

The Farmhouse

*Delaware's Hidden Gem
For the elegant and intimate wedding*



Wedding Packages

*The Knot Best of Weddings 2017, 2018, 2019
WeddingWire Couples' Choice Award 2015, 2016, 2017, 2018, 2019, 2020
Best of Delaware Winner for Wedding Reception Site Upstate, 2018
North DelaWHERE Happening Winner 2017
The News Journal Readers' Choice Award 2015, 2018*

*5600 Old Capitol Trail, Wilmington, DE 19808
www.TheFarmhouseDE.com
302-999-8477*

Every Wedding Reception at The Farmhouse Includes:

- ❖ *Five-hour dinner reception for up to 190 guests, complete with a premium open bar. Includes a cocktail hour during the first hour with five stationary and butlered hors d'oeuvres. All prices are inclusive of 20% service charge.*
- ❖ *A professional planning coordinator to assist with every detail of planning your wedding from the time you book through your wedding day.*
- ❖ *Napkins and floor length table linens in your choice of color.*
- ❖ *Round banquet tables and dark walnut chiavari chairs with ivory cushions.*
- ❖ *Custom fresh floral centerpieces designed by Belak Flowers and complemented with tea light candles and glass mirrors or wood slabs.*
- ❖ *Complimentary night at the Christiana Hilton with rose petal turndown service and breakfast the following morning for the wedding couple, discounted group rates and a courtesy shuttle service (*subject to availability and size restrictions of shuttle).*
- ❖ *Wedding cake from Cakes by Kim or Desserts by Dana in your choice of flavor and design. Cake cutting and bagging services are also included.*
- ❖ *Separate dressing suites for the wedding couple complete with private baths and imported cheese trays.*
- ❖ *Gourmet coffee station.*
- ❖ *State-of-the-art sound system covering the inside facility and outdoor deck area.*
- ❖ *Free private parking.*
- ❖ *Handicap accessible entrance and restrooms.*
- ❖ *Large wrap-around deck with two pavilions overlooking an outdoor gazebo bar.*
- ❖ *Tasting event for our wedding couples to sample a wide array of menu items (subject to timing of booking and schedule of tasting events).*
- ❖ *Setup and breakdown for your event, with only one wedding scheduled per day.*

Receptions at The Farmhouse



The Farmhouse offers a beautiful location to host your wedding reception and ceremony situated on our four-acre estate. With only one wedding scheduled per day, you and your guests will enjoy a relaxed atmosphere and full use of The Farmhouse and grounds.

Facility Rental Fee Schedule:

Peak Season (May, September, October)

- ❖ *Saturdays: \$2,500*
- ❖ *Fridays: \$2,000*
- ❖ *Sundays and Weekdays: \$750*

Off Season (April, June, July, August, November, December)

- ❖ *Saturdays: \$1,500*
- ❖ *Fridays: \$1,000*
- ❖ *Sundays and Weekdays: \$500*

Winter Season (January, February, March) – Rental Fee Waived

Ceremonies at The Farmhouse



Ceremony Fee:

- ❖ *Outdoor Ceremony: \$1,500*
- ❖ *Indoor Ceremony: \$1,000 (if scheduled indoors more than 24 hours in advance)*

Ceremony Rental Includes:

- ❖ *Ceremony time of thirty minutes immediately prior to the reception*
- ❖ *Elegant white chairs for up to 190 guests*
- ❖ *Ceremony aisle lined with fresh ivory rose petals*
- ❖ *A professional coordinator to assist with every detail during the ceremony*
- ❖ *Separate dressing suites for the wedding couple with private baths and imported cheese trays*
- ❖ *One-hour rehearsal directed by a Farmhouse coordinator (timing subject to restrictions)*

~ The DJ is responsible for providing and operating a separate sound system and microphone for outdoor ceremonies ~

Classic Served Dinner



The classic served dinner includes your choice of two main entrees, a soup or salad course, two side dishes, freshly baked rolls and assorted pastries. All courses are served tableside. During cocktail hour, your guests will enjoy a mix of stationary hors d'oeuvres and your choice of three butlered hors d'oeuvres. This package also features a four and a half hour premium open bar (closed during dinner service) and a champagne toast for all of your guests.

MAIN ENTREES

(Select Two)

