



## WEDDING PACKAGE

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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.

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Contact us at [barnatgibbethill.com](http://barnatgibbethill.com)  
or by calling 978-448-3233

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## 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**

Sparkling wine & cheese plate upon arrival for the wedding party

### **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

### **1<sup>ST</sup> YEAR ANNIVERSARY DINNER AT GIBBET HILL GRILL**



## HARVEST CALENDAR

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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

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### **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

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### **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, Farm Vegetables, Local Meats and Cheeses

# DINNER MENUS

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

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## 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

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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

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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.

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### 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

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### 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

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

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## 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

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### 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

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### 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

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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

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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
	TRUFFLE POMME FRITES \$3	

## BEVERAGE & BAR SERVICE OPTIONS

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### 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.

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### OPTION 2: HOST BAR

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

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### OPTION 3: CASH BAR

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

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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

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CEREMONY		RECEPTION	
Antique Garden Arbor (outdoor use only)	\$150	Vintage Sweetheart Table & Tufted Chairs	\$75
Vintage Ladder Arbor	\$75	Farm Tables: Eight Available	\$75
Vintage Door Backdrop	\$75	Wheat Jute Linen Table Runners	\$10
Reclaimed Wood Planter Pair	\$75	Lantern Centerpieces w/ Hurricane Candles	\$15
		Lawn & Giant Games (Jenga, Bag Toss, Bocce, etc.)	\$200
<b>OTHER</b>		Soft Seating Lounge Furniture Set	\$350
Attended Coat Check	\$150	Rustic Door Photo Booth Back Drop & Props	\$150
Outdoor Glass Luminary Set	\$50		

# BARN WEDDING PACKAGE GUIDELINES

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

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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

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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

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**\*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:** Weddings with 200 or more guests incur an additional \$1,000 fee for one additional SUV and driver.