

# WEDDINGS AT GROVE

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Grove at Briar Barn Inn is a distinctive farmhouse experience, a bridge to an imagined past, where the pastoral beauty and serenity of old New England lives in harmony with the best the modern world has to offer. Briar Barn Inn is designed to stir imaginations and inspire conversations. Our experienced team is here to help you craft the perfect occasion, down to the smallest detail.

The rustic charm of our custom post-and-beam barn venue, Grove at Briar Barn Inn creates the picture-perfect backdrop for a memorable wedding in any season. Ideally suited for weddings of 80 to 100 guests, Grove at Briar Barn Inn includes the planning services of our dedicated team, all equipment, and our renowned catering as part of your wedding package.





## WEDDING INVESTMENT

*All food and beverage rates are subject to a 22% administrative fee, and all pricing is subject to state and local sales tax at the time of your event.*

### PEAK SEASON (MAY - OCTOBER)

#### 60-100 GUESTS

	VENUE	CEREMONY	GUEST COUNT MINIMUM	CATERING / EVENT PACKAGE	HOSTED BAR RANGE
FRIDAY	\$5,500	\$1,500	80 Guests	\$138/pp	\$25-\$62
SATURDAY	\$7,000	\$1,500	80 Guests	\$138/pp	\$25-\$62
SUNDAY	\$4,500	\$1,500	70 Guests	\$138/pp	\$25-\$62
WEEKDAY	\$3,000	\$1,500	60 Guests	\$138/pp	\$25-\$62

### OFF-PEAK SEASON (NOVEMBER - APRIL)

#### 50-100 GUESTS

JAN-MARCH	VENUE	CEREMONY	GUEST COUNT MINIMUM	CATERING / EVENT PACKAGE	HOSTED BAR RANGE
FRIDAY	Waived	\$1,500	60 Guests	\$134/pp	\$25-\$62
SATURDAY	Waived	\$1,500	70 Guests	\$134/pp	\$25-\$62
SUNDAY	Waived	\$1,500	60 Guests	\$134/pp	\$25-\$62
WEEKDAY	Waived	\$1,500	50 Guests	\$134/pp	\$25-\$62

NOV, DEC, APRIL	VENUE	CEREMONY	GUEST COUNT MINIMUM	CATERING / EVENT PACKAGE	HOSTED BAR RANGE
FRIDAY	\$4,000	\$1,500	70 Guests	\$134/pp	\$25-\$62
SATURDAY	\$5,000	\$1,500	70 Guests	\$134/pp	\$25-\$62
SUNDAY	\$3,000	\$1,500	60 Guests	\$134/pp	\$25-\$62
WEEKDAY	\$2,000	\$1,500	50 Guests	\$134/pp	\$25-\$62

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# VENUE RENTAL

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## GROVE

Your Barn rental includes use of our 3,150 square foot post-and-beam barn for your event.

- Use of the Barn and Grounds for 5 hours from 6pm - 11pm
- Dance area and power for your DJ \*
- Exclusive use of our post-and-beam barn throughout the evening
- Custom farm dining tables, cocktail tables, and cross-back chairs
- 50 parking spaces, comfortably appointed restrooms, and full accessibility for your guests
- Private hospitality suite for use during your event
- Backup generator available as needed
- Gas fireplace contributes to the cozy atmosphere of your cocktail hour (seasonal use)
- Seasonal decorations are included throughout the Barn for the month of December
- Specialty lighting and decor available (additional pricing will apply)

*\*The use of any live entertainment requires special permission from the Events Team at Grove and the town of Rowley, MA.*

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## CEREMONY

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### GROVE (YEAR ROUND)

Available for 1 hour for guest arrival and ceremony from 5pm-6pm



### HOSPITALITY SUITE

Available to prepare for your processional and to take photos three hours prior to your wedding from 2pm-5pm.



### GREETING STAFF & WELCOME BEVERAGE

A passed non-alcoholic beverage is provided to your guests as they enter the barn or find their seats on the lawn or terrace



### GROVE LAWN OR TERRACE (WEATHER PERMITTING FROM MAY - OCTOBER)

Available for 1 hour for guest arrival and ceremony. Your event coordinator with follow up-to-the-minute radar, and will only require 30 minutes to setup The Barn space if needed.



