



## *Welcome!*

*Congratulations on your engagement!*

*Unlike any other facility, the Farmstead sits in a historic setting with pristine surroundings. Mature weeping willows, maples and oaks, ponds and meticulously groomed greens and fairways is the view out of the wall of windows in the Carriage Room banquet facility that captures the charm and rustic elegance of the converted 150 year old dairy barn. With a seating capacity of 160, this historic barn boasts a beautiful intimate setting for your wedding reception. With only one wedding a day rest assured you will receive the greatest of care and attention.*

*Once the special day has arrived you can relax and enjoy your day while our very loyal and capable staff handles all of the details. We offer a bridal room where you and your bridal party can relax and refresh before the ceremony and during the reception.*

*A white gazebo adorned with seasonal flowers is a romantic spot for a ceremony and/or photos with its backdrop of Farmstead's lakes and our resident Swans. Your bridal party will be escorted to the gazebo by golf carts and will be served cocktails and hors d'oeuvres while the photographer captures your first moments as husband and wife. Inside, your guests will be enjoying their cocktail reception in the elegant Coach Room.*

*Family owned and operated since 1961 you will work closely with our staff to insure that Farmstead will meet your wedding expectations.*

*Please read through all of our information and ask as many questions as you would like. We are here to make your day as special and as stress free as possible for you.*

# ***Deluxe Package***

*Includes one hour of Hors d'oeuvres and a five hour open bar of Premium Liquors*

## ***Hors d'oeuvres***

*Assorted sliced Fruit, Cheese and Crackers, Crudités and Dip*

*Four items from Assortment 1*

*Four items from Assortment 2*

*Four items from Assortment 3*

## ***Appetizer***

*Choose an appetizer from our extensive list of tasty delights*

## ***Salad***

*Choose one from our selection*

## ***Entrees***

*Choose three items from our entrée list.*

*Please include choices on your wedding invitations.*

*Entrees include a choice of vegetable, starch and dinner rolls with whipped butter rosettes.*

## ***Included in this Package***

*Your choice of linen table cloths and napkins*

*Champagne Toast*

*Signature Cocktail*

*Tiered Wedding Cake*

*Coffee and Tea*

*Viennese Table of Assorted Pastries and Cookies*

# *Swan Lake Package*

*Includes one hour of Hors d'oeuvres and a five hour open bar of Premium Liquors.*

## *Hors d'oeuvres*

*Assorted sliced Fruit, Cheese, Crackers, Crudités and Dip*

*Five items from Assortment 1*

*Three items from Assortment 2*

*Two items from Assortment 3*

## *Appetizer*

*Choose an appetizer from our extensive list of tasty delights*

## *Salad*

*Choose one from our selection*

## *Entrees*

*Choose three items from our entrée list.*

*Please include choices on your wedding invitations.*

*Entrees include a choice of vegetable, starch and dinner rolls with whipped butter rosettes.*

## *Included in this Package*

*Your choice of linen table cloths and napkins*

*Champagne Toast*

*Signature Cocktail*

*Tiered Wedding Cake*

*Coffee and Tea*

*Assorted Cookie Platter*

# Carriage Room Package

*Includes one hour of Hors d'oeuvres and a five hour open bar of Premium Liquors.*

## Hors d'oeuvres

*Assorted sliced Fruit, Cheese, Crackers, Crudités and Dip*

*Five items from Assortment 1*

*Two items from Assortment 2*

*One item from Assortment 3*

## Appetizer

*Choose an appetizer from our extensive list of tasty delights*

## Salad

*Choose one from our selection*

## Entrees

*Choose three items from our entrée list.*

*Please include choices on your wedding invitations.*

*Entrees include a choice of vegetable, starch and dinner rolls with whipped butter rosettes.*

## Included in this Package

*Your choice of linen table cloths and napkins*

*Champagne Toast*

*Signature Cocktail*

*Tiered Wedding Cake*

*Coffee, Decaf and Tea*

# **Buffet Reception**

*Includes one hour of Hors D'oeuvres and five hours open bar of Premium Liquors.*

## ***Hors D'oeuvres***

*Assorted sliced Fruit, Cheese, Crackers, Crudités and Dip*

*Five Items from Assortment 1*

*Two Items from Assortment 2*

*One Item from Assortment 3*

## ***Salad***

*Choose one from our selection*

*Served to Guests at their table*

## ***Pasta***

*Choose One*

*Penne, Tortellini, Tri-color, Bowtie or Ravioli in a sauce of Creamy Tomato Basil, Carbonara,*