<i>Cornbread & Sausage Stuffed Chicken, served with a Supreme Sauce</i>	<i>\$115</i>
<i>Chicken Roulade, stuffed with Spinach & Provolone and served with a Mornay Sauce</i>	<i>\$115</i>
<i>Free Range Airline Chicken Breast, pan roasted with a Natural Thyme Au Jus</i>	<i>\$117</i>
<i>Stuffed Pork Loin, with Spinach, Roasted Peppers & Provolone in a Parmesan Cream Sauce</i>	<i>\$115</i>
<i>Grilled Pork Chop, served with an Apple Demi-Glace</i>	<i>\$115</i>
<i>Fresh Roasted Turkey, with Homemade Stuffing & Cranberry Relish</i>	<i>\$115</i>
<i>Orangewood Smoked Turkey Breast, with Orange Chutney Sauce</i>	<i>\$115</i>
<i>Potato-Crusted Tilapia, garnished with Fresh Herbs & served with a Lemon Beurre Blanc</i>	<i>\$115</i>
<i>Herb-Seared Scottish Salmon, topped with Fresh Dill Cream</i>	<i>\$120</i>
<i>Flounder a la Farmhouse, stuffed with Crab & baked in a Creamy Lobster Sauce</i>	<i>\$123</i>
<i>Crab Cakes, two cakes served with a Whole Grain Mustard Aioli</i>	<i>\$125</i>
<i>Marinated London Broil, grilled & served with a Classic Demi Glace*</i>	<i>\$120</i>
<i>New York Strip Steak, served with a Sautéed Mushroom or Caramelized Onion Demi Glace*</i>	<i>\$125</i>
<i>Red Wine Braised Short Ribs, served with a Natural Au Jus Sauce</i>	<i>\$127</i>
<i>Filet Mignon, served with a Roasted Shallot Demi-Glace*</i>	<i>\$132</i>
<i>Surf & Turf, center cut Filet Mignon with Demi Glace & served with a Pan-Seared Crab Cake*</i>	<i>\$136</i>

VEGETARIAN ENTREES

~ All Can be Prepared Vegan ~

<i>Ratatouille Stuffed Portabella, Stewed Tomatoes, Squash and Eggplant in a Balsamic Braised Portabella Mushroom with Aged Parmesan and Balsamic Reduction</i>	<i>\$115</i>
<i>Grilled Vegetable Napoleon, layers of Marinated and Grilled Zucchini, Tomatoes and Red Onions, served with Basil Oil and Balsamic Reduction</i>	<i>\$115</i>
<i>Pasta Primavera, Sautéed Vegetables and Rotini Pasta with Garlic & Fresh Herbs, served with Marinara or a White Wine Butter Sauce</i>	<i>\$115</i>
<i>Vegetable Stir Fry, Broccoli, Snow Peas, Peppers, Onions, Carrots & Pineapple in a Teriyaki Glaze over Rice</i>	<i>\$115</i>



*Food & Beverage Prices Inclusive of 20% Gratuity.
Most items can be made Gluten Free and/or Dairy Free Upon Request.*

This item is served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Classic Served Dinner (continued)



STATIONARY HORS D'OEUVRES

(Included)

*Elegant Display of Domestic and Imported Cheeses,
With Assorted Crackers and Garnished with Fresh Fruit*

Fresh Vegetable Crudités With a Creamy Spinach Dip

BUTLERED HORS D'OEUVRES

(Select Three)

Cold:

Bruschetta Bites
Caprese Skewers
Crab & Avocado on Crostini
*Beef Tenderloin on Crostini with a Horseradish Cream**
Smoked Salmon & Boursin Mousse on Pumpernickel Toast
Sausage & White Bean Hummus with Roasted Garlic En Croute
White Bean Hummus & Vegetables En Croute (Vegan)
Marinated Grilled Vegetable Phyllo Tarts (Vegan)
Sundried Tomato & Olive Tapenade on Sliced Baguette (Vegan)
Asian Tuna Tartar on Cucumber (add \$2 pp)*
Jumbo Shrimp Cocktail (add \$5 pp)

Hot:

*Filet & Mushroom Kabobs**
Jerk Chicken & Pineapple Kabobs
Cocktail Franks Wrapped in Puff Pastry
Vegetable Egg Rolls with a Sweet Chili Sauce
Homemade Quiche (Lorraine or Broccoli & Swiss)
Crispy Chicken Bites with Mango BBQ or Honey Mustard
Batter-Dipped Mushrooms Caps with Creamy Horseradish Sauce
Fried Brussels Sprouts with Sweet Soy Dipping Sauce (Vegan)
Kennett Square Mushrooms Stuffed with Sausage,
Grilled Vegetables (Vegan) or Crab (add \$2 pp for crab)
Bacon Wrapped Sea Scallops (add \$3 pp)
Shrimp Lejon (add \$5 pp)

FIRST COURSE

(Select One)

Sweet Potato Apple Bisque ~ Cream of Mushroom Soup ~ Crab Bisque (add \$2pp)
Fresh Garden Salad ~ Homemade Caesar Salad ~ Baby Spinach Salad with a Raspberry Vinaigrette*
Asian Fusion Salad with a Soy Sesame Vinaigrette

ACCOMPANIMENTS

(Select One Vegetable & One Starch)

Roasted Garlic Red Bliss Mash
Shallot & Thyme Roasted Fingerling Potatoes
Creamy Parmesan or Wild Mushroom Risotto
Rice Pilaf

Sautéed Green Beans
Seasonal Vegetable Medley
Sautéed Young Carrots
Stir-Fried Vegetables
Roasted Cauliflower

DESSERT COURSE

Assorted pastries served to each table



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Cocktail Dinner Reception



\$115 Per Person

The cocktail dinner reception includes soup or salad, two carving stations, pasta and vegetable stations, freshly baked rolls and assorted pastries. All dinner items are displayed at stations throughout The Farmhouse. Guests enjoy open seating and guest tables are not preset. During cocktail hour, your guests will enjoy two stationary and three butlered hors d'oeuvres. This package features a four and a half hour open bar (closed last 30 minutes) and a champagne toast for the wedding party.