### EVENT COORDINATOR

To assist you and your family during the important "getting ready" period before the ceremony; coordinates you and your wedding party to get ready to take the walk down the aisle



### SEATING

Cross-back chairs with set-up and breakdown included; classic white garden chairs are used for all outdoor ceremonies

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## EVENT PACKAGE

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Our seasonally-based wedding menu, developed by our award-winning chef, focuses on farm-fresh ingredients, inspired flavors and classics with a twist. We are happy to plan for your guests with special dietary needs, as well as accommodate requests for custom menus.

### MENU

- Passed hors d'oeuvres (5)
- Cheese and crudités table
- Soup or salad course
- Formal entrées (2)
- Coordination of dietary meals
- Coffee & tea service
- Signature cookie station
- Cake cutting and presentation

### EQUIPMENT

- Napkins: Folded ivory
- China: Classic white porcelain
- Flatware: Stylish 4-piece set
- Stemware: Wine, champagne and water
- Table numbers

### STAFF

- Event Coordinator
- Culinary team
- Bartenders and barbacks
- Wait staff

# EVENT COORDINATION

Gain full access to our Events Team as soon as your wedding details and event agreement are signed and received — then look forward to being seamlessly guided through the planning of your wedding and enjoy personalized day-of assistance. Our client coordinating services are complimentary to ensure you enjoy each and every moment of your planning process and wedding day!\*

*\*Full service planning packages are also available (see the events team for additional pricing)*



## PACKAGE INCLUDES

### PLAN

#### RECEIVE A PLANNING GUIDE

Full of information about our catering selections, vendor recommendations, and planning worksheets.

#### EVENTS TEAM

Available by phone and email for any and all questions.

#### DIGITAL PLANNING DOCUMENTS

Grove at Briar Barn Inn provides a cloud-based platform for you to access your wedding details and day-of documents that can be easily shared.

### VISIT

#### GROUP TASTINGS

Scheduled for our booked clients 4-6 months in advance of your wedding date. Two seats are included in your package. The group tasting is our way of introducing you to our flavors, style and presentation, and allows couples to taste our chef's selection of hors d'oeuvres, a salad and soup, and a sampling of our popular entrées.

#### EVENT COORDINATOR

Your details meeting will give you the opportunity to meet your event coordinator and discuss your menu, timeline, layout and the details of your event design.

You can expect to meet with your assigned coordinator 6-8 weeks before your wedding day.

#### MEET VENDORS

Meet your vendors on-site as needed (by appointment only).

### YOUR DAY

#### DAY OF COORDINATION

On the day of your event, your event coordinator will help coach your wedding party for a Grove at Briar Barn Inn ceremony, work with your vendors to accomplish your timeline, and be there for you when you need a drink or a bite to eat so you can relax and enjoy your day!

#### DÉCOR

Let us place all of your décor on the day of the event! Your event coordinator will meet with you the week of your wedding to receive and organize your personal décor.



## WEDDING CATERING MENU

- Your choice of 5 Passed Hors D'oeuvres
- Curated Cheese and Crudités Table
- A Soup or Salad Starter Course
- Two Formal Plated Entrées
- Coordination of Dietary Meals
- Coffee & Tea Service
- Cake Cutting & Presentation
- Signature Cookie Station

A group menu tasting for two guests is included. Up to two additional guests may be requested for \$75 each and will be permitted if space allows, based on event capacity and availability. Payment for additional guests must be made prior to the tasting via our payment portal, or by check only the day-of the event.

Any food item that is not included with our base catering package will be followed by a price per person, or as a flat rate for some platters and getting ready items. We are happy to add menu items in addition to the included catering package offerings.

*Food and beverage upgrades will reflect the most current rates based on the time they are requested and confirmed on a signed proposal. All food and beverage rates are subject to a 22% administrative fee, and all pricing is subject to all state and local sales tax at the time of your event.*

### PRE-CEREMONY: BITES & SNACKS

#### CHEESE BOARD SAMPLER <sup>v\*\*</sup>

artisan cheese with dried fruit, preserves and crackers  
 \$65 serves 4 – 6 people

#### CHARCUTERIE BOARD \*\*

artisan cheeses, cured meats, house-made jams, fruit, nuts, and crackers  
 \$82 serves 6 – 8 people

#### CLASSIC MUNCHIES <sup>v</sup>

potato chips tossed with smoked paprika and served with assorted dips  
 \$48 serves 6 – 8 people

