

# The Farmhouse

DELAWARE'S HIDDEN GEM

an intimate setting for your  
*Special Event*

The Knot Best of Weddings 2017, 2018, 2019, 2023  
WeddingWire Couples' Choice Award 2015 - 2020, 2022  
Best of Delaware Winner for Wedding Venue Upstate, 2018, 2022  
North DelaWHERE Happening Winner 2017  
The News Journal Readers' Choice Award 2015, 2018, 2020

5600 OLD CAPITOL TRAIL  
WILMINGTON, DE 19808

[WWW.THEFARMHOUSEDE.COM](http://WWW.THEFARMHOUSEDE.COM)

302-999-8477

# Inclusions

## YOUR EVENT AT THE FARMHOUSE INCLUDES:

- Gourmet food prepared onsite with your choice of a served dinner, dinner buffet, cocktail reception, brunch or luncheon buffet for up to 190 guests.
- A professional planning coordinator to assist with every detail for your special event.
- Round banquet guest tables and dark walnut chiavari chairs with ivory cushions. Barnwood tables are available for accent tables.
- Floor length table linens in your choice of color for guest tables. Linen napkins in your choice of color are included with packages featuring preset tables.
- Two candle centerpiece options complemented with greenery, tea light candles and glass mirrors or wood slabs.
- State-of-the-art sound system throughout the entire facility and grounds.
- Free private parking.
- All packages include juices, sodas, and a deluxe coffee station. Full bar packages are available for an additional fee.
- All packages include use of the entire facility and four acre property for three hours. All packages are subject to a \$500 site rental fee and additional time can be purchased for \$150 per hour.

\*\* THE FARMHOUSE REQUIRES A MINIMUM FOOD AND BEVERAGE SPEND OF \$2,500 \*\*  
(before gratuity and the site rental fee)

# Classic Served Dinner

## HIGHLIGHTS:

- Choice of two main entrees, a soup or salad course, two side dishes and freshly baked rolls.
- All courses are served table-side. Seating assignments will be required and tables will be preset with place settings and linen napkins.

## Main Entrees

(select two)

### POULTRY & PORK:

**CORNBREAD & SAUSAGE STUFFED CHICKEN** \$45

*served with a Supreme Sauce*

**CHICKEN ROULADE** \$45

*stuffed with Spinach & Provolone and served with a Mornay Sauce*

**FREE RANGE AIRLINE CHICKEN BREAST** \$47

*pan roasted with a Natural Thyme Au Jus*

**STUFFED PORK LOIN** \$45

*with Spinach, Roasted Peppers & Provolone in a Parmesan Cream Sauce*

**GRILLED PORK CHOP** \$45

*served with an Apple Demi-Glace*

**FRESH ROASTED TURKEY** \$45

*with Cranberry Relish*

**ORANGEWOOD SMOKED TURKEY** \$45

*with Orange Chutney*

### SEAFOOD:

**POTATO CRUSTED TILAPIA** \$45

*garnished with Fresh Herbs & served with a Lemon Beurre Blanc*

**HERB SEARED SCOTTISH SALMON** \$50

*topped with Fresh Dill Cream*

**FLOUNDER A LA FARMHOUSE** \$53

*stuffed with Crab & baked in a Creamy Lobster Sauce*

**CRAB CAKES** \$58

*two cakes served with a Whole Grain Mustard Aioli*

### VEGETARIAN/VEGAN:

**RATATOUILLE STUFFED PORTABELLA** \$45

*Stewed Tomatoes, Squash and Eggplant in a Balsamic Braised Portabella Mushroom with Balsamic Reduction*

**GRILLED VEGETABLE NAPOLEON** \$45

*layers of Marinated and Grilled Zucchini, Tomatoes and Red Onions, served with Basil Oil and Balsamic Reduction*

**PASTA PRIMAVERA** \$45

*Sautéed Vegetables and Rotini Pasta with Garlic & Fresh Herbs, served with Marinara or a White Wine Butter Sauce*

**VEGETABLE STIR FRY** \$45

*Broccoli, Snow Peas, Peppers, Onions, Carrots & Pineapple in a Teriyaki Glaze over Rice*

