



## 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 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 COUPLES**

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

**COMPLIMENTARY WATER STATION**  
Still & Lemon Water

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

**FIVE 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. 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 - FEBRUARY**

Winter is coming...

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

# PRE-CEREMONY

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## SNACK CARTS

Minimum 50 required.

All snacks offered on carts can also be done individually at \$4 each.

### FRESH BERRIES \$5

Bamboo Cones

### INDIVIDUAL GUACAMOLE JAR \$5

Crisp Tortillas

### CHOCOLATE BARK \$4

Cranberry, Pistachio & Candied Orange

### SWEET & SAVORY GRAZING TRAY \$8

Cookies, Chocolate Bark, Fruit, Nuts, Baguette

### BEER CART \$7

Honey Roasted Nuts  
Bacon, Bourbon Chex Mix  
Gibbet Hill Potato Chips

### SPARKLING CART \$7

Fresh Strawberries or Candied Oranges  
Smoked Almonds  
Sea Salted Popcorn

### BEER TASTING

Choose 2 Varieties  
Hosted by the bottle

### SPARKLING WINE PAIRING

Presented in Vintage Coupes  
Hosted by the bottle

## DRINK STATIONS

### COMPLIMENTARY

### WATER STATION

Still & Lemon Water

### LEMONADE & ICED TEA \$3

Choose one flavor for each drink

#### LEMONADE

Classic, Lavender, Mango Lime

#### ICED TEA

Classic, Raspberry & Mint, Orange & Basil

### HOT OR CHILLED APPLE CIDER \$3

Cinnamon Sticks

### ICED COFFEE & ICED GREEN TEA \$3

Cream, Milk, Simple Syrup, Honey, Mint

### HOT COCOA \$3

Whipped Cream, Marshmallows, Shaved Chocolate

# COCKTAIL RECEPTION

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## PASSED HORS D'OEUVRES

Your choice of five hors d'oeuvres included. Additional pieces available for \$4 each.

**GF** gluten free   **DF** dairy free   **V** vegan

### BEEF, PORK, LAMB

Five Spice Baby Lamb Chop, Orange Reduction **DF GF**  
Crispy Prosciutto & Fresh Mozzarella Crostini, Honey Drizzle  
Smoked Pork Loin, Peach Compote, Cornmeal Cracker  
Thai Pork Meatball, Garlic & Ginger Soy **DF**  
Slow Smoked Pulled Pork, Cheddar Buttermilk Biscuit  
Beef & Chorizo Empanada, Shishito Pepper Salsa  
Braised Short Rib, Apple, Celery Root, Blue Cheese **GF**  
Peppered Beef Tenderloin Skewer, Blue Cheese Fondue **GF**  
Soy & Garlic Glazed Sirloin Skewer,  
Roasted Sweet Potato, Red Onion **DF GF**

### SEAFOOD

Lobster Bisque Soup Sip  
New England Warm Buttered Lobster Roll  
Maine Lobster BLT, Crispy Bacon, Arugula, Tomato  
Crab Cake, Spicy Remoulade **DF**  
Crab Arancini, Lemon Aioli  
Fennel Dusted Scallop, Scallion Corn Cake, Herb Butter  
Applewood Bacon Wrapped Scallop  
Ahi Tuna, Black Vinegar, Chiles, Sesame Cracker  
Tuna Tartar, Wonton Chip **DF**  
Shrimp & Tasso Ham Stone Ground Grits **GF**  
Shrimp Cocktail, Spicy Cocktail Sauce **DF GF**  
Cajun Shrimp Taco, Chimichurri **DF GF**

### POULTRY

Chicken Pot Pie Tart  
Crispy Chicken Taco, Avocado Crema **GF**  
Smoked Cheddar Gougere, Chicken & Apple Salad  
Pulled Adobo Chicken, Crispy Rice Cake, Jalapeno **GF**  
Smoked Duck Quesadilla, Goat Cheese, Spiced Cherry Salsa  
Duck Spring Roll, Piri Piri Sauce **DF**

