gcv&m

2022 WEDDING PRICING

Venue Rental Pricing:

Wedding Ceremony and Reception Locations of Your Choice & 1-Hour Of Photo Time - **\$6,300*** *Two payments of \$3,150 (a savings of \$1,300)*

Wedding Reception Location of Your Choice & 1-Hour Of Photo Time - **\$4,150*** *Two payments of \$2,075*

Wedding Ceremony Location of Your Choice & 1-Hour Of Photo Time - \$3,450* Two payments of \$1,725

*Prices for 2022 bookings. 2023 bookings are subject to a 3% price increase. *Take 10% off your venue rental price when you book a Monday-Thursday wedding

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What's Included:

Access to our wedding planning tools including: suggested timeline, planning packet, suggested vendor list, and more!

- A day-of venue coordinator.
- An on-site ceremony location of your choice from our list of select locations. (see page 2.)
- An on-site reception location of your choice from our list of select locations. (see page 2.)
- Access to your ceremony and reception location for decorating as early as 10 AM on your wedding day.
- Free admission to the museum for all of your guests on the day of your wedding.
- Free parking for your guests on the day of your wedding.
- A wedding check in table for your guests on the day of your wedding.
- Trolley transportation from the museum entrance to the ceremony location for your guests.
- Additional on-site transportation for guests needing assistance.
- 2-hours access to the brides dressing location prior to the start of the ceremony.
- 1.5 hours of access to the grooms dressing location prior to the start of the ceremony.
- Up to 2-hours of ceremony rehearsal on a day prior to your wedding.
- Standard white chairs for your guests at the ceremony location.
- Personalized signage throughout the museum.
- 1-hour of photo time around the historic village.



		Seasonal	Inside or		
	Capacity	Availability	Outside	Electricity	Heat
St. Feehans Church	125	May - October	Inside	No	No
Brooks Grove					
Churchyard	250	May - October	Outside	Yes	No
Brooks Grove					
Church	175	May - October	Inside	Yes	Yes
Livingston Backus					
Garden	150	May - October	Outside	Yes	No
Livingston Backus					
Porch	250	May - October	Outside	Yes	No
Apple Orchard	250	May - October	Outside	Yes	No
Hyde Garden	150	May - October	Outside	Yes	No

Ceremony Locations

Reception Locations

		Seasonal	Inside or		
	Capacity	Availability	Outside	Electricity	Heat
		May -			
Carriage Barn	150	October	Inside	Yes	No
Exhibition		May -			
Barn	250	October	Inside	Yes	No
Meeting					
Center	250	Year Round	Inside	Yes	Yes



Venue add-on's

- Additional dressing time \$100/hour
- Additional photo time \$100/hour
- Additional decorating time the morning of your wedding \$100/hour
- 4-hour access to your reception hall to decorate, the day before your wedding day \$750
- Arrive at your ceremony and reception in a beautiful horse-drawn carriage \$650
- Rent our seasonal centerpieces and/or ceremony arbor \$100+
- Upgrade to rustic/wooden ceremony chairs \$3/chair
- Rent a luxury bathroom trailer \$1,000+
- Rent heating units for spring and fall weddings \$700+
- Keg (half-barrel) of GCV&M's own Fat Ox Ale or Stocking Hill Ale (contact your caterer for pricing)

For your dressing room

- Continental breakfast with mimosas for your group \$16 per person
- Assorted wrap platter with your choice of GCV&M beer for your group \$20 per person
- GCV&M In House Beer or Cider \$20 a growler (serves 4-6)
- NYS Wine or Champagne \$40 a bottle (serves 4-6)
- Mimosa's On Tap \$75 (32 9oz. servings)

Other venue options

- Rehearsal dinners, engagement parties, bridal showers and more! Starting at \$400.
- Micro-weddings and elopement packages! Starting at \$950 (50 pp or less)
- 2-hours of on-site family or engagement photo shoots! \$150 (up to 8 p)





ELEVATING YOUR EXPERIENCE





partymancatering.com | info@partymancatering.com | 585.438.4321

BBQ Duo Buffet Package

Cocktail Hour:

