



weddings at **GATHERINGS**

venue rental pricing

Day-of event access @ 7am-midnight • includes tables, chairs, linens, set-up, clean-up, event planner and staff.

IN-SEASON: \$2,500 | Fridays & Saturdays • April-October

OFF-SEASON: \$1,800 | Fridays & Saturdays • November-March

WEEKDAY/SUNDAY: \$1,800 | Monday-Thursday & Sundays • Year-round

**pricing may vary for holidays and holiday weekends*

A \$1,000 retainer is required to secure your date and will be applied to your final bill.

additional options pricing

Day-prior to event access @ 8am • includes tables, chairs, linens, set-up, clean-up, event planner and staff.

INDOOR CEREMONY | GATHERINGS: \$700

Includes set-up and transition into reception, access to off-site bridal suite and groom lounge.

OUTDOOR CEREMONY | FARMPOUND INN: \$1,500

Includes set-up of benches and pergola, bridal suite and groom lounge, access to the property for pictures and boathouse, one-night stay at FarmPond Inn.

BAR FEE | \$100/100 people

10% gratuity will be added to any hosted bar services. No outside alcohol or beverages allowed.

Gatherings is owned by Farmhouse Catering. Farmhouse Catering is the exclusive caterer at Gatherings.

menu details at **GATHERINGS**

dinner pricing & selections

Orders under 20, add 15%. 20% staff service fee added to buffet style service.
25% staff service added to family style service. Guest counts over 250 require family style service.

2 Entree Dinner: \$19.99/guest | 2 meats, 1 vegetable, 1 side, salad, rolls

1 Entree Dinner: \$17.99/guest | 1 meat, 1 vegetable, 1 side, salad, rolls

Grand Dinner: \$21.99/guest | 2 meats, 2 vegetables, 1 side, salad, rolls

***Simple Supper: \$14.99/guest** | 1 meat, 1 potato, leafy salad (add dinner roll - \$0.50/guest) **menu restrictions*

Pasta Dinner: \$16.99/guest | 2 pasta dishes, salad, garlic bread or sticks

Sandi Supper: \$13.99/guest | pulled meat, 1 side, 1 salad (includes pickles, bbq sauce)

****Steak or Salmon Upgrade Charge: \$3.00/guest**

Meat Selections:

*Savory Roast Beef - Chicken Florentine - Pucker Pork Loin - *Herb Grilled Chicken - Stuffed Pork Chop
Bacon Wrapped Chicken - Chicken Marsala - Mango Chicken - Mediterranean Chicken - *Grilled Pork Loin - **Grilled
Flank Steak - **Salmon

Vegetable Selections:

Savory Green Beans - Glazed Carrots - Sweet Potato Mash - Roasted Medley - Garlic Green Beans - Roasted Asparagus
Sweet Corn Casserole - Corn on the Cob (seasonal) - Roasted Cauliflower Mash

Side Selections:

*Herb Mashed Potato - Garlic Reds - *Roasted Reds - Twice Baked Potato Casserole - Cheesy Potatoes
Gourmet Mac & Cheese - *Rice Pilaf - Sweet Potato Mash

Salad Selections:

*Balsamic Green - Watermelon Poppyseed - *Strawberry Spinach - *Rancher Salad
Caesar Salad - Cobb Salad - Cucumber Melon Salad

Vegetarian Selections:

Eggplant Parmesan - Broccoli Wild Rice Casserole - Giant Stuffed Mushrooms - Veggie Lasagna - Zucchini Bake

Pasta Selections:

Creamy Sundried Tomato & Mushroom Pasta - Cavatini Bake - Beefy Pasta with Blue Cheese - Classic Alfredo
Classic Red - Cheesy Pasta - Classic Lasagna - Chicken Lasagna

Sandwiches:

Grilled Chicken - Pulled Pork - French Dip with Au Jus - **Steak

**Simple Supper options, **Additional Upgrade Charge of \$3.00/guest*

appetizer pricing & selections

20% gratuity will be added to all food items. Orders under 20 quantity, add 15%.

