



## 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 224 guests.

Feature your personalized décor amongst our abundant complimentary accent pieces and optional design upgrades.

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Email us at [barn@gibbethill.com](mailto:barn@gibbethill.com)

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### INCLUDED SERVICES

**WEDDING PLANNER**  
**EVENT MANAGER**  
**WEDDING PARTY ATTENDANT**

### **GROUP TASTING EVENT FOR OUR COUPLES**

An evening of seasonal Chef selected hors d'oeuvres, dinner, sweets, signature cocktails & beverage service

### INCLUDED MENU ITEMS

#### **SPARKLING WINE & SNACKS**

Upon arrival for the wedding party

#### **WATER STATION**

#### **LOCAL CHEESE BOARD**

#### **FIVE PASSED HORS D' OEUVRES**

#### **SPARKLING WINE TOAST**

#### **ARTISAN BREAD**

#### **SALAD COURSE**

#### **DINNER**

Choice of style: Plated, Family-Style & Buffet.  
Package price determined by meal selection

#### **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, Dessert,  
Late Night Snacks & Favors 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, bok choy, micro greens, turnips, radishes, kohlrabi and radicchio.

### **JUNE - JULY**

Berry season on Gibbet Hill is in full swing...

Red raspberries, black raspberries, kale, chard, lettuces, peas, beets, carrots, cucumbers, summer squashes, broccoli, cauliflower, red and green cabbage, hot peppers, green peppers, scallions, garlic scapes, micro greens, herbs and edible flowers.

### **AUGUST**

Those tomatoes we wait all year to sink our teeth into...

Tomatoes, beets, carrots, red raspberries, peaches, cipollini onions, red & white onions, shallots, cucumbers, summer squashes, eggplant, sweet peppers, shishito peppers, kale, chard, micro greens, fingerling potatoes, husk cherries, herbs and edible flowers.

### **SEPTEMBER - OCTOBER**

Let the bountiful fall harvest begin...

Arugula, spinach, lettuces, kale, chard, radicchio, escarole, turnips, radishes, kohlrabi, beets, potatoes, carrots, celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, scallions, red raspberries, leeks, cipollini onion, red & white onions, shallots, hot peppers, sweet peppers, shishito peppers, cucumbers, summer squash, winter squash, cabbage, cauliflower, broccoli, tomatoes, eggplant, peppers, fennel, micro greens, parsley and edible flowers.

### **NOVEMBER - FEBRUARY**

Winter is coming...

Celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, storage onions and shallots, winter squash, micro greens, spinach and kale.

# MENUS

## PRE-CEREMONY & COCKTAIL RECEPTION

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### SNACK CARTS

Price listed does not include beverages. Paired beverages available on a hosted basis.

All snacks available individually for \$4 each.

#### GIBBET HILL FARM CART\* \$12

Harvest Bruschetta **MCN**

Citrus Fruit Salad **GF V**

Fresh Mozzarella **GF**

#### BEER CART \$12

Honey Roasted Nuts **GF DF**

Bacon, Bourbon Chex Mix

Sea Salt Rosemary Potato

Chips **DF**

#### WINE CART \$12

Rustic Hard Parmesan **GF**

Fresh Berry Cones **GF V**

Savory Biscuit

#### SPARKLING CART \$12

Fresh Strawberries **GF V**

Smoked Almonds **GF**

Spicy Caramel Popcorn **GF**

#### CRAFT COCKTAIL PAIRING

Hosted by the batch

\*Available Mid-June – October Only

#### 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

#### HOT OR CHILLED APPLE CIDER \$3

Cinnamon Sticks

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

Cream, Milk, Simple Syrup, Honey, Mint

#### HOT COCOA \$4

Whipped Cream, Marshmallows,

Shaved Chocolate, Peppermint

#### LEMONADE & ICED TEA \$3

Choose one flavor for each drink

#### LEMONADE

Classic, Lavender, Mango Lime

#### ICED TEA

Classic, Raspberry & Mint, Orange & Basil

## STATIONARY DISPLAYS

### ANTIPASTO **MCN** \$11

Salami, Capicola  
Marinated Mushroom, Mixed Olive, Roasted Eggplant,  
Pepperoncini, Heirloom Tomato, Pepper Drops  
Artichoke & Fennel Salad  
Aged Provolone, Marinated Mozzarella  
White Bean Dip  
Crostitini, Grissini