### BEEF:

**MARINATED LONDON BROIL** \$55

*grilled & served with a Classic Demi Glace*

**NEW YORK STRIP STEAK** \$60

*served with a Sautéed Mushroom or Caramelized Onion Demi Glace*

**RED WINE BRAISED SHORT RIBS** \$62

*served with a Natural Au Jus Sauce*

**FILET MIGNON** \$67

*served with a Roasted Shallot Demi-Glace*

**SURF & TURF** \$71

*center cut Filet Mignon with Demi Glace & served with a Pan-Seared Crab Cake*

FOOD & BEVERAGE PRICES SUBJECT TO 20% GRATUITY

Prices are subject to change depending on market prices. Prices will be confirmed and guaranteed (90) days in advance of the event.

Some items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dietary restrictions and food allergens can be accommodated with advance notice

# Classic Served Dinner (cont.)

## First Course

(select one)

Sweet Potato Apple Bisque  
Cream of Mushroom Soup  
Crab Bisque (add \$5pp for crab)

Fresh Garden Salad  
Homemade Caesar Salad  
Baby Spinach Salad

## Vegetable

(select one)

Sautéed Green Beans  
Seasonal Vegetable Medley  
Sautéed Young Carrots  
Roasted Cauliflower

## Starch

(select one)

Roasted Garlic Red Bliss Mash  
Shallot & Thyme Roasted Fingerling Potatoes  
Creamy Parmesan or Wild Mushroom Risotto  
Rice Pilaf

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# Dinner Buffet Menu

HIGHLIGHTS:

- Choice of two entrees or carving stations, two side dishes and freshly baked rolls.
- All courses are served buffet style. Seating assignments will be required and tables will be preset with place settings.

**\$45 Per  
Person**

## Main Entrees

(select two)

### DINNER ENTREES:

**Chicken Roulade**, stuffed with Spinach & Provolone & served with a Mornay Sauce

**Cornbread & Sausage Stuffed Chicken**, served with a delicate Supreme Sauce

**Marinated London Broil**, grilled & served with a Classic Demi-Glace

**Herb-Seared Scottish Salmon** with Fresh Dill Cream

**Slow Roasted Pork Loin** with an Apple Demi-Glace

**Cheese or Meat Ravioli** in a Marinara Sauce

**Lobster Ravioli** in a Creamy Lobster Sauce (add \$5pp)

**Vegetable Pasta Primavera** in a White Wine Sauce

**Vegetable Stir Fry** in a Teriyaki Glaze over Rice

**Cheese Tortellini** with Vodka Sauce

**Baked Penne** with Italian Sausage

### CARVING STATIONS:

**Fresh Roasted Turkey** with Cranberry Relish

**Orangewood Smoked Turkey Breast** with Orange Chutney

**Roasted Pork Loin** with Apple Demi Glace

**Boneless Ham** with Pineapple Glaze

**Roast Top Round of Beef** with Red Wine Au Jus (add \$3 per person)

**Prime Rib** with Au Jus and Creamy Horseradish Sauce (add \$8 per person)

## Accompaniments

(select two)

Roasted Garlic Red Bliss Mash

Shallot & Thyme Roasted Fingerling Potatoes

Rice Pilaf

Sautéed Green Beans

Seasonal Vegetable Medley

Roasted Cauliflower

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# Cocktail Reception

HIGHLIGHTS:

- Assortment of light cocktail fare served during the first hour and a half.
- Includes three butlered hors d'oeuvres and one slider or pasta station.
- Guests enjoy open seating and guest tables are not preset with place settings.

**\$35 Per Person**

COLD:

- Bruschetta Bites**
- Caprese Skewers**
- Crab & Avocado on Crostini**
- Beef Tenderloin on Crostini**  
with a Horseradish Cream
- Smoked Salmon & Boursin Mousse**  
on Pumpernickel Toast
- White Bean Hummus & Vegetables en Croute**
- Sundried Tomato & Olive Tapenade**  
on Sliced Baguette
- Ahi Tuna Poke Bite on Cucumber**  
(add \$2 pp)
- Jumbo Shrimp Cocktail**  
(add \$5 pp)

## Buttered Hors D'oeuvres

(select three)

