

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 170, 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

Tiered Wedding Cake

Coffee, Decaf and Tea

Champagne Toast

Viennese Table of Assorted Pastries and Cookies

Cappuccino, Espresso, and International Coffee Station

After Dinner Cordial Station

\$110

Additional 7% Sales Tax and 20% Gratuity will be added.

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

Tiered Wedding Cake

Coffee, Decaf and Tea

Champagne Toast

Plates of Assorted Cookies on Tables

After Dinner Cordial Station

\$95

Additional 7% Sales Tax and 20% Gratuity will be added.

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

Tiered Wedding Cake

Coffee, Decaf and Tea

Champagne Toast

\$87

Additional 7% Sales Tax and 20% Gratuity will be added.

Friday Night/Sunday Afternoon
Coach Package

Includes one hour of Hors d'oeuvres and a five hour open bar of Beer, Wine and Soda.

Hors d'oeuvres

Assorted sliced Fruit, Cheese, Crackers, Crudités and Dip

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

Tiered Wedding Cake

Coffee, Decaf and Tea

Champagne Toast

\$65

Additional 7% Sales Tax and 20% Gratuity will be added.

Hors D'oeuvre Assortment 1

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

Steak Crostini

Marinated London Broil served on slices of toasted Herbed Bread and topped with Cherry Tomato and Horseradish sauce

Fettuccini with Alfredo Sauce

Fettuccini with a pasta sauce of Cream and Parmesan Cheese

Penne with Primavera Sauce

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

Bowtie pasta with Cream, Marinara and Basil sauce

Hors D'oeuvre Assortment 2

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

Phyllo Brie with Honey Mustard

Phyllo pastry baked golden brown and filled with melted Brie and Honey Mustard

Battered Mushrooms

Individually battered and fried Mushrooms with Ranch dipping sauce

Ravioli with Vodka Pink Sauce

Cheese filled Ravioli with Vodka enhanced Tomato and Cream sauce

Broccoli Cheese Bites

Battered and fried Broccoli with Cheddar Cheese

Tortellini with Carbonara Sauce

Tortellini Pasta with Cream, Parmesan Cheese, Peas and Prosciutto

Meatballs in Bordelaise

Meatballs in a reduction of Burgundy, Onion and Mushroom sauce

Kielbasa with Sauerkraut

Slices of Kielbasa slow cooked in Caraway Apple Sauerkraut

Cavatelli and Broccoli

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 Herbed Bread 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

Coney Island Frank

Mini Beef Franks with Sauerkraut and Mustard in a puff pastry baked to a golden brown

Vegetable Spring Roll

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

Hors D'oeuvre Assortment 3

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

Skewered and baked Scallops wrapped in Bacon

Smoked Salmon with Onion, Egg and Capers

Served on a platter, Smoked Salmon with garnishes and Cream Cheese

Beef Tips in Bourguignon

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

Crab and Cheese Fondue

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

Anti-Pasta Platter

Platter of Marinated Artichoke Hearts, Roasted Red Peppers, Olives, Pepperoncini, Fresh Mozzarella, Salami and Prosciutto

Tomato and Mozzarella Platter

Sliced Vine Ripe Tomatoes and Fresh Mozzarella Cheese with Basil and Olive Oil

Marinated Artichokes

Stem Artichokes in Olive Oil and Fresh Herbs

Hors D'oeuvre Assortment 3 Continued

Fried Calamari

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

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

Chiptole Shrimp Empanada

Chipotle flavored Shrimp wrapped in an Empanada Shell

Mini Beef Wellington

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

Open Faced Reuben

Bite Size Tender Slices of Cornbeef, Russian Dressing, Sauerkraut and Melted Swiss on Rye Bread

Duck Ravioli

Ravioli stuffed with Duck

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

Mini American Cheeseburger

Mini tender American Style Kobe Beef patty with American Cheese and Caramelized Onions on a Plain Bun