### SPRING & SUMMER BURRATA BAR **MCN** \$12

Pepperonata, Heirloom Tomato, Native Corn,  
Mixed Olive, Pickled Onion  
Apricot, Roasted Peach, Fresh Strawberry  
Sliced Almond, Basil, Mint  
White Balsamic Vinaigrette, Pesto,  
Extra Virgin Olive Oil, Lemon Juice  
Baguette

### FALL & WINTER BURRATA BAR **MCN** \$12

Caponata, Spiced Butternut, Cider Braised Pumpkin  
Pickled Red Onion, Dried Cranberry  
Smoked Bacon  
Candied Pecan, Fresh Basil  
White Balsamic Vinaigrette, Pesto,  
Extra Virgin Olive Oil, Lemon Juice  
Baguette

### MEDITERRANEAN MEZZE TABLE **MCN** \$11

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

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

Oysters on Half Shell, Jumbo Shrimp  
Lemon, Cocktail Sauce, Mignonette, Horseradish  
A la carte Local Oysters \$4  
A la carte Shrimp \$4  
A la carte Count Neck Clams \$3  
A la carte Jonah Crab Claws \$4 SEASONAL AVAILABILITY

### CHARCUTERIE TABLE **MCN** \$12

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

### BRUSCHETTA BAR **MCN** \$11

Kalamata Olive Tapenade, White Bean Dip  
Fresh Mozzarella, Crumbled Goat Cheese  
Genoa Salami, Crumbled Bacon  
Toasted Almond, Golden Raisin  
Heirloom Tomato & Basil, Arugula  
Garlic Rubbed Ciabatta, Focaccia

### MIDDLE EASTERN MEZZE TABLE **MCN** \$11

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

### GARDEN CRUDITÉ **GF V** \$7

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

### SEAFOOD

- Smoked Salmon **MCN**
- 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
- \*\*Maine Lobster Mac & Cheese Cup **MCN**
- Chilled Jumbo Shrimp **GF DF**  
Cocktail Sauce
- Chimichurri Shrimp **GF DF**  
Garlic-Lime Aioli
- Applewood Bacon Wrapped Scallop **MCN**
- Fennel-Coriander Seared Scallop  
Corn Puree, Crispy Shallot
- \*Fried Local Whole Belly Clams **MCN**  
Sriracha Mayo
- Local Oyster on the Half Shell **GF DF**  
Classic Mignonette
- \*Spicy Tuna **DF**  
Scallion Pancake, Sweet Soy, Pickled Ginger
- \*Ahi Tuna Cone **DF MCN**  
Basil, Lemon, Black & White Garlic
- \*\*\*Alaskan King Crab **GF**  
Chive Beurre Blanc
- \*Maine Crab Cone **MCN**  
Crème Fraiche, Lemon, Chive
- Mini Crab Cake **MCN**  
Sriracha Remoulade

### VEGETARIAN & VEGAN

- Butternut Squash & Apple Bisque **GF**  
Spiced Pepita
- Spring Pea Bisque **GF**  
Parmesan Crisp
- Parmesan Truffled Pommes Frites **GF**  
Chive
- Greek Salad Bite **GF**  
Cucumber, Tomato, Olive, Feta
- Black Bean & Poblano Taco **GF V**  
Salsa Verde, Pickled Onion
- Spicy Samosa **V**  
Tamarind Reduction
- Garlic & Chili Szechuan Cauliflower **V**
- Mac & Cheese Cup **MCN**
- Tomato Soup &  
Aged Cheddar Grilled Cheese **MCN**
- Foraged Mushroom & Gruyere Tart **MCN**  
Pickled Onion, Mustard Seed
- Caprese Baguette **MCN**  
Tomato, Mozzarella, Basil, Balsamic
- Gibbet Hill Farm Flatbread **MCN**
- Artichoke & Charred Leek Fonduta **MCN**
- Mini Cheese Board  
Crème de Brie, Fig, Pistachio
- Fried Chicken Slider  
Dill Pickle, Garlic Aioli
- Spiced Pulled Chicken Taco **GF**  
Cheddar, Avocado Cream
- \*Smoked Duck & Cherry Quesadilla **MCN**  
Cumin, Lime, Spicy Smoked Pepper, Crema

