The Red Barn
at Hampshire College
893 West Street Amherst, MA 01002

2024 Packages & Pricing
Nestled in the heart of the Pioneer Valley against the scenic backdrop of the Mt. Holyoke Range, The Red Barn at Hampshire College offers a rustic and charming atmosphere for your special day.

The Red Barn can accommodate up to 140 guests for a plated meal, or 130 with a buffet. Our large deck provides additional space for an outdoor cocktail hour with a scenic backdrop. Ceremonies may be held in front of our large oak tree during the spring, summer, and fall months, or inside the main reception space of the Barn for a romantic winter wedding ceremony and reception. Ceremony time can vary in length while receptions are scheduled for a block of 5-hours, with the option to have an additional hour extended to the package for a fee.

Our experienced staff take great pride in providing exceptional service to ensure that your wedding is both 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 delightful and unique experience. A personal event coordinator will be assigned to assist with planning details, schedule of events, and food/beverage choices. A group tasting of our most popular dishes is also offered to all couples complimentary.

Facility rental fees vary throughout the year depending on the time of the year, and the day of the week. Food and beverage minimums range in rate based on if the wedding date falls on a holiday weekend or not. Please inquire with your coordinator for specific pricing and details. *All package pricing is subject to local and state meal tax along with our Event Service Fee. Please view page 17 for specifics.
General Policies

- Personal event coordinator
- Complimentary cake cutting service
- Access to the grounds for picture taking
- Complimentary tasting for the wedding couple
- Private hospitality room for the wedding couple and/or bridal party for on-site prep and use throughout the event
- All service tables and linens provided for food/beverage, place cards/gifts, etc.
- A 20’ x 60’ outdoor deck for cocktail hour set with up to 5 high-top tables
- A reception room inside the Barn, set with your choice of 60” round tables, or 8’ banquet tables, either white or ivory full-length linens, along with our cross-back chairs, and 35 napkin colors to choose from.

What’s included in my rental?

1-2 Years Out
Schedule a Tour

6-8 Months Out
Menu Tasting

1-2 Months Out
Finals are Due

8-10 Months Out
Meet your Coordinator

4-6 Months Out
Get the Details

The BIG Day

Save the Date
Beverage Services & Policies

The Red Barn, as the 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.

Hosted soda and juice packages are available for guests. All beverage packages include soft drinks, juice, seltzer and spring water. One bartender for every 60 guests is required. An additional fee applies for additional bartenders. Shots and shooters will not be served. Bar may close in between social hour and dinner service to assist in the seating of guests.

The Red Barn reserves the right to substitute items if necessary due to availability. The Red Barn reserves the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. 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. Alcohol purchased at the Red Barn may not be removed from the premises.
Beverage Services & Policies

House Brands

Rose Wines Jean Luc Columbo
Champagne Lunetta Prosecco (Sparkling)
White Wines Matua Sauvignon Blanc, J Lohr Riesling,
McManis Chardonnay, Cavit Pinot Grigio
Red Wines McManis Pinot Noir, Hahn Merlot
Pizzella Malbec, McManis Cabernet
Beers Bud Light, Corona, Sam Adams, Sam Adams Seasonal, Blue Moon, Assorted
Spiked Seltzer, Hard Cider, Magic Hat #9
Liquors Titos, Tanqueray, Captain Morgan, Johnnie Walker Red, Kahlua, Jack
Daniels, Jim Beam, Bacardi Superior, St. Remy VSOP, Hornitos Reposado

Signature Brands

White Wines Josh Sauvignon Blanc, Essence Riesling, Angeline Reserve
Chardonnay, Borgo Magredo Pinot Grigio
Red Wines Angeline Reserve Pinot Noir, Chelsea Gold Schmidt Merlot, Tikal
Mendoza Malbec, Angeline Reserve Cabernet
Rose Wines Josh
Champagne Cava Naveran Brut
Beers BBC Steel Rail, BBC Seasonal, Back East Porter, Hard Cider,
Assorted Amherst Brewing Co. Beers, Spiked Seltzer, Wormtown Be Hoppy,
Liquor Remy Martin VSOP, Ketel 1, Bombay Saphire, Crown Royal, Glenlivet,
Baileys, Knob Creek, Mount Gay, Patron Silver
Signature Drinks

Offer your guests a special taste of the Red Barn as an add-on to your preferred bar package. Available as a single batch or hosted all night. Available with all types of bars, but must be purchased and hosted. Inquire with your coordinator.