HOT:

- Filet & Mushroom Kabobs**
- Hand Breaded Fried Chicken Bites**  
with Mango BBQ or Honey Mustard
- Baked Brie & Raspberry Bites** with Balsamic Glaze
- Crispy Fried Shrimp** with Sweet Chili Aioli
- Jerk Chicken & Pineapple Kabobs**
- Fried Chicken & Waffle Skewer** with Hot Honey Drizzle
- Country Fried Steak Bites** with White Gravy
- Fried Brussels Sprouts** with Sweet Soy Dipping Sauce
- Mushrooms Stuffed with Sausage and Cheddar, Grilled Vegetables, or Crab** (add \$2pp for crab)
- Flatbread Pizza** (select one):  
*Pesto Margarita with arugula, White Truffle Cheese & Wild Mushrooms, or Jerk Chicken & Pineapple*
- Vegetable Egg Rolls** with a Sweet Chili Sauce
- Marinated Grilled Vegetable Phyllo Tarts**
- Bacon Wrapped Sea Scallops** (add \$3 pp)
- Shrimp Lejon** (add \$5 pp)

SLIDER STATIONS:

- BBQ Pulled Pork Slider with a Citrus Coleslaw
- Roast Beef with Swiss & Creamy Horseradish
- Mini Burger with Cheddar Cheese & Dijonaise
- Mini Crab Cakes Slider  
with a Whole Grain Mustard Aioli (add \$5pp)

## Cocktail Stations

(select one)

PASTA STATIONS:

- Baked Penne with Italian Sausage
- Cheese Tortellini with Vodka Sauce
- Vegetable Pasta Primavera  
in a White Wine Sauce
- Cheese or Meat Ravioli in a Marinara Sauce
- Lobster Ravioli in a Creamy Lobster Sauce  
(add \$5pp for lobster)

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# Brunch Buffet

HIGHLIGHTS:

- Assortment of breakfast and lunch fare, including two entrees & two side dishes.
- All courses are served buffet style. Guests enjoy open seating and guest tables are not preset with place settings.

**\$35 Per  
Person**

## Main Entrees

(select two)

**Classic Hunt Country Egg Casserole**

**Scrambled Eggs** (Plain or Western)

**Buttermilk Biscuits with Sausage Gravy**

**Pancakes or French Toast** with Assorted Fruit Toppings

**Selection of Two Salads served as Sandwiches or with Assorted Rolls:**

*Waldorf Chicken Salad, Tuna Salad or Egg Salad with Smoked Paprika*

**Chicken Roulade**, stuffed with Spinach & Provolone and served with a Mornay Sauce

**Cornbread & Sausage Stuffed Chicken**, served with a Supreme Sauce

**Vegetable Pasta Primavera** in a White Wine Sauce

**Cheese Tortellini** in a Vodka Sauce

**Cheese or Meat Ravioli** in a Marinara Sauce

**Lobster Ravioli** in a Creamy Lobster Sauce (add \$5pp)

## Accompaniments

(select two)

Crispy Tater Tots

Home Fried Potatoes with Onions

Applewood Bacon Strips

Sausage Links

Pasta Salad

Farmhouse Potato Salad

Broccoli Salad

Assorted Breakfast Pastries

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# Luncheon Buffet

HIGHLIGHTS:

- Includes two soups or salads & two main entrees.
- All courses are served buffet style. Guests enjoy open seating and guest tables are not preset with place settings.

**\$35 Per  
Person**

## Soups & Salads

(select two)

Sweet Potato Apple Bisque  
Cream of Mushroom Soup  
Crab Bisque (add \$5pp)

Fresh Garden Salad  
Homemade Caesar Salad  
Baby Spinach Salad

Pasta Salad  
Farmhouse Potato Salad  
Broccoli Salad

## Main Entrees

(select two)

**BBQ Pulled Pork Slider** with a Citrus Coleslaw  
**Roast Beef** with Swiss & Creamy Horseradish Sauce  
**Mini Burger** with Cheddar Cheese & Dijonaise Sauce  
**Mini Crab Cakes Slider** with a Whole Grain Mustard Aioli (add \$5pp)

