

WEDDINGS AT GROVE

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	\$6,000	\$1,800	80 Guests	\$140/pp	\$27-\$64
SATURDAY	\$7,500	\$1,800	80 Guests	\$140/pp	\$27-\$64
SUNDAY	\$4,500	\$1,800	70 Guests	\$140/pp	\$27-\$64
WEEKDAY	\$3,000	\$1,800	60 Guests	\$140/pp	\$27-\$64

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	\$136/pp	\$27-\$64
SATURDAY	Waived	\$1,500	70 Guests	\$136/pp	\$27-\$64
SUNDAY	Waived	\$1,500	60 Guests	\$136/pp	\$27-\$64
WEEKDAY	Waived	\$1,500	50 Guests	\$136/pp	\$27-\$64

NOV, DEC, APRIL*	VENUE	CEREMONY	GUEST COUNT MINIMUM	CATERING / EVENT PACKAGE	HOSTED BAR RANGE
*APRIL - WAIVED CEREMONY FEE					
FRIDAY	\$4,000	\$1,500	70 Guests	\$136/pp	\$27-\$64
SATURDAY	\$5,000	\$1,500	70 Guests	\$136/pp	\$27-\$64
SUNDAY	\$3,000	\$1,500	60 Guests	\$136/pp	\$27-\$64
WEEKDAY	\$2,000	\$1,500	50 Guests	\$136/pp	\$27-\$64

VENUE RENTAL

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.*

CEREMONY



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

EVENT PACKAGE

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 crudité 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
- Bartender
- 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

Nothing delights like exquisite cuisine. Our Executive Chef leads an expert culinary team, expressing the rich history and character of the region through seasonal flavors, local produce, and the freshest ingredients we can source.

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**^v \$68
artisan cheese, dried fruit, preserves, and crackers. serves 4-6 people.

CHARCUTERIE BOARD** \$88
artisan cheeses, cured meats, house-made jams, fruit, nuts, and crackers. serves 6-8 people.

CLASSIC MUNCHIES^v \$50
potato chips tossed with smoked paprika and served with assorted dips. serves 6-8 people.

FRESH FRUIT PLATTER \$68
selection of seasonal fruit. serves 8 people.

SANDWICH PLATTERS

Served on an assortment of house-made bread. Serves 6-8 people.

TURKEY AND AVOCADO \$96
bacon, smoked tomato jam

ROASTED VEGETABLE WRAPS^v \$96
arugula, goat cheese, balsamic dressing

ROAST BEEF. \$96
boursin cheese, caramelized onions

CAPE COD CHICKEN SALAD WRAP \$96
celery, grapes and tarragon

COLD BREW COFFEE

available in original, unsweetened and black

COFFEE \$6/9.6OZ

MIMOSA

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

\$40/BOTTLE

CHILLED BEER

Includes: 6 chilled beers with choice of two brands:

Bud Light, Jack's Abby Post Shift, Fiddlehead IPA, High Noon

\$40/6 BEERS

WINE

Includes: one bottle of chilled white or sparkling wine

PRIMATERRA, PINOT GRIGIO \$40/BOTTLE

STONE BAY, SAUVIGNON BLANC. . . . \$40/BOTTLE

ARROWFLITE, CHARDONNAY. \$48/BOTTLE

CHATEAU PARADIS, ROSÉ \$48/BOTTLE

DIBON, CAVA \$44/BOTTLE

GANCIA, PROSECCO \$48/BOTTLE

Other wines available upon request. Please contact the Events Team.

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

COCKTAIL HOUR: HORS D'OEUVRES

SELECT 5

Prices listed are to add Premium hors d'oeuvres; if using as a substitution for an included hors d'oeuvres, please subtract \$1 from listed price.