Spinach and Artichoke Crisp

Spinach and Artichoke in a crispy Won-Ton wrapper

Appetizer Selection

Choose One

Fettuccini with Alfredo Sauce

Fettuccini with a pasta sauce of Cream and Parmesan Cheese

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

Ravioli with Vodka Pink Sauce

Cheese filled Ravioli with Vodka enhanced Tomato and Cream sauce

Fresh Fruit

Assortment of Pineapple, Cantaloupe, Honey Dew, and Red Grapes

Baby Lamb Chops

Two grilled Baby Lamb Chops accompanied by Mint Jelly

Seafood Cakes

Two Seafood Cakes made of Shrimp, Scallop and Crabmeat with Lemon and Tartar sauce

Petite Lobster Tail (Additional Charge)

Four Ounce Lobster Tail served with Lemon and drawn Butter

Shrimp Cocktail

Seven Jumbo Shrimp served with Lemon and Cocktail sauce

Fresh Tomato and Mozzarella

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

Stuffed Shells

Two large pasta shells stuffed with Ricotta Cheese and topped with Marinara sauce

Manicotti

Ricotta Cheese rolled in sheet of pasta and topped with Marinara sauce

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

Appetizer Selection

Continued

Linguini with Red Pepper Pesto

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

Capellini Mista

Capellini pasta with Black Olives, Mushrooms, Tomatoes, Green Peppers, Red Onions, Fresh Basil, White Wine and Parmesan Cheese

Cream of Mushroom Soup

Cream of Broccoli Soup

Lentil Soup

Seafood Bisque

Puree of Butternut Squash Soup

Chicken and Rice Soup

Beef Barley Soup

New England Clam Chowder

Manhattan Clam Chowder

Puree of Potato Leek Soup

Salad Selection

Choose One

Tossed Garden Salad

Iceberg, Romaine, Cherry Tomatoes, Radishes, Carrots, Red Onion and Cucumber

Mescaline 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

Salad Dressing Choices

Ranch

Blue Cheese

Balsamic

Raspberry Vinaigrette

French

Honey Mustard

Creamy Italian

Vegetable Selection

Choose One

Medley of Seasonal Vegetables

Sautéed in Olive Oil and seasoned with salt, pepper, garlic, Italian, Basil, and Oregano

Sautéed Broccoli

Green Beans Almandine

Green Beans with Fennel and Shallots

Sautéed Zucchini and Squash

Honey Glazed Carrots

Ratatouille

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

Starch Selection

Choose One

Wild Rice

Rice Pilaf

Baked Potato

Buttered Red Skin Potatoes

Twice Baked Potatoes

Roasted Rosemary New Potatoes

Baked Sweet Potato

Whipped Sweet Potato

Mashed Potato

Mediterranean Orzo

Entrees

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

Beef, Pork or Lamb

Beef Filet Mignon

Grilled 8 oz. Filet finished with Au Jus

Roast Prime Rib of Beef

Oven roasted Prime Rib of Beef finished with Au Jus

Grilled New York Strip Steak

Beautifully grill marked 12 oz. Strip Steak

Grilled Sirloin Filet

8 oz. Sirloin Filet grilled to perfection finished with Peppercorn Jus

Pork Porterhouse

Grilled 14 oz. Porterhouse

Roasted Pork Tenderloin

Herb encrusted, oven roasted Center-Cut Pork Tenderloin finished with Pan Dripping 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

Grilled Lamb Loin Chop

(Additional Charge)

Three Grilled Lamb Loin Chops with choice of Garlic and Rosemary Marinade or Horseradish Mustard Mint Glaze

Veal Chop

(Additional Charge)

14 oz. Veal Chop served grilled, Picatta style or with Tomato Caper Ragu

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 Veloute Sauce

Champagne Chicken with Grapes

8 oz. Boneless Chicken Breast covered 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 Veloute Sauce

Chicken Marsala

8 oz. Boneless Chicken Breast covered in Flour, sautéed and topped with Mushroom Madeira Sauce

