



2014/15 Wedding Packages and Menus

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

It is our pleasure to assist you in turning the vision of your special day into a reality!

The Red Barn offers breathtaking views of the Pioneer Valley mountain range, accommodating up to 120 guests with a dance floor. Our large deck provides additional space for an outdoor cocktail hour or meal with a scenic backdrop. Ceremonies may be held inside the Red Barn, on our barn deck for parties with 80 or fewer guests, or in front of our beautiful oak tree during the spring, summer, and fall months. During winter months, cozy up inside the barn for a warm and romantic wedding ceremony or perhaps arrive by horse-drawn sleigh.

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, and ample and accessible parking is available steps from the Barn.

Please call our office directly at 413.559.5610 to arrange for a tour 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 up to 12 - 60" round tables or 12 - 8' banquet tables, and 120 white garden chairs, to accommodate our capacity limits for guest seating
- Cocktail tables for use during social hour, and all services tables and linens for food/beverage, place cards/gifts and a DJ (if necessary)
 - Ample parking adjacent to the Red Barn
 - Complimentary cake-cutting service
- Complimentary menu tasting for the wedding couple, with consultation from our Executive Chef and Catering Manager
- Personal Event Coordinator to assist with your planning details, schedule of events, and food/beverage choices
- Private hospitality room for the wedding couple and/or bridal party for on-site preparation and use during social hour

Receptions are scheduled for a block of 5-hours; additional hours may be added if desired.

Facility rental fees vary throughout the year, and range from \$750 - \$2,500.

Please inquire about food and beverage minimums.



2014/2015 Wedding Packages and Menus

Hampshire College is committed to the “farm-to-table” philosophy, by supporting the local farmers of the Pioneer Valley, with many vegetables coming from our own Farm Center. We enjoy customizing menus and cater to all special dietary needs. We are well-versed in preparing and serving vegan, vegetarian and gluten-free menu items. Reception menus can be as elegant or as informal as the couple wishes, with more traditional appetizers, displays and entrees, or rustic BBQ cuisine. Meals can be presented on a bountiful buffet or served family-style.

Couples can even add chef attended carving stations as well.

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 “Down Home Comforts”
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 “Down Home Comforts” OR “Farmhouse Favorites” 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 Display
Your Choice of THREE Hand-passed Hors d’oeuvres from the “Down Home Comforts” OR “Farmhouse Favorites” lists
Chilled Champagne Toast
Your Choice of THREE Main Entrée Items
Your Choice of TWO Accompaniments
Gourmet Dessert Bar

DIY

An opportunity to build your reception menu however you would like! Mix and match as many, or as few, items from the sections to create a truly customized meal. Please consult with your Event Coordinator for pricing.



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 from the following: 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
 - ~ Brie en Croûte with Baguette and Assorted Crackers
- ~ Domestic Cheese Display Garnished with Seasonal Fresh Fruit with Assorted Breads and Crackers
 - ~ Flash-Fried Calamari Display with your choice of sauce (spicy plum, chipotle aioli or marinara)
 - ~ Your choice of hot dip (Spinach and Artichoke or Crab) served with fresh baked Pita Chips
- ~ Mediterranean Display: tabbouleh and your choice of hummus (Classic Hummus, Edamame, Jerk Black Bean, Southwestern Kidney Bean, Roasted Red Pepper, Garlic Basil White Bean, Chipotle Chick pea, Seasonal Vegetable) served with stuffed grape leaves, assorted olives, roasted red peppers, marinated mushrooms, pita chips and rosemary focaccia triangles
- ~ Pioneer Valley Cheese Display featuring an array of locally sourced cheeses garnished with seasonal fresh and dried fruits served with assorted crackers and breads

~ Hand-passed hors d'oeuvres ~

“Down Home Comforts”

