



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 224 guests.

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

Email us at barn@gibbethill.com

INCLUDED SERVICES

WEDDING PLANNER
EVENT MANAGER
WEDDING PARTY ATTENDANT

GROUP TASTING EVENT FOR OUR COUPLES

An evening of seasonal Chef selected snacks, stationary display, hors d'oeuvres dinner, sweets, take home favor signature cocktails & beverage service

INCLUDED MENU ITEMS

SPARKLING WINE & SNACKS
Upon arrival for the wedding party

WATER STATION

FIVE PASSED HORS D'OEUVRES

SPARKLING WINE TOAST

ARTISAN BREAD

SALAD COURSE

DINNER

Choice of style: Plated, Family-Style or 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, 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

SNACK CARTS

Price listed does not include beverages. Paired beverages available on a hosted basis.
All snacks available individually for \$4 each. *Trail Mix individual snack available for \$5 each.

GIBBET HILL FARM CART \$12

Available Mid-June – October
Harvest Bruschetta
Individual Crudité **GF V**
Trail Mix*

BEER CART \$12

Honey Roasted Nuts **GF**
Bacon, Bourbon Chex Mix
Sea Salt Rosemary
Potato Chips **DF**

WINE CART \$12

Mini Cheese Board
Chocolate Dipped
Strawberries **GF**
Cranberry Almond Chicken
Salad Black Pepper Gougère

SPARKLING CART \$12

Berry Cones **GF V**
Manchego Wedges **GF**
Spicy Caramel Popcorn **GF**

CRAFT COCKTAIL PAIRING

Available Mid-June – October
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

HOT COCOA \$4

Whipped Cream, Marshmallows
Shaved Chocolate, Peppermint

HOT OR CHILLED APPLE CIDER \$3

Cinnamon Sticks

ICED COFFEE \$3

Cream, Milk, Simple Syrup

ICED GREEN TEA \$3

Simple Syrup, Honey, Mint

LEMONADE \$3

CHOOSE ONE
Classic, Lavender, Mango Lime

ICED TEA \$3

CHOOSE ONE
Classic, Raspberry & Mint, Orange & Basil

STATIONARY HORS D'OEUVRE DISPLAYS

MEDITERRANEAN ANTIPASTO \$12

Salami, Capicola
Marinated Mushroom, Mixed Olive, Pepperoncini
Heirloom Tomato, Pepper Drops
Artichoke & Fennel Salad
Aged Provolone, Marinated Mozzarella
Caponata, Hummus
Crostiti, Soft Pita, Grissini

SPRING & SUMMER BURRATA BAR \$12

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

FALL & WINTER BURRATA BAR \$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

GARDEN CRUDITÉ **GF V** \$7

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

CHARCUTERIE TABLE **DF** \$14

GRAZING STATION AVAILABLE BY REQUEST
Spicy Sopressata, Capicola, Hard Salami
Jambon de Paris, Saucisson Sec, Pate de Campagne
Cured Olive, Grainy Mustard, Cornichon
Rustic Baguette, Herb Flatbread

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

BRUSCHETTA BAR \$12

Kalamata Olive Tapenade, White Bean Dip
Pepper Agrodolce
Crumbled Goat Cheese, Fresh Mozzarella, Spiced Feta
Crumbled Bacon
Toasted Almond, Golden Raisin
Heirloom Tomato & Basil
Garlic Rubbed Ciabatta, Baguette, Focaccia

MIDDLE EASTERN MEZZE TABLE \$12

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

SPREADS & BREADS \$12

Crazy Feta, Beet Hummus, Harissa Tahini, Tzatziki
Pimento Cheese, Roasted Scallion Labneh, Green Goddess
Pita Chips, Crackers, Baguette, Focaccia
Crostiti, Seeded Bread Stick

CHIPS & SALSAS **GF** \$12

Grilled Tomato Salsa, Salsa Verde, Queso Blanco, Chili Queso
Corn & Black Bean Salsa, Pineapple Salsa, Guacamole
Tortilla Chips, Blue Corn Tortilla Chips
Plantain Chips, Chipotle Potato Chips