Pick 3: \$4.50/guest as an appetizer | Intended to be served prior to or after dinner

Pick 6: \$12.99/guest | Appetizer meal option

Grazing Station: \$7.00/guest, \$5/guest if accompanying "Pick 6" | Crowd-favorite charcuterie assortment

Appetizer Selections:

Bruschetta - Bacon Wrapped Sesame Sticks - Cheese & Crackers - Corn Dip - Meatballs - Spinach Dip - Veggie Platter
with dip - Hummus with pita bread - Roasted Chicken Wings - Potato Skins - Stuffed Mushrooms - Fresh Fruit - Sliders

menu details at **GATHERINGS**

dessert pricing & selections

Prices are subject to change and are based on 100 guests. We honor all estimates given at time of reservation. 20% gratuity will be added to all food items.

\$4.00/guest | Mini fruit tarts

\$2.25/guest | Pielettes - Bite size cream pies

\$3.50/guest | Homemade pie - fruit or cream

\$3.00/guest | Fruit crisp - apple or peach

\$4.25/guest | Cheesecake - assorted

\$24.00/dozen | Cupcakes

\$20.00/dozen | Cookies

specialty bars pricing & selections

Prices are subject to change and are based on 100 guests. We honor all estimates given at time of reservation. 20% gratuity will be added to all food items.

Pick 3: \$15.00 | Specialty bar meal option

Grazing Station: \$7.00/guest | Crowd-favorite charcuterie assortment

Nacho Bar: \$4.00/guest | Includes a variety of chips, salsas, fresh guacamole, and cheese sauce

Super Dog Bar: \$5.00/guest | Includes hot dogs, buns, and all the fix-ins

Snackies Bar: \$2.00/guest | An assortment of pretzels, peanuts, candy, and popcorn

Sundae Bar: \$4.00/guest | 3 scooped ice creams, homemade caramel and hot fudge, assorted toppings, nuts

Candy Bar: \$4.00/guest | A beautiful display of assorted candies for your guests to fill a sack with

S'mores Bar: \$3.00/guest | Open flame s'mores! Candy bars, crackers, marshmallows, variety of toppings

Bar Bar: \$3.50/guest | A variety of recipes - brownies, blondies, 7 layer *Substitutions allowed

Milk & Cookies Bar: \$2.50/guest | Farmhouse Catering's famous cookies served with ice cold milk



beverage details at **GATHERINGS**

No outside alcohol is allowed in Gatherings. There is a fine of \$300 for any outside alcohol that is brought into our facility.

Alcoholic beverages are not allowed outside our building. Not only does it put our alcohol license at stake but it could also land your guests in jail.

No alcohol will be served to minors. Guests will be asked for identification if their age is in question.

Gatherings reserves the right to end alcohol service/and or event at any time, for any reason, if our management feels that behavior and/or alcohol consumption is getting out of control or dangerous. Our staff is trained in bar safety procedures and will use necessary judgement when serving our guests.

alcohol policies

beverage & bar pricing

\$100 bartender fee per 100 guests is charged for any event during which renting party utilizes our bar service. This fee provides a bartender(s) the entirety of the night and allows service of up to 3 kegs.

\$300 minimum beverage fee: can include alcoholic and non-alcoholic beverage services.

Hosted/open bar staff service fee 10% gratuity added to any hosted/open bar service.

\$4.00/drink | wine, domestic bottled beer

\$5.00/drink | craft bottled beer, mixed drinks

\$300.00/keg | domestic keg beer (Budweiser, Miller, Coors, Busch, Michelob)

\$400.00/keg | premium keg beer (Blue Moon, Sam Adams, Angry Orchard)

\$175/case | wine (12 bottles)

\$15/bottle | wine

\$250/case | champagne (12 bottles)

\$20/bottle | champagne

\$1.50/glass | champagne toast

non-alcoholic drinks

Coffee and water service is complimentary.

\$2.00/each | assorted pop

\$0.50/guest | lemonade, iced tea

\$0.75/guest | hot apple cider, hot chocolate

