



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.

Email us at barn@gibbethill.com

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 BOARD

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 Snacks & Favors 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, brussels sprouts, tomatoes, eggplant, peppers, fennel, tomatillos & dried beans.

NOVEMBER - FEBRUARY

Winter is coming...

Stored root vegetables, winter squash, dried beans & greenhouse greens.

MENUS

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.

GIBBET HILL FARM CART* \$12

Harvest Bruschetta
Citrus Fruit Salad
Fresh Mozzarella

BEER CART \$12

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

WINE CART \$12

Rustic Hard Parmesan
Fresh Berry Cones
Savory Biscuit

SPARKLING CART \$12

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

*Available Mid-June – October Only

SPECIALTY DRINK STATIONS

Minimum Fifty Required.

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

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.

ANTIPASTO \$11

Salami, Capicola
Marinated Mushroom, Mixed Olive, Roasted Eggplant,
Peperoncini, Heirloom Tomato, Pepper Drop
Artichoke & Fennel Salad
Aged Provolone, Marinated Mozzarella
White Bean Dip
Crostiti, Grissini

SPRING & SUMMER BURRATA BAR \$12

Peperonata, Heirloom Tomato, Native Corn,
Mixed Olive, Pickled Onion
Marinated Apricot, Poached Peach, Fresh Strawberry
Pistachio, Pecan, Basil, Mint
White Balsamic Vinaigrette, Pesto
Extra Virgin Olive Oil, Lemon Juice
Baguette

FALL & WINTER BURRATA BAR \$12

Caponata, Sage Roasted Sweet Potato
Spiced Butternut, Cider Braised Pumpkin
Cinnamon Roasted Apple, Pickled Red Onion, Dried Cranberry
Smoked Bacon
Candied Pecan, Toasted Pistachio, Fresh Basil
White Balsamic Vinaigrette, Pesto
Extra Virgin Olive Oil, Lemon Juice
Baguette

MEDITERRANEAN MEZZE TABLE \$10

Caponata, Artichoke & Fennel Salad
Marinated Olive, Caper, Cherry Tomato, Pepper Agrodolce,
Marinated Mushrooms
Fresh Mozzarella, Feta
Hummus
Crostiti, Soft Pita

LOCAL RAW BAR \$15 **DF GF**

Shrimp Cocktail, Oysters on Half Shell
Lemon, Cocktail Sauce, Mignonette, Horseradish
A la carte Countneck Clams \$3
A la carte Jonah Crab Claws \$4

CHARCUTERIE TABLE \$12

Spicy Sopressata, Capicola, Hard Salami
Paté de Campagne
Grafton Cheddar, Parmesan
Cured Olives, Grainy Mustard, Cornichon
Rustic Baguette, Herb Flatbread

BRUSCHETTA BAR \$11

Kalamata Olive Tapenade, White Bean Dip
Garlic & Herb Ricotta, Crumbled Goat Cheese
Genoa Salami, Crumbled Bacon
Toasted Almond, Golden Raisin, Pine Nut
Fresh Mozzarella, Heirloom Tomato & Basil
Arugula, Grilled Artichoke & Shaved Fennel
Garlic Rubbed Ciabatta, Focaccia

MIDDLE EASTERN MEZZE TABLE \$10

Israeli Salad, Chickpea Salad, Baba Ghanoush,
Tabbouleh, Falafel
Whipped Goat Cheese, Spicy Feta
Hummus, Sriracha, Tzatziki
Naan, Crispy Pita

GARDEN CRUDITÉ \$6 **GF**

Seasonal Vegetables such as Baby Carrot,
Romanesco Pepper, Asparagus, Radish,
Sugar Snap Peas, Sweet 100 Tomato
Roasted Garlic Hummus

PASSED HORS D'OEUVRES

Your choice of Five hors d'oeuvres included. Additional pieces available.

