



The
Red Barn

AT HAMPSHIRE COLLEGE

893 West Street Amherst, MA 01002

2024
Packages & Pricing



The Venue



Photography credit: AK Photography & Four Wings Photography

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.

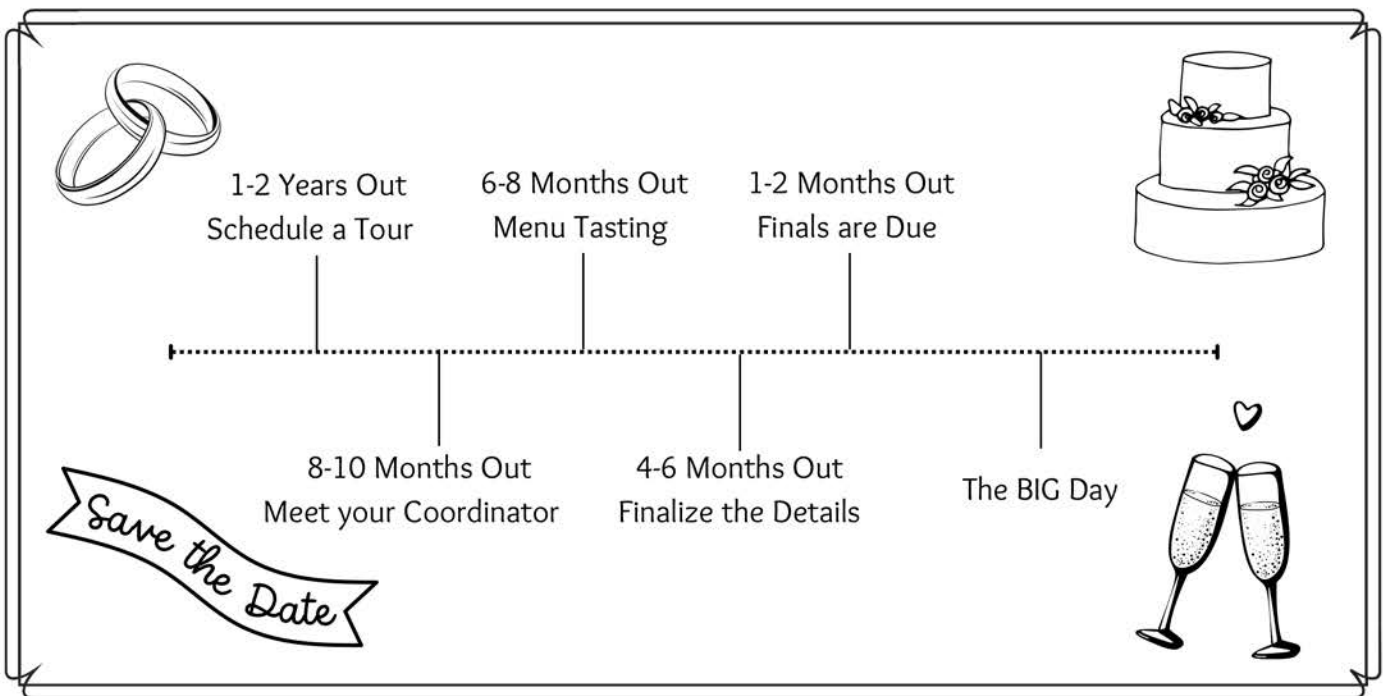
Our experienced staff take great pride in providing exceptional service to ensure that your wedding is both a beautiful and memorable occasion. We are here to guide couples through the planning process by offering expertise as well as creative suggestions so that your guests may enjoy a delightful and 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 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 16 for further details.

General Policies

What's included in my rental?

- A reception room inside the Barn, set with your choice of 60"round tables, or 8' banquet tables
- White or ivory floor-length linens, along with our Crossback chairs, and 35 napkin colors to choose from
- Personal Event Coordinator
- Red Barn Lighting Package
- Complimentary menu tasting for the wedding couple
- Complimentary cake cutting service
- Sweetheart Table (half moon table)
- Private hospitality room for the wedding couple and/or wedding party for on-site prep and use throughout the event
- All service tables and linens provided for food/beverage, place cards/gifts, etc.
- Access to the grounds for picture taking
- A 20' x 60' outdoor deck for cocktail hour set with up to 5 high-top tables



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. 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.



Shots and shooters will not be served. 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. All beverage packages include soft drinks (Pepsi products), juices (cranberry, orange, pineapple, lemonade) and standard bar mixers. Hosted bars will be charged \$150 for each bartender. One bartender for every 60 guests is required. Bar may close in between social hour and dinner service to assist in the seating of guests.

