



2020 Wedding Packages & Menus

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. Our experienced professional staff take great pride in providing exceptional service to ensure 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 delightful and unique experience. We pride ourselves on bringing your wedding dreams to reality!

The Red Barn offers breathtaking views of the Notch and the Holyoke Mountain Range. The Red Barn can accommodate up to 130 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 in front of our large oak tree during the spring, summer, and fall months, or inside the Barn for a 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!



Receptions are scheduled for a block of 5-hours. Additional hours may be added for a fee.

Please inquire about facility rental fees. They vary throughout the year.

Please inquire about our food and beverage minimums.

Packages and menu pricing are not inclusive of an 15% house charge which will be added to the final invoice.

All package pricing is subject to local and State meal tax.

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
 - ~ Formal chinaware
 - ~ White or ivory full-length linens for your dinner tables
 - ~ Your choice of over 30 napkin colors
- ~ Your choice of 60" round tables or 8' banquet tables, and white garden chairs for guest seating
 - ~ 4 high-top tables for use during social hour
- ~ All service tables and linens provided for food/beverage, place cards/gifts, etc.
- ~ Complimentary water station at the ceremony site (peak season)
 - ~ Complimentary cake cutting service
 - ~ Complimentary menu tasting for the wedding couple
- ~ Personal event coordinator to assist with planning details, schedule of events, and food/beverage choices
- ~ Private hospitality room for the wedding couple and/or bridal party for on-site prep and use throughout the event



2020 Wedding Packages and Menus

We enjoy customizing menus and cater to all special dietary needs. Our culinary team is well-versed in preparing and serving vegan, vegetarian, and gluten-free menu items. Reception menus and service can be as elegant or as informal as the couple wishes, with both buffet and plated meal service options available.

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

Package I

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

Package II

Choice of ONE Stationary Hors d'oeuvre Display
Choice of THREE Hand-passed Hors d'oeuvres
from the "Farmhouse Favorites" OR "Country Cravings" lists
Choice of Family Style or Plated Salad
Choice of TWO Main Entrée Items
Choice of TWO Accompaniments
Chilled House Champagne Toast
Wedding Cake (standard flavors and fillings)

Package III

Choice of TWO Stationary Hors d'oeuvre Displays
Choice of THREE Hand-passed Hors d'oeuvres
from the "Farmhouse Favorites" OR "Country Cravings" lists
Choice of Family Style or Plated Salad
Plated Dinner Service
Choice of THREE Main Entrée Items
Choice of TWO Accompaniments
Chilled Signature Champagne Toast w/ Raspberries
Wedding Cake (standard flavors and fillings)
Choice of ONE Gourmet Dessert Bar

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

Plated dinner service is available with Packages I and II for additional fee.

All Package pricing inclusive of local and state meal tax



~ 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 Crudit  with Balsamic Reduction and Basil Mascarpone Cheese
 - ~ Domestic Cheese Display Garnished with Seasonal Fresh Fruit with Assorted Breads and Crackers
 - ~ Hot Spinach and Artichoke Dip served with Fresh Baked Pita Chips
 - ~ Bruschetta Display Featuring Assorted Spreads, Olives, Artichokes, Roasted Garlic and Toasted Bread Rounds (*upgrade 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 applies*)

Hand-passed Hors d'oeuvres

“Farmhouse Favorites”

- ~ Chicken Wontons
- ~ Buffalo Chicken Empanadas
- ~ Mini Assorted or Florentine Quiche
- ~ Mini Crab Cakes with choice of Remoulade or Spicy Cajun Dipping Sauce
 - ~ Mini Vegetable Eggrolls with Duck Sauce
 - ~ Risotto Arrancini (*Vegan Risotto option available*).
 - ~ 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
 - ~ Pulled Pork Sliders
 - ~ Mac & Cheese Fritters
 - ~ Artichoke Beignets

“Country Cravings”

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



~ Menu Selections: Starters ~

Your choice of salad can be offered as part of the buffet, plated, or family-style.

This course may be plated for an additional fee in Package I.

A soup selection may be substituted for an additional fee.

Soup and salad may be added for an additional fee .

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 Leaf Salad with Crisp Pears, Crumbled Goat Cheese, Candied Walnuts, and Raspberry Vinaigrette

~ Citrus Spinach Salad with Mandarin Oranges, Ruby Red Grapefruit, Almonds, Red Onions, and Sesame Seeds

~ 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

Soup Selections

~ Broccoli Cheddar

~ Chilled Gazpacho

~ Potato leek

~ Pumpkin Bisque (*seasonal*)

~ Corn Chowder

~ Minestrone

~ Menu Selections: Accompaniments ~

~ Classic Rice Pilaf (vegan)

~ Garlic Green Beans (vegan)

~ Roasted Butternut Squash with or without Cranberries (vegan)

~ Roasted Fingerling Potatoes

~ Medley of Roasted Sweet, Russet and Purple Potatoes

~ Red Roasted Potato with Rosemary and Lemon Juice (vegan)

~ Cous Cous with Lemon Fresh Herbs, Roasted Tomatoes and Olive Oil (vegan)

~ Seasonal Vegetable Medley (vegan)

~ Garlic Cream Mashed Potatoes

~ Twice Baked Potatoes

~ Seared Brocolini

~ Apricot and Ginger Glazed Carrots

~ Baby Carrots in Butter and Brown Sugar



~ Menu Selections: Entrees ~

Additional entrées may be added to any package for a fee (plus an upgrade fee where noted).

