

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

MAY - OCTOBER

PEAK SEASON

80-100 GUESTS

Friday / Saturday Evening

FRIDAY RENTAL \$6,000
 SATURDAY RENTAL \$6,500
 CEREMONY \$1,500
 CATERING MINIMUM \$11,120

Starting catering rate: \$139/person

Sunday Evening

VENUE RENTAL \$5,000
 CEREMONY \$1,500
 CATERING MINIMUM \$11,120

Starting catering rate: \$139/person

NOVEMBER, DECEMBER, & APRIL

OFF-PEAK SEASON

80-100 GUESTS

Friday / Saturday Evening

VENUE RENTAL \$4,500
 CEREMONY \$1,500
 CATERING MINIMUM \$11,120

Starting catering rate: \$139/person

Sunday Evening

VENