



THE BARN

AT GIBBET HILL

circa 1906

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 design 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 & SNACKS
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

COFFEE, DECAFFEINATED COFFEE & TEA

1ST YEAR ANNIVERSARY DINNER
at Gibbet Hill Grill

Optional add-on menu items for
Pre-Ceremony, Cocktail Reception, Dessert &
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 & COCKTAIL RECEPTION

SNACK CARTS

Minimum Fifty Required.

Price includes snacks only. The suggested beverage pairing is paid on a hosted basis.

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

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

GIBBET HILL FARM CART \$7

Mid-June – October Only
Harvest Bruschetta
Citrus Fruit Salad
Fresh Mozzarella

BEER CART \$7

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

WINE CART \$7

Rustic Hard Parmesan
Fresh Berry Cones
Savory Biscuit

SPARKLING CART \$7 **GF V**

Fresh Strawberries
Smoked Almonds
Sea Salted Popcorn

CRAFT COCKTAIL PAIRING

Hosted by the batch

BEER PAIRING

Choose Two Varieties,
Hosted by the bottle

WINE PAIRING

One Red & One White
Hosted by the bottle

SPARKLING WINE PAIRING

Presented in Vintage Coupes
Hosted by the bottle

SPECIALTY DRINK STATIONS

Minimum Fifty Required.

HOT OR CHILLED APPLE CIDER, Cinnamon Sticks \$3

ICED COFFEE & ICED GREEN TEA \$3

Cream, Milk, Simple Syrup, Honey, Mint

HOT COCOA \$3

Whipped Cream, Marshmallows, Shaved Chocolate

LEMONADE & ICED TEA \$3

Choose one flavor for each drink

LEMONADE

Classic, Lavender, Mango Lime

ICED TEA

Classic, Raspberry & Mint, Orange & Basil

STATIONARY DISPLAYS

Minimum Fifty Required.

TWO FONDUES \$9

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

GARDEN CRUDITÉ \$6 **GF**

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

FRESH GUACAMOLE & SALSA \$8

Classic Tomato Salsa, Black Bean & Corn Salsa
Monterey Jack & Poblano Queso, Yellow Corn Tortilla Chips

NEW ENGLAND RAW BAR \$15 **DF GF**

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

MEZZE TABLE \$10

Roasted Baby Squash, Cauliflower, Zucchini,
Cured Olives, Marinated Feta,
Rustic Breads & Pitas
Roasted Red Pepper Muhammara, Garlic Hummus,
Mediterranean Artichoke, Cucumber & Tomato Salad

CHARCUTERIE TABLE \$12

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

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
Slow Smoked Pulled Pork, Cheddar Buttermilk Biscuit
Thai Pork Meatball, Sticky Rice, Garlic & Ginger Soy **DF**
Beef & Chorizo Empanada, Shishito Pepper Salsa **DF**
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

Clam Chowder Sip, Oyster Cracker
Fried Ipswich Clam Cone, Horseradish Cream, Pickle
New England Lobster Roll
Lobster, Avocado, Bacon Tostada **DF**
Crab Cake, Spicy Remoulade **DF**
Crab Arancini, Lemon Aioli
Fennel Dusted Scallop, Scallion Corn Cake, Herb Butter
Applewood Bacon Wrapped Scallop
Shrimp & Tasso Ham Stone Ground Grits **GF**
Cilantro Lime Shrimp Taco, Smoked Pepper Aioli **DF GF**
Shrimp Cocktail, Spicy Cocktail Sauce **DF GF**
Sesame Crusted Ahi Tuna, Wasabi, Lime, Rice Cracker **DF GF**
Tuna Tartar, Wonton Chip **DF**

POULTRY

Chicken Pot Pie Tart
Crispy Chicken Taco, Avocado Crema **GF**
Smoked Cheddar Gougere, Chicken & Apple Salad
Buttermilk Chicken 'n' Waffle, Spicy Maple Syrup
Nashville Hot Chicken Bite, Cheddar Fondue, Pickle
Duck Spring Roll, Piri Piri Sauce **DF**
Smoked Duck Quesadilla, Goat Cheese, Spiced Cherry Salsa