#### MEZZE PLATE

pita, feta, olives, hummus, and tabouleh  
 \$65 serves 4 – 6 people

### PRE-CEREMONY: SANDWICH PLATTERS

SANDWICHES SERVED ON BAKED FOCACCIA BREAD AND ACCOMPANIED BY OUR HOUSE PICKLE  
 serves 6-8 people

TURKEY AND AVOCADO . . . . . \$88  
 bacon, smoked tomato jam

ROAST BEEF. . . . . \$88  
 boursin cheese, caramelized onions

ROASTED VEGETABLE WRAPS <sup>v</sup> . . . . . \$88  
 arugula, goat cheese, balsamic dressing

CAPE COD CHICKEN SALAD WRAP . . . . . \$88  
 celery, grapes and tarragon

PLEASE INFORM YOUR SERVER IF YOU HAVE AN ALLERGY

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. \*\*CONTAINS NUTS [GF-GLUTEN FREE] [V-VEGETARIAN] -VEGAN

# HORS D'OEUVRES

PRICES LISTED ARE TO ADD PREMIUM HORS D'OEUVRES;  
IF USING AS A SUBSTITUTION, PLEASE SUBTRACT \$1 FROM LISTED PRICE.

## POULTRY

- CHICKEN TERIYAKI  
*ginger dipping sauce*
- CHICKEN CHIPOTLE TOSTONE
- FRIED SESAME CHICKEN BITE  
*sweet soy glaze*
- SPICY CHICKEN DRUMETTE  
*chili and garlic glaze*
- CHICKEN AND POTATO FRITTER
- SEARED DUCK BREAST\* . . . . \$5/PP  
*on brioche, pickled cherries*

## PORK, BEEF, & LAMB

- KOREAN BBQ BEEF LETTUCE WRAP  
*kimchi, cilantro*
- BLT BITE  
*smoked pork belly, tomato jam and lettuce on brioche*
- CHORIZO STUFFED DATE <sup>GF</sup>  
*bacon and piquillo pepper*
- BRAISED MEATBALL  
*spicy tomato sauce*
- POLENTA CRISP  
*braised short rib and porcini*
- BEEF CARPACCIO\* . . . . . \$7/PP  
*truffle and parmesan on crostini*
- FILET OF BEEF\* . . . . . \$7/PP  
*red miso-orange aioli*
- LOLLIPOP LAMB CHOP <sup>\*GF</sup> . . . \$7/PP  
*herb crusted, mustard sauce*
- BRAISED PORK STEAM BUN. . \$5/PP  
*served with pickles*

## SEAFOOD

- LOCAL COD CROQUETTE  
*lemon aioli*
- SMOKED SALMON  
*rye with capers, pickled onion, creme fraiche*
- SEARED TUNA\*  
*with daikon, ponzu and crispy wonton*
- FRIED CALAMARI  
*tartar sauce*
- BAKED OYSTER. . . . . \$7/PP  
*spinach, pernod cream*
- SPICY TUNA TARTARE\* . . . . \$7/PP  
*tamari-wasabi vinaigrette*
- SEASONAL CEVICHE BITE <sup>GF</sup> . \$5/PP
- COCKTAIL SHRIMP . . . . . \$6/PP  
*citrus-poached, cocktail sauce*
- LOBSTER BITE . . . . . \$8/PP  
*avocado and tomato on toast*
- MAINE CRAB CAKE . . . . . \$7/PP  
*cilantro pesto*
- SCALLOP WRAPPED WITH  
APPLEWOOD BACON . . . . . \$7/PP

## VEGETARIAN

- FIG AND GORGONZOLA  
FLATBREAD BITE <sup>V</sup>
- EGGPLANT FRITTER <sup>V</sup>  
*topped with parmesan*
- POTATO FRITTER <sup>V</sup>  
*with kale and cheddar cheese*
- GRUYÈRE GOUGÈRE WITH  
SEA SALT <sup>V</sup>
- BEEF <sup>GF\*\*</sup>  
*whipped goat cheese and walnut with orange*
- VEGETABLE SPRING ROLL <sup>V</sup>  
*sweet chili dip*
- PLANTAIN CHIP WITH PICO DE  
GALLO <sup>GF V</sup>
- MUSHROOM TART <sup>V</sup>
- FRIED TOFU<sup>\*\*V</sup>  
*spicy peanut dip*

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## DISPLAY TABLE ADDITIONS

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### CHEESE AND CRUDITÉS\*\* (included)

artisan cheeses and accoutrements, cut seasonal vegetables & an assortment of crackers with our unique homemade dips in a curated display.

