



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 180, 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

\$125 Saturday

\$112.50 Friday and Sunday

Additional 6.875% 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

Champagne Toast

Signature Cocktail

Tiered Wedding Cake

Coffee and Tea

Assorted Cookie Platter

\$115 Saturday

\$103.50 Friday and Sunday

Additional 6.875% 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

Champagne Toast

Signature Cocktail

Tiered Wedding Cake

Coffee, Decaf and Tea

\$100 Saturday

\$90 Friday and Sunday

Additional 6.875% Sales Tax and 20% Gratuity will be added.

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 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

\$100 Saturday

\$90 Friday and Sunday

An Additional 6.875% Sales Tax and 20% Gratuity will be added.

Hors D'oeuvre Assortment 1

Kung Pao Chicken Tart

Our signature hand-formed tart shell filled with a classic Sichuan preparation of chicken, garlic, green chiles, ginger, and toasted peanuts sauteed in a sweet and savory hoisin reduction

Kale and Vegetable Dumpling

An Asian Potsticker 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 & Pablano 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 hand made 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
Maui Shrimp*

Mini Cuban Sandwich

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

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

Anti-Pasta Platter

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

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

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

Hors D'oeuvre Assortment 3 Continued

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

Mini Bacon Cheeseburger

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

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.

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

Baby Lamb Chops

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)

Four Ounce Lobster Tail served with Lemon and drawn Butter

Shrimp Cocktail

Six Jumbo Shrimp served with Lemon and Cocktail sauce

Fresh Tomato and Mozzarella

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

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, 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

Salad Dressing Choices- Choose One

Ranch

Blue Cheese

Balsamic

Raspberry Vinaigrette

French

Honey Mustard

Creamy Italian

Sweet Vidalia Onion

Vegetable Selection

Choose One

Medley of Vegetables

*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

Green Beans Almandine

Green Beans with Fennel and Shallots

Sautéed Zucchini and Squash

With Tomato and Basil

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

Whipped Sweet Potato

Mashed Potato

Plain or Roasted Garlic

Mediterranean Orzo

Red, Yellow, and Green Peppers, Red Onion, Sundried Tomatoes and Feta

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 Au Jus

Roasted Pork Tenderloin

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

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 Ragout

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 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 Veloute Sauce

Chicken Marsala

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

8 oz. Boneless Chicken Breast dusted 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 Dried Cherry Red Wine Reduction

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 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 and 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, 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

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 Loin beautifully seared and encrusted with Sesame Seeds and finished with a Teriyaki Ginger Glaze

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

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 Cannolis
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 Cannolis
Peanut Butter Cookies
Chocolate Chip Cookies*

*Sugar Cookies
Oatmeal Raisin Cookies*

\$3 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

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 Picatta

Chicken Francaise

Chicken Marsala

Beef Bourguignon

Beef Stroganoff

Seafood Cakes

Seafood Newburg

Salmon

Tilapia

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

\$80 per person

Available Sunday Only

6.875% 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 our maximum is 180 guests.*
- *Every wedding comes with ONE complimentary Foursome tee time. If you have more than four players the additional players can be booked at 10% discount. Please book through Lindsey.*
- *All food and beverage purchases are subject to 6.875% 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 \$1,500 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. 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.*
- *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. Chair cushion covers may be rented for \$5.00 each and sashes may be rented for \$2.50 each.*
- *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
Redshaws- 973-729-5300 www.redshaws.com
Blooms of Elegance- 973-300-0404 www.bloomsofelegance.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
Salon Di Panache- 973-940-8886 www.salondipanache.com

D.J's

Global Productions- 800-711-2161 www.globalprodj.com
DTM Productions- 888-462-4335 www.dtmproductions.com
Fantasy Productions DJ Entertainment- 800-386-3573 www.fantasydjs.com

Photographers

Anthony Ziccardi Studios- 973-726-4111 www.aziccardi.com
D. Becker Photo- 973-579-5515 www.dbeckerphoto.com

Officiants

Mitch the Minister- 201-410-6834 www.mitchtheminister.com

Videography

George Segale Productions- 973-707-8483 www.georgesegale.com

Invitations

CKV Couture Stationer- 973-271-4380 www.catherinekiff-vozza.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

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

Transportation

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

Ice Sculpture

Sculpted Ice Works- 570-226-6246 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*
- ~\$750 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, Yuenling, 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, Yuenling, Amstel Light, Angry Orchard Hard Cider (Gluten Free), O'Douls (non-alcoholic)

Notes