STATIONARY HORS D'OEUVRES

(Included)

*Elegant Display of Domestic and Imported Cheeses, with Assorted Crackers and Garnished with Fresh Fruit
Fresh Vegetable Crudités with a Creamy Spinach Dip*

BUTLERED HORS D'OEUVRES

(Select Three)

Cold:

*Bruschetta Bites
Caprese Skewers
Crab & Avocado on Crostini
Beef Tenderloin on Crostini with a Horseradish Cream*
Smoked Salmon & Boursin Mousse on Pumpernickel Toast
Sausage & White Bean Hummus with Roasted Garlic En Croute
White Bean Hummus & Vegetables En Croute (Vegan)
Marinated Grilled Vegetable Phyllo Tarts (Vegan)
Sundried Tomato & Olive Tapenade on Sliced Baguette (Vegan)
Asian Tuna Tartar on Cucumber* (add \$2 pp)
Jumbo Shrimp Cocktail (add \$5 pp)*

Hot:

Filet & Mushroom Kabobs
Jerk Chicken & Pineapple Kabobs
Cocktail Franks Wrapped in Puff Pastry
Vegetable Egg Rolls with a Sweet Chili Sauce
Homemade Quiche (Lorraine or Broccoli & Swiss)
Crispy Chicken Bites with Mango BBQ or Honey Mustard
Batter-Dipped Mushrooms Caps with Creamy Horseradish Sauce
Fried Brussels Sprouts with Sweet Soy Dipping Sauce (Vegan)
Kennett Square Mushrooms Stuffed with Sausage, Grilled
Vegetables (Vegan) or Crab (add \$2 pp for crab)
Bacon Wrapped Sea Scallops (add \$3 pp)
Shrimp Lejon (add \$5 pp)*

SOUP & SALADS

(Select One)

*Sweet Potato Apple Bisque ~ Cream of Mushroom Soup ~ Crab Bisque (+ \$2 pp) ~ Fresh Garden Salad ~
Homemade Caesar Salad* ~ Baby Spinach Salad with Raspberry Vinaigrette ~ Asian Fusion Salad with Soy Sesame Vinaigrette*

CARVING STATIONS

(Select Two)

Roast Top Round of Beef with Red Wine Au Jus ~ Boneless Ham with Pineapple Glaze
Fresh Roasted Turkey with Cranberry Relish ~ Orangewood Smoked Turkey Breast with Orange Chutney
Roasted Pork Loin with Apple Demi Glace ~ Prime Rib with Au Jus and Creamy Horseradish Sauce* (+ \$5 per person)*

PASTAS

(Select One)

*Cheese Tortellini with Vodka Sauce
Baked Penne with Italian Sausage
Vegetable Pasta Primavera in a White Wine Sauce
Lobster, Cheese or Meat Ravioli
(+ \$5 pp for lobster)*

VEGETABLES

(Select One)

*Sautéed Green Beans
Seasonal Vegetable Medley
Sautéed Young Carrots
Stir-Fried Vegetables
Roasted Cauliflower*

ASSORTED PASTRY DISPLAY



*Food & Beverage Prices Inclusive of 20% Gratuity.
Most items can be made Gluten Free and/or Dairy Free Upon Request.*

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Dinner Buffet Reception



\$120 Per Person

The dinner buffet includes two entrees and two side dishes served buffet style. Soup or salad, freshly baked rolls and assorted pastries are served at fully dressed tables. During cocktail hour, your guests will enjoy two stationary and three butlered hors d'oeuvres. This package features a four and a half hour open bar (closed during dinner service) and a champagne toast for your guests.

STATIONARY HORS D'OEUVRES

(Included)

*Elegant Display of Domestic and Imported Cheeses, with Assorted Crackers and Garnished with Fresh Fruit
Fresh Vegetable Crudités, with a Creamy Spinach Dip*

BUTLERED HORS D'OEUVRES

(Select Three)

Cold:

*Bruschetta Bites
Caprese Skewers
Crab & Avocado on Crostini
Beef Tenderloin on Crostini with a Horseradish Cream*
Smoked Salmon & Boursin Mousse on Pumpernickel Toast
Sausage & White Bean Hummus with Roasted Garlic En Croute
White Bean Hummus & Vegetables En Croute (Vegan)
Marinated Grilled Vegetable Phyllo Tarts (Vegan)
Sundried Tomato & Olive Tapenade on Sliced Baguette (Vegan)
Asian Tuna Tartar on Cucumber* (add \$2 pp)
Jumbo Shrimp Cocktail (add \$5 pp)*

Hot:

Filet & Mushroom Kabobs
Jerk Chicken & Pineapple Kabobs
Cocktail Franks Wrapped in Puff Pastry
Vegetable Egg Rolls with a Sweet Chili Sauce
Homemade Quiche (Lorraine or Broccoli & Swiss)
Crispy Chicken Bites with Mango BBQ or Honey Mustard
Batter-Dipped Mushrooms Caps with Creamy Horseradish Sauce
Fried Brussels Sprouts with Sweet Soy Dipping Sauce (Vegan)
Kennett Square Mushrooms Stuffed with Sausage, Grilled
Vegetables (Vegan) or Crab (add \$2 pp for crab)
Bacon Wrapped Sea Scallops (add \$3 pp)
Shrimp Lejon (add \$5 pp)*

