

Congratulations!

Thank you for considering Farm Neck Café at Farm Neck Golf Club for your upcoming Vineyard event.

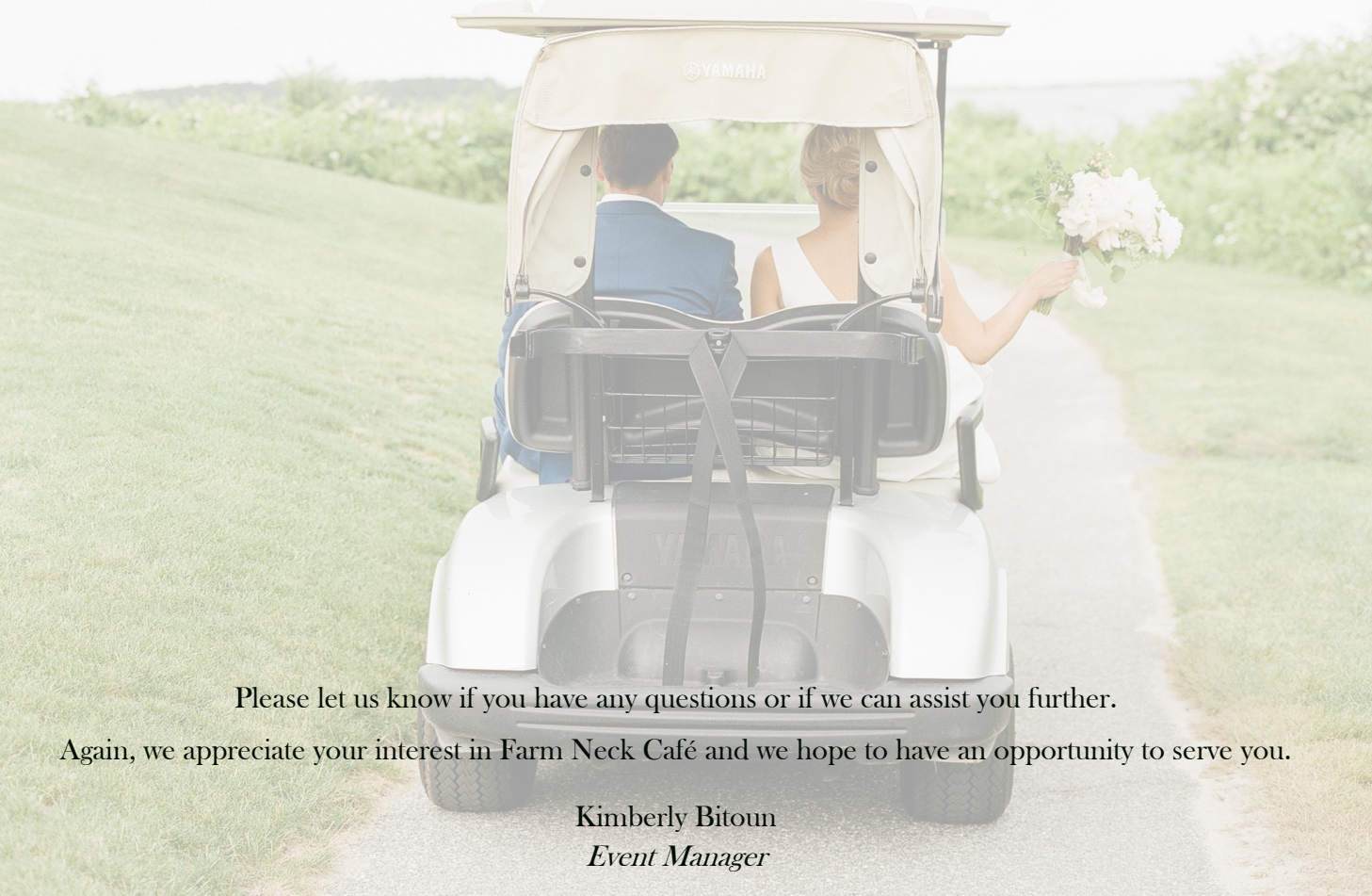
We have been host to numerous weddings and special events for over 30 years and are one of the islands premier destinations for such occasions. The views of our beautiful lawns, untouched woods and immaculate gardens create an idyllic setting for the most important day of your life. We look forward to giving you a tour.