Chicken Francaise

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

Tomato Caper Chicken

8 oz. Boneless Chicken Breast covered 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 Picatta

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

Italian Stuffed Chicken

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

Roasted Breast of Duck

(Additional Charge)

8 oz. pan-seared Duck Breast finished with Fruit accented Red Wine Sauce

Cornish Game Hen

(Additional Charge)

Half Roasted Game Hen stuffed with choice of Wild Mushrooms and Rice, Traditional Bread Stuffing or Apple Stuffing

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 a Horseradish Encrusted, Dill Buerre Blanc Sauce or Horseradish Honey Mustard Glaze

Filet of Flounder

Filet of Flounder broiled with Lemon, Butter and White Wine or stuffed with Shrimp, Scallops or Crabmeat

Tilapia

Filet of Tilapia broiled with White Wine, Butter, and Lemon or broiled with Sweet Chili Compound Butter

Stuffed Shrimp

Six large Shrimp, butter-fried and stuffed with Bread, Herbs, White Wine, Scallops and Crabmeat

Seafood Cakes

Three 3 oz. cakes consisting of Shrimp, Scallops, and Crabmeat, fried to a golden brown. Served with homemade Tartar Sauce

Scallops

Scallops pan-seared and served with Buerre Blanc Sauce

Halibut

(Additional Charge)

Sautéed 8 oz. Filet of Halibut finished with Buerre Blanc Sauce

Mahi Mahi

(Additional Charge)

8 oz. portion, pan-seared and served with Dill Buerre Blanc Sauce or Buerre Rouge Sauce

Tuna

(Additional Charge)

8 oz. Tuna Steak beautifully grilled and finished with Buerre Blanc Sauce or Dill Buerre Blanc Sauce

Lobster Tail

(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

Medley of Seasonal Vegetables layered between Mozzarella Cheese then baked 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)

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

One Item from Assortment 1

One Item 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

Capellini Mista

Penne with Fire Roasted Red Pepper Pesto

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

Champagne Chicken and Grapes

Tomato Caper Chicken

Chicken Saltimbocca

Chicken Picatta

Chicken Francaise

Chicken Marsala

Beef Bourguignon

Beef Stroganoff

Salmon

Tilapia

Stuffed Flounder

Seafood Cakes

Seafood Newburg

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

Coffee, Decaf and Tea

\$85

An Additional 7% Sales Tax and 20% Gratuity will be added.

Dessert

Vienessian Pastries and Cookies

<i>Chocolate Covered Cream Puffs**</i>	<i>Mini Cheesecakes**</i>
<i>Mini Eclairs**</i>	<i>Lemon Bars</i>
<i>Mini Cannolis**</i>	<i>Peanut Butter Cookies</i>
<i>Chocolate Chip Cookies**</i>	<i>Sugar Cookies</i>
<i>Oatmeal Raisin Cookies**</i>	<i>Brownies</i>
<i>Phyllo Cups with Chocolate Mousse**</i>	

\$8.75 per Guest for any seven items

\$1.50 per item ~ per Guest

***Suggested Items. Substitutions and additions can be made. Events will have only have suggested items unless notified.*

Cappuccino and Espresso Station

*Irish Cream
Hazelnut
French Vanilla
Chocolate Crème
Amaretto
\$3.50 per Guest*

*Additional Cordials
\$4.00 per Guest*

Cookie Assortment Plate

*Mini Cannolis
Peanut Butter Cookies
Chocolate Chip Cookies*

*Sugar Cookies
Oatmeal Raisin Cookies*

*\$7.00 ~ per Table
\$1.50 per item ~ per Guest*

*Chocolate Fountain with Fruit
Strawberry~Banana~Pineapple~Poundcake~Cookies
Pretzels~Marshmallows~Rice Krispie Treats
Milk and Dark Chocolate
\$5.00 per Guest*

*Ice Cream Sundae Station
Vanilla, Chocolate and Strawberry Ice Cream
Assorted Toppings
\$3.75*

