



WEDDING PACKAGE

Nestled in a picturesque New England town, our beautifully renovated turn-of-the-century barn combines rustic charm with modern sophistication.

Choose from a scenic lawn ceremony with views of rolling hills, 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 stunning all-season deck which offers spectacular pastoral views providing the perfect space for mingling in any season.

Enjoy a custom dining experience featuring fresh produce from our onsite farm.

Contact us today to schedule a tour and start planning your perfect celebration!

Barn@gibbethill.com | 978.448.3233

INCLUDED SERVICES

WEDDING PLANNER

DAY OF EVENT MANAGER

WEDDING PARTY ATTENDANT

GROUP TASTING EVENT FOR OUR COUPLES

Showcasing a curated selection of passed hors d'oeuvres, entrees, desserts, cocktails and more, thoughtfully crafted by our chef.

INCLUDED MENU ITEMS

WEDDING SUITE SPARKLING WINE & SNACKS

WATER STATION

FIVE PASSED HORS D'OEUVRES

SPARKLING WINE TOAST

ARTISAN BREAD

SALAD COURSE

DINNER

PLATED, FAMILY-STYLE OR BUFFET

Package price determined by meal selection

COFFEE, DECAFFEINATED COFFEE & TEA

\$100 GIBBET HILL GRILL GIFT CERTIFICATE

To celebrate your One Year Anniversary



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.

GIBBET HILL FARM CART \$12

Available Mid-June – October

Harvest Bruschetta

Individual Crudit  GF V

Trail Mix

CRAFT COCKTAIL PAIRING

Available Mid-June – October

Hosted by the batch

BEER CART \$12

Honey Roasted Nuts GF

Bacon, Bourbon Chex Mix

Sea Salt Rosemary

Potato Chips V

BEER PAIRING

Choose Two Varieties

Hosted by the bottle

WINE CART \$12

Mini Cheese Board

Cr me de Brie, Fig, Pistachio

Chocolate Dipped Strawberries GF

Cranberry Almond Chicken Salad

Black Pepper Goug re

WINE PAIRING

One Red & One White

Hosted by the bottle

SPARKLING CART \$12

Berry Cones GF V

Manchego Wedges GF

Spicy Caramel Popcorn GF

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 & Basi

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, Focaccia

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

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

TAPAS STATION \$17

Tortilla Espanola, Papas Bravas & Smoked Pepper Aioli
Albondiga, Cured Ham, Manchego
Grilled Asparagus & Saffron Aioli, Mixed Olive
White Anchovy, Romesco, Rustic Bread

LOCAL RAW BAR **DF GF** \$16

Oysters on Half Shell, Jumbo Shrimp
Lemon, Cocktail Sauce, Mignonette, Horseradish
A LA CARTE Local Oysters \$5 | Shrimp \$5
Count Neck Clams \$4 | Jonah Crab Claws \$5 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, Onion 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

GIBBET HILL FARM GARDEN CRUDITÉ **GF** \$7

Roasted Garlic Hummus, Fresh Herb Ranch

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 & Smoked Cheddar Grilled
Cheese Caramelized Onion Jam

Seared Beef Tenderloin, Yorkshire Pudding
Horseradish Aioli, Pickled Onion

Mini Steak Bomb
Pepper, Onion, Salami, American

Peppered Beef Tenderloin Skewer **GF**
Blue Cheese Fondue

Red Wine Braised Beef Short Rib **DF**
Parsnip Puree, 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

Smoked Chicken Croquette
Bell Pepper, Cheddar, Chipotle Garlic Aioli

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

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

Smoked Duck Biscuit
Apricot Marmalade, Crème de Brie, Parsnip Biscuit

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

Kurobuta Pork Belly Slider
Kimchi Slaw, Sriracha Mayo

Barbecue Pulled Pork Slider
Coleslaw, Dill Pickle, 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

Shrimp & Grits
Cheddar Grits, Tomato Salsa Verde

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 Tots **GF**
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

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

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.

PLATED DINNER

ARTISAN BREAD

Choose One Basket. Each Basket contains three varieties of Bread and Whipped Butter.

Cornbread, Brioche, French Roll, Whipped Butter Included

Cornbread, Cranberry Pecan Roll, Maple Whipped Butter \$3 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 **DF** \$12

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

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

SOUP

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 Garlic Herb Chickpea Panisse **GF V** will be offered as a complimentary Third entrée.