From a casual cocktail to a five course formal dinner, we are here to make your special day a memorable one. Our *Sperry* tent can accommodate up to 180 guests for a sit down dinner or up to 250 guests for a standing cocktail. For rehearsal dinners we offer our private “Back Porch” which accommodates up to 50 guests for a sit down dinner, or 75 for a standing cocktail.

Our various menu options are sure to please the palette or our Executive Chef, Kate Erwin, will offer suggestions that tailor your menu and meet the needs of your guests and your budget.

Together with the staff of Farm Neck Café and your wedding planner, a perfect Island celebration will be orchestrated.

All Sperry Tent events will require the rental of tables, linens, chairs, barware, dance floor and band stage. These additional costs will be billed directly to you and payable by you, to the vendor. Included in this packet is a list of local vendors and wedding planners who can help your vision come to life and make your day as smooth as possible.



Please let us know if you have any questions or if we can assist you further.

Again, we appreciate your interest in Farm Neck Café and we hope to have an opportunity to serve you.

Kimberly Bitoun
Event Manager

Fee Schedule

MINIMUM CAPACITY 80 / MAXIMUM CAPACITY 180

TENT RENTAL (<i>SPERRY POLE TENT 46' X 85'</i>)	\$2,500
FARM NECK CEREMONY FEE	\$500
DEPOSIT: (<i>NON-REFUNDABLE, DEDUCTED FROM FINAL INVOICE</i>)	
MEMBERS	\$2,500
NON-MEMBERS	\$5,000

***MENUS START AT \$90 PER GUEST AND INCLUDE:**

3 PASSED HORS D'OEUVRES
SOUP OR SALAD
ENTRÉE
CAKE SERVICE
COFFEE/TEA STATION

*AN ADDITIONAL FEE OF \$45.00 WILL BE CHARGED FOR EACH VENDOR MEAL.
(*BAND, PHOTOGRAPHER, ETC.*)

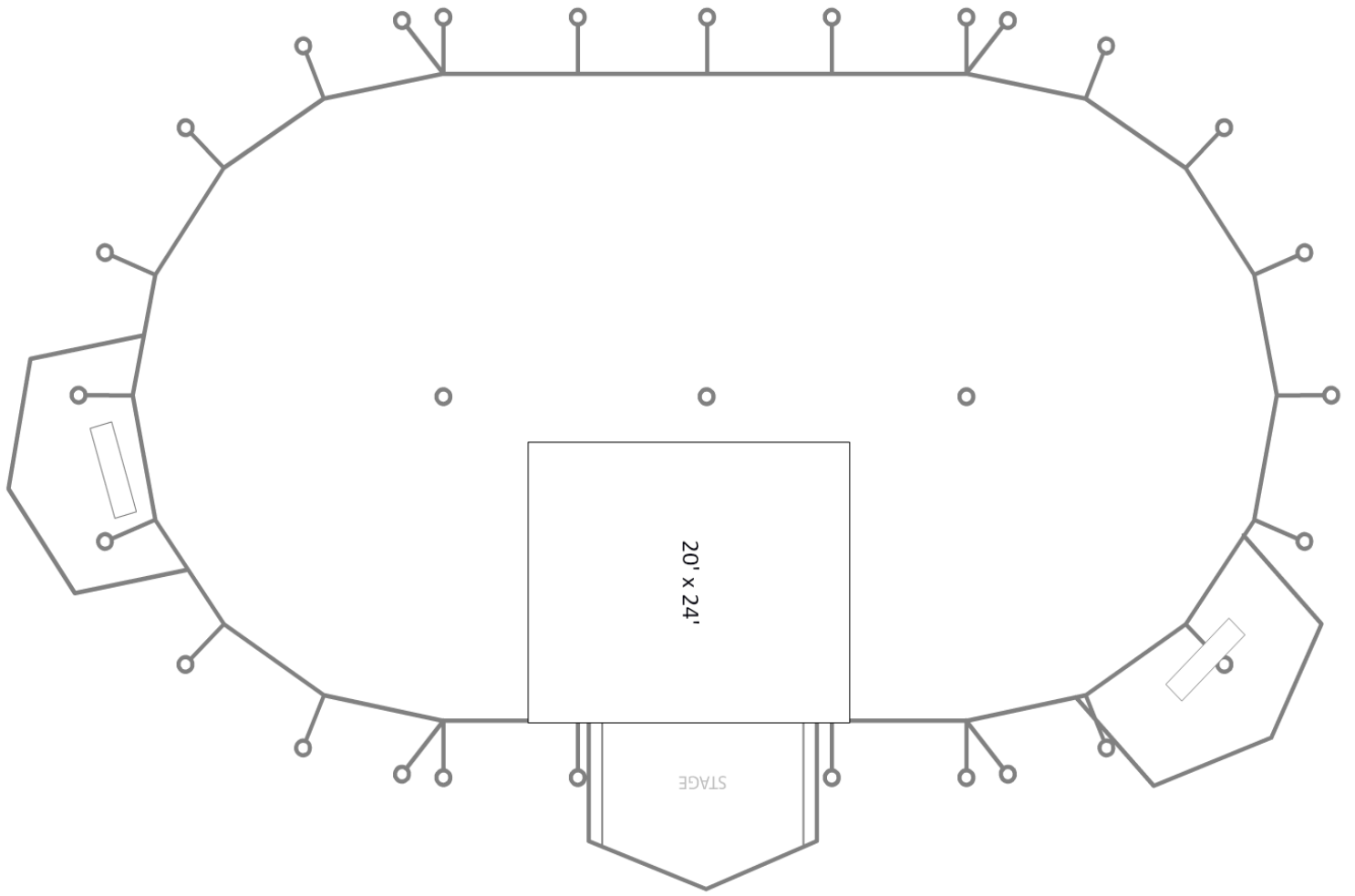
*CHILDREN UNDER 12 WILL BE CHARGED \$40.00 PER CHILD FOR A CHILDREN'S MENU.

