



WEDDING PACKAGE

We are proud to offer one of New England's most unique and picturesque venues for a wedding: a stylishly renovated and restored turn-of-the-century barn. Choose from a scenic lawn ceremony with pasture background or a sophisticated barn ceremony softly lit with chandeliers.

Kick off your celebration with a cocktail reception on our all-season deck overlooking rolling hills of conservation land that are home to our very own produce farm. You may also choose to have your ceremony and cocktail reception in the historical ruins of General Bancroft's castle at the top of Gibbet Hill.

Showcase your custom menu filled with local and sustainable ingredients followed by dancing and dessert inside our spacious barn. Feature your personalized décor amongst our abundant complimentary accent pieces and optional upgrades.

Contact us at barnatgibbethill.com
or by calling 978-448-3233

YOUR WEDDING PACKAGE INCLUDES

PERSONAL WEDDING DESIGNER

Experienced professionals helping to plan your perfect day

DEDICATED WEDDING DAY COORDINATOR

& wedding party attendant

COMPLIMENTARY TASTING EVENT

FOR OUR BRIDES & GROOMS

An evening of chef selected hors d'oeuvres, dinner, sweets, signature cocktails & wine pairings

WEDDING SUITE

With adjacent Powder Room

PRE-CEREMONY BEVERAGE STATION

Welcoming your guests as they arrive

ARTISANAL CHEESE, SEASONAL FRUIT & VEGETABLE DISPLAY

YOUR CHOICE OF

5 PASSED HORS D'OEUVRES

SPARKLING WINE TOAST

Poured for guests at dinner

WEDDING CAKE

Coffee, tea & decaffeinated coffee

1ST YEAR ANNIVERSARY DINNER AT GIBBET HILL GRILL



HARVEST CALENDAR

This is a list of what we expect to see coming off of our farm throughout the year. We feature these items on our menus as often as we can. In this package you will read about specific opportunities where you may request to feature our produce on your menu. While we have dedicated farmers tending to our crops all year round, Mother Nature has the final say when it comes time to harvest. For this reason, we can not guarantee availability of specific produce in advance. As the date of your wedding approaches, we will be happy to verify with our farmers what can be offered on your menu.

MARCH – MAY

The first signs of our coming harvest season...

Arugula, spinach, hearty braising greens, micro greens, turnips & radishes

JUNE - JULY

Berry season on Gibbet Hill is in full swing...

Strawberries, red raspberries, black raspberries, hearty greens, lettuces, beans, peas, beets, carrots, root vegetables, cucumbers, summer squashes, broccoli, hot peppers, endless varieties of herbs & edible flowers.

AUGUST

Those tomatoes we wait all year to sink our teeth into...

Tomatoes, snap beans, beets, carrots, red raspberries, fresh onions, cucumbers, summer squashes, eggplant, peppers, fennel, tomatillos, hearty greens, herbs & edible flowers.

SEPTEMBER - OCTOBER

Let the bountiful fall harvest begin...

Arugula, spinach, lettuces, braising greens, snap beans, turnips, radishes, kohlrabi, beets, potatoes, carrots, red raspberries, leeks, fresh onions, edible flowers, hot peppers, cucumbers, summer squash, winter squash, pumpkins, cabbage, cauliflower, broccoli, Brussel sprouts, tomatoes, eggplant, peppers, fennel, tomatillos, dried beans.

NOVEMBER - JANUARY

Things get a little quiet during the winters of New England...

Stored root vegetables, winter squash, dried beans & green house spinach.

PASSED HORS D'OEUVRES FOR COCKTAIL RECEPTION

BEEF, POULTRY & PORK

Peppered Beef Tenderloin Skewer, Blue Cheese Fondue
Braised Short Rib, Apple, Celery Root, Blue Cheese
Beef Tenderloin on Focaccia, Watercress Aioli
Chicken Pot Pie Tart
Coconut Chicken, Red Chili Sauce
Crispy Chicken Taco, Avocado Crema
Tandoori Chicken Poppadum
Chicken Meatball, Parmesan Cream
Duck Spring Roll, Piri Piri Sauce
Slow Smoked Pulled Pork, Cheddar Buttermilk Biscuit
Prosciutto, Fig, Mascarpone Flatbread, Honey Drizzle