VEGETARIAN & VEGAN

Avocado Toast Point **V**
Caprese Baguette
Butternut Squash & Apple Soup Sip **GF**
Roasted Squash, Arugula Pesto, Pine Nuts, Parmesan Tuille **GF**
Artichoke & Charred Leek Fonduta, Ficelle
Cabot Cheddar Melt, Tomato Soup Dip
Pimento Mini Mac 'n' Cheese Bite, Cheddar Fondue
Beet Chip, Herbed Goat Cheese, Balsamic Drizzle **GF**
Harvest Flatbread, Caramelized Onion, Fontina, Herbs
Garlic & Chili Szechuan Cauliflower **V**
Tempura Green Beans, Hot Honey Mustard Drizzle **DF**
Scallion Pancake, Soy, Ginger, Scallion **V**
Spicy Lentil Samosa, Tamarind Sauce **V**
Truffled Pomme Frites **V**
Black Bean, Sweet Potato, Roasted Corn, Avocado,
Pickled Red Onion Taco **GF V**

PLATED DINNER MENUS

APPETIZER COURSE

An optional course, Choose One

AMUSE BOUCHE \$8

Fennel Dusted Scallop, Prosciutto, Potato Purée **GF**
Crispy Pork Belly, Grits, Charred Tomato, Spiced Honey **GF**
Meyer Lemon Poached Shrimp, Bloody Mary Cocktail Sauce **DF GF**
Crab Cake, Corn Purée, Roasted Jalapeño
Short Rib & Caramelized Onion Arancini
Spaghetti Squash, Fried Tomato, Parmesan Cream

SOUPS \$6

Chilled Curry Summer Squash, Coconut Milk, Cilantro **DF GF**
Roasted Tomato Soup, Cabot Cheddar Croutons
Butternut Squash & Apple Cider Bisque **GF**
Roasted Cauliflower & Asiago Frico **GF**
New England Clam Chowder, Oyster Crackers
Lobster & Corn Chowder **GF**, Oyster Crackers

PASTA \$8

Cavatelli, Fat Moon Farm Mushrooms, Roasted Tomatoes, Arugula
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 One

Gibbet Hill Farm Pickup Salad, Herb Vinaigrette

Composed of the daily harvest from our farm. Available Mid-June – October Only.

Romaine, Tomatoes, Applewood Smoked Bacon, Cabot Sharp Cheddar, Buttermilk Ranch **GF**

Field Greens, Applewood Smoked Bacon, Dried Figs, Toasted Pistachios, Great Hill Blue Cheese, Balsamic Vinaigrette **GF**

Field Greens, Candied Walnuts, Dried Cranberries, Local Apples, Westfield Farms Goat Cheese, Maple Vinaigrette **GF**

Field Greens, Snap Peas, Shaved Radish, Prosciutto, Rosemary Parmesan Crouton, Lemon Herb Vinaigrette

Field Greens, Roasted Carrot, Cucumber Salsa, Feta, Dill Yogurt Dressing **GF**

Baby Arugula, Roasted Peach, Burrata, Maple Vinaigrette **GF**

Baby Spinach, Delicata Squash, Pomegranate, Walnuts, Great Hill Blue Cheese, White Balsamic Vinaigrette **GF**

Baby Spinach, Strawberries, Golden Raisins, Cinnamon Spiced Pecans, Westfield Farms Goat Cheese, Balsamic Vinaigrette **GF**

ENTRÉE COURSE

Choose two. 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 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. \$105 **DF GF**