*FOOD AND BEVERAGE PRICES DO NOT INCLUDE 7% TAX AND 20% SERVICE CHARGE.

RECEPTIONS ARE 5 HOURS AND MAY START AS EARLY AS 4:30 PM, BUT ARE
NOT TO EXCEED 10:30 PM.

ALL FARM NECK WEDDINGS PACKAGES INCLUDE:

- COMPLIMENTARY FOOD & WINE TASTING FOR TWO
- ONE HOUR COCKTAIL IN THE BACK PORCH, GREEN ROOM & PATIO
- FOUR HOUR RECEPTION IN SPERRY TENT
- PERIMETER AND AMBIANCE BISTRO LIGHTS IN TENT
- PRIVATE BAR SET UP
- TENT AND TABLE SET-UP
- ALL STAFFING
- DEDICATED BANQUET MANAGER FOR THE ENTIRE RECEPTION
- ALL CHINA, SILVER WARE AND WATER GLASSES
- FOUR RESTROOMS
- COMPLIMENTARY SELF PARKING



Vendors

THESE ARE ONLY SUGGESTIONS.

REGARDLESS OF YOUR CHOICE WE WILL COORDINATE WITH THEM TO CREATE A SUCCESSFUL EVENT.

Photographers

Jocelyn Filley 203-515-8946
www.jocelynfille.com
jocelyn@filleyphotography.com

Mila Lowe 508-560-6312
www.milalowe.com

Jenny Moloney Photography 781-290-8929
www.jennymoloney.com
info@jennymoloney.com