ARTISAN CHEESE BOARD \$10

Clothbound Cheddar, Local Goat
Manchego Sheep, Aged Gouda, Brie
Dried Fruit, Preserves
Toasts, Crackers

PASSED HORS D'OEUVRES

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

BEEF

Black Angus Beef Mini Burger
Aged Cheddar, Pickle, 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 **GF**
Blue Cheese Fondue

Red Wine Braised Beef Short Rib **DF**
Crispy Garlic, Pickled Onion

*Grilled Thai Beef Skewer **GF DF**
Chili, Cilantro, Mint

POULTRY

Cranberry Almond Chicken Salad
Black Pepper Gougère

Fried Chicken & Waffles
Vermont Maple Syrup

Tandoori Chicken Skewer **GF**
Tamarind Reduction

Buffalo Chicken Mac & Cheese Cup
Crumbled Blue Cheese

Spiced Pulled Chicken Taco **GF**
Cheddar, Avocado Cream

Chicken Pot Pie
Roasted Free Range Chicken, Farm Vegetables

Buffalo Chicken Slider
Carrot & Celery Slaw, Buffalo-Blue Cheese Dressing

Fried Chicken Slider
Dill Pickle, Garlic Aioli

*Smoked Duck & Cherry Quesadilla
Cumin, Lime, Spicy Smoked Pepper, Crema

LAMB

*Seared Lamb Chop **GF DF**
Black Garlic, Pickled Onion Ring

PORK

Bacon Wrapped Dates **GF**
Toasted Almond, Blue Cheese Cream

Thai Pork Meatball **DF**
Garlic & Ginger Soy

Prosciutto & Fresh Mozzarella Crostini
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

Spicy BLT Lettuce Cup **DF**
Applewood Smoked Bacon, Heirloom Cherry Tomato
Gem Lettuce, Garlic Sriracha Aioli, Shaved Sourdough Crisp

Jalapeño Popper Grilled Cheese
Roasted Jalapeño Cream Cheese, Pepperjack
Bacon, Lime Ranch, Sourdough