Black Angus Filet Mignon, 6oz. \$112 | 8oz. \$115 **DF GF**

Black Angus New York Sirloin, 12 oz. \$118 **DF GF**

Red Wine & Apricot Braised Short Ribs \$110 **DF GF**

COMPOUND BUTTERS

Smoked Paprika & Caramelized Shallot **GF**

Roasted Garlic & Herb **GF**

Bacon & Blue Cheese **GF**

STEAK PAIRINGS

Fennel Dusted Seared Scallop \$6 **DF GF**

Garlic & Herb Butter Shrimp Skewer \$6 **GF**

Garlic Buttered Crab \$6 **GF**

Buttermilk Fried Onion Strings \$2

Sautéed Foraged Mushrooms \$4 **DF GF**

Charred Balsamic Cipollini Onions \$4 **DF GF**

Charred Shishito Peppers \$5 **DF GF**

SAUCES

Red Onion Jam **DF GF**

Chimichurri **DF GF**

Foraged Mushroom Demi Glace **DF GF**

Bourbon Peppercorn Au Poivre **DF GF**

Caramelized Shallot & Red Wine Demi Glace **DF GF**

POULTRY & PORK

Maple Brined Pork Tenderloin, Cider Cheddar Fondue \$95 **GF**

Rosemary & Garlic Brined Bone-in Pork Chop, Caramelized Onion Demi Glace \$96 **GF**

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

Herb Marinated Seared Free-Range Statler Chicken, Fennel Slaw, Lemon Beurre Blanc \$94 **GF**

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

Herb Box Roast Free-Range Chicken, Grilled Corn & Heirloom Tomato Salad, Poblano Crema \$95 **GF**

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

FISH

Gibbet Hill Potato Crusted Haddock, Bacon Corn Chowder \$96 **GF**

Herb Crusted Haddock, Red Pepper Béchamel \$96

Chili Lime Marinated Cod, Corn & Tomato Salsa \$98 **DF GF**

Pan Seared Bass, Citrus Shaved Radish, Garlic Beurre Blanc \$105 **GF**

Pan Seared Bass, Charred Leeks, Saffron Orange Butter \$105 **GF**

Seared Scottish Organic Salmon, Roasted Fennel, Truffle Brown Butter \$98 **GF**

Seared Scottish Organic Salmon, Lemon Peekytoe Crab, Old Bay Butter \$100 **GF**

Grilled Swordfish, Sweet Pepper Salad, Smoked Paprika, Caramelized Shallot Butter \$ 104 **GF**

Grilled Swordfish, Dijon & Honey Balsamic Sauce \$104 **GF**

SIDES

Gibbet Hill Farm Harvest Vegetable

Composed of the daily harvest from our farm. Available Mid-June – October Only.

Maple Glazed Carrots **GF**

Yukon Gold & Sweet Potato Gruyère Gratin **GF**

Mushrooms & Shallots **DF GF**

Caramelized Onion Mashed Yukon Gold Potatoes **GF**

Roasted Cauliflower **DF GF**

Roasted Fingerling Potatoes **DF GF**

Brussels Sprouts & Bacon **DF GF**

Melted Leek Rice Pilaf

Roasted Asparagus **DF GF**

Herbed Cous Cous

Onion & Garlic Braised Swiss Chard **DF GF**

Mushroom & Brie Risotto Cake

Sautéed Herbed Butter Green Beans **GF**

White Cheddar Polenta Cake

Whipped Butternut Squash **GF**

Roasted Root Vegetables **DF GF**

VEGETARIAN & VEGAN

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

Farro, Spinach & Ricotta Stuffed Pepper, Charred Cipollini Onions

Penne, Fat Moon Farm Mushrooms, Roasted Tomatoes, Arugula **GF V**

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

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

ALTERNATE DINNER STYLES

Sample menus below can be customized with most menu items from pages 5 – 7.
All buffets and family style dinners require a minimum of 50 guests and maximum of 175 guests.
Chef attendant station fees may apply at \$100 each.

