



WEDDING PACKAGE

We are proud to offer one of New England's most unique and picturesque venues for a wedding: a stylishly renovated and restored turn-of-the-century barn.

Choose from a scenic lawn ceremony with pasture background, a sophisticated barn ceremony with softly lit chandeliers, or the historic ivy-covered General Bancroft's Castle at the top of Gibbet Hill.

Kick off your celebration with a cocktail reception on our all-season deck overlooking rolling hills that are home to our very own produce farm.

Showcase your custom menu filled with local and sustainable ingredients followed by dancing and dessert inside our spacious barn accommodating up to 224 guests.

Feature your personalized décor amongst our abundant complimentary accent pieces and optional design upgrades.

Email us at barn@gibbethill.com

INCLUDED SERVICES

WEDDING PLANNER
EVENT MANAGER
WEDDING PARTY ATTENDANT

GROUP TASTING EVENT FOR OUR COUPLES

An evening of seasonal Chef selected snacks, stationary display, hors d'oeuvres, dinner, sweets, take home favor, signature cocktails & beverage service

INCLUDED MENU ITEMS

SPARKLING WINE & SNACKS
Upon arrival for the wedding party

WATER STATION

FIVE PASSED HORS D' OEUVRES

SPARKLING WINE TOAST

ARTISAN BREAD

SALAD COURSE

DINNER

Choice of style: Plated, Family-Style or Buffet.
Package price determined by meal selection

COFFEE, DECAFFEINATED COFFEE & TEA

1ST YEAR ANNIVERSARY DINNER
at Gibbet Hill Grill

Optional add-on menu items for
Pre-Ceremony, Cocktail Reception, Dessert,
Late Night Snacks & Favors available.



HARVEST CALENDAR

We are proud to include our produce in your menu whenever the opportunity arises.

While we have the following expectations for the upcoming season below, Mother Nature has the final say when it comes to harvest. As your wedding approaches, our farmers will verify what can be offered on your menu.

MARCH – MAY

The first signs of our coming harvest season...

Arugula, spinach, bok choy, micro greens, turnips, radishes, kohlrabi and radicchio.

JUNE - JULY

Berry season on Gibbet Hill is in full swing...

Red raspberries, black raspberries, kale, chard, lettuces, peas, beets, carrots, cucumbers, summer squashes, broccoli, cauliflower, red and green cabbage, hot peppers, green peppers, scallions, garlic scapes, micro greens, herbs and edible flowers.

AUGUST

Those tomatoes we wait all year to sink our teeth into...

Tomatoes, beets, carrots, red raspberries, peaches, cipollini onions, red & white onions, shallots, cucumbers, summer squashes, eggplant, sweet peppers, shishito peppers, kale, chard, micro greens, fingerling potatoes, husk cherries, herbs and edible flowers.

SEPTEMBER - OCTOBER

Let the bountiful fall harvest begin...

Arugula, spinach, lettuces, kale, chard, radicchio, escarole, turnips, radishes, kohlrabi, beets, potatoes, carrots, celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, scallions, red raspberries, leeks, cipollini onion, red & white onions, shallots, hot peppers, sweet peppers, shishito peppers, cucumbers, summer squash, winter squash, cabbage, cauliflower, broccoli, tomatoes, eggplant, peppers, fennel, micro greens, parsley and edible flowers.

NOVEMBER - FEBRUARY

Winter is coming...

Celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, storage onions and shallots, winter squash, micro greens, spinach and kale.

MENUS

PRE-CEREMONY & COCKTAIL RECEPTION

SNACK CARTS

Price listed does not include beverages. Paired beverages available on a hosted basis.
All snacks available individually for \$4 each. *Trail Mix individual snack available for \$5 each.

GIBBET HILL FARM CART \$12

Available Mid-June – October
Harvest Bruschetta
Individual Crudite **GF V**
Trail Mix*

BEER CART \$12

Honey Roasted Nuts **GF**
Bacon, Bourbon Chex Mix
Sea Salt Rosemary
Potato Chips **DF**

WINE CART \$12

Mini Cheese Board
Chocolate Dipped
Strawberries **GF**
Cranberry Almond Chicken
Salad Black Pepper Gougere