- ~ Blue Cheese & Caramelized Onion on Herbed Flatbread, with pear marmalade
 - ~ Chicken Wontons
 - ~ Lamb Köfte with Mint Riata
 - ~ Mini Assorted or Florentine Quiche
 - ~ Mini Crab Cakes with Remoulade
- ~ Mini Savory Pancakes (Your choice of Potato Pancakes with Applesauce and Sour Cream, Sweet Potato Pancakes with Cranberry Chutney, Carrot, Zucchini, and Yellow Squash Pancakes with Herbed Sour Cream)
 - ~ Mini Vegetable Eggrolls with Duck Sauce
 - ~ Risotto Arrancini
 - ~ Samosa with Mango Chutney (Your Choice Vegetable or Chicken)
 - ~ Sesame Chicken with a Scallion Tamari
 - ~ Shrimp and Vegetable Pot Stickers with a Chili Garlic Sauce
 - ~ Spanikopita
 - ~ Vegetable Pokora with Tamarind Raita
- ~ Vegetable Ratatouille Tartlettes, sautéed with fresh herbs and served in a flaky phyllo cup
 - ~ Wild Mushroom Empanadas with Chimichurri Dipping Sauce



Menu Selections ~ Hors d'oeuvres Continued

“Farmhouse Favorites”

- ~ 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
- ~ Deviled Eggs (cage-free), mustard spiced served with fresh grated horseradish and black pepper
 - ~ Five Spice Chicken Salad on a Wonton Crisp
 - ~ Grilled Shrimp
- ~ Hand Rolled Fresh Vegetable, or Shrimp and Vegetable, Spring Rolls with Peanut Sauce and Sweet Chili Sauce
 - ~ Herbed Cheese, Proscuitto and Asparagus Roll
 - ~ Herbed Seasoned Cocktail meatballs w/mango ketchup
 - ~ Mini Chicken Cordon Bleu
 - ~ Mini Beef Wellingtons
 - ~ Salmon Mousse Canapés
- ~ Stuffed Profiteroles (your choice of Curried Chicken Salad, Smoked Salmon Salad, Eggplant Caponata, or Black Forest Ham Salad)
- ~ Thai Barbeque Chicken Breast Medallions marinated in garlic, coconut milk, soy and ginger

“Local Market Flavors”

Local Market Flavor selections may be substituted for a Downhome Comfort or Farmhouse Favorite Selection as part of Packages II and III; upgrade charge would apply. Please inquire for pricing if choosing items as add-ons.

- ~ Andouille Sausage en Croûte
- ~ Assorted Sushi and Sashimi with Wasabi and Soy Sauce
 - ~ Classic Shrimp Cocktail
- ~ Coconut and Panko Crusted Shrimp served with Mango Chutney Dipping Sauce
 - ~ Ocean Shooter/Raw Oyster
 - ~ Stuffed Mushrooms with crab filling



Menu Selections ~ Starters and Accompaniments

~ Starters ~

*Your choice of salad selection is offered as part of the buffet; a soup selection may be substituted for an upgrade.
This course may also be plated and served prior to dinner for an additional fee.*

Salad Selections

- ~ Classic Caesar Salad
- ~ Field Greens with Cranberries, Walnuts and Apple Cider Vinaigrette
- ~ Mixed Greens with Gorgonzola, Spicy Pecans and Beets with Citrus Balsamic Vinaigrette
- ~ Red Oak Leaf Salad with Crisp Pears, Crumbled Goat Cheese, Candied Walnuts, Raspberry Vinaigrette
- ~ Spinach Salad with Red Onions, Mushrooms with a Warm Bacon Vinaigrette
- ~ Tossed greens with your choice of Balsamic, Blue Cheese, Green Goddess, Ranch or Yogurt Dill Dressing

Soup Selections

- ~ Broccoli Cheddar
- ~ Chilled Gazpacho
- ~ Potato Leek
- ~ Pumpkin Bisque

~ Accompaniments ~

- ~ Brown Basmati Rice (vegan)
- ~ Classic Rice Pilaf (vegan)
- ~ Creamy Spinach Sauté
- ~ Garlic Green Beans (vegan)
- ~ Quinoa Pilaf (vegan)
- ~ Roast Butternut Squash (vegan)
- ~ Roast Zucchini and Red Peppers (vegan)
- ~ Roasted Cranberry Butternut Squash (vegan)
- ~ Roasted Potatoes made with your choice of:
Fingerling, Medley of Sweets, Russets and Purple, or Red Bliss with Rosemary and Lemon Juice (vegan)
 - ~ Roasted Tomato Cous Cous (vegan)
 - ~ Seasonal Vegetable Medley (vegan)
 - ~ Twice Baked Potatoes



Menu Selections ~ Main Entrees

Beef entrees will be prepared Medium-Rare, unless otherwise requested.

