



2016 Wedding Packages and Menus

Situated amongst a scenic New England backdrop, The Red Barn at Hampshire College offers a rustic, quaint, and charming atmosphere for your special day. Our experienced and professional staff take great pride in providing exceptional service ensuring that your wedding is a beautiful and memorable occasion. We are here to guide couples through the planning process by offering expertise as well as creative suggestions so that your guests may enjoy a most delightful and unique experience.

We pride ourselves on bringing your wedding dreams to a reality!

The Red Barn offers breathtaking views of the Notch and the Holyoke Mountain Range. The Red Barn can accommodate up to 120 guests with a dance floor and our large deck provides additional space for an outdoor cocktail hour with a scenic backdrop. Ceremonies may be held inside the Barn, on our deck for parties with 80 or fewer guests, or in front of the large oak tree during the spring, summer, and fall months. During the winter months, cozy up inside the Barn for a warm and romantic winter wedding ceremony and reception.

We are located just outside of downtown Amherst and are only ten minutes from Interstate 91. Out-of-town guests can be accommodated at a number of nearby hotels.

Please call our office directly at 413.559.5610 to arrange for a tour of the space or to inquire about available dates. We look forward to creating an unforgettable event with you!



Included in every booking are the following amenities:

- Access to the grounds for picture taking
- Our 20' x 60' outdoor deck for cocktail hour and socializing throughout the event
- Complimentary bartender for up to 75 guests
- Formal chinaware
- White or ivory full-length linens for your dinner tables
- Your choice of over 30 napkin colors
- Your choice of 12 - 60" round tables or 12 - 8' banquet tables, and 120 white garden chairs, for guest seating
- 3 Hightop tables for use during social hour
- All service tables and linens for food/beverage, place cards/gifts and a DJ (if necessary)
- Ample parking adjacent to The Red Barn
- Complimentary water station at the ceremony site (peak season)
- Complimentary cake cutting service
- Complimentary menu tasting for the wedding couple, with consultation from our team of culinary experts
- Personal event coordinator to assist with your planning details, schedule of events, and food and beverage choices
- Private hospitality room for the wedding couple and/or bridal party for on-site prep and use during social hour

Receptions will be scheduled for a block of 5-hours; additional hours may be added if desired. Facility rental fees vary throughout the year. Please inquire about our food and beverage minimums.

Packages and menu pricing are not inclusive of an 18% gratuity which will be added to the final invoice.



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Hampshire College is committed to a farm-to-table philosophy by supporting the local farmers of the Pioneer Valley. We enjoy customizing menus and cater to all special dietary needs. We are well-versed with preparing and serving vegan, vegetarian, and gluten-free menu items. Reception menus can be as elegant or as informal as the couple wishes. Meals are typically presented on a bountiful buffet. Please inquire with your coordinator for plated meal service.

For your convenience, we are pleased to offer the following wedding packages as options for your wedding day.

All packages include freshly baked artisan rolls with whipped butter, your choice of salad, iced water on tables, and a self-serve coffee and tea station following dinner.

Package I

Your Choice of ONE Stationary Hors d'oeuvre Display
Your Choice of TWO Hand-passed Hors d'oeuvres from the "Farmhouse Favorites"
Your Choice of TWO Main Entrée Items
Your Choice of TWO Accompaniments

Package II

Your choice of ONE Stationary Hors d'oeuvre Display
Your choice of THREE Hand-passed Hors d'oeuvres
from the "Farmhouse Favorites" OR "Country Cravings" lists
Your Choice of TWO Main Entrée Items
Your Choice of TWO Accompaniments
Your Wedding Cake (standard flavors and fillings)

Package III

Your Choice of TWO Stationary Hors d'oeuvre Displays
Your Choice of THREE Hand-passed Hors d'oeuvres
from the "Farmhouse Favorites" OR "Country Cravings" lists
Chilled Champagne Toast
Your Choice of Plated Salad
Your Choice of THREE Main Entrée Items
Your Choice of TWO Accompaniments
A Gourmet Dessert Bar or Wedding Cake



