



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, 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.

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

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

1ST YEAR ANNIVERSARY DINNER
at Gibbet Hill Grill

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



HARVEST CALENDAR

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

SNACK CARTS

BEER CART \$5

Honey Roasted Nuts
Bacon, Bourbon Chex Mix
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 wine glass

PETITE STRAWBERRY SHORT CAKE \$4

Presented in individual jars

INDIVIDUAL GUACAMOLE JAR \$5

Crisp Tortillas

DRINK STATIONS

COMPLIMENTARY

PRE-CEREMONY WATER

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

HOT & CHILLED

APPLE CIDER \$4.50

Cinnamon Sticks

LEMONADE & ICED TEA \$4.50

Choose 2

LEMONADE

Classic, Lavender, Mango Lime

ICED TEA

Classic, Raspberry & Mint, Orange & Basil

HOT COCOA \$4.50

Whipped Cream, Marshmallows,
Shaved Chocolate, Crushed Peppermint

ICED COFFEE & ICED GREEN TEA \$4.50

Cream, Milk, Simple Syrup, Honey, Mint

COCKTAIL RECEPTION

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

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

NEW ENGLAND RAW BAR \$15

Shrimp Cocktail, 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 & Pitas

FRESH GUACAMOLE AND SALSA \$6

Classic Tomato Salsa, Black Bean & Corn Salsa

Yellow Corn Tortilla Chips

SAVORY SNACKS

Available anytime

BROWN BUTTER PRETZEL BITES

Honey Mustard

3 pretzel 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

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
Orecchiette, Spicy Chicken Sausage, Broccoli Rabe, Caramelized Onions, Mascarpone Cream

SALAD COURSE

Included in Package, Choose 1

GIBBET HILL FARM PICKUP SALAD, HERB VINAIGRETTE

Composed from the daily harvest of our farm

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

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.

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

Composed from the daily harvest of our farm

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

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

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

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.
Chocolate Cake, Chocolate Butter Cream
Vanilla Cake, Vanilla Butter Cream
Lemon Cake, Raspberry Jam, Vanilla Butter Cream

À LA CARTE DESSERT

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

SWEET STATIONS

Minimum 50 required

FRESH FARM BERRIES \$6

Sweet Cream, Lemon Curd & Shortbread Cookies

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

DESSERT PARFAITS \$5

INDIVIDUAL JARS, MINIMUM 30 PER FLAVOR

Berry Lemon Pound Cake, Whipped Cream
Chocolate Cake, Ganache, Raspberry
Bananas Foster, Streusel Pound Cake, Candied Walnuts
Carrot Cake & Caramel

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

THE BARN'S CINNAMON SUGAR

DOUGHNUT
Cider or Buttermilk
\$4

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

MILK SHAKE SHOOTERS

Classic Vanilla &
Chocolate
\$3

BEVERAGE & BAR SERVICE OPTIONS

OPTION 1: OPEN BAR

One Hour or Full Reception 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. All Full Reception packages include wine service with dinner. Full Reception, full open bar packages include one or two Gibbet Hill cocktail(s).

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.

BAR NOTES:

Current Bar List with pricing, products & Gibbet Hill signature cocktails available upon request. Outside alcoholic beverages not permitted on Gibbet Hill property. Full Reception bar package pricing does not include alcohol for added overtime. Overtime may be covered by a hosted tab. Alcohol service will not exceed 5 ½ total hours. Alcohol service will cease 15 minutes prior to the conclusion of event.