Stationary Fresh Fruit, Domestic Cheese, & Charcuterie Display

Buffet Menu:

Partyman's Famous Smoked & Pulled Pork served with House-Made BBQ Sauce Honey Brined & Applewood Smoked Chicken Splits White Cheddar Baked Macaroni & Cheese made with Bowties, topped with a Crunchy Panko & Parmesan Grilled Vegetable Medley drizzled with a Balsamic Reduction & Parmesan, served chilled Mixed Green Salad with Ranch & Italian Dressings House-Made Sweet Yeast Dinner Rolls with Whipped Butter & Honey Butter

> Mini Pie Bar & 6" Cutting Cake Coffee Station 2-Hour Open & 2-Hour Cash Beer, Wine, & Soda Package Guest Tables & Chairs Standard Guest Table Linens & Premium Accessory Table Linens Premium Disposable Dinnerware Package with Linen Napkins

> > Prices starting at \$91 per guest

Signature Buffet Package

Cocktail Hour: Stationary Fresh Fruit, Domestic Cheese, & Charcuterie Display

Buffet Menu:

Slow Cooked & Carved Top Round of Beef with Au Jus & Horseradish Chicken French with Sherry Wine & Butter Sauce Spinach & Three Cheese White Lasagna Garlic Redskin Smashed Potatoes Broccoli Salad Baby Spinach & Field Green Salad with Strawberries, served with Raspberry Vinaigrette House-Made Sweet Yeast Dinner Rolls with Whipped Butter & Honey Butter

> Brownie Sundae Station & 8" Cutting Cake Coffee Station 4-Hour Open Premium Bar Package Complimentary Champagne Toast Guest Tables & Chairs Standard Guest Table Linens & Premium Accessory Table Linens Enhanced China Package with Linen Napkins

> > Prices starting at \$112 per guest

Pricing is for a guest list of 125 or more. Packages include specified appetizer display, specified buffet menu, dessert bar, on-site Chefs and Service Staff, delivery, 22% production fee, and 8% tax. All packages are customizable – ask your planner about unique or seasonal substitutions!

Prime Buffet Package

Cocktail Hour:

Stationary Fresh Fruit, Domestic Cheese, & Charcuterie Display Two Hand-Passed Hors d'Oeuvres

Buffet Menu:

Chef Carved Prime Rib with Horseradish, Au Jus, & Brandy Peppercorn Au Poivre Chicken Scallopini topped with Roasted Tomatoes, Spinach, and Herb Buerre Blanc Garlic Redskin Smashed Potatoes Roasted Seasonal Root Vegetables tossed in Garlic & Fresh Herb Butter Field Green Salad with Candied Walnuts, Apples, & Feta, served with Apple Cider Vinaigrette House-Made Sweet Yeast Dinner Rolls with Whipped Butter & Honey Butter

> Cutting of Your Cake Late-Night Pretzel Bar Coffee Station 5-Hour Open Premium Bar Package Complimentary Champagne Toast Guest Tables & Chairs Standard Guest Table & Premium Accessory Table Linens Enhanced China Package with Linen Napkins

> > Prices starting at \$147 per guest



Plated Meal

Cocktail Hour:

Stationary Crostini Bar Two Hand-Passed Hors d'Oeuvres

Family Style House-Made Sweet Yeast Dinner Rolls with Whipped Butter & Honey Butter Pre-set Seasonal Family Style Salad Duo Entrée Selection Paired with a Chef's Choice Seasonal Potato & Vegetable

> Cutting of Your Cake Late-Night Hand-Passed Burger Sliders Coffee Station Complimentary Champagne Toast 5-Hour Open Premium Bar Package Guest Tables & Chairs Standard Guest Table & Premium Accessory Table Linens Enhanced China Package with Linen Napkins

> > Prices Starting at \$167 per guest



Bar Packages

Open Premium Bar

Liquor Selection: Captain Morgan Spiced Rum, Tanqueray Gin, Tito's Vodka, Jim Beam Bourbon, Coconut Rum, Seagram's 7 Whiskey

> Choice of 3 Wines: Chardonnay | Pinot Grigio | Moscato Cabernet Sauvignon | Merlot

Choice of 2 Beers: Bud Light | Mich Ultra | Landshark | Shock Top Fat Tire | Brooklyn Summer Ale Three Heads The Kind IPA | Stella

> Assorted Sodas & Mixers Lemons & Limes for Garnish

\$1,000 minimum for Open Premium Bar

Complimentary Champagne Toast!