SPARKLING CART \$12

Berry Cones **GF V**
Manchego Wedges **GF**
Spicy Caramel Popcorn **GF**

CRAFT COCKTAIL PAIRING

Available Mid-June – October
Hosted by the batch

BEER PAIRING

Choose Two Varieties,
Hosted by the bottle

WINE PAIRING

One Red & One White
Hosted by the bottle

SPARKLING WINE PAIRING

Presented in Vintage Coupes
Hosted by the bottle

SPECIALTY DRINK STATIONS

HOT COCOA \$4

Whipped Cream, Marshmallows,
Shaved Chocolate, Peppermint

HOT OR CHILLED APPLE CIDER \$3

Cinnamon Sticks

ICED COFFEE \$3

Cream, Milk, Simple Syrup

ICED GREEN TEA \$3

Simple Syrup, Honey, Mint

LEMONADE \$3

CHOOSE ONE
Classic, Lavender, Mango Lime

ICED TEA \$3

CHOOSE ONE
Classic, Raspberry & Mint, Orange & Basil

STATIONARY HORS D'OEUVRE DISPLAYS

ARTISAN CHEESE BOARD \$10

Clothbound Cheddar, Local Goat, Manchego Sheep
Danish Blue, Brie
Dried Fruit, Preserves
Toasts, Crackers

ANTIPASTO \$11

Salami, Capicola
Marinated Mushroom, Mixed Olive, Roasted Eggplant
Pepperoncini, Heirloom Tomato, Pepper Drops
Artichoke & Fennel Salad
Aged Provolone, Marinated Mozzarella
White Bean Dip
Crostini, Grissini

SPRING & SUMMER BURRATA BAR \$12

Pepperonata, Heirloom Tomato, Native Corn,
Mixed Olive, Pickled Onion
Apricot, Roasted Peach, Fresh Strawberry
Sliced Almond, Basil, Mint
White Balsamic Vinaigrette, Pesto,
Extra Virgin Olive Oil, Lemon Juice
Baguette

FALL & WINTER BURRATA BAR \$12

Caponata, Spiced Butternut, Cider Braised Pumpkin
Pickled Red Onion, Dried Cranberry
Smoked Bacon
Candied Pecan, Fresh Basil
White Balsamic Vinaigrette, Pesto,
Extra Virgin Olive Oil, Lemon Juice
Baguette

GARDEN CRUDITÉ **GF V** \$7

Seasonal Vegetables such as Baby Carrot,
Romanesco Pepper, Asparagus, Radish,
Sugar Snap Peas, Sweet 100 Tomato
Roasted Garlic Hummus

LOCAL RAW BAR **DF GF** \$15

Oysters on Half Shell, Jumbo Shrimp
Lemon, Cocktail Sauce, Mignonette, Horseradish
A la carte Local Oysters \$4
A la carte Shrimp \$4
A la carte Count Neck Clams \$3
A la carte Jonah Crab Claws \$4 SEASONAL AVAILABILITY

CHARCUTERIE TABLE \$12

Spicy Sopressata, Capicola, Hard Salami
Paté de Campagne
Grafton Cheddar, Manchego
Cured Olive, Grainy Mustard, Cornichon
Rustic Baguette, Herb Flatbread

BRUSCHETTA BAR \$11

Kalamata Olive Tapenade, White Bean Dip
Fresh Mozzarella, Crumbled Goat Cheese
Genoa Salami, Crumbled Bacon
Toasted Almond, Golden Raisin
Heirloom Tomato & Basil, Arugula
Garlic Rubbed Ciabatta, Focaccia

MEDITERRANEAN MEZZE TABLE \$11

Caponata, Artichoke & Fennel Salad
Marinated Olive, Caper, Cherry Tomato, Pepper Agrodolce,
Marinated Mushroom
Fresh Mozzarella, Spiced Feta
Hummus
Crostini, Soft Pita

MIDDLE EASTERN MEZZE TABLE \$11

Chickpea Salad, Baba Ghanoush,
Tabbouleh, Falafel
Whipped Goat Cheese, Spiced Feta
Hummus, Sriracha, Tzatziki
Naan, Crispy Pita

PASSED HORS D'OEUVRES

Your choice of five hors d'oeuvres included. Additional pieces available.