BEEF, PORK & LAMB

- Black Angus Beef Mini Burger
Aged Cheddar, Little Mac Sauce
- *Short Rib & Maple Smoked Grilled Cheese
Caramelized Onion Jam
- *Seared Beef Tenderloin
Yorkshire Pudding, Horseradish, Pickled Onion
- Mini Steak Bomb
Pepper, Onion, Salami, American
- *Peppered Beef Tenderloin Skewer
Blue Cheese Fondue **GF**
- Red Wine Braised Beef Short Rib
Parsnip Puree, Crispy Garlic, Pickled Onion **DF GF**
- *Grilled Thai Beef Salad
Chili, Cilantro, Mint **GF DF**
- *Seared Lamb Chop
Black Garlic, Rosemary Mustard Seed,
Pickled Onion Ring **DF GF**
- Bacon Wrapped Dates
Toasted Almond, Blue Cheese Cream **GF**
- Thai Pork Meatball
Garlic & Ginger Soy **DF GF**
- Crispy Prosciutto & Fresh Mozzarella Crostini
Honey Gastrique
- *Kurobuta Pork Belly Slider
Kimchi Slaw, Sriracha
- Barbecue Pulled Pork Slider
Coleslaw, Brioche Bun
- Mini Cuban Sandwich
Roast Pork, Mustard, Mayo,
Pickle, Swiss, King Hawaiian

SEAFOOD

- *Smoked Salmon
Everything Bagel Crisp, Caper Cream Cheese
- Lobster Bisque
- **Maine Lobster BLT
Crispy Bacon, Arugula, Tomato, Brioche
- **New England Lobster Roll
Chilled Lobster Salad, Griddled Bun
- Chilled Jumbo Shrimp
Cocktail Sauce **GF DF**
- Chimichurri Shrimp Skewer
Garlic-Lime Aioli **GF DF**
- Applewood Bacon Wrapped Scallop **GF DF**
- Fennel-Coriander Seared Scallop
Corn Puree, Crispy Shallot
- **Fried Local Whole Belly Clams
Sriracha Mayo
- Local Oyster on the Half Shell
Classic Mignonette **GF DF**
- *Spicy Tuna
Scallion Pancake, Sweet Soy, Pickled Ginger **DF**
- *Ahi Tuna Cone
Basil, Lemon, Black & White Garlic **DF**
- ***Alaskan King Crab
Chive Beurre Blanc **GF**
- *Maine Crab Cone
Crème Fraîche, Lemon, Chive
- Mini Crab Cake
Sriracha Remoulade

POULTRY

- Cranberry Almond Chicken Salad
Black Pepper Gougere
- Fried Chicken & Waffles
Maple Butter
- Tandoori Chicken Skewer
Tamarind Reduction **GF DF**
- Chicken Pot Pie
Roasted Free Range Chicken, Farm Vegetables
- *Smoked Duck & Cherry Quesadilla
Cumin, Lime, Spicy Smoked Pepper, Crema
- Pulled Chicken Taco
Cheddar, Avocado Cream **GF**

VEGETARIAN & VEGAN

- Butternut Squash & Apple Bisque
Spiced Pepita **GF**
- Spring Pea Bisque
Parmesan Crisp **GF**
- Parmesan Truffled Pommes Frites
Chive **GF**
- Greek Salad Bite
Cucumber, Tomato, Olive, Feta **GF**
- Confit Grapefruit & Endive
White Bean, Spiced Chickpea **GF V**
- Black Bean & Poblano Taco
Salsa Verde, Pickled Onion **GF V**
- Spicy Samosa
Tamarind Reduction **V**
- Garlic & Chili Szechuan Cauliflower **V**
- Mac & Cheese Bite
Cheddar Fondue
- Tomato Soup & Aged Cheddar Grilled Cheese
- Gold Beet, Cheddar & Apple Tart
Cider Reduction
- Foraged Mushroom & Gruyere Tart
Pickled Onion, Mustard Seed
- Caprese Baguette
Tomato, Mozzarella, Basil, Baguette
- Gibbet Hill Farm Flatbread
- Artichoke & Charred Leek Fonduta
- Mini Cheese Board
Crème de Brie, Fig, Pistachio

FAMILY STYLE OR BUFFET DINNER

Family Style and Buffet Dinner styles can be customized with most menu items found on page 6 to 9 below. Your menu selections will be comprised of one served Salad, two Dinner Entrees, two Sides, and one Pasta.

For Family Style Meals sharing platters are presented to every dinner table.

For a Buffet Dinner, platters are presented buffet style and most items are server attended.