Florists

Donaroma's 508-627-8366
www.donaromas.com

Island Ambiance 774-563-0824
<http://www.island-ambiance.com>

Krishana Collins 774-563-8274
www.tealanefarm.com

Morrice Florist 508-693-0392
www.morriceflorist.com

Wedding Planners

Blue Lane Events 860-415-6338
www.bluelancevents.com 508-687-2688

Julie Hatt 508-627-3321
juliehatter@comcast.net

KG Events & Design 508-642-0975
office@kgeventsdesign.com

PlanitMV 774-310-1242
www.planitmv.com

Party Supplies

Big Sky Tent & Party Rentals 508-693-2237
www.bigskytent.com

Seaside Celebrations 508-693-0556
www.seasidecelebrations.com

Tilton Rentals 508-693-9173
www.tiltontents.com

Music

Bands

Joanne Cassidy 774-549-2020
www.thevineshakers.com

Mike Benjamin Music 508-627-6928
www.mikebenjaminmusic.com

Sultans of Swing 508-627-0320
www.thesultans.com

DJ

Diana Reilly 508-685-4993
reillydiana@gmail.com
www.lovelifedj.com/about/

Joshua Keeney 413-519-9846
joshua_keeney@yahoo.com

Wedding Cakes

Cakes by Liz 508-696-8444
cakes@vineyard.net

Cakes by Valerie Stoyer 508-274-0396
valcakes@comcast.net

Black Dog Bakery 508-696-8190
www.theblackdog.com

Sengekontacket

\$130 per Guest

Prices are subject to 7% sales tax and 20% Gratuity

Hors d'oeuvres

(choose three)

Balsamic Fig and Goat Cheese Flat Bread
Baked Oyster with Herb Breadcrumbs
Short Rib Pie
Shrimp & Lobster Spring Roll
Mini BBQ Pork Sliders
Scallops wrapped in Bacon
Roasted Tomato and Olive Tart
Mini Beef Wellington
Mini Jumbo Lump Crab Cakes, Lemon Tartar Sauce

First Course Selections (choose one)

Seared Jumbo Lump Crab Cake, Local Greens, Preserved Lemon Vinaigrette
Cold Lobster Salad, Baby Arugula & Spinach, Orange Supremes, Blood Orange Vinaigrette
Heirloom Tomato & Vermont Burrata Salad, Baby Arugula, Aged Balsamic, EVOO, Basil
Fall Salad, Greens, Roasted Root Vegetables, Goat Cheese, Almonds, Maple Vinaigrette
Foie Gras Torchon, Cherry-Shallot Compote, Truffle Brioche, Petites Greens

Entrée Selections

(choose two plus one vegetarian or one Duet Plate plus one vegetarian)

Grilled 8 oz. Filet Mignon, Asparagus, Glazed Baby Carrots, Potato Gratin, Cabernet Demi-Glace
Grilled Local Swordfish, Fingerling Potatoes, Julienne Vegetable, Citrus Butter
Oven Roasted Statler Breast of Chicken au Jus, Shallot Potato Puree, Seasonal Succotash
Rosemary Roasted Half-Rack of Lamb, Glazed Carrots, Potato Gratin, Pinot Noir Demi-Glace
Vegan Multi-grain Risotto, Wild Mushrooms, Spinach, Roasted Yellow Tomato Coulis

Duet Plates

(supplement \$10)

Seared Duck Breast with Butter Poached Lobster, Potato Gratin, Haricots Verts
Grilled Filet Mignon with Butter Poached Lobster, Potato Gratin, Asparagus

Wedding Cake

Provided by Wedding Party and served by Farm Neck staff

Beverages

Coffee/Tea Station

THIS MENU IS SUBJECT TO CHANGE.

Major's Cove

\$110 per Guest

Prices are subject to 7% Sales Tax and 20% Gratuity

Hors d'oeuvres

(choose three)

Fried Cheese Raviolis
Tomato, Mozzarella and Pesto Crostini
Shrimp Wontons
Coconut Shrimp with Sweet Chili Sauce
Assorted Mini Pizzas
Duck Spring Roll
Pear, Brie & Raisins in Filo
Teriyaki Beef Skewer
Chicken Satay with Peanut-Miso Sauce
Wild Mushroom Filo Strudel
Pigs in a Blanket with Tomato Mustarda

First Course Selections (choose one)

Asparagus Vichyssoise, Blue Crab & Chive Cream
Classic Caesar Salad, White Anchovies, Garlic Croutons, Parmesan Cheese
Caprese Salad, Basil, Extra Virgin Olive Oil & Aged Balsamic
Goat Cheese Salad, Toasted Walnuts, Granny Smith Apples, Cranberry Vinaigrette
Mediterranean Salad, Olives, Peppers, Tomatoes, Cucumbers, Feta, Pita Croutons

Entrée Selections

(choose two plus one vegetarian or one Duet Plate plus one vegetarian)