#### CUSTOMIZE YOUR CHEESE

market price

#### PLATTERS

SALMON CANAPÉ PLATTER . . . . . \$360/PLATTER  
*serves approximately 45 guests*  
*assorted smoked salmon with lemon, capers, and rye toast points*

TUSCAN ANTIPASTO PLATTER <sup>GF</sup> . . . \$300/PLATTER  
*serves approximately 30 guests*  
*imported italian meats, marinated mini-mozzarella, kalamata olive, marinated mushroom, asparagus, and roasted red pepper*

COCKTAIL SHRIMP <sup>GF</sup> . . . . . \$375/120 SHRIMP  
*citrus poached with bloody mary cocktail sauce*

OYSTERS <sup>GF</sup> . . . . . \$420/120 OYSTERS  
*oysters on the half shell with bloody mary cocktail sauce and classic mignonette. (\$3.50/each—minimum of 4 dozen)*

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## SALADS

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#### SIGNATURE

LOCAL FARM GREENS <sup>GF</sup> <sup>Ⓜ</sup>  
*local farm greens, seasonal vegetables with cucumber and red wine vinaigrette*

CAESAR <sup>∨</sup>  
*kale, parmigiano reggiano, garlic crouton*

RADISH WITH EGG <sup>GF</sup> <sup>∨</sup>  
*lemon vinaigrette*

APPLE AND BLUE CHEESE <sup>∨</sup> <sup>GF\*\*</sup>  
*topped with pecans and maple vinaigrette*

#### PREMIUM OPTIONS

STRAWBERRY SALAD <sup>∨</sup> <sup>GF\*\*</sup> . . . . . \$3/PP  
*almonds, goat cheese, white balsamic*

PEAR SALAD <sup>GF</sup> . . . . . \$3/PP  
*crispy prosciutto, gorgonzola, white wine vinaigrette*

ARUGULA <sup>∨</sup> . . . . . \$3/PP  
*roasted red peppers, feta, crispy pita in oregano vinaigrette*

HOUSE COBB SALAD <sup>GF</sup> . . . . . \$6/PP  
*avocado, egg, bacon in sherry vinaigrette*

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## SOUPS

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#### SIGNATURE

BUTTERNUT SQUASH BISQUE <sup>∨</sup> <sup>GF</sup>

TOMATO SOUP WITH CHIVES <sup>∨</sup> <sup>GF</sup>

CORN CHOWDER <sup>∨</sup>

LEEK AND POTATO SOUP <sup>∨</sup> <sup>GF</sup>

#### PREMIUM OPTIONS

ROASTED WILD MUSHROOM . . . . . \$3/PP

CLAM CHOWDER . . . . . \$6/PP

LOBSTER BISQUE <sup>GF</sup> . . . . . \$10/PP  
*smoked pimentón cream*

SOUP SHOOTER . . . . . \$3/PP

DUO OF SOUP AND SALAD . . . . . \$6/PP

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## ENTREÉS

### SIGNATURE

STATLER CHICKEN BREAST <sup>GF</sup>  
*butternut squash, brussel sprouts, rosemary jus*

STUFFED CHICKEN <sup>GF</sup>  
*spinach-mushroom filled, roasted marble potatoes*

PAN ROASTED COD  
*celeriac, roasted carrot*

SALMON \*  
*fennel, fregola*

PAN-FRIED SOLE FILLET  
*green beans, lemon-caper sauce, parsnip purée*

CULOTTE STEAK <sup>\*GF</sup>  
*potato purée with swiss chard*

GRILLED TOP SIRLOIN <sup>\*GF</sup>  
*chimichurri sauce, confit potatoes and asparagus*

BRAISED BEEF SHORT RIB <sup>GF</sup>  
*chive polenta, mushrooms and kale*

### SIGNATURE VEGETARIAN

FARRO WITH ROASTED MUSHROOMS AND SPINACH  
*vegan grain dish*

ROASTED VEGETABLE QUINOA NAPOLEON <sup>GF</sup> 

SEASONAL AGNOLOTTI\*\*  
*spring/summer - sweet pea, tarragon*  
*fall/winter - butternut squash, sage*

### PREMIUM OPTIONS

SWORDFISH <sup>GF</sup> . . . . . \$15/PP  
*crisp curry cauliflower, carrot purée, sultanas*

HALIBUT <sup>GF</sup> . . . . . \$15/PP  
*herb butter, stewed fennel and potato*

GRILLED RIB EYE <sup>\*GF</sup> . . . . . \$15/PP  
*shallot-pepper butter, potatoes Lyonnaise, green beans*