### POULTRY

- Cranberry Almond Chicken Salad  
Black Pepper Gougere
- Fried Chicken & Waffles **MCN**  
Sweet Cream Butter
- Tandoori Chicken Skewer **GF**  
Tamarind Reduction
- Chicken Pot Pie **MCN**
- Roasted Free Range Chicken, Farm Vegetables
- Buffalo Chicken Slider  
Carrot & Celery Slaw,  
Buffalo-Blue Cheese Dressing
- Buffalo Chicken Mac & Cheese Cup **MCN**  
Crumbled Blue Cheese

# FAMILY STYLE OR BUFFET DINNER

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Family Style & Buffet Dinners can be customized with most menu items found on pages 6-9. Your menu selections will be comprised of one served Salad, two Dinner Entrees, two Sides, and one Pasta. For Family Style, sharing platters are presented to every dinner table. For a Buffet, 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

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### ARTISAN BREAD

Choose One

Included in Package; Rosemary Garlic Sourdough, Cornbread, Baguette, Whipped Butter **MCN**

Parker House Rolls, Rosemary Focaccia, Asiago Bread, Whipped Butter **MCN** \$2 upcharge

### APPETIZER COURSE

Optional Course. Choose One

#### FIRST COURSE

Spiced Shrimp, Stone-Ground White Cheddar Grits, Smoky Tasso Ham **GF** \$12

Seared Crab Cake, Grainy Mustard Slaw, Spicy Remoulade **MCN** \$12

Fennel-Coriander Dusted Scallop, Crisp Prosciutto, Pickled Fennel, Potato Puree **GF** \$14

Crispy Pork Belly, Grilled Bread, Spicy Rouille, Pickled Vegetable **DF MCN** \$12

Seared Free-Range Statler Chicken, Mushroom & Parmesan Risotto, Roasted Garlic Jus **GF** \$12

Red Wine Braised Short Rib, Gremolata, Parsnip & Potato Puree **GF** \$15

#### SOUPS

Roasted Tomato Soup, Cabot Cheddar Croutons **MCN** \$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, Butter Poached Fresh Maine Lobster **GF** \$12

#### PASTA

Pumpkin & Ricotta Ravioli, Root Vegetable, Pepita, Fried Sage, Brown Butter & Parmesan Cream \$10

Spicy Chicken Sausage Gemelli, Chili-Garlic Broccoli Rabe, Caramelized Onion, Parmesan Cream \$12

Wild Mushroom Tortelloni, English Peas, Shiitaki Mushroom, Crisp Prosciutto, Madeira Cream \$10

Penne Carbonara, Sweet Peas, Pancetta, Roasted Garlic-Romano Cream \$10

Rigatoni, Brussels Sprouts, Asparagus, Sweet Peas, Caramelized Cipollini, Melted Leek Cream \$8

## **SALAD COURSE**

Included in Package. Choose One

### **CLASSIC SALADS**

Gibbet Hill Farm Pickup Salad **GF**

Available Mid-June – October

Westfield Farms Goat Cheese, Herb Vinaigrette

Caprese **GF**

Tomato, Fresh Mozzarella, Basil, Aged Balsamic Reduction

Mediterranean Salad **GF**

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

Chopped Romaine & Applewood Smoked Bacon **GF**

Tomato, Crumbled Blue Cheese, Buttermilk Ranch

Field Greens & Local Apples **GF**

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

Baby Spinach & Strawberries **GF**

Feta, Red Onion, Pecan, Balsamic Vinaigrette

Field Greens, Brie & Strawberries **GF**

Spiced Walnut, White Balsamic Vinaigrette

Baby Greens & Blueberries **GF**

Westfield Farms Goat Cheese, Pistachio, Golden Raisins, Champagne Vinaigrette

### **SIGNATURE BURRATA SALADS**

\$3 upcharge

Spring Burrata **GF**

Available April - June

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

Summer Burrata **GF**

Available July – Mid-September

Native Corn Puree, Heirloom Tomato, Basil, Mint, White Balsamic Vinaigrette

Fall & Winter Burrata **GF**

Available Mid-September - March

Butternut Puree, Pumpkin Spiced Butternut, Cider Braised Delicata, Pickled Pearl Onion, Pepita, 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 meals, and vendor meals can be arranged.

