

**BRAE
LOCH**

CAZENOVIA
N. Y.

SINCE 1926

BANQUET MENU







Thank You

Thank You for
considering
The Brae Loch Inn
for your special
Occasion!

We have been in the business of creating wonderful memories for over 75 years.

Our historic inn was built as a home in 1805 and is the perfect backdrop for your special occasion. The warm and welcoming atmosphere will put you and your guests at ease.

Our creative culinary team can develop a menu for any taste and budget. We offer casual picnics to formal seven course meals. Whether your party is for ten or two hundred, The Brae Loch Inn has the experienced staff and wonderful food that will make your special day truly memorable!

The Terrace Room is a bright and open room with hard wood floors, Oriental carpets, French doors that open to a deck and The Lawn. This room seats up to 60 people.

The Burns Room is a cozy room with stained glass windows, bookshelves and a working fireplace. This room seats up to 60 people.

The Terrace and the Burns rooms can be used in conjunction with one another; using the lobby to tie them together. The lobby has a working fireplace, leather furniture and a bar.



Thank You, Continued

This main floor dining area is perfect for combining the indoors and the outdoors. The Lawn can be reserved as part of your event. Tent rentals are encouraged and the party can flow from one area to another.

Downstairs we have three warm and inviting dining rooms that adjoin one another. The whole area can seat a total of 175 people. The downstairs has many “nooks & crannies” with romantic booths, fireplaces, tartan carpeting, an open grill, a large two sided bar and a dance floor.

The Brae Loch Inn can bring our wonderful food and service to the location of your choice. We offer full service catering for any number of guests. We handle all of the set up and clean up to insure that you do not have to worry about a thing.

Why Cazenovia? Cazenovia is the perfect place for your special occasion! We are located in the rolling hills of Central New York, beside beautiful Cazenovia Lake. Our small, quaint village is often referred to as a “gem” with its historical main street with unique shops, restaurants and businesses.

Nature lovers rejoice! Cazenovia and the surrounding area is ideal for any outdoor activity. Within a short distance you can: hike, golf, kayak, paddle board, bike, ride horses, ski, snowboard, and more! There is always something to do within a few minutes of The Brae Loch.



Party Policies

This menu is designed for parties of 40 or more (some packages are exceptions). For smaller parties, please refer to our regular dinner menu. Prices are subject to change, but can be guaranteed one month prior to the party.

For all parties of 50 or more, you receive one complimentary overnight room. Please keep in mind that you are responsible for booking the room. Once your party is booked, you may block off any of our overnight rooms for your guests.

We request a \$200 non-refundable deposit for parties up to 50 people. Over 50

people, \$500 non-refundable deposit. The final head count, given to us two weeks prior to the event, is the amount of people you will be charged for, plus any additional guests or charges. Payment may be made by cash, check, or credit (3% fee). Half of the estimated cost is due two weeks prior to your event.

If you require any extensive furniture removal, there is a \$200.00 fee. In order to have the service bar open for your party, there is a \$200.00 fee. If you would like to reserve the outside lawn, there is a \$1,000.00 fee. There is no reserving the lawn on Friday nights.

For catering parties, there is a 20% catering fee in addition to the gratuity.

Some of the benefits to having your event with us:

- No cake cutting fee
- No time restrictions on events (some exceptions apply)
- Twelve beautiful overnight rooms for your guests to reserve
- One overnight room is yours for free (for parties over 50 guests – you are responsible for booking the room)
- A warm friendly ambiance that will make you and your guests feel at ease. Specializing in intimate gatherings with traditional elegance.
- Food, service & atmosphere that will have your guests complimenting you for years to come!



Our History

The stately mansion that houses the Brae Loch Inn was built as a home to the Burr family in 1805. In the 1930s it was The Williams Inn tavern. It became The Brae Loch Inn in 1950. The building has lovingly grown and changed over the years; always retaining the history and elegance of its past.

How it All Began.

Our founder, Grey Barr was one of four children born to Eva MacDowell and Henry Barr. In the early part of the 20th century, the Barr family emigrated to the United States. Grey grew up on the south side of Syracuse, with his entire family on one street.