SEAFOOD

Smoked Salmon
Everything Bagel Crisp, Caper Cream Cheese

Lobster Bisque

*New England Clam Chowder
Oyster Cracker

*Maine Lobster BLT
Crispy Bacon, Arugula, Tomato, Brioche

**New England Lobster Roll
Chilled Lobster Salad, Griddled Bun

**Maine Lobster Mac & Cheese Cup

Chilled Jumbo Shrimp **GF DF**
Cocktail Sauce

Chimichurri Shrimp **GF DF**
Garlic-Lime Aioli

Applewood Bacon Wrapped Scallop

Fennel-Coriander Seared Scallop **GF DF**
Bacon Jam, Mango Hot Sauce

Scallop Ceviche **GF DF
Tortilla, Lime, Cucumber, Tomato, Scallion, Cilantro

*Fried Ipswich Whole Belly Clams
Spicy Tartar

Local Oyster on the Half Shell **GF DF**
Classic Mignonette

Thai Curry Mussel **GF DF**
Red Curry, Coconut Milk, Thai Basil, Mint, Cilantro

*Spicy Tuna **DF**
Scallion Pancake, Sweet Soy, Pickled Ginger

*Ahi Tuna Cone **DF**
Basil, Lemon, Black & White Garlic, Sesame & Almond Cone

*Soy Ginger Tuna Tartar **DF**
Prawn Cracker, Wasabi Aioli, Pickled Ginger

***Alaskan King Crab **GF**
Lemon-Chive Beurre Blanc

*Maine Crab Cone
Crème Fraiche, Lemon, Chive, Sesame & Almond Cone

Mini Crab Cake **DF**
Sriracha Remoulade

VEGETARIAN

Butternut Squash & Apple Bisque **GF**
Spiced Pepita

Spring Pea Bisque **GF**
Parmesan Crisp

Parmesan Truffled Pommes Frites
Chive

Greek Salad Bite **GF**
Cucumber, Tomato, Olive, Feta

Mac & Cheese Cup
Herb Bread Crumb

Tomato Soup &
Aged Cheddar Grilled Cheese

Foraged Mushroom & Gruyere Flatbread
Pickled Onion, Mustard Seed

Caprese Bruschetta
Tomato, Mozzarella, Basil, Balsamic

Fall Winter Bruschetta
Pumpkin Spiced Pumpkin, Mozzarella,
Cider Gastrique

Gibbet Hill Farm Flatbread

Mini Cheese Board
Crème de Brie, Fig, Pistachio

VEGAN

Garlic & Chili Szechuan Cauliflower **V**

Black Bean & Poblano Taco **GF V**
Salsa Verde, Pickled Onion

Spicy Samosa **V**
Tamarind Reduction

Green Gazpacho Shooter **GF V**
Cucumber, Yellow Tomato, Sugar Snap Pea
Zucchini, Green Grapes, Basil

PLATED DINNER

ARTISAN BREAD

Choose One

Included in Package: Rosemary Garlic Sourdough, Cornbread, Baguette, Whipped Butter

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

APPETIZER COURSE

Optional Course. Choose One

FIRST COURSE

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

Searched Crab Cake, Grainy Mustard Slaw, Spicy Remoulade **DF** \$12

Fennel-Coriander Dusted Scallop, Crisp Prosciutto, Pickled Fennel, Butternut Puree, Seed Granola **GF** \$14

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

Searched 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 \$6

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

Roasted Cauliflower Soup, 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, 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 \$12

Penne Pancetta, Sweet Peas, 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

Vermont Creamery 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 & Pomegranate Poached Apples **GF**

Vermont Creamery Goat Cheese, Dried Cranberry, Spiced Pecan, White Balsamic Vinaigrette

Baby Spinach & Strawberries **GF**

Feta, Red Onion, Pecan, Balsamic Vinaigrette

Baby Greens & Blueberries **GF**

Vermont Creamery Goat Cheese, Pistachio, Golden Raisins, Champagne Vinaigrette

SIGNATURE BURRATA SALADS

\$3 upgcharge

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. The final guest count is charged at the highest priced entrée. Sides will be the same for both entrées. Chef's choice of Vegetarian or Vegan entrées, special dietary needs, children's meals, and vendor meals may be arranged. More than two specific entrée choices will require an additional charge.

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** \$114

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

STEAK PAIRINGS

Fennel-Coriander Dusted Seared Scallop **GF DF** \$8

Garlic & Herb Butter Shrimp Skewer **GF** \$8

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 DF**

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

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

Grilled Corn & Heirloom Tomato Salad, Poblano Crema

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

Parsnip Puree, Apple-Sage Chutney

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

Celeriac Puree, Shaved Fennel Salad, Lemon Jus

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

Carrot Puree, Foraged Mushroom Ragù

Roasted Duck Breast **GF** \$109

Red Cabbage Puree, Blackberry Brandy Jus

Honey & Garlic Glazed Bone in Pork Chop **GF** \$110

Apple & Vidalia Onion Puree

Herb Roasted Rack of Lamb \$117

Caramelized Shallot & Red Wine Jus

Black Garlic Dijon Crusted Lamb Loin \$121

Rosemary Lamb Jus

FISH

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

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

Miso Roasted Native Cod **GF** \$102
Corn & Red Pepper Puree

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

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

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

Herb Marinated Grilled Swordfish **GF DF** \$105
Pepperonata

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

VEGETARIAN & VEGAN

Garlic Herb Chickpea Panisse **GF V**
Roasted Cauliflower, Tomato, Chimichurri

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

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, Pickled Red Onion **GF**
Maple Glazed Carrot **GF**
Garlic-Herb Roasted Baby Carrot, Cipollini Onion **GF V**
Baby Zucchini, Sunburst Squash, Carrot, Compound Butter **GF**
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

Parsnip & 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**

FAMILY STYLE OR BUFFET DINNER

Family Style & Buffet Dinners can be customized with most menu items found on pages 7-10.
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 menus are designed for buffet or family style service up to 175 guests.
A 20% upcharge will be added to the highest priced entrée. Chef attendant station fees may apply at \$100 each.