### BEEF

Choice of a Sauce or a Compound Butter is included

#### STEAK

Niman Ranch Hanger Steak **GF DF** \$111

Petite Beef Tenderloin Filet **GF DF** \$116

Beef Tenderloin Filet **GF DF** \$122

New York Sirloin **GF DF** \$116

Red Wine Braised Short Rib **GF DF** \$111

#### STEAK PAIRINGS

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

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

Buttermilk Fried Onion Strings \$4

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

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

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

#### SAUCES

Red Onion Jam **GF**

Chimichurri **GF DF**

Foraged Mushroom Demi-Glace **GF DF**

Bourbon Peppercorn Au Poivre **GF**

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

Horseradish Cream **GF**

#### COMPOUND BUTTERS

Smoked Paprika & Caramelized Shallot **GF**

Thyme & Shallot **GF**

Bacon & Blue Cheese **GF**

## POULTRY, PORK & LAMB

**SF** Herb Box Roasted Free-Range Statler Chicken **GF** \$98

Grilled Corn & Heirloom Tomato Salad, Poblano Crema

Free-Range Statler Chicken **GF** \$98

Parsnip Puree, Apple-Sage Chutney

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

Celeriac Puree, Shaved Fennel Salad, Lemon Jus

Herb Roasted Free-Range Statler Chicken **GF** \$98

Carrot Puree, Foraged Mushroom, Roast Chicken Jus

Roasted Duck Breast **GF** \$101

Red Cabbage Puree, Blackberry Brandy Jus

Honey & Garlic Glazed Bone in Pork Chop **GF** \$103

Apple & Vidalia Onion Puree

Herb Roasted Rack of Lamb \$117

Caramelized Shallot & Red Wine Jus

Black Garlic Dijon Crusted Lamb Loin \$112

Caramelized Shallot & Red Wine Jus or Rosemary Lamb Jus



## FISH

Gibbet Hill Potato Crusted Haddock **GF** \$101  
Bacon Corn Chowder

Tandoori Roasted Native Cod **GF** \$103  
Braised Apricot, Tamarind Beurre Blanc

Miso Roasted Native Cod **GF** \$103  
Sweet Sesame Corn Puree

Cilantro Lime Striped Bass **GF** \$107  
Native Corn Salsa, Garlic & Citrus Beurre Blanc  
SEASONAL AVAILABILITY

Seared Faroe Island Salmon **GF** \$101  
Caramelized Fennel & Onion, Lemon-Chive Beurre Blanc

Horseradish Crusted Faroe Island Salmon \$102  
Red Beet Puree, Cranberry & Golden Beet Hash

Herb Marinated Grilled Swordfish **GF** \$106  
Pepperonata, Caramelized Shallot Butter

Seared Atlantic Halibut **GF** \$108  
Fennel Cream

## VEGETARIAN & VEGAN

Gibbet Hill Farm Galette **v**

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

Chive Spaetzle  
Bruléed Onion, Roasted Baby Carrot, Picked Pearl Onion

Beluga Lentils **GF v**  
Spiced Squash, Rainbow Chard, Pomegranate Molasses

## SIDES

Choose One Vegetable and One Starch

### VEGETABLES

**SF** Gibbet Hill Farm Harvest Vegetable **GF**  
Asparagus, Snap Bean, Haricot Vert, Sweet Pea, Herb Butter **GF**  
Herb Butter Green Bean, Baby Carrot, Red Pearl Onion **GF**  
Maple Glazed Carrot **GF**  
Garlic-Herb Roasted Baby Carrot, Cipollini Onion **GF v**  
Baby Zucchini, Sunburst Squash, Carrot, Compound Butter **GF v**  
Snap Bean, Peas, Broccolini, Garlic & Chili **GF v**  
Roasted Nightshade, Eggplant, Tomato, Fennel, Pepper **GF v**  
**SF** Corn, Cippolini, Spring Parsnip **GF v**  
**FW** Braised Greens **GF**  
Roasted Brussels Sprouts, Cider Gastrique **GF v**  
Spiced Butternut, Dried Cranberry, Pepita **GF v**