FAMILY STYLE MENU

\$128

SERVED SALAD COURSE

Gibbet Hill Farm Pickup Salad,
Herb Vinaigrette

FAMILY STYLE

Red Wine & Apricot Braised Short Ribs **DF GF**

Prosciutto, Mozzarella &
Basil Stuffed Free-Range Chicken,
Roasted Tomato Beurre Blanc,
Balsamic Reduction **GF**

Cavatelli, Fat Moon Farm Mushrooms,
Roasted Tomato, Arugula

Roasted Fingerling Potatoes **DF GF**

Gibbet Hill Farm Harvest Vegetable **DF GF**

DINNER BUFFET MENU

\$134

SERVED SALAD COURSE

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

DINNER BUFFET

Chef Carved Black Angus Beef Tenderloin,
Caramelized Shallot & Red Wine Demi Glace **DF GF**

Herb Marinated Pan Seared Free-Range Statler Chicken,
Fennel Slaw, Lemon Buerre Blanc **GF**

Jumbo Crab Cakes, Remoulade, Red Pepper Purée **DF**

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

Sautéed Green Beans **GF**

DESSERTS

The Barn offers a variety of house-made sweet bites and stations.

Choose to pair them with The Barn's 10" Ceremonial Cutting Cake for \$80 in the following flavors:

CHOCOLATE CAKE, CHOCOLATE BUTTER CREAM • VANILLA CAKE, VANILLA BUTTER CREAM
CARROT CAKE, CREAM CHEESE FROSTING • LEMON CAKE, RASPBERRY JAM, VANILLA BUTTER CREAM

You may arrange for a full size traditional wedding cake through an outside bakery.

For more details on the requirements and how to get approval, please contact a Barn Sales Director.

SWEET BITES & STATIONS

Available Stationed, Passed and possibly as a Take Home Favor. Minimum fifty required per item/ flavor.

COOKIES & MILK STATION \$8

CHOOSE THREE

Chocolate Chip, Oatmeal Coconut,
Brown Sugar Maple,
Double Chocolate Chip Brownie,
Cold Milk

ICE CREAM SUNDAE BAR \$11

Vanilla, Coffee,

Chocolate Chip Ice Cream
Toasted Almonds, Brownie Bits, Toffee,
Hot Fudge, Caramel, Whipped Cream,
Strawberries, Cherries

GELATO BAR \$13 GF

Lemon, Vanilla & Chocolate Gelato
Sugared Cherries, Pistachios,
Waffle Cookie, Hot Fudge

COUNTRY PIES \$10

CHOOSE THREE – SEASONAL AVAILABILITY

Pumpkin, Pecan, Chocolate Cream,
Blueberry, Cherry, Apple Crumb,
Strawberry Rhubarb,
Vanilla Ice Cream, Whipped Cream

TARTLET \$4

Chocolate Ganache, Caramel, Sea Salt
Strawberry Hibiscus Curd, Meringue

INDIVIDUAL CRÈME BRULEE \$4 GF

Vanilla & Honey, Honeycomb
Chocolate & Ancho Chile,
Cinnamon Whipped Cream

CANNOLIS \$4

Double Chocolate Chip,
Classic Vanilla, Lemon Pistachio

THE BARN'S CINNAMON SUGAR CIDER DOUGHNUT \$5

SALTED CARAMEL CHOCOLATE RICE KRISPIE TREAT \$4 GF

MILK SHAKE SHOOTERS \$4 GF

Classic Vanilla, Chocolate

PUMPKIN CHEESECAKE BITE \$4

Boozy Cherry

ESPRESSO POTS DE CRÈME \$4

Almond Biscotti Bite, Dried Apricot

CHOCOLATE TRUFFLES \$4 GF

Chocolate, Chocolate Raspberry,
Chocolate Champagne

MINI PAVLOVA \$4 GF

Lemon Curd, Sweet Cream,
Blackberry Sauce, Fresh Berries
Summer Peach Chutney, Mint Cream

WHOOPIE PIES \$4

Chocolate, Vanilla Fluff Filling
Banana Chocolate Chip,
Cookie-Butter Cream Filling
Oatmeal Cookie,
Salted Caramel Cream Filling