POULTRY

THAI CHICKEN SATAY ^{GF**}

red curry peanut sauce, crushed peanuts

FRIED SESAME CHICKEN BITE ^{GF}

sweet soy glaze

SPICY CHICKEN DRUMETTE ^{GF}

chili and garlic glaze

CHICKEN & CHEESE TURNOVER

BUFFALO CHICKEN FLATBREAD

DUCK CROQUETTE \$5/PP

sage-cranberry sauce

PORK, BEEF, & LAMB

CHORIZO EMPAÑADA

SHORT RIB MUSHROOM CUP ^{GF}

STUFFED MUSHROOM

house-made italian sausage, parmesan

MINI MONTECRISTO

turkey, ham, mustard, swiss cheese

HAWAIIAN PORK PLANTAIN ^{GF}

pineapple chilli

BEEF CARPACCIO * \$7/PP

truffle and parmesan on crostini

BEEF TERIYAKI * ^{GF} \$5/PP

red miso-orange aioli

LOLLIPOP LAMB CHOP *^{GF} . . . \$7/PP

herb crusted, mustard sauce

BRAISED PORK STEAM BUN. . \$5/PP

served with pickles

SEAFOOD

LOCAL COD FRITTER

remoulade sauce

STUFFED LITTLE NECK

fennel, bacon, peppers, old bay aioli

FRIED CALAMARI

pepperoncini, parsley, lemon

COCONUT SHRIMP \$6/PP

mango-chili dip

SCALLOP ^{GF} \$7/PP

wrapped with applewood bacon

CRAB CAKE \$7/PP

lemon aioli, parsley

TUNA TARTARE *^{GF} \$7/PP

cucumber, wasabi, furikake

MINI LOBSTER SALAD ROLL. . . MKT

brioche roll, fine herbs, citrus greens

VEGETARIAN

POTATO PANCAKE ^V

horseradish cream, chives

TWICE BAKED MINI POTATO ^{V GF}

SWEET CORN ARANCINI ^V

cotija, cilantro, chipotle aioli

BUTTERNUT SQUASH ARANCINI ^V

sage, toasted pumpkin seeds

TEMPURA ASPARAGUS ^{V GF}

herbed mayonnaise

ZUCCHINI FRITTER ^V

tzatziki

TOMATO GOAT CHEESE TART ^V

basil

EGGPLANT ^{V**}

fried mozzarella, pesto

WATERMELON ^{V GF}

spicy whipped feta

MINI MUSHROOM TRUFFLE

RAVIOLI ^V \$5/PP

parmesan

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COCKTAIL HOUR: DISPLAY TABLES

CHEESE & CRUDITÉ *(included)*

Artisan cheeses and accoutrements, cut seasonal vegetables and an assortment of crackers with our unique homemade dips (hummus and tzatziki) in a curated display.

PLATTERS

SALMON CANAPÉ PLATTER \$360/PLATTER

serves approximately 45 guests

assorted smoked salmon with lemon, capers, and rye toast points

TUSCAN ANTIPASTO PLATTER ^{GF} . . \$300/PLATTER

serves approximately 30 guests

imported italian meats, marinated mini-mozzarella, kalamata olive, marinated mushroom, asparagus, and roasted red pepper

COCKTAIL SHRIMP ^{GF} \$375/120 SHRIMP

citrus poached with bloody mary cocktail sauce

OYSTERS ^{*GF} \$400/100 OYSTERS

oysters on the half shell with bloody mary cocktail sauce and classic mignonette.

RECEPTION: SOUP OR SALAD

SELECT 1

SIGNATURE

SIMPLE GREENS ^{GF} ^V

simple greens, carrots, radish, pickled onion, cucumber, red wine vinaigrette

CAESAR ^V

romaine, parmigiano reggiano, garlic crouton

BUTTERNUT SQUASH BISQUE ^V ^{GF}

TOMATO BISQUE ^V ^{GF}

LENTIL SOUP ^V ^{GF}

POTATO & LEEK SOUP ^V ^{GF}

PREMIUM OPTIONS

LITTLE GEM ^{**} \$4/PP
apples, bacon, bleu cheese, walnuts, cider vinaigrette

PEAR SALAD ^{V**} \$4/PP
pears, bleu cheese, pecans, ginger spiced vinaigrette

BEET SALAD ^{V**} \$4/PP
roasted beets, goat cheese, pistachio, orange vinaigrette

TOMATO SALAD (SEASONAL)^V. \$4/PP
arugula, basil, mozzarella, balsamic vinaigrette