VEGETARIAN

Pickled Beet, Grapefruit, Blue Cheese &
Micro Greens
Herb Tomato Bruschetta, Parmigiano Reggiano
Butternut Squash & Apple Soup Sip
Crisp Eggplant, Fresh Mozzarella, Basil Pesto
Mushroom, Fontina Flatbread, Basil Oil Drizzle
Fried Brie Bite, Seasonal Jam
Parmesan Chive Pomme Frites
Zucchini Fritter, Dill Crème Fraîche
Butternut Squash Arancini, Caramelized Onion &
Hubbardston Capri
Crispy Corn Fritter, Spicy BBQ Sauce
Cabot Cheddar Melt, Tomato Soup Dip
Mini Mac 'n' Cheese Bite, Cheddar Cheese Sauce

SEAFOOD

Shrimp Cocktail, Spicy Cocktail Sauce
Shrimp & Tasso Ham Stone Ground Grits
Crab Cake, Lime Aioli
Lobster Bisque Soup Sip
New England Lobster Salad Roll
Seared Scallop wrapped in Bacon
Fennel Dusted Scallop, Pancetta & Potato Purée
Ahi Tuna, Black Vinegar, Chiles & Sesame Cracker
Pastrami Spiced Tuna, House-made Pickle,
Coarse Mustard & Rosemary Cracker

All hors d'oeuvres \$3 per piece after first five choices included in the wedding package.

STATIONARY DISPLAYS

TWO FONDUES \$6 PP

Craft Ale Fondue, Pretzel Bites & Mustard
Spinach, Leek & Artichoke Fondue, 3 Seeded Ficelle

FARMER'S MARKET VEGETABLES \$5 PP

Seasonal Vegetables such as Roasted Beets, Asparagus, Radish,
Sugar Snap Peas & Sweet 100 Tomatoes
Parmesan Peppercorn and Green Goddess Dips

A LA CARTE NEW ENGLAND RAW BAR \$3 EACH

Shrimp Cocktail, Littlenecks on Half Shell & Oysters on Half Shell
Lemon, Spicy Cocktail Sauce, Mignonette & Horseradish

CHARCUTERIE TABLE \$10 PP

Prosciutto di Parma, Hard Salami, Spicy Sopressata
Triple Crème, Sharp Cheddar, Great Hill Blue Cheese
Fennel Salad with Lemon & Olive Oil
Cornichons, Olives, Coarse Mustard,
Jam, Dried Fruit, Grilled Sourdough
Optional Add-Ons: Pâté de Campagne, Vegetable Terrine, Pork Rillettes

FRESH GUACAMOLE AND SALSA \$8 PP

Classic Tomato Salsa, Black Bean & Corn Salsa
Yellow Corn Tortilla Chips

FLATBREAD PIZZA STATION \$8 PP

3 SLICES PER PERSON
Fresh Baked Flatbreads with a variety of Meat & Vegetable Toppings

DINNER MENUS

All entrées are priced based on four courses, including wedding cake.
First and second courses will be the same for all guests.

FIRST COURSE

AMUSE BOUCHE

\$2 upcharge to replace soup or pasta
Pea Purée, Pastrami Seared Scallop &
Pea Tendrils
Meyer Lemon Poached Shrimp &
Bloody Mary Cocktail Sauce
Crab Cake, Corn Purée, Roasted Jalapeño
Short Rib & Caramelized Onion Arancini
Spaghetti Squash, Fried Tomato &
Parmesan Cream

SOUPS

Lobster & Corn Chowder
Butternut Squash & Apple Cider Bisque
Broccoli Soup, Cabot Sharp Cheddar
Roasted Tomato Soup &
Cabot Cheddar Croutons
New England Clam Chowder
Parsnip Potage, White Truffle Oil

PASTA

Cavatelli, Fat Moon Farm Mushrooms, Roasted Tomatoes, Arugula
Orecchetti, Spicy Chicken Sausage, Broccoli Rabe, Caramelized Onions, Mascarpone Cream
Creamy Penne, Sweet Peas, Pancetta, Pecorino
Pumpkin Ravioli, Pepitas, Fried Sage, Brown Butter