Seared Salmon, Horseradish & Citrus Beets, Watercress, Crispy Potatoes, Dill Cream
Herb Crusted Baked Native Cod, Fingerling Potatoes, Julienned Vegetables, Citrus Butter
Boston Strip Steak, Potato Au Gratin, Asparagus, Roasted Garlic Butter
Organic Chicken Marsala, Wild Rice Pilaf, Haricots Verts
Vegan Multi-grain Risotto, Wild Mushrooms, Spinach, Roasted Yellow Tomato Coulis

Duet Plates

(supplement \$8)

Boston Strip Steak and Jumbo Baked Stuffed Shrimp, Potato Gratin, Asparagus, Roasted Garlic Butter
Organic Chicken Marsala and Jumbo Baked Stuffed Shrimp, Wild Rice Pilaf, Haricots Verts

Wedding Cake

(Provided by Wedding Party and served by Farm Neck staff)

Beverages

Coffee/Tea Station

THIS MENU IS SUBJECT TO CHANGE.

Lagoon Buffet

\$90 per Guest

Prices are subject to 7% sales tax and 20% Gratuity

HORS D'OEUVRES (Choose 3)

Fried Cheese Raviolis - Tomato—Mozzarella and Pesto Crostini - Teriyaki Beef Skewer - Duck Spring Roll
Coconut Shrimp with Sweet Chili Sauce— Chicken Satay with Peanut-Miso Sauce— Shrimp Wontons
Assorted Mini Pizzas—Wild Mushroom Filo Strudel - Pigs in a Blanket with Tomato Mustarda

SOUP AND SALADS (Choose 1 soup and 1 salad)

New England Chowder
Tomato Gazpacho (V)
Mixed Greens Salad, Garlic Croutons, Creamy Balsamic Dressing (V)
Classic Caesar Salad, Romaine, Shaved Pecorino Romano, Garlic Croutons (V)
Tomato and mozzarella salad, Arugula, basil, balsamic dressing (V)

ENTREES (Choose 2)

Shrimp Scampi , Lemon, Garlic, Parsley
Miso Glazed Atlantic Salmon
Pan Roasted Tilapia, Citrus Butter
Grilled Beef Kabob, Chimichurri Sauce
Roasted Pork Loin, Caramelized Apple & Onion Sauce
Herb-Goat cheese crusted Chicken breast, maple demi-glace
Grilled Vegetable Lasagna, Marinara Sauce, Basil Oil (V)
Vegan Multi-Grain Risotto, Wild Mushrooms, Spinach, Roasted Yellow Tomato Coulis (V)

VEGETABLES (Choose 2)

Sautéed Green Beans with almond butter and lemon—Seasonal Vegetable Medley
Maple-Dijon Glazed baby carrots— Ratatouille—Braised Brussel sprouts with Bacon and Onions

STARCHES (Choose 2)

Yukon gold mash - Potato Gratin/ Scalloped Potatoes—Couscous with seasonal vegetable
Warm mixed Grain salad— Potato Salad - Rice Pilaf - Mac n' Cheese—Creamy herb and Parmesan Risotto

DESSERT

Provide by the wedding party and served by Farm Neck staff.

Beverages

Coffee/Tea Station

THIS MENU IS SUBJECT TO CHANGE.

Hors d'Oeuvres Stations

Prices are subject to 7% sales tax and 20% Gratuity

*Prices are based on a minimum of 25 guests unless otherwise noted.

ARTISANAL CHEESE BOARD

Chef's selection of Imported and Domestic Cheese wedges including hard, soft and blue veined served with dried fruits, grapes and assorted crackers
*\$8 per Guest **

BAKED CRAB DIP

Jumbo lump Maryland Blue Crab.
Served with crackers
*\$4 per Guest **

FRESH SLICED FRUIT PLATTER

Sliced melons and fresh berries served with a fruit yogurt dipping sauce.
*\$4 per Guest **

CRUDITÉS WITH HUMMUS PLATTER

A selection of fresh vegetables with a choice of savory dips. Served with toasted pita chips.
*\$5 per Guest **

ANTIPASTO

Selected Italian meats with marinated vegetables, olives, and crostini.
*\$6 per Guest **