*Primavera, Alfredo or Vodka Pink Sauce*

*Bowtie Pasta with Vegetables and Feta*

*Caramelized Onion Pasta*

*Stuffed Shells*

*Capellini Mista*

*Penne with Fire Roasted Red Pepper Pesto*

*Rigatoni with Spicy Sausage and Broccoli*

*Rabe*

*Manicotti*

## ***Carving Station***

*Choose One*

*Roasted Leg of Lamb*

*Roasted Turkey*

*Honey Glazed Ham*

*Roast Beef*

*Prime Rib of Beef*

*Stuffed Pork Loin*

## ***Entrée Selection***

*Choose Two Entrees- Please Refer to main entrée selections for descriptions*

*Champagne Chicken and Grapes*

*Tomato Caper Chicken*

*Chicken Saltimbocca*

*Chicken Piccata*

*Chicken Francaise*

*Chicken Marsala*

*Beef Bourguignon*

*Beef Stroganoff*

*Salmon*

*Stuffed Flounder*

*Seafood Cakes*

*A choice of Starch, Vegetable and Assorted Dinner Rolls with whipped Butter Rosettes completes the Buffet.*

*Included in this package is your choice of Linen Table Clothes and Linen Napkins.*

*Tiered Wedding Cake*

*Champagne Toast*

*Signature Cocktail*

*Coffee, Decaf and Tea*

### Pricing

<u>Off Peak Season</u>			
	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
<i>Carriage Package</i>	\$115	\$120	\$110
<i>Swan Package</i>	\$125	\$130	\$120
<i>Deluxe Package</i>	\$135	\$140	\$130
<i>Buffet Package</i>	\$115	\$120	\$110
<u>Peak Season (May, June, September, October)</u>			
	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
<i>Carriage Package</i>	\$130	\$135	\$125
<i>Swan Package</i>	\$135	\$145	\$130
<i>Deluxe Package</i>	\$145	\$155	\$140
<i>Buffet Package</i>	\$130	\$135	\$125

*\*These prices are for adults 21 years of age and older with the packages as shown. Modifications made to a package may either lower or raise your per person price.*

## *Hors D'oeuvre Assortment 1*

### *Kale and Vegetable Dumpling*

*An Asian Pot sticker loaded with Kale, Spinach, Corn, Tofu, Cabbage, Carrots, Green Soybeans, Onions, & a touch of Sesame Oil*

### *Beef Barbacoa Taquito*

*Beef Barbacoa Taquito with Onions, Fresh Lime, Cilantro & Mexican Spices rolled into a mini Seasoned Taquito*

### *Buffalo Chicken Tart*

*A crowd pleasing combination of tender shredded Chicken thigh meat doused in our piquant homemade Buffalo sauce, piled into a crunchy tortilla cup, topped with crumbled Bleu Cheese and Green Onions.*

### *Corn and Edamame Quesadilla*

*Crisp tortilla with a creamy combination of Edamame beans, Corn, Jack cheese, Roasted Red Bell & Poblano peppers*

### *Chicken Adobe Phyllo Star*

*Southwestern spiced tender chicken and spicy andouille sausage mixed with rice and fresh herbs in a delicate phyllo dough star, topped with shredded phyllo.*

### *Cocktail Franks*

*Mini Beef Franks baked to a golden brown in puff pastry*

### *Cheese Puffs*

*Golden brown puff pastry filled with Cheddar Cheese*

### *Vegetable Egg Rolls*

*Mini Egg Rolls filled with Chinese Vegetables served with Sweet and Sour Sauce*

### *Deviled Eggs*

*Egg yolks with Herbs and Mustard piped into Egg White crowns*

### *Jalapeno Poppers*

*Breaded Jalapenos and Cheddar Cheese served with Ranch dipping sauce*

### *Mozzarella Sticks*

*Breaded Mozzarella Cheese served with homemade Marinara Sauce*

### *Potato Pancakes*

*Breaded and fried Potato served with Applesauce*

### *Salami Cornucopias*

*Rolled Genoa Salami with Cream Cheese*

### *Tomato Bruschetta*

*Chopped fresh Tomatoes with Olive Oil, Garlic and Basil on Garlic rubbed Crostini*

## *Hors D'oeuvre Assortment 1 Continued*

### *Steak Crostini*

*Marinated London Broil served on slices of toasted baguette and topped with Cherry Tomato and Horseradish sauce*

### *Fettuccini with Alfredo Sauce (Hot Chaffer)*

*Fettuccini with a pasta sauce of Cream and Parmesan Cheese*

### *Penne with Primavera Sauce (Hot Chaffer)*

*Penne pasta with a Cream, Parmesan Cheese and medley of Spring Vegetables sauce*

### *Battered Zucchini*

*Battered and fried Zucchini served with Ranch dipping sauce*

### *Bowtie Pasta with Creamy Tomato Basil Sauce (Hot Chaffer)*

*Bowtie pasta with Cream, Marinara and Basil*



## *Hors D'oeuvre Assortment 2*

### *Hummus Pastry Star*

*Artisan handmade hummus accented with turmeric, cumin, coriander, and fresh lemon zest enfolded into a savory pastry star*

### *Philly Cheesesteak Dumpling*

*Traditional Philadelphia Cheese Steak wrapped in a handmade Dumpling Skin*

### *Mini Cuban Sandwich*

*Traditional Cuban sandwich miniaturized: Pork Carnitas, Pickle Relish, smoked Ham, and Swiss cheese on petite bread*

