

The 1812 Farm Winter Wedding Collection November-May



Congratulations on your upcoming wedding! Join us at The 1812 Farm where you and your guests' will receive the utmost attention and care.



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Our Winter Wedding Collection Includes:

Use of our private "Bristol" Suite- prepare, relax, and get ready for your big day! salon area for hair and makeup, sitting room, 2 bathrooms, shower



Exclusive use of the entire facility!

On-site Event Coordinator

Your Event Coordinator will assist in vendor recommendations, help create your timeline, and be with you the day-of to ensure your big day runs smoothly

The following rentals are included for your reception:

Wooden crossback chairs (Reception) White folding ceremony chairs Your choice of long or round guest tables White rope or gold rimmed china Stainless steel flatware Glassware White or ivory tablecloths White or ivory napkins All linens are floor length. Additional colors available-- may incur additional charge

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About The 1812 Barn The 1812 Barn can accommodate up to 130 guests based on layout 2,100 square feet of floor space Fully insulated and heated Handicap accessible Ipod docking station and BOSE Theater speaker system Access to Wifi Full facility generator Walk out deck with cocktail high tables On-site parking 2 Bathrooms



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Catering Enjoy your choice of a Chef attended buffet station or meal served family style!

Your menu will include: Freshly baked rolls Water- on the guest tables Non alcoholic beverages- soda, iced tea, coffee, juice, and hot tea

Catering Event Manager, Bartenders, Servers, Executive Chef, and Kitchen Staff Staff included is based on a 5 hour reception

Bar

Your choice of a consumption or cash bar for cocktail hour and reception **Consumption bar to be billed on amount consumed at the conclusion of your event**



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Pricing includes use of The 1812 Farm, catered meal, staffing, and linens/rentals mentioned above

Guests	Price Per Person
50	\$120
75	\$110
100	\$100
125	\$90
125+	\$85

Price per person does not include Maine state sales tax of 8% *\$1,000 damage deposit due 14 days before event and refunded within 96 hours *Certificate of Insurance must be provided 30 days before your event



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Design Your Menu



Passed Hors d 'Oeuvres

<u>Select up to 5</u>

From The Sea

- Maine Lobster Puffs
- Petite Crab Cakes
- Bacon Wrapped Jumbo Shrimp
- Smoked Salmon Mousse on Cucumber Round
- Maine Scallops Wrapped in Bacon
- Maine Lobster in a Brandy Crepe
- Smoked Mackerel
- Native Maine Crab DipSeafood Stuffed
- Mushrooms
- Native Maine Crab Salad in Phyllo Cup
- New England Clam Chowder Shooter

<u>From the Field</u>

- Brie and Raspberry in Phyllo
- Wild Mushroom Tarts
- Fresh Tomato BruschettaParmesan Asparagus in
- PhylloSpring Rolls
- Spinach and Feta in Phyllo
- Artichoke Dip on Crostini
- Caprese Skewers
- Pear Pecan Toasts with Roquefort
- Citrus Chevre on Crostini
- Seasonal Crudité
- Pesto & Mozzarella on Cucumber Round
- Stuffed Mushroom
- Stuffed Mushroom

From the Farm

- Sweet and Sour Meatballs
- Pork Pot Stickers w/Chili Garlic Sauce
- Chicken Livers Wrapped in Bacon
- Grilled Lollipop Lamb Chops
- Asian Steak on Crostini
- Asiago & Sausage Stuffed Mushrooms
- Prosciutto Wrapped Figs
- Chicken and Waffle Skewers with Maine Maple Syrup
- Bourbon Marinated Steak with Cabernet Onions on Crostini

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Salad Select 1

Fresh and Flavorful	<u>Greens</u> and Fruit	Salad with a Twist		
	+			
Baby Spinach Salad with	Kale, Shaved Brussels	Fresh Corn and Roasted Red		
Dried Cranberries, Slivered	Sprouts, Cabbage, Pineland	Pepper Salad		
Almonds & Maple Vinaigrette	Farms Smoked Cheddar and			
	Apple Vinaigrette	Thai Marinated Cucumber		
Broccoli Salad		Salad		
	Mixed Greens, Grilled			
Caprese Salad on Spinach	Pineapple, Bleu Cheese	Cucumber, Dill and Radish		
	Crumbles and Mango			
Baby Spinach, Red Onion,	Vinaigrette	Curried Chickpea Salad		
Fennel, Grapefruit with White	Vindigrette	Curried Chickped Salad		
Balsamic Vinaigrette	Apple, Fennel, and Orange	Black Bean Salad		
	Salad	Diack Deari Salad		
Classic Caesar	Salad	Roasted Cauliflower with		
Classic Caesal	Field Greens, Assorted Fruit,	Hazelnuts and Dried		
Field Greens with choice of	and Chevre with Lemon Basil	Blueberries		
		Bideberries		
dressing	Vinaigrette	Caribbaan Calaslaw		
		Caribbean Coleslaw		