SUSHI BAR

A selection of sushi to include tuna, salmon and shrimp with pickled ginger, wasabi cream and soy sauce
50 person minimum/ \$8 per Guest

SHRIMP PLATTER

Jumbo shrimp on ice, served with lemon and cocktail sauce
*\$6 per Guest **

CLAM CHOWDER

New England clam chowder served with Oyster crackers
*\$5 per Guest **

RAW BAR

Jumbo shrimp on ice, freshly shucked East coast oysters and little neck clams on the half shell.
Served with traditional condiments.
100 person minimum/ \$25 per Guest

Consumer Advisory: The State of Massachusetts warns that the consumption of raw or under-cooked meats, poultry, seafood, shellfish or eggs may be potentially harmful.

PRICES ARE SUBJECT TO CHANGE.

Hors d'Oeuvres Passed

Prices are subject to 7% sales tax and 20% Gratuity

*Prices are based on a minimum of 25 guests unless otherwise noted.

Balsamic Fig and Goat Cheese Flat Bread
Scallops wrapped in Bacon
Roasted Tomato and Olive Tart
BBQ Pork Slider
Baked Oyster with Herb Breadcrumbs
Short Rib Pie
Shrimp & Lobster Spring Roll
Jumbo Lump Crab Cakes, Lemon Tartar Sauce
Beef Wellington

\$8 each per Guest

Fried Cheese Raviolis
Tomato, Mozzarella and Pesto Crostini
Shrimp Wontons
Teriyaki Beef Skewer
Coconut Shrimp with Sweet Chili Sauce
Assorted Mini Pizzas
Chicken Satay with Peanut-Miso Sauce
Duck Spring Roll
Pear, Brie & Raisins in Filo
Wild Mushroom Filo Strudel
Pigs in a Blanket with Tomato Mustarda

\$ 7 each per Guest

PRICES ARE SUBJECT TO CHANGE.

Consumer Advisory: The State of Massachusetts warns that the consumption of raw or undercooked meats,

Cocktail / Reception Beverages

HOUSE WINE SELECTIONS

We offer a fine selection of white, red and sparkling wines.
For details please see attached wine list.

BEER ON DRAFT

Sam Adams Seasonal, Bud Lite, Offshore Ale Lazy Frog, Stella Artois

TOP SHELF

Makers Mark
Grey Goose, Tito's, Ketel One
Bombay Sapphire, Hendrick's
Patron Silver, Don Julio
Crown Royal, Woodford
Mt. Gay Rum

HOUSE

Jack Daniels
Sea Ice, Deep Eddy
Gordon's, Beefeater
Jose Cuervo Silver
Seagram's VO
Bacardi Silver

All bars are stocked with scotch, vodka, gin, tequila, whiskey, rum, beer,
2 white wines, 2 red wines, prosecco, soft drinks, mixers and water.

PLAN 1: PER CONSUMPTION **

Beverage pricing per drink

Top Shelf Brand Liquor	\$12
House Brand Liquor	\$10
Draft Beer	\$5
Sodas & Mineral Water	\$2.50
Wine priced per bottle opened	

PLAN 2: OPEN BAR 5 HOURS**

TOP SHELF PER PERSON \$78
HOUSE PER PERSON \$68

****BARTENDER FEE of \$400 per bartender (1/60) applies to all CASH BARS.
Please inform your guests that there is no ATM on the premises.**

**** Prices do not include 7% tax and 20% gratuity**

PRICES ARE SUBJECT TO CHANGE.

Wine Selection

TOP SHELF WHITE

Sauvignon Blanc, *Cakebread* 60

Chardonnay, *Sonoma Cutrer* 54

HOUSE WHITE

Pinot Grigio, *Santa Marina* 31

Sauvignon Blanc, *Nobilo* 32

Albarino, *Martin Codax* 32

Cotes du Rhone, Guigal 35

Chardonnay, *Ballard Lane* 32

TOP SHELF RED

Pinot Noir, *Elouan* 42

Cotes du Rhone, Perrin 42

Bordeaux Blend, *Chateau Aney* 48

HOUSE RED

Pinot Noir, *Guenoc* 31

Petite Syrah, *Petit* 35

Super Tuscan, *Banfi Centine* 31

Cab. Sauvignon, *Ray's Station* 36

ROSE

Grenache Blend, *Domaine de Paris*, 32

SPARKLING

Prosecco, *Maschio* 36

Prices do not include 7% tax and 20% gratuity

PRICES ARE SUBJECT TO CHANGE.

