

Mortimer Farms

weddings & events

All Packages Include:

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

T H E B A R N



The Barn prices for 50 Guests:

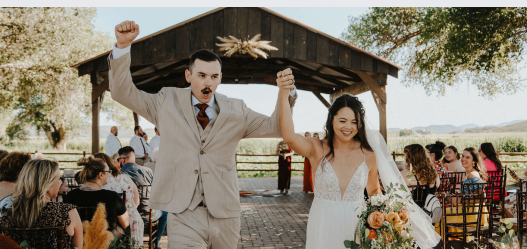
Monday - Thursday: 5500.00 Friday or Sunday: 5900.00 Saturday: 6400.00

Additional guests: +60pp .

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

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

T H E G R O V E



T H E S I L O S



The Grove or The Silos prices for 50 Guests:

Monday - Thursday: 5400.00 Friday or Sunday: 5800.00 Saturday: 6300.00

Additional guests: +60pp

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

Capacity is 150 guests (reception) or 300+ guests (ceremony or cocktail hour). Package includes farm to table food, & venue set up.

++ service, fees, and VAT. Prices are subject to change without notice.

All Packages Include:

Ceremony & reception area

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

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

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

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

Buffet Menu

(options without a cost are included in your package)

Farm to Table Entree

(choose one)

Slow-cooked beef & shredded chicken sandwiches

Enchilada casserole & taco bar

Lasagna & creamy alfredo chicken

Sliced beef brisket & pesto chicken (+15pp)

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

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

Farm to Table Sides

(choose two)

Garlic mashed potatoes & gravy

Seasonal roasted vegetables

Roasted carrots

Baked beans

Rice

Fresh baked garlic bread

Loaded Garden Salad

Pasta Salad

Farm to Table Salad Bar (+10.00pp)

(a starter course before your meal)

Farm to Table Appetizers

(+12pp) (choose two)

Charcuterie Board (cheese, meats, veggies)

Swedish meatballs

Tortilla chips & salsa

Farm crostini

Mortimer Farms caprese

Marinated chicken skewer

Grazing table (+45pp)

Other options available upon request

Desserts

Cookies or s'mores (+8pp)

Cupcakes (+5pp)

Lemon bar (+4pp)

Brownie (+4pp)

Naked cake with fresh flowers (+5pp)

Dessert bar - 3 desserts (+15pp)

Cake cutting (+100)

Drink and Bar Options

Beverages

Water & lemonade

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

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

Beer & Wine & Soda (+25pp)

4-hr. open bar

House-selected

Soda, beer & wine

Champagne Toast (+5pp)

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

Full Well Bar (+30pp)

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

House-selected

Soda, beer, wine & full well bar

Full Premium Bar (+75pp)

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

House-selected

Soda, beer, wine & full premium bar

Full Top Shelf Bar

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

(+inquire for pricing)

House-selected

Other Options

Customize your celebration by reviewing our Event Enhancements Options, Mirco Wedding Package, Destination Wedding Packages and Decorating Service information on our website. Don't see what you're looking for? We are more than happy to customize a menu and options just for you!

www.mortimerfarmsweddings.com