CLAM CHOWDER \$6/PP

LOBSTER BISQUE ^{GF} \$10/PP
smoked pimentón cream

SOUP SHOOTER. \$3/PP

DUO OF SOUP AND SALAD \$6/PP

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RECEPTION: ENTRÉES

SELECT 2 PROTEIN AND 1 VEGETARIAN/VEGAN

BEEF

SHORT RIB

bourguignon vegetables, mashed potatoes, red wine jus

SIRLOIN ^{GF}

mashed yukon potatoes, asparagus, red wine jus

RIBYEYE ^{GF} \$25

roasted potatoes, creamed spinach, black pepper jus

TENDERLOIN ^{GF} \$25

potato purée, broccolini, bordelaise sauce

FISH

COD ^{GF}

potato and celeriac purée, asparagus, lemon aioli, chives

SALMON ^{GF}

ginger carrot purée, sautéed bok choy and rainbow carrots, miso glaze, toasted sesame

HALIBUT \$15

lemon risotto, leeks, spinach, tarragon cream

SWORDFISH \$15

rice pilaf, artichokes, roasted peppers, caper-tomato sauce

CHICKEN

STATLER ^{GF}

lemon potatoes, baby carrots, rosemary jus

PICCATA

mashed potatoes, broccoli, capers

STUFFED CHICKEN BREAST

broccoli, cheese and herb stuffed, rice pilaf, chicken velouté

PORK

BONE-IN PORK CHOP \$12

brown butter, sweet potato purée, sweet potato hash, brussels sprouts, mustard glaze

SIGNATURE VEGETARIAN/VEGAN

FARRO WITH ROASTED MUSHROOMS & SPINACH ^V

ROASTED VEGETABLE QUINOA NAPOLEON ^{GF V}

SEASONAL AGNOLOTTI**^V

spring/summer – sweet pea, tarragon

fall/winter – butternut squash, sage

DESSERT & COFFEE

Guests can enjoy our award-winning house-made chocolate chip cookies, freshly brewed coffee, and selection of Harney & Son's teas.
If you bring a cake from an outside bakery, we are happy to cut and plate.

INCLUDED

SIGNATURE CHOCOLATE CHIP COOKIES

with or without pecans

COFFEE & TEA

ENHANCEMENTS

AMERICAN PIE STATION (choose 3 flavors) \$10/PP

*mini pies with all butter crusts: maine blueberry, dutch apple, bing cherry, pumpkin, maple pecan***

ASSORTED MINI PASTRIES. \$10/PP

mini cheesecake, petit four, brownies, profiteroles with cream

ICE CREAM SUNDAE ^{GF**} (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

CHOCOLATE DIPPED STRAWBERRIES . \$36/DOZEN

3 dozen minimum

COOKIE ICE CREAM SANDWICH (choose 2 flavors) . . \$10/PP

Ginger molasses with vanilla ice cream

Double chocolate with mint ice cream

Chocolate chip with vanilla ice cream

Chocolate chip with chocolate ice cream

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LATE NIGHT SNACKS

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 ^{GF} \$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 ^{V GF} \$300

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

**Excluded from required late night snack option for extended events*

STREET TACOS \$7/PP

choice of chicken or vegetable, pico de gallo, pickled red onion, crema, cotija

PIZZA BITES \$7/PP

choice of cheese or pepperoni

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

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

ADDITIONAL MEALS

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 ^V

french fries, carrot and celery sticks

HOMEMADE CREAMY MAC AND CHEESE ^V

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 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, hosted cocktail hour, or a cash or consumption bar. First choose your **BAR TYPE**, then choose the **SHELF LEVEL** (Classic, Briar, or Premium) that will be the best fit for you and your guests. Bar packages will be reduced on your final invoice to reflect your actual adult guest count (age 21+). A \$15 bar fee will be charged for all guests under the age of 21.

BEVERAGE SETUP

Services: TIPS-certified bartender 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	\$52/PP
BRIAR	\$58/PP
PREMIUM	\$64/PP

BEER & WINE HOSTED

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

CLASSIC	\$45/PP
BRIAR	\$50/PP
PREMIUM	\$55/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	\$32/PP
BRIAR	\$37/PP
PREMIUM	\$40/PP

BEER AND WINE COCKTAIL HOUR FOLLOWED BY CASH BAR

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

CLASSIC	\$27/PP
BRIAR	\$33/PP
PREMIUM	\$36/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 \$15pp 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

Add a custom passed drink at the start of your cocktail hour.
*See liquor, beer, and wine pricing per drink.