SALAD COURSE

GIBBET HILL FARM PICKUP SALAD, HERB VINAIGRETTE

A seasonal option to offer your guests, a salad full of produce picked from Gibbet Hill's Farm

Field Greens, Asparagus Tips, Vidalia Onion, Hazelnuts, Champagne Vinaigrette
Field Greens, Candied Walnuts, Dried Cranberries, Local Apples & Maple Vinaigrette
Baby Arugula, Roasted Peaches, Burrata & Maple Vinaigrette
Baby Spinach, Strawberries, Golden Raisins, Cinnamon Spiced Pecans,
Westfield Farms Goat Cheese & Tart Cherry Vinaigrette
Spinach, Delicata Squash, Pomegranates, Walnuts, Great Hill Blue Cheese & Tart Cherry Vinaigrette
Field Greens, Applewood Smoked Bacon, Dried Figs, Toasted Pistachios & Balsamic Vinaigrette
Romaine Heart, Tomatoes, Applewood Smoked Bacon, Cabot Sharp Cheddar & Buttermilk Ranch

ENTRÉES

A choice of up to two entrée selections is available. Each guest is charged for the highest priced entrée. Entrée sides will be the same for both entrées. Vegetarian entrées, special dietary needs, children's menus, and vendor meals may be arranged during your planning process.

BEEF

Grilled Niman Ranch Hanger Steak, Onion Jam, Red Wine Peppercorn Au Jus \$99
Black Angus Filet Mignon, Herb Compound Butter 6oz. \$110 | 8oz. \$113
Black Angus Filet Mignon, Great Hill Blue Cheese & Bacon Compound Butter 6oz. \$110 | 8oz. \$113
Red Wine & Apricot Braised Short Ribs \$107
Black Angus New York Sirloin, Chive Marrow Butter \$115
Black Angus Filet Mignon, Two Crab & Herb Stuffed Shrimp 6oz. \$115

POULTRY & PORK

Herb Marinated Seared Free-Range Statler Chicken, Lemon Buerre Blanc \$93
Prosciutto, Mozzarella & Basil Stuffed Free-Range Statler Chicken,
Roasted Tomato Beurre Blanc & Balsamic Reduction Drizzle \$95
Free-Range Statler Chicken, Cabot Sharp Cheddar, Artichokes, Roasted Fennel \$95
Hunter Style Pan Seared Free-Range Statler Chicken, Mushrooms, Cipollini Onions,
Smoked Bacon, Tarragon Velouté \$95
Carved Turkey Breast & Pulled Dark Meat, Cornbread Stuffing & Gravy,
Family Style Cranberry Sauce \$97
Maple Brined Pork Tenderloin, Cider Cheddar Fondue \$93

FISH

- Gibbet Hill Potato Crusted Haddock, Bacon Corn Chowder \$97
- Parmesan Panko Crusted Haddock, Roasted Tomatoes & Basil Oil \$97
- Pan Seared Cod, Charred Leeks, Fat Moon Farm Mushrooms, Tasso Ham \$97
- Grilled Scottish Organic Salmon, Roasted Fennel, Truffle Brown Butter \$95
- Grilled Scottish Organic Salmon, Preserved Lemon Relish \$95
- Grilled Swordfish, Balsamic Brown Butter (market availability) \$97

SIDES

Choose 2

GIBBET HILL FARM HARVEST VEGETABLE

A seasonal option to offer your guests, a side composed of produce picked from Gibbet Hill's Farm

FURTHER SIDE OPTIONS

- | | |
|--|------------------------------------|
| Roasted Fingerling Potatoes | Whipped Butternut Squash |
| Caramelized Onion Mashed Yukon Gold Potatoes | Brussels Sprouts & Bacon |
| Potato & Parsnip Purée | Onion & Garlic Braised Swiss Chard |
| Yukon Gold & Sweet Potato Gruyère Gratin | Mushrooms & Shallots |
| Melted Leek Rice Pilaf | Maple Glazed Carrots |
| | Sautéed Green Beans |
| | Roasted Asparagus |

VEGETARIAN ENTREES

- Roasted Vegetable Napoleon, Red Quinoa, Zucchini, Eggplant, Red Pepper and Tomatoes
- Spaghetti Squash & Fried Tomatoes, Parmesan Cream
- Seared Red Lentil Cake, Red Pepper & Tomato Chutney
- Lemon Thyme Risotto, Seared Tofu, Wild Mushrooms & Shallots

SAMPLE DINNER BUFFET MENUS

Chef attendant station fees may apply at \$100 each.
All buffets require a minimum of 50 guests and maximum of 175 guests.

