cheese, Roasted Cherry Tomato, on a Crostini

Beef:

Beef + Smoked Portobello Mushroom Wellington, Béarnaise Sauce
Philly Cheese Steaks in a Miniature Phyllo Cup, Fried Onions and Ketchup
Applewood Smoked Bacon Wrapped Miniature Parmesan Meatloaf
Grilled Filet and Pearl Onion Skewers, Red Wine Reduction
Slow Cooked Brisket, Horseradish Barbeque Sauce, on Brioche Toast

Poultry:

Thai Chicken Satay on Bamboo Skewers, Spicy Peanut Dipping Sauce
Crispy Sesame Chicken Bites, Orange Chinese Mustard
Miniature Duck Confit Panini, Smoked Gouda, Caramelized Onion and
Whole Grain Apple Mustard
Buffalo Chicken Panini, Smoked Mozzarella Cheese
Citrus Chicken Tostado, Cilantro Crème Fraiche

Pork:

Fresh Mozzarella Wrapped in Parma Ham, Sweet Basil Pesto
Pan Fried Pork Pot Stickers, Soy, Scallion and Ginger Dipping Sauce
Chorizo and Goat Cheese Croquettes, Chipotle Honey Sauce
Charred Sausage, Stone Ground Mustard Aioli, on a Summer Squash
Cake
Homemade Potato Tots, Bacon, Scallions, Sour Cream, and Melted
Cheddar Cheese

Seafood:

Sea Scallops Wrapped in Smoked Bacon, Pineapple Dipping Sauce
[additional \$2.00 per guest]
California Roll, Imitation Crab, Cucumber, Avocado, with Wasabi, Soy
Sauce and Pickled Ginger
Jumbo Shrimp Cocktail, Classic Cocktail Sauce [additional \$3.50 per
guest]
Stacked Sliced Mango and Lump Crab, Edible Cracker Spoon
Thai Style Shrimp Spring Rolls, Sweet Chili Dipping Sauce

First Course

Your choice of (1) Soup or Salad

Soups

Roasted Tomato Bisque with crumbled bacon
Italian White Bean Soup with tomatoes and fresh herbs
Yukon Gold Potato & Horseradish Cream Soup with fresh chopped chives
Roasted Tortilla Soup with scallions, chicken, and fresh tomato and garnished with strips of crisp tortilla



Salads

Fresh Baby Field Greens and Crisp Romaine with Vine Ripe Cherry Tomatoes, Cucumbers and Shaved Carrots with Basil Vinaigrette
Fresh Baby Field Greens and Crisp Romaine with Candied Walnuts, Balsamic Marinated Poached Pears, and Goat Cheese in Honey Thyme Fig Vinaigrette
Fresh Baby Field Greens and Crisp Romaine with Toasted Walnuts, Goat Cheese, Sun-Dried Cherries, Red Onions, Cherry Tomatoes, Honey Vinaigrette
Classic Caesar Salad with Roasted Garlic Caesar Dressing, Asiago Cheese and Herbed Croutons
The Wedge Crisp Iceberg Lettuce Wedge, Cherry Tomatoes, Crumbled Bacon, Red Onion, Bleu Cheese

Make it a soup & salad combo for an additional \$5.00 per guest!

Seated Dinner:

Please Choose (2) Entrees and (1) Vegetarian Entree

Entrées

Beef

Fresh Lemon, Basil and Pesto Rubbed Flat Iron Steak with Pesto Sauce
Braised Boneless Short Ribs with Au Jus
Shoulder Tenders of Beef with Shiitake Mushroom Demi-Glaze



Shoulder Tender of Beef

Chicken

Romano Crusted Chicken Breast with Basil Oil and a Porcini Dusting
Grilled Chicken Breast Brushed with Olive Oil and Fresh Garlic, Topped with Sliced Prosciutto, Fresh Mozzarella and Basil Tomato Beurre Blanc
Marinated Grilled Chicken Breast with Watermelon and Grapefruit Salsa or Roasted Butternut Squash, Sun-Dried Cherry, and Pecan Compote



Romano Crusted Chicken

Seafood

Pistachio Dusted Tilapia with Sweet Saffron Leek Sauce
Atlantic Flounder Fillet Stuffed with Jumbo Lump Crab with Lobster Cream Sauce
Baked Alaskan Salmon Fillet with Toasted Pecan Crust with Seafood Beurre Blanc