Beef ~ Lamb ~ Pork

- ~ Jack Daniels Marinated Pork Ribs
- ~ Pan Seared Beef Tenderloin with your choice of Red Wine Demi-Glaze or Zinfandel Balsamic Glaze
- ~ Roasted Red Pepper, Caramelized Onion and Gorgonzola Stuffed Roulade with Red Wine Demi-Glaze
- ~ Slow Roasted Prime Rib of Beef with Au jus and Horseradish Cream Sauce
- ~ Oven-Roasted, Boneless Leg of Lamb with Mint Demi-Glaze
- ~ Grilled Petite Filet and Chicken Roulade Stuffed with Spinach and Cheese

Chicken

- ~ Grilled Chicken and Vegetable Kabobs
- ~ Grilled Chicken Breast with Cranberry Apple Compote
- ~ Persian Stuffed Chicken with Apples, Golden Raisins and Almonds dusted with Cardamom, Coriander and Rose Petals on a bed of Chickpeas and Tomatoes

Seafood

- ~ Grilled Salmon with Seasonal Salsa
- ~ Sake Marinated New England Cod topped with Scallion Slaw, presented over Bok Choy
- ~ Shrimp and Roasted Corn Strudel with a Roasted Red Pepper Remoulade

Vegetarian/Vegan

- ~ Butternut Squash Ravioli
- ~ Millet Stuffed Pepper Baked in a Citrus Tomato Broth (vegan)
- ~ 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 and tater-tots, or pasta with sauce (or butter and cheese), may be substituted for children twelve and under, if desired.

Policies:

All packages are inclusive of service fees; additional costs may be applicable when selecting an a la carte menu. Menu selections must be finalized at least 2 months prior to event date. Children 12 and under and (up to 5) Vendors are given a discounted rate; children 3 and under are free-of-charge. 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 a given year. Payments made using a credit card will require an additional fee of 3% to the total payment amount placed on a card.

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



Beverage Service

Multiple beverage service options are available to offer our 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 bar set-up fee.

Bar services will not exceed five hours; 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:

Wines Pomelo Sauvignon Blanc, Kris Pinot Grigio, Beaulieu Coastal "BV" Chardonnay, Lindemans Bin 45 Cabernet, Dancing Bull Zinfandel, Alamos Malbec, Freixenet Cordon Negro Brut (Sparkling)

Beers Bud Light, Heineken, Amstel Light, Dos Eques Amber, Sam Adams Lager, Sam Adams Seasonal, Kaliber (non-alcoholic)

Liquors Smirnoff, Tanqueray, Jack Daniels, Johnnie Walker Red, Cuervo 1800, Bacardi Superior, Christian Brothers VSOP, Hennessy VSOP

Signature Brands:

Wines Kendal Jackson Chardonnay, Shaw Vineyard Pinot Gris (LOCAL), Kung Fu Girl Riesling, Orleans Syrah (ORGANIC), Bonterra Pinot Noir (ORGANIC), DaVinci Chianti, J Lohr Cabernet, Mionetto Brut (Sparkling)

Beers Corona, Corona Light, Samuel Adams Light, Seasonal local, Lefty's (LOCAL), Wolover's Seasonal (ORGANIC), Redbridge (GLUTEN FREE)

Liquors Ketel 1, Bombay Sapphire, Knob Creek, Glenlivet, Jose Cuervo Traditionaile, Mount Gay, Clear Creek, Remy Martin VSOP, Sambuca Black, **Cordials:** Grand Marnier, Bailey's, Amaretto, Kahlua

Please inquire for 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. 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 planning their celebration.

Enhancements may be added to any package or selection of menu items chosen. Please inquire for a detailed list of all options.