DINNER BUFFET MENU 1

\$115

SERVED SALAD COURSE

Gibbet Hill Farm Pickup Salad
Herb Vinaigrette
Artisan Bread & Cornbread
Whipped Butter

DINNER BUFFET

Red Wine & Apricot Braised Short Ribs

Prosciutto, Mozzarella & Basil Stuffed
Free-Range Chicken, Roasted Tomato
Beurre Blanc, Balsamic Reduction Drizzle

Cavatelli, Fat Moon Farm Mushrooms,
Roasted Tomato, Arugula

Roasted Fingerling Potatoes
Gibbet Hill Farm Harvest Vegetable

DESSERT BUFFET

Gelato Station
Lemon, Vanilla, Chocolate
Sugared Cherries, Pistachios,
White Chocolate Chips, Ganache

WEDDING CAKE, COFFEE & TEA

DINNER BUFFET MENU 2

\$123

SERVED SALAD COURSE

Romaine Hearts, Applewood Smoked Bacon,
Cabot Sharp Cheddar, Buttermilk Dressing
Artisan Bread & Cornbread
Whipped Butter

DINNER BUFFET

Chef Carved Black Angus Beef Tenderloin
Pink Peppercorn Au Poivre Sauce

Herb Marinated Pan Seared Free-Range Statler
Chicken, Lemon Buerre Blanc

Jumbo Crab Cakes, Remoulade,
Red Pepper Purée

Pumpkin and Mascarpone Ravioli, Pepitas,
Fried Sage, Brown Butter

Sautéed Green Beans

WEDDING CAKE, COFFEE & TEA

LATE NIGHT PASSED DESSERT

Chocolate & Vanilla
Milk Shake Shooters

SPECIALTY DRINK STATIONS

COMPLIMENTARY WATER STATION

CHOOSE 1

Strawberry, Lime & Basil
Lemon, Cucumber & Mint
Hibiscus, Orange & Ginger

LEMONADE & ICED TEA STATION

1 GLASS PER PERSON, CHOOSE 2

\$4.50

Lavender Lemonade	Orange & Mint Iced Tea
Mango Lime Lemonade	Ginger, Basil & Honey Iced Tea
Old Fashioned Lemonade	Fresh Brewed Iced Tea

HOT & CHILLED APPLE CIDER STATION

1 MUG PER PERSON \$4.50

HOT COCOA STATION

1 MUG PER PERSON \$4.50

Whipped Cream, Marshmallows, Shaved Chocolate & Crushed Peppermint

SWEET STATIONS

FRESH FARM BERRIES \$6 PP

Sweet Cream, Lemon Curd & Shortbread Cookies

DESSERT PARFAITS \$7 PP

PRESENTED IN INDIVIDUAL JARS

Berry Lemon Pound Cake,
Fudge Brownie,
Carrot Cake & Caramel

GELATO BAR \$10 PP

Lemon, Vanilla & Chocolate
Sugared Cherries, Pistachios,
White Chocolate Chips,
Ganache

COUNTRY PIES \$8 PP

CHOOSE 3 PIES – SEASONAL AVAILABILITY

Pumpkin, Pecan, Blueberry, Cherry, Apple Crumb,
Strawberry Rhubarb Vanilla Ice Cream
& Whipped Cream

ICE CREAM SUNDAE BAR \$9 PP

Vanilla, Coffee, Chocolate Chip Hot Fudge,
Caramel & Marshmallow Sauce, Sprinkles,
M&M's, Crushed Pineapple, Cherries
& Whipped Cream

