



FAUNBROOK

Bed & Breakfast

Wedding and Baby Shower Site Fees

	Under 20 Guests	20–40 Guests	Over 40 Guests
Peak Season April–Oct.	\$395	\$660	\$785
Off-Peak Season Nov.–March	\$320	\$550	\$675

Inclusions

Site fee includes on-site venue coordinator; use of parlor, library, dining room, and winter porch; outside porch and patio (May – October); use of existing Faunbrook furnishings; coffee & tea service; parking for up to 30 guests; and all taxes.

Catering

Food costs are not included in the prices above.
You must choose from one of our eight approved caterers (see list).
All other vendors are recommendations, only.

Rentals

Your caterer will coordinate rental items such as linens, glassware, silverware, plates, and – *if needed* – additional tables and chairs.

Valet

For events with more than 30 guests, valet parking is a required upgrade.
Please ask the innkeeper for details.



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Sample Menus by Triple Fresh

Triple Fresh is one of Faunbrook's eight approved caterers.

Tea Party Menu

(\$15/guest)

Starters Display

Mini quiches; phyllo wrapped asparagus rolls; mushroom turnovers; crab cakes with tartar sauce

Tea Sandwiches

Cranberry and smoked turkey; cucumber with rosemary herb cream cheese; ham and apricot preserves; salmon and cream cheese

Dessert

Chocolate dipped biscotti; chocolate covered strawberries; chocolate mousse shooters; orange glazed fruit tarts; short bread cookies

Beverages

Nana's mint iced tea; lemonade

Antipasti Menu

(\$18/guest)

Antipasti Display

Marinated grape tomatoes and fresh mozzarella; grilled portabella mushrooms; marinated artichoke hearts; aged provolone; Italian meats; olives

Gourmet Local Cheese

Assortment of cheeses; candied walnuts; fresh berries; artisan crackers and breads; local jams

Salad

Caesar salad with garlic croutons in a tortilla bowl

Bruschetta

Tomato bruschetta with baguette slices

Dessert

Assorted mini cheesecakes

Beverages

Nana's mint iced tea; lemonade



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Breakfast Menu

(\$22/guest)

Cut Fruit Display

Melons, blueberries, raspberries, and strawberries with honey cream dipping sauce

Gourmet Local Cheese

Assortment of cheeses accompanied by candied walnuts, fresh berries, artisan crackers and breads, and local jams

Salad

Roasted potatoes tossed with peppers and onions

Homemade Quiche

Quiche {lorraine; smoked ham and aged cheddar quiche; spinach} with a side of smoked salmon {toast points, capers, red onion, egg, and horseradish}

Pastries

Muffins, coffee cake, danishes, and mini sticky buns

Beverages

Orange, apple, and cranberry juice

Lunch Menu

(\$18/guest)

Grilled Vegetable Display

Squash, zucchini, mushrooms, carrots, asparagus, and red onion grilled with extra virgin olive oil, served chilled

Salad

Mixed field greens, fresh berries, feta and walnuts with balsamic vinaigrette

Gourmet Sandwiches

Grilled salmon with a creamy dill spread and bleu cheese on a toasted croissant; roasted chicken salad with grapes and walnuts on a baguette; tomato and fresh mozzarella with basil pesto on foccacia bread

Dessert

Freshly baked cookies and brownies

Beverages

Nana's mint iced tea; lemonade