**Selection of Two Salads served as Sandwiches or with Assorted Rolls:**  
Waldorf Chicken Salad, Tuna Salad or Egg Salad with Smoked Paprika

**Chicken Roulade**, stuffed with Spinach & Provolone and served with a Mornay Sauce  
**Cornbread & Sausage Stuffed Chicken**, served with a Supreme Sauce  
**Vegetable Pasta Primavera** in a White Wine Sauce  
**Cheese Tortellini** in a Vodka Sauce  
**Cheese or Meat Ravioli** in a Marinara Sauce  
**Lobster Ravioli** in a Creamy Lobster Sauce (add \$5pp)

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# Cocktail Hour Enhancement

HIGHLIGHTS:

- Add a cocktail hour during the first hour of your event to any package (does not include additional time for the event).
- Includes two stationary and three butlered hors d'oeuvres.

**\$20 Per Person**

## Stationary Hors D'oeuvres (both included)

Display of Domestic & Imported Cheeses, with assorted crackers and garnished with fruit  
Fresh Vegetable Cruudités, with a creamy spinach dip

## Buttered Hors D'oeuvres (select three)

COLD:

**Bruschetta Bites**

**Caprese Skewers**

**Crab & Avocado on Crostini**

**Beef Tenderloin on Crostini**  
with a Horseradish Cream

**Smoked Salmon & Boursin Mousse**  
on Pumpernickel Toast

**White Bean Hummus & Vegetables en Croute**

**Sundried Tomato & Olive Tapenade**  
on Sliced Baguette

**Ahi Tuna Poke Bite on Cucumber**  
(add \$2 pp)

**Jumbo Shrimp Cocktail**  
(add \$5 pp)

HOT:

**Filet & Mushroom Kabobs**

**Hand Breaded Fried Chicken Bites**  
with Mango BBQ or Honey Mustard

**Baked Brie & Raspberry Bites** with Balsamic Glaze

**Crispy Fried Shrimp** with Sweet Chili Aioli

**Jerk Chicken & Pineapple Kabobs**

**Fried Chicken & Waffle Skewer** with Hot Honey Drizzle

**Country Fried Steak Bites** with White Gravy

**Fried Brussels Sprouts** with Sweet Soy Dipping Sauce

**Mushrooms Stuffed with Sausage and Cheddar, Grilled Vegetables, or Crab** (add \$2pp for crab)

**Flatbread Pizza** (select one):

*Pesto Margarita with arugula, White Truffle Cheese & Wild Mushrooms, or Jerk Chicken & Pineapple*

**Vegetable Egg Rolls** with a Sweet Chili Sauce

**Marinated Grilled Vegetable Phyllo Tarts**

**Bacon Wrapped Sea Scallops** (add \$3 pp)

**Shrimp Lejon** (add \$5 pp)

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# Premium Bar Packages

|   |                          |                           |                           |                           |
|---|--------------------------|---------------------------|---------------------------|---------------------------|
| OPEN BAR<br>(priced per person)           | <u>1 HOUR</u><br>\$20 PP | <u>2 HOURS</u><br>\$25 PP | <u>3 HOURS</u><br>\$30 PP | <u>4 HOURS</u><br>\$35 PP |
| BEER/WINE OPEN BAR<br>(priced per person) | <u>1 HOUR</u><br>\$15 PP | <u>2 HOURS</u><br>\$20 PP | <u>3 HOURS</u><br>\$25 PP | <u>4 HOURS</u><br>\$30 PP |
| CONSUMPTION BAR<br>(priced per drink)     |                          | <u>WINE</u><br>\$6 PER    | <u>BEER</u><br>\$5 PER    | <u>MIXED</u><br>\$8 PER   |

Substitutions/additions must be purchased through The Farmhouse and will have an added cost depending on the selection.