FIRST COURSE

(Select One)

*Sweet Potato Apple Bisque ~ Cream of Mushroom Soup ~ Crab Bisque (+ \$2pp) ~ Fresh Garden Salad ~
Homemade Caesar Salad* ~ Baby Spinach Salad with Raspberry Vinaigrette ~ Asian Fusion Salad with Soy Sesame Vinaigrette*

MAIN ENTRÉES

(Select Two)

*Chicken Roulade, stuffed with Spinach and Provolone & served with a Mornay Sauce
Cornbread & Sausage Stuffed Chicken, served with a delicate Supreme Sauce
Slow Roasted Pork Loin with an Apple Demi-Glace
Marinated London Broil, grilled & served with a Classic Demi-Glace*
Herb-Seared Scottish Salmon with Fresh Dill Cream
Baked Penne with Italian Sausage
Cheese Tortellini with Vodka Sauce
Vegetable Pasta Primavera in a White Wine Sauce
Vegetable Stir Fry in a Teriyaki Glaze over Rice*

ACCOMPANIMENTS

(Select One Vegetable & One Starch)

*Roasted Garlic Red Bliss Mash ~ Shallot & Thyme Roasted Fingerling Potatoes ~ Rice Pilaf ~ Sautéed Green Beans
Seasonal Vegetable Medley ~ Sautéed Young Carrots ~ Stir-Fried Vegetables ~ Roasted Cauliflower*

DESSERT COURSE

Assorted Pastries served to each table



Food & Beverage Prices Inclusive of 20% Gratuity.

Most items can be made Gluten Free and/or Dairy Free Upon Request.

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Brunch Buffet Reception



\$115 Per Person

The brunch buffet includes an assortment of breakfast and lunch fare. This package also includes assorted pastries and freshly baked rolls & biscuits. During cocktail hour, your guests will enjoy two stationary and three passed hors d'oeuvres. This package features a four and a half hour open bar (closed final 30 minutes) and a champagne toast for the wedding party.

STATIONARY HORS D'OEUVRES

(Included)

*Elegant Display of Domestic and Imported Cheeses, with Assorted Crackers and Garnished with Fresh Fruit
Fresh Vegetable Crudités, with a Creamy Spinach Dip
Assorted Breakfast Pastries, Freshly Baked Rolls and Biscuits*

BUTLERED HORS D'OEUVRES

(Select Three)

Cold:

*Bruschetta Bites
Caprese Skewers
Crab & Avocado on Crostini
Beef Tenderloin on Crostini with a Horseradish Cream*
Smoked Salmon & Boursin Mousse on Pumpernickel Toast
Sausage & White Bean Hummus with Roasted Garlic En Croute
White Bean Hummus & Vegetables En Croute (Vegan)
Marinated Grilled Vegetable Phyllo Tarts (Vegan)
Sundried Tomato & Olive Tapenade on Sliced Baguette (Vegan)
Asian Tuna Tartar on Cucumber* (add \$2 pp)
Jumbo Shrimp Cocktail (add \$5 pp)*

Hot:

Filet & Mushroom Kabobs
Jerk Chicken & Pineapple Kabobs
Cocktail Franks Wrapped in Puff Pastry
Vegetable Egg Rolls with a Sweet Chili Sauce
Homemade Quiche (Lorraine or Broccoli & Swiss)
Crispy Chicken Bites with Mango BBQ or Honey Mustard
Batter-Dipped Mushrooms Caps with Creamy Horseradish Sauce
Fried Brussels Sprouts with Sweet Soy Dipping Sauce (Vegan)
Kennett Square Mushrooms Stuffed with Sausage, Grilled
Vegetables (Vegan) or Crab (add \$2 pp for crab)
Bacon Wrapped Sea Scallops (add \$3 pp)
Shrimp Lejon (add \$5 pp)*

MAIN ENTREES

(Select Two)

*Classic Hunt Country Egg Casserole
Scrambled Eggs (Plain or Western)
Pancakes or French Toast with Assorted Fruit Toppings
Buttermilk Biscuits with Sausage Gravy
Selection of Deli Meats, Cheeses, Assorted Fresh Breads & Rolls
Selection of Two Salads served as Sandwiches or with Assorted Rolls:
(Salad Choices: Waldorf Chicken Salad, Asian Shrimp Salad, Tuna Salad or Egg Salad with Smoked Paprika)*

CARVING STATION

(Select One)

Roast Top Round of Beef with Red Wine Au Jus ~ Boneless Ham with Pineapple Glaze
Fresh Roasted Turkey with Cranberry Relish ~ Orangewood Smoked Turkey Breast with Orange Chutney
Roasted Pork Loin with Apple Demi Glace ~ Prime Rib with Au Jus and Creamy Horseradish Sauce* (+ \$5 per person)*

ACCOMPANIMENTS

(Select One)

*Hash Brown Potatoes ~ Home Fried Potatoes with Onions ~ Applewood Bacon Strips ~ Sausage Links
Pasta Salad ~ Farmhouse Potato Salad ~ Broccoli Salad ~ Citrus Coleslaw*



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Premium Bar Selections



All Wedding Packages include a four and a half hour open bar featuring the following bar selections. Any substitutions must be purchased through The Farmhouse and will have an added cost depending on the selection.