BEEF & LAMB

- Black Angus Beef Mini Burger
Aged Cheddar, Pickle, Little Mac Sauce
 - *Short Rib & Maple Smoked Grilled Cheese
Caramelized Onion Jam
 - *Seared Beef Tenderloin, Yorkshire Pudding,
Horseradish, Pickled Onion
 - Mini Steak Bomb
Pepper, Onion, Salami, American
 - *Peppered Beef Tenderloin Skewer **GF**
Blue Cheese Fondue
 - Red Wine Braised Beef Short Rib **DF GF**
Crispy Garlic, Pickled Onion
 - *Grilled Thai Beef Skewer **GF DF**
Chili, Cilantro, Mint
 - *Seared Lamb Chop **GF DF**
Black Garlic, Pickled Onion Ring
- ### POULTRY
- Cranberry Almond Chicken Salad
Black Pepper Gougere
 - Fried Chicken & Waffles
Vermont Maple Syrup
 - Tandoori Chicken Skewer **GF**
Tamarind Reduction
 - Buffalo Chicken Mac & Cheese Cup
Crumbled Blue Cheese
 - Spiced Pulled Chicken Taco **GF**
Cheddar, Avocado Cream
 - Chicken Pot Pie
 - Roasted Free Range Chicken, Farm Vegetables
 - Buffalo Chicken Slider
 - Carrot & Celery Slaw, Buffalo-Blue Cheese
Dressing
 - Fried Chicken Slider
Dill Pickle, Garlic Aioli
 - *Smoked Duck & Cherry Quesadilla
Cumin, Lime, Spicy Smoked Pepper, Crema

PORK

- Bacon Wrapped Dates **GF**
Toasted Almond, Blue Cheese Cream
- Thai Pork Meatball **DF**
Garlic & Ginger Soy
- Crispy Prosciutto & Fresh Mozzarella Crostini
Honey Gastrique
- *Kurobuta Pork Belly Slider
Kimchi Slaw, Sriracha Mayo
- Barbecue Pulled Pork Slider
Coleslaw, Brioche Bun
- Mini Cuban Sandwich
Roast Pork, Ham, Mustard,
Pickle, Swiss, King Hawaiian

VEGETARIAN

- Butternut Squash & Apple Bisque **GF**
Spiced Pepita
- Spring Pea Bisque **GF**
Parmesan Crisp
- Parmesan Truffled Pommes Frites
Chive
- Greek Salad Bite **GF**
Cucumber, Tomato, Olive, Feta
- Mac & Cheese Cup
Herb Bread Crumb
- Tomato Soup &
Aged Cheddar Grilled Cheese
- Foraged Mushroom & Gruyere Flatbread
Pickled Onion, Mustard Seed
- Caprese Bruschetta
Tomato, Mozzarella, Basil, Balsamic
- Fall Winter Bruschetta
Pumpkin Spiced Pumpkin, Mozzarella,
Cider Gastrique
- Gibbet Hill Farm Flatbread
- Artichoke & Charred Leek Fonduta
- Mini Cheese Board
Crème de Brie, Fig, Pistachio

SEAFOOD

- Smoked Salmon
Everything Bagel Crisp, Caper Cream Cheese
 - Lobster Bisque
 - *New England Clam Chowder
Oyster Cracker
 - *Maine Lobster BLT
Crispy Bacon, Arugula, Tomato, Brioche
 - **New England Lobster Roll
Chilled Lobster Salad, Griddled Bun
 - **Maine Lobster Mac & Cheese Cup
 - Chilled Jumbo Shrimp **GF DF**
Cocktail Sauce
 - Chimichurri Shrimp **GF DF**
Garlic-Lime Aioli
 - Applewood Bacon Wrapped Scallop
 - Fennel-Coriander Seared Scallop
Corn Chowder, Crispy Shallot
 - *Fried Local Whole Belly Clams
Sriracha Mayo
 - Local Oyster on the Half Shell **GF DF**
Classic Mignonette
 - *Spicy Tuna **DF**
Scallion Pancake, Sweet Soy, Pickled Ginger
 - *Ahi Tuna Cone **DF**
Basil, Lemon, Black & White Garlic
Sesame & Almond Cone
 - ***Alaskan King Crab **GF**
Lemon-Chive Beurre Blanc
 - *Maine Crab Cone
Crème Fraiche, Lemon, Chive
Sesame & Almond Cone
 - Mini Crab Cake **DF**
Sriracha Remoulade
- ### VEGAN
- Garlic & Chili Szechuan Cauliflower **V**
 - Black Bean & Poblano Taco **GF V**
Salsa Verde, Pickled Onion
 - Spicy Samosa **V**
Tamarind Reduction

FAMILY STYLE OR BUFFET DINNER

Family Style & Buffet Dinners can be customized with most menu items found on pages 6-9. Your menu selections will be comprised of one served Salad, two Dinner Entrees, two Sides, and one Pasta. For Family Style, sharing platters are presented to every dinner table. For a Buffet, platters are presented buffet style and most items are server attended. All menus are designed for buffet service up to 224 guests or family style service up to 175 guests. A 20% upcharge will be added to the highest priced entrée. Chef attendant station fees may apply at \$100 each.