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, Jack Daniels, Jim
 Beam, Bacardi Superior, Hornitos Reposado



Signature Brands

Rose Wines Josh

Champagne Cava Naveran Brut

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

Beers BBC Steel Rail, BBC Seasonal, Back East Porter, Hard Cider,
 Assorted Amherst Brewing Co. Beers, Spiked Seltzer, Wormtown Be Hoppy,

Liquor Ketel 1, Bombay Sapphire, Crown Royal, Glenlivet,
 Knob Creek, Mount Gay, Patron Silver

Signature Drinks

Offer your guests a special taste of the Red Barn as an add-on. Available in batches or hosted all night. Each batch yields approximately 50 servings and are available with all types of bars. Inquire with your coordinator.

BARN BREW

Fresh pressed cider with Cinnamon Whisky, Vodka, & Wine
garnished with apples & a cinnamon stick

Wedding White Sangria

White Wine based cocktail with Rum, Pineapple & Orange juice,
Vodka and fresh seasonal fruit

Sweetheart Spritzer

Lemonade mixed with White Wine and Vodka, infused with fresh
seasonal fruit topped with Prosecco

Royal Red Sangria

Red Wine based cocktail with Cranberry & Orange Juice, Lemonade,
and Vodka. Topped with fresh seasonal fruit

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 Package

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.



Package I

Buffet

Choice of ONE Stationary Hors d'oeuvre Display
Choice of TWO Hand-passed Hors d'oeuvres
Buffet Salad
Choice of TWO Main Entrée Items
Choice of TWO Accompaniments
(Salad can be plated for an additional fee)

Package II

Buffet

Choice of ONE Stationary Hors d'oeuvre Display
Choice of THREE Hand-passed Hors d'oeuvres
Choice of Buffet Style or Plated Salad
Choice of TWO Main Entrée Items
Choice of TWO Accompaniments
Wedding Cake (standard flavors and fillings) OR a
Gourmet Dessert Bar

Package III

Plated Only

Choice of TWO Stationary Hors d'oeuvre Displays
Choice of THREE Hand-passed
Plated Salad
Plated Dinner Service
Choice of THREE Main Entrée Items
Choice of TWO Accompaniments
Wedding Cake (standard flavors and fillings)
Choice of ONE Gourmet Dessert Bar

Children under 12 receive a discounted meal price.

Plated dinner service is available for an additional fee (Package I & II only).

Additional entrées may be added to any package for an additional fee.

Vendor meals are an additional fee.

Menu Choices

Stationary Hors d'oeuvres Displays

- Hot Spinach and Artichoke Dip served with Fresh Baked Pita Chips
- Roasted Vegetable Crudit  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

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

GF = Gluten Free | GF* = Can be made Gluten Free

Hand-Passed Hors d'oeuvres Continued

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

Salad Selections

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

- Classic Caesar Salad (GF)
- Mixed Greens with Gorgonzola, Spicy Pecans, Beets, and Citrus Balsamic Vinaigrette (GF)
- Field Greens with Cranberries, Walnuts, and Apple Cider 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)

GF = Gluten Free | GF* = Can be made Gluten Free

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 Francaise over Rissotto with a Lemon Cream Sauce (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*)

Seafood

- 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)

Vegetarian & Vegan

- Ratatouille (V, GF)
- 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 (V*, 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)

Children's Meals

- Spaghetti & Meatballs
- Grilled Chicken Tortellini Alfredo
- Macaroni & Cheese and Hot Dog
- Chicken Tenders with French Fries

Side Selections

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

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V = Vegan | V* = Can be made Vegan



Dessert

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

Sweet Treat Bar

Choose 3 of the following items: Éclairs, Cheesecakes, Assortment of Dessert Squares, Chocolate Fudge Brownies, or Cannoli's

Chocolate Covered Strawberries

Added to any package for an additional fee

Cheesecake Bar

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

Cupcake Bar w/ Cutting Cake Included

Assorted cupcakes and a small cutting cake with vanilla or chocolate buttercream frosting. Inquire within for flavors

Shortcake Bar

Biscuits and Pound Cake with Accompaniments Including: Whipped Cream, Raspberries, Blueberries and Strawberries

Apple Cider Donuts

Local Apple Cider Donuts

Crisp Bar

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

2024 General Policies

Menu selections must be finalized at least 2 months prior to the event date. Final guarantee guest counts are due 10 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. Package prices are also not inclusive of the Massachusetts Meal tax of 7% and the Massachusetts Sales tax of 6.25%.

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 5% in one given year. Payments made using a credit card will require an additional fee of 3% to the total payment placed on a card. Credit Cards may not be used for Final Payment.