Draft Beer:

*Yuengling Lager
Miller Lite*

Bottled Beer:

*Coors Light
Sam Adams Seasonal
Dogfish Head 60 Minute IPA*

Wine Selections:

*Pinot Grigio
Chardonnay
Cabernet
Pinot Noir
Moscato
House Sparkling Wine*

Liquor Brands:

*Tito's Vodka
Jack Daniels
Tanqueray Gin
Jose Cuervo Tequila
Southern Comfort
Bacardi Superior
Captain Morgan
Parrot Bay Coconut Rum
Seagram's 7 Crown
Dewar's White Label
Jim Beam*

Sodas & Juices:

*Coke, Diet Coke, Ginger Ale, Sprite
Cranberry Juice, Orange Juice, Pineapple Juice, Grapefruit Juice*

Enhancements

Additional Butlered Hors D'oeuvres:

<i>Homemade Quiche, Lorraine or Broccoli & Swiss</i>	<i>\$3.00 per person</i>
<i>Crispy Chicken Bites, with Mango BBQ or Honey Mustard Dipping Sauce</i>	<i>\$3.00 per person</i>
<i>Kennett Square Mushrooms, stuffed with Sausage or Grilled Vegetables</i>	<i>\$3.00 per person</i>
<i>Crispy Batter-Dipped Mushroom Caps, served with a Creamy Horseradish Sauce</i>	<i>\$3.00 per person</i>
<i>Bruschetta Bites</i>	<i>\$3.00 per person</i>
<i>Jerk Chicken & Pineapple Kabobs</i>	<i>\$3.00 per person</i>
<i>Vegetable Eggrolls, with a Sweet Chili Sauce</i>	<i>\$3.00 per person</i>
<i>Sausage and White Bean Hummus with Roasted Garlic En Croute</i>	<i>\$3.00 per person</i>
<i>White Bean Hummus & Vegetables En Croute (Vegan)</i>	<i>\$3.00 per person</i>
<i>Caprese Skewers</i>	<i>\$3.00 per person</i>
<i>Marinated Grilled Vegetable Phyllo Tarts (Vegan)</i>	<i>\$3.00 per person</i>
<i>Sundried Tomato & Olive Tapenade on Sliced Baguette (Vegan)</i>	<i>\$3.00 per person</i>
<i>Fried Brussel Sprouts with Sweet Soy Dipping Sauce (Vegan)</i>	<i>\$3.00 per person</i>
<i>Cocktail Franks Wrapped in Puff Pastry</i>	<i>\$3.50 per person</i>
<i>Beef Tenderloin on Crostini with Horseradish Cream*</i>	<i>\$3.50 per person</i>
<i>Smoked Salmon & Boursin Mousse, served on Pumpernickel Toast</i>	<i>\$3.50 per person</i>
<i>Crab & Avocado on Crostini</i>	<i>\$3.50 per person</i>
<i>Filet & Mushroom Kabobs*</i>	<i>\$3.50 per person</i>
<i>Kennett Square Mushrooms, stuffed with Crab</i>	<i>\$5.00 per person</i>
<i>Asian Tuna Tartar on Cucumber*</i>	<i>\$5.00 per person</i>
<i>Sea Scallops Wrapped in Applewood Bacon</i>	<i>\$6.00 per person</i>
<i>Shrimp Lejon, with Horseradish & Wrapped in Bacon</i>	<i>\$8.00 per person</i>
<i>Jumbo Shrimp Cocktail</i>	<i>\$8.00 per person</i>

Additional Stationary Hors D'oeuvres:

<i>Baked Spinach & Artichoke Dip, with Assorted Warm Breads</i>	<i>\$3.00 per person</i>
<i>Baked Crab Dip with Sharp Cheddar & Served with Warm Bread</i>	<i>\$4.00 per person</i>
<i>Decadent Chocolate Fondue, served with Pound Cake, Bananas, Strawberries & Pineapple</i>	<i>\$6.00 per person</i>
<i>Mashed Potato Bar (Red Bliss & Sweet Potato Mash with Cheddar Cheese, Applewood Bacon, Sour Cream, Scallions, Brown Sugar, Mini Marshmallows)</i>	<i>\$6.00 per person</i>

Optional Upgrades:

<i>Champagne Toast for Wedding Guests with Cocktail Dinner or Brunch Reception (Included in Classic and Dinner Buffet Packages)</i>	<i>\$3.00 per person</i>
<i>Wine Service During Dinner</i>	<i>\$3.00 per person</i>
<i>Additional Entrée Selection</i>	<i>\$4.00 per person</i>
<i>Extended Open Bar (additional hour)</i>	<i>\$14.00 per person</i>
<i>Outdoor Gazebo Bar with Bartender (included if 115+ adults)</i>	<i>\$350 fee</i>

Food & Beverage Prices Inclusive of 20% Gratuity.