### VEGETARIAN & VEGAN

Caprese Baguette  
Beet, Cheddar, Apple Tart  
Mushroom Brie Pastry  
Harvest Flatbread, Caramelized Onion, Fontina, Herbs  
Artichoke & Charred Leek Fonduta, Ficelle  
Cabot Cheddar Melt, Tomato Soup Dip  
Pimento Mini Mac 'n' Cheese Bite, Cheddar Fondue  
Roasted Squash Bruschetta, Arugula Pesto, Pine Nuts  
Carrot Latke, Honey Cumin Yogurt, Jalapeno Relish  
Zucchini & Potato Cake, Lemon Dill Yogurt  
Garlic & Chili Szechuan Cauliflower **DF**  
Beet Chip, Herbed Goat Cheese, Balsamic Drizzle **GF**  
Pickled Beet, Grapefruit, Blue Cheese & Micro Greens **GF**  
Butternut Squash & Apple Soup Sip **GF**  
Scallion Pancake, Soy, Ginger, Scallion **V**  
Truffled Pomme Frites **V**  
Spicy Lentil Samosa, Tamarind Sauce **V**  
Roasted Brussel Sprout Skewer, Pomegranate Molasses **GF V**  
Black Bean, Sweet Potato, Roasted Corn, Avocado,  
Pickled Red Onion Taco **GF V**

## STATIONARY DISPLAYS

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### LOCAL & IMPORTED CHEESE DISPLAY

Seasonal Fruit & Fresh Vegetables  
Included in Package

#### TWO FONDUES \$9

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

#### FARMER'S MARKET VEGETABLES \$6

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

#### FRESH GUACAMOLE & SALSA \$8

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

#### NEW ENGLAND RAW BAR \$15

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

#### RUSTIC BREAD TABLE \$10

Artistic Display of Artisan Breads,  
Crunchy Baguettes & Whole Loaves  
Sweet & Savory Compound Butters, Pesto, Salts & Spreads

#### FLATBREAD PIZZA STATION \$9

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

#### MEZZE TABLE \$10

Roasted Baby Squash, Cauliflower, Zucchini, Cured Olives  
Rosemary White Bean Spread, Garlic Hummus,  
Rustic Breads & Pitas  
Greek Feta Flatbread, Grilled Artichokes,  
Capers, Garlic Dill Vinaigrette

#### CHARCUTERIE TABLE \$12

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

## SAVORY SNACKS

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Available anytime

#### BROWN BUTTER PRETZEL BITES

Honey Mustard  
3 pretzel bites per bag  
\$5

#### SHORT RIB, FONTINA & CHEDDAR GRILLED CHEESE

\$5

#### POUTINE

Skin-on Potato,  
Cheese Curds, Gravy  
\$7

#### BLACK ANGUS BEEF SLIDERS

Melted Cabot Cheddar,  
Applewood Smoked Bacon,  
Ketchup  
\$5

#### RAMEN NOODLES Scallion, Soy & Ginger Mini take-out box, chopsticks \$7

#### POPCORN BAR

Flavored Salts, Nuts,  
Caramels, Candy,  
Parmesan & Herbs  
\$8

# DINNER MENUS

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## PLATED

### APPETIZER COURSE

An optional course, Choose 1

#### AMUSE BOUCHE \$8

Fennel Dusted Scallop, Prosciutto, Potato Purée  
Crispy Pork Belly, 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 \$8

Cavatelli, Fat Moon Farm Mushrooms, Roasted Tomatoes, Arugula  
Cheese Ravioli, Tomato Sauce, Basil Pesto, Sweet Italian Sausage  
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  
Penne, Fat Moon Farm Mushrooms, Roasted Tomatoes, Arugula **GF V**

### SALAD COURSE

Included in Package, Choose 1

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

Composed of the daily harvest from our farm

Romaine, Tomatoes, Applewood Smoked Bacon, Cabot Sharp Cheddar, Buttermilk Ranch  
Field Greens, Applewood Smoked Bacon, Dried Figs, Toasted Pistachios, Balsamic Vinaigrette  
Field Greens, Candied Walnuts, Dried Cranberries, Local Apples, Maple Vinaigrette  
Field Greens, Snap Peas, Shaved Radish, Rosemary Parmesan Crouton, Lemon Herb Vinaigrette  
Field Greens, Roasted Carrot, Cucumber Salsa, Feta, Dill Yogurt Dressing  
Baby Arugula, Roasted Peach, Burrata, Maple Vinaigrette  
Baby Spinach, Delicata Squash, Pomegranate, Walnuts, Great Hill Blue Cheese, White Balsamic Vinaigrette  
Baby Spinach, Strawberries, Golden Raisins, Cinnamon Spiced Pecans,  
Westfield Farms Goat Cheese, Champagne Vinaigrette

