



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 that overlooks rolling hills of conservation land that are home to our very own farm.

We have helped hundreds of couples kick off their marriages in the exact way that they want, with possibilities ranging from classic plated sit-down dinners to more casual farm-sourced receptions. There is never more than one event at a time, so our staff will be dedicated to attending your every need on your wedding day.

We strive to make the entire process enjoyable and exciting; from the first day you step on the property to the time you pull away a married couple. Along the way you will meet with our catering manager, have a tasting of your menu with our banquet chef, and have access to any one of our staff who can answer whatever questions might arise.

## 2010 Wedding Package

*Your wedding package at the Barn at Gibbet Hill is based on a sit-down dinner or buffet/station dinner and includes the following:*

### **Champagne and hors d'oeuvres for the wedding party during pictures**

**A selection of five passed seasonally-inspired hors d'oeuvres**

**Cheese and fruit tray**

**Champagne toast**

**Wedding cake**

**Floor-length house linens**

**Parking on grounds**

**Personalized guidance from our Wedding Specialist**

**First year anniversary dinner at the Gibbet Hill Grill restaurant**

*Please call to schedule a meeting with our catering staff. At that time we will take you on a formal walk-through of the property and explain all the details of our package.*

# Menus

The first thing we consider with a couple when designing their wedding menu is the season in which their wedding takes place. We do this for two reasons. First, people's tastes and cravings vary greatly with the different seasons in New England. Second, we are committed to sourcing our produce locally. During the growing months, our own Gibbet Hill Farm provides sustainably-grown produce for the Barn from the fields right outside our doors. This means that many items will be fresh and delicious when in season, but unfortunately not available in the offseason.

We invite you to browse through the menus provided to get a sense of our cuisine. While all of our menus work well on their own, variations and mixing and matching different menus is perfectly acceptable. Sit down pricing is based on four courses (soup or appetizer, salad, entrée and wedding cakes as dessert). Courses can be deleted or added and prices will then be adjusted accordingly. Vegetarian, special dietary needs, children's menus and vendor meals can all be arranged during your planning process. We look forward to working with you to create the exact menu that you desire.

## Interested in more than one entrée choice for your guests?

A choice of up to two entrée selections can be made if desired. You will be charged for the higher priced item. Side dishes need to be the same on both entrées. All other courses need to be the same. Your guaranteed number of guests as well as the number of people having each entree will be needed one week in advance of your function. You will also be required to give an accurate breakdown of each entrée selection for each assigned table and the place cards need to be labeled with the guest's entrée selection for ease of service. Your wedding specialist will be happy to help guide you through this process.

## SPRING MENU 1

Cream of Asparagus Soup

~

Boston Bibb Lettuce Cups with Lemony Chic Pea Salad, Slivered Radishes,  
Chive Honey Vinaigrette

~

**Herb Marinated Statler Chicken with Lemon Balm Beurre Blanc**

~

Roasted New Potatoes with Spring Dill  
Sautéed Sugar Snap Peas with Diced Yellow & Red Pepper

~

Wedding Cake Served as Dessert

*at \$84.00 per person*

## SPRING MENU 2

Carrot & Ginger Soup with Chive Garnish

~

Romaine Lettuce with Crumbled Feta Cheese, Sourdough Croutons,  
English Cucumber, Mixed Country Olives, Julienned Red & Yellow Peppers,  
Red Wine Vinaigrette

~

**Spinach Stuffed Sole**  
with Caper Cream Sauce

~

Wild Rice Pilaf with Fresh Herbs  
Steamed Asparagus with Olive Oil

~

Wedding Cake Served as Dessert

*at \$91.00 per person*

*Gibbet Hill Assorted Bread Basket  
with Seasonal Artisan Breads, Cornbread & Cinnamon Buns  
Served with Whipped Butter*

*Plated meals include Coffee, Tea and Decaffeinated Coffee*

## SPRING MENU 3

Lemon Chicken Soup with Rice

~

Endive Salad with Baby Arugula, Julienne of English Cucumber & Carrot,  
Sun-dried Tomato Vinaigrette