Chef's choice children's meals, vendor meals and special dietary needs may be arranged.

More than two specific entrée choices will require an additional charge.

The final guest count is charged at the highest priced entrée. Sides will be the same for all entrées.

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

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**

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

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** \$100

Grilled Corn & Heirloom Tomato Salad, Poblano Crema

Free-Range Statler Chicken **GF** \$99

Parsnip Puree, Apple-Sage Chutney

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

Celeriac Puree, Shaved Fennel Salad, Lemon Jus

Herb Roasted Free-Range Statler Chicken **GF** \$99

Carrot Puree, Foraged Mushroom Ragu

Roasted Duck Breast **GF** \$111

Red Cabbage Puree, Blackberry Brandy Jus

Honey & Garlic Glazed Bone in Pork Chop **GF** \$112

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** \$103
Bacon Corn Chowder

Tandoori Roasted Native Cod **GF** \$104
Braised Apricot, Tamarind Beurre Blanc

Miso Roasted Native Cod **GF** \$104
Corn & Red Pepper Puree

Cilantro Lime Striped Bass **GF** \$108
Native Corn Salsa, Garlic & Citrus Beurre Blanc

SEASONAL AVAILABILITY

Seared Faroe Island Salmon **GF** \$102
Caramelized Fennel & Onion, Lemon-Chive Beurre Blanc

Horseradish Crusted Faroe Island Salmon \$103
Red Beet Puree, Sweet Potato & Golden Beet Hash

Herb Marinated Grilled Swordfish **GF DF** \$107
Pepperonata

Seared Atlantic Halibut **GF** \$109
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**

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 or Baker.
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

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**

OPTIONAL ADD-ON COLD MILK \$2

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

Maple Cinnamon Biscuit

Warm 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. Fifty count minimum.

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, Meringue

Vanilla Bean, Fresh Berries

Lemon Meringue, Lemon Curd, Blueberry, Torched Meringue

Key Lime, Key Lime Curd, Toasted Meringue

Peanut Butter Mousse, Chocolate

Pistachio, Toasted Pistachio

VANILLA & HONEY CRÈME BRÛLÉE GF \$5

Fresh Berry

ESPRESSO POTS DE CRÈME GF \$5

Chocolate Espresso Bean

MAPLE BREAD PUDDING \$7

Streusel Topping

CHOCOLATE DIPPED STRAWBERRY GF \$4

PANNA COTTA \$5

Passion Fruit, Toasted Coconut 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

DESSERT JARS \$6

S'mores GF

Graham Cracker, Chocolate Ganache

Toasted Marshmallow

Key Lime GF

Graham Crust, Torched Meringue

Blueberry Oreo Cheesecake GF v

Blueberry Compote

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. Fifty count minimum. Price is per portion.

TRAIL MIX \$5 Sweet, Spicy, Salty, Crunchy, Chewy	GIBBET HILL FARM FLATBREAD \$8 LOADED TOTS \$7 Bacon, Cheddar, Scallion, Jalapeño	MINI CUBAN SANDWICH \$9 Roast Pork, Ham, Mustard Pickle, Swiss, King Hawaiian
SPICY CARAMEL POPCORN GF \$5 Aleppo Pepper Caramel	SESAME LO MEIN DF \$6 Julienne Vegetable	BARBEQUE PULLED PORK SLIDER \$9 Coleslaw, Dill Pickle, Brioche Bun
CANDIED BACON GF DF \$4 Maple & Cayenne	SOY GINGER SOBA NOODLES GF V \$6 Shredded Carrot, Bean Sprout, Scallion	BLACK ANGUS BEEF SLIDER \$9 Aged Cheddar, Pickle, Little Mac Sauce
MINI SOFT PRETZEL BITES \$4 Honey Mustard	SPICY DRAGON UDON DF \$6 Shiitake Mushroom, Red Pepper Napa Cabbage	FRIED CHICKEN SLIDER \$9 Dill Pickle, Garlic Aioli, Potato Roll
CLASSIC POUTINE \$8 Skin on Potatoes, Cheddar Cheese Curds & Gravy	MINI STEAK BOMB \$9 Pepper, Onion, Salami, American	BUFFALO CHICKEN SLIDER \$9 Carrot & Celery Slaw, Buffalo-Blue Cheese Dressing, Potato Bun