Sunday Morning Brunch

*Brunch Reception must start 1:00 pm or Earlier and is a 4 Hour Reception
Includes Four hour open bar of Premium Liquors.*

Breakfast Items

*Omelet Station
Bacon and Sausage
Belgium Waffles
Eggs Benedict
Assorted Cheese and Fresh Fruit*

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

<i>Champagne Chicken and Grapes</i>	<i>Beef Stroganoff</i>
<i>Tomato Caper Chicken</i>	<i>Seafood Cakes</i>
<i>Chicken Saltimbocca</i>	<i>Seafood Newburg</i>
<i>Chicken Picatta</i>	<i>Salmon</i>
<i>Chicken Francaise</i>	<i>Tilapia</i>
<i>Chicken Marsala</i>	<i>Stuffed Flounder</i>
<i>Beef Bourguignon</i>	

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
Tiered Wedding Cake
Coffee, Decaf and Tea*

*\$60 per person
7% Sales Tax and 20% Gratuity will be added.*

Farmstead Golf and Country Club Policies

- *Farmstead holds only one wedding a day.*
- *Minimum number of guests is 75 for a Saturday Wedding Reception.*
- *There is a \$500 charge for ceremonies held on premise.*
- *All food and beverage purchases are subject to 7% sales tax and 20% gratuity.*
- *A non-refundable deposit of \$500 is required to hold the date for your wedding.*
- *An additional non-refundable deposit of \$1,000 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 28th Hole Inc.*
- *Open bar policy is for a maximum of five (5) hours. Farmstead reserves the right to stop alcohol consumption at any time.*
- *Use of the banquet room for an extra hour may be purchased for \$200.*
- *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 can not be dropped at the outside Gazebo area.*
- *In order to give your wedding the most affordable price, we list some options as "Additional Charge". At your request we can give an amount for any of these options.*
- *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.*
- *Table clothes and napkins in the color of your choice are included in each package price. Chair cushion covers may be rented for \$2.50 each and sashes may be rented for \$1.50 each.*
- *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
The Floral Gallery- 973-786-6616 www.floralgallerynj.com
Kuperus Farmside Gardens and Florist- 973-875-3160 www.farmsidegardens.com
Sussex County Florist- 973-875-0855 www.sussexcountyflorist.com

Hair/Makeup

Ore Makeup Design- 201-230-1573 www.oremakeupdesign.com
International Salon and Spa- 973-729-9037 www.internationalsalonandspa.com

D.J's

Dynamic D.J co.- 973-347-1403 www.dynamicdjco.com
Global Productions- 800-711-2161 www.globalprodj.com

Photographers

D. Becker Photo- 973-579-5515 www.dbeckerphoto.com
AnnMarie Sciascia Photography- 973-579-5575 www.artbyannmarie.com
Will Blochinger Photography- 973-726-0221 www.blochingerphotography.com
Anthony Ziccardi Studios- 973-726-4111 www.aziccardi.com

Videography

George Segale Productions- 973-707-8483 www.georgesegale.com
Creative Video Concepts- 973-383-0247 www.creativevideoconcepts.net
Dynamic Video Productions- 973-726-0500 www.weddingvideonj.com

Bridal and Tuxedo

Sew N Sew Bridal and Tuxedo- 973-940-3130 www.Sewnsewbridalandtuxedo.com
The Wedding Store at Liz Clinton- 973-786-5330 www.myweddingatlizclintons.com
I Do I Do- 973-250-4434 www.idoidobridalstudio.com

Hotels and Inns

The Andover Inn- 973-786-0049 www.theandoverinn.com (About 10mins away)
Holiday Inn Express Newton- 973-940-8888 www.newtonexpress.com (About 10mins away)
The Wooden Duck- 973-300-0395 www.woodenduckinn.com (About 5mins away)

Transportation

State Shuttle- 973-347-3144 www.stateshuttle.com

Ice Sculpture

Ice Works- 570-226-6246 www.icework.net