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

A 20% Upcharge will be added to the highest priced entrée. Chef attendant station fees may apply at \$100 each.

PLATED DINNER

APPETIZER COURSE

Optional Course. Choose One.

AMUSE BOUCHE

Spiced Shrimp, Stone-Ground White Cheddar Grits, Smoky Tasso Ham **GF** \$8

Crispy Pork Belly, Grilled Bread, Spicy Rouille, Pickled Vegetable **DF** \$8

Seared Crab Cake, Grainy Mustard Slaw, Spicy Remoulade **DF** \$8

Fennel-Coriander Dusted Scallop, Crisp Prosciutto, Pickled Fennel, Potato Puree **GF** \$8

SOUPS

Roasted Tomato Soup, Cabot Cheddar Croutons \$6

Butternut Squash & Apple Cider Bisque, Spiced Pepita, Cider Reduction **GF** \$6

Roasted Cauliflower, Asiago Frico **GF** \$6

New England Clam Chowder, Oyster Crackers \$8

Lobster & Corn Chowder **GF** \$12

PASTA

Pumpkin & Ricotta Ravioli, Root Vegetable, Pepita, Fried Sage, Brown Butter & Parmesan Cream \$12

Spicy Chicken Sausage Gemelli, Chili-Garlic Broccoli Rabe, Caramelized Onion, Parmesan Cream \$14

Wild Mushroom Tortelloni, English Peas, Shiitaki Mushroom, Crisp Prosciutto, Madeira Cream \$13

Penne Carbonara, Sweet Peas, Pancetta, Roasted Garlic & Romano Cream \$13

Rigatoni, Brussels Sprouts, Asparagus, Sweet Peas, Caramelized Cipollini, Melted Leek Cream \$12

SALAD COURSE

Included in Package. Choose One. All salads are Gluten Free.

CLASSIC SALADS

Gibbet Hill Farm Pickup Salad

Available Mid-June – October

Westfield Farms Goat Cheese, Herb Vinaigrette

Field Greens & Local Apples

Westfield Farms Goat Cheese, Dried Cranberry, Spiced Pecan, White Balsamic Vinaigrette

Caprese

Tomato, Fresh Mozzarella, Basil, Aged Balsamic Reduction

Mediterranean Salad

Heirloom Tomato, Cucumber, Onion, Kalamata Olive, Feta, Lemon Vinaigrette

Chopped Romaine & Applewood Smoked Bacon

Tomato, Crumbled Blue Cheese, Buttermilk Ranch

Baby Spinach & Strawberries

Toasted Pistachio, Golden Raisin, Crumbled Blue Cheese, White Balsamic Vinaigrette

Field Greens & Brie

Raspberry, Spiced Walnut, White Balsamic Vinaigrette

Baby Lettuce & Roasted Yellow Beet

Westfield Farms Goat Cheese, Salted Cashew, Honey Vinaigrette

SIGNATURE BURRATA SALADS

\$3 upcharge

Spring Burrata

Available April - June

English Pea Puree, Green & White Asparagus, Olive Crumble, Frisee & Radicchio Garnish, Champagne Vinaigrette

Summer Burrata

Available July – Mid-September

Heirloom Tomato, Native Corn, Braised Apricot, Basil, Mint, Friesee, Radicchio Garnish, White Balsamic Vinaigrette

Fall & Winter Burrata

Available Mid-September - March

Pumpkin Spiced Butternut, Cider Braised Delicata, Pickled Pearl Onion, Pepita, Frisee, Radicchio, Cider Vinaigrette

ENTREE 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 can be arranged.

BEEF

Choice of a sauce or a compound butter is included.

