



2018 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 per hour. Facility rental fees vary throughout the year.

Please inquire about our food and beverage minimums.

Packages and menu pricing are not inclusive of an 18% gratuity which will be added to the final invoice.

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



2018 Wedding Packages and Menus

The Red Barn is committed to a farm-to-table philosophy supporting the local farmers of the Pioneer Valley. 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 per person.

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
- ~ 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

Hand-passed Hors d'oeuvres

“Farmhouse Favorites”

- ~ Chicken Wontons
- ~ 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
 - ~ 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

“Country Cravings”

- ~ Caprese Skewers – Fresh Mozzarella with Fresh Basil and Vine-ripened Tomatoes
 - ~ Chicken or Beef Satay with Peanut Dipping Sauce
- ~ Coconut and Panko Crusted Shrimp served with a Mango Chutney Dipping Sauce
 - ~ Grilled or Cajun-Style Shrimp
- ~ Shrimp and/or Vegetable Spring Rolls with Peanut Sauce and Sweet Chili Sauce
 - ~ Stuffed Mushroom with Crab Filling
 - ~ Herbed Cheese, Prosciutto, and Asparagus Roll
 - ~ Mini Chicken Cordon Bleu
 - ~ Mini Beef Wellingtons
 - ~ Classic Shrimp Cocktail

Additional items may be added to your package. Please inquire with your event coordinator for pricing.



~ 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 per person in Package I.

A soup selection may be substituted for an additional fee per person.

Soup and salad may be added for an additional fee per person.

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



~ Menu Selections: Entrees ~

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

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

Beef ~ Pork

- ~ Flank Steak Roulade Stuffed w/ Roasted Red Pepper, Caramelized Onion, Gorgonzola with Red Wine Demi-Glaze
 - ~ Pan-seared Beef Tenderloin w/ Zinfandel Balsamic or Red Wine Demi-Glaze (Carver Included)
 - ~ Slow-Roasted Prime Rib of Beef with Au Jus and Horseradish Cream Sauce (Carver Included)
 - ~ Gorgonzola and Fig Stuffed Pork Tenderloin wrapped in Prosciutto (Plated only)
 - ~ 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
 - ~ Grilled Chicken Breast accompanied by a Sundried Cherry Chutney
 - ~ Grilled Chicken Piccata with a Lemon Caper Butter Sauce
- ~ Chicken Provençal, 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
 - ~ Seared Mahi Mahi with a Tomato Curry Cream Sauce
 - ~ Jumbo Shrimp Scampi over Asiago Cheese Tortellini
 - ~ Local Striped Bass with a Hot Relish Sauce

Vegetarian/Vegan

- ~ Butternut Squash Ravioli
- ~ Portobello Mushroom Stuffed with Polenta Topped with Fresh Tomato Basil Ragout (vegan)
- ~ Italian Stuffed Pepper with Buffalo Mozzarella, Pesto, Bread Crumbs and Fresh Herbs topped with Tomato Cream Sauce
- ~ Grilled Polenta Wedge with Summer Vegetable Ragout and Roasted Garlic Whipped Ricotta

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 for an additional fee per person.



~ Beverage Service ~

House Brands

White Wines: *Pomelo Sauvignon Blanc, Kris Pinot Grigio, Beaulieu Costal "BV" Chardonnay*

Red Wines: *Lindeman's Bin 45 Cabernet, Dancing Bull Zinfandel, Almos Malbec*

Champagne: *Freixnet Cordon Negro Brut (Sparkling)*

Beers: *Bud Light, Heineken, Corona, Amstel Light, Dos Eques Amber, Sam Adams Lager, Sam Adams Seasonal*

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

Signature Brands

White Wines: *Kendal Jackson Chardonnay, Kendall Jackson Riesling, Cupcake Pinot Grigio*

Red Wine: *Bonterra Pinot Noir (Organic), Da Vinci Chianti, J Lohr Cabernet*

Champagne: *Mionetto Brut (Sparkling Prosecco)*

Beers: *Blue Moon, Yuengling Light, Lefty's (local), Peoples Pint (local), White Lion (local), Peak Organic*

Liquor: *Ketel 1, Bombay Sapphire, KnobCreek, Glenlivet, Jose Cuervo Traditionale, Mount Gay Rum, Remy Martin VSOP*

Cordials: *Special order by the bottle*

Beverage Packages

Hosted Full Bar (Wine, Beer, Liquor)

Social Hour Only
Additional Hour(s) Per Hour
Full Reception

House Brands

Inquire for pricing on specific beverage package pricing.

Signature Brands

Hosted Beer & Wine Only

Social Hour Only
Additional Hour(s) Per Hour
Full Reception

House Brands

Inquire for pricing on specific beverage package pricing.

Signature Brands

Red Barn Signature Drinks:

"Royal Red" - Pomegranate Sangria

Offer your guests a special taste of the Red Barn as a add-on to your preferred bar package. Available with cash bars. Inquire with coordinator.

A red wine based cocktail mixed with brandy, pomegranate juice, and fresh fruits.

"Wedding White" Seasonal Fruit Sangria

A White wine based cocktail mixed with brandy and fresh seasonal fruit such as peaches, strawberries, oranges

"Barn Brew" - Spiced Apple Cocktail

Fresh pressed cider with apple liquor and vodka, garnished with a cinnamon stick

Cash and On-Consumption Pricing:

Soda & Juice
Wines by the glass
Beers by the glass/bottles
Drinks made with hard alcohol
Wine on tables

House Brands

Inquire for pricing on specific beverage package pricing.

Signature Brands

Hosted soda and juice packages are available for guests..

All beverage packages include soft drinks, juice, seltzer and spring water.



~ Enhancements ~

The following items are available to assist our wedding couples in planning your celebration. Enhancements below may be added to any package or selection of menu items you choose.

Ceremony Chairs – White Fiberglass

Ceremony Chairs – White Garden Chairs

Chilled Champagne Toast

Chiavari Chairs for Reception

Heaters for Canopy on the Deck

Window Sidewalls on the Deck

**Specialty Linens for Guest Tables
(Satin, organza, lace or other textured or patterned napkins.)**

72” Round Table with Linen (Seats up to 12 Guests)

Additional Cocktail and/or Hightop Tables with linen

Sweet Heart Table with Linen

High Chair/Booster Seat

Twinkle Lights on the Posts

Market Lights Hung from Beams

Ceremony Audio System

DIY DJ Audio System

Lawn Games (2 sets of Corn Hole Boards)



~ General Policies ~

- ~ Menu selections must be finalized at least 2 months prior to event date.
- ~ 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 18% gratuity which will be added to the final invoice.
 - ~ Please inquire with your Event Coordinator about food and beverage minimums.

~ 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 complimentary bartender included with hosted bar package.
 - ~ One bartender for every 60 guests is required.
- ~ Hosted bars for parties larger than 60 guests will be charged for an additional bartender.
- ~ Cash bars will be charged a set-up fee plus an hourly fee for each bartender (minimum of 8 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.
 - ~ 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.