



## 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, a sophisticated barn ceremony with softly lit chandeliers, or the historic ivy-covered General Bancroft's Castle at the top of Gibbet Hill.

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.

Showcase your custom menu filled with local and sustainable ingredients followed by dancing and dessert inside our spacious barn accommodating up to 225 guests.

Feature your personalized décor amongst our abundant complimentary accent pieces and optional décor upgrades.

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

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### INCLUDED SERVICES

**PERSONAL WEDDING PLANNER**  
**EVENT MANAGER**  
**WEDDING PARTY ATTENDANT**

### **COMPLIMENTARY GROUP TASTING EVENT FOR OUR BRIDES & GROOMS**

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

### INCLUDED MENU ITEMS

**Sparkling wine & cheese plate**  
upon arrival for the wedding party

### **PRE-CEREMONY WATER STATION**

### **LOCAL CHEESE, SEASONAL FRUIT & VEGETABLE DISPLAY**

**5 PASSED HORS D'OEUVRES**  
Unique & made from scratch.

### **SPARKLING WINE TOAST**

### **SALAD COURSE**

Artisanal Bread, Corn Bread & Whipped Butter

### **CHOICE OF DINNER STYLES**

Plated, Family-Style & Buffet  
Package price determined by meal selection

### **TRADITIONAL WEDDING CAKE**

Coffee, Decaffeinated Coffee & Tea

**1<sup>ST</sup> YEAR ANNIVERSARY DINNER**  
at Gibbet Hill Grill

Optional add-on menu items for Pre-Ceremony, Cocktail Reception, and Late Night available.



## HARVEST CALENDAR

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We are proud to include our produce in your menu whenever the opportunity arises.

You will see specific opportunities to request our produce on your menu throughout this package.

While we have the following expectations for the upcoming season below, Mother Nature has the final say when it comes to harvest. As your wedding approaches, our farmers will verify 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.

# PRE-CEREMONY

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## SNACK CARTS

### **BEER CART \$5**

Hard Pretzels  
Honey Roasted Mixed Nuts  
Gibbet Hill Potato Chips

Beer Tasting  
Choose 2 Varieties  
Hosted by the bottle

### **FRESH BERRIES \$4**

Bamboo Cones

### **SPARKLING CART \$5**

Fresh Strawberries  
Smoked Almonds  
Sea Salted Popcorn

Sparkling Wine Pairing  
Presented in Vintage Coupes  
Hosted by the bottle

### **POPSICLE SPRITZER \$6**

Presented in vintage coupes

### **PETITE STRAWBERRY SHORT CAKE \$4**

Presented in individual jars

### **INDIVIDUAL GUACAMOLE JAR \$5**

Crisp Tortillas

## DRINK STATIONS

### **COMPLIMENTARY PRE-CEREMONY**

#### **WATER STATION**

Included, Choose 1  
Strawberry, Lime & Basil  
Lemon, Cucumber & Mint  
Orange & Ginger

#### **HOT & CHILLED**

#### **APPLE CIDER STATION \$4.50**

Cinnamon Sticks

#### **LEMONADE & ICED TEA STATION \$4.50**

Choose 2

#### **LEMONADE**

Classic, Lavender, Mango Lime

#### **ICED TEA**

Classic, Raspberry & Mint, Orange & Basil

#### **HOT COCOA STATION \$4.50**

Whipped Cream, Marshmallows,  
Shaved Chocolate, Crushed Peppermint

#### **ICED COFFEE & ICED GREEN TEA \$4.50**

Cream, Milk, Simple Syrup, Honey, Mint

# COCKTAIL RECEPTION

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## PASSED HORS D'OEUVRES

Your choice of five hors d'oeuvres included  
Additional pieces available for \$3 each

### **BEEF, POULTRY & PORK**

Korean BBQ Beef, Pickled Vegetables, Black Sesame Seeds  
Braised Short Rib, Apple, Celery Root, Blue Cheese  
Peppered Beef Tenderloin Skewer, Blue Cheese Fondue  
Slow Smoked Pulled Pork, Cheddar Buttermilk Biscuit  
Thai Pork Meatball, Garlic & Ginger Soy  
Crispy Prosciutto & Fresh Mozzarella Crostini, Honey Drizzle  
Cumin Dusted Chicken Tostone, Cotija, Mango Salsa  
Crispy Chicken Taco, Avocado Crema  
Chicken Pot Pie Tart  
Tandoori Chicken Poppadum  
Chicken Meatball, Parmesan Cream  
Smoked Duck Quesadilla, Goat Cheese, Spiced Cherry Salsa  
Duck Spring Roll, Piri Piri Sauce  
Cider Glazed Baby Lamb Chop