LATE NIGHT SWEETS & TAKE HOME FAVORS

Minimum of 50 required

RICE KRISPIE TREATS With Salted Caramel & Chocolate \$3	CHOCOLATE DIPPED STRAWBERRIES \$4	LATE NIGHT MILK SHAKE SHOOTERS Classic Vanilla & Chocolate \$3	WHOOPIE PIES Chocolate & Gingerbread \$3
WARM COOKIES 2 cookies per person Chocolate Chip, Oatmeal Raisin & Cinnamon Sugar \$4	COOKIE FAVOR BAR 3 cookies per person Linzer Hearts, Lemon Shortbread & Mini Chocolate Tarts \$8	CINNAMON SUGAR DOUGHNUT HOLES 3 doughnut holes per take home bag \$2.25	MINIATURE ICE CREAM CONES Chocolate, Vanilla & Strawberry Ice Cream \$3

SAVORY SNACKS

Minimum 50 Required

FRIED CHICKEN SLIDER Smoke Gouda, Garlic Aioli, House-made Pickle \$4	SESAME NOODLES Mini take-out box, chopsticks \$4	BLACK ANGUS BEEF SLIDERS Melted Cabot Cheddar, Applewood Smoked Bacon, Ketchup \$4
FRIED SHRIMP IN BAMBOO CONE Serrano Chile Remoulade \$5	TUNA POKE BOWL Yellowfin Tuna, Avocado, Rice \$7	SHORT RIB, FONTINA & CHEDDAR GRILLED CHEESE \$5
BARBECUED BEEF BRISKET STREET TACO \$4	BABY FARM PICK-UP SALAD Gibbet Hill Farm Vegetables \$4	PRETZEL BITES & HONEY MUSTARD SAUCE 3 pretzels bites per take home bag \$5

BEVERAGE & BAR SERVICE OPTIONS

OPTION 1: OPEN BAR

One and five hour packages available offering a complete selection of beer, wine, spirits, soft drinks, and juices at Standard and Deluxe levels. Reduced price available for guests less than 21 years of age for soft drinks and juices. Five hour packages include wine service with dinner.

OPTION 2: HOST BAR

Client charged based on the total number of drinks consumed on a per drink basis.

OPTION 3: CASH BAR

The individual guests pay for their own drinks consumed. Cash bar revenue does not apply to food and beverage minimums.

Current bar list with pricing & Gibbet Hill signature cocktail list available upon request

BAR SERVICE NOTES:

No outside alcoholic beverages are to be brought and/or consumed on Gibbet Hill property.

Alcohol service will cease 15 minutes prior to the end of event.

Alcohol service will not exceed 5 ½ hours.

DÉCOR & EXTRAS

Birch Branch Arbor (outdoor use only)	\$75	Farm Table	\$75
Vintage Ladder Arbor	\$75	Wheat Jute Linen Table Runners	\$10
Vintage Door Backdrop	\$75	Lantern Centerpieces w/ Hurricane Candles	\$15
Soft Seating Lounge Furniture Set	\$350	Lawn & Giant Games (Jenga, Bag Toss, Bocce, etc.)	\$200
Rustic Door Photo Booth Back Drop	\$150	Outdoor Glass Luminary Set	\$50
Vintage Sweetheart Table & Tufted Chairs	\$75	Attended Coat Check	\$150

