



2023 WEDDING PACKAGES

THE RED BARN

AT OUTLOOK FARM



The Red Barn at Outlook Farm has been hosting weddings since 2007.

Nestled on The Outlook Farm Property and The Links at Outlook Golf Course, The Red Barn is a replica of the original hay barn. The new building maintains the look and feel of the historic Maine barn, featuring authentic post and beam construction. A grand entrance, working fireplaces, wrought iron chandeliers, a covered veranda, cozy sitting areas, and a wet bar are just some of the features that make the Red Barn unique. Located just over an hour from Boston, The Red Barn is the ideal location for a destination Maine Wedding.



WEDDING PACKAGES



Pricing is subject to change without notice.



PACKAGE POLICIES

GUEST MINIMUMS

High Season: August, September & October

Fridays - 125

Saturdays - 150

Sundays - 100

On Season: May, June, July, November & December

Fridays - 100

Saturdays - 125

Sundays - 75

Off Season: January, February, March & April

Fridays, Saturdays, Sundays - 75

(Ask about special Winter Wedding pricing)

All catering is done in house. Only dessert may be provided by an offsite licensed baker.

All Packages are sit down, plated dinners. Couples are responsible for creating place cards for all guests clearly indicating guest name, table number, and meal choice.



ALL WEDDING PACKAGES INCLUDE:

8% Maine State Tax

20% Services Fees

Facility Fee

Five Hour Reception

Onsite Catering

Cake Cutting Service

Dessert Display Set Up

Champagne Toast for all Guests

Stationed Coffee and Tea

Onsite Wedding Coordinator

Basic Set Up and Breakdown of Decorations

Use of Private Room

Bar Set Up With Bartender

China, Flatware, Glassware

Tables and Chairs

Ivory Table Underlay and Overlay Linens

Colored Napkin Options

Complimentary Food Tasting

Four Complimentary Golf Passes



The Perkins Cove

High & On Season Saturdays: \$154 per person, including tax and gratuity
Off Season Saturdays & all Fridays/Sundays: \$139 per person, including tax and gratuity

Includes: Imported Cheese and Cracker Board with Vegetable Crudités displayed during Cocktail Hour, Champagne Toast, Cake Cutting Service, Salad and Bread Rolls and Stationed Coffee and Tea.

Passed Hors d'Oeuvres (Choose Three):

Spanakopita, Pastry wrapped Spinach & Feta Cheese
Honey Dijon Chicken Skewers GF/DF
Italian or Swedish Cocktail Meatballs GF
Sausage Parmesan Stuffed Mushrooms GF
Vegetable Spring Rolls DF
Kielbasa Wrapped in Puff Pastry

Entrées (Choose Two):

Chicken Marsala GF/DF
Chicken breast sautéed with sliced mushrooms, shallots, fresh chicken stock, and garlic then deglazed with Marsala wine

Chicken Piccata GF
Chicken breast sautéed with capers, shallots, fresh lemon juice, and chicken stock, deglazed with white wine

Freshly Carved Roast Beef GF/DF
Dry rubbed with house seasonings and garlic, then slow roasted, carved, and served with a demi glace

Marinated Steak Tips GF/DF
Choice steak tips marinated in garlic, rosemary, balsamic vinegar and olive oil

Haddock Picatta GF
Haddock sautéed with capers, garlic, shallots, fresh lemon juice, and fumet deglazed with white wine and baked in a cream sauce

Baked Haddock
Fresh Atlantic Haddock, topped with crumbs, butter baked and topped with a light cream sauce



The Nubble Lighthouse

High & On Season Saturdays: \$164 per person, including tax and gratuity
Off Season Saturdays & all Fridays/Sundays: \$149 per person, including tax
and gratuity

Includes: Imported Cheese and Cracker Board with Vegetable Crudités displayed during
Cocktail Hour, Champagne Toast, Cake Cutting Service, Salad and Bread Rolls and
Stationed Coffee and Tea.