~

### **Lamb Loin with Rosemary Demi Glaze**

~

Garlic Roasted Fingerling Potatoes  
Baby Crew-cut Carrots & Asparagus

~

Wedding Cake Served as Dessert

*at \$100.00 per person*

## SPRING MENU 4

Fresh Pea Soup with Garlic Croutons

~

Baby Iceberg Wedge with Tiny Tomatoes and Crumbled Bacon,  
Buttermilk Ranch Dressing

~

### **Seasoned Petit Filet Mignon with Crab Stuffed Shrimp**

~

Buttered Leek & Chive Stuffed Potato  
Honey Glazed Carrots

~

Lavender and Honey Sweetened Ricotta Tarts with Crystallized Violet

~

Wedding Cake Served Table Side or as a Station

*at \$112.00 per person*

*Gibbet Hill Assorted Bread Basket  
with Seasonal Artisan Breads, Cornbread & Cinnamon Buns  
Served with Whipped Butter*

*Plated meals include Coffee, Tea and Decaffeinated Coffee*

## SUMMER MENU 1

Fresh Potato Gnocchi with Roasted Cherry Tomatoes,  
Lemon Basil and Crumbled Blue Cheese

~

Mixed Field Greens with Asparagus Tips, Sweet Vidalia Onion, Crushed Hazelnuts,  
Champagne Vinaigrette

~

**Prosciutto Stuffed Chicken with Herbed Mozzarella Cheese & Fresh Basil,**  
with Sundried Tomato Cream Sauce

~

Mashed Yukon Gold Potatoes with Sour Cream and Caramelized Onion  
Sautéed Green Beans with Julienne Yellow Pepper

~

Wedding Cake Served as Dessert

*at \$87.00 per person*

## SUMMER MENU 2

Corn and Crabmeat Bisque with Scallions

~

Baby Spinach Salad with Sliced Strawberries,  
Golden Raisins, Cinnamon Spiced Pecans, Crumbled Goat Cheese  
Tart Cherry Vinaigrette

~

**Shrimp & Scallop Kebobs with Roasted Garlic and Cherry Tomatoes**

~

Whole Wheat Couscous with Garlic Butter  
Summer Vegetable Ragout

~

Wedding Cake Served as Dessert

*at \$92.00 per person*

*Gibbet Hill Assorted Bread Basket  
with Seasonal Artisan Breads, Cornbread & Cinnamon Buns  
Served with Whipped Butter*

*Plated meals include Coffee, Tea and Decaffeinated Coffee*

## SUMMER MENU 3

Spinach Ravioli with Baby Spinach, Sweet 100 Tomatoes and Basil Cream Sauce

~

Baby Greens Salad with Oven Roasted Tomatoes,  
Wedge of Brie Cheese, Sourdough Croutons,  
Basil Vinaigrette

~

**Applewood Smoked Bacon Wrapped Filet Mignon with Herb  
Compound Butter**

~

Whipped Duchess Potatoes  
Sautéed Yellow & Green Beans with Parsley

~

Wedding Cake Served as Dessert

*at \$105.00 per person*

## SUMMER MENU 4

Shrimp Bisque

~

Caprese Salad with Wedged Heirloom Tomatoes,  
Summer Greens, Boccocini Mozzarella,  
Fresh Basil Vinaigrette

~

**Grilled Petit Filet Mignon with Grilled Lobster Tail  
with Herb Compound Butter**

~

Lemony Roasted Potatoes  
Sautéed Yellow and Green Summer Squashes with Herb Butter

~

Lemon Sugared Blueberries with Amaretto Sweet Cream

~

Wedding Cake Served Table Side or as a Station

*at \$123.00 per person*

*Gibbet Hill Assorted Bread Basket  
with Seasonal Artisan Breads, Cornbread & Cinnamon Buns  
Served with Whipped Butter*