### **VEGETARIAN**

Pickled Beet, Grapefruit, Blue Cheese & Micro Greens  
Herb Tomato Bruschetta, Parmigiano Reggiano  
Roasted Squash Bruschetta, Arugula Pesto, Pine Nuts  
Butternut Squash & Apple Soup Sip  
Crisp Eggplant, Fresh Mozzarella, Basil Pesto  
Parmesan Chive Pomme Frites  
Zucchini Fritter, Dill Crème Fraîche  
Fontina & Herb Arancini, Tomato Jam  
Farmer's Market Flatbread, Caramelized Onion, Fontina, Herbs  
Fried Green Tomato, Horseradish Cream  
Artichoke & Charred Leek Fonduta, Ficelle  
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, Spicy Remoulade  
Maine Crab Baguette, Caramelized Onion & Fennel Fondue  
Lobster Bisque Soup Sip  
New England Warm Buttered Lobster Roll  
Maine Lobster BLT, Crispy Bacon, Arugula, Tomato  
Applewood Bacon Wrapped Scallop  
Ahi Tuna, Black Vinegar, Chiles, Sesame Cracker  
Pastrami Spiced Tuna, House-made Pickle,  
Coarse Mustard, Rosemary Cracker

## STATIONARY DISPLAYS

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### LOCAL AND IMPORTED CHEESE DISPLAY

Seasonal Fruit and Fresh Vegetables

Included in Package

#### TWO FONDUES \$8

Craft Ale Fondue, Pretzel Bites, Mustard  
Spinach, Leek & Artichoke Fondue, 3 Seeded Ficelle  
Chicken Apple Sausage Skewers

#### FARMER'S MARKET VEGETABLES \$5

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

#### À LA CARTE NEW ENGLAND RAW BAR \$3 EACH

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

#### FLATBREAD PIZZA STATION \$8

3 SLICES PER PERSON  
Fresh Baked Flatbreads  
Farm Vegetables, Local Meats & Cheeses

#### CHARCUTERIE TABLE \$10

Sopressata, Speck, Hard Salami  
Grafton Cheddar, Parmesan Reggiano  
Sun-Dried Tomato & Bacon Jam  
Marinated Olive Tapenade, Cornichons, Coarse Mustard  
Rustic Baguette, Herb Flatbread, Roasted Garlic Fennel Sticks

#### MEZZE TABLE \$10

Roasted Baby Squash, Cauliflower, Zucchini  
Eggplant Caponata, Mixed Olives,  
Rice & Mint Stuffed Grape Leaves  
Rosemary White Bean Spread, Garlic Hummus  
Rustic Breads and Pitas

#### FRESH GUACAMOLE AND SALSA \$6

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

## SAVORY SNACKS

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Available anytime

#### BROWN BUTTER PRETZEL BITES

Honey Mustard  
3 pretzels bites per bag  
\$4

#### HOUSE-MADE CHIPS

French Onion Dip  
\$4

#### BARBECUED BEEF BRISKET

STREET TACO  
\$4

#### BLACK ANGUS BEEF SLIDERS

Melted Cabot Cheddar,  
Applewood Smoked Bacon,  
Ketchup  
\$4

#### TRUFFLE POMME FRITES

\$3

#### RAMEN NOODLES

Scallion, Soy & Ginger  
Mini take-out box, chopsticks  
\$4

#### POUTINE

Skin-on Potato,  
Cheese Curds, Gravy  
\$6

#### ITALIAN FOCACCIA SANDWICH

Pesto, Roasted Red Pepper,  
Fresh Mozzarella  
\$6

#### SHORT RIB, FONTINA & CHEDDAR

GRILLED CHEESE  
\$5

# DINNER MENUS

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## PLATED

### APPETIZER COURSE

An optional course, Choose 1

#### **AMUSE BOUCHE \$6**

Fennel Dusted Scallop, Prosciutto, Potato Purée  
Crispy Pork Belly, Anson Mills Grits, Charred Tomato,  
Spiced Honey  
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 \$6**