DÉCOR & EXTRAS

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

CEREMONY		RECEPTION	
Antique Garden Arbor	\$150	Vintage Sweetheart Table & Tufted Chairs	\$75
Drape Backdrop	\$100	Farm Tables: Eight Available	\$75
Birch Arbor	\$100	Wheat Jute Linen Table Runners	\$10
Vintage Ladder Arbor	\$75	Lantern Centerpieces w/ Hurricane Candles	\$15
Vintage Door Backdrop	\$75	Lawn & Giant Games (Jenga, Bag Toss, Bocce, etc.)	\$200
Reclaimed Wood Planter Pair	\$75	Soft Seating Lounge Furniture Set	\$350
Whiskey Barrel Pair	\$75	Rustic Door Photo Booth Back Drop & Props	\$100
OTHER		The Barn's Swag Bag	\$20
Attended Coat Check	\$150	- Barn logo linen bag w/ 2 boxed waters, house made granola & Taza chocolate disc	
Outdoor Glass Luminary Set	\$50		

BARN WEDDING PACKAGE GUIDELINES

Receptions take place over 5 consecutive hours beginning after times listed in table below, with the exception of Saturday Day receptions which are 4 consecutive hours. Overtime available at \$250 for 30 minutes, \$500 for 60 minutes. Receptions must end no later than 1am. Ceremony fee includes 30 minute ceremony, early arrival for Wedding Party, ceremony coordination, ceremony chairs & welcome water station.

		OFF-SEASON*	SEASON	PEAK
2019		Jan. 2 – Apr. 7	Jan. 1 Apr. 8 – May 19 Nov. – Dec.	May 20 – Oct.
2020		Jan. 2 – Apr. 5	Jan. 1 Apr. 6 – May 17 Nov. – Dec.	May 18 – Oct.
2021		Jan. 2 – Apr. 4	Jan. 1 Apr. 5 – May 23 Nov. – Dec.	May 24 – Oct.
MONDAY-WEDNESDAY*	F&B Minimum	\$3,000	\$3,000	\$3,000
After 3:00pm	Barn Rental Fee	\$0	\$500	\$500
THURSDAY*	F&B Minimum	\$3,000	\$5,000	\$8,000
After 3:00pm	Barn Rental Fee	\$0	\$500	\$1,000
FRIDAY	F&B Minimum	\$7,000	\$14,500	\$16,500
After 3:00pm	Barn Rental Fee	\$500	\$2,000	\$3,500
SATURDAY DAY	F&B Minimum	\$3,000	\$5,000	\$5,000
10:30am-3:00pm	Barn Rental Fee	\$0	\$500	\$500
SATURDAY EVENING	F&B Minimum	\$12,500	\$18,000	\$22,000
After 5:30pm	Barn Rental Fee	\$2,000	\$3,500	\$5,000
After 5:00pm Sept & Oct				
FLEXIBLE SATURDAY	F&B Minimum	\$14,000	\$23,000	Flexible Saturday
After 12:00pm	Barn Rental Fee	\$2,500	\$5,000	Not Available
SUNDAY	F&B Minimum	\$5,000	\$12,500	\$14,500
After 3:00pm	Barn Rental Fee	\$0	\$1,000	\$1,500
LAWN & BARN CEREMONY	Fee	\$1,000	\$1,500	\$1,500

MINIMUM MENU PRICE: \$93 for all Season and Peak dates, except Saturday Day when it is \$74.

***20% OFF THE MENU PRICE.** Applies to all dates booked in the Off-Season and Monday – Thursday. Minimum menu price for these dates is \$74* after 20% discount has been applied.

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.

The window of time your wedding may occur in is 12:00pm – 1am.

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

MONDAY – THURSDAY*	F&B Minimum	\$12,500
	Barn Rental Fee	\$500
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500
FRIDAY	F&B Minimum	\$18,500
	Barn Rental Fee	\$3,500
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500
SATURDAY	F&B Minimum	\$26,000
	Barn Rental Fee	\$5,000
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500
SUNDAY	F&B Minimum	\$16,500
	Barn Rental Fee	\$1,500
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500

MINIMUM MENU PRICE: \$93 for all dates, except Monday - Thursday

***20% OFF THE MENU PRICE:** Monday – Thursday. Minimum Menu Price is \$74* after 20% discount has been applied.

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 driver.