**Sweetheart Spritzer**
Lemonade mixed with wine, Vodka infused with Seasonal fruit topped with Prosecco

**Wedding White Sangria**
White Wine based cocktail with Rum, Pineapple and Orange juice, and seasonal fruit

**Barn Brew**
Fresh pressed cider with Cinnamon Whisky, Vodka, and Wine garnished with apples and a cinnamon stick

**Royal Red Sangria**
Red Wine based cocktail with Cranberry Orange Juice, lemonade, and vodka. Topped with Oranges and cranberries

**Custom Signature Drinks**
Vodka Soda? Gin & Tonic? Create your own signature wedding cocktail using a 1 liquor to 1 mixer ratio. Inquire with your coordinator on pricing and items available.
2024 Menu Packages

All menus are customizable and can be as elegant or as informal as the couple wishes! Both buffet and plated meal service options are available. Our culinary team is well-versed in preparing vegan, vegetarian, and gluten-free menu items as well. Specialty meals are available for up to 5% of guest count. All packages include freshly baked artisan rolls with butter, your choice of salad, ice-water on tables, and a self-serve coffee and tea station following dinner.

<table>
<thead>
<tr>
<th>Package I</th>
<th>Package II</th>
<th>Package III</th>
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<tbody>
<tr>
<td>Buffet</td>
<td>Buffet</td>
<td>Plated Only</td>
</tr>
<tr>
<td>Choice of ONE Stationary Hors d’oeuvre Display</td>
<td>Choice of THREE Stationary Hors d’oeuvre Displays</td>
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<tr>
<td>Choice of TWO Hand-passed Hors d’oeuvres</td>
<td>Choice of THREE Hand-passed Hors d’oeuvres</td>
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<tr>
<td>Buffet Salad</td>
<td>Choice of Buffet Style or Plated Salad</td>
<td>Plated Salad</td>
</tr>
<tr>
<td>Choice of TWO Main Entrée Items</td>
<td>Choice of TWO Main Entrée Items</td>
<td>Choice of THREE Main Entrée Items</td>
</tr>
<tr>
<td>Choice of TWO Accompaniments</td>
<td>Choice of TWO Accompaniments</td>
<td>Choice of TWO Accompaniments</td>
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<tr>
<td>(Salad can be plated for an additional $2.00pp)</td>
<td>Wedding Cake (standard flavors and fillings) OR a Gourmet Dessert Bar</td>
<td>Wedding Cake (standard flavors and fillings)</td>
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<tr>
<td></td>
<td></td>
<td>Choice of ONE Gourmet Dessert Bar</td>
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</tbody>
</table>

Children under 12 receive a discounted meal price of $29.99. Plated dinner service is available for an additional fee of $7.50pp (Package I & II only). Additional entrées may be added to any package for $8.00pp. Vendor meals are $45.
Menu Choices
Hors d'oeuvres

Stationary Hors d’oeuvres Displays

- Hot Spinach and Artichoke Dip served with Fresh Baked Pita Chips
- Roasted Vegetable Crudité with Balsamic Reduction and Basil Mascarpone Cheese
- Domestic Cheese Display Garnished with Seasonal Fresh Fruit with Assorted Breads and Crackers
- Bruschetta Display Featuring Assorted Spreads, Olives, Artichokes, Roasted Garlic and Toasted Bread Rounds (upgrade fee applies)
- Mediterranean Display: Tabbouleh and Your Choice of Hummus (Classic, Roasted Garlic, Roasted Pepper and Roasted Vegetable) served with Stuffed Grape Leaves, Assorted Olives, Roasted Red Peppers, Marinated Mushrooms, Pita Chips and Rosemary Focaccia Triangles (upgrade fee applies)

Hand-Passed Hors d’oeuvres

Chicken Wontons
- Buffalo Chicken Empanadas
- Mini Assorted or Florentine Quiche
- Mini Crab Cakes with choice of Remoulade or Spicy Cajun Dipping Sauce (GF*)
  - Mini Vegetable Eggrolls with Duck Sauce
  - Risotto Arrancini (Vegan Risotto Option Available, GF*)
  - Samosa (Vegetable or Chicken) with a Mango Chutney
  - Sesame Chicken with a Scallion Tamari or Orange Ginger Sauce
  - Shrimp, Chicken, or Pork and Vegetable Pot Stickers with a Chili Garlic Sauce
  - Spanikopita
  - Wild Mushroom Empanadas with a Chimichurri Dipping Sauce
  - Mac & Cheese Fritters
  - Artichoke Beignets