DESSERTS

The Barn offers a variety of house-made sweet stations and bites.
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 & BARS STATION \$6

CHOOSE UP TO THREE

OPTIONAL ADD-ON COLD MILK \$2

Blondie Bar

Double Chocolate Chip Brownie

Frosted Sugar Cookie Bar

Sea Salt Brownie Cookie

Chocolate Chip Cookie

Oatmeal Butterscotch Cookie

Cranberry White Chocolate Chip Cookie

Lemon Lace Cookie **GF**

Snickerdoodle Cookie **GF**

ICE CREAM SUNDAE BAR \$10

Vanilla, Coffee, Chocolate Chip Ice Cream

Toasted Almond, Oreo Crumble, Toffee

Banana, Cherry, Sprinkles

Hot Fudge, Caramel, Whipped Cream

GELATO BAR \$12

Salted Caramel, Vanilla, Chocolate Gelato

Boozy Cherry, Pistachio

Biscoff Crumble, 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

Apple Crumble, Lemon Meringue, Mixed Berry

SWEETS

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

Price is per piece/item/flavor. Some Sweets are offered in multiple flavors, each flavor will be charged separately.

THE BARN'S

CINNAMON SUGAR CIDER DOUGHNUT \$5

MINIATURE CUPCAKES \$4

Red Velvet Cupcake, Cream Cheese Frosting
Chocolate Cupcake, Chocolate Buttercream
Carrot Cake Cupcake, Cream Cheese Frosting

CARAMEL TORTE BAR GF \$4

Coconut Shortbread Crust, Salted Chocolate

SUGAR COOKIE BAR \$4

Vanilla Buttercream, White Pearl Sprinkles

CANNOLI \$4

Classic Vanilla

Double Chocolate Chip

Lemon Pistachio

Pumpkin Spice

Peppermint Chocolate

TARTLETS \$4

Hibiscus & Strawberry Curd, Fresh Strawberry

Vanilla Bean, Fresh Berries

Lemon Meringue, Lemon Curd, Blueberry, Torched Meringue

Key Lime, Key Lime Curd, Toasted Meringue

Peanut Butter Mousse, Chocolate

Pistachio, Chocolate

VANILLA & HONEY CRÈME BRÛLÉE GF \$5

Fresh Berry

ESPRESSO POTS DE CRÈME GF \$5

Chocolate Espresso Bean

MAPLE BREAD PUDDING \$7

Streusel Topping

PANNA COTTA \$5

Lemon, Blackberry Basil Coulis v GF

Salted Caramel, Sea Salt, Caramel Crips GF

WHOOPIE PIES \$4

Classic Chocolate, Vanilla Buttercream

Pumpkin, Cinnamon Cream Cheese

Chocolate Peanut Butter, Peanut Butter Cream

MILK SHAKE SHOOTERS GF \$4

Classic Vanilla and Chocolate

CHOCOLATE DIPPED STRAWBERRY GF \$4

DESSERT JARS \$6

S'mores GF

Graham Cracker, Chocolate Ganache,

Toasted Marshmallow

Key Lime GF

Graham Crust, Torched Meringue

INDIVIDUAL FRUIT CRISP

Mixed Berry Crisp, White Chocolate Anglaise \$8

Apple Crisp, Maple Crème Anglaise \$7

DESSERT BITES \$4

Pumpkin Cheesecake

Gingersnap Crust, Spiced Chantilly Cream

Vanilla Bean Cheesecake

Graham Cracker, Mixed Berry Compote

Chocolate Torte

Ganache Glaze, Boozy Cherry

TAKE HOME BREAKFAST COFFEE CAKE \$16

SERVES TWO

PASSED LATE NIGHT SAVORY SNACKS

Available possibly as a take home favor. Price is per portion.