Included with the purchase of any

4- or 5-Hour Open Bar (Flute rental not included)

Open Beer, Wine, & Soda Bar

Choice of 3 Wines: Chardonnay | Pinot Grigio | Moscato Cabernet Sauvignon | Merlot

Choice of 2 Beers: Bud Light | Mich Ultra | Landshark | Shock Top Fat Tire | Brooklyn Summer Ale The Kind IPA | Stella

Assorted Sodas

\$750 minimum for Open Beer, Wine, & Soda Bar

Cash Bar Options

Cash Beer, Wine, & Soda: \$150 per hour Cash Premium: \$200 per hour Mixed Drinks: \$5 | Wine: \$5 Beer: \$4 | Soda/Water: \$2

Pricing is for a guest list of 125or more. Package includes bartender, liquor license, 22% production fee, and 8% tax.

Package includes bartender, liquor license, 22% production fee, and 8% tax. All packages are customizable - ask your planner about unique or seasonal substitutions!

Event Enhancements

Ceremony Welcome Drinks

Packages are available to welcome guests to your event with a refreshing beverage selection! Cucumber Mint Water | Blueberry & Rosemary Infused Water Strawberry Lemonade | Unsweetened & Peach Iced Tea

S'Mores Up

House-made marshmallows dipped in chocolate & graham crackers. Creatively displayed & toasted on-site by a chef. Attendant required.

Outdoor Firepit with DIY S'Mores

For guests to torch in our outdoor fire pit! Attendant required.

Edible Favors

House-made Italian cookies, custom s'mores, honey butter, tallow candles, pepper jelly, or bacon jam, packaged individually & set at your place settings.

Coffee Cordials

Add cordials to your coffee or hot chocolate station for guests to sip & enjoy! Attendant required.

Late Night Snacks

Hand-passed or stationed snacks for your guests to indulge! Bar Bites: Candied Nuts | Candied Oreos | Housemade Chips | Popcorn Hand Passed: Buffalo Chicken Sliders | Burger Sliders | Mini Hotdogs Stations: Salsa & Guacamole Bar | Pickle Bar | Garbage Plate Station Pretzel Station | Loaded Hotdog Station

All packages are customizable - ask your planner about unique or seasonal substitutions!











Ready to start planning your special event? Contact our Planners today! info@partymancatering.com | 585.438.4321



Frequently Asked Questions

How much is the deposit and when will it be due?

Your non-refundable deposit is 50% of your rental charge and will be due at the time of booking. This is credited toward your bill. Add-ons (see page 3) can be made after the original contract is signed, up to 60 days prior to your event date. An additional catering deposit will be handled directly through your caterer.

Are we required to use the Meal Packages or can we bring in our own caterer?

You are not required to use Partyman and can bring in your own caterer as long as they are approved by your GCV&M wedding planning team and are fully licensed and insured. An administrative fee (\$250-750 depending on the wedding size) is added to your venue pricing should you choose to use your own caterer. However, we do SUGGEST you use Partyman as there are many benefits built into the package rates (table and chair rental, for instance), everything will be taken care of for you, they are familiar with our site, and there are no hidden fees!

What if I want to have my ceremony outside and it rains?

If you book an outdoor ceremony location, an indoor location will also be reserved as a weather backup plan.

What time would the ceremony and reception be?