Beef entrees will be prepared medium-rare, unless otherwise requested.

Beef ~ Pork

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

Poultry

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

Seafood

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

Vegetarian/Vegan

- ~ Butternut Squash Ravioli with Sage Butter Cream Sauce and Toasted Almonds
- ~ Porcini Mushroom Ravioli with Asiago Cream Sauce and Portobello Mushrooms
- ~ Portobello Mushroom Stuffed with Polenta Topped with Fresh Tomato Basil Ragout (*vegan*)
- ~ Grilled Polenta Wedge with Summer Vegetable Ragout and Roasted Garlic Whipped Ricotta
 - ~ Quinoa and Seasonal Vegetable Stuffed Pepper with Sundried Tomato Pesto (*vegan*)
- ~ Italian Stuffed Pepper with Buffalo Mozzarella, Pine Nuts, Pesto, and Seasonal Bread Crumbs in a Tomato Basil Sauce

Children Meals (under 12)

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



~ **Gourmet Dessert Bars** ~

Choice of One dessert Bar included in Package III or may be added to packages I and II.

Sweet Treat Bar

Choose 3 of the following items: Éclairs, Cheesecakes, Assortment of Dessert Squares, Chocolate Fudge Brownies, Chocolate Mousse Cups, or Cannolis .

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.

Cheesecake Bar

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

Ice Cream Sundae Bar

Choice of 2 Ice Creams (Vanilla, Chocolate, Strawberry) with a Choice of 3 Candy Toppings and Sauces (Chocolate Sauce, Caramel Sauce and Whipped Cream).

Chocolate Covered Strawberries

Added to any package at an additional fee.



~ Beverage Service ~

House Brands

White Wines: Matua Sauvignon Blanc, J Lohr Riesling, McManis Chardonnay, Angelini Veneto Pinot Grigio

Rose Wines: Jean Luc Columbo

Red Wines: McManis Pinot Noir, McManis Petite Syrah, Pizzella Malbec, McManis Cabernet

Champagne: Primaterra Prosecco (Sparkling)

Beers: Bud Light, Corona, Sam Adams, Sam Adams Seasonal, Sam Adams Light, Assorted Spiked Seltzer, Angry Orchard, Magic Hat #9

Liquors: Titos, Tanqueray, Captain Morgan, Johnnie Walker Red, Kahlua, Jack Daniels, Jim Beam, Bacardi Superior, St. Remy VSOP, Sauza Silver

Signature Brands

White Wines: Bridge Lane Sauvignon Blanc, Essence Riesling, Angeline Reserve Chardonnay, Borgo Magredo Pinot Grigio

Red Wines: Angeline Reserve Pinot Noir, La Maialina Red Blend, Tikal Mendoza Malbec, Angeline Reserve Cabernet

Rose Wine: Bridge Lane

Champagne: Bodegas Naveran (Sparkling)

Beers: BBC Steel Rail, White Lion Pale Ale, Peak Organic Summer, Wormtown Be Hoppy, Blue Point Hoptical Illusion, BBC Long Daze Hefeweizen, BBC Drayman's Porter, Shacksbury Semi Dry Cider, Red Bridge

Liquor: Remy Martin VSOP, Ketel 1, Bombay Sapphire, Crown Royal, Glenlivet, Baileys, Knob Creek, Mount Gay, Captain Morgan Spiced Rum, Hornitos Reposado

Cordials: Special order by the bottle

Please inquire for more information and pricing on our beverage packages

~Event & Menu Enhancements ~

A variety of items are available to assist our wedding couples in their planning. Enhancements may be added to any package or selection of menu items chosen.

Please inquire for a detailed list of all options



~ Beverage Policies ~

Bon Appetit Management Company, 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.

Additionally, the following policies apply to beverage service for events at The Red Barn:

- ~ One bartender for every 60 guests is required.
 - ~ There is an additional fee per Bartender
 - ~ ~ 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 reserve 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.

~ General Policies ~

- ~ Menu selections must be finalized at least 2 months prior to event date.
 - ~ Children's menus available
 - ~ Vendor meals are (a maximum of 5 allowed).
- ~ Special-plated meals may be accommodated for guests with severe allergies (up to 5% of total guest count).
 - ~ Final guarantee guest counts are due 10 business days in advance of wedding date.
 - ~ 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.
- ~ Packages and menu pricing are not inclusive of an 15% house charge which will be added to the final invoice. The term "House Charge" 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 "House Charge" is not a tip or services in connection with your event.
- ~ Guests are expected to tip bar staff; tip jars will be available at the bar. For hosted bars, if tip jars are removed, client will be required to pay an 18% gratuity on the bar service (in addition to the house charge).
 - ~ Please inquire with your Event Coordinator about food and beverage minimums.