## ENTRÉE COURSE

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Choose 2. Each guest is charged at the highest priced 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

CHOICE OF A SAUCE OR A COMPOUND BUTTER IS INCLUDED

Niman Ranch Hanger Steak, 10 oz. \$102  
Black Angus Filet Mignon, 6oz. \$112 | 8oz. \$115  
Black Angus New York Sirloin, 12 oz. \$118  
Red Wine & Apricot Braised Short Ribs \$110

#### STEAK PAIRINGS

Fennel Dusted Seared Scallop \$6  
Garlic & Herb Butter Shrimp Skewer \$6  
Buttermilk Fried Onion Strings \$4  
Sautéed Foraged Mushrooms \$6  
Charred Balsamic Cipollini Onions \$4  
Charred Shishito Peppers \$5

#### COMPOUND BUTTERS

Smoked Paprika & Caramelized Shallot  
Roasted Garlic & Herb  
Bacon & Blue Cheese

#### SAUCES

Red Onion Jam  
Chimichurri  
Foraged Mushroom Demi Glace  
Bourbon Peppercorn Au Poivre  
Caramelized Shallot & Red Wine Demi Glace

### POULTRY & PORK

Maple Brined Pork Tenderloin, Cider Cheddar Fondue \$95

Hoisin Glazed Bone-in Pork Chop \$96

Rosemary & Garlic Brined Bone-in Pork Chop, Apple Mostarda \$96

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

Apple, Sage & Gouda Stuffed Free-Range Chicken, Cider Balsamic Sauce \$96

Herb Marinated Seared Free-Range Statler Chicken, Lemon Beurre Blanc \$94

Cider Brined Free-Range Chicken, Applewood Smoked Bacon & Stone Fruit Chutney \$95

Prosciutto, Mozzarella & Basil Stuffed Free-Range Statler Chicken, Roasted Tomato Beurre Blanc & Balsamic Reduction Drizzle \$96

## FISH

Gibbet Hill Potato Crusted Haddock, Bacon Corn Chowder \$98

Herb Crusted Haddock, Red Pepper Béchamel \$96

Chili Lime Marinated Cod, Corn & Tomato Salsa \$96

Pan Seared Black Bass, Citrus Shaved Radish, Garlic Beurre Blanc \$100

Pan Seared Black Bass, Charred Leeks, Saffron Orange Butter \$100

Seared Scottish Organic Salmon, Roasted Fennel, Truffle Brown Butter \$96

Seared Scottish Organic Salmon, Lemon Peekytoe Crab, Old Bay Butter \$98

Grilled Swordfish, Sweet Pepper Salad, Smoked Paprika, Caramelized Shallot Butter \$ 100

Grilled Swordfish, Dijon & Honey Balsamic Sauce \$100

## SIDES

Choose a vegetable and a starch side

### GIBBET HILL FARM HARVEST VEGETABLE

Composed of the daily harvest from our farm

Maple Glazed Carrots

Mushrooms & Shallots

Creamed Spinach

Brussels Sprouts & Bacon

Roasted Asparagus

Onion & Garlic Braised Swiss Chard

Sautéed Herbed Butter Green Beans

Whipped Butternut Squash

Yukon Gold & Sweet Potato Gruyère Gratin

Caramelized Onion Mashed Yukon Gold Potatoes

Roasted Fingerling Potatoes

Melted Leek Rice Pilaf

Herbed Cous Cous

Mushroom & Brie Risotto Cake

White Cheddar Polenta Cake

Roasted Root Vegetables

## VEGETARIAN & VEGAN

Harvest Vegetable Galette, Hand Formed Pastry filled with Seasonal, Local Produce

Farro, Spinach & Ricotta Stuffed Pepper, Charred Cipollini Onions

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

Lemon Thyme Risotto, Seared Tofu, Wild Mushrooms, Shallots **GF V**



## 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

\$128

#### 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

\$134

#### 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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A full size traditional wedding cake is included in your package pricing.

This may be removed for a credit towards alternate desserts.