A Sample Timeline

8:30 am Red Barn Opens for Set Up	6:30 pm Guests invited the Barn
9:00 am Hair & Make-up	6:45 pm Introductions of Wedding Party
11:00 am Dessert Arrives	6:50 pm First Dance
12:00 pm Photographer Arrives	7:00 pm Speeches
2:00 pm DJ Arrives	7:15 pm Buffet Opens
4:30 pm First Look	8:00 pm Parent Dances
5:00 pm Ceremony (30-35 Minutes)	8:30 pm Cake Cutting
5:30 pm Ceremony Ends	10:20pm Last Dance
5:30-6:30 pm Cocktail Hour	10:30 pm Reception Ends



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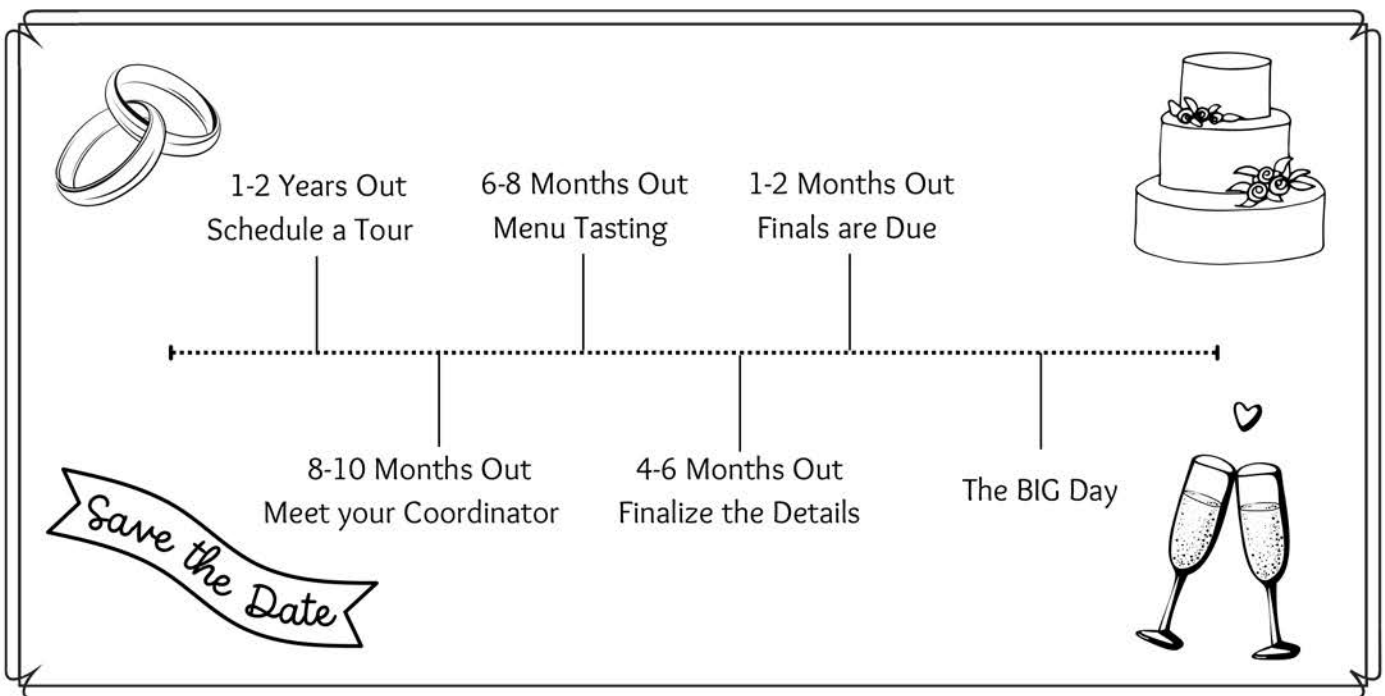
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- Red Barn Lighting Package
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- Complimentary cake cutting service
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Beverage Services & Policies

House Brands

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Champagne Lunetta Prosecco (Sparkling)

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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, Jack Daniels, Jim
Beam, Bacardi Superior, Hornitos Reposado



Signature Brands

Rose Wines Josh

Champagne Cava Naveran Brut

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

Beers BBC Steel Rail, BBC Seasonal, Back East Porter, Hard Cider,
Assorted Amherst Brewing Co. Beers, Spiked Seltzer, Wormtown Be Hoppy,

Liquor Ketel 1, Bombay Sapphire, Crown Royal, Glenlivet,
Knob Creek, Mount Gay, Patron Silver

Signature Drinks

Offer your guests a special taste of the Red Barn as an add-on. Available in batches for an additional fee added to your hosted bar package. Each batch yields approximately 50 servings. Inquire with your coordinator.