STEAK

Niman Ranch Hanger Steak, 10 oz. \$105 **DF GF**

Black Angus Filet Mignon, 6oz. \$112 | 8oz. \$116 **DF GF**

Black Angus New York Sirloin, 12 oz. \$114 **DF GF**

Red Wine & Apricot Braised Short Rib \$111 **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**

Horseradish Cream **GF**

STEAK PAIRINGS

Fennel-Coriander Dusted Seared Scallop \$7 **DF GF**

Garlic & Herb Butter Shrimp Skewer \$7 **GF**

Buttermilk Fried Onion Rings \$3

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

Agrodolce Cipollini Onion \$4 **DF GF**

Blistered Shishito Pepper \$4 **DF GF**

COMPOUND BUTTERS

Smoked Paprika & Caramelized Shallot **GF**

Thyme & Shallot **GF**

Bacon & Blue Cheese **GF**

POULTRY, PORK & LAMB

Roasted Duck Breast \$100 **GF**

Red Cabbage Puree, Blackberry Brandy Jus, Medium Rare

Honey & Garlic Glazed Bone in Pork Chop \$102 **GF**

Apple & Vidalia Onion Puree

Herb Roasted Free-Range Statler Chicken \$96 **GF**

Celeriac Puree, Shaved Fennel Salad, Lemon Jus

Herb Roasted Free-Range Statler Chicken \$97 **GF**

Carrot Puree, Foraged Mushroom, Roast Chicken Jus

Free-Range Statler Chicken \$97 **GF**

Parsnip Puree, Apple & Sage Chutney

Herb Box Roasted Free-Range Statler Chicken \$97 **GF**

Grilled Corn & Heirloom Tomato Salad, Poblano Crema

Herb Roasted Rack of Lamb \$117 **DF**

Caramelized Shallot & Red Wine Jus

Black Garlic Dijon Crusted Lamb Loin \$112 **DF**

Rosemary Lamb Jus

FISH

Gibbet Hill Potato Crusted Haddock \$98 **GF**
Bacon Corn Chowder

Tandoori Roasted Native Cod \$102 **GF**
Braised Apricot, Tamarind Beurre Blanc

Miso Roasted Native Cod \$102 **GF**
Sweet Sesame Corn Puree

Cilantro Lime Striped Bass \$106 **GF**
Native Corn Salsa, Garlic & Citrus Beurre Blanc

Seared Faroe Island Salmon \$100 **GF**
Caramelized Fennel & Onion, Lemon-Chive Beurre Blanc

Horseradish Crusted Faroe Island Salmon \$101
Red Beet Puree, Cranberry & Golden Beet Hash

Herbed Marinated Grilled Swordfish \$105 **GF**
Peperonata & Caramelized Shallot Butter

Seared Atlantic Halibut, Fennel Cream \$107 **GF**

VEGETARIAN & VEGAN

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

Potato & Leek Pave **GF**
Morel Mushroom, Braised Carrot, Asparagus, Haricot Vert,
English Peas, Cipollini Onion

Gluten Free Pasta **GF V**
Fat Moon Farm Mushroom, Roasted Tomato,
Arugula Pesto

Cauliflower Steak & Chermoula **GF V**
Heirloom Bean, Pine Nut, Lemon Parsley Drizzle

Lemon Thyme Risotto **GF V**
Seared Tofu, Wild Mushroom, Asparagus, Shallot

SIDES

Choose One Vegetable and One Starch.

VEGETABLES

SF Gibbet Hill Farm Harvest Vegetable

Asparagus, Snap Bean, Haricot Vert, Sweet Pea **GF DF**

Herb Butter Green Bean, Baby Carrot, Red Pearl Onion **GF**

Maple Glazed Carrot **GF**

Garlic & Herb Roasted Baby Carrot & Cipollini Onion **GF DF**

Baby Zucchini, Sunburst Squash, Baby Carrot, Cipollini Onion **GF DF**

Snap Bean, Peas, Broccoli Rabe, Garlic & Chili **GF DF**

SF Roasted Nightshade, Eggplant, Tomato, Fennel, Pepper **GF DF**

SF Corn, Kielbasa, Cippolini, Spring Parsnip

FW Braised Greens **GF**

FW Roasted Brussels Sprouts, Bacon & Cider Gastrique **GF DF**

FW Spiced Butternut, Dried Cranberry, Pepita **GF DF**

STARCHES

Celery Root & Potato Mash **GF**

Sea Salted Red Skin Potato & Caramelized Onion **GF**

Orzo, Feta, Kalamata, Tomato, Red Onion

Wild Mushroom Farro

Parmesan Barley Risotto

White Cheddar Polenta **GF**

Oven Roasted Garlic & Herb Fingerling Potatoes **GF DF**

Yukon Gold Mashed Potato **GF**

F Roasted Parsnip & Sweet Potato, Dried Cranberry **GF DF**

FW Roasted Celeriac, Sweet Potato, Parsnip **GF DF**

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 member of the Barn Sales Team.