### *Quiche Lorraine*

*Mini pastry shell with Egg, Onion, Cheese and Bacon baked to a golden brown*

### *Phyllo Brie with Raspberry*

*Phyllo pastry baked golden brown and filled with melted Brie and Raspberry*

### *Ravioli with Vodka Pink Sauce (Hot Chaffer)*

*Cheese filled Ravioli with Vodka enhanced Tomato and Cream sauce*

### *Broccoli Cheese Bites*

*Battered and fried Broccoli with Cheddar Cheese with Ranch dipping sauce*

### *Tortellini with Carbonara Sauce (Hot Chaffer)*

*Tortellini Pasta with Cream, Parmesan Cheese, Peas and Prosciutto*

### *Meatballs in Bordelaise (Hot Chaffer)*

*Meatballs in a reduction of Burgundy, Onion and Mushroom sauce*

### *Kielbasa with Sauerkraut (Hot Chaffer)*

*Slices of Kielbasa slow cooked in Caraway Apple Sauerkraut with Whole Grain Mustard*

### *Cavatelli and Broccoli (Hot Chaffer)*

*Cavatelli pasta and fresh Broccoli sautéed and tossed with Garlic and Butter sauce*

### *Mushroom and Fontina Cheese Crostini*

*Sautéed Mushrooms served on slices of toasted baguette and topped with melted Fontina Cheese*

### *Asparagus wrapped in Phyllo*

*Fresh Asparagus with Bleu and Asiago Cheeses wrapped in Phyllo pastry, baked to a golden brown*

### *Chicken Wings*

*Mini Drums and Wings served with homemade Honey Mustard*

### *Vegetable Spring Roll*

*Mini Spring Rolls filled with Chinese Vegetables served with Sweet and Sour Sauce*

## *Hors D'oeuvre Assortment 3*

### *Grilled Cheese with Tomato Soup Shooters*

*Grilled white bread with American cheese with Homemade Tomato Soup in a Shot Glass*

### *Shrimp Cocktail Shooter*

*Jumbo Shrimp with Cocktail Sauce in a Shot Glass*

### *Slider Station*

*American Cheeseburgers with shredded Lettuce, chopped Pickles, chopped Tomato, Red Onion, Bacon, Mayonnaise, and ketchup*

### *Mashed Potato Bar (Additional \$3 per person)*

*Plain Mashed, Garlic Mashed, and Sweet Potato Mashed with Chives, Bacon, Cheddar Cheese, Gravy, Marshmallows, Pecans, Broccoli, Butter and Sour Cream*

### *Fried Shrimp*

*Large Breaded Shrimp, deep fried and served with Cocktail Sauce*

### *Clams Casino*

*Little Neck Clams broiled in Butter, Onions, Peppers and Bacon*

### *Oyster Rockefeller*

*Broiled Oysters topped with Spinach, Bacon, Pernod and Bread Crumbs*

### *Mini Beef Brochettes*

*Delicious Shish-ka-bobs of Filet Mignon, Red Onion, and Peppers with a Teriyaki Glaze*

### *Tropical Chicken Brochettes*

*Chicken, Red and Green Peppers and Pineapple with Honey Pineapple Glaze*

### *Shrimp Brochettes*

*Shish-ka-bobs of Seasoned Shrimp with Red and Green Pepper*

### *Bacon Wrapped Scallops*

*Baked Scallops wrapped in Bacon*

### *Beef Tips in Bourguignon (Hot Chaffer)*

*Bite size pieces of Filet Mignon in a Red Wine and Mushroom sauce*

### *Crab and Cheese Fondue (Hot Chaffer)*

*Lump Crabmeat in a slightly spicy Cheddar Cheese fondue served with cubed bread*

### *Prosciutto Wrapped Shrimp*

*Jumbo Shrimp wrapped in Prosciutto, broiled and served with Asian Dipping Sauce*

### *Coconut Shrimp*

*Large Shrimp hand breaded with an accent of Coconut, fried to golden brown and served with Orange Marmalade dipping sauce*

### *Fried Calamari (Hot Chaffer)*

*Calamari fried to a golden brown and served with Marinara sauce and lemon wedges*

### *Mushroom Tart*

*Puff Pastry Tart filled with variety of wild Mushrooms*

## *Hors D'oeuvre Assortment 3 Continued*

### *Asian Short Rib Pot Pie*

*Puff Pastry filled with Braised Short Ribs with an Asian Flare*

### *Chicken Yakatori*

*Two Pieces of Chicken skewered with a scallion*

### *Chicken Satay*

*Chicken on a skewer with a Peanut Sauce*

### *Mini Beef Wellington*

*Tender Filet of Beef with a Mushroom Duxelle wrapped in a Puff Pastry*

### *BBQ Pork Biscuit*

*Shredded BBQ Pork stuffed in a Biscuit Dough and baked to a golden brown*

### *BBQ Chicken Biscuit*

*Shredded BBQ Chicken stuffed in a Biscuit Dough and baked to a golden brown*

### *Pork Belly Skewer*

*Smoked pork belly dusted with brown sugar, seasoned, and skewered on a 4" paddle*

