



## 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](mailto: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

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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.

#### 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, Crostini, 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

### 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

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

Roasted Garlic Hummus, Fresh Herb Ranch

### 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  
Crostini, 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

### CHARCUTERIE TABLE DF \$14

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

### GRAZING TABLE DÉCOR UPGRADE

Seasonal Fruits, Vegetables, Herbs and Breads

## **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

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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

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### 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, Broccoli, Garlic & Chili **GF V**  
Roasted Nightshade, Eggplant, Tomato, Fennel, Pepper **GF V**  
**SF** Corn, Cipollini, 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

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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 <b>GF</b> \$5 Aleppo Pepper Caramel	SESAME LO MEIN <b>DF</b> \$6 Julienne Vegetable	BARBEQUE PULLED PORK SLIDER \$9 Coleslaw, Dill Pickle, Brioche Bun
CANDIED BACON <b>GF DF</b> \$4 Maple & Cayenne	SOY GINGER SOBA NOODLES <b>GF V</b> \$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 <b>DF</b> \$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	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, Cotija, Lettuce, Tomato Roasted Peppers & Onions Pickled Onion, Chipotle Cream Avocado Cream, Sour Cream Hot Sauces Flour Tortilla, Corn Tortilla	TOPPINGS Cheddar, American, Blue Cheese Lettuce, Tomato, Onion, Pickle Sauteed Mushroom, Little Mac Ketchup, Mustard, Mayo, BBQ	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

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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

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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
  - '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
  - Beam Greenery \$800
  - Lantern Centerpiece \$20 each
  - Vintage Blue Water Goblet \$3 each
  - Gold Flatware \$5/person
  - Antique Glass Charger \$8 each
  - LED Votive Candle Set of Six \$12
  - LED Taper Candle Set of Six \$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
<b>DEC. 15<sup>TH</sup>- APRIL 13<sup>TH</sup></b>	F&B Minimum Barn Rental Fee	\$3,000* Waived	\$3,000* Waived	\$8,000* Waived	\$3,000* Waived	\$12,000 \$2,000	\$5,000* Waived
<b>APRIL 14<sup>TH</sup> -AUGUST</b>	F&B Minimum Barn Rental Fee	\$3,000* \$500	\$5,000* \$500	\$16,000 \$2,500	\$5,000* \$500	\$25,000 \$8,000	\$12,000 \$1,000
<b>SEPT.- NOV. 16<sup>TH</sup></b>	F&B Minimum Barn Rental Fee	\$3,000* \$500	\$5,000* \$500	\$20,000 \$5,500	\$6,000 \$1,000	\$26,000 \$9,000	\$16,000 \$2,500
<b>NOV. 17<sup>TH</sup> -DEC. 14<sup>TH</sup></b>	F&B Minimum Barn Rental Fee	\$3,000* \$500	\$5,000* \$500	\$16,000 \$2,500	\$5,000* \$500	\$20,000 \$4,500	\$12,000 \$1,000

**\*20% DISCOUNT OFF PLATED MENU**

## CEREMONY FEE

\$1,000 December 15<sup>th</sup> – April 13<sup>th</sup> | \$1,500 April 14<sup>th</sup> – December 14<sup>th</sup>

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

## 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.

**\*20% DISCOUNT OFF PLATED MENU.** Not eligible on additional menu items or styles.

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