GF= Gluten Free GF*=Can be made Gluten Free
Hand-Passed Hors d’oeuvres Continued

- Fresh Mozzarella and Tomato Bruschetta (GF*)
- Coconut and Panko Crusted Shrimp served with a Mango Chutney Dipping Sauce (upgrade fee applies)
  - Grilled or Cajun-Style Shrimp (GF)
- Shrimp and/or Vegetable Spring Rolls with Peanut Sauce and Sweet Chili Sauce
- Parmesan & Cracker Crumb Stuffed Mushroom (GF*)
  - Mini Chicken Cordon Bleu
  - Mini Beef Wellingtons
- Classic Shrimp Cocktail (upgrade fee applies) (GF)
- Scallops Wrapped in Bacon with Sweet Soy glaze (upgrade fee applies) (GF)

Salad Selections

Your choice of salad can be offered as part of the buffet, or as its own plated course. This course may be plated for an additional fee in Package I.

- Classic Caesar Salad (GF)
- Field Greens with Cranberries, Walnuts, and Apple Cider Vinaigrette (GF)
  - Mixed Greens with Gorgonzola, Spicy Pecans, Beets, and Citrus Balsamic Vinaigrette (GF)
  - Red Leaf Salad with Crisp Pears, Crumbled Goat Cheese, Candied Walnuts, and Raspberry Vinaigrette (GF)
- Citrus Spinach Salad with Mandarin Oranges, Ruby Red Grapefruit, Almonds, Red Onions, and Sesame Seeds (GF)
- Tossed Greens with Chef’s Choice Vegetables; with Your Choice of Balsamic, Bleu Cheese, Creamy or Balsamic Italian, Green Goddess, Ranch or Yogurt Dill Dressing (GF)

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Entree Selections

Additional entrées may be added to any package for an additional fee. (plus an upgrade fee where noted). Beef entrees will be prepared medium-rare, unless otherwise requested.

Poultry
- Chicken Piccata with a Lemon Caper Butter Sauce (GF*)
- Crispy Skinned Statler Chicken with Cider Reduction (GF)
- Hazelnut Encrusted Chicken with an Apple Cider Glaze (GF*)
- Carved Herb Roasted Breast of Turkey with Cranberry Apple Compote (GF)
- Pesto Crusted Chicken with Sundried Tomato Romano Cream Sauce
- Prosciutto Wrapped Chicken with Gorgonzola Cream and Sautéed Spinach (GF)
- Chicken Provencal, Sautéed Medallions with Sundried Tomatoes, Artichoke Hearts, Roasted Peppers and Black Olives (GF)

Beef & Pork
- Carved Garlic and Pepper Crusted Pork (GF)
- Herb Crusted Pork Roast with Grain Mustard Honey Glaze (GF)
- Carved Pan-seared Beef Tenderloin w/ Zinfandel Balsamic or Red Wine Demi-Glaze (Carver Included) (upgrade fee applies) (GF)
- Carved Slow-Roasted Prime Rib of Beef with AuJus and Horseradish Cream Sauce (Carver Included) (upgrade fee applies) (GF)
- Ale Braised Short Ribs with Caramelized Onions and Balsamic Glaze (GF*)

Vegetarian & Vegan
- Local Striped Bass with a Hot Relish Sauce (GF)
- Baked Stuffed Scrod with Lobster Newburg Sauce
- Grilled Salmon with choice of Seasonal Salsa or Dill Sauce (GF)
- Cracker Crumb Halibut with Herb Butter Sauce (GF*)
- Jumbo Shrimp Scampi over Asiago Cheese Tortellini (Upgrade fee applies)
- Baked Jumbo Shrimp with Herb Scallop Stuffing (Plated only) (Upgrade fee applies)