Add a wine pour. \$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 & BEER OPTIONS FOR GUEST PURCHASE WITHIN SELECTED SHELF LEVEL. PASSED COCKTAIL BEVERAGE & DINNER WINE SERVICE UPGRADES ARE ONLY APPLICABLE FOR BAR PACKAGES THAT DON'T ALREADY INCLUDE THESE SERVICES.

CLASSIC LEVEL

WINE

WHITE

CARDETO PIERLEONE, ORVIETO, Umbria, IT
pairs well with swordfish, cod

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

HAYES RANCH, CHARDONNAY, California
pairs well with statler chicken, salmon

SPARKLING

CA DI RAJO, PROSECCO, Italy
pairs well with swordfish, statler chicken

RED

BODEGAS BRECA, GARNACHA, Spain
pairs well with chicken, stuffed chicken

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

HAYES RANCH, CABERNET SAUVIGNON, California
pairs well with filet, rib-eye, short rib

LIQUOR

NEW AMSTERDAM VODKA

NEW AMSTERDAM GIN

BACARDI WHITE RUM

SAILOR JERRY SPICED RUM

FOUR ROSES YELLOW LABEL BOURBON

RITTENHOUSE RYE WHISKEY

DEWAR'S SCOTCH

SAUZA SILVER TEQUILA

BEER

BUD LIGHT

ROTATING DRAFTS (4)

HIGH NOON HARD SELTZER

CIDER (DRAFT)



BRIAR LEVEL

WINE

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

BODEGAS BRECA, GARNACHA, Spain
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

LIQUOR

TITO'S VODKA

GIN LANE 1751

BACARDI WHITE RUM

CAPTAIN MORGAN SPICED RUM

JACK DANIEL'S WHISKEY

JAMESON IRISH WHISKEY

OLD FORESTER BOURBON

JOHNNIE WALKER RED SCOTCH

HORNITOS SILVER TEQUILA

BEER

BUD LIGHT

ROTATING DRAFTS (4)

HIGH NOON HARD SELTZER

CIDER (DRAFT)



PREMIUM LEVEL

WINE

WHITE

DR. LOOSEN, RIESLING, Mosel, GER
pairs well with swordfish, cod

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

MARTIN RAY, CHARDONNAY, California
pairs well with statler chicken, sole, swordfish

SPARKLING

NATALE VERGA, PROSECCO, Veneto, Italy
pairs well with swordfish, statler chicken

RED

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

SALUSTRI, MONTECUCCO, Tuscany, IT
pairs well with. culotte, sirloin

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

LIQUOR

GREY GOOSE VODKA

AVIATION GIN

BACARDI WHITE RUM

CAPTAIN MORGAN SPICED RUM

JACK DANIEL'S WHISKEY

JAMESON IRISH WHISKEY

BULLEIT BOURBON

JOHNNIE WALKER RED SCOTCH

1800 SILVER TEQUILA

BEER

BUD LIGHT

ROTATING DRAFTS (4)

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.

SEASONAL COCKTAILS

SPRING

RASPBERRY BELLINI

sparkling wine, raspberry liqueur, with raspberries

BELMONT BREEZE

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

VODKA LEMONADE SPRITZ

vodka, fresh lemonade, soda water, lemon 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

CRANBERRY BLISS

vodka, cranberry juice, lemonade, ginger ale, orange and cranberries garnish

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

ROSEMARY FIZZ

vodka, rosemary simple, lemon juice, soda water, rosemary sprig and lemon garnish

CLASSIC COCKTAILS

TRADITIONAL FAVORITES

MARGARITA

FRENCH 75

BEE'S KNEES

OLD FASHIONED

MOSCOW MULE

HONEY DEUCE

MOJITO

GIMLET

UPGRADED SELECTION +4/PP

APEROL SPRITZ

sparkling wine, aperol, soda, orange garnish

ROSÉ SANGRIA

vodka, rosé, simple, raspberry and strawberry purée, berries garnish

CHAMBORD BRAMBLE

gin, chambord, lemon juice, simple, raspberries garnish

COCKTAIL TOWERS

ESPRESSO MARTINI TOWER

Serves 30 people - \$450

SPARKLING WINE TOWER

Serves 30 people - \$350

CAN'T GET ENOUGH ESPRESSO MARTINIS?