PLATED DINNER

ARTISAN BREAD

Choose One

Included in Package: Rosemary Garlic Sourdough, Cornbread, Baguette, Whipped Butter

Parker House Rolls, Rosemary Focaccia, Asiago Bread, Whipped Butter \$2 upcharge

APPETIZER COURSE

Optional Course. Choose One

FIRST COURSE

Spiced Shrimp, Stone-Ground White Cheddar Grits, Smoky Tasso Ham **GF** \$12

Seared Crab Cake, Grainy Mustard Slaw, Spicy Remoulade **DF** \$12

Fennel-Coriander Dusted Scallop, Crisp Prosciutto, Pickled Fennel, Potato Puree **GF** \$14

Seared Pork Belly, Grilled Bread, Spicy Rouille, Pickled Vegetable **DF** \$12

Seared Free-Range Statler Chicken, Mushroom & Parmesan Risotto, Roasted Garlic Jus **GF** \$12

Red Wine Braised Short Rib, Gremolata, Parsnip & Potato Puree **GF** \$15

SOUPS

Roasted Tomato Soup, Cabot Cheddar Croutons \$6

Butternut Squash & Apple Cider Bisque, Spiced Pepita, Cider Reduction **GF** \$6

Roasted Cauliflower Soup, Asiago Frico **GF** \$6

New England Clam Chowder, Oyster Crackers \$8

Lobster & Corn Chowder, Butter Poached Fresh Maine Lobster **GF** \$12

PASTA

Pumpkin & Ricotta Ravioli, Root Vegetable, Pepita, Sage Brown Butter & Parmesan Cream \$10

Spicy Chicken Sausage Gemelli, Chili-Garlic Broccoli Rabe, Caramelized Onion, Parmesan Cream \$12

Wild Mushroom Tortelloni, English Peas, Shiitaki Mushroom, Crisp Prosciutto, Madeira Cream \$10

Penne Pancetta, Sweet Peas, Roasted Garlic-Romano Cream \$10

Rigatoni, Brussels Sprouts, Asparagus, Sweet Peas, Caramelized Cipollini, Melted Leek Cream \$8

SALAD COURSE

Included in Package. Choose One

CLASSIC SALADS

Gibbet Hill Farm Pickup Salad **GF**

Available Mid-June – October

Vermont Creamery Goat Cheese, Herb Vinaigrette

Caprese **GF**

Tomato, Fresh Mozzarella, Basil, Aged Balsamic Reduction

Mediterranean Salad **GF**

Heirloom Tomato, Cucumber, Onion, Kalamata Olive, Feta, Lemon Vinaigrette

Chopped Romaine & Applewood Smoked Bacon **GF**

Tomato, Crumbled Blue Cheese, Buttermilk Ranch

Field Greens & Pickled Apples **GF**

Vermont Creamery Goat Cheese, Dried Cranberry, Spiced Pecan, White Balsamic Vinaigrette

Baby Spinach & Strawberries **GF**

Feta, Red Onion, Pecan, Balsamic Vinaigrette

Baby Greens & Blueberries **GF**

Vermont Creamery Goat Cheese, Pistachio, Golden Raisins, Champagne Vinaigrette

SIGNATURE BURRATA SALADS

\$3 upgcharge

Spring Burrata **GF**

Available April - June

English Pea Puree, Green & White Asparagus, Olive Crumble, Champagne Vinaigrette

Summer Burrata **GF**

Available July – Mid-September

Native Corn Puree, Heirloom Tomato, Basil, Mint, White Balsamic Vinaigrette

Fall & Winter Burrata **GF**

Available Mid-September - March

Butternut Puree, Pumpkin Spiced Butternut, Cider Braised Delicata, Pickled Pearl Onion, Pepita, Cider Vinaigrette

ENTREE COURSE

Choose Two. The final guest count is charged at the highest priced entrée. Sides will be the same for both entrées. Chef's choice of Vegetarian or Vegan entrées, special dietary needs, children's meals, and vendor meals may be arranged. More than two specific entrée choices will require an additional charge.