*Plated meals include Coffee, Tea and Decaffeinated Coffee*

## FALL MENU 1

Butternut Squash Bisque

~

Baby Red Leaf, Frisee, Candied Walnuts  
Dried Cranberries, Granny Smith Apple,  
Maple Vinaigrette

~

**Sliced Turkey Breast with Cornbread Stuffing & Gravy**

~

Mashed Yukon Gold Potatoes  
Crunchy Onion & Green Bean Casserole  
Served With Family Style Maple Cranberry Sauce

~

Wedding Cake Served as Dessert

*at \$82.00 per person*

## FALL MENU 2

Cream of Wild Mushroom Soup

~

Roasted Beet Salad with Red Leaf Lettuce, Hubbardston Blue Goat Cheese Wedge,  
Toasted Pistachios Drizzled With Olive Oil

~

**Grilled Seasoned Center Cut Pork Chop with Apple & Sausage Stuffing**  
With Cider Gravy

~

Herb Roasted Fingerling Potatoes  
Whipped Butternut Squash

~

Wedding Cake Served as Dessert

*at \$91.00 per person*

*Gibbet Hill Assorted Bread Basket  
with Seasonal Artisan Breads, Cornbread & Cinnamon Buns  
Served with Whipped Butter*

*Plated meals include Coffee, Tea and Decaffeinated Coffee*

## FALL MENU 3

Mushroom Ravioli with Mushroom Cream Sauce,  
Baby Spinach and Sun Dried Tomatoes

~

Mixed Green Salad with Shaved Fennel, Sliced Braeburn Apples,  
Hubbardston Blue Goat Cheese  
Apple Cider Vinaigrette

~

### **Pan Seared Salmon with Roasted Fennel & Fresh Scallions**

~

Wild Rice Pilaf with Melted Leeks  
Sautéed Broccoli Rabe with Roasted Garlic

~

Wedding Cake Served as Dessert

*at \$91.00 per person*

## FALL MENU 4

Pumpkin Bisque with Sweet Onion

~

Baby Spinach & Frisee Salad with Slice Fresh Pears, Crumbled Blue Cheese  
Cranberry Vinaigrette

~

**Grilled Filet Mignon**  
With Herb Compound Butter

~

Roasted Fingerling Potatoes with Olive Oil and Herbs  
Grilled Vegetable Skewer

~

Warm Apple & Cranberry Cobbler with Oat Streusel Topping & Crème Anglaise

~

Wedding Cake Served Table Side or as a Station

*at \$108.00 per person*

*Gibbet Hill Assorted Bread Basket  
with Seasonal Artisan Breads, Cornbread & Cinnamon Buns  
Served with Whipped Butter*

*Plated meals include Coffee, Tea and Decaffeinated Coffee*

## WINTER MENU 1

Butternut Squash & Apple Cider Bisque with Dried Apple Slices

~

Roasted Baby Beet Salad with Green Oak & Radicchio Lettuces, Crumbled  
Westfield Farms Goat Cheese and Blood Orange Vinaigrette

~

**Apple Sautéed Pork Loin with Roasted Mushrooms and Shallots**

~

Sweet Potato Wedges  
Maple glazed carrots

~

Wedding Cake Served as Dessert

*at \$91.00 per person*

## WINTER MENU 2

Potato & Leek Soup with Fried Onions

~

Mixed field greens Salad with Lemon Marinated Fennel and Mushrooms,  
Topped with Parmesan Crisp

~

**Halibut with Lobster Newburg Sauce**

~

Rice Pilaf with Cipollini Onions  
Braised Collard Greens with Slivered Garlic

~

Wedding Cake Served as Dessert

*at 93.00 per person*

*Gibbet Hill Assorted Bread Basket  
with Seasonal Artisan Breads, Cornbread & Cinnamon Buns  
Served with Whipped Butter*

*Plated meals include Coffee, Tea and Decaffeinated Coffee*

## WINTER MENU 3

Gibbet Hill's Farm Fresh Kale Soup  
with Slivered Garlic and Baby Red Bliss Potatoes