### *Shrimp Tempura*

*Classic Shrimp Tempura dipped in Tempura Batter and coated with Rice Crispies*

### *Beef with Gorgonzola wrapped in Applewood Smoked Bacon*

*A batonnet of center-cut tenderloin married with Italian blue-veined gorgonzola and wrapped in apple and hickory noted smoked bacon.*

### *Salmon and Asparagus En Croute*

*Layers of puff pastry engulf poached Atlantic salmon kissed with a hint of lemon and sauteed asparagus tips, finished off with a fusion of honey mustard and white wine laden Dijon mustard.*

### *Raw Bar (+\$15 per person)*

*Little Neck Clams, Seasonal Oysters, and Jumbo Shrimp served with lemons, cocktail sauce and Mignonette sauce*

## *Appetizer Selection*

*Choose One*

### *Penne with Primavera Sauce*

*Penne Pasta with Cream, Parmesan Cheese and a medley of Spring Vegetables sauce*

### *Tortellini with Carbonara Sauce*

*Tortellini pasta with Cream, Parmesan Cheese, Peas and Prosciutto*

### *Bowtie Pasta with Creamy Tomato Basil Sauce*

*Bowtie pasta with Cream, Marinara, and Basil sauce*

### *Baby Lamb Chops (GF)*

*Two grilled Baby Lamb Chops accompanied by Horseradish Honey Mustard Mint Glaze*

### *Seafood Cake*

*Seafood Cake made of Shrimp, Scallop and Crabmeat with Lemon and Cayenne Garlic Aioli*

### *Petite Lobster Tail (Additional Charge) (GF)*

*Four Ounce Lobster Tail served with Lemon and drawn Butter*

### *Shrimp Cocktail (GF)*

*Six Jumbo Shrimp served with Lemon and Cocktail sauce*

### *Fresh Tomato and Mozzarella (GF)*

*Sliced Vine-Tomatoes with fresh Mozzarella, Basil and Balsamic Syrup drizzle*

### *Bowtie Pasta with Vegetables and Feta*

*Bowtie pasta with Zucchini, Yellow Squash, Sun-Dried Tomatoes, Broccoli, Cauliflower, Garlic and Feta Cheese*

### *Caramelized Onion Pasta*

*Penne pasta with Caramelized Onions, Spinach, Walnuts, White Wine and Feta Cheese*

### *Penne with Red Pepper Pesto*

*Linguini pasta tossed with Roasted Red Pepper Pesto sauce and Parmesan Cheese*

### *Rigatoni with Broccoli Rabe and Spicy Sausage*

*Rigatoni pasta tossed with tomato sauce and sautéed broccoli rabe and spicy sausage garnished with Parmesan Cheese*

### *Puree of Butternut Squash Soup- Seasonal*

## *Salad Selection*

*Choose One*

*All Gluten Free*

### *Tossed Garden Salad*

*Iceberg, Romaine, Cherry Tomatoes, Radishes, Carrots, and Cucumber*

### *Mesclun Salad*

*Assorted mix of Spring Greens with Carrots, Cherry Tomato and Radish*

### *Caesar Salad*

*Romaine with Herbed Croutons, Caesar Dressing and Parmesan Cheese*

### *Spinach Salad*

*Baby Leaf Spinach with chopped Egg, Bacon and Sweet Vidalia Onion Dressing*

### *Autumn Salad*

*Mesclun topped with Gorgonzola, Sliced Pears, Dried Cranberries, and an Apple Cider Vinaigrette*

### *Salad Dressing Choices- Choose One*

*Ranch*

*Blue Cheese*

*Balsamic*

*Raspberry Vinaigrette*

*French*

*Honey Mustard*

*Creamy Italian*

*Sweet Vidalia Onion*

*Whole Grain Mustard Vinaigrette*

## Vegetable Selection

*Choose One*

*Medley of Vegetables (GF)*

*Broccoli, Cauliflower, Zucchini, Squash and Carrots  
Sautéed in Olive Oil and seasoned with salt, pepper, garlic, Basil, and Oregano*

*Asparagus*

*Served with a Sesame Soy Sauce*

*Sautéed Broccoli (GF)*

*Green Beans Almandine (GF)*

*Green Beans with Fennel and Shallots (GF)*

*Sautéed Zucchini and Squash (GF)*

*With Tomato and Basil*

*Honey Glazed Carrots (GF)*

*Ratatouille (GF)*

*Sautéed Eggplant, Zucchini, Yellow Squash, Red, Yellow and Green Peppers, White Onion and  
Tomato finished with Basil*