BEEF

Choice of a Sauce or a Compound Butter is included

STEAK

Niman Ranch Hanger Steak **GF DF** \$111

Petite Beef Tenderloin Filet **GF DF** \$116

Beef Tenderloin Filet **GF DF** \$122

New York Sirloin **GF DF** \$114

Red Wine Braised Short Rib **GF DF** \$111

STEAK PAIRINGS

Fennel-Coriander Dusted Seared Scallop **GF DF** \$8

Garlic & Herb Butter Shrimp Skewer **GF** \$8

Buttermilk Fried Onion Strings \$4

Sautéed Foraged Mushroom **GF DF** \$4

Agrodolce Cipollini Onion **GF DF** \$4

Blistered Shishito Pepper **GF DF** \$4

SAUCES

Red Onion Jam **GF DF**

Chimichurri **GF DF**

Foraged Mushroom Demi-Glace **GF DF**

Bourbon Peppercorn Au Poivre **GF**

Caramelized Shallot & Red Wine Demi-Glace **GF DF**

Horseradish Cream **GF**

COMPOUND BUTTERS

Smoked Paprika & Caramelized Shallot **GF**

Thyme & Shallot **GF**

Bacon & Blue Cheese **GF**

POULTRY, PORK & LAMB

Herb Box Roasted Free-Range Statler Chicken **GF** \$98

Grilled Corn & Heirloom Tomato Salad, Poblano Crema

Free-Range Statler Chicken **GF** \$97

Parsnip Puree, Apple-Sage Chutney

Herb Roasted Free-Range Statler Chicken **GF** \$96

Celeriac Puree, Shaved Fennel Salad, Lemon Jus

Herb Roasted Free-Range Statler Chicken **GF** \$97

Carrot Puree, Foraged Mushroom, Roast Chicken Jus

Roasted Duck Breast **GF** \$105

Red Cabbage Puree, Blackberry Brandy Jus

Honey & Garlic Glazed Bone in Pork Chop **GF** \$102

Apple & Vidalia Onion Puree

Herb Roasted Rack of Lamb \$117

Caramelized Shallot & Red Wine Jus

Black Garlic Dijon Crusted Lamb Loin \$112

Rosemary Lamb Jus

FISH

Gibbet Hill Potato Crusted Haddock **GF** \$101
Bacon Corn Chowder

Tandoori Roasted Native Cod **GF** \$102
Braised Apricot, Tamarind Beurre Blanc

Miso Roasted Native Cod **GF** \$102
Sweet Sesame Corn Puree

Cilantro Lime Striped Bass **GF** \$106
Native Corn Salsa, Garlic & Citrus Beurre Blanc
SEASONAL AVAILABILITY

Seared Faroe Island Salmon **GF** \$100
Caramelized Fennel & Onion, Lemon-Chive Beurre Blanc

Horseradish Crusted Faroe Island Salmon \$101
Red Beet Puree, Cranberry & Golden Beet Hash

Herb Marinated Grilled Swordfish **GF** \$105
Pepperonata

Seared Atlantic Halibut **GF** \$107
Fennel Cream

VEGETARIAN & VEGAN

Garlic Herb Panisse **GF V**
Roasted Cauliflower, Tomato, Chimichurri

Potato & Leek Pave **GF**
Morel Mushroom, Braised Carrot, Asparagus, Haricot Vert
English Peas, Cipollini Onion

Chive Spaetzle
Bruléed Onion, Roasted Baby Carrot, Picked Pearl Onion

Beluga Lentils **GF V**
Spiced Squash, Rainbow Chard, Pomegranate Molasses

SIDES

Choose One Vegetable and One Starch

VEGETABLES

SF Gibbet Hill Farm Harvest Vegetable **GF**
Asparagus, Snap Bean, Haricot Vert, Sweet Pea, Herb Butter **GF**
Herb Butter Green Bean, Baby Carrot, Pickled Red Onion **GF**
Maple Glazed Carrot **GF**
Garlic-Herb Roasted Baby Carrot, Cipollini Onion **GF V**
Baby Zucchini, Sunburst Squash, Carrot, Compound Butter **GF**
Snap Bean, Peas, Broccolini, Garlic & Chili **GF V**
Roasted Nightshade, Eggplant, Tomato, Fennel, Pepper **GF V**
SF Corn, Cippolini, Spring Parsnip **GF V**
FW Braised Greens **GF**
Roasted Brussels Sprouts, Cider Gastrique **GF V**
Spiced Butternut, Dried Cranberry, Pepita **GF V**

STARCHES

Celery Root & Potato Mash **GF**
Sea Salted Red Skin Potato & Caramelized Onion **GF V**
Oven Roasted Garlic & Herb Fingerling Potatoes **GF V**
FW Roasted Celeriac, Sweet Potato, Baby Carrot, Parsnip **GF V**
Yukon Gold Mashed Potato **GF**
FW Roasted Parsnip, Sweet Potato, Dried Cranberry **GF V**
Wild Mushroom Farro
Parmesan Barley Risotto
White Cheddar Polenta **GF**

DESSERTS

The Barn offers a variety of house-made sweet stations and bites.
Choose to pair them with The Barn's 10" Ceremonial Cutting Cake for \$80. Choose One.