TRAIL MIX \$5
Sweet, Spicy, Salty, Crunchy, Chewy

SPICY CARAMEL POPCORN **GF** \$5
Aleppo Pepper Caramel

CANDIED BACON **GF DF** \$4
Maple & Cayenne

MINI SOFT PRETZEL BITES \$4
Honey Mustard

CLASSIC POUTINE \$8
Skin on Potatoes, Cheddar Cheese
Curds & Gravy

GIBBET HILL FARM FLATBREAD \$8

LOADED TOTS \$7
Bacon, Cheddar, Scallion, Jalapeño

SESAME LO MEIN **DF** \$6
Julienne Vegetable

SOY GINGER SOBA NOODLES **GF V** \$6
Shredded Carrot, Bean Sprout, Scallion

SPICY DRAGON UDON **DF** \$6
Shiitake Mushroom, Red Pepper
Napa Cabbage

MINI STEAK BOMB \$9
Pepper, Onion, Salami, American

MINI CUBAN SANDWICH \$9
Roast Pork, Ham, Mustard
Pickle, Swiss, King Hawaiian

Barbeque Pulled Pork Slider \$9
Coleslaw, Brioche Bun

Black Angus Beef Slider \$9
Aged Cheddar, Pickle, Little Mac Sauce

Fried Chicken Slider \$9
Dill Pickle, Garlic Aioli, Potato Roll

Buffalo Chicken Slider \$9
Carrot & Celery Slaw
Buffalo-Blue Cheese Dressing
Potato Bun

LATE NIGHT STATIONS

Price is per portion.

TACOS \$20
CHOOSE TWO

Barbacoa, Carnitas, Grilled Chicken,
Roasted Shrimp, Grilled Vegetables

TOPPINGS

Cheddar, Cotija, Lettuce, Tomato
Roasted Peppers & Onions
Pickled Onion, Chipotle Cream,
Avocado Cream, Sour Cream
Hot Sauces
Flour Tortilla, Corn Tortilla

PRETZELS \$17

Variety of Soft & Hard Pretzels
Chocolate Covered, Yogurt Covered
Warm Beer Cheese, Spicy Queso, Pub
Cheese, Honey Mustard, Grain
Mustard, Yellow Mustard

BUILD YOUR OWN TRAIL MIX \$7

Granola, Corn Chex, Nuts
Spicy Togarashi Popcorn
Raisins, Dried Fruit
M&M, Chocolate Chips
Chocolate Covered Pretzels

BUILD YOUR OWN SLIDER \$22
CHOOSE THREE

Angus Beef, Barbecue Pulled Pork
Black Bean Poblano Veggie Burger
Fried Chicken, Meat Loaf
Mini Hot Dog

CHOOSE TWO

Curly Fries, Sweet Potato Fries
Straight Cut Fries, Tots
Shoestring Fries

TOPPINGS

Cheddar, American, Blue Cheese
Lettuce, Tomato, Onion, Pickle
Sautéed Mushroom, Little Mac
Ketchup, Mustard, Mayo, BBQ

MACARONI & CHEESE \$20

CHOOSE THREE

LARGE FORMAT FOR 100 OR MORE GUESTS
Classic Mac 'n' Cheese
Bacon, Scallion, Sour Cream
Bacon, Jalapeño Popper
Lobster
Short Rib

GRILLED PIZZA \$17
CHOOSE THREE

Classic Cheese
Margherita
White Clam
Barbecue Chicken
Bianco, Steak & Cheese
Big Mac
Farm Vegetable
Fig, Prosciutto, Arugula
Pepperoni, Mushroom
Sausage, Pepper, Onion

GRILLED CHEESE \$17

CHOOSE THREE

Short Rib, Onion Jam, Smoked Gouda
Herb Farm Cheese & Fontina
Applewood Smoked Bacon
Aged Cheddar & Tomato
Fig & Brie
Pineapple, Bacon, Jalapeno, Jack
Goat Cheese, Honey, Fresh Strawberry
House-made Sea Salt Rosemary Potato
Chips **DF**

BEVERAGE & BAR SERVICE

The Bar may be configured as an open bar, hosted bar, cashless 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

Tables, Chairs, Table Linens & Napkins, Serving, Dining & Barware, Table Numbers and Card Box are included. The Barn Sales Team can provide our most current Rental & Décor Look Book containing photos of each item.