Roasted Tomato Soup, Cabot Cheddar Croutons  
Butternut Squash & Apple Cider Bisque  
Broccoli Soup, Cabot Sharp Cheddar  
Roasted Cauliflower & Asiago Frico  
New England Clam Chowder  
Lobster & Corn Chowder

#### **PASTA \$5**

Cavatelli, Fat Moon Farm Mushrooms, Roasted Tomatoes, Arugula  
Rigatoni, Brussel Sprouts, Parmesan, Leeks  
Pumpkin Ravioli, Roasted Root Vegetables, Pepitas, Fried Sage, Brown Butter  
Creamy Penne, Sweet Peas, Prosciutto, Pecorino  
Orecchetti, Spicy Chicken Sausage, Broccoli Rabe, Caramelized Onions, Mascarpone Cream

### SALAD COURSE

Included in Package, Choose 1

#### **GIBBET HILL FARM PICKUP SALAD, HERB VINAIGRETTE**

A seasonal salad full of produce picked from Gibbet Hill 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 Peach, Burrata, Maple Vinaigrette  
Baby Spinach, Strawberries, Golden Raisins, Cinnamon Spiced Pecans,  
Westfield Farms Goat Cheese, Champagne Vinaigrette  
Spinach, Delicata Squash, Pomegranate, Walnuts, Great Hill Blue Cheese, White Balsamic Vinaigrette  
Field Greens, Applewood Smoked Bacon, Dried Figs, Toasted Pistachios, Balsamic Vinaigrette  
Romaine, Tomatoes, Applewood Smoked Bacon, Cabot Sharp Cheddar, Buttermilk Ranch

## ENTRÉE COURSE

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Choose 2. Each guest is charged for the highest priced entrée.

Entrée sides will be the same for both entrées. Vegetarian or vegan entrées, special dietary needs, children's menus, and vendor meals will be arranged during your planning process.

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### BEEF

Red Wine & Apricot Braised Short Ribs \$107

Grilled Niman Ranch Hanger Steak, Onion Jam, Red Wine Demi Glace 10 oz. \$99

Black Angus Filet Mignon, Choose 1 butter or sauce 6oz. \$110 | 8oz. \$113

Black Angus New York Sirloin, Choose 1 butter or sauce 12 oz. \$115

#### COMPOUND BUTTERS

Smoked Paprika & Caramelized Shallot

Roasted Garlic & Herb

Bacon & Blue Cheese

#### SAUCES

Caramelized Shallot & Red Wine Demi Glace

Foraged Mushroom Demi Glace

Bourbon Peppercorn Au Poivre

Red Onion Jam

#### STEAK ADD ON'S

Fennel Dusted Seared Scallop \$6

Garlic & Herb Butter Shrimp Skewer \$6

Buttermilk Fried Onion Strings \$3

Sautéed Foraged Mushrooms \$4

Charred Balsamic Cipollini Onions \$4

Charred Shishito Peppers \$4

### POULTRY & PORK

Carved Turkey Breast & Pulled Dark Meat, Cornbread Stuffing, Gravy, Family Style Cranberry Sauce \$97

Free-Range Statler Chicken, Cabot Sharp Cheddar, Artichokes, Roasted Fennel \$95

Herb Marinated Seared Free-Range Statler Chicken, Lemon Buerre Blanc \$93

Cider Brined Free-Range Chicken, Applewood Smoked Bacon & Stone Fruit Chutney \$93

Prosciutto, Mozzarella & Basil Stuffed Free-Range Statler Chicken,

Roasted Tomato Beurre Blanc & Balsamic Reduction Drizzle \$95

Maple Brined Pork Tenderloin, Cider Cheddar Fondue \$93

## FISH

Gibbet Hill Potato Crusted Haddock, Bacon Corn Chowder \$97

Seared Scottish Organic Salmon, Roasted Fennel, Truffle Brown Butter \$95

Seared Scottish Organic Salmon, Tomato Confit, Cilantro Sauce \$95

Pan Seared Black Bass, Charred Leeks, Saffron Orange Butter \$99

Grilled Swordfish, Tarragon Mustard \$97

Herb Marinated Grilled Swordfish, Sweet Pepper Salad, Smoked Paprika, Caramelized Shallot Butter \$97