~

Baby Greens with Fresh Herbs with Grilled Portabella Mushrooms,  
Crumbled Goat Cheese, Roasted Red Pepper,  
Drizzled With Truffle Oil

~

**New York Strip Steak with Classic Au Poivre Sauce**

~

Idaho Baked Potato  
Winter Vegetable Ragout

~

Wedding Cake Served as Dessert

*at \$104.00 per person*

## WINTER MENU 4

Cream of Broccoli Soup with Smith's Country Sharp Cheddar Cheese

~

Red & Green Leaf Lettuce with Crumbled Applewood Smoked Bacon,  
Dried Figs, Toasted Pistachios,  
Aged Balsamic Vinaigrette

~

**Grilled Top Sirloin with Shrimp Scampi**

~

Garlic Whipped Potatoes  
Broccoli Rabe with Lemon Butter

~

Chocolate Pudding Cake with Espresso Whipped Cream

~

Wedding Cake Served Table Side or as a Station

*at \$112.00 per person*

*Gibbet Hill Assorted Bread Basket  
with Seasonal Artisan Breads, Cornbread & Cinnamon Buns  
Served with Whipped Butter*

*Plated meals include Coffee, Tea and Decaffeinated Coffee*

## Buffet/Station Dinner #1

**Carving Station (with Carver): Black Angus Prime Rib**  
Served with Horseradish Cream Sauce

**Pan Seared Chicken Breast with Capers, Lemon and Garlic Butter**

**Whole Wheat Pasta with Basil Pesto, Grape Tomatoes and Parmesan**

  
Sautéed Green Beans with Lemon & Butter  
Roasted Red Bliss Potatoes with Olive oil & Dill  
Caesar Salad with Homemade Croutons  
Assorted Dinner Rolls and Sourdough Bread with Whipped Butter

  
Assorted Homemade Cookies, Brownies & Sliced Fresh Fruit  
Coffee, Tea and Decaffeinated Coffee

Wedding Cake Served Table Side or as a Station

At \$96.00 per person

## Buffet/Station Dinner #2

**Carving Station (with Carver): Whole Roasted Beef Tenderloin**  
Served with Au Poivre Sauce

**Seafood Station (with Chef): Shrimp & Scallops Sautéed to Order**  
With Garlic, Grape Tomatoes, White Wine and Butter

**Pan Seared Chicken with Wild Mushrooms & Shallots**

**Grilled Salmon Fillets**

**Cheese Ravioli with Roasted Red Pepper Pesto**

  
Au Gratin Potatoes  
Sautéed Seasonal Vegetables with Fresh Herbs  
Mixed Green Salad with Buttermilk Ranch & Balsamic Vinaigrette  
Assorted Dinner Rolls and Sourdough Bread with Whipped Butter

  
Assorted Cakes, Mini Pastries, Sliced Fresh Fruit & Berries, Whipped Cream  
Coffee, Tea and Decaffeinated Coffee

Wedding Cake Served Table Side or as a Station

At \$108.00 per person

*Chef station fees required at \$100 each per 100 guests  
Maximum 175 people/minimum 100 people  
Under 100 people \$500 additional charge*

# Passed Hors D'oeuvres for Cocktail Reception

## Spring

(available April, May and June)

Chilled Gazpacho Shooters

Crisp Verrill Farms Eggplant with Fresh Mozzarella

Jamaican Jerk Chicken Skewers with Grilled Pineapple Relish & Plantains

Black Angus Beef Carpaccio with Aged Parmesan and EVOO

Pan Seared Salmon Cakes with Parsnip Mousse & Spring Pea Puree

Seared Scallop on Brioche with Tarragon

Spring Vegetable Ratatouille with Crispy Angus Beef Flatbreads

Roasted Lamb Loin on Herbed Flatbread with Minted Salsa Verde\*

## Summer

(available July and August)