Wedding Policies & Guidelines

“Farm Neck Café’s commitment is to consistently exceed the expectations of all guests by providing the best dining experience possible.”

LIQUOR POLICY Per Farm Neck Café’s licensing agreement with the Massachusetts State Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages. Alcohol may not be served to minors (less than 21 yrs.). All alcohol must be purchased from the Café. We reserve the right not to serve anyone whose judgement we feel may be impaired due to drinking. The bar will be closed 15 minutes before the end of the event.

FOOD & BEVERAGE In order for Farm Neck Café to assure the availability of all chosen menu items, your menu selections should be submitted at least two weeks prior to the event date. All food and beverage must be provided by Farm Neck Café unless otherwise agreed upon with management.

DÉCOR The management must be informed of any decorations or displays for your event. Candles are allowed, but open flames will not be permitted in any function space and nothing can be affixed to the walls without previous approval.

VENDORS You have received a vendor list in your package. These are merely suggestions. Farm Neck Café is not responsible for these services. Vendors will be required to properly load and unload their equipment. Farm Neck Café will not be liable for any items left behind. Vendors are required to pick up any items by 9 a.m. the following day unless otherwise agreed upon with management.

NOISE RESTRICTIONS All events must end by 10:30 p.m. to allow for closure of the site by 11 p.m. All music must end by 10:30 p.m., in accordance with our good neighbor policy.

GUARANTEES Final guaranteed confirmation for number of guests attending your event, including entrée selections if applicable, are required fourteen (14) days prior to the event date. Charges will be based on this minimum guarantee or the actual guest count, whichever is greater.

VENUE FEES Wedding Packages are five hours in length unless previously arranged with management and include the following: Sperry Tent, Back Porch and Green Room for cocktail hour, patio spaces outside the Back Porch and tent, four restrooms, china, silverware and water glasses, all staffing.

CEREMONY FEES \$500 Our ceremonies have a 4:30 p.m. start time and include a natural wood arbor, lawn area behind office and a room for bridal party before the processional. In case of inclement weather, we recommend renting a tent from your vendor.

CHILDREN/VENDOR MEALS We are pleased to offer discounted pricing for younger guests aged 4 to 12 and vendors in attendance at your event. Vendor meals are Chef’s Choice and are charged \$45 plus applicable taxes and gratuity. Please see with the event manager for children menu options at \$40.

DEPOSIT & PAYMENT PROCEDURES A deposit of \$2,500/\$5,000 will be requested in your contract to confirm the date and the function space. Deposits will be credited to the final bill and are **NON-REFUNDABLE**. All charges are to be paid with the following payment schedule:

Six (6) months prior to event date, 50% of estimated total food, beverage & venue charges.

Seven(7) days prior to event date, 80% of estimated total food, beverage & venue charges.

In the event of underpayment, we require the remainder within ten (10) days of your event.

In the event of overpayment, Farm Neck Café will reimburse you within 10 days of your event.

A credit card will be kept on file for incidentals.

CANCELLATION POLICY If the event is canceled six(6) months or less from the date, the cancellation fee is fifty(50) percent of the total estimated food, beverage and venue charges. If cancelled more than six (6)months from the date, the original deposit will be the cancellation fee.

UNFORSEEN EVENTS The client cannot hold Farm Neck Café responsible for failure to provide the basic facilities and services due to emergencies, catastrophes or interruptions in public utilities. If an Act of God were to occur preventing the event from taking place as scheduled, you will be offered the option of rescheduling to a date when Farm Neck Café is next available with no penalty. If you do not have the flexibility for rescheduling, your original contract will be forfeited, **WITHOUT REFUND** of any deposits or payments.

WE STRONGLY SUGGEST THAT YOU PURCHASE “WEDDING INSURANCE” TO COVER ANY EXPENSES INCURRED DUE TO POSTPONEMENT OF YOUR WEDDING.