BARN WEDDING PACKAGE GUIDELINES

		OFF-SEASON	SEASON	PEAK
2017		Jan. 2 – Apr. 9	Jan. 1 Apr. 10 - May 21 Nov. – Dec.	May 22 – Oct.
2018		Jan. 2 – Apr. 8	Jan. 1 Apr. 9 – May 20 Nov. – Dec.	May 21 – Oct.
2019		Jan. 2 – Apr. 7	Jan. 1 Apr. 8 – May 19 Nov. – Dec.	May 20 – Oct.
MONDAY-THURSDAY 3:00pm-1:00am	F&B Minimum	\$3,000	\$3,000	\$3,000
	Menu Minimum	\$73*	\$73*	\$73*
	Barn Rental Fee	\$0	\$200	\$500
FRIDAY 3:00pm-1:00am	F&B Minimum	\$7,000	\$14,500	\$16,500
	Menu Minimum	\$73*	\$92	\$92
	Barn Rental Fee	\$1,000	\$2,000	\$2,500
SATURDAY DAY 11:00am-3:00pm	F&B Minimum	\$3,000	\$5,000	\$5,000
	Menu Minimum	\$73*	\$73	\$73
	Barn Rental Fee	\$0	\$500	\$500
SATURDAY EVENING 5:30pm-1:00am 5:00pm-1:00am Sept/Oct	F&B Minimum	\$12,500	\$18,000	\$22,000
	Menu Minimum	\$73*	\$92	\$92
	Barn Rental Fee	\$1,500	\$2,500	\$3,000
FLEXIBLE SATURDAY 12:00pm-1:00am	F&B Minimum	\$14,000	\$23,000	\$26,000
	Menu Minimum	\$73*	\$92	\$92
	Barn Rental Fee	\$2,000	\$4,000	\$5,000
SUNDAY 3:00pm-1:00am	F&B Minimum	\$5,000	\$12,500	\$14,500
	Menu Minimum	\$73*	\$92	\$92
	Barn Rental Fee	\$0	\$1,000	\$1,500
LAWN & BARN CEREMONY	Fee	\$1,000	\$1,500	\$1,500

***20% OFF THE PACKAGE MENU PRICE.** Minimum menu price listed is after discount.

HOLIDAYS & DAY PROCEEDING A HOLIDAY: Minimums and rentals will vary from above.

RENTAL TIMING: Receptions take place over five consecutive hours, with the exception of Saturday Day receptions which are four consecutive hours.

OVERTIME: Available at \$500 per hour or \$250 for 30 minutes.

CEREMONY FEE: Includes 30 minute ceremony, early arrival time for Bridal Party, ceremony coordination, & ceremony chairs.

FEES: 11% gratuity and 9% administration fee is applied to all food & beverage. Bar set up fee of \$100 per bar.

TAX: 6.25% state tax and 0.75% local tax will be added to your total bill, excluding gratuity.

WEDDINGS HELD AT HISTORICAL CASTLE RUINS

For couples whose weddings fall between mid-June and early October, we offer the option of having your ceremony at the top of Gibbet Hill. Your guests will be driven to the top of the hill in SUVs and your ceremony will be set in the ivy-covered ruins of Bancroft's castle.

Grassy fields overlooking the town and beyond are available for your guests to explore.

CASTLE WEDDING PACKAGE GUIDELINES

MONDAY – THURSDAY	F&B Minimum	\$12,500
	Menu Minimum	\$73*
	Barn Rental Fee	\$500
	Hill Usage Fee	\$5,000
	Ceremony Fee	\$1,500
FRIDAY	F&B Minimum	\$18,500
	Menu Minimum	\$92
	Barn Rental Fee	\$2,500
	Hill Usage Fee	\$5,000
	Ceremony Fee	\$1,500
SATURDAY	F&B Minimum	\$26,000
	Menu Minimum	\$92
	Barn Rental Fee	\$5,000
	Hill Usage Fee	\$5,000
	Ceremony Fee	\$1,500
SUNDAY	F&B Minimum	\$16,500
	Menu Minimum	\$92
	Barn Rental Fee	\$1,500
	Hill Usage Fee	\$5,000
	Ceremony Fee	\$1,500

***20% OFF THE PACKAGE MENU PRICE.** Minimum menu price listed is after discount.

RENTAL TIMING: Receptions take place over five and one half consecutive hours.

OVERTIME: Available at \$500 per hour or \$250 for 30 minutes.

CEREMONY FEE: Includes 30 minute ceremony, early arrival time for Bridal Party, ceremony coordination, ceremony chairs, SUVs and drivers for guest transportation to Hill Top Castle.

FEES: 11% gratuity and 9% administration fee is applied to all food & beverage. Bar set up fee of \$100 per bar.

TAX: 6.25% state tax and 0.75% local tax will be added to your total bill, excluding gratuity.

NOTES: No food discounts apply to any Hill Top Castle event. Weddings with 200 or more guests incur an additional \$1,000 fee for one additional SUV and driver.