FILET MIGNON <sup>\*GF</sup> . . . . . \$20/PP  
*truffle potato purée, red-wine demi glace, broccolini*

ADD LOBSTER TAIL . . . . . MKT

ADD HERB ROASTED SHRIMP SKEWERS . . . . \$12/PP

## DESSERT & COFFEE

SIGNATURE CHOCOLATE CHIP COOKIES  
*with or without pecans*

COFFEE & TEA  
*table side service*

## DESSERT UPGRADES

AMERICAN PIE STATION (*choose 3 flavors*) . . . . \$10/PP  
*mini pies with all butter crusts: maine blueberry, dutch apple, bing cherry, pumpkin, maple pecan \*\**

ICE CREAM SUNDAE <sup>GF\*\*</sup> (*choose 2 flavors*). . . . . \$10/PP  
*chocolate, vanilla, strawberry, oreo, or mint chip*  
*served with chopped nuts, cookie pieces, seasonal berries, sprinkles, chocolate sauce, caramel sauce and fresh whipped cream*

CLASSIC FUNNEL CAKE . . . . . \$8/PP  
*crispy fried dough*

ASSORTED MINI PASTRIES. . . . . \$8/PP  
*mini cheesecake, petit four, hand-rolled truffle, chocolate dipped seasonal fruit, profiteroles with cream*

MINI DONUTS (*choose 3*). . . . . \$10/PP  
SPRING/SUMMER DONUTS

*frosted vanilla bean, coconut crunch, sugared blueberry, lavender glazed, honey cornbread, chocolate with espresso glaze*

FALL/WINTER DONUTS

*maple glazed, pumpkin, brown butter apple cider, triple chocolate, iced gingerbread, cranberry orange*

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## LATE NIGHT SNACKS

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Keep the surprises coming with a treat for your guests at the end of the night!

*Late night snacks are always passed unless otherwise noted.*

**CLASSIC FRENCH FRIES<sup>GF</sup> . . . . . \$6/PP**

*choose between sweet potato or traditional fries with ketchup, warm cheese sauce, lemon aioli or honey mustard (choose two sauces)  
make them truffle fries! +\$2/pp*

**HOMEMADE SOFT PRETZEL BITES . . . . . \$6/PP**

*bite-sized pretzels with honey mustard and warm cheese sauce*

**CLASSIC POPCORN CART<sup>V GF</sup> . . . . . \$300**

*Everyone's favorite! Your guests won't be able to resist the aroma of freshly popped corn from our vintage cart.*

**STREET TACOS . . . . . \$6/PP**

*chicken and vegetable*

**ASSORTED GRILLED FLATBREADS . . . . . \$4/PP**

*Choose 2 options: margherita-basil, tomato and mozzarella | mushroom | caramelized onion, ricotta and parmesan | pulled pork - bbq sauce and apple coleslaw | eggplant, roasted peppers and fontina | prosciutto and arugula*

**MINI CHEESEBURGER OR PORK SLIDER . . . . \$8/PP**

*mini sirloin burger with pickle, mustard and ketchup, or barbecue pork slider with coleslaw on brioche roll*

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## ADDITIONAL MEALS

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**CHILDREN'S MEALS . . . . . \$50/PP**

Choose one of the following available for children under 12 years old. Children do not count towards your final adult guest count minimum.

**GRILLED CHEESE<sup>V</sup>**

*french fries, carrot and celery sticks*

**HOMEMADE CREAMY MAC AND CHEESE<sup>V</sup>**

*french fries, carrot and celery sticks*

**CHICKEN FINGERS**

*french fries, carrot and celery sticks*

**VENDOR MEALS**

It is standard to feed any vendor who will be providing service throughout your reception. Whether you allow them to choose a meal option (it is nice to ask for meal preference as well as allergies/dietary restriction information) or assign them plates, vendor meals are billed at 50% of the entrée cost and do not count towards your final adult guest count minimum.

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# WEDDING BEVERAGE MENU

As part of your wedding package, our Events Team is available to assist you with the consultation and management of your bar menu and the liquor order for your wedding day. You can opt for a full open bar, beer and wine open bar, cash or consumption bar or a hosted cocktail hour followed by a cash bar. First choose your SERVICE LEVEL, then choose the SHELF LEVEL (Classic, Briar or Premium) that will be the best fit for you and your guests.