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Main Course Select 2

<u>Ocean</u>	<u>Farm</u>	<u>Vegetarian</u>
Traditional Maine Stuffed Haddock	Roasted Rosemary Chicken	Nine Grain Stuffed Pepper
Dry Rubbed BBQ Salmon with	Brown Sugar Rubbed NY Strip	Roasted Vegetable Kabobs with Balsamic Reduction
Tomato Vinaigrette Native Maine Crab Cakes	Pan Seared Chicken with Apple Cider Reduction On A Bed Of Sauteed Leeks and	Classic Eggplant Parmesan
Haddock Adriatico	Apples	Black Bean & Quinoa Cakes with Truffle Glaze
Tarragon Dill Salmon	Roasted Pork Tenderloin with Dried Fruit Compote	Vegetable Lasagna
Blackened Scallops with Fresh Fruit Salsa	Pineland Farms Dry Aged Prime Rib w/ Au Jus	Farro Risotto with Roasted Baby Bella Mushrooms
Haddock Piccata	Classic Italian Sausage & Peppers	Spaghetti Squash with Roasted Corn and Cherry
Cioppino		Tomatoes
Native Maine Crab Cakes with Caper Tartar Sauce	Pineland Farm Dry Aged All Natural Prime Rib	Fettuccini Alfredo
	Maine Maple BBQ Pulled Pork	

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Accompaniments

select 2				
<u>Vegetable</u>	<u>Starch</u>			
Maine Seasonal Offering- Grilled or Roasted	Oven Roasted Lavender Tri-Color Potatoes			
Whipped Butternut Squash	Rice Pilaf			
Roasted Corn with Red Peppers	Whipped Maine Potatoes			
Roasted Asparagus Topped with Bleu Cheese	Sweet Potato and Apple Casserole			
Tarragon Maple Carrots	Au Gratin Potatoes			
Brussel Sprouts- Sauteed or Roasted	Garlic Mashed Potatoes			
Green Beans with Sun Dried Tomatoes finished with Balsamic Drizzle	Roasted Tri-Colored Fingerling Potatoes			
	Black Beans and Rice			
Jamaican Style Collard Greens	Potato Pancakes			
Maple Thyme Acorn Squash				

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Soups and Chowders Additional Charge

<u>Soups</u>

Hungarian Mushroom Soup Classic Chicken Soup Mulligatawny Coconut Chicken Curry Butternut Squash Bisque

<u>Chowders</u>

Downeast Clam Chowder Damariscotta River Oyster Bisque Haddock Chowder Maine Crabmeat Gumbo

Raw Bar Additional Charge



Damariscotta River Oysters on the ½ shell served with our Signature Cocktail Sauce, Champagne Mignonette and Lemon Wedges

Smoked Seafood Display

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Late Night Snack Additional Charge

Grilled Cheese Triangles Popcorn with a Variety of Toppings Mini Whole Wheat Chewy Pretzels Assorted Sliders Warm Cruller Bites Chicken Avocado Salsa on Tortilla Chips Hand Cut Potato Chips Flatbread Pizzas

Frequently Asked Questions

What are the prices if I have a different number than the amount listed above? We adjust the food and staff count according to the guest count. This can be viewed on a proposal created especially for your wedding.

Do you offer vendor meals? Yes, we offer the same entrees without the hors d'oeuvres at \$10 less per person for your vendors (DJ and Photographer). These charges are added to your contract upon confirmation

Do you have a children's package? Yes, we offer a children's menu for children less than 12 years of age. We will work with you to develop and price a special menu for children. We do not charge for toddlers or infants who are not eating but ask that you include them in the guest count for table setup.

Can we provide our own alcohol? No, the State of Maine requires us to hold a liquor license and therefore we must provide and serve all liquor. No liquor may be brought in from any outside source.

What is the deposit requirement? We require a 30% retainer to secure the date. 30% is due 90 days before the event. Full payment must be received 2 weeks prior to your reception.

Do you offer dessert? We are happy to help coordinate with a local bakery for any desserts.

Need help with other vendors?

Ask for our list of recommended local vendors including – bakers, photographers, florist, musicians, inns and bed and breakfasts

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