Sadly, Grey's father passed away at a young age and Eva remarried a man named Adam "Scotty" Brown. Yes, Adam & Eve.

During the summer of his 14th year, Grey Barr and his step brother, Pete Brown left for the Adirondacks and worked at The Loon Lake House. They worked as bus boys and kitchen help. There they found their love for the restaurant business.

When they returned home, they shared their enthusiasm with their parents. Adam himself had some cooking experience while serving with The Black Watch in WWI. Eva also had culinary roots. Her father was a Black Hat Chef in Ireland and

catered to the King of England! So, with their combined talents, they headed to Borodino, NY (overlooking Skaneateles Lake) and started a thriving restaurant called The Brae Loch Inn, meaning The Hill Lake Inn in Gaelic.

In 1950 they made the decision to relocate to the present site, beside the picturesque Cazenovia Lake.

Grey was fond of saying "we were successful because we were too stupid to know that the odds were against us." Well, what did they know?... great food from the British Isles, plenty of stories and laughs to share. What did they have?... lots of kilts. So, there is the beginning of the story.



Overnight Accomodations

The Brae Loch Inn offers beautiful overnight accommodations for you and all of your guests. All twelve rooms feature Tempur-Pedic mattresses, private bathrooms, hair dryers, air-conditioning, cable TV; and are lovingly decorated with antiques from the British Isles. Some rooms have working fireplaces or Jacuzzis. Continental breakfast is included.

Room Number	Description	Off-Peak/Peak
11: Royal Stewart	King Canopy with Fireplace	\$145/\$160
12: Mary Queen of Scots	King Canopy with Fireplace	\$145/\$160
13: Robert the Bruce	King Canopy	\$145/\$160
14: Eilean Donan	Queen Canopy with Fireplace	\$145/\$160
15: Black Watch	Queen Bed	\$125/\$140
16: Isle of Skye	Queen Bed	\$125/\$140
17: Thistle	King Canopy with Jacuzzi	\$165/\$180
18: Gathering of The Clan	King Canopy with Jacuzzi	\$165/\$180
19: Robert Burns	King Canopy with Jacuzzi	\$165/\$180
20: St. Andrew	Two Full Beds	\$145/\$160
21: Tea & Scones	One Queen, One Twin	\$125/\$140
22: Highland Hunting Lodge	One Queen, One Twin	\$125/\$140

*Prices subject to change.



Hors D'oeuvres

Stationary Displays

Vegetable Crudités Display

\$2.00 per person

Imported Cheese & Fresh
Fruit Display

\$5.00 per person

Meat and Cheese Charcuterie

\$6.00 per person

Jumbo Shrimp on Ice

\$195.00 for 100 pieces

Individual Shrimp Cocktail Cups

\$2.00 per piece

Baked Brie Wheel Wrapped in
pastry with raspberry sauce
(Serves 50 people).

\$95.00 each

Half Side of Poached Salmon
with orange tarragon glaze

\$80.00 each

Raw bar with oysters, clams,
shrimp, mussels, crab claws,
cocktail sauce, horseradish,
lemons.

Market Price

Finnan Haddie Dip

(Serves 50 people)

\$130.00 each

Sliders

*Salmon burger with spicy aioli and
microgreens, Lamb Burger with baby spinach
and Tzatziki, Waygu Beef with bacon and
bourbon tomato jam*

\$5.00 per piece

Passed Hors d'oeuvres

Minimum 50 pieces of each.

\$2.25 per piece

Scotch Meatballs

Mini Reubens

Vegetable Spring Rolls

with sweet & spicy Thai chili sauce

Asian Pot Stickers

Assorted Mini Quiche

Stuffed Mushroom Caps

Bruschetta

Fried Mac & Cheese Balls

Assorted Finger Sandwiches

Stuffed Dates

with Stilton blue cheese



Hors D'oeuvres

Spanakopita

Haggis Purse

with Whiskey cream sauce

Cheddar Wrapped in Pastry with
Raspberry Sauce

Roasted Artichoke &
Asiago Crustini

Tomato, mozzarella, basil skewers

Crab Ragoons with spicy
Thai chili sauce

Asparagus, Gruyere, Prosciutto,
Wrapped in Pastry

Passed hors d'oeuvres

Minimum 50 pieces of each.