CHOCOLATE CAKE, VANILLA BUTTERCREAM
VANILLA CAKE, VANILLA BUTTERCREAM

You may arrange for a full-size traditional wedding cake through an outside bakery.
For more details on the requirements and how to get approval, please contact a member of the Barn Sales Team.

SWEET STATIONS

COOKIES & BROWNIES STATION \$6

CHOOSE UP TO THREE
OPTIONAL ADD-ON COLD MILK \$2

Blondie

Double Chocolate Chip Brownie

Sea Salt Brownie Cookie

Chocolate Chip Cookie

Oatmeal Butterscotch Cookie

Cranberry White Chocolate Chip Cookie

LEMON BLUEBERRY SHORTCAKE STATION \$9

Available May - August

Lemon Lavender Biscuit

Fruit Compote, Lemon Whipped Cream

CARAMEL APPLE SHORTCAKE STATION \$9

Available September - April

Cinnamon Biscuit

Caramelized Apple, Maple Whipped Cream

ICE CREAM SUNDAE BAR \$10

Vanilla, Coffee, Chocolate Chip Ice Cream

Toasted Almond, Oreo Crumble, Toffee

Banana, Cherry, Sprinkles

Hot Fudge, Caramel, Whipped Cream

MINI COUNTRY PIES \$10

CHOOSE UP TO THREE

Pumpkin, Mixed Berry, Apple Crumble

GELATO BAR \$12

Salted Caramel, Vanilla, Chocolate Gelato

Boozy Cherry, Pistachio

Biscoff Crumble, Ganache

SWEETS

Available stationed, passed and possibly as a take home favor. Minimum Fifty required per piece/item/flower. Price is per piece/item/flower. Some Sweets are offered in multiple flavors, each flavor will be charged separately.

THE BARN'S

CINNAMON SUGAR CIDER DOUGHNUT \$5

MINIATURE CUPCAKES \$4

Red Velvet Cupcake, Cream Cheese Frosting
Chocolate Cupcake, Chocolate Buttercream
Funfetti, Vanilla Buttercream, Confetti Sprinkles

CARAMEL TORTE BAR GF \$4

Coconut Shortbread Crust, Salted Chocolate

CANNOLI \$4

Classic Vanilla
Double Chocolate Chip
Lemon Pistachio

TARTLETS \$4

Hibiscus & Strawberry Curd, Fresh Strawberry
Vanilla Bean, Fresh Berries
Lemon Meringue, Lemon Curd, Blueberry, Torched Meringue

VANILLA & HONEY CRÈME BRÛLÉE GF \$5

Fresh Berry

ESPRESSO POTS DE CRÈME GF \$5

Chocolate Espresso Bean

WHOOPIE PIES \$4

Classic Chocolate, Vanilla Buttercream
Pumpkin, Cinnamon Cream Cheese
Chocolate Peanut Butter, Peanut Butter Cream

MILK SHAKE SHOOTERS GF \$4

Classic Vanilla and Chocolate

CHOCOLATE DIPPED STRAWBERRY GF \$4

DESSERT |ARS \$6

S'mores GF

Graham Cracker, Chocolate Ganache,
Toasted Marshmallow

Strawberry Cheesecake GF

Graham Cracker, Fresh Berries

Peanut Butter Mousse

Oreo Crumb, Reese's

Key Lime GF

Graham Crust, Torched Meringue

Vegan Chocolate Mousse GF V

Cocoa Nibs

MAPLE BREAD PUDDING \$7

Streusel Topping

INDIVIDUAL FRUIT CRISP

Mixed Berry Crisp, White Chocolate Anglaise \$8
Apple Crisp, Maple Crème Anglaise \$7

DESSERT BITES \$4

Pumpkin Cheesecake

Gingersnap Crust, Spiced Chantilly Cream

Vanilla Bean Cheesecake

Graham Cracker, Mixed Berry Compote

Chocolate Torte

Ganache Glaze, Boozy Cherry

Carrot Cake

Cream Cheese Frosting, Cinnamon Dust

TAKE HOME BREAKFAST COFFEE CAKE \$16

SERVES TWO

LATE NIGHT SAVORY SNACKS

Available stationed, passed and possibly as a take home favor. Price is per portion.

