

893 West Street Amherst, MA 01002

# 2026 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.

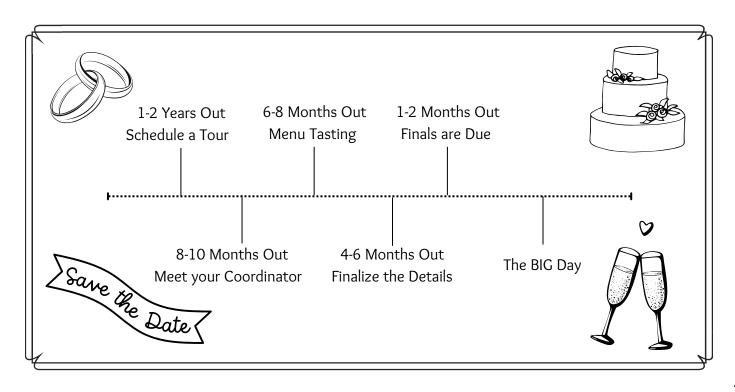
Facility rental fees vary depending on the time of the year, and the day of the week. Food and beverage minimums range in rate based on if the wedding date falls on a holiday weekend or not. Please inquire with your coordinator for specific pricing and details. All package pricing is subject to local 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 50 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 Saphire, 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.

2026 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

Choice of ONE Stationary Hors d'oeuvre Display Choice of TWO Hand-passed Hors d'oeuvres Buffet Style Salad Choice of TWO Main Entrée Items

Package II

Choice of ONE Stationary Hors d'oeuvre Display Choice of THREE Hand-passed Hors d'oeuvres Buffet Style Salad

Choice of TWO Main Entrée Items Choice of TWO Accompaniments Choice of ONE Dessert Bar

Choice of TWO Accompaniments

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

8" Cutting Cake (standard flavors and fillings)

Choice of ONE 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 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**

-Spanikopita

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-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\*)



### 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 or II. 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)



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

-Carved Slow-Roasted Prime Rib of Beef with AuJus and

Horseradish Cream Sauce (Carver Included) (upgrade fee applies) (GF)

or Red Wine Demi-Glaze (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 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

-Spaghetti & Meatballs

-Quinoa and Seasonal Vegetable Stuffed Pepper with Sundried Tomato Pesto (V, GF)

### Children's Meals

-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)

-Grilled Asparagus (GF)

-Oven Roasted Brussel Sprouts (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)

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

V = Vegan | V\* = Can be made Vegan



### **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**

Your Choice of 2 flavors 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 Homemade Whip Cream



## 2026 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. A standard coordination gratuity of \$300 will be added to your final invoice. A suggested waitstaff gratuity of \$500 is appreciated.

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

9:00 am Hair & Make-up

**11:00 am** Dessert Arrives

12:00 pm Photographer Arrives

2:00 pm DJ Arrives

2:30 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



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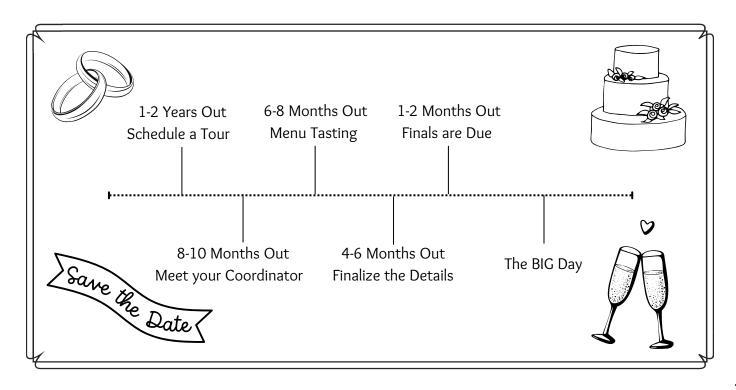
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- Personal Event Coordinator
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- Complimentary menu tasting for the wedding couple
- Complimentary cake cutting service
- Sweetheart Table (half moon table)
- Two private wedding suites for the wedding couple and/or wedding party for on-site prep and use throughout the event
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- 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

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# Beverage Services & Policies

# House Brands

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**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

**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, Hard Cider, Assorted Amherst Brewing Co. Beers, Spiked Seltzer, Wormtown Be Hoppy, Liquor Ketel 1, Bombay Saphire, 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.

2027 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

Choice of ONE Stationary Hors d'oeuvre Display Choice of TWO Hand-passed Hors d'oeuvres Buffet Style Salad Choice of TWO Main Entrée Items

Package II

Choice of ONE Stationary Hors d'oeuvre Display Choice of THREE Hand-passed Hors d'oeuvres Buffet Style Salad

Choice of TWO Main Entrée Items Choice of TWO Accompaniments Choice of ONE Dessert Bar

Choice of TWO Accompaniments

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

8" Cutting Cake (standard flavors and fillings)

Choice of ONE 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 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

-Philly Cheese Steak Stuffed Eggrolls
-Brie Roasted Apple & Fig Crostini
-Mac & Cheese Fritters
-Mini Philly Cheese Steak Sliders
-Spanakopita
-Chicken Wontons
-Wild Mushroom Tarts
-Mini Chicken Cordon Bleu
-Mini Beef Wellingotns

-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\*)



### Hand-Passed Hors d'oeuvres Continued

-Charred sliced Tenderloin with Baby Arugula Crositni
-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 or II. 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)



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 or Garlic Herb Butter (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 Dill Sauce (GF)
- -Cracker Crumb Cod Loin 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)

### -Spaghetti & Meatballs

### Children's Meals

- -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)

-Grilled Asparagus (GF)

-Oven Roasted Brussel Sprouts (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)

GF = Gluten Free | GF\* = Can be made Gluten Free V = Vegan | V\* = Can be made Vegan



### **Sweet Treat Bar**

Choose 3 of the following items: Éclairs/Cream Puffs, Mini 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**

Your Choice of 2 flavors 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 Homemade Whip Cream & Vanilla Ice Cream



## 2027 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. A standard gratuity for coordination (\$300) and waitstaff (\$600) will be added to your final invoice.

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 processing 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

2:30 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