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Entree Selection Continued

Seafood
- Portobello Mushroom Stuffed with Polenta Topped with Fresh Tomato Basil Ragout (V, GF)
- Grilled Polenta Wedge with Summer Vegetable Ragout and Roasted Garlic Whipped Ricotta (GF)
- Italian Style Vegetarian Stuffed Peppers with Mozzarella, Pine Nuts, Pesto and Seasonal Bread Crumbs in a Tomato Basil Sauce (GF*)
- Porcini Mushroom Ravioli with Asiago Cream Sauce and Portobello Mushrooms
- Butternut Squash Ravioli with Sage Butter Cream Sauce and Toasted Almonds
- Quinoa and Seasonal Vegetable Stuffed Pepper with Sundried Tomato Pesto (V, GF)
- Spaghetti & Meatballs
- Grilled Chicken Tortellini Alfredo
- Macaroni & Cheese and Hot Dog
- Chicken Tenders with French Fries

Children's Meals

Side Selections
- Seasonal Vegetable Medley (vegan, GF)
- Garlic Cream Mashed Potatoes (GF)
- Twice Baked Potatoes (GF)
- Seared Broccolini (GF)
- Apricot and Ginger Glazed Carrots (GF)
- Baby Carrots in Butter and Brown Sugar (GF)
- Cous Cous with Lemon Fresh Herbs, Roasted Tomatoes and Olive Oil (vegan)
- Classic Rice Pilaf (vegan)
- Garlic Green Beans (vegan, GF)
- Roasted Butternut Squash with or without Cranberries (vegan, GF)
- Roasted Fingerling Potatoes (GF)
- Medley of Roasted Sweet, Russet and Purple Potatoes (GF)
- Red Roasted Potato with Rosemary and Lemon Juice (vegan, GF)

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Dessert
Choice of One Dessert Bar included in Package III, can be added to Packages I, or is in place of Cake for Package 2.

Chocolate Covered Strawberries

Sweet Treat Bar
Choose 3 of the following items: Éclairs, Cheesecakes, Assortment of Dessert Squares, Chocolate Fudge Brownies, or Cannoli’s

Apple Cider Donuts
Local Apple Cider Donuts

Cupcake Bar w/ Cutting Cake Included
Assorted cupcakes and a small cutting cake with vanilla or chocolate buttercream frosting *Inquire within for flavors

Cheesecake Bar
Philly Cheesecake with an Assortment of Sauces Including: Strawberry, Raspberry, Blueberry, Chocolate and Caramel and Whipped Cream

Crisp Bar
Choose 1 of the following items: Apple Crisp, Peach Crisp, Blueberry Crisp, Strawberry Rhubarb Crisp (Spring), Pumpkin Crisp (Fall), Triple Berry Crisp (Fall); served with Vanilla Ice Cream and Homemade Whip Cream

Shortcake Bar
Biscuits and Pound Cake with Accompaniments Including: Whipped Cream, Raspberries, Blueberries and Strawberries
Other General Policies

Menu selections must be finalized at least 2 months prior to the event date.
Final guarantee guest counts are due 14 business days in advance of the wedding date.
Packages and menu pricing are not inclusive of a 15% Event Service Fee which will be added to the final invoice.
The term “Event Service Fee” as used in our Wedding Contract means the fee referenced herein is for administrative and operating overhead, including setup and breakdown, custodial services, documentation preparation, and other ancillary management of the event.
The “Event Service Fee” is not a tip or service charge for our wait staff employees, service employees, service bartenders or any other person providing services in connection with your event. Please inquire with your Event Coordinator on methods of giving out gratuities.
Guests are expected to tip bar staff; tip jars will be available at the bar.
For hosted bars, if tip jars are removed, clients will be required to pay an 18% gratuity on the bar service (in addition to the Event Service Fee).
Prices are subject to change based on market conditions; increases will not exceed 3% in one given year.
Payments made using a credit card (MasterCard, Visa, Discover) will require an additional fee of 3% to the total payment placed on a card.
Please inquire with your Event Coordinator about food and beverage minimums.

A General Timeline

Day Of:
8:30am- Red Barn Opens for Set Up
9:00am- Hair & Make-up
11:00am- Dessert Arrives
12:00pm -Photographer Arrives
3:00pm-DJ Arrives
4:30pm- Ceremony (30- 35 Minutes)
5:00pm- Ceremony Ends
5:00pm-6:00pm- Cocktail Hour
6:00-6:10pm- Guests invited into the Red Barn
6:15pm- Introductions
6:20pm- First Dance
6:30pm- Speeches
6:45pm- Buffet Opens
7:45pm- Parent Dances
8:55pm- Cake Cutting
10:00pm- Reception Ends