



2024 WEDDING PACKAGES
THE RED BARN
AT OUTLOOK FARM

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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

Saturdays in May - December:

\$164 per guest, including tax and gratuity

Saturdays in January - April; All Fridays & Sundays:

\$149 per guest, including tax and gratuity

Includes:

Display of Seasonal Vegetable Crudit  and Dips
Selected Aged & Fresh Cheeses with Seasonal Berries & Accompaniments
Salad, Entree Accompaniments and Bread Rolls

Passed Hors d'Oeuvres (Select 3):

Spanakopita, Pastry wrapped Spinach & Feta Cheese
Pastry-Wrapped Kielbasa with Dijon Mustard
Swedish Cocktail Meatballs | GF
Sausage & Parmesan Stuffed Mushroom Caps | GF
Vegetable Spring Rolls, Sweet Chili Lime Glaze | DF
Grape Tomato, Mozzarella & Basil Skewer, Balsamic Glaze | GF

Entr es (Select 2, plus a Vegetarian and Accompaniments):

Herb Crusted Pork Loin | GF/DF
Slow roasted duroc pork with savory herbs, dijon pan sauce

Chicken Piccata | GF
Pan roasted chicken breast, lemon, capers, parmesan cheese, herbs, butter

Steak au Poivre | GF
Pepper-cruste top sirloin, cognac, green peppercorn sauce

Baked Haddock
Cracker-cruste filet of haddock, lemon & white wine cream

Stuffed Sole
Seafood stuffed filets, sauce bearnaise



The Nubble Lighthouse

Saturdays in May - December:

\$174 per guest, including tax and gratuity

Saturdays in January - April; All Fridays & Sundays:

\$159 per guest, including tax and gratuity

Includes:

Display of Season Vegetable Crudité and Dips
Selected Aged & Fresh Cheeses with Seasonal Berries & Accompaniments
Salad, Entree Accompaniments and Bread Rolls

Passed Hors d'Oeuvres (Select 4):

Bacon Wrapped Scallops, Maple Glaze | GF/DF
Chicken & Lemongrass Dumpling, Ginger Soy
Honey-Bourbon Chicken Skewers | GF/DF
Prosciutto Wrapped Asparagus | GF/DF
Tomato-Basil Bruschetta, Balsamic Glaze, Mozzarella
Deviled Egg with Smoked Paprika & Applewood Smoked Bacon | GF

Entrées (Select 2, plus a Vegetarian and Accompaniments):

Chicken Marsala | GF/DF
Pan-roasted chicken breast, fresh herbs, mushroom-marsala wine sauce

Stuffed Chicken Breast
Broccoli, savory vegetable & aged cheddar filled breast, seasonal herb pan sauce

Grilled Steak Tips | GF/DF
Roasted garlic, balsamic marinade, rosemary demi glace

New York Sirloin | GF/DF
Char grilled with demi glace

Atlantic Salmon | GF
Char grilled, sauteed spinach, dill, lemon beurre blanc

Frutti di Mare
Sea scallops, shrimp & haddock gratin, cracker crumb, lemon cream



The Kennebunk

Saturdays in May - December:

\$189 per guest, including tax and gratuity

Saturdays in January - April; All Fridays & Sundays:

\$164 per guest, including tax and gratuity

Includes:

Display of Season Vegetable Crudit  and Dips
Selected Aged & Fresh Cheeses with Seasonal Berries & Accompaniments
Salad, Entree Accompaniments and Bread Rolls

Strawberries Dipped in Chocolate to Accompany Dessert Display

Passed Hors d'Oeuvres (Select 5):

Mini Crab Cakes with Remoulade | GF/DF

Coconut Shrimp, Mango-Chili Sauce | DF

Brie & Raspberry Pastry

White Truffle Mac & Cheese Bite

Beef Wellington

Wild Mushroom Tartlet

Jumbo Shrimp Cocktail | GF

Sweet & Spicy Sirloin Tip Skewer | GF

Beef Short Rib Bite, Applewood Bacon | GF

Entr es (Select 3, plus a Vegetarian and Accompaniments):

Baked Stuffed Shrimp

Lobster and sea scallop stuffing, fresh herbs, sauce burre blanc

Short Rib | GF/DF

24-hour braised beef, caramelized onion & red wine jus

Chicken Saltimbocca | GF

Pan-roasted chicken breast, prosciutto di parma, sage, mozzarella

Filet Mignon | GF/DF

Applewood smoked bacon-wrapped beef tenderloin, bordelaise sauce

Prime Rib | GF/DF

Slow roasted ribeye of beef, roasted garlic & red wine jus

Atlantic Swordfish | GF/DF

Char-grilled, oven roasted tomato & caper relish



Vegetarian Options

Select one vegetarian option in addition to the entrées chosen from your Wedding Package.

Butternut Squash Ravioli

Roasted garlic and sage cream sauce, shaved parmesan

Ricotta Gnocchi

Grilled broccoli, shaved parmesan, chive oil, torn basil, smoked tomato sauce

Roasted Vegetable Risotto Cake | GF

Artichoke hearts, bell pepper, asparagus, spinach, parmesan

Cous Cous | DF/Vegan

Roasted wild mushrooms, blistered grape tomatoes, wilted kale, smoked tomato sauce, chive oil

Accompaniments

Salads (Choose one for all guests):

Mixed Greens, Garden Vegetables, Balsamic Vinaigrette | GF/DF

Caesar with Garlic Croutons, Classic Dressing

Spinach Salad with Red Onion, Crispy Bacon & Balsamic Vinaigrette | GF/DF

Starch (Choose one for all guests):

Seasoned Roasted Red Potatoes | GF

Au Gratin Potatoes | GF

Butter Whipped Potatoes | GF

Herbed Wild Rice | GF

All Entrées Served with Chef's Choice Seasonal Vegetable



Late Night

- Served Buffet Style -

Priced per guest inclusive of tax & gratuity

Fenway Station

Choice of all beef hotdogs or Italian sausages with sautéed onions & peppers with assorted toppings. \$7
Add Crispy Fries \$5

Mini Burger Bar

Beef or Pork Sliders with cheese, lettuce, tomato, ketchup, and mustard. \$7

Taco Bar

Choice of ground beef, pulled pork, or chicken.
Chopped lettuce, tomato, shredded cheese, salsa, and sour cream. \$7
Tortilla Chips \$3
Guacamole \$6

Flatbread Pizza Bar

Mix & Match between Four Cheese, Pepperoni & Veggie Pizzas. \$6

Ice Cream Buffet

Assortment of frozen cookie sandwiches, eclairs, cones, bars & sundaes. \$7

S'mores Bar

Marshmallow skewers, milk chocolate, raspberry chocolate, peanut butter cups, graham crackers. \$9

Additions

Vendor Meal: \$74

Choice of guest meal options

Children's Meal: \$44

Select one option for all the kiddos!

Chicken Tenders with French Fries

Mac n Cheese

Cheeseburger and French Fries

Extras

Strawberries Dipped in Chocolate: \$5/guest

Extra Hour Onsite: \$800/hour (\$400 1/2hr)

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: \$2,000

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 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 8-24 months prior to their desired wedding date. If your preferred date is during our High and On Seasons (May-Dec), we recommend booking 18-24 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 do 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 must use the provided Red Barn seating chart and floor plan.

Where are the closest resorts or hotels?

The Stage House Inn and Nealley House, our new sister properties, are located just one mile away. Wells, Ogunquit, York Beach, Portsmouth, NH & Dover, NH are all within 15 miles. See 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 30 days in advance of the wedding date.