SWEET STATIONS

Minimum Fifty Required.

MILK & COOKIES STATION \$8

Chocolate Chip
Oatmeal Butterscotch
Cranberry White Chocolate Chip
Sea Salt Brownie Cookie
Ice Cold Milk

COOKIES & BROWNIES STATION \$6

CHOOSE THREE

Double Chocolate Chip Brownie
Blondie
Sea Salt Brownie Cookie
Chocolate Chip
Oatmeal Butterscotch
Cranberry White Chocolate Chip

INDIVIDUAL FRUIT CRISP \$7

Mixed Berry Crisp, White Chocolate Anglaise

Apple Crisp, Maple Crème Anglaise

ICE CREAM SUNDAE BAR \$10

Vanilla, Coffee &
Chocolate Chip Ice Cream
Toasted Almond, Brownie Bits, Toffee
Strawberry, Cherry
Hot Fudge, Caramel & Whipped Cream

GELATO BAR \$12

Lemon, Vanilla & Chocolate Gelato
Sugared Cherry, Pistachio
Waffle Cookie, Ganache

LEMON BLUEBERRY

SHORTCAKE STATION \$9

Lemon Lavender Biscuit
Fruit Compote, Lemon Whipped Cream

CARAMEL APPLE

SHORTCAKE STATION \$9

Cinnamon Biscuit
Caramelized Apple, Maple Whipped Cream

VANILLA BEAN BREAD PUDDING \$7

White Chocolate Anglaise
Chantilly Cream, Fresh Berries

COUNTRY PIES \$10

CHOOSE THREE – SEASONAL AVAILABILITY

Pumpkin, Pecan,
Chocolate Cream, Peanut Butter,
Cherry, Mixed Berry, Apple Crumb
Vanilla Ice Cream & Whipped Cream

SWEET BITES

Available stationed, passed and possibly as a take home favor.
Minimum Fifty required per item/ flavor. Price is per piece.

THE BARN'S CINNAMON SUGAR
CIDER DOUGHNUT \$5

MINIATURE CUPCAKES \$4

S'mores Cupcake
Graham Cracker Cupcake, Chocolate
Toasted Marshmallow Frosting

Red Velvet Cupcake
Cream Cheese Frosting

Chocolate Cupcake, Vanilla Frosting

SALTED CARAMEL

COCONUT TORTE BARS \$4 GF

Coconut Shortbread Crust
Caramel Filling, Salted Chocolate Top

TARTLETS \$4

Chocolate Ganache, Caramel, Sea Salt
Strawberry Hibiscus, Meringue

INDIVIDUAL CRÈME BRÛLÉE \$5 GF

Vanilla & Honey, Edible Flower

Chocolate & Ancho Chile
Cinnamon Dust

ESPRESSO POTS DE CRÈME \$5

Almond Biscotti Bite, Apricot

MILK SHAKE SHOOTERS \$4 GF

Classic Vanilla, Chocolate

CHOCOLATE DIPPED STRAWBERRY \$4 GF V

CANNOLI \$4

Classic Vanilla
Chocolate Chip
Lemon
Pistachio

LEMON MERINGUE TORTE BITE \$4

Lemon Curd, Torched Meringue

CHOCOLATE TORTE BITE \$4

Ganache Glaze, Boozy Cherry

PUMPKIN CHEESECAKE BITE \$4

Gingersnap Crust
Bourbon Caramel Butter Cream

CHOCOLATE TRUFFLES \$2 GF

Chocolate
Chocolate Raspberry
Chocolate Bourbon

WHOOPIE PIES \$4

Classic Chocolate Whoopie Pie
Vanilla Butter Cream

Lemon Whoopie Pie
Berry Butter Cream

Pumpkin Whoopie Pie
Cinnamon Cream Cheese Filling

Chocolate Peanut Butter Whoopie Pie
Peanut Butter Cream Filling

Oatmeal Cookie Whoopie Pie
Salted Caramel Butter Cream

LATE NIGHT SAVORY SNACKS

Available stationed, passed and possibly as a take home favor. Minimum Fifty required per item/ flavor. Price is per piece.