Most items can be made Gluten Free and/or Dairy Free Upon Request.

This item is served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CONTRACT AND TERMS & CONDITIONS

This agreement is made effective as of _____, by and between The Farmhouse of Delaware, LLC, doing business as The Farmhouse ("The Farmhouse"), and _____ ("Client"). ("The Farmhouse" and "Client" hereinafter are collectively referred to as the "Parties").

The Client represents that the Client desires to hold a wedding on _____ ("Event Date") at The Farmhouse. Therefore, the Parties agree to the following terms:

1. **BOOKING FEE & PAYMENTS**

- 1.1. An initial non-refundable booking fee of \$1,500 is required at the signing of this agreement to secure the Event Date. A second non-refundable payment of \$3,000 is due 9 months prior to the Event Date on or before _____. Both payments will be applied towards the total amount due.
- 1.2. Three (3) months prior to the Event Date, an individual quote will be prepared outlining the services to be provided during the event and a total estimated amount due. Seventy-five percent (75%) of the estimated balance is due two (2) months prior to the Event Date on or before _____.
- 1.3. Full payment of the remaining balance is due no later than ten (10) business days prior to the Event Date on _____. At this time, the Client must provide a final guest list for the event.
- 1.4. Acceptable forms of payment include cash, check, credit card, or money order. Late payments must be paid in cash, credit card, or cashier's check. There is a \$50 fee for returned checks. A 3.5% service fee will be added to any payments made by credit card.
- 1.5. The Farmhouse requires a signed Credit Card Authorization form to guarantee payment of any additional charges incurred or damage caused by the Client. The Credit Card Authorization form must be completed upon the signing of this agreement and remain on file for up to two weeks after the Event Date.

2. **SERVICE INCLUSIONS & FEES**

- 2.1. The Client agrees to the attached schedule of prices, which are based on a five-hour reception.
- 2.2. Children ages 5–12 are \$35 if they request a kids meal (kids meals are not subject to other discounts). Children ages 4 and under are not charged for unless a meal is requested.
- 2.3. **FOOD & BEVERAGE MINIMUMS:**
 - 2.3.1. For events in Peak Season (May, September and October), The Farmhouse requires a food and beverage minimum of \$11,500 (based on 100 guests at our starting per person price of \$115) for functions held on Saturdays and \$8,625 (based on 75 guests at our starting per person price of \$115) for functions held Sunday through Friday.
 - 2.3.2. For events in Off Season (April, June, July, August, November, December), The Farmhouse requires a food and beverage minimum of \$9,775 (based on 85 guests at our starting per person price of \$115) for functions held on Saturdays and \$6,900 (based on 60 guests at our starting per person price of \$115) for functions held Sunday through Fridays.
 - 2.3.3. For events in Winter Season (January, February, March), The Farmhouse requires a food and beverage minimum of \$8,050 (based on 70 guests at our starting per person price of \$115) for functions held on Saturdays and \$5,175 (based on 45 guests at our starting per person price of \$115) for functions held Sunday through Fridays.
 - 2.3.4. The food and beverage minimums do not include the facility rental fee or ceremony fee.
- 2.4. **FACILITY RENTAL FEES:**
 - 2.4.1. Peak Season (May, September, October): Saturdays - \$2,500; Fridays - \$2,000; Sundays and Weekdays - \$750.
 - 2.4.2. Off Season (April, June, July, August, November, December): Saturdays - \$1,500; Fridays - \$1,000; Sundays and Weekdays - \$500.
 - 2.4.3. Winter Season (January, February, March) – facility rental fee waived.
- 2.5. Tables, chairs, linens, china, and centerpieces are included in the rental fee. The packages include the choice of a basic wedding cake by Cakes by Kim or Desserts by Dana, and floral centerpieces by Belak Flowers. The Client is responsible for ordering the cake and centerpieces at least three months before the event.
- 2.6. The ceremony fee is \$1,500 (\$1,000 if scheduled for inside more than 24 hours in advance). The ceremony

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fee includes the use of the ceremony site, white chairs, and a one-hour rehearsal directed by a Farmhouse coordinator. The DJ is responsible for providing and operating a separate sound system and microphone for the outdoor ceremonies. The rehearsal date and time are subject to availability. The wedding party may arrive one (1) hour prior to the ceremony. If additional time is needed prior to the ceremony, the fee is \$150 per hour. In the case of inclement weather, The Farmhouse reserves the right to determine whether the ceremony will be held outdoors or indoors.

- 2.7. The capacity of The Farmhouse is 190 guests. A head count will be taken at events not requiring place cards.
- 2.8. The Farmhouse will provide a meal for up to three (3) vendors. Any additional vendor meals will be charged at a rate of \$35. The Farmhouse staff may choose certain meals for the vendors depending on food availability after the guests have been served.