Passed Hors d'Oeuvres (Choose Four):

Honey Maple Scallops Wrapped in Bacon ^{GF/DF}
_{DF}
Chicken and Lemongrass Dumplings _{DF}
Honey Bourbon Chicken Skewers
Beef Satay with Peanut Sauce
Bruschetta with Tomato and Mozzarella ^{GF/DF}
Asparagus Spears Wrapped in Prosciutto

Entrées (Choose Two):

Chicken Marsala ^{GF/DF}

Chicken breast sautéed with sliced mushrooms, shallots, fresh chicken stock, and garlic then
deglazed with Marsala wine

Broccoli & Cheese Stuffed Chicken

Boneless skinless chicken breast, stuffed with aromatic vegetables, broccoli, and fresh bread
and cracker crumbs. Baked and finished with a supreme sauce

Roasted Prime Rib ^{GF/DF}

Slow roasted Prime Rib, seasoned and slow cooked to medium rare with au jus

^{GF}

Char Grilled New York Sirloin

12 oz New York Sirloin Strip char grilled to medium rare with demi glace

Grilled Atlantic Salmon ^{GF}

Fresh Atlantic salmon char-grilled and served on top of a bed of poached spinach and
topped with a reduction of white wine, shallots, lemon, dill and finished with sweet butter

Seafood Alfredo

Shrimp, scallops, and haddock sautéed with white wine, butter, and garlic. Topped with
cracker crumbs and finished with parmesan and sweet cream



The Kennebunk

High & On Season Saturdays: \$174 per person, including tax and gratuity
Off Season Saturdays & all Fridays/Sundays: \$159 per person, including tax and gratuity

Includes: Imported Cheese and Cracker Board with Vegetable Crudités displayed during Cocktail Hour, Champagne Toast, Cake Cutting Service, Salad and Bread Rolls, Strawberries Dipped in Chocolate to accompany your dessert and stationed Coffee and Tea

Passed Hors d'Oeuvres (Choose Five):

Honey Maple Scallops Wrapped in Bacon GF/DF
Coconut Shrimp with Fresh Strawberry and Mango Fruit Salsa
Seafood Stuffed Mushrooms
Mini Crab Cakes with Remoulade Dressing
Shrimp and Crab Crostini
Sweet and Spicy Sirloin Tip Skewers GF/DF
Chicken Satay with Peanut Sauce

Entrées (Choose Three):

Chicken Marsala GF
Chicken breast sautéed with sliced mushrooms, shallots, fresh chicken stock, and garlic then deglazed with Marsala wine

Chicken Saltimbocca GF
Skinless chicken breast, topped with sliced prosciutto, mozzarella and safe. Baked and topped with light cream sauce

Apple Bacon Wrapped Tenderloin GF
Beef tenderloin filet, wrapped with double smoked apple bacon, season and char-grilled to medium rare. Served with house-made bordelaise sauce

Roasted Prime Rib GF/DF
Slow roasted Prime Rib, seasoned and slow cooked to medium rare with au jus

Baked Stuffed Shrimp
Jumbo shrimp filled with a scallop, and haddock stuffing, mixed with cracker crumbs, butter and a touch of sherry. Topped with a velvety burre blanc



Vegetarian Options & Sides

Vegetarian Entrées:

Pick one Vegetarian Option in Addition to the Entrées available within the Wedding Package

Vegetable Wellington

Mushroom duxelles, zucchini, summer squash, spinach, roasted red peppers, broccoli, fontina and mozzarella wrapped in puff pastry and baked, served with fresh pesto

Vegetable Lasagna Roll Up

Beautiful, hand rolled lasagna sheet stuffed with freshly grilled red and yellow peppers, onion, spinach, mushroom, carrot, yellow squash, zucchini and asparagus with ricotta and mozzarella

Roasted Vegetable Risotto Cake GF

Fine imported Italian Arborio rice cooked in vegetable stock with Parmesan cheese, roasted artichokes, red bell peppers, shallots, roasted garlic, spinach and asparagus pan seared to perfection

Roasted Butternut Squash Ravioli

Ravioli stuffed with roasted butternut squash, ricotta, and parmesan cheese, served with a roasted garlic and sage cream sauce

Stuffed Portobello Mushroom GF/DF vegan

Portobello Mushroom cap tossed in balsamic and roasted garlic oil stuffed with zucchini, squash, tomato

Salads (Choose One for All Guests):

Mixed Greens Tossed with Balsamic Vinaigrette GF/DF

Tossed Caesar Salad with Garlic Croutons

Spinach Salad with Crispy Bacon & Balsamic Vinaigrette GF/DF

Vegetable (Pick One for All Guests):

Broccoli Milanese

Sugar Glazed Carrots

Roasted Zucchini & Summer Squash Medley

Buttered Green Beans

Roasted Root Vegetables

Lemon Buttered Carrots & Cauliflower

Chef's Choice Seasonal Vegetable

Starch (Pick One for All Guests):

Seasoned Roasted Red Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Butter Whipped Potatoes

Herbed Wild Rice

Cous Cous



Late Night Stations & Add On's

Late Night Stations:

8% Maine State Tax & 20% Service Fee Included

The Fenway Station

Your choice of all beef hotdogs or Italian sausages with sautéed onions and peppers with assorted toppings