CEREMONY & MORE

- Antique Garden Arbor \$100
- Birch Arbor \$100
- Four Post Arbor \$100
- 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 Furniture Set \$400
- Deck Drapery \$300
- Deck Bistro Lighting \$200
- Attended Digital Photo Booth \$650
- Lawn & Giant Games Set \$200
- Barn Full Beam Drapery \$800
- Barn Half Beam Drapery \$400
- Lantern Centerpiece \$20 each
- Vintage Blue Water Goblet \$3 each
- Gold Flatware \$5/person
- Antique Glass Charger \$8 each
- Farm Table \$100 each
- 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 \$24 each
Contains a Barn logo linen bag with two Boxed Waters & your choice of: House-made Bacon, Bourbon Chex Mix and two Sky Bars -OR- House-made Granola and Tony's Chocolate Bar

BARN WEDDING PACKAGE GUIDELINES

Receptions take place over 5 consecutive hours, except for Daytime Receptions which are 4 consecutive hours. Overtime is available in 30-minute increments for \$500. Receptions must end no later than 1:00a. Overtime not available for Daytime events.

		MONDAY- WEDNESDAY*	THURSDAY*	FRIDAY	SATURDAY DAYTIME	SATURDAY EVENING	SUNDAY
DEC. 16-	F&B Minimum	\$3,000	\$3,000	\$8,000	\$3,000	\$12,000	\$5,000
MARCH*	Barn Rental Fee	Waived	Waived	Waived	Waived	Waived	Waived
APRIL	F&B Minimum	\$3,000	\$5,000	\$16,000	\$5,000	\$20,000	\$12,000
	Barn Rental Fee	\$500	\$500	\$2,500	\$500	\$4,500	\$1,000
MAY-	F&B Minimum	\$3,000	\$5,000	\$18,000	\$5,000	\$25,000	\$14,000
JUNE	Barn Rental Fee	\$500	\$500	\$4,500	\$500	\$8,000	\$1,500
JULY-	F&B Minimum	\$3,000	\$5,000	\$16,000	\$5,000	\$25,000	\$12,000
AUGUST	Barn Rental Fee	\$500	\$500	\$2,500	\$500	\$8,000	\$1,000
SEPT.-	F&B Minimum	\$3,000	\$5,000	\$18,000	\$5,000	\$25,000	\$14,000
NOV. 17	Barn Rental Fee	\$500	\$500	\$4,500	\$500	\$8,000	\$1,500
NOV. 18-	F&B Minimum	\$3,000	\$5,000	\$16,000	\$5,000	\$20,000	\$12,000
DEC. 15	Barn Rental Fee	\$500	\$500	\$2,500	\$500	\$4,500	\$1,000

LAWN AND BARN CEREMONY FEE

\$1,000 December 16 - March | \$1,500 April – December 15

Includes 30-minute ceremony, ceremony coordination, 2 hour early arrival for Wedding Party and ceremony chairs.

HISTORICAL CASTLE RUINS AT THE TOP OF GIBBET HILL CEREMONY & USAGE FEE

\$10,000 mid-June through mid-October

Includes 30-minute ceremony, ceremony coordination, 2 hour early arrival for Wedding Party and ceremony chairs.

Guests are driven to and from the Top of Gibbet Hill in SUVs. Photographs at the Top of Gibbet Hill are encouraged.

***20% DISCOUNT OFF PLATED MENU ONLY:** December 16 - March, and all Monday–Thursday only. Not eligible on additional menu items or styles.

HOLIDAYS & DAY PRECEDING A HOLIDAY: Minimums and fees vary from above and dates may not be subject to discounts.

These holidays include but are not limited to: New Years Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Indigenous Peoples Day, Veterans Day and New Years Eve.

FEES: 10% gratuity and 10% administration fee is applied to all food & beverage.

BAR FEES: \$250 bar set up fee. \$150-\$300 additional staff fee for cashless bars.

TAX: 6.25% state tax and 0.75% local tax will be added to your total bill, excluding gratuity.

FOOD & BEVERAGE MINIMUM: Calculated prior to tax, gratuity, and administrative fee. Comprised of anything that your guest consumes - entrée, desserts, open or host bar, etc. Rental & décor items and cashless bars do not count towards the minimum.

TOP OF THE HILL CEREMONIES: Limited to four per year on the date of your choice. Evening Receptions are 5 ½ consecutive hours, Daytime receptions are 4 ½ consecutive hours. Weddings with 200 or more guests incur an additional \$1,000 fee for one additional SUV and driver.

MENU PRICING AND PRODUCTS ARE SUBJECT TO CHANGE. MINIMUM FIFTY REQUIRED PER PIECE/ITEM/FLAVOR ON SELECT ITEMS.