\$3.00 per piece

Chicken Sate with Peanut Sauce

Smoked Salmon

on sliced cucumbers with dill cream cheese

Scallops Wrapped in Bacon

Tuna Wonton

*Crispy homemade wonton topped with Rare
Ahi Tuna, wasabi, soy drizzle, Asian slaw*

Smoked Salmon or
Smoked Trout on Toast

Scotch Bridies

with Tzatziki sauce

Sliced Filet Mignon

*herbed goat cheese, bruschetta topping,
on crustini*

Mini Beef Wellingtons

with cauliflower truffle puree

Crab Cakes

with chipotle aioli

Mini Lamb Chops

with Mint Glaze

Grilled Shrimp

wrapped in Bacon



Stations

The stations are all for 40 people or more. Carving stations are served with house-made rolls.

Roast Tenderloin of Beef
\$18.00 per person

Roast Top Sirloin of Beef
\$14.00 per person

Roast Prime Rib of Beef
\$18.00 per person

Roasted Pork Loin
\$12.00 per person

Roasted Turkey
\$12.00 per person

Baked Ham
\$12.00 per person

Pasta

Sautéed to order with various add ins, such as garlic, mushrooms, capers, chicken, baby shrimp, spinach, cheese.

\$12.00 per person

Caesar Salad or Mixed Green Salad
\$5.00 per person

Hot vegetable
Choice of two of your favorites.
\$5.00 per person

Mashed Potato Bar
Served with toppings such as bacon, scallions, cheddar cheese, gravy, sour cream & butter.
\$6.00 per person

Southwest Taco Bar
Shredded seasoned chicken or ground beef, pico de gallo, shredded lettuce, cheese, salsa,

sour cream, guacamole, soft flour & corn tortillas, black bean corn salad, tortilla chips & warm queso.

\$12.00 per person

Dessert

A table full of assorted petitfores, cookies, tarts, truffles, cakes

\$9.00 per person

Chocolate Fountain

Warm continuous fountain of gran marnier spiked chocolate w/ fresh fruit, pretzel rods, pound cake, marshmallows.

\$8.00 per person



Packages

Wedding Package

*Choice of 3 passed hors d'oeuvres
(from the \$2.25 list)*

Choice of 3 Entrees

4 hour open bar

\$80 per person + tax + tip

Reunion/Graduation

Speedie Chicken, Baked Ziti, Meatballs, Tossed Salad, Bread.

\$23.00 per person

The Shower

Minimum 30 people. Assorted fruit display, quiches, mixed green salad, assorted cold salads, rolls & croissants, one hot pasta dish, tea & coffee.

\$21.00 per person

High Tea

Minimum 30 people. Assorted finger sandwiches, scones, shortbread, soup of your choice, mixed green salad, variety of tea & coffee.

\$21.00 per person

The Big Game

Minimum 30 people. Nacho platter, meatballs, assorted pizzas, boneless wings & vegetable crudités.

\$21.00 per person

Business Lunch

Minimum 30 people. Assorted meats & cheeses w/ rolls, condiments, one hot pasta or soup, tossed salad, fruit salad, assorted cold salads.

\$21.00 per person

Picnic

Minimum 40 people. Grilled chicken OR BBQ pulled pork, salt potatoes, corn on the cob, tossed salad, fruit salad, assorted cold salads, rolls & butter.

\$25.00 per person

Supreme Picnic

Minimum 40 people. Grilled chicken and BBQ pulled pork, salt potatoes, corn on the cob, tossed salad, fruit salad, assorted cold salads, & rolls.

\$29.00 per person

Clambake

Minimum 40 people. Grilled chicken or BBQ pulled pork, salt potatoes, corn on the cob, tossed salad, fruit salad, assorted cold salads, rolls, steamed mahogany clams with butter.

\$32.00 per person

1 1/2 doz. clams p/p

The Southwest

Shredded seasoned chicken or ground beef, pico de gallo, shredded lettuce, cheese, salsa, sour cream, guacamole, soft flour & corn tortillas, black bean corn salad, tortilla chips, warm queso, fresh fruit display & jalapeño corn bread.