Menu Selections ~ Hors d'oeuvres

~ Stationary Hors d'oeuvre Displays ~

- ~ House-made Potato Chips or Tri-Color Tortilla Crisps with your choice of two dipping sauces: House-made Ranch (vegetarian), Spicy Roasted Tomato Salsa (vegan), Warm Cheddar (vegetarian), Seasonal Fruit Salsa (vegan)
 - ~ Roasted Vegetable Crudité with Balsamic Reduction and Basil Mascarpone Cheese
 - ~ Domestic Cheese Display Garnished with Seasonal Fresh Fruit with Assorted Breads and Crackers
 - ~ Your Choice of Hot (Spinach and Artichoke or Crab) Dip served with Fresh Baked Pita Chips
- ~ Mediterranean Display: Tabbouleh and Your Choice of Hummus (Classic, Edamame, Jerk Black Bean, Southwestern Kidney Bean, Roasted Red Pepper, Garlic Basil White Bean, Chipotle Chick Pea, or Seasonal Vegetable) served with Stuffed Grape Leaves, Assorted Olives, Roasted Red Peppers, Marinated Mushrooms, Pita Chips and Rosemary Focaccia Triangles (*upgrade applies*)

~ Hand-passed Hors d'oeuvres ~

“Farmhouse Favorites”

- ~ Chicken Wontons
- ~ Mini Assorted or Florentine Quiche
- ~ Mini Crab Cakes with Remoulade
- ~ Mini Vegetable Eggrolls with Duck Sauce
 - ~ Risotto Arrancini
- ~ Samosa (Vegetable or Chicken) with Mango Chutney
 - ~ Sesame Chicken with a Scallion Tamari
- ~ Shrimp and Vegetable Pot Stickers with a Chili Garlic Sauce
 - ~ Spanikopita
- ~ Wild Mushroom Empanadas with Chimichurri Dipping Sauce

“Country Cravings”

- ~ Bruschetta Athena with Greek Olive Tapenade and Feta Pesto
- ~ Caprese Skewers – Fresh Mozzarella with Fresh Basil and Vine-Ripened Tomatoes
 - ~ Chicken or Beef Satay with Peanut Dipping Sauce
 - ~ Grilled Shrimp
- ~ Hand-rolled Fresh Vegetable Spring Rolls with Peanut Sauce and Sweet Chili Sauce
- ~ Hand-rolled Shrimp and Vegetable Spring Rolls with Peanut Sauce and Sweet Chili Sauce
 - ~ Herbed Cheese, Prosciutto, and Asparagus Roll
 - ~ Mini Chicken Cordon Bleu
 - ~ Mini Beef Wellingtons

Additional items may be added to your package ; please inquire with your event coordinator for pricing.



Menu Selections ~ Hors d'oeuvres Continued & Starters

“Seaside Selections”

Selections may be substituted for a Farmhouse Favorite or Country Cravings selection as part of Packages II and III, with applicable upgrade charges. Please inquire for pricing if choosing items as add-ons.

- ~ Assorted Sushi and Sashimi with Wasabi and Soy Sauce (*upgrade applies*)
 - ~ Classic Shrimp Cocktail (*upgrade applies*)
- ~ Coconut and Panko Crusted Shrimp served with Mango Chutney Dipping Sauce (*upgrade applies*)
 - ~ Ocean Shooter/Raw Oyster (*seasonal availability / upgrade applies*)
 - ~ Stuffed Mushroom with Crab Filling (*upgrade applies*)