Heirloom Tomato & Basil Shooter with Maplebrook Farms Mozzarella

Herb Tomato Bruschetta with Shaved Parmigiano Reggiano

Westfield Farms Goat Cheese & Caramelized Onion Tart with Sweet 100 Tomatoes

Slow Smoked North Carolina Style Pork on Buttermilk & Sharp Cheddar Biscuits

Grilled Littleneck Clams with Toasted Garlic, Chorizo & Sweet Corn

Corn Fritters with Roasted Chicken, Spicy BBQ sauce

Tuna Tartar with Avocado, Green Chile & Lime\*

Maine Lobster Summer Rolls with Erro's Cambodian Spearmint & Pickled Ginger\*

***All house hors d'oeuvres \$3.00 per piece after first five choices  
\*\$1.00 up charge within first five choices, \$4.00 per piece after first five***

*Some items may have limited availability depending on time of year*

## Passed Hors D'oeuvres for Cocktail Reception

### Fall

(available September, October & November)

Hubbardston Capri with Butternut Arancini & Sweet Onion Jam  
Anson Mills White Corn Pancake with Pumpkin Butter  
Guinness Braised Short Ribs of Beef  
Smith's Country Cheddar Spoonbread with Country Ham  
Fennel Cured Scallops with Pancetta & Potato Puree  
Smoked Salmon with Cucumber, Chive & Watermelon Radish  
Marinated Olive Tapenade on Crusty Baguette with White Bean Puree  
Fried Cornmeal Dusted Oysters in a Brioche Roll with Red Pepper Remoulade

### Winter

(available November to March)

Prosciutto, Stewed Fig & Mascarpone Crostini  
Cabot Cheddar Melts with Tomato Soup  
Duck Confit Tartlet with Pear Jam  
Tea Soaked Chicken with Smoked Shiitake & Orange  
River Rock Braised Beef Crostini with Great Hill Blue & Caramelized Onions  
Scallion Sweet Corn Cakes with Beluga Caviar\*  
Pastrami Spiced Tuna with Ploughman's Pickle & Coarse Mustard\*  
Citron Shrimp Cocktail (Contains Alcohol) \*

***All house hors d'oeuvres \$3.00 per piece after first five choices  
\*\$1.00 up charge within first five choices, \$4.00 per piece after first five***

*Some items may have limited availability depending on time of year*

## Stationary Displays for Cocktail Reception

### **Baked Brie with Maple Brown Sugar**

Served with French Baguette and Assorted Crackers  
*\$90.00 (feeds 20 people)*

### **Vegetable Crudités**

Variety of Fresh Seasonal Crudités  
Served with Herb & Onion Dip and Peppercorn Ranch  
*\$5.00 per person*

### **New England Raw Bar Served on Ice with Seaweed Garnish**

Two pieces each of each of the following per person:  
Shrimp Cocktail, Shucked Littleneck Clams, Shucked Oysters, Served with Crab Cocktail  
Accompaniments of Lemon, Spicy Cocktail Sauce and Horseradish  
*\$25.00 per person \*(Shucker available upon request for \$100.00)*

### **Guacamole Station**

Freshly Made Guacamole with Garlic Served with Yellow Corn Tortilla Chips  
Choice of Three: Classic Tomato Salsa, Pineapple Salsa, Mango Salsa,  
Black Bean & Corn Salsa, Spicy Red Pepper Salsa  
*\$6.00 per person*

### **Antipasto**

Assorted Italian Meats & Cheeses, Marinated Olives, Marinated Mushrooms,  
Marinated Artichokes, Roasted Red Peppers,  
Grilled Yellow Squash & Zucchini, Stuffed Cherry Peppers,  
Eggplant Caponata and Oven Roasted Tomato Chutney  
Served with Aged Balsamic Vinegar, Garlic-Rosemary Sourdough and Breadsticks  
*\$9.75 per person*

### **Mediterranean**

Assorted Marinated Olives, Roasted Garlic Hummus, Stuffed Grape Leaves, Lemon Chic  
Pea Salad, Tabouleh, Couscous Salad, Eggplant Tapenade,  
Marinated Artichokes & Feta Cheese  
Served with Toasted Pita Chips & Flatbreads  
*\$9.75 per person*