*Fall Harvest Vegetables (GF)*

*Roasted Turnips, Parsnips, Carrots, Fennel and Beets*

## Starch Selection

*Choose One*

*All Gluten Free*

*Wild Rice*

*Rice Pilaf*

*Baked Potato*

*Buttered Red Skin Potatoes*

*Twice Baked Potatoes*

*Roasted Rosemary New Potatoes*

*Whipped Sweet Potato*

*Mashed Potato*

*Plain or Roasted Garlic*

## Entrees

*We ask that you include the choices you are offering your guest in your wedding invitation.*

### Beef, Pork or Lamb

*Beef Filet Mignon (GF)*

*Grilled 8 oz. Filet finished with Au Jus*

*Roast Prime Rib of Beef (GF)*

*Oven roasted Prime Rib of Beef finished with Au Jus*

*Grilled New York Strip Steak (GF)*

*Beautifully grill marked 12 oz. Strip Steak*

*Grilled Sirloin Filet (GF)*

*8 oz. Sirloin Filet grilled to perfection finished with Au Jus*

*Roasted Pork Tenderloin (GF)*

*Herb encrusted, oven roasted Center-Cut Pork Tenderloin finished with Apple Brandy Au Jus*

*Grilled Marinated Pork Tenderloin*

*Center-Cut Tenderloin marinated with Teriyaki, Herbs and Honey then grilled to perfection*

*Stuffed Roasted Pork Loin*

*Herb encrusted, oven roasted Center-Cut Pork Loin stuffed with Traditional Bread, Apple or Dried Fruit Stuffing*

*Braised Short Ribs*

*With Beef falling off the bone, Short Ribs are braised slowly for complete tenderness*

## Entrees

*We ask that you include the choices you are offering your guest in your wedding invitations.*

### Poultry

#### *Stuffed Boneless Breast of Chicken*

*8 oz. Boneless Chicken Breast prepared with Bread or Apple Stuffing and served with Velouté Sauce*

#### *Champagne Chicken with Grapes*

*8 oz. Boneless Chicken Breast dusted in Flour, sautéed and topped with Champagne Sauce and Grapes*

#### *Chicken Cordon Bleu*

*8 oz. Boneless Chicken Breast stuffed with Swiss cheese and Honey Ham, breaded, sautéed and finished with Velouté Sauce*

#### *Chicken Marsala*

*8 oz. Boneless Chicken Breast dusted in Flour, sautéed and topped with Mushroom Marsala Sauce*

#### *Chicken Francaise (GF)*

*8 oz. Boneless Chicken Breast dipped in a seasoned batter, sautéed and served with a Lemon White Wine Sauce*

#### *Tomato Caper Chicken (GF)*

*8 oz. Boneless Chicken Breast dusted in Flour, sautéed and topped with Rustic Tomato and Caper Sauce*

#### *Chicken Saltimbocca*

*8 oz. Boneless Chicken Breast stuffed with Sage, Prosciutto and Fontina Cheese*

#### *Chicken Piccata (GF)*

*8 oz. Boneless Chicken Breast dusted in Flour, sautéed and topped with Lemon Caper Sauce*

#### *Italian Stuffed Chicken (GF)*

*8 oz. Boneless Chicken Breast stuffed with Spinach, Artichokes, Roasted Red Pepper and Mozzarella Cheese served with Tomato Ragu*



## Entrees

*We ask that you include the choices you are offering your guest in your wedding invitations.*

### Seafood

#### *Atlantic Salmon*

*8 oz. portion of Salmon, pan-seared and served either Horseradish Encrusted, Dill Beurre Blanc Sauce (GF), or Horseradish Honey Mustard Glaze (GF)*

#### *Filet of Flounder*

*Filet of Flounder broiled with Lemon, Butter and White Wine or stuffed with Shrimp and Scallops or Crabmeat. (Broiled is GF)*

#### *Stuffed Shrimp*

*Six large Shrimp, butterflied and stuffed with Bread, Herbs, White Wine, Scallops and Crabmeat*

#### *Seafood Cakes*

*Two 3 oz. cakes consisting of Shrimp, Scallops, and Crabmeat, fried to a golden brown. Served with homemade Cayenne Garlic Aioli*

#### *Scallops (GF)*

*Scallops pan-seared and served with Beurre Blanc Sauce*

#### *Lobster Tail (GF)*

*(Additional Charge)*

*8 oz. Lobster Tails broiled and served with drawn Butter*

#### *Beef Filet Mignon with Lobster Tail*

*(Additional Charge)*

*Seared 6 oz. Filet Mignon finished with Au Jus accompanied with a broiled 6 oz. Lobster Tail and drawn Butter*

## Entrees

*We ask that you include the choices you are offering your guest in your wedding invitations.*

### Vegetarian or Pasta

#### *Vegetable Napoleon (GF)*

*Grilled Portabella Mushroom, Zucchini, Squash, Carrot and Roasted Red Pepper then baked and drizzled with Balsamic Glaze for a truly colorful presentation. (Vegetable and Starch not included)*

#### *Vegetable Lasagna*

*Seasonal Vegetables with Ricotta and Mozzarella Cheese, homemade Garlic Alfredo Sauce layered between Lasagna Noodles. (Vegetable and Starch not included)*