## SIDES

Choose 2

### GIBBET HILL FARM HARVEST VEGETABLE

A seasonal side composed of produce picked from Gibbet Hill's Farm

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Mushroom & Brie Risotto Cake

Roasted Root Vegetables

Melted Leek Rice Pilaf

Potato & Parsnip Purée

Roasted Fingerling Potatoes

Yukon Gold & Sweet Potato Gruyère Gratin

Caramelized Onion Mashed Yukon Gold Potatoes

Brussels Sprouts & Bacon

Maple Glazed Carrots

Mushrooms & Shallots

Onion & Garlic Braised Swiss Chard

Roasted Asparagus

Sautéed Herbed Butter Green Beans

Whipped Butternut Squash

## VEGETARIAN & VEGAN

Farro, Spinach & Ricotta Stuffed Pepper, Charred Cipollini Onions

Fontina & Herb Polenta Cake, Sliced Tomato, Arugula Pesto

Summer Squash & Zucchini Galette, Ricotta, Herbs

Lentil & Brown Rice Stuffed Portabella Mushroom, Cashews, Thyme

Cauliflower Steak & Chermoula, Heirloom Beans, Pine Nuts, Lemon Parsley Drizzle

Lemon Thyme Risotto, Seared Tofu, Wild Mushrooms, Shallots



## ALTERNATE DINNER STYLES

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Chef attendant station fees may apply at \$100 each

All buffets and family style dinners require a minimum of 50 guests and maximum of 175 guests

Sample menus below can be customized

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### FAMILY STYLE MENU

\$115

#### SERVED SALAD COURSE

Gibbet Hill Farm Pickup Salad  
Herb Vinaigrette

#### FAMILY STYLE

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

### DINNER BUFFET MENU

\$120

#### SERVED SALAD COURSE

Romaine Hearts, Applewood Smoked Bacon,  
Cabot Sharp Cheddar, Buttermilk Dressing

#### DINNER BUFFET

Chef Carved Black Angus Beef Tenderloin  
Bourbon Peppercorn Au Poivre Sauce

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

Jumbo Crab Cakes, Remoulade,  
Red Pepper Purée

Pumpkin & Mascarpone Ravioli,  
Roasted Root Vegetable, Pepitas, Fried Sage,  
Brown Butter

Sautéed Green Beans

# DESSERTS

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There are a variety of ways to customize your dessert menu. Each customized menu will have specific price modifications. Below are three general formats to consider.

## TRADITIONAL WEDDING CAKE

A full size wedding cake is included in the package price.

## SMALL CEREMONIAL CAKE

One 10" cake for cutting, accompanied by desserts of your choosing.

## À LA CARTE DESSERT

No cake, you build the dessert menu of your choosing.

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## SWEET STATIONS

Minimum 50 required

FRESH FARM BERRIES \$6

Sweet Cream, Lemon Curd & Shortbread Cookies

DESSERT PARFAITS \$5

PRESENTED IN INDIVIDUAL JARS

Berry Lemon Pound Cake, Whipped Cream

Chocolate Cake, Ganache, Raspberry

Bananas Foster, Streusel Pound Cake, Candied Walnuts

Carrot Cake & Caramel

GELATO BAR \$10

Lemon, Vanilla & Chocolate

Sugared Cherries, Pistachios,

White Chocolate Chips, Ganache

COUNTRY PIES \$8

CHOOSE 3 PIES – SEASONAL AVAILABILITY

Pumpkin, Pecan, Blueberry, Cherry,

Apple Crumb, Strawberry Rhubarb,

Vanilla Ice Cream, Whipped Cream

ICE CREAM SUNDAE BAR \$9

Vanilla, Coffee, Chocolate Chip

Hot Fudge, Caramel, Marshmallow Sauce Sprinkles,

M&M's, Crushed Pineapple,

Cherries, Whipped Cream

## PETITE SWEETS

Available Stationed, Passed and possibly as a Take Home Favor. Minimum 50 required.

Minimum 100 required for doughnuts and tartlet pair.