TRAIL MIX Sweet, Spicy, Salty, Crunchy, Chewy Individual \$5 DIY Station \$7	LOADED TOTS \$7 Bacon, Cheddar, Scallion, Jalapeño	MINI CUBAN SANDWICH \$9 Roast Pork, Ham, Mustard, Pickle, Swiss, King Hawaiian
SPICY CARAMEL POPCORN GF \$5 Aleppo Pepper Caramel	SESAME LO MEIN DF \$6 Julienne Vegetable	Barbeque Pulled Pork Slider \$9 Coleslaw, Brioche Bun
CANDIED BACON GF DF \$4 Maple & Cayenne	SOY GINGER RICE NOODLES GF V \$6 Shredded Carrot, Bean Sprout, Scallion	Black Angus Beef Slider \$9 Aged Cheddar, Pickle, Little Mac Sauce
MINI SOFT PRETZEL BITES \$4 Honey Mustard	SPICY DRAGON UDON DF \$6 Shiitake Mushroom, Red Pepper, Napa Cabbage	Fried Chicken Slider \$9 Dill Pickle, Garlic Aioli, Potato Roll
CLASSIC POUTINE \$8 Skin on Potatoes, Cheddar Cheese Curds & Gravy	MINI STEAK BOMB \$9 Pepper, Onion, Salami, American	Buffalo Chicken Slider \$9 Carrot & Celery Slaw, Buffalo-Blue Cheese Dressing, Potato Bun
GIBBET HILL FARM FLATBREAD \$8		

BEVERAGE & BAR SERVICE

The Bar may be configured as an open bar, hosted bar, cashless bar or a combination of these options. The Barn offers a variety of spirits, cordials, cognac, wine, beer, soda and juices. A member of the Sales Team can provide you with a current Barn Bar List including bar package options, pricing and products offered.

DÉCOR & EXTRAS

Gibbet Hill Tables, Chairs, Table Linens & Napkins, Serving, Dining & Barware are included. The Barn Sales Team can provide our most current Look Book containing photos of each item.

CEREMONY & MORE

- Antique Garden Arbor \$100
- Birch Arbor \$100
- Four Post Arbor \$100
- Vintage Door Backdrop \$75
- Ceremony Drape Backdrop \$100
- Barn Bump Out Drapery \$400
- Reclaimed Wood Planter Pair \$75
- Whiskey Barrel Pair \$75
- Attended Coat Check \$250
- Outdoor Luminary Set \$75

COCKTAIL RECEPTION & RECEPTION

- Soft Seating Furniture Set \$400
- Deck Drapery \$300
- Deck Bistro Lighting \$200
- Attended Digital Photo Booth \$650
- Lawn & Giant Games Set \$200
- Barn Full Beam Drapery \$800
- Barn Half Beam Drapery \$400
- Lantern Centerpiece \$20ea
- Vintage Blue Water Goblet \$3ea
- Gold Flatware \$5/person
- Antique Glass Charger \$8ea
- Farm Table \$100ea
- Marble Sweetheart Table & Velvet Chairs \$100
- Vintage Sweetheart Table & Tufted Chairs \$100
- Square Farm Sweetheart Table & Sette \$250
- Wall Mounted Screen & Projector \$300
- Pop-Up Screen & Projector \$150
- The Barn's Swag Bag \$24 ea
Barn logo linen bag with 2 Boxed Waters & your choice of: House-made Granola and Tony's Chocolate Bar -OR- House-made Bacon, Bourbon Chex Mix and two Sky Bars

BARN WEDDING PACKAGE GUIDELINES

Receptions take place over 5 consecutive hours beginning after times listed in table below, except for Weekend Daytime receptions which are 4 consecutive hours. Overtime available at \$500 for 30 minutes, \$1,000 for 60 minutes. Receptions must end no later than 1:00a.