\$22.00 per person



Buffets

Choose any one of the following as your main entrée. You may add another entrée for an additional \$3 per person. Minimum 45 people. In addition to the main entrée, the buffet includes tossed salad, fresh fruit display, rolls, assorted cold salads, several other hot dishes (of which you can choose). Over 60 items in all.

Sliced Tenderloin of Beef
\$37.00 per person

Roast Prime Rib of Beef
\$37.00 per person

Roast Top Sirloin
\$33.00 per person

Roasted Pork Loin
\$29.00 per person

Italian
Penne Primavera, Chicken Marsala, and meatballs, salads
\$27.00 per person

Salmon
Broiled with choice of sauce.
\$32.00 per person

Roasted Turkey
\$29.00 per person

Baked Ham
\$29.00 per person

Brunch Buffet
Enjoy a wide array of breakfast & lunch items such as eggs benedict, scrambled eggs, bacon, sausage, home fries, mini Belgian waffles w/ real maple syrup, whipped cream & assorted toppings, choice of assorted quiche, breakfast pizza, or breakfast stratta, bagels with cream cheese, lox, fresh fruit display, tossed salad, scones, croissants & sticky buns.
\$29.00 per person



Sit Down Dinners

Each entree is accompanied by house tossed salad, vegetable du jour, homemade dinner roll & appropriate starch. upgrade to a gourmet salad & artisan bread board for \$5 Gluten Free rolls & breads available upon request. You may choose up to 3 items, with exact counts for each.

Beef Wellington

Filet mignon with mushroom duxelle, wrapped in pastry & served with truffle cauliflower puree.

\$40.00 per person

Filet Mignon

Hand cut & grilled to medium rare. served with mushroom Bordelaise.

\$36.00 per person

Roast Prime Rib of Beef

\$36.00 per person

Rack of Lamb

Glazed in curried mint jelly, encrusted in toasted walnuts.

\$36.00 per person

Duckling

Slow roasted half duck, cranberry maple bourbon sauce.

\$32.00 per person

Chicken Marsala

Breast sauteed in marsala wine with glace di viande & mushrooms.

\$28.00 per person

Mediterranean Stuffed Chicken

Breast stuffed with Feta cheese, spinach, roasted red peppers. Served atop puttanesca sauce.

\$30.00 per person

Chicken Cordon Bleu

\$28.00 per person

Salmon

Filet broiled & finished with one of these sauces- wild berry, lemon dill dijon horseradish, orange tarragon sauce.

\$30.00 per person

Chilean Sea Bass

Grilled with sweet corn cherry pepper cream

Market Price

Heather Pasta

Penne sauteed with sun dried tomatoes, artichoke hearts, garlic & basil. Served in blush vodka sauce.

\$27.00 per person



Desserts and Bar

Desserts

Homemade warm donut holes with raspberry dipping sauce & whipped cream, Screamin Scot Creme Brulee, Flourless Chocolate Cake, Sticky Toffee Pudding, Cranachan Cheese Cake \$7 each (ordering same dessert for all guests)

Bar

Open Bar

1 hour: \$16.00
 2 hours: \$21.00
 3 hours: \$26.00
 4 hours: \$31.00
 5 hours: \$36.00

Top Shelf Prices

1 hour: \$21.00
 2 hours: \$26.00
 3 hours: \$31.00
 4 hours: \$36.00
 5 hours: \$41.00

Champagne Toast

\$5 per person

Run a Tab

Instead of an open bar, you may run a tab. The Brae Loch staff will keep track of the drinks served, and add it to your bill. You may also run a tab to a specific dollar amount.

Alcoholic Punch

*Mimosa, rum runner, screw driver, old fashion, etc.
 \$125 (serves 30-40 people)*

Non-Alcoholic Punch

*Mixture of fruit juices.
 \$50 (serves 30-40 people) \$5 per person*

Brae Loch Inn



Cazenovia, New York

VISIT
Kinloch
OUR
RESTAURANT
IN
AMERICA
just
3,309 MILES
WEST!



my

my