## Bottled Beer

COORS LIGHT  
SAM ADAMS SEASONAL  
DOGFISH HEAD 60 MINUTE IPA

## Draft Beer

YUENGLING LAGER  
MILLER LITE

## House Wine

PINOT GRIGIO  
CHARDONNAY  
CABERNET  
PINOT NOIR  
MOSCATO  
SPARKLING WINE

## Spirits

TITO'S VODKA  
JACK DANIELS  
TANQUERAY GIN  
JOSE CUERVO TEQUILA  
SOUTHERN COMFORT  
BACARDI SUPERIOR  
CAPTAIN MORGAN  
PARROT BAY COCONUT RUM  
SEAGRAM'S 7 CROWN  
DEWAR'S WHITE LABEL  
JIM BEAM

## Sodas & Juices

COKE, DIET COKE, GINGER ALE, SPRITE  
CRANBERRY, ORANGE, AND PINEAPPLE JUICE

## UPGRADES

### Mimosa Bar

Orange Juice, Grapefruit Juice, Cranberry Juice

Fruit Garnishes: Strawberries, Blueberries, Orange Slices, Raspberries

*\*Upgrade only available with the purchase of a bar package\**

\$6 PP

### Bloody Mary Bar with Assorted Garnishes

*\*Upgrade only available with the purchase of a bar package\**

\$5 PP

### Outdoor Gazebo Bar with Bartender

\$350

FOOD & BEVERAGE PRICES SUBJECT TO 20% GRATUITY

# Enhancements

## DESSERT STATIONS

|   |        |
|---|--------|
| Assorted Miniature Desserts<br><i>Elaborate display of bite-size desserts (contains nuts)</i>   | \$5 PP |
| Decadent Chocolate Fondue<br><i>Milk chocolate fondue with pound cake, bananas, strawberries &amp; pineapples</i>                                       | \$8 PP |
| Donut Display<br><i>Choice of donut favors and icings displayed on a custom barnwood display stand</i>  | \$5 PP |
| Cookie & Brownie Table<br><i>Assortment of freshly baked cookies (chocolate chip, sugar and oatmeal) and brownies (cheesecake &amp; chocolate chip)</i> | \$6 PP |

## ENHANCEMENTS AND SNACKS

|   |         |
|---|---------|
| Cheeseburger Sliders & Fries<br><i>Mini cheeseburger and french fries</i>   | \$10 PP |
| Chicken Tenders & Fries<br><i>Chicken tenders and french fries</i>  | \$10 PP |
| Mac & Cheese Bar<br><i>Macaroni and cheese in your choice of flavor: cheddar cheese, bacon &amp; cheddar, and white truffle</i>   | \$10 PP |
| Soft Pretzel Display<br><i>Soft pretzels displayed on a custom barnwood wall and accompanied with mustard and warm beer cheese</i>  | \$6 PP  |
| Baked Spinach Artichoke Dip<br><i>Served with assorted warm breads</i>  | \$5 PP  |
| Baked Crab Dip<br><i>With sharp cheddar &amp; accompanied by warm breads*</i>   | \$8 PP  |
| Mashed Potato Bar<br><i>Red Bliss &amp; Sweet Potato Mash with Cheddar Cheese, Applewood Bacon, Sour Cream, Scallions, Brown Sugar, Mini Marshmallows</i>                     | \$8 PP  |
| Cheese & Vegetable Display<br><i>Domestic &amp; Imported Cheeses, with assorted crackers and garnished with fruit<br/>Fresh Vegetable Crudités, with a creamy spinach dip</i> | \$8 PP  |

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# Rental Items

## AT THE FARMHOUSE

Rent a wide array of unique accent pieces for your wedding or special event at The Farmhouse! Renting items from The Farmhouse is simple and stress free with our staff taking care of setup and tear down.

### Ceremony Decor

\$100 for drapery

\$100 for 2 silk floral swags

\$50 for aisle chair floral hoops

\$100 fee for Farmhouse to setup client's own drapery and florals

### Donut Wall Rental

wall rental included

additional charge for donuts, soft pretzels  
or bagels

### Champagne Wall Rental

\$100 for wall rental

### Lawn Game Rental

Cornhole, Giant Jenga, Connect Four

\$150 For All

### Wedding Sign Rental

\$50 for signs & table numbers

\$25 for table numbers only



Scan to view pictures  
of our rental items

## CONTRACT AND TERMS & CONDITIONS

This agreement is made effective as of \_\_\_\_\_, by and between The Farmhouse of Delaware, LLC, doing business as The Farmhouse (“The Farmhouse”), and \_\_\_\_\_ (“Client”). (“The Farmhouse” and “Client” hereinafter are collectively referred to as the “Parties”).