#### *Bowtie Pasta with Vegetables and Feta*

*Bowtie Pasta with Zucchini, Yellow Squash, Sun-Dried Tomatoes, Broccoli, Cauliflower, Garlic and Feta Cheese. (Vegetable and Starch not included)*

#### *Caramelized Onion Pasta*

*Penne Pasta with Caramelized Onions, Sautéed Spinach, Feta Cheese and White Wine. (Vegetable and Starch not included)*

#### *Capellini Mista*

*Capellini Pasta with Black Olives, Mushrooms, Tomatoes, Green Peppers, Red Onions, Fresh Basil, White Wine and Parmesan Cheese. (Vegetable and Starch not included)*

#### *Penne with Fire Roasted Red Pepper Pesto*

*Penne tossed with Roasted Red Pepper Pesto and sautéed Red, Yellow, and Green Peppers garnished with Parmesan Cheese. (Vegetable and Starch not included)*

## Dessert

### *Viennese Table Pastries and Cookies*

*Chocolate Covered Cream Puffs  
Mini Eclairs  
Mini Cannoli  
Chocolate Chip Cookies  
Mini Dessert Cups (Tiramisu, Chocolate  
Ganache, Raspberry and Lemon)*

*Oatmeal Raisin Cookies  
Brownie Bite Assortment (Raspberry Cream  
Cheese, Blondie, Peanut Butter, and Cream  
Cheese Zebra)  
Mini Cheesecake Drops*

*\$10 per Guest*

### *Cookie Assortment Platter*

*Mini Cannoli  
Peanut Butter Cookies  
Chocolate Chip Cookies*

*Sugar Cookies  
Oatmeal Raisin Cookies*

*\$4 per guest*

### *Smore's Bar*

*Marshmallow, Graham Cracker, Milk Chocolate, Peanut Butter Cup, Sea Salt Caramel Square,  
Cinnamon, Nutmeg, Toasted Coconut, Peppermint Patty*

*\$4 per guest*

### *Hot Apple Cider Bar*

*\$2 per guest*

### *Hot Chocolate Bar*

*\$2 per guest*

### *Chocolate Fountain*

*Strawberry~Banana~Pineapple~Poundcake~Cookies  
Pretzels~Marshmallows~Rice Krispie Treats  
Milk and Dark Chocolate*

*\$10 per Guest*

### *Ice Cream Sundae Station*

*Vanilla, Chocolate and Strawberry Ice Cream  
Assorted Toppings*

*\$7 per guest*

### *Donut Station*

*Plain, Powdered, Chocolate Cake, Chocolate Covered  
Apple Cider and Pumpkin (seasonal)*

*\$3 per guest*

## *End of Night Extras*

*On-the-go extras for your guests to take home*

*Farmstead's Famous Jumbo Hot Dog*

*Our famous jumbo hot dog served with condiments*

*\$4 per person*

*Taylor Ham, Egg and Cheese Sandwich*

*Taylor Ham, Fried Egg, and American Cheese on a Brioche Bun*

*\$4 per person*

*Hot Pretzels*

*Hot Pretzel served with Mustard and Beer Cheese dips*

*\$3*

*Disco Fries*

*French Fries, Gravy and Cheese*

*\$3*

*Bottled Water*

*\$1 per person*

## *Sunday Morning Brunch*

*Brunch Reception must start 1:00 pm or Earlier and is a 5 Hour Reception  
Includes Five hour open bar of Premium Liquors.*

### *Cocktail Hour*

*Fresh Fruit, Assorted Cheese and Crackers, Crudités and Dips*

### *Breakfast Items*

*Omelet Station*

*Bacon and Sausage*

*Belgium Waffles with Strawberries and homemade whipped cream*

*Eggs Benedict*

### *Salad Bar*

*Garden Salad with Dressings*

*Artichoke Salad*

*Tomato and Onion Salad*

### *Carving Station*

*Choose One*

*Roasted Leg of Lamb*

*Honey Glazed Ham*

*Prime Rib of Beef*

*Roasted Turkey*

*Roast Beef*

*Stuffed Pork Loin*

### *Entrée Selection*

*Choose Two Entrees- Please refer to Main Entrée Selection for descriptions*

*Champagne Chicken and Grapes*

*Tomato Caper Chicken*

*Chicken Saltimbocca*

*Chicken Piccata*

*Chicken Francaise*

*Chicken Marsala*

*Beef Bourguignon*

*Beef Stroganoff*

*Seafood Cakes*

*Salmon*

*Stuffed Flounder*

*A choice of Starch, Vegetable and Assorted Dinner Rolls with whipped Butter Rosettes completes the Buffet Brunch.*

*Included in this package is your choice of linen table cloth and linen napkins.*