### STARCHES

Celery Root & Potato Mash **GF**  
Sea Salted Red Skin Potato & Caramelized Onion **GF v**  
Oven Roasted Garlic & Herb Fingerling Potatoes **GF v**  
**FW** Roasted Celeriac, Sweet Potato, Baby Carrot, Parsnip **GF v**  
Yukon Gold Mashed Potato **GF**  
**FW** Roasted Parsnip, Sweet Potato, Dried Cranberry **GF v**  
Wild Mushroom Farro  
Parmesan Barley Risotto  
White Cheddar Polenta **GF**

## DESSERTS

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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. Choose One.

CHOCOLATE CAKE, VANILLA BUTTERCREAM  
VANILLA CAKE, VANILLA BUTTERCREAM

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

#### COOKIES & BROWNIES STATION \$6

CHOOSE UP TO THREE  
OPTIONAL ADD-ON COLD MILK \$2

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

#### ICE CREAM SUNDAE BAR \$10

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

#### GELATO BAR \$12

Salted Caramel, Vanilla, Chocolate Gelato  
Sugared Cherry, Pistachio  
Waffle Cookie, Ganache

#### LEMON BLUEBERRY SHORTCAKE STATION \$9

Available May - August

Lemon Lavender Biscuit  
Fruit Compote, Lemon Whipped Cream

#### CARAMEL APPLE SHORTCAKE STATION \$9

Available September - April

Cinnamon Biscuit  
Caramelized Apple, Maple Whipped Cream

#### MINI COUNTRY PIES \$10

CHOOSE UP TO THREE

Pumpkin, Mixed Berry, Apple Crumble  
Whipped Cream

#### VANILLA BEAN BREAD PUDDING \$7

White Chocolate Anglaise  
Chantilly Cream, Fresh Berries

#### INDIVIDUAL FRUIT CRISP

Mixed Berry Crisp, White Chocolate Anglaise \$8  
Apple Crisp, Maple Crème Anglaise \$7

## **SWEET BITES**

Available stationed, passed and possibly as a take home favor. Priced per piece.