The Client represents that the Client desires to hold a special event on \_\_\_\_\_ (“Event Date”) at The Farmhouse. Therefore, the Parties agree to the following terms:

### 1. PAYMENTS & CANCELLATIONS

- 1.1. At the time of booking, an individual quote will be prepared outlining the services to be provided during the event and a total estimated amount due. Fifty percent (50%) of the estimated balance is required at the signing of this agreement to secure the Event Date.
- 1.2. Full payment of the remaining balance is due no later than ten (10) business days prior to the Event Date. At this time, the Client must provide a final guest count for the event.
- 1.3. In the event of a cancellation, all payments made will be forfeited.
- 1.4. Acceptable forms of payment include cash, check, credit card, or money order. Late payments must be paid in cash, credit card, or cashier’s check. There is a \$50 fee for returned checks. A 3% service fee will be added to any payments made by credit card.
- 1.5. The Farmhouse requires a signed Credit Card Authorization form to guarantee payment of any additional charges incurred or damage caused by the Client.

### 2. SERVICE INCLUSIONS & FEES

- 2.1. The Client agrees to the attached schedule of prices. All food and beverage prices are subject to an additional 20% gratuity. A holiday staffing fee of \$300 will apply to select dates.
- 2.2. The Farmhouse requires a minimum food and beverage spend of \$2,500 on a package (before gratuity and the site rental fee). Food charges will be based on this minimum guarantee or the actual guest count, whichever is greater.
- 2.3. Tables, chairs, linens, china, and candle centerpieces are included in the quoted package prices.

### 3. RULES & REGULATIONS. The Farmhouse has established rules and regulations that must be upheld by the Client, guests, and vendors attending any event at The Farmhouse.

- 3.1. Due to standard health practices, prepared leftover food may not be removed from The Farmhouse.
- 3.2. Delaware state law prohibits the purchase or consumption of alcohol by those under the age of 21. The Farmhouse reserves the right to refuse service to anyone who cannot verify their age by providing proper identification or anyone who appears to be intoxicated. No outside alcohol is permitted.
- 3.3. The Client is liable for their guests after leaving The Farmhouse and their safe arrival home.
- 3.4. Absolutely NO SMOKING inside The Farmhouse. Smoking is allowed outside the facility in designated areas and exterior receptacles are available for disposal of tobacco products.
- 3.5. The Farmhouse and its staff reserve the right to remove any guests that are exhibiting inappropriate behavior (i.e. destruction or property, fighting, drunkenness, etc.). The guest(s) will be asked to leave immediately and not allowed to re-enter. Assistance from law enforcement may be acquired if this request is not met immediately. The Client will be held responsible for any cost arising from such actions.
- 3.6. All decorations brought in by the Client must be pre-approved by The Farmhouse. All candles must be contained or enclosed in glass. No loose glitter is permitted inside the building. No fire affects (cold or hot) are permitted inside at any time.
- 3.7. Absolutely NO illegal activity or behavior will be allowed by the Client or guests while on The Farmhouse’s premises. No firearms are permitted on the premises at any time.
- 3.8. All vendors must adhere to the terms of The Farmhouse’s guidelines and it is the Client’s responsibility to share these guidelines with all vendors. All vendors hired to perform at The Farmhouse are required to maintain adequate insurance covering losses arising out of performance of services at The Farmhouse.
- 3.9. All events must end by 12:00 am to comply with state laws and in order to allow for clean-up and closure of the site. All outside noise must be kept to a minimum after 10:00 pm to comply with sound ordinances.
- 3.10. The Client and guests are not permitted to tamper with heating or air-conditioning settings and/or air vents.