## BEVERAGE SETUP

**Services:** TIPS-certified bartenders and liability insurance

**Additional items:** glassware, ice, sparkling water

**Beverages:** coke, diet coke, ginger ale, sprite, tonic water, soda water, orange juice, cranberry juice, grapefruit juice, grenadine; garnishes including: lemons, limes, cocktail olives and maraschino cherries

## BAR PACKAGES

*Complimentary sparkling wine toast included with all wedding packages.*

### FULL HOSTED

**Includes:** Beverage setup, passed cocktail beverage\* and dinner wine service. Liquor, beer and wine available for 4.5 hours based on a 5 hour reception.

CLASSIC . . . . .	\$50/PP
BRIAR . . . . .	\$56/PP
PREMIUM. . . . .	\$62/PP

### BEER & WINE HOSTED

**Includes:** Beverage setup, passed cocktail beverage\* and dinner wine service. Beer and wine available for 4.5 hours based on a 5 hour reception.

CLASSIC . . . . .	\$43/PP
BRIAR . . . . .	\$48/PP
PREMIUM. . . . .	\$53/PP

### HOSTED COCKTAIL HOUR FOLLOWED BY CASH BAR

**Includes:** Beverage setup and passed cocktail beverage.\* Liquor, beer and wine available for 1 hour of service based on a 5 hour reception.

CLASSIC . . . . .	\$30/PP
BRIAR . . . . .	\$35/PP
PREMIUM. . . . .	\$38/PP

### BEER AND WINE COCKTAIL HOUR FOLLOWED BY CASH BAR

**Includes:** Beverage setup and passed cocktail beverage.\* Beer and wine available hour for 1 hour of service based on a 5 hour reception.

CLASSIC . . . . .	\$25/PP
BRIAR . . . . .	\$31/PP
PREMIUM. . . . .	\$34/PP

## PAY PER PRICING\*\*

**Consumption:** Totals are based on the total number of drinks consumed, and payable via credit card at the conclusion of your event. A \$15pp beverage set-up fee and a \$10pp deposit are required in advance.

**Cash Bar:** Your guests pay per drink; cash and cards accepted. A \$15pp beverage set-up fee is required in advance.

### WINE

CLASSIC . . . . .	\$10/DRINK
BRIAR . . . . .	\$11/DRINK
PREMIUM. . . . .	\$12/DRINK

### BEER

CLASSIC . . . . .	\$.8/DRINK
BRIAR . . . . .	\$.9/DRINK
PREMIUM. . . . .	\$10/DRINK

### LIQUOR

CLASSIC . . . . .	\$11/DRINK
BRIAR . . . . .	\$12/DRINK
PREMIUM. . . . .	\$13/DRINK

### PASSED SIGNATURE COCKTAIL

CLASSIC . . . . .	\$11/PP
BRIAR . . . . .	\$12/PP
PREMIUM. . . . .	\$13/PP

**Dinner Wine Service:** \$2 per person service fee (added to your final invoice). Total wine consumed will be added to your bar bill the night of your event.

\*Passed cocktail beverage ingredients must be within chosen package options.

\*\*Client is responsible for choosing liquor, wine and beer options for guest purchase within selected shelf level. Passed cocktail beverage and dinner wine service upgrades are only applicable for bar packages that don't already include these services.



# CLASSIC LEVEL

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## WINE

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### WHITE

PRIMATERRA, PINOT GRIGIO, Delle Venzie, IT  
*pairs well with swordfish, cod*

STONE BAY, SAUVIGNON BLANC, Marlborough, NZ  
*pairs well with starling chicken, cod*

ARROWFLITE, CHARDONNAY, California  
*pairs well with statler chicken, salmon*

### SPARKLING

DIBON, CAVA, Spain  
*pairs well with swordfish, statler chicken*

### RED

RIPORTA, PRIMITIVO, Puglia, IT  
*pairs well with chicken, stuffed chicken*

SAN FELIPE, MALBEC, Mendoza, AR  
*pairs well with culotte, sirloin*

THE ATOM, CABERNET SAUVIGNON, California  
*pairs well with filet, rib-eye, short rib*

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## LIQUOR

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NEW AMSTERDAM VODKA

NEW AMSTERDAM GIN

BRUGAL EXTRA DRY WHITE RUM

SAILOR JERRY SPICED RUM

FOUR ROSES YELLOW LABEL BOURBON

RITTENHOUSE RYE WHISKEY

DEWAR'S SCOTCH

SAUZA SILVER TEQUILA

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## BEER

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BUD LIGHT

TRUE NORTH - CERVEZA (DRAFT)