### THE BARN'S

CINNAMON SUGAR CIDER DOUGHNUT \$5

### MINIATURE CUPCAKES \$4

Red Velvet Cupcake, Cream Cheese Frosting

Chocolate Cupcake, Chocolate Buttercream

Funfetti, Vanilla Buttercream, Confetti Sprinkles

### CARAMEL TORTE BAR **GF MCN** \$4

Coconut Shortbread Crust, Salted Chocolate

### CANNOLI **MCN** \$4

Classic Vanilla

Double Chocolate Chip

Lemon Pistachio

### TARTLETS **MCN** \$4

Chocolate Ganache, Caramel, Sea Salt

Hibiscus & Strawberry Curd, Fresh Strawberry

Lemon Meringue, Lemon Curd, Blueberry, Torched Meringue

Vanilla Bean, Fresh Berries

### VANILLA & HONEY CRÈME BRÛLÉE **GF** \$5

Fresh Berry

### ESPRESSO POTS DE CRÈME **GF** \$5

Chocolate Espresso Bean

### MILK SHAKE SHOOTERS **GF** \$4

Classic Vanilla and Chocolate

### WHOOPIE PIES \$4

Classic Chocolate, Vanilla Buttercream

Pumpkin, Cinnamon Cream Cheese

Chocolate Peanut Butter, Peanut Butter Cream

### DESSERT JARS **MCN** \$6

S'mores

Graham Cracker, Chocolate Ganache,

Toasted Marshmallow

Strawberry Cheesecake

Graham Cracker, Fresh Berries

Peanut Butter Mousse

Oreo Crumb, Reese's

### DESSERT BITES \$4

Pumpkin Cheesecake **MCN**

Gingersnap Crust, Spiced Chantilly Cream

Vanilla Bean Cheesecake **MCN**

Graham Cracker, Mixed Berry Compote

Chocolate Torte **MCN**

Ganache Glaze, Boozy Cherry

Carrot Cake

Cream Cheese Frosting, Cinnamon Dust

CHOCOLATE DIPPED STRAWBERRY **GF** \$4

## LATE NIGHT SAVORY SNACKS

Available stationed, passed and possibly as a take home favor. Price is per portion.

<b>TRAIL MIX</b> Sweet, Spicy, Salty, Crunchy, Chewy Individual \$5   DIY Station \$7	<b>LOADED TOTS GF \$7</b> Bacon, Cheddar, Scallion, Hatch Chile Drizzle	<b>MINI CUBAN SANDWICH \$9</b> Roast Pork, Ham, Mustard, Pickle, Swiss, King Hawaiian
<b>SPICY CARAMEL POPCORN GF \$5</b> Aleppo Pepper Caramel	<b>SESAME LO MEIN MCN \$6</b> Julienne Vegetable	<b>Barbeque Pulled Pork Slider MCN \$9</b> Coleslaw, Brioche Bun
<b>CANDIED BACON GF DF \$4</b> Maple & Cayenne	<b>SOY GINGER RICE NOODLES GF V \$6</b> Shredded Carrot, Bean Sprout, Scallion	<b>Black Angus Beef Slider \$9</b> Aged Cheddar, Pickle, Little Mac Sauce
<b>MINI SOFT PRETZEL BITES \$4</b> Honey Mustard	<b>SPICY DRAGON UDON DF MCN \$6</b> Shiitake Mushroom, Red Pepper, Napa Cabbage	<b>Fried Chicken Slider \$9</b> Dill Pickle, Garlic Aioli, Potato Roll
<b>CLASSIC POUTINE \$8</b> Skin on Potatoes, Cheddar Cheese Curds & Gravy	<b>MINI STEAK BOMB MCN \$9</b> Pepper, Onion, Salami, American	<b>Buffalo Chicken Slider \$9</b> Carrot & Celery Slaw, Buffalo-Blue Cheese Dressing, Potato Bun
<b>GIBBET HILL FARM FLATBREAD MCN \$8</b>		

## 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
- Birch Arbor \$100
- Four Post Arbor \$100
- Vintage Ladder Arbor \$75
- Vintage Door Backdrop \$75
- Ceremony Drape Backdrop \$100
- Barn Bump Out Drapery \$400
- Reclaimed Wood Planter Pair \$75
- Whiskey Barrel Pair \$75
- Attended Coat Check \$250
- Outdoor Luminary Set \$75

### COCKTAIL RECEPTION & RECEPTION

- Soft Seating Lounge Furniture Set \$400
- Deck Drapery \$300
- Deck Bistro Lighting \$200
- Hanging Deck Lanterns \$150
- Attended Digital Photo Booth \$650
- Lawn & Giant Games Set \$200
- Barn Full Beam Drapery \$800
- Barn Half Beam Drapery \$400
- Lantern Centerpiece \$20ea
- Farm Tables (8 available) \$100ea
- Marble Sweetheart Table & Velvet Chairs \$100
- Vintage Sweetheart Table & Tufted Chairs \$100
- Square Farm Sweetheart Table & Sette \$250
- Wall Mounted Screen & Projector \$300
- Pop-Up Screen & Projector \$150
- 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

# BARN WEDDING PACKAGE GUIDELINES

Receptions take place over 5 consecutive hours beginning after times listed in table below, except for Weekend Daytime receptions which are 4 consecutive hours.  
Overtime available at \$400 for 30 minutes, \$800 for 60 minutes. Receptions must end no later than 1:00a.

