

# The Venues

AT MORTIMER FARMS

## All Packages Include:

Ceremony & reception area   Farm-to-table buffet   Venue access from 10 am to 11 pm   Cross-back chairs   Round guest tables  
Three rectangle tables   Venue set up   Black disposable tableware   Restrooms at the reception area   Rehearsal location

## T H E B A R N



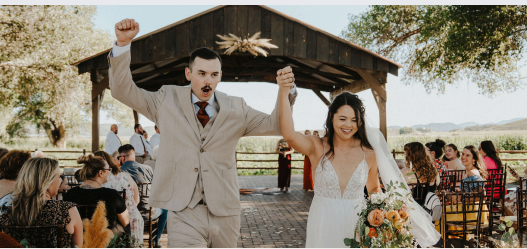
### The Barn prices for 50 Guests:

Monday - Thursday: 5500.00   Friday or Sunday: 5900.00   Saturday: 6400.00  
Additional guests: +60pp

To also reserve The Silos or The Grove +1200 OR to also reserve The Silos and The Grove +2200

Barn capacity is 425 guests.   Package includes access to the Bridal Suite, farm-to-table food, and venue setup.

## T H E G R O V E



## T H E S I L O S



### The Grove or The Silos prices for 50 Guests:

Monday - Thursday: 5400.00   Friday or Sunday: 5800.00   Saturday: 6300.00  
Additional guests: +60pp

To reserve The Barn & Bridal Suite +2200 or to reserve both The Grove and The Silos +1200

Capacity is 150 guests (reception) or 300+ guests (ceremony or cocktail hour).   Package includes farm to table food, & venue set up.  
++ service, fees, and VAT. Prices are subject to change without notice.

## All Packages Include:

Ceremony & reception area

Farm-to-table buffet meal featuring a choice of one set of entrée pairings and 2 sides

Venue access from 10 am to 11 pm (please note, music must conclude by 10 pm)

Setup includes 5-foot round tables (8 guests per table) with linens (white or black), cross-back chairs for ceremony and reception, 3 rectangle tables (head, guestbook, cake/dessert), and black disposable tableware.

Rehearsal location, subject to scheduling availability & Restrooms at the reception area

## Buffet Menu

*(options without a cost are included in your package)*

### Farm to Table Entree

(choose one)

Slow-cooked beef & shredded chicken sandwiches

Enchilada casserole & taco bar

Lasagna & creamy alfredo chicken

Sliced beef brisket & pesto chicken (+15pp)

Ribeye steak & chicken, grilled onsite (+22pp)

Burger bar & chicken, grilled onsite (+15pp)

### Farm to Table Sides

(choose two)

Garlic mashed potatoes & gravy

Seasonal roasted vegetables

Roasted carrots

Baked beans

Rice

Fresh baked garlic bread

Loaded Garden Salad

Pasta Salad

### Farm to Table Salad Bar (+10.00pp)

(a starter course before your meal)

### Farm to Table Appetizers

(+12pp) (choose two)

Charcuterie Board (cheese, meats, veggies)

Swedish meatballs

Tortilla chips & salsa

Farm crostini

Mortimer Farms caprese

Marinated chicken skewer

Grazing table (+45pp)

Other options available upon request

### Desserts

Cookies or s'mores (+8pp)

Cupcakes (+5pp)

Lemon bar (+4pp)

Brownie (+4pp)

Naked cake with fresh flowers (+5pp)

Dessert bar - 3 desserts (+15pp)

Cake cutting (+100)

## Drink and Bar Options

### Beverages

Water & lemonade

Tea (+3pp) Coffee (+3pp) Soda (+4pp)

Beverage Bar (+15pp) - does not include alcohol

### Beer & Wine & Soda (+25pp)

4-hr. open bar

House-selected

Soda, beer & wine

### Champagne Toast (+5pp)

Plastic crystal cut champagne flutes & house-selected champagne and/or sparkling cider for toasting. No refills.

### Full Well Bar (+30pp)

4-hr. beer, wine, soda, and well mixed drinks

House-selected

Soda, beer, wine & full well bar

### Full Premium Bar (+75pp)

4-hr. beer, wine, soda, and premium mixed drinks

House-selected

Soda, beer, wine & full premium bar

### Full Top Shelf Bar

4-hr. beer, wine, soda, & top shelf mixed drinks

(+inquire for pricing)

House-selected

## Other Options

Customize your celebration by reviewing our Event Enhancements Options

Three meetings included - additional meetings (+250 per meeting)

Extra bar (+500 set up fee)

Don't see what you're looking for? We are more than happy to customize a menu just for you!