*Champagne Toast*

*Signature Cocktail*

*Tiered Wedding Cake*

*Coffee, Decaf and Tea*

***\$100 per adult plus tax and gratuity***

## *Farmstead Golf and Country Club Policies*

- *Farmstead holds only one wedding a day.*
- *Minimum number of guests is 100 for a Saturday Wedding Reception, 75 for a Friday Wedding and no minimum for a Sunday. Our maximum is 160 guests.*
- *All food and beverage purchases are subject to 6.625% sales tax and 20% gratuity.*
- *A **non-refundable** deposit of \$750 is required to hold the date for your wedding.*
- *An additional **non-refundable** deposit of \$2,000 is required 6 months prior to your wedding.*
- *10 days prior to your wedding a final count will be given and final payment will be made. The final count can be added to but not taken away from.*
- *Payments may be made by either cash, credit card or check made payable to 28<sup>th</sup> Hole Inc.*
- *Open bar policy is for a maximum of five (5) hours. Farmstead reserves the right to stop alcohol consumption at any time. Shots are prohibited.*
- *Use of the banquet room for an extra hour may be purchased for \$500 plus tax and gratuity.*
- *No food or beverages may be brought onto or removed from the premises.*
- *Farmstead does not allow confetti, rice, or birdseed in the Banquet Room or at the outside Gazebo area. Silk flowers cannot be dropped at the outside Gazebo area. Candles are allowed as long as they are in a container (votive, jar, etc.)*
- *Tastings are available upon request. If you have booked your wedding there will be no charge. Otherwise, a fee of \$100 will be charged and will be taken off the cost of your wedding if you should book. Tastings are a single time visit and for up to six guests only. You may choose 3 appetizers and 4 entrees for a sit down or 7 items for a buffet. Alcohol and gratuity is not included.*
- *Polyester table cloths, overlay or runner and napkin in the colors of your choice are included in each package price. Burlap runners and overlays are an additional charge.*
- *Vendor meals are available for \$30.00 each. Children under 12 can order a kids meal for \$15.00. Children 12-20 can take \$20 off your per person price.*
- *Please let us know of any food allergies you are aware of so adjustments can be made.*
- *We are always happy to make your day the most special it can be. Any special requests are welcome as we strive to meet your expectations and more.*

## **Preferred Vendors**

*We work with many vendors and these represent ones we feel that stand out in their profession.*

### **Florists**

Ibranyi Is Floral- 973-579-7830 [www.ibranyi.com](http://www.ibranyi.com)  
Redshaws- 973-729-5300 [www.redshaws.com](http://www.redshaws.com)  
Blooms of Elegance- 973-300-0404 [www.bloomsofelegance.com](http://www.bloomsofelegance.com)  
Kuperus Farmside Gardens and Florist- 973-875-3160 [www.farmsidegardens.com](http://www.farmsidegardens.com)  
Sussex County Florist- 973-875-0855 [www.sussexcountyflorist.com](http://www.sussexcountyflorist.com)

### **Hair/Makeup**

Verve on Location- 862-307-6401 [www.vervenj.com](http://www.vervenj.com)  
Ore Makeup Design- 201-230-1573 [www.oremakeupdesign.com](http://www.oremakeupdesign.com)  
Depasquale- 973-538-3811 [www.depasqualethespa.com](http://www.depasqualethespa.com)  
Mancuso Salon and Spa- 973-726-6262 [www.mancusosalon.com](http://www.mancusosalon.com)

### **D.J.'s**

Global Productions- 800-711-2161 [www.globalprodj.com](http://www.globalprodj.com)  
Fantasy Productions DJ Entertainment- 800-386-3573 [www.fantasydjs.com](http://www.fantasydjs.com)  
D'Amico Entertainment- 973-585-6150 [www.DamicoEntertainment.com](http://www.DamicoEntertainment.com)  
High Profile Events- 862-354-0174 [www.highprofileevents.com](http://www.highprofileevents.com)

### **Photographers**

Anthony Ziccardi Studios- 973-726-4111 [www.aziccardi.com](http://www.aziccardi.com)  
D. Becker Photo- 973-579-5515 [www.dbeckerphoto.com](http://www.dbeckerphoto.com)

### **Officiants**

Gregg Kjis- 973-220-9400 [www.theweddingman.net](http://www.theweddingman.net)  
Pure Bliss Ministries- 201-230-8948 [www.pureblissministries.com](http://www.pureblissministries.com)

### **Bridal and Tuxedo**

Sew N Sew Bridal and Tuxedo- 973-940-3130 [www.Sewnsewbridalandtuxedo.com](http://www.Sewnsewbridalandtuxedo.com)  
The Wedding Store at Liz Clinton- 973-786-5330 [www.myweddingatlizclintons.com](http://www.myweddingatlizclintons.com)  
I Do I Do- 973-250-4434 [www.idoidobridalstudio.com](http://www.idoidobridalstudio.com)