FIDDLEHEAD IPA (DRAFT)

ROTATING DRAFTS (3)

HIGH NOON HARD SELTZER

CIDER (DRAFT)



# BRIAR LEVEL

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## WINE

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### WHITE

PRIMATERRA, PINOT GRIGIO, Delle Venzie, IT  
*pairs well with swordfish, cod, shellfish*

GUY ALLION LES MEZELLES, SAUVIGNON BLANC,  
Loire Valley, FR  
*pairs well with swordfish, halibut, statler chicken*

ARROWFLITE, CHARDONNAY, California  
*pairs well with statler chicken, salmon*

### SPARKLING

DIBON, CAVA, Spain  
*pairs well with swordfish, statler chicken*

### RED

SUVALI PINOT NOIR, California  
*pairs well with: statler chicken/stuffed chicken*

WATERBROOK, MERLOT, Columbia Valley, WA  
*pairs well with: culotte, sirloin*

THE ATOM, CABERNET SAUVIGNON, California  
*pairs well with filet, rib-eye, short rib*

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## LIQUOR

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TITO'S VODKA

GIN LANE 1751

BRUGAL EXTRA DRY WHITE RUM

CAPTAIN MORGAN SPICED RUM

JACK DANIEL'S WHISKEY

JAMESON IRISH WHISKEY

BUFFALO TRACE BOURBON

JOHNNIE WALKER RED SCOTCH

HORNITOS SILVER TEQUILA

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## BEER

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BUD LIGHT

TRUE NORTH - CERVEZA (DRAFT)

FIDDLEHEAD IPA (DRAFT)

ROTATING DRAFTS (3)

HIGH NOON HARD SELTZER

CIDER (DRAFT)



# PREMIUM LEVEL

## WINE

### WHITE

MARQUIS DE GOULAIN, VOUVRAY, Loire Valley, FR  
*pairs well with swordfish, cod*

GUY ALLION LES MEZELLES, SAUVIGNON BLANC,  
Loire Valley, FR  
*pairs well with swordfish, halibut, statler chicken*

CHALK HILL, CHARDONNAY, Russian River, California  
*pairs well with statler chicken, sole, swordfish*

### SPARKLING

PHILIPPE AUGIS RESERVE SAINT-MICHEL,  
SPARKLING, FR  
*pairs well with swordfish, statler chicken*

### RED

NOAH'S RIVER PINOT NOIR, California  
*pairs well with: statler chicken/stuffed chicken*

MONTIRIUS, GS BLEND, Cote du Rhone, FR  
*pairs well with: culotte, sirloin*

HORSE HEAVEN HILLS, CABERNET SAUVIGNON,  
Columbia Valley, Washington  
*pairs well with filet, rib-eye, short rib*

## LIQUOR

GREY GOOSE VODKA

AVIATION GIN

PRIVATEER WHITE RUM

CAPTAIN MORGAN SPICED RUM

JACK DANIEL'S WHISKEY

JAMESON IRISH WHISKEY

BULLEIT BOURBON

JOHNNIE WALKER BLACK SCOTCH

1800 SILVER TEQUILA

## BEER

BUD LIGHT

TRUE NORTH - CERVEZA (DRAFT)

FIDDLEHEAD IPA (DRAFT)

ROTATING DRAFTS (3)

HIGH NOON HARD SELTZER

CIDER (DRAFT)



# SIGNATURE COCKTAIL SUGGESTIONS

Having a signature cocktail is a fun way to personalize your wedding! We highly recommend having it passed after your ceremony (and most of our bar packages include it!), and we will serve it to your guests all night long. You can have up to **two** different signature cocktails for your wedding. Have another favorite cocktail that isn't on the list? Our Events Team can help coordinate the perfect passed drink.