### **Pizza Station**

Fresh Baked Pizzas with a Variety of Meat and Garden Veggie Toppings  
*\$8.00 per person*

### **Beef & Blue Display**

Cast Iron Display of Local Tenderloin Skewers with Great Hill Blue Cheese Fondue  
*\$9.75 per person*

### **Smoked Salmon Display**

With Classic Accompaniments of Chopped Egg, Capers, Red Onion,  
Served with Mustard Dill Sauce, Sour Cream Mayonnaise, Pumpnickel Toast Points  
*\$9.75 per person*

## Hosted Stations to Add to Cocktail Reception or Buffet/Station Dinner

Our stations are designed to offer guests a small sampling of a variety of different items. Combining stations is an excellent solution for weddings with guests that have a wide range of pallets. Portions sizes of these stations are based on smaller serving sizes per person. If you are adding to a Buffet/Station dinner you may want to increase ounce portion size if you are serving this item as one of your main stays.

### **Seafood Scampi Station**

Shrimp, Scallops & Lump Crabmeat  
Sautéed with Garlic, Grape Tomatoes, White Wine and Butter  
Served with Basket of Garlic Breadsticks  
*\$15.00 per person*

### **Pasta Station**

Capone Foods Fresh Pasta  
Choice of Two Pastas: Rotini, Whole Wheat Rigatoni,  
Cheese Ravioli or Mushroom Tortellini  
  
Choice of Two Sauces: Fresh Tomato Basil Sauce, Gorgonzola Cream,  
Sweet Garlic Cream with Parmesan, or Roasted Red Pepper and Basil Pesto  
Served with Basket of Garlic Breadsticks & Fresh Parmesan  
*\$10.00 per person*

### **Asian Station**

Hoisin Barbecue Shrimp  
Chicken Lettuce Wraps  
Pork Dumplings with Ginger & Lemongrass  
Vegetable Stir Fry with Citrus Soy Sauce  
Chilled Soba Noodle Salad with Sesame Seeds  
Served with Soy Dipping and Sweet & Sour Sauces  
*\$15.00 per person*

***Chef station fee for each station is \$100.00 each per 100 guests***

## Hosted Carving Stations to Add to Cocktail Reception or Buffet/Station Dinner

Gibbet Hill's carving stations are designed to offer guests a small sampling of a variety of different items. Combining stations is an excellent solution for weddings with guests that have a wide range of pallets. Portions sizes of these stations are based on smaller serving sizes per person. If you are adding to a Buffet/Station dinner you may want to increase ounce portion size if you are serving this item as one of your main stays.

### **Black Angus Prime rib with Horseradish Cream Sauce**

*Serves 25 people*

*\$215.00*

### **Misty Knoll Free Range Maple Glazed Turkey Breast**

*Serves 30 people*

*\$190.00*

### **Niman Ranch Al-Natural Ham with Rum Raisin Sauce**

*Serves 30 people*

*\$240.00*

### **Black Angus Whole Roasted Beef Tenderloin with Au Poivre Sauce**

*Serves 15 people*

*\$290.00*

*All carving stations served with Miniature Rolls*

***Chef station fee for each carving station at \$100.00 each per 100 guests***

## Beverage and Bar Service Options

**Open Bar:** Host of the function is charged a flat rate per person. The total price is based on the function guaranteed number. Drinks are unlimited consumption with a pre-choice of Premium or Deluxe Liquors. Top shelf liquors can be requested at an additional per drink up charge price. Cordials and Cognacs are not included and will be charged on a hosted basis if desired. Note that under 21 years of age will be given a reduced price for unlimited consumption of soft drinks only.

### **One Hour:**

Premium \$15.00/person      Deluxe \$17.00/person  
Beer and Wine \$13.00/person

### **Five Hour:**

*Includes house wine poured with dinner*  
Premium \$30.00/person      Deluxe \$34.00/person  
Beer and Wine \$26.00/person

**Host Bar:** The host of the function is charged based on the total number of drinks consumed. Drink price is on a per drink basis.

