



THE BARN

AT GIBBET HILL

circa 1906

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 seasonal selection of welcome snacks & beverages, passed and stationary hors d'oeuvres, entrees, sides, desserts, cocktails and more, thoughtfully crafted by our chef.

INCLUDED MENU ITEMS

TWO WEDDING SUITES WITH SPARKLING WINE & SNACKS UPON ARRIVAL

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

\$200 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 Crudité **GF V**

Trail Mix

CRAFT COCKTAIL PAIRING

Available Mid-June – October

Hosted by the batch

WINE CART \$12

Mini Cheese Board

Crème de Brie, Fig, Pistachio

Chocolate Dipped Strawberries **GF**

Cranberry Almond Chicken Salad

Black Pepper Gougère

WINE PAIRING

One Red & One White

Hosted by the bottle

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

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

ICED GREEN TEA \$3

Simple Syrup, Honey, Mint

HOT OR CHILLED APPLE CIDER \$3

Cinnamon Sticks

LEMONADE \$3

CHOOSE ONE

Classic, Lavender, Mango Lime

ICED COFFEE \$3

Cream, Milk, Simple Syrup

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, 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 **GF**
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 Fraîche, 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, Parsnip Biscuit, 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 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. 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** \$113

Petite Beef Tenderloin Filet **GF DF** \$118

Beef Tenderloin Filet **GF DF** \$124

New York Sirloin **GF DF** \$117

Red Wine Braised Short Rib **GF DF** \$113

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** \$102

Grilled Corn & Heirloom Tomato Salad, Poblano Crema

Free-Range Statler Chicken **GF** \$101

Parsnip Puree, Apple-Sage Chutney

Herb Roasted Free-Range Statler Chicken **GF** \$100

Celeriac Puree, Shaved Fennel Salad, Lemon Jus

Herb Roasted Free-Range Statler Chicken **GF** \$101

Carrot Puree, Foraged Mushroom Ragu

Roasted Duck Breast **GF** \$113

Red Cabbage Puree, Blackberry Brandy Jus

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

Apple & Vidalia Onion Puree

Herb Roasted Rack of Lamb \$119

Caramelized Shallot & Red Wine Jus

Black Garlic Dijon Crusted Lamb Loin \$123

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

Brûléed Onion, Roasted Baby Carrot, Picked Pearl Onion

Beluga Lentils **GF V**

Spiced Squash, Rainbow Chard, Pomegranate Molasses

VEGETABLES

SF Gibbet Hill Farm Harvest Vegetable **GF V**

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, 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

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 **VG**
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

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, Dill Pickle, 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

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

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

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 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
Sautéed Mushroom, Little Mac
Ketchup, Mustard, Mayo, BBQ

CHOOSE TWO

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

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. The Barn Sales Team can provide the Barn Bar List including bar package options, pricing and products offered.

COMPLIMENTARY DÉCOR & ESSENTIALS

At The Barn, we supply everything needed to host your wedding, plus a few added touches.

The only requirement from the client is a seating chart or escort cards.

- Two Private Wedding Suites
- Ceremony Arbor
- Whiskey Barrels
- Reclaimed Wood Planters
- Deck Bistro Lights
- Antique Wagon Cart
- Card Box
- Sweetheart Table or Head Farm Table
- Tables & Chairs
- Table Linens & Napkins
- Table Numbers
- Serving, Dining & Barware
- Cake Stand, Knife & Server
- Easels

CURATED DÉCOR & SERVICE ENHANCEMENTS

Personalize your wedding effortlessly through our optional décor offerings, ensuring customization and convenience without relying on a rental company.

EVENT ACCENTS

- Outdoor Luminary Set
- Soft Seating Furniture Set
- 'LOVE' Light Up Marquee Letters

TABLE ENHANCEMENTS

- Guest Farm Tables
- Lantern Centerpiece
- LED Votive Candles
- LED Taper Candles
- Vintage Blue Water Goblet
- Gold Flatware
- Antique Glass Charger

PERSONAL SERVICES

- Attended Coat Check
- Attended Digital Photo Booth

DECORATIVE DRAPING

- Ceremony Bumpout & Alter Backdrop
- Deck
- Half or Full Beam

AUDIO & VISUAL

- Microphone & Speaker System
- Wall Mounted Screen & Projector
- Pop-Up Screen & Projector

UNIQUE ADDITIONS

- Lawn & Giant Games
- Hotel Welcome Bag or Guest Favor:
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. 14TH- APRIL 12TH	F&B Minimum Barn Rental Fee	\$3,000* \$500	\$3,000* \$500	\$8,000* \$500	\$3,000* \$500	\$12,000* \$1,000	\$5,000* \$500
APRIL 13TH- AUGUST	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
SEPT.- NOV. 15TH	F&B Minimum Barn Rental Fee	\$5,000* \$500	\$6,000* \$1,000	\$20,000 \$5,500	\$6,000 \$1,000	\$26,000 \$9,000	\$16,000 \$2,500
NOV. 16TH- DEC. 13TH	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 14th – April 12th | \$1,600 April 13th – December 13th

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.