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	SESAME LO MEIN \$6 DF Julienne Vegetable	LARGE FORMAT SLIDERS \$9 Barbecue Beef Brisket Brioche Bun Barbecue Pulled Pork Coleslaw, Brioche Bun Little Mac Burger Lettuce, Tomato, Pickle, American, Little Mac Sauce Black Angus Beef Burger Aged Cheddar, Ketchup Fried Chicken Dill Pickle, Garlic Aioli, Potato Roll Black Bean Veggie Burger White Cheddar, Brioche Bun
CANDIED BACON \$4 GF DF Maple & Cayenne	SOY GINGER RICE NOODLES \$6 GF DF Shredded Carrot, Bean Sprout, Scallion	
BROWN BUTTER PRETZEL BITES \$5 Honey Mustard Three pretzel bites per bag	SPICY DRAGON UDON \$6 Shiitake Mushroom, Red Pepper, Napa Cabbage	
	CAST IRON LOADED TOTS \$7 Bacon, Cheddar, Scallion, Hatch Chile Drizzle	
	PIZZA BY THE SLICE \$5 Pepperoni, Cheese	

BEVERAGE & BAR SERVICE

The Bar may be configured as an open bar, hosted bar, cash bar or a combination of these options. The Barn offers a variety of spirits, cordials, cognac, wine, beer, soda and juices. A member of the Sales Team can provide you with a current Barn Bar List including bar package options, pricing and products offered.

DÉCOR & EXTRAS

Gibbet Hill Tables, Chairs, Table Linens & Napkins, Serving, Dining & Barware are included.
The Barn Sales Team 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	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
Wheat Jute Linen Table Runners \$10ea	
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.

		OFF-SEASON*	SEASON	PEAK
2021		Jan 2 - March Dec. 17 – Dec. 30	Jan. 1, April Nov. 15 – Dec. 16	May – Nov. 14 Dec. 31
2022		Jan. 2 - March Dec. 16 – Dec. 30	Jan. 1, April Nov. 14 – Dec. 15	May – Nov. 13 Dec. 31
2023		Jan. 2 - March Dec. 15 – Dec. 30	Jan. 1, April Nov. 13 – Dec. 14	May – Nov. 12 Dec. 31
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	\$7,000
After 3:00pm	Barn Rental Fee	\$0	\$500	\$1,000
FRIDAY	F&B Minimum	\$10,000	\$16,000	\$18,000
After 3:00pm	Barn Rental Fee	\$2,000	\$3,500	\$4,500
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	\$14,000	\$18,000	\$22,000
After 5:30pm	Barn Rental Fee	\$3,500	\$4,500	\$5,500
FLEXIBLE SATURDAY	F&B Minimum	\$16,000	\$23,000	Flexible Saturday
After 12:00pm	Barn Rental Fee	\$4,000	\$5,000	Not Available
SUNDAY	F&B Minimum	\$5,000	\$12,500	\$15,000
After 5:30pm	Barn Rental Fee	\$0	\$1,000	\$2,500

CEREMONY FEE \$1500

Ceremony fee includes 30 minute ceremony, early arrival for Wedding Party, ceremony coordination and ceremony chairs.

MENU PRICING AND PRODUCTS ARE SUBJECT TO CHANGE.

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

***20% OFF THE MENU PRICE:** Off-Season and Monday – Thursday. Minimum Menu Price is \$75* after 20% discount 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.

HOLIDAYS & DAY PROCEEDING A HOLIDAY: Minimums and rentals will vary from above.

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	\$7,000
	Barn Rental Fee	\$1,000
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500
FRIDAY	F&B Minimum	\$18,000
	Barn Rental Fee	\$4,500
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500
SATURDAY EVENING	F&B Minimum	\$22,000
	Barn Rental Fee	\$5,500
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500
SUNDAY	F&B Minimum	\$15,000
	Barn Rental Fee	\$2,500
	Hill Usage Fee	\$7,000
	Ceremony Fee	\$1,500

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***20% OFF THE MENU PRICE:** Off-Season and Monday – Thursday. Minimum Menu Price is \$75* after 20% discount 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.