~ Starters ~

Your choice of salad is offered as part of the buffet with Packages I and II

This course may be plated for an additional fee

A soup selection may be substituted for an upgraded price

Salad Selections

- ~ Classic Caesar Salad
- ~ Field Greens with Cranberries, Walnuts, and Apple Cider Vinaigrette
- ~ Mixed Greens with Gorgonzola, Spicy Pecans, Beets, and Citrus Balsamic Vinaigrette
- ~ Red Oak Leaf Salad with Crisp Pears, Crumbled Goat Cheese, Candied Walnuts, and Raspberry Vinaigrette
- ~ Spinach Salad with Red Onions, Mushrooms, and Warm Bacon Vinaigrette
- ~ Steakhouse Iceberg Wedge Salad with Bacon, Tomato, and Bleu Cheese Dressing
- ~ Tossed Greens with Your Choice of Balsamic, Bleu Cheese, Green Goddess, Ranch or Yogurt Dill Dressing

Soup Selections

- ~ Broccoli Cheddar
- ~ Chilled Gazpacho
 - ~ Potato leek
- ~ Pumpkin Bisque (*seasonal*)



Menu Selections ~ Entrees

~ Entrees ~

*Additional entrées made be added to any package (upgrade applies)
Beef entrees will be prepared medium-rare, unless otherwise requested.*

Beef ~ Pork

- ~ Jack Daniels Marinated Pork Ribs
- ~ Pan-seared Beef Tenderloin Medallions with Red Wine Demi-Glaze
- ~ Flank Steak Roulade Stuffed w/ Roasted Red Pepper, Caramelized Onion, Gorgonzola with Red Wine Demi-Glaze
- ~ Pan-seared Beef Tenderloin with Zinfandel Balsamic Glaze , Carver included (*upgrade applies*)
- ~ Slow-Roasted Prime Rib of Beef with Au Jus and Horseradish Cream Sauce , Carver included (*upgrade applies*)

Poultry

- ~ Chicken Roulade Stuffed with Spinach and Cheese
- ~ Grilled Chicken Breast with Cranberry Apple Compote
- ~ Chicken Piccata, Chicken Breast Lightly Seasoned and Pan-seared, finished with a Lemon Caper Butter Sauce
- ~ Chicken Provencal, Sautéed Medallions w/ Sundried Tomatoes, Artichoke Hearts, Roasted Peppers and Black Olives
- ~ Honey Roasted Breast of Turkey Accompanied by a Sundried Cherry Chutney

Seafood

- ~ Grilled Salmon with Seasonal Salsa
- ~ New England Style Cod with Ritz Topping Served on a Bed of Roasted Shallot Spinach
- ~ Mahi Mahi with Saffron, Fennel, and Tomato Relish
- ~ Chilean Sea Bass Medallions in Champagne Sauce

Vegetarian/Vegan

- ~ Butternut Squash Ravioli
- ~ Portobello Mushroom Stuffed with Polenta Topped with Fresh Tomato Basil Ragout (vegan)
- ~ Whole Wheat Pasta with Eggplant Tapenade (vegan)

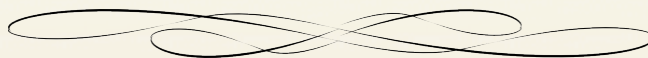
An alternate option of chicken tenders with french fries, applesauce and carrots or pasta with sauce, butter or cheese, may be substituted for children twelve and under, if desired.



Menu Selections ~ Accompaniments & Dessert

~ Accompaniments ~

- ~ Brown Basmati Rice (vegan)
- ~ Classic Rice Pilaf (vegan)
- ~ Garlic Green Beans (vegan)
- ~ Roast Butternut Squash with or without Cranberries (vegan)
 - ~ Roasted Fingerling Potatoes,
- ~ Medley of Roasted Sweet, Russet and Purple Potatoes
- ~ Roasted Potato with Rosemary and Lemon Juice (vegan)
 - ~ Roasted Tomato Cous Cous (vegan)
 - ~ Seasonal Vegetable Medley (vegan)
 - ~ Twice Baked Potatoes



