



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 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 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

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. 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

SNACKS

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

HOT COCOA \$3

Whipped Cream, Marshmallows, Shaved Chocolate

ICED COFFEE & ICED GREEN TEA \$3

Cream, Milk, Simple Syrup, Honey, Mint

COCKTAIL RECEPTION

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**
Spicy 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

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

FRESH GUACAMOLE & SALSA \$8

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

RUSTIC BREAD TABLE \$10

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

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

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

NEW ENGLAND RAW BAR \$15

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

FLATBREAD PIZZA STATION \$9

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

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

POPCORN BAR \$8

Mix Your Own Bag
Parmesan & Herbs
Lime Zest & Chili Flake
Truffle Salt
Bacon Salt
Ranch Seasoning
BBQ Seasoning
White Chocolate Pretzel Pieces
Chocolate Chips
Caramel Bits
Honey Roasted Nuts

SHORT RIB, FONTINA & CHEDDAR

GRILLED CHEESE

\$5

RAMEN NOODLES

Scallion, Soy & Ginger
Mini take-out box, chopsticks

\$7

POUTINE

Skin-on Potato, Gravy,
Cheese Curds

\$7

BROWN BUTTER

PRETZEL BITES

Honey Mustard
3 pretzel bites per bag
\$5

BLACK ANGUS

BEEF SLIDERS

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

DINNER MENUS

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, Prosciutto, 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

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.

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

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

\$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

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

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 \$4

Almond Biscotti Bite

CHOCOLATE CHIP COOKIE SKILLET \$5

Vanilla Ice Cream

INDIVIDUAL CRÈME BRULEE \$4

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 Curd, 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

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	\$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, Taza chocolate disc & your choice of our house made: granola OR bacon, bourbon Chex mix	
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
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
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

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

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.

CASTLE WEDDING PACKAGE GUIDELINES

MONDAY – WEDNESDAY*	F&B Minimum	\$3,000
	Barn Rental Fee	\$500
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500
THURSDAY*	F&B Minimum	\$8,000
	Barn Rental Fee	\$1000
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500
FRIDAY	F&B Minimum	\$16,500
	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	\$14,500
	Barn Rental Fee	\$1,500
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500

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.