		OFF-SEASON*	SEASON	PEAK
2023		Jan. 2 - March Dec. 10 – Dec. 30	Jan. 1, April Nov. 13 – Dec. 9	May – Nov. 12 Dec. 31
2024		Jan. 2 - March Dec. 15 – Dec. 30	Jan. 1, April Nov. 18 – Dec. 14	May – Nov. 17 Dec. 31
2025		Jan. 2 - March Dec. 15 – Dec. 30	Jan. 1, April Nov. 18 – Dec. 14	May – Nov. 17 Dec. 31
MONDAY-WEDNESDAY* After 3:00pm	F&B Minimum Barn Rental Fee	\$3,000 Waived	\$3,000 \$500	\$3,000 \$500
THURSDAY* After 3:00pm	F&B Minimum Barn Rental Fee	\$3,000 Waived	\$5,000 \$500	\$5,000 \$500
FRIDAY After 3:00pm	F&B Minimum Barn Rental Fee	\$8,000 Waived	\$16,000 \$2,500	\$18,000 \$4,500
WEEKEND DAYTIME 10:30am-3:00pm	F&B Minimum Barn Rental Fee	\$3,000 Waived	\$5,000 \$500	\$5,000 \$500
SATURDAY EVENING After 5:30pm	F&B Minimum Barn Rental Fee	\$12,000 Waived	\$20,000 \$4,500	\$25,000 \$7,000
SUNDAY EVENING After 3:00pm Off-Season After 5:30pm Season & Peak	F&B Minimum Barn Rental Fee	\$6,000 Waived	\$12,500 \$1,000	\$16,000 \$1,500

CEREMONY FEE

OFF-SEASON \$1,000 | SEASON & PEAK \$1,500

Ceremony fee includes 30-minute ceremony, early arrival for Wedding Party, ceremony coordination and ceremony chairs.

MENU PRICING AND PRODUCTS ARE SUBJECT TO CHANGE.

***20% OFF PLATED MENU ONLY:** Off-Season and Monday – Thursday. Not eligible on additional menu items or styles.

FEES: 10% gratuity and 10% administration fee is applied to all food & beverage.

BAR FEES: \$250 bar set up fee. \$150-\$300 additional staff fee for cashless bars.

TAX: 6.25% state tax and 0.75% local tax will be added to your total bill, excluding gratuity.

HOLIDAYS & DAY PRECEDING A HOLIDAY: Minimums and rentals will vary from above

WEDDINGS HELD AT HISTORICAL CASTLE RUINS

For couples whose weddings fall between mid-June and mid-October, we offer the option of having your ceremony at the top of Gibbet Hill. This is an exclusive ceremony location, limited to four per year on the date of your choice. Your guests will be driven to the top of the hill in SUVs

And your ceremony will be set in the ivy-covered ruins of Bancroft's castle. Grassy fields overlooking the town and beyond are available for your photographs and guests' exploration. Receptions take place over five and one half consecutive hours.

Receptions must end no later than 1:00a. Overtime available at \$500 for 30 minutes, \$1,000 for 60 minutes.

Weekend Daytime Receptions take place over 4 1/2 consecutive hours. Overtime not available for Weekend Daytimes.

CASTLE WEDDING PACKAGE GUIDELINES

MONDAY – WEDNESDAY*	F&B Minimum	\$3,000
	Barn Rental Fee	\$500
	Hill Usage Fee	\$10,000
	Ceremony Fee	Waived
THURSDAY*	F&B Minimum	\$5,000
	Barn Rental Fee	\$500
	Hill Usage Fee	\$10,000
	Ceremony Fee	Waived
FRIDAY	F&B Minimum	\$18,000
	Barn Rental Fee	\$4,500
	Hill Usage Fee	\$10,000
	Ceremony Fee	Waived
SATURDAY EVENING	F&B Minimum	\$25,000
	Barn Rental Fee	\$7,000
	Hill Usage Fee	\$10,000
	Ceremony Fee	Waived
SUNDAY EVENING	F&B Minimum	\$16,000
	Barn Rental Fee	\$1,500
	Hill Usage Fee	\$10,000
	Ceremony Fee	Waived
WEEKEND DAYTIME	F&B Minimum	\$5,000
	Barn Rental Fee	\$500
	Hill Usage Fee	\$10,000
	Ceremony Fee	Waived

MENU PRICING AND PRODUCTS ARE SUBJECT TO CHANGE.

***20% OFF PLATED MENU ONLY:** Off-Season and Monday – Thursday. Not eligible on additional menu items or styles.

FEES: 10% gratuity and 10% administration fee is applied to all food & beverage.

BAR FEES: \$250 bar set up fee. \$150-\$300 additional staff fee for cashless bars.

TAX: 6.25% state tax and 0.75% local tax will be added to your total bill, excluding gratuity.

HOLIDAYS & DAY PRECEDING A HOLIDAY: Minimums and rentals will vary from above.

NOTE: Weddings with 200 or more guests incur an additional \$1,000 fee for one additional SUV and driver.