~ Gourmet Dessert Bars ~

Choice of one dessert Bar included in Package III

- ~ Sweet Treat Bar; (Choose 3) : Éclairs, Cheesecakes, Lemon Squares, Chocolate Fudge Brownies, Assorted Mousse Cups (Strawberry, Chocolate, Coffee and Vanilla) (*upgrade applies*)
- ~ Crisp Bar: (Choose 2) Apple Crisp, Peach Crisp, Blueberry Crisp, Strawberry Rhubarb Crisp (Spring), Pumpkin Crisp, Triple Berry Crisp served with Homemade Whip Cream (*upgrade applies*)
- ~ Shortcake Bar: Home Baked Shortcakes with Accompaniments Including: Berries, Flavored Whipped Creams, Lemon Curd, Seasonal Fruit, Mint (*upgrade applies*)
- ~ Chocolate Covered Strawberries may be added to any package at an additional fee

Policies:

Menu selections must be finalized at least 2 months prior to event date. Children 12 and under are a reduced price; children 3 and under are free-of-charge. Vendor meals are a reduced price each (a maximum of 5 allowed). Specially-plated meals may be accommodated for guests with severe allergies (maximum allowance of up to 5% of total guest count). Final guarantee guest counts are due 10 business days in advance. Prices are subject to change based on market conditions; increases will not exceed 3% in one given year. Payments made using a credit card will require an additional fee of 3% to the total payment amount placed on a card. Packages and menu pricing are not inclusive of an 18% gratuity which will be added to the final invoice.

Please inquire with your Event Coordinator about food and beverage minimums.



~ Beverage Service ~

Multiple beverage service options are available to offer your guests variety and flexibility. All beverage packages include soft drinks, juice, seltzer and spring water. One bartender for every 75 guests is required; parties larger than 75 guests will be charged an additional bartender and set-up fee. Shots and shooters will not be served. Bar may close in between social hour and dinner service to assist in the seating of guests.

House Brands

White Wines: Pomelo Sauvignon Blanc, Kris Pinot Grigio, Beaulieu Costal "BV" Chardonnay

Red Wines: Lindeman's Bin 45 Cabernet, Dancing Bull Zinfandel, Almos Malbec

Champagne: Freixnet Cordon Negro Brut (Sparkling)

Beers: Bud Light, Heineken, Corona, Amstel Light, Dos Eques Amber, Sam Adams Lager, Sam Adams Seasonal

Liquors: Absolut Vodka, Tanqueray, Jack Daniels, Johnnie Walker Red, Cuervo 1800, Bacardi Superior, Christian Brothers VSOP

Signature Brands

White Wines: Kendal Jackson Chardonnay, Kung Fu Girl Riesling, Cupcake Pinot Grigio

Red Wine: Bonterra Pinot Noir (Organic), DaVinci Chianti, J Lohr Cabernet

Champagne: Mionetto Brut (Sparkling Prosecco)

Beers: Blue Moon, Yuengling, Lefty's (local), Peoples Pint (local), Seasonal Local, Peak Organic

Liquor: Ketel 1, Bombay Sapphire, KnobCreek, Glenlivet, Jose Cuervo Tradicional, Mount Gay Rum, Remy Martin VSOP

Cordials: Special order by the bottle

Please inquire for more information and pricing on our beverage packages

Alcoholic Beverage Policy: Bon Appetit, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Massachusetts Alcoholic Beverage Control's policies, procedures and statutes and will strictly enforce all Massachusetts beverage laws. Bon Appetit reserves the right to substitute items if necessary due to availability. The management of Bon Appetit and its beverage employees reserve the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. In addition, any disturbances, underage drinking or consumption of alcohol not purchased at the Red Barn can result in immediate event termination. Alcohol is not permitted to be brought on property and alcohol purchased at the Red Barn may not be removed from the premises.

Event & Menu Enhancements

A variety of items are available to assist our wedding couples in their planning celebrations. Enhancements may be added to any package or selection of menu items chosen. Please inquire for a detailed list of all options