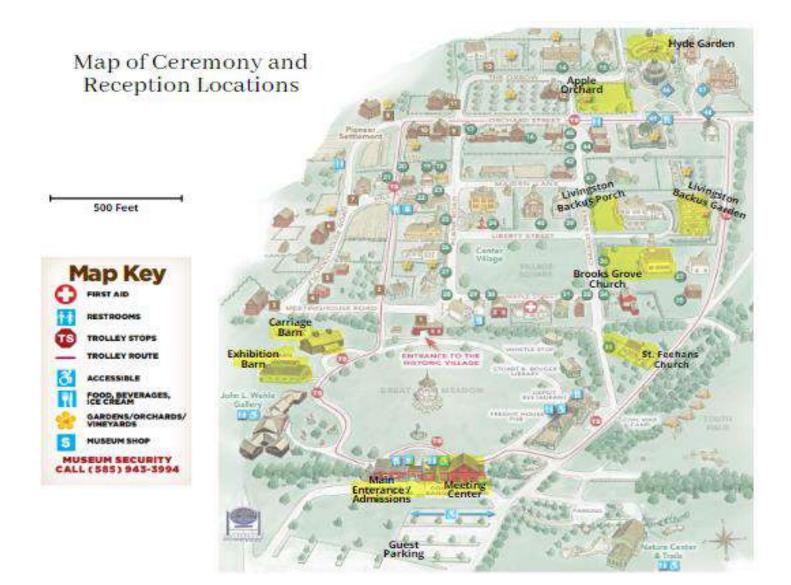
Ceremonies take place at 4 p.m. followed immediately by the reception. Receptions end at 11 p.m. sharp.

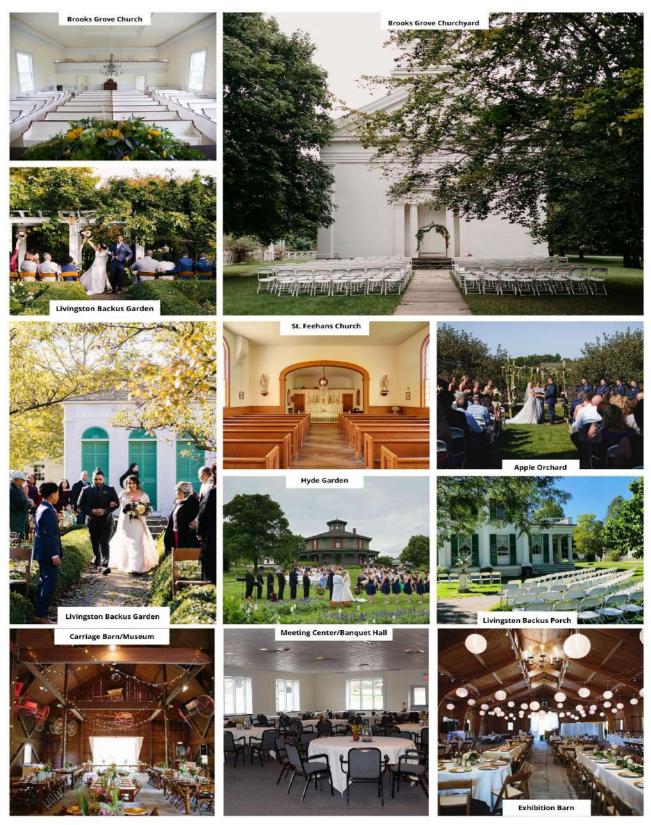
Will staff be involved in setting up/taking down?

Staff will be responsible for the items we own or that you have rented through us. You will be responsible for any personal decorations you bring on site and leaving with everything at the end of the night. You can enter the venue at 10 a.m. the morning of the venue or rent the space the night prior for 4 hours at a discounted rate of \$750 if the location has not previously been rented for another event.

Does the Museum provide any specific information for my guests?

We provide an information card that is sized to fit most wedding invitation sizes. The card includes information on parking (especially allowing extra time to get from the parking lot to the ceremony location!), on-site amenities, and advice on negotiating the terrain of a Historic Village! This information can also be shared on your online wedding site or blog. Don't forget, all of your guests receive free admission to the Museum on the day of your wedding!





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