RICE KRISPIE TREATS

With Salted Caramel &  
Chocolate

\$3

MINIATURE

ICE CREAM CONES  
Chocolate, Vanilla &  
Strawberry Ice Cream

\$3

MILKSHAKE SHOOTERS

Classic Vanilla &  
Chocolate

\$3

CHOCOLATE CHIP

COOKIE SKILLET  
Vanilla Ice Cream

\$4

WHOOPIE PIES

Chocolate, Gingerbread,  
Red Velvet, Funfetti

\$3

CHOCOLATE DIPPED

STRAWBERRY

\$4

TARTLET PAIR

Ganache & Lemon

\$4

THE BARN'S

DOUGHNUT

Cinnamon Sugar or Cider

\$4

# 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. Five hour full bar packages include one or two Gibbet Hill cocktail(s).

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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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### BAR NOTES:

Current Bar List with pricing, products & Gibbet Hill signature cocktails available upon request. Outside alcoholic beverages not permitted on Gibbet Hill property. Alcohol service will not exceed 5 ½ hours. Alcohol service will cease 15 minutes prior to the conclusion of event.

# DÉCOR & EXTRAS

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Gibbet Hill Tables, Chairs, Table Linens & Napkins, Serving, Dining & Barware included.

CEREMONY		RECEPTION	
Antique Garden Arbor (outdoor use only)	\$150	Vintage Sweetheart Table & Tufted Chairs	\$75
Drape Backdrop	\$100	Farm Tables: Eight Available	\$75
Vintage Ladder Arbor	\$75	Wheat Jute Linen Table Runners	\$10
Vintage Door Backdrop	\$75	Lantern Centerpieces w/ Hurricane Candles	\$15
Reclaimed Wood Planter Pair	\$75	Lawn & Giant Games (Jenga, Bag Toss, Bocce, etc.)	\$200
Whiskey Barrel Pair	\$75	Soft Seating Lounge Furniture Set	\$350
		Rustic Door Photo Booth Back Drop & Props	\$100
OTHER			
Attended Coat Check	\$150		
Outdoor Glass Luminary Set	\$50		

# BARN WEDDING PACKAGE GUIDELINES

Receptions take place over five consecutive hours, with the exception of Saturday Day receptions which are four consecutive hours. Timeframe listed beneath day of week indicates the window of time your wedding may occur. Overtime available at \$250 for 30 minutes, \$500 for 60 minutes. Ceremony fee includes 30 minute ceremony, early arrival for Bridal Party, ceremony coordination, ceremony chairs & welcome water station.

		OFF-SEASON	SEASON	PEAK
<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>2020</b>		Jan. 2 – Apr. 5	Jan. 1 Apr. 6 – May 17 Nov. – Dec.	May 18 – Oct.
<b>MONDAY-THURSDAY</b> 3:00pm-1:00am	F&B Minimum	\$3,000	\$3,000	\$3,000
	Pkg. Price Min.	\$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
	Pkg. Price Min.	\$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
	Pkg. Price Min.	\$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
	Pkg. Price Min.	\$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
	Pkg. Price Min.	\$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
	Pkg. Price Min.	\$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.

**FEES:** 11% gratuity and 9% administration fee is applied to all food & beverage. \$100 set up fee 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 photographs and guests' exploration.

Receptions take place over five and one half consecutive hours.

Timeframe listed beneath day of week indicates the window of time your wedding may occur.

Overtime available at \$250 for 30 minutes, \$500 for 60 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.

## CASTLE WEDDING PACKAGE GUIDELINES

<b>MONDAY – THURSDAY</b> 12:00pm-1:00am	F&B Minimum	\$12,500
	Pkg. Price Min.	\$73*
	Barn Rental Fee	\$500
	Hill Usage Fee	\$5,000
	Ceremony Fee	\$1,500
<b>FRIDAY</b> 12:00pm-1:00am	F&B Minimum	\$18,500
	Pkg. Price Min.	\$92
	Barn Rental Fee	\$2,500
	Hill Usage Fee	\$5,000
	Ceremony Fee	\$1,500
<b>SATURDAY</b> 12:00pm-1:00am	F&B Minimum	\$26,000
	Pkg. Price Min.	\$92
	Barn Rental Fee	\$5,000
	Hill Usage Fee	\$5,000
	Ceremony Fee	\$1,500
<b>SUNDAY</b> 12:00pm-1:00am	F&B Minimum	\$16,500
	Pkg. Price Min.	\$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.

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

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

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