BARN BREW

Fresh pressed cider with Cinnamon Whisky, Vodka, & Wine
garnished with apples & a cinnamon stick

Wedding White Sangria

White Wine based cocktail with Rum, Pineapple & Orange juice,
Vodka and fresh seasonal fruit

Sweetheart Spritzer

Lemonade mixed with White Wine and Vodka, infused with fresh
seasonal fruit topped with Prosecco

Royal Red Sangria

Red Wine based cocktail with Cranberry & Orange Juice, Lemonade,
and Vodka. Topped with fresh seasonal fruit

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.

2025 Menu Package

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.



Package I

Buffet

Choice of ONE Stationary Hors d'oeuvre Display
Choice of TWO Hand-passed Hors d'oeuvres
Buffet Salad
Choice of TWO Main Entrée Items
Choice of TWO Accompaniments
(Salad can be plated for an additional fee)

Package II

Buffet

Choice of ONE Stationary Hors d'oeuvre Display
Choice of THREE Hand-passed Hors d'oeuvres
Choice of Buffet Style or Plated Salad
Choice of TWO Main Entrée Items
Choice of TWO Accompaniments
Wedding Cake (standard flavors and fillings) OR a
Gourmet Dessert Bar

Package III

Plated Only

Choice of TWO Stationary Hors d'oeuvre Displays
Choice of THREE Hand-passed
Plated Salad
Plated Dinner Service
Choice of THREE Main Entrée Items
Choice of TWO Accompaniments
Wedding Cake (standard flavors and fillings)
Choice of ONE Gourmet Dessert Bar

Children under 12 receive a discounted meal price.
Plated dinner service is available for an additional fee (Package I & II only).
Additional entrées may be added to any package for an additional fee.
Vendor meals are an additional fee.

Menu Choices

Stationary Hors d'oeuvres Displays

- Hot Spinach and Artichoke Dip served with Fresh Baked Pita Chips
- Roasted Vegetable Crudit  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

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

GF = Gluten Free | GF* = Can be made Gluten Free

Hand-Passed Hors d'oeuvres Continued

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

Salad Selections

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

- Classic Caesar Salad (GF)
- Mixed Greens with Gorgonzola, Spicy Pecans, Beets, and Citrus Balsamic Vinaigrette (GF)
- Field Greens with Cranberries, Walnuts, and Apple Cider 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)

GF = Gluten Free | GF* = Can be made Gluten Free

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 Francaise over Rissotto with a Lemon Cream Sauce (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*)

Seafood

- 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)

Vegetarian & Vegan

- Ratatouille (V, GF)
- 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 (V*, 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)

Children's Meals

- Spaghetti & Meatballs
- Grilled Chicken Tortellini Alfredo
- Macaroni & Cheese and Hot Dog
- Chicken Tenders with French Fries

Side Selections

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

GF = Gluten Free | GF* = Can be made Gluten Free

V = Vegan | V* = Can be made Vegan



Dessert

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

Sweet Treat Bar

Choose 3 of the following items: Éclairs, Cheesecakes, Assortment of Dessert Squares, Chocolate Fudge Brownies, or Cannoli's

Chocolate Covered Strawberries

Added to any package at an additional fee

Cheesecake Bar

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

Cupcake Bar w/ Cutting Cake Included

Assorted cupcakes and a small cutting cake with vanilla or chocolate buttercream frosting. Inquire within for flavors

Shortcake Bar

Biscuits and Pound Cake with Accompaniments Including: Whipped Cream, Raspberries, Blueberries and Strawberries

Apple Cider Donuts

Local Apple Cider Donuts

Crisp Bar

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

2025 General Policies

Menu selections must be finalized at least 2 months prior to the event date. Final guarantee guest counts are due 10 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. Package prices are also not inclusive of the Massachusetts Meal tax of 7% and the Massachusetts Sales tax of 6.25%.

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 20% 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 5% in one given year. Payments made using a credit card will require an additional fee of 3% to the total payment placed on a card. Credit Cards may not be used for Final Payment.

A Sample Timeline

8:30 am Red Barn Opens for Set Up

9:00 am Hair & Make-up

11:00 am Dessert Arrives

12:00 pm Photographer Arrives

2:00 pm DJ Arrives

4:30 pm First Look

5:00 pm Ceremony (30-35 Minutes)

5:30 pm Ceremony Ends

5:30-6:30 pm Cocktail Hour

6:30 pm Guests invited the Barn

6:45 pm Introductions of Wedding Party

6:50 pm First Dance

7:00 pm Speeches

7:15 pm Buffet Opens

8:00 pm Parent Dances

8:30 pm Cake Cutting

10:20pm Last Dance

10:30 pm Reception Ends