Jumbo Lump Crab Cake



Stuffed Portobello Mushroom

Vegetarian Entrées

Stuffed Portobello Mushroom Chickpeas, Spinach, Roasted Garlic, Tomato and Grilled Squash on a Bed of Tomato Sauce
Vegetable and Ricotta Cheese Manicotti Fresh Basil Rosa Sauce
Black Bean Fritter Quinoa, Mushrooms, Roasted Corn-Jalapeno Relish

Upgrade Entrées ~ \$175 per guest

Filet Mignon with Classic Béarnaise
12 oz. Open Grilled Prime Rib Eye of Beef with Roasted Garlic Herb Butter
Open Grilled New York Strip Steak with Roasted Garlic Herb Butter or Red Wine Peppercorn Demi-Glaze
Baked Sea Bass Fillet with Moroccan Spiced Compound Butter
Pan Seared Halibut with Seafood Beurre Blanc
Baked Jumbo Lump Chesapeake Bay Crab Cakes with Tarragon Caper Remoulade



Prime Rib Eye of Beef

Buffet Dinner

Main Entrees

Please Select (3)

Grilled Boneless Chicken Breast with a Wild Mushroom Marsala Sauce
Maple Glazed Atlantic Salmon Fillet with Jalapeno Honey Mustard Sauce

Southern Style Slow Roasted Pork in our Homemade Pineapple Barbeque Sauce

Teriyaki Marinated Beef and Broccoli

Parmesan Crusted Chicken Breast with a Roasted Garlic Alfredo Sauce

Stuffed Manicotti with Crab and Artichoke over a Tomato Rosa Sauce

Tri Colored Tortellini with Aged Asiago Cheese tossed with Broccoli and Scallops of Chicken with a White Wine and Herb Sauce

Beef Burgundy with Wild Mushrooms, Pearl Onions and Fresh Herbs in a Rich Veal Glaze

Vegetarian Cannelloni Grilled Vegetable Caponata, Smoked Mozzarella over Sun-Dried Tomato Pesto Cream Sauce



Buffet Display

Carving Entrées

Please Select (1)



Carved Top Rounds

Carved Top Rounds of Beef au jus Served with Creamy Horseradish Sauce

Whole Breast of Turkey with Cranberry Ginger Chutney and Roasted Shallot Mayonnaise

Maple Cured Virginia Glazed Ham with Dijon Mustard and Pineapple Sauce

Seared Filet of Beef with a Béarnaise Sauce or Smoked Portobello Mushroom Merlot [additional \$7.00 per guest]

Starch & Vegetable Selections

Please select (1) Starch and (1) Vegetable

Smashed Red Bliss Potatoes with Sour Cream and Parmesan Cheese

Roasted Red Bliss Potatoes with Rosemary and Garlic

Asian Rice Pilaf with Shiitake Mushrooms, Red Peppers, Peas, and Pearl Onions

Three Cheese Potatoes Sliced Thin and Served with Caramelized Onions and Bacon

Vegetable Bundles Carrots, Red Bell Pepper and Green Beans with a Zucchini Ring and Roasted Shallot Herb Butter

Green Beans with Toasted Almonds, Garlic Butter and Sautéed Mushrooms

Garden Vegetable Medley with Fresh Herb Butter

Baby Carrots with Golden Raisins, Honey and Fresh Dill



Garden Vegetable Medley



Roasted Red Bliss Potatoes

Food Stations Dinner

In lieu of a Seated Dinner or Buffet, your guests will be invited to enjoy an array of different foods, served at two or three stations consisting of Sliders, Short Plates or Mini Entrees

Custom Stations are welcomed!

Slider Selections

Please Choose (3):



Fried Tomato Sliders

Chesapeake Bay Jumbo Lump Crab Cakes, Pan Seared and Served with Tarragon Caper Remoulade [Additional \$5.00 per Guest]
Jamaican Jerk Grilled Chicken with Jamaican Mango Barbeque Sauce
Slow Roasted Pulled Pork with Mango Barbeque Sauce
Grilled Chicken Topped with Cheddar Cheese and a Dollop of Chipotle Ranch Sauce
Mac and Cheese Slider, Guacamole and Blackberry Jam
Short Rib Slider, Pickled Red Onion, Mole Sauce
Fried Codfish, Lemon Dill Aioli
Traditional Angus Beef Burger
Fried Tomato Sliders, Pesto Aioli, Parmesan Cheese