**Cash Bar:** The individual guests pay for their own drinks consumed.

### **Beverage Prices (for cash and host bars)**

Soft Drink	\$2.75
Mineral Water/Juice	\$3.75
Domestic Beer	\$4.25
Imported Beer	\$5.25
House/Deluxe Wine	\$6.00/\$6.75
House Champagne	\$6.75
Premium Brands	\$6.00
Deluxe Brands	\$6.75
Rocks up charge	\$0.50
Additional Liquor/Float up charge	\$1.00
Martinis/Margaritas	\$8.50/\$9.50
Cordial	\$8.00
Cognac	\$9.00

**Wine Poured with Dinner:** Chardonnay, Pinot Grigio, Cabernet Sauvignon & Merlot  
Premium: Woodbridge at \$29.00/bottle  
Deluxe: Robert Mondavi Private Select at \$37.00/bottle

*Additional wine selections and Specialty Drink Menus are available*

***Bar set-up fee of \$100 required per 75 guests***

*14% gratuity with 6% administration fee and 6.25% tax charged on host and open bars*

## Wedding Enhancements

Upgraded Linens.....	Prices TBD
Ivory Chair Covers with Colored Sash.....	\$8.75 per chair
White Lights on Barn Stairs and Railings.....	\$150.00
Chiavari Chairs.....	\$8.75 per chair
Ice Sculpture.....	Starting at \$450.00

## Specialty Drink Stations

### **Sangria Station**

Red and White Sangria Served in Spigot Jars Garnished with Seasonal Fruits.  
Based on one glass per person.  
*\$8.75 per person*

### **Old-Fashioned Lemonade & Iced Tea Station**

Pitchers and Spigot Jars filled with Lemonade and Iced Tea.  
Served with Garnishes of Mint and Lemon. Based on one glass per person.  
*\$4.50 per person*

### **Hot & Cold Apple Cider Station**

Mulled Cider in Silver Urns and Cold Cider Served in Pitchers.  
Served in Mugs Garnished with Cinnamon Sticks. Based on one cup per person.  
*\$4.50 per person*

### **Cappuccino and Espresso Station**

Service of Cappuccino and Espresso prepared before your guests.  
Served with Powdered Chocolate, Cinnamon and Lemon Twists.  
(75 person minimum – Price Based on Guarantee Number. \$100 barista fee)  
*\$7.00 per person*

### **Hot Cocoa Station**

Hot Dark Chocolate and Peppermint Hot Chocolate served in Silver Urns.  
Served with Mugs and garnishes of Whipped Cream, Miniature Marshmallows,  
Shaved Chocolate and Peppermint Sticks.  
*\$4.50 per person*

## Additional Dessert Options

### **Viennese Pastry Table**

Assorted Tortes, Cakes, Fruit Tarts, Petit Fours, Chocolate Dipped Strawberries, Fruits and Berries, accompanied with Whipped Cream  
Includes Coffee, Tea and Decaffeinated Coffee (50 person minimum)  
*\$15.00 per person*

### **Country Pie Station**

Choice of Four Flavors of Pie (Apple, Apple Crumb, Pumpkin, Pecan, Blueberry, Cherry, Strawberry Rhubarb, Raspberry, Lemon Meringue, Key Lime, Chocolate Cream). Let us know if there is another favorite flavor of Pie that we can get you.  
Choice based on seasonal availability. Served with Vanilla Ice Cream and Whipped Cream. Includes Coffee, Tea and Decaffeinated Coffee  
*\$12.00 per person*

### **Chocolate Fountain**

Flowing Chocolate Served with Macaroons, Ginger Snaps, Biscotti, Pound Cake Marshmallows, Fresh Fruit and Berries  
(75 person minimum - \$100.00 chef set up fee)  
*\$15.00 per person*