CREAM PUFFS \$4

Early Grey Ganache & Blueberry Mousse
Honey & White Chocolate Mousse
Strawberry Mousse,
White Chocolate Glaze

MINI CUPCAKES \$4

S'mores Cupcake
Graham Cracker Cupcake, Chocolate,
Toasted Marshmallow Frosting
Red Velvet Cupcake,
Cream Cheese Frosting
Chocolate Cupcake, Vanilla Frosting

CHOCOLATE DIPPED STRAWBERRY \$4 GF V

LATE NIGHT SAVORY SNACKS

POPCORN BAR \$8 Mix Your Own Bag Warm Butter Drizzle Parmesan & Herbs Truffle Salt Bacon Ranch Seasoning White Chocolate Pretzel Pieces Chocolate Chips Caramel Bits Honey Roasted Nuts	BROWN BUTTER PRETZEL BITES \$5 Honey Mustard Three pretzel bites per bag BLACK ANGUS BEEF SLIDERS \$5 Melted Cabot Cheddar, Applewood Smoked Bacon, Ketchup SHORT RIB, FONTINA & CHEDDAR GRILLED CHEESE \$5	CAST IRON LOADED TOTS \$7 Bacon, Cheddar, Scallion, Hatch Chile Drizzle PIZZA BY THE SLICE \$5 Pepperoni, Cheese INDIVIDUAL GUACAMOLE JAR \$5 DF Crisp Tortillas
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BEVERAGE & BAR SERVICE

The Bar may be configured as an open bar, a hosted bar, a cash bar or a combination of these options.

The Barn offers a variety of spirits, cordials, cognac, wine, beer, sodas and juices.

A Barn Sales Director can provide a current Bar List including bar package options, pricing, and products offered.

DÉCOR & EXTRAS

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

A Barn Sale's Director can provide our most current Look Book containing photos of each item.

CEREMONY

Antique Garden Arbor \$100
Drape Backdrop \$100
Birch Arbor \$100
Four Post Arbor \$100
Vintage Ladder Arbor \$75
Vintage Door Backdrop \$75
Reclaimed Wood Planter Pair \$75
Whiskey Barrel Pair \$75

RECEPTION

Drapery \$400	Soft Seating Furniture Set \$350
Digital Photo Booth \$650	Hanging Deck Lanterns \$150
Vintage Sweetheart Table & Tufted Chairs \$75	Outdoor Luminary Set \$75
Marble Top Sweetheart Table & Velvet Chairs \$75	Attended Coat Check \$150
Farm Tables (8 available) \$75ea	
Wheat Jute Linen Table Runners \$10ea	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
Lantern Centerpiece \$15ea	
Lawn & Giant Games Set \$200	

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
2021		Jan. 2 – Apr. 4	Jan. 1 Apr. 5 – May 23 Nov. – Dec.	May 24 – Oct.
2022		Jan. 2 – Apr. 3	Jan. 1 Apr. 4 – May 22 Nov. – Dec.	May 23 – Oct.
2023		Jan. 2 – Apr. 2	Jan. 1 Apr. 3 – May 21 Nov. – Dec.	May 22 – 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	\$5,000
After 3:00pm	Barn Rental Fee	\$0	\$500	\$500
FRIDAY	F&B Minimum	\$7,000	\$15,000	\$17,000
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	\$15,000
After 3:00pm	Barn Rental Fee	\$0	\$1,000	\$2,000
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, except Saturday Day when it is \$60*.

**** CEREMONY FEE:** Saturday Day Weddings in the Off Season \$500

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.

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	\$5,000
	Barn Rental Fee	\$500
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500
FRIDAY	F&B Minimum	\$17,000
	Barn Rental Fee	\$3,500
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500
SATURDAY EVENING	F&B Minimum	\$22,000
	Barn Rental Fee	\$5,000
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500
SUNDAY	F&B Minimum	\$15,000
	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.