3. CANCELLATION OR DATE CHANGE

- 3.1. All payments are non-refundable.
- 3.2. If the Client wishes to reschedule the event due to government regulations and restrictions imposed on The Farmhouse that impact the event but still allow it to proceed on the original Event Date, The Farmhouse will allow the Client to reschedule the event to a future date within one year from the original event date, pending availability and subject to a \$1,000 rebooking fee. The Client will be subject to the current prices that are in place at the time of rescheduling the event. Any special discounts and lower minimums offered to the Client for the original date will not transfer to the rescheduled date.
- 3.3. If government regulations and restrictions are imposed that prevent the event from taking place on the original event date, The Farmhouse will allow the Client to reschedule the event, pending availability. The decision to reschedule the event must be made at least ten business days prior to the original event date and no earlier than two months prior to the original event date. All payments already made will be applied to the new date with no penalties or increased pricing.
- 3.4. In the scenario that the event is rescheduled, the Client will be required to complete a new contract for the new event date.

4. RULES & REGULATIONS. The Farmhouse has established rules and regulations that must be upheld by the Client, guests, and vendors attending any event at The Farmhouse.

- 4.1. Due to standard health practices, prepared leftover food may not be removed from The Farmhouse.
- 4.2. Delaware state law prohibits the purchase or consumption of alcohol by those under the age of 21. The Farmhouse reserves the right to refuse service to anyone who cannot verify their age by providing proper identification or anyone who appears to be intoxicated. No outside alcohol may be brought into The Farmhouse and the Client may not take any leftover alcohol home.
- 4.3. The Farmhouse is not liable for any guests after leaving The Farmhouse and their safe arrival home. The Farmhouse will gladly retain a taxi for anyone needing safe transportation but will not be held responsible for the transportation fare.
- 4.4. Fresh flower petals are the only acceptable items to be thrown after a ceremony. Bubbles and loose glitter are not permitted inside the facility. The use of sparklers outside is permitted if the Client has obtained permission by The Farmhouse prior to the Event Date.
- 4.5. No nailing/stapling/gluing or anything that would damage the ceremony pergola is allowed. Clients may hang decorations on the pergola using ties and are responsible for communicating this policy with any outside parties. The Client will be charged for any damage made to the pergola.
- 4.6. Absolutely no smoking is permitted inside or outside of The Farmhouse with the exception of the designated smoking areas.
- 4.7. The Farmhouse and its staff reserve the right to remove any guests that are exhibiting inappropriate behavior (i.e. destruction of property, fighting, drunkenness, etc.). The guest(s) will be asked to leave immediately and not allowed to re-enter. Assistance from law enforcement may be acquired if this request is not met immediately. The Client will be held responsible for any cost arising from such actions.
- 4.8. All decorations brought in by the Client must be pre-approved by The Farmhouse. All candles must be contained or enclosed in glass. The flame must not reach higher than 2 inches below the height of the glass.
- 4.9. Absolutely no illegal activity or behavior will be allowed by the Client or guests while on The Farmhouse's premises. No firearms are permitted on the premises at any time.

- 4.10. All vendors must adhere to the terms of The Farmhouse's guidelines and it is the Client's responsibility to share these guidelines with all vendors. All DJs hired to perform at The Farmhouse must be a licensed company and are required to maintain adequate insurance covering losses arising out of performance of services at The Farmhouse and naming The Farmhouse as additional insured. All DJs must provide such proof of insurance no less than ten (10) business days before the Event Date.
- 4.11. All events must end by 12:00 am to comply with state laws and in order to allow for clean-up and closure of the site. All outside noise must be kept to a minimum after 10:00 pm to comply with sound ordinances. Events occurring on a weeknight (Monday – Friday) must not start before 5:30 pm without prior permission.
- 4.12. The Client and guests are not permitted to tamper with heating or air-conditioning settings and/or air vents.
5. LOST AND/OR DAMAGED ITEMS. The Farmhouse will not be held liable for any items lost, misplaced, stolen or damaged. The Client is responsible for any damaged or lost equipment or furnishings, and/or damage to The Farmhouse. The Client's credit card on file will be used as payment for any lost and/or damaged items. The Farmhouse is not responsible for any items left after a function.
6. USE OF PERFORMANCE AND COPYRIGHT POLICY. The Farmhouse may from time-to-time take pictures and or moving images during the set-up, take down, or the actual event. All ownership (including copyright) as well as all other rights, title and interest in and to these recordings shall belong exclusively to The Farmhouse and may be used for advertising The Farmhouse.
7. TERMINATION. This Agreement is binding and may not be terminated by the Client. However, The Farmhouse reserves the right to terminate this Agreement for non-payment. Upon termination of the Agreement for non-payment, the Client forfeits all rights to any previous payments, as well as the reserved date of the event.
8. ASSUMPTION OF RISK. Every precaution will be taken by The Farmhouse to ensure the safety of its clients and their guests. However, there are certain inherent risks that cannot be eliminated regardless of the care taken to avoid injuries. In the absence of willful misconduct or gross negligence, The Farmhouse will not be responsible for any injuries to any individuals in attendance at The Farmhouse.
9. WAIVER OF LIABILITY. The Client agrees to release, waive discharge and covenant not to sue The Farmhouse or any service provider of The Farmhouse, as well as the owner of the facilities at The Farmhouse, from any and all liabilities, claims, losses, demands, or causes of action, except in the event of gross negligence of The Farmhouse, that may arise from or be related to any loss, damage, accident, illness, or injury, including death, which may be sustained by the Client or its guests while attending a reception at The Farmhouse.
10. HOLD HARMLESS & INDEMNIFICATION. The Client agrees to defend, indemnify, and hold harmless The Farmhouse from and against every loss, claim, expense (including attorney's fees and costs), liability or payment by reason of any damages or injury to person (including death) or property (including loss of use or theft thereof) directly or indirectly arising out of, or in connection, with this Agreement, in proportion to and to the extent that such injury, death or damage is caused by the actual or claimed tortious conduct (active or passive) of the Client and/or its guests.
11. MEDICAL AUTHORIZATION. It is The Farmhouse's policy that in the event of injury, 911 will be called immediately and without hesitation. The Farmhouse will not accept responsibility for any costs related to the call or for the costs of any medical care or emergency treatments. Any bills will be forwarded to the Client.
12. UNFORSEEN EVENTS. The Client cannot hold The Farmhouse responsible for failure to provide the basic facilities and services due to emergencies or interruptions of public utilities. If an Act of God were to occur preventing the event from taking place, including but not limited to a pandemic, The Farmhouse will allow the Client to reschedule the event, pending availability. Last minute cancellations due to inclement weather will not be considered for refunds.
13. ENTIRE AGREEMENT. This Agreement contains the entire agreement of the Parties and there are no other