### **Chocolate Dipped Strawberries**

(One tray per table - One Strawberry per person)  
*\$4.00 per person*

### **Assorted Miniature Pastries**

(One tray per table – Two Pieces per person)  
*\$8.00 per person*

### **Gourmet Cookies**

(One tray per table – Two Pieces per person)  
*\$8.00 per person*

### **Ice Cream Sundae Station**

Choice of Three Flavors of Ice Cream (vanilla, chocolate, coffee, chocolate chip, mint chocolate chip, strawberry, black raspberry, cookie dough). Served with Hot Fudge, Caramel and Marshmallow Sauces and Toppings of Jimmies, M&M's or Reese Pieces, Crushed Pineapple, Sugared Crushed Nuts, Cherries and Whipped Cream  
*\$8.75 per person*

### **Cider Doughnut Station**

Warm Cider Doughnuts served with Cinnamon Sugar and Powdered Sugar  
(Available September through early November)  
~Delicious with Hot Cider Station~  
*\$4.50 per person*

# Price Guidelines

## Food and Beverage Minimums:

**Friday Evening:** \$8,500 with \$500 Barn rental  
*Any five consecutive hours between 1:00pm and 1:00am*

**Saturday Evening:** \$14,500 with \$1,000 Barn rental  
*Any five consecutive hours between 6:30pm and 1:00am*

**Saturday Day:** \$6,500 with \$500 Barn rental  
*11:00am – 4:00pm*

**Flexible Saturday:** \$20,000 with \$1,500 Barn rental  
*Your choice of five consecutive hours between 12:00pm and 1:00am*

**Sunday:** \$8,500 with \$500 Barn rental  
*Your choice of any five consecutive hours between 11:00am and 1:00am*  
*Note: On Holiday Weekends Sunday Food & Beverage Minimum is \$14,500 with \$1,000 Barn rental*

An \$82.00 per person Food Minimum is required.

Overtime available Fridays, Saturday evenings and Sundays  
at \$500.00 per hour beyond five hours Reception

Please ask about our Winter Discount Special offered January through Mid-April

## Ceremonies:

**Ceremony Fee: \$1,000**  
*Ceremonies are available in the Barn and on the grounds.  
Fee includes ceremony time of 30 minutes and two hours of Bridal Party pre-arrival time. Fee also includes Ceremony Rehearsal during the week.*

**Wooden Ceremony Chairs** (required for Lawn Area): \$4.00 per chair rental

Gratuuity of 14% with a 6% administration fee will be added onto all Food and Beverage.

Tax of 6.25% will be added to your total bill (excluding gratuity)

## Top of the Hill

Gibbet Hill is the highest point in Middlesex County. From one part of the hill, you can see the Mountains of New Hampshire and Central Massachusetts. From another part of the hill, you can see Boston's Prudential Building and Hancock Tower.

For couples whose weddings fall between mid-June and early October, we offer the option of having your ceremony and cocktail reception at the top of Gibbet Hill. Your guests will be driven to the top of the hill in Gibbet Hill's SUVs. The ivy-covered ruins of an old hunting lodge are available for a ceremony site or cocktail reception. Grassy fields overlooking the town and beyond are available for your guests to explore. After your reception, your guests will be driven back down to the Barn for a night of dinner and dancing.

### **Food and Beverage Minimum Requirements:**

#### **Friday**

\$10,500 food & beverage minimum with \$6,000 Usage Fee

#### **Saturday**

\$20,000 food & beverage minimum with \$6,000 Usage Fee

#### **Sunday**

\$10,500 food & beverage minimum with \$6,000 Usage Fee

Ask your Catering Manager about additional costs involving tenting, bathroom trailer, ceremony chairs and additional rentals. Usage Fee is \$10,000.00 for weddings opting to have their ceremony, cocktail reception and dinner-dance at the top of the hill.

Gratuuity of 14% with a 6% administration fee will be added onto all Food and Beverage.  
Tax of 6.25% will be added to your total bill (excluding gratuity)