Short Plate Selections:

Please Choose (3):

Short Rib Tostado, Napa Cabbage and Jalapeno Slaw, Farmers Cheese, Salsa Verde Vinaigrette (Room Temp)

Filet of Beef, Bacon Horseradish Potato Salad, Fig Balsamic Glaze [Additional \$5.00 per Guest] (Room Temp)

Poached Chicken Breast, Coriander, Fresh Lime, Over Chilled Soba Noodle Salad, Cilantro Mustard Vinaigrette (Room Temp)

Parmesan Chicken Skewer, Roasted Artichoke & Tomato Salad (Room Temp)

Pecan Crusted Chicken, Hoisin Glaze, Roasted Baby Carrots (Hot)

Pulled Pork Barbeque, Country Corn Bread, Pickled Cabbage (Room Temp)

Beer Braised Bratwurst, Butternut Cream Sauce, Red Cabbage (Hot)

Miso Glazed Salmon, Sweet Pea Pancake, Pea Shoot Salad (Room Temp)

Orange Ginger Grilled Shrimp Skewers, Steamed French Beans (Hot)

Seared Moroccan Sea Bass, Roasted Asparagus [Additional \$5.00 per Guest] (Hot)

Roasted Eggplant and Bell Pepper Stack, Fresh Mozzarella, Basil Cream Sauce (Hot)



Short Plate Station



Short Plate Presentation

Mini Entrée Selections

Please Choose (4) Items to be Cohesively Displayed on One Station

Beef

Carved and Marinated Flank Steak
 Braised Boneless Short Ribs in Au Jus
 3 oz. Medallions of Beef with gorgonzola and a balsamic reduction
 [Additional \$7.00 per Guest]

Poultry/Pork

Chicken Stir Fry with Asian vegetables
 Sesame Breaded Chicken with orange Chinese mustard
 Pan Fried Pork Dumplings
 Duck Panini Sandwiches smoked gouda, caramelized onion, and a whole grain mustard

Vegetarian

Stuffed Portobello Mushroom with chickpeas, spinach, roasted garlic, tomatoes and grilled squash
 Roasted Vegetable & Cheddar Tartlettes
 Deep Fried Polenta Discs with sun-dried tomatoes and shredded parmesan cheese
 Roasted Eggplant & Bell Pepper Stack with fresh mozzarella, basil and a creamy garlic sauce

Starches

Seasonal Risotto Cakes
 Mixed Wild Rice Pilaf with toasted pine nuts and sun-dried cranberries
 Roasted Yukon Gold Wedges with old bay seasoning
 Grilled Sweet Potatoes with a honey butter glaze
 Tri Colored Asiago Cheese Tortellini with julienne of prosciutto in a pesto cream sauce

Vegetables

Seasonal Vegetable Bundles tied with a squash ring
 Blanched Broccoli Florets with toasted sunflower seeds and shredded cheddar
 Roasted Butternut Squash Polenta Cakes
 Wild Mushroom and Gruyere Tarts



Chicken Stir Fry



Pan Fried Pork Dumplings



Tri Colored Asiago Cheese Tortellini

Dessert



Custom Wedding Cake

from The Master's Baker in West Chester

Your choice from many designs and flavors with buttercream decoration and filling.

Coffee + Tea

Fresh Brewed Regular & Decaffeinated Coffee and Imported and Herbal Teas

Additional Information

Deposit & Payment

Initial Deposit of \$2000.00

30% of the Estimated Balance is Due Nine Months Prior to Your Wedding Date; another 30% is Due Six Months Prior to Your Wedding Date

Final Balance is Two Weeks Prior to Your Wedding Date

All Payments are Non-Refundable

Robert Ryan Catering & Design accepts Cash, Check and all major Credit Cards.

Please note, a 5% service charge is applied to all credit card transactions, except for the initial deposit

Please make checks payable to: Barn on Bridge



Children & Vendor Pricing

All professional vendors and children under 10 are offered entrees at half price.

There is no charge for children under 2 years.

Your Event Manager will provide you with our children's entrée selections.

Vendor Information

Vendors may access Barn on Bridge up to 2 hours prior to the start time of your event. Should earlier access to Barn on Bridge be requested, a \$50.00 per hour charge will apply.

Robert Ryan Catering & Design permits licensed and insured vendors only.

Take your event to the next level with our list of preferred partners: robertryancatering.com/preferred-vendors