## SPRING

### RASPBERRY BELLINI

*sparkling wine, raspberry liqueur, with raspberries*

### BELMONT BREEZE

*bourbon, lemonade, pomegranate juice, garnished with lemon wedge or cherry*

### RUBY GREYHOUND

*grapefruit vodka, ruby red grapefruit juice, lime garnish*

### PALOMA

*silver tequila, grapefruit juice, fresh lime juice, club soda, lime garnish*

## SUMMER

### SKINNY STRAWBERRY SPRITZ

*white wine, fresh lime juice, club soda, garnished with strawberry slices*

### ISLAND PUNCH

*spiced rum, dark rum, amaretto, pineapple and orange juice, splash of grenadine*

### PEACH SANGRIA

*gin, elderflower liqueur, sweet white wine, peach purée, lime juice, simple syrup*

### BLUEBERRY MINT FIZZ

*blueberry vodka, elderflower liqueur, club soda, mint leaves, garnished with blueberries*

## FALL

### APPLE OF MY EYE

*bourbon, ginger liqueur, apple cider, lemon juice, garnished with an apple slice*

### RED SANGRIA

*red wine, raspberry vodka, garnished with assorted fresh fruit*

### SPIKED APPLE CIDER

*apple cider, dark rum, cinnamon liqueur, pineapple juice*

### WHISKEY SMASH

*bourbon, honey, lime juice and mint leaves*

## WINTER

### MISTLETOE MOJITO

*white rum, cranberry juice, mint simple syrup, soda water, cranberry garnish*

### POINSETTIA COCKTAIL

*sparkling wine, orange liqueur, cranberry juice, cranberry garnish*

### MAPLE MANHATTAN

*maple-infused whiskey, sweet vermouth, dash of bitters*

### WINTER SANGRIA

*white wine, raspberry vodka, peach schnapps, garnished with pear slices, cranberries and lime*

### WINTER WHISPERER

*peppermint vodka, pomegranate syrup, lime juice, mint leaves and club soda*



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## CURATED COCKTAIL STATIONS\*

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Who says that fun drinks are only for cocktail hour? An after dinner drink could be just what your guests need to inspire some legendary moves on the dance floor!

*All stations available during your reception only, open for two hours.*

*Beverage bill will be paid at the end of the event by credit card. Cash bar option available.*

### HIGH-BALL BOURBON BAR

#### MINGLE LIKE A MOGUL

Your high profile occasion deserves top notch tastes. Select five of our premium bourbons for your guests to enjoy.

Serve them neat, over ice or perhaps in the form of an old fashioned.

\$500 setup fee

Bourbons priced per glass, upon consumption

### POP, CLINK, FIZZ

#### POP THE BUBBLY AND CELEBRATE!

Choose four sparkling wines and give your guests the option to add a splash of your favorite fruit nectar, liqueur or citrus twist!

\$500 setup fee

Sparkling wine priced per glass, upon consumption

### FRESH FROM THE ORCHARD

#### YOU'RE THE APPLE OF MY EYE

There is something about apple cider that New Englanders find irresistible. Serve hot or cold; add whiskey and/or rum and you have all the ingredients you need for the perfect fall cocktail.

\$500 setup fee

\$10 per drink, upon consumption

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## PRE-CEREMONY BEVERAGES\*

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### COLD BREW COFFEE

*available in original, unsweetened and black*

COFFEE . . . . . \$6/9.6oz

### MIMOSA

*Includes: one bottle of chilled sparkling wine and two juices.*

CLASSIC . . . . . \$30/BOTTLE

BRIAR . . . . . \$35/BOTTLE

PREMIUM . . . . . \$40/BOTTLE

### CHILLED BEER

*Includes: 6 chilled beers with choice of two brands*

CLASSIC . . . . . \$32/6 BEERS

BRIAR . . . . . \$36/6 BEERS

PREMIUM . . . . . \$48/6 BEERS

### WINE

*Includes: one bottle of chilled white or sparkling wine*

PRIMATERRA, PINOT GRIGIO . . . . . \$30/BOTTLE

STONE BAY, SAUVIGNON BLANC . . . . . \$30/BOTTLE

ARROWFLITE, CHARDONNAY . . . . . \$30/BOTTLE

M DE MINUTY, ROSÉ . . . . . \$40/BOTTLE

DIBON, CAVA . . . . . \$30/BOTTLE

PHILIPPE AUGIS, SPARKLING . . . . . \$55/BOTTLE

OTHER WINES AVAILABLE UPON REQUEST. PLEASE CONTACT THE PLANNING TEAM.

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## UPON ARRIVAL BEVERAGES\*

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**INCLUDED WITH ON-SITE CEREMONIES ONLY, YOUR CHOICE OF ONE:**

### SPRING/SUMMER

lavender lemonade, citrus mint water, unsweetened iced tea, pomegranate iced tea

### FALL/WINTER

warm cran-apple cider, spiced hot chocolate, cranberry ginger fizz



\*Briar Barn Inn has the right to regulate the amount of alcohol purchased based on factors such as food consumption, amount of guests and time in suites.