- Make it a signature cocktail - \$5/pp
- Late night passed cocktail - \$8/pp
- Available for the last 2 hours of your event - \$350

UPON ARRIVAL BEVERAGES*

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.*



FAQ

WHAT'S INCLUDED?

- 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
- Signature Cookie Station
- Cake Cutting & Presentation

HOW MANY PEOPLE CAN I INVITE TO THE GROUP TASTING?

A group menu tasting for two guests is included. Up to two additional guests may be requested for \$125 each and will be permitted if space allows, based on event capacity and availability.

CAN I OFFER TWO ENTRÉE CHOICES TO MY GUESTS? THREE ENTRÉE CHOICES?

Yes! You may give your guests a choice of two proteins at your event. A third vegetarian option is also available for guests with dietary restrictions. If you would like to offer three protein options additional fees will apply.

CAN I LIST MY ENTRÉE CHOICES ON MY RESPONSE CARD BEFORE MY TASTING/DETAILS MEETING?

We recommend listing only the proteins that you know you will serve (i.e. fish, chicken or beef) as this will give you more flexibility to customize your entrées in your details meeting. We strongly suggest NOT listing a vegetarian option on your response card but would recommend including a line like: "Other dietary requests: ____" that will allow your guests to fill in their specific needs if necessary.

WHEN DO I HAVE TO LET YOU KNOW ABOUT THE CATERING SELECTIONS I HAVE MADE? CAN I MAKE CHANGES?

You will review your catering selections at your Details Meeting. If you aren't quite sure which items to choose that's fine! Your Event Coordinator will walk you through the menu and give helpful suggestions. You are allowed to make changes to your catering selections up until three weeks prior to your wedding.

DO YOU ACCOMMODATE GUESTS WITH ALLERGIES?

Yes! We are happy to provide special meals for your guests with dietary restrictions. Let your coordinator know of the specific allergy and the Chef will ensure that the guest has something safe to eat that night.

SHOULD I ACCOUNT FOR CHILDREN IN MY SEATING CHART?

Yes! When you are creating your seating chart please count children as "guests" and provide them with a seat. We do have a limited amount of high chairs and booster seats for children under the age of two. E-mail the Events Team for more information!

WHEN DO I SCHEDULE MY GROUP TASTING AT GROVE AT BRIAR BARN INN?

Group tastings are scheduled throughout the year to accommodate all of our couples. The Events Team will contact you with the scheduled dates. You can expect to attend a tasting 3-6 months prior to your wedding.

CAN I PURCHASE SINGLE BOTTLES OF A SPECIAL WINE OR SPIRIT?

Yes, you can absolutely choose a special bottle of wine or spirit to have at your event. Individual bottles are sold at a per bottle cost. Please e-mail Events@BriarBarnInn.com for pricing.

IF I'VE CHOSEN A PACKAGE THAT DOES NOT INCLUDE A SIGNATURE COCKTAIL OR DINNER WINE SERVICE CAN I STILL OFFER THOSE ITEMS TO MY GUESTS?

Absolutely! A passed signature cocktail may be added at a per person cost, and dinner wine service may be added for \$2 per person plus the amount of wine consumed.

IF WE'VE CHOSEN TO OFFER OUR GUESTS A CONSUMPTION BASED BEVERAGE PACKAGE HOW WILL WE BE BILLED?

Consumption based beverage packages require a 10 per person deposit and \$15 per person beverage set-up fee which will be included in your contract and deposit structure, and paid to Grove at Briar Barn Inn before your event. The remaining balance must be paid the night of your event via credit card or cash at the end of alcohol service.

I DON'T WANT TO GO OVER A CERTAIN DOLLAR AMOUNT FOR MY BAR. CAN I PUT A PRICE CAP ON A CONSUMPTION BASED BEVERAGE PACKAGE?

Yes, you can certainly put a price cap on a consumption based bar. Your \$15 per person deposit will go towards your consumption bar, with the remainder being paid the night of your event once the cap has been reached.