\$7 per person

Crispy Fries \$5 per person

Mini Burger Bar

Beef or Pork Sliders with cheese, lettuce, tomato, ketchup, and mustard

\$7 per person

Taco Bar

Your choice of ground beef, pulled pork, or chicken. Assorted toppings include chopped lettuce, tomato, shredded cheese, salsa, and sour cream

\$7 per person

Fresh Tortilla Chips \$3 per person

Fresh Guacamole \$6 per person

Flatbread Pizza Bar

Mix & Match between Four Cheese, Pepperoni & Veggie Pizzas

\$6 per person

Ice Cream Buffet

\$13 per person

Flavors (Choose Three)

Chocolate, Strawberry, Vanilla, Mint Chip, Cookie Dough, and Coffee

Toppings (Choose Five)

Chocolate fudge, caramel, peanut butter, whipped cream, strawberries, blueberries, bananas, cherries, chocolate chips, chocolate sprinkles, rainbow sprinkles, crushed cookie, walnuts, peanut and marshmallows

Extras:

Children's Meal: \$44

*Choose 1 option for all the kiddos!

Chicken Tenders with French Fries

Mac n Cheese

Cheeseburger and French Fries

Vendor's Meal: \$74

Strawberries Dipped in Chocolate: \$5 per person

Extra Hour Onsite: \$800/hour

Patio Heaters: \$150/heater

BEVERAGE PACKAGES



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Beverage Packages

Our Open Bar Beverage Packages offer an exceptional value and guest experience. Prices are per guest 21+ and inclusive of tax & gratuity.

The Berwick Beer & Wine

\$18 first hour; \$7 each additional hour

5 Hour Reception: \$45

Bottled Beer: Bud Light, Miller Light, Coors Light, Michelob Ultra, Budweiser, Corona Extra/Light, Twisted Tea, Heineken, Truly, Sam Seasonal, Guinness, & O'Doul's (non-alcoholic); **On Tap:** Smuttnose IPA, Sam Boston Lager, Sam Seasonal (rotating); **Red Wines:** Merlot, Cabernet Sauvignon, Pinot Noir, Malbec; **White Wines:** Chardonnay, Pinot Grigio, Sauvignon Blanc; plus White Zinfandel, Moscato, House Champagne, and Pepsi products

The Hamilton House

\$20 first hour; \$9 each additional hour

5 Hour Reception: \$51

Also Includes Deluxe Brand Liquors:

Ice Pik, Smirnoff, Smirnoff Flavored, Bacardi, Captain Morgan, Blue Chair Coconut, Goslings Rum, Bailey's Irish Cream, Kahlua, Midori, Tanqueray, Jose Cuervo, Sauza, Jim Beam, Jack Daniels, Seagram's 7, Canadian Club, Southern Comfort, Dewar's, Ouzo

The Cape Elizabeth

\$24 first hour; \$10 each additional hour

5 Hour Reception: \$57

Also Includes Premium Brand Liquors:

Tito's, Absolut, Ketel One, Beefeater, 1800 Silver Tequila, Jameson, Johnny Walker Red, Crown Royal, Amaretto Disaronno
Plus: Prosecco

The Casco Bay

\$27 first hour; \$11 each additional hour

5 Hour Reception: \$64

Also Includes Super Premium Brand Liquors:

Grey Goose, Bombay Sapphire, Hendricks, Cointreau, Grand Marnier, Patron Silver, Glenlivet, Johnny Walker Black, Knob Creek, Makers Mark, Bulleit Bourbon

- Cash and Consumption Bar options also available upon request. -



CEREMONIES

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THE WEDDING GARDEN

Ceremony Fee: \$1,800

In The Wedding Garden, couples may exchange their vows in front of the Sugar Maple Tree or the Wedding Gazebo.

Includes:

- One additional hour onsite: 30 min for guest arrival, 30 min for the ceremony
- Ceremony benches, set up & break down
- Champagne and cheese and cracker board in the Private Suite
- Ceremony rehearsal the day before the wedding.
- Couples may arrive one hour prior to the ceremony.

For inclement weather, the ceremony may be moved to the Ballroom with 24 hours notice.





THE GRAND BALLROOM

Ceremony Fee: \$2,500

In the Grand Ballroom, couples exchange their vows in front of the fireplace. Guests then enjoy Cocktail Hour in the Foyer and Veranda areas while The Red Barn event team prepares the ballroom for the the reception.