Agreed to by \_\_\_\_\_ (initials)

4. **LOST AND/OR DAMAGED ITEMS.** The Farmhouse will not be held liable for any items lost, misplaced, stolen or damaged. The Client is responsible for any damaged or lost equipment or furnishings, and/or damage to The Farmhouse. The Client's credit card on file will be used as payment for any lost and/or damaged items. The Farmhouse is not responsible for any items left after a function.
5. **USE OF PERFORMANCE AND COPYRIGHT POLICY.** The Farmhouse may from time-to-time take pictures and or moving images during the set-up, take down, or the actual event. All ownership (including copyright) as well as all other rights, title and interest in and to these recordings shall belong exclusively to The Farmhouse and may be used for advertising The Farmhouse.
6. **TERMINATION.** This Agreement is binding and may not be terminated by the Client. However, The Farmhouse reserves the right to terminate this Agreement for non-payment. Upon termination of the Agreement for non-payment, the Client forfeits all rights to any previous payments, as well as the reserved date of the event.
7. **ASSUMPTION OF RISK.** Every precaution will be taken by The Farmhouse to ensure the safety of its clients and their guests. However, there are certain inherent risks that cannot be eliminated regardless of the care taken to avoid injuries. In the absence of willful misconduct or gross negligence, The Farmhouse will not be responsible for any injuries to any individuals in attendance at The Farmhouse.
8. **WAIVER OF LIABILITY.** The Client agrees to release, waive discharge and covenant not to sue The Farmhouse or any service provider of The Farmhouse, as well as the owner of the facilities at The Farmhouse, from any and all liabilities, claims, losses, demands, or causes of action, except in the event of gross negligence of The Farmhouse, that may arise from or be related to any loss, damage, accident, illness, or injury, including death, which may be sustained by the Client or its guests while attending a reception at The Farmhouse.
9. **HOLD HARMLESS & INDEMNIFICATION.** The Client agrees to defend, indemnify, and hold harmless The Farmhouse from and against every loss, claim, expense (including attorney's fees and costs), liability or payment by reason of any damages or injury to person (including death) or property (including loss of use or theft thereof) directly or indirectly arising out of, or in connection, with this Agreement, in proportion to and to the extent that such injury, death or damage is caused by the actual or claimed tortious conduct (active or passive) of the Client and/or its guests.
10. **MEDICAL AUTHORIZATION.** It is The Farmhouse's policy that in the event of injury, 911 will be called immediately and without hesitation. The Farmhouse will not accept responsibility for any costs related to the call or for the costs of any medical care or emergency treatments. Any bills will be forwarded to the Client.
11. **UNFORSEEN EVENTS.** The Client cannot hold The Farmhouse responsible for failure to provide the basic facilities and services due to emergencies or interruptions of public utilities. If an Act of God were to occur preventing the event from taking place, The Farmhouse will allow the Client to reschedule the event, pending availability. Last minute cancellations due to inclement weather will not be considered for refunds.
12. **ENTIRE AGREEMENT.** This Agreement contains the entire agreement of the Parties and there are no other promises or conditions in any other agreement whether oral or written. This Agreement supersedes any prior written or oral agreements between the Parties.
13. **AMENDMENT.** This Agreement may be modified or amended if made in writing and signed by both Parties.
14. **WAIVER OF CONTRACTUAL RIGHT.** The failure of either party to enforce any provision of this Agreement shall not be construed as a waiver of limitation of that party's right to subsequently enforce and compel strict compliance with every provision of this Agreement.
15. **APPLICABLE LAW.** This Agreement shall be governed by the laws of the State of Delaware.

Client Signature(s): \_\_\_\_\_

Date: \_\_\_\_\_

CLIENT ACKNOWLEDGEMENT

I understand and agree to the Terms and Conditions set forth in this Contract. I further agree that I will be held responsible for any damages sustained by The Farmhouse, its partners and assigned, directly or indirectly resulting from this event. I understand that any violation of this Agreement may result in my deposit being forfeited. I understand that The Farmhouse reserves the right to make changes or amendments to this Contract at any time without my consent.

This contract is void if not returned within one (1) week of issuance along with the appropriate deposits.

Client Name: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Main Phone No.: \_\_\_\_\_ Alt. Phone No.: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Emergency Contact: \_\_\_\_\_

Date of Function: \_\_\_\_\_ Type of Function: \_\_\_\_\_

Approximate No. of Guests: \_\_\_\_\_

I have read and agree to the terms and conditions on all pages of this contract.

Client Signature(s): \_\_\_\_\_

Date: \_\_\_\_\_