LATE NIGHT STATIONS

Fifty count minimum. 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	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	BUILD YOUR OWN SLIDER \$22 CHOOSE THREE Angus Beef, Barbecue Pulled Pork Black Bean Poblano Veggie Burger Fried Chicken, Meat Loaf Mini Hot Dog TOPPINGS Cheddar, American, Blue Cheese Lettuce, Tomato, Onion, Pickle Sauteed 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	PRETZELS \$17 Variety of Soft & Hard Pretzels Chocolate Covered, Yogurt Covered Warm Beer Cheese, Spicy Queso Pub Cheese, Honey Mustard Grain Mustard, Yellow Mustard	CHOOSE TWO Curly Fries, Sweet Potato Fries, Tots Straight Cut Fries, Shoestring Fries BUILD YOUR OWN TRAIL MIX \$7 Granola, Corn Chex, Nuts Spicy Togarashi Popcorn Raisins, Dried Fruit, Chocolate Chips, M&Ms, Chocolate Covered Pretzels

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

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

COCKTAIL RECEPTION & RECEPTION

- Soft Seating Furniture Set \$400
 - Deck Drapery \$300
 - Deck Bistro Lighting \$200
 - 'LOVE' Light Up Marquee Letters \$300
 - 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
 - LED Votive Candle Set of Three \$12
 - LED Tapper Candle Set of Three \$12
 - Farm Table \$100 each
 - Marble Sweetheart Table & Velvet Chairs \$100
 - Vintage Sweetheart Table & Tufted Chairs \$100
 - Microphone & Speaker System \$500
 - 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 Granola and Tony's Chocolate Bar
OR House-made Bacon, Bourbon Chex Mix and two Sky Bars

BARN WEDDING PACKAGE GUIDELINES

Evening receptions are five consecutive hours, daytime receptions are four consecutive hours.

Overtime is available in thirty-minute increments for \$500. Overtime is not available for daytime events.

Receptions must end no later than 1:00am.

		MONDAY- WEDNESDAY	THURSDAY	FRIDAY	SATURDAY DAYTIME	SATURDAY EVENING	SUNDAY
DEC. 15TH- APRIL 13TH	F&B Minimum	\$3,000*	\$3,000*	\$8,000*	\$3,000*	\$12,000*	\$5,000*
	Barn Rental Fee	Waived	Waived	Waived	Waived	\$1,000	Waived
APRIL 14TH -AUGUST	F&B Minimum	\$3,000*	\$5,000*	\$16,000	\$5,000*	\$25,000	\$12,000
	Barn Rental Fee	\$500	\$500	\$2,500	\$500	\$8,000	\$1,000
SEPT.- NOV. 16TH	F&B Minimum	\$3,000*	\$5,000*	\$20,000	\$6,000	\$26,000	\$16,000
	Barn Rental Fee	\$500	\$500	\$5,500	\$1,000	\$9,000	\$2,500
NOV. 17TH -DEC. 14TH	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

*20% DISCOUNT OFF PLATED MENU

Saturday daytime weddings November 17th – August 31st. All Monday-Thursday weddings and all weddings December 15th – April 13th. Discount not eligible on additional menu items or styles.

CEREMONY FEE

\$1,000 December 15th – April 13th | \$1,500 April 14th – December 14th

Includes two-hour early arrival time for the wedding party, thirty-minute ceremony, ceremony chairs, comprehensive day of coordination.

HISTORIC BANCROFT'S CASTLE CEREMONY & USAGE FEE

\$10,000

Any date, mid-June through mid-October. Limited to four events per year.

Includes Luxury SUVs & drivers to transport guests to the castle ruins.

Two-hour early arrival time for the wedding party, thirty-minute ceremony, ninety-minute cocktail reception, ceremony chairs, comprehensive day of coordination

GUIDELINES, TAXES & FEES

FEES: 20% Administrative and Staffing Fee is applied to all food and beverage: The Administrative and Staffing fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders. Gratuity is not required or expected.

BAR FEE: \$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.

HOLIDAYS & DAY PRECEDING A HOLIDAY: Minimums and fees vary from above. 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.

FOOD & BEVERAGE MINIMUM: Includes any/all food and beverage items. Calculated prior to tax and admin fee.

CAPACITY: Up to 240 based on vendor requirements.

MENU PRICING AND PRODUCTS ARE SUBJECT TO CHANGE.