The Barn also offers a 10” Ceremonial Cake in three flavors for \$80:

Chocolate Cake, Chocolate Butter Cream | Vanilla Cake, Vanilla Butter Cream

Lemon Cake, Raspberry Jam, Vanilla Butter Cream

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## SWEETS & MORE

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

THE BARN’S CINNAMON SUGAR CIDER DOUGHNUT \$5

SALTED CARAMEL CHOCOLATE RICE KRISPIE TREAT \$5

CHOCOLATE GINGERSNAP MARSHMALLOW COOKIE \$4

MILK SHAKE SHOOTERS \$3

Classic Vanilla & Chocolate

PETIT APPLE PIE JAR \$7

Cinnamon Whipped Cream

WHOOPIE PIES \$3

Chocolate & Vanilla | Gingerbread & Vanilla  
Lemon & Raspberry | Oatmeal & Salted Caramel

PUMPKIN CHEESECAKE BITE \$4

Boozy Cherry

ESPRESSO POTS DE CRÈME \$6

Almond Biscotti Bite

CHOCOLATE CHIP COOKIE SKILLET \$5

Vanilla Ice Cream

INDIVIDUAL CRÈME BRULEE \$6

Lavender, Edible Flower | Coffee, Chocolate Espresso Bean

TARTLET PAIR \$5

Chocolate Ganache, Fresh Raspberry  
Preserved Lemon Curd, Sugared Blueberry

MINI PAVLOVA \$4

Sweet Cream, Blackberry Jam, Seasonal Fruit

CHOCOLATE DIPPED STRAWBERRY \$4

FRESH FARM BERRIES \$8

Sweet Cream, Lemon Curd & Shortbread Cookies

ICE CREAM SUNDAE BAR \$11

Vanilla, Coffee, Chocolate Chip Ice Cream  
Crumbled Cookies, Brownie Bits, Toffee,  
Hot Fudge, Caramel, Whipped Cream, Strawberries, Cherries

GELATO BAR \$13

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

COUNTRY PIES \$10

Choose 3 Pies – Seasonal Availability  
Pumpkin, Pecan, Blueberry, Cherry,  
Apple Crumb, Strawberry Rhubarb,  
Vanilla Ice Cream, Whipped Cream

# BEVERAGE & BAR SERVICE OPTIONS

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## 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).

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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. 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

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

CEREMONY		RECEPTION	
Antique Garden Arbor	\$100	Drapery	\$400
Drape Backdrop	\$100	Vintage Sweetheart Table & Tufted Chairs	\$75
Birch Arbor	\$100	Farm Tables: Eight Available	\$75ea
Four Post Arbor	\$100	Wheat Jute Linen Table Runners	\$10ea
Vintage Ladder Arbor	\$75	Lantern Centerpieces w/ Hurricane Candles	\$15ea
Vintage Door Backdrop	\$75	Lawn & Giant Games Set	\$200
Reclaimed Wood Planter Pair	\$75	Soft Seating Lounge Furniture Set	\$350
Whiskey Barrel Pair	\$75	Rustic Door Photo Booth Back Drop & Props	\$100
		The Barn's Swag Bag	\$20ea
		Barn logo linen bag w/ 2 boxed waters, house made granola &	
		Taza chocolate disc	
OTHER			
Attended Coat Check	\$150		
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 1:00a. Ceremony fee includes 30 minute ceremony, early arrival for Wedding Party, ceremony coordination and ceremony chairs.

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

## MENU PRICING AND PRODUCTS ARE SUBJECT TO CHANGE.

**MINIMUM MENU PRICE:** \$94 for all Season and Peak dates, except Saturday Day when it is \$75.

**\*20% OFF THE MENU PRICE.** Applies to all dates booked in the Off-Season and Monday – Thursday. Minimum menu price for these dates is \$75\* 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

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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. This is an exclusive ceremony location, limited to 4 per year.

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. Ceremony may begin at 12:00p or later. Receptions must end no later than 1:00a. Overtime available at \$250 for 30 minutes, \$500 for 60 minutes.

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## CASTLE WEDDING PACKAGE GUIDELINES

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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

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### **MENU PRICING AND PRODUCTS ARE SUBJECT TO CHANGE.**

**MINIMUM MENU PRICE:** \$94 for all dates, except Monday - Thursday

**\*20% OFF THE MENU PRICE:** Monday – Thursday. Minimum Menu Price is \$75\* 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.