### **Hotels and Inns**

Holiday Inn Express Newton- 973-940-8888 [www.newtonexpress.com](http://www.newtonexpress.com) (About 10mins away)  
Courtyard by Marriott Rockaway/Mt. Arlington- 973-770-2000 [www.marriott.com](http://www.marriott.com) (About 25mins away)  
Holiday Inn Budd Lake- 973-448-1100 [www.holidayinn.com](http://www.holidayinn.com) (About 15mins away)  
Hilton Garden Inn Rockaway- 973-328-0600 [www.hilton.com](http://www.hilton.com) (About 20mins away)  
The Wooden Duck Bed and Breakfast- 973-300-0395 [www.woodenduckinn.com](http://www.woodenduckinn.com) (About 5mins away)

### **Transportation**

State Shuttle- 973-347-3144 [www.stateshuttle.com](http://www.stateshuttle.com)

### **Ice Sculpture**

Sculpted Ice Works- 570-226-6246 [www.sculptediceworks.com](http://www.sculptediceworks.com)

## *Your Ceremony at Farmstead*

- ❖ *Lakeside Gazebo ceremony site planted with seasonal flowers.*
- ❖ *Set up of white chairs and table in front of the Gazebo.*
- ❖ *Set up of Unity Candle, Sand ceremony, programs, bubbles, etc.*
- ❖ *The use of the grounds for the day to take pictures with your bridal party.*
  - ❖ *Extra time added to the reception for the ceremony.*
- ❖ *Bridal Room is available after 8am on the day of your wedding so you can begin getting ready for your big day.*
- ❖ *Included in the price of your ceremony is your choice of snacks and refreshments during your time getting ready. Start your morning with juice, coffee, tea, muffins, bagels with cream cheese, butter and jelly, and fresh fruit. At lunchtime you can choose either a sandwich or wrap platter with water and soft drinks.*
- ❖ *Your guests will be greeted by chauffeured golf carts to be escorted to and from the ceremony site.*
- ❖ *Water with lemon, lemonade and iced tea will be awaiting your guests at the ceremony site. During colder weather your guests can enjoy Hot Apple Cider.*

### *A ceremony coordinator who will...*

- ❖ *Guide you and your wedding party through rehearsal the day before or another agreed upon time.*
    - ❖ *Assist in pinning flowers on groomsmen's tuxedos*
      - ❖ *Set up processional before the ceremony*
    - ❖ *Coordinate music with the DJ/Band for the processional*
      - ❖ *Set up receiving line after the ceremony*
- ~\$1,000 plus sales tax and gratuity~*





## **Premium Bar**

*Included in All Packages*

### ***Vodka***

*Ketel One, Absolut, Stolichnaya, Stolichnaya Ohranj, Stolichnaya Raspberry, Grey Goose, Tito's Handmade Vodka*

### ***Gin***

*Beefeater, Tanqueray, Bombay Sapphire*

### ***Rum***

*Bacardi Silver, Myer's Dark Rum, Captain Morgan Original Spiced, Malibu Coconut*

### ***Whiskey and Bourbon***

*Seagram "7" American, Seagram VO Canadian, Jack Daniels Old No. 7, Old Grand Dad, Wild Turkey 101, Jameson, Jack Daniels Honey, Maker's Mark*

### ***Cognac***

*Hennessey, Courvoisier*

### ***Scotch***

*Dewar's, Glenlivet, Johnny Walker Black, Johnny Walker Red*

### ***Tequila***

*Jose Cuervo Especial Gold, Patron Silver*

### ***Cordials***

*Baileys, Kahlua, Disaronno, Grand Marnier, Frangelico, Sambuca, Sambuca Black, Chambord, Amaretto, Liquor 43, Anisette*

### ***Wine***

*Cabernet, Merlot, Pinot Noir, Malbec  
Chardonnay, Pinot Grigio, White Zinfandel, Riesling, Moscato, Sauvignon Blanc*

### ***Beer***

*Budweiser, Bud Light, Coors Light, Miller Light, Corona, Corona Light, Heineken, Heineken Light, Sam Adams, Yuengling, Amstel Light, Angry Orchard Hard Cider (Gluten Free), O'Douls (non-alcoholic)*

## ***House Bar***

*Subtract \$5 per person from the package price*

### ***Vodka***

*Well Vodka, Absolut, Tito's Handmade Vodka*

### ***Gin***

*Well Gin, Tanqueray*

### ***Rum***

*Bacardi Silver, Captain Morgan Original Spiced, Malibu Coconut*

### ***Whiskey and Bourbon***

*Seagram "7" American, Jack Daniels Old No. 7, Old Grand Dad*

### ***Scotch***

*Dewar's*

### ***Tequila***

*Jose Cuervo Especial Gold*

### ***Wine***

*Cabernet, Merlot, Pinot Noir, Malbec*

*Chardonnay, Pinot Grigio, White Zinfandel, Riesling, Moscato, Sauvignon Blanc*

### ***Beer***

*Budweiser, Bud Light, Coors Light, Miller Light, Corona, Corona Light, Heineken, Heineken Light, Sam Adams, Yuengling, Amstel Light, Angry Orchard Hard Cider (Gluten Free), O'Douls (non-alcoholic)*

Notes