Agreed to by _____ (initials)

promises or conditions in any other agreement whether oral or written. This Agreement supersedes any prior written or oral agreements between the Parties.

14. AMENDMENT. This Agreement may be modified or amended if made in writing and signed by both Parties.
15. WAIVER OF CONTRACTUAL RIGHT. The failure of either party to enforce any provision of this Agreement shall not be construed as a waiver of limitation of that party's right to subsequently enforce and compel strict compliance with every provision of this Agreement.
16. APPLICABLE LAW. This Agreement shall be governed by the laws of the State of Delaware.

Client Signature(s): _____

Date: _____

Assumption of Risk and Waiver of Liability Relating to Coronavirus/COVID-19

The coronavirus, COVID-19, has been declared a worldwide pandemic by the World Health Organization. Federal, state, and local governments and federal and state health agencies recommend social distancing and have, in many locations, prohibited the congregation of groups of people.

The Farmhouse has taken preventative measures to reduce the spread of COVID-19; however, The Farmhouse cannot guarantee that the “Client” and “your guests” will not become infected with COVID-19. (The “Client and guests” may increase their risk of contracting COVID-19 by attending The Farmhouse.)

By signing this agreement, I acknowledge the contagious nature of COVID-19 (and voluntarily assume the risk that my “guests” and I may be exposed or infected by COVID-19). Such exposure or infection may result in personal injury, illness, disability, and death.

I voluntarily agree to assume all of the foregoing risks and accept sole responsibility for any injury to myself (and guests) (including, but not limited to, personal injury, disability, and death), illness, damage, loss, claim, liability, or expense of any kind, that may result from attending The Farmhouse. I understand and agree that this includes any COVID-19 infection that occurs before, during, or after the event held on *DATE*.

Client Signature(s): _____

Date: _____

CLIENT ACKNOWLEDGEMENT

I understand and agree to the Terms and Conditions set forth in this Contract. I further agree that I will be held responsible for any damages sustained by The Farmhouse, its partners and assigned, directly or indirectly resulting from this event. I understand that any violation of this Agreement may result in my payments being forfeited.

This contract is void if not returned within one (1) week of issuance along with the appropriate booking fee.

Name: _____ Phone No: _____

E-Mail: _____

Mailing Address: _____

Fiancé Name: _____ Fiancé Phone: _____

Fiancé E-Mail: _____

Emergency Contact: _____

Date of Function: _____

Ceremony: Yes _____ No _____

Approximate No. of Guests: _____

I have read and agree to the terms and conditions on all pages of this contract.

Client Signature(s): _____ Date: _____

CREDIT CARD AUTHORIZATION FORM

**** FORM MUST BE COMPLETED AND KEPT ON FILE FOR ALL EVENTS
REGARDLESS OF METHOD OF PAYMENT BEING USED ****

Please complete the information below:

Account Type:	<input type="checkbox"/> Visa	<input type="checkbox"/> MasterCard	<input type="checkbox"/> Discover
Cardholder Name	_____		
Billing Address	_____	City, State, Zip	_____
Account Number	_____		
Expiration Date	_____		
CVV2	_____		
(3 digit number)			

I certify that all information presented above is complete and accurate to the best of my knowledge.

Initials: _____

I certify that I am an authorized user of this credit card and that I will not dispute the payment with my credit card company; so long as the transaction corresponds to the terms indicated in this form.

Initials: _____

By signing this document, I acknowledge that for any payments or incurred charges not received in a timely manner as per the contractual guidelines, The Farmhouse of Delaware LLC reserves the right to charge the credit/debit card listed above for any such charges. I acknowledge that The Farmhouse of Delaware LLC also reserves the right to charge the credit/debit card listed above for any damaged or lost equipment or furnishings, and/or damage to The Farmhouse.

SIGNATURE _____

DATE _____