Includes:

- One additional hour onsite: 30 min for guest arrival, 30 min for the ceremony
- Ceremony seating set up & break down
- Champagne and cheese and cracker board in the Private Suite
- Ceremony rehearsal the day before the wedding
- Couples may arrive one hour prior to the ceremony



PREFERRED VENDORS





Vendors We Love

Following are a few tried and true wedding pros that we (and our couples) love to work with. For additional suggestions and links, please visit our website.

Photography

TARA Photography Dover, NH
617 Weddings - John LoConte Woburn, MA
J & J Photography Dover, NH
Katie Arnold Photography Portland, ME
Silverbell Photography Richmond, ME
Redwood & Rye Boston, MA
Once Like a Spark

Rehearsal Dinners, Brunches, Luncheons

Dufour at Stage House Inn, S. Berwick, ME
Outlook Tavern S. Berwick, ME
Ember Dover, NH
The Martingale Warf Portsmouth, NH
York River Landing York, ME

Cakes and Bakeries

Confection Art York, ME
Kate's Bakery Kittery, ME
Three Sister's Cake Shop Dover, NH
Wicked Mini Donuts Portsmouth, NH
Sweetened Memories, Durham, NH

Flowers

Distinct Floral Design Greenland, NH
In Bloom Dover, NH
Flower Kiosk Portsmouth, NH
Flour! Wells, ME
Branch and Bloom Wolfeboro, NH

Transportation

Grace Limousine Manchester, NH
Feliciano Limousine Rochester, NH
York Trolley Company, York, ME
First Student (School Busses)

Accommodations

Stage House Inn S. Berwick, ME
Homewood Suites Dover, NH
Garrison Hotel and Suites, Dover, NH
Hampton Inn, Dover, NH
Sheraton Harborside, Portsmouth, NH
Residence Inn, Portsmouth, NH
Silver Fountain Inn, Dover, NH
Lady Mary Inn, North Berwick, ME

Entertainment Services

Revolution DJs Eliot, ME
ECF Entertainment Boston, MA
Fred Pappalardo York, ME
First Class Weddings Boston, MA
Greta Entertainment Winthrop, MA
Mixology Portland, ME

Lighting

Event Lighting Concepts Eliot, ME

Rental Companies

Marshall Rental
Exeter Events and Tents

Fireworks*

Patriot Fireworks Epping, NH (*required)

Officiants

Julie Draper York, ME
Melanie Voros Portsmouth, NH
Karla Firestone, Seacoast Area

Honeymoons

Mimi's Magical Moments Vacations



WEDDING FAQS





FAQs

Can we put a temporary hold on a date?

We cannot hold any dates without a deposit.

What is the payment schedule?

An initial deposit of \$3,500 is required to secure a date. A 50% payment based off the estimated headcount is due 6 months before the wedding date. The remaining balance is due the week of the wedding. All deposits and payments are nonrefundable.

How far in advance should we book?

Typically couples reserve dates 8-12 months prior to their desired wedding date. For our high demand months (May, September, and October) we recommend booking 18 months out.

How much is the Venue Fee?

The Venue Fee, or Facility Fee as we call it, is built into the Wedding Package Pricing. The 8% Maine State tax and 20% Service Fees are also built into all our pricing.

What is the maximum capacity for a wedding at the Red Barn?

The Red Barn can hold up to 220 people for a wedding ceremony and reception. 75 is the minimum number of guests we can accommodate.

Do you only do one wedding per day?

Yes! We only do one wedding per day. Five hours are included in the reception (six hours are included with an onsite ceremony). Couples may choose the timeframe they would like, but all wedding receptions must be over by midnight with the exception of New Year's Eve.

When is my Ceremony Rehearsal?

Due to our busy wedding weekends, rehearsals are scheduled for 11:00 AM the day prior to your wedding unless otherwise arranged with your Coordinator.

What sizes tables to you have?

We have 15 72" round tables, which fit up to 10 guests and 20 60" round tables, which fit up to 8 guests. Couples getting married here must use the Red Barn seating chart and floor plan.

Where are the closest resorts or hotels?

Wells, Ogunquit, York Beach, Portsmouth, NH & Dover, NH are all within 15 miles of our facility. Check out our Vendors We Love Page for more information on our recommended accommodations.

Can my dog be in my wedding?

Yes! Your four legged friend can be in your wedding ceremony, but they must leave before dinner service

Do we have to use your Preferred Vendors?

Our Preferred Vendor list is comprised of vendors we trust and that our couples in the past have enjoyed working with. It's a great place to start but you are not required to use anyone on our list.

Can our wedding party make tee times for golf?

Groups can reserve priority tee times up to three weeks in advance of the wedding date.