		OFF-SEASON*	SEASON	PEAK
<b>2022</b>		Jan. 2 - March Dec. 16 – Dec. 30	Jan. 1, April Nov. 14 – Dec. 15	May – Nov. 13 Dec. 31
<b>2023</b>		Jan. 2 - March Dec. 15 – Dec. 30	Jan. 1, April Nov. 13 – Dec. 14	May – Nov. 12 Dec. 31
<b>2024</b>		Jan. 2 - March Dec. 13 – Dec. 30	Jan. 1, April Nov. 18 – Dec. 12	May – Nov. 17 Dec. 31
<b>MONDAY-WEDNESDAY*</b> After 3:00pm	F&B Minimum Barn Rental Fee	\$5,000 \$500	\$5,000 \$500	\$5,000 \$500
<b>THURSDAY*</b> After 3:00pm	F&B Minimum Barn Rental Fee	\$5,000 \$500	\$5,000 \$500	\$7,000 \$1,000
<b>FRIDAY</b> After 3:00pm	F&B Minimum Barn Rental Fee	\$10,000 \$2,000	\$16,000 \$3,500	\$18,000 \$4,500
<b>WEEKEND DAYTIME</b> 10:30am-3:00pm	F&B Minimum Barn Rental Fee	\$5,000 \$500	\$5,000 \$500	\$5,000 \$500
<b>SATURDAY EVENING</b> After 5:30pm	F&B Minimum Barn Rental Fee	\$14,000 \$3,500	\$18,000 \$4,500	\$22,000 \$5,500
<b>FLEXIBLE SATURDAY</b> After 12:00pm	F&B Minimum Barn Rental Fee	\$16,000 \$4,000	\$23,000 \$5,000	Flexible Saturday Not Available
<b>SUNDAY EVENING</b> After 5:30pm	F&B Minimum Barn Rental Fee	\$5,000 \$500	\$12,500 \$1,000	\$15,000 \$2,500
<b>FLEXIBLE SUNDAY</b> After 12:00pm	F&B Minimum Barn Rental Fee	\$10,000 \$2,000	\$16,000 \$3,500	Flexible Sunday Not Available

## CEREMONY FEE \$1,500

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

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

**\*20% OFF PLATED MENU ONLY:** Off-Season and Monday – Thursday. Not eligible on additional menu items or styles.

**FEES:** 10% gratuity and 10% administration fee is applied to all food & beverage. \$250 bar set up fee.

**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 mid-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 \$400 for 30 minutes, \$800 for 60 minutes.

Weekend Daytime Receptions take place over four and one half consecutive hours.

Overtime not available for Weekend Daytimes.

## CASTLE WEDDING PACKAGE GUIDELINES

<b>MONDAY – WEDNESDAY*</b>	F&B Minimum	\$5,000
	Barn Rental Fee	\$500
	Hill Usage Fee	\$10,000
	Ceremony Fee	\$1,500
<b>THURSDAY*</b>	F&B Minimum	\$7,000
	Barn Rental Fee	\$1,000
	Hill Usage Fee	\$10,000
	Ceremony Fee	\$1,500
<b>FRIDAY</b>	F&B Minimum	\$18,000
	Barn Rental Fee	\$4,500
	Hill Usage Fee	\$10,000
	Ceremony Fee	\$1,500
<b>SATURDAY EVENING</b>	F&B Minimum	\$22,000
	Barn Rental Fee	\$5,500
	Hill Usage Fee	\$10,000
	Ceremony Fee	\$1,500
<b>SUNDAY EVENING</b>	F&B Minimum	\$15,000
	Barn Rental Fee	\$2,500
	Hill Usage Fee	\$10,000
	Ceremony Fee	\$1,500
<b>WEEKEND DAYTIME</b>	F&B Minimum	\$5,000
	Barn Rental Fee	\$500
	Hill Usage Fee	\$10,000
	Ceremony Fee	\$1,500

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

**\*20% OFF PLATED MENU ONLY:** Off-Season and Monday – Thursday. Not eligible on additional menu items or styles.

**FEES:** 10% gratuity and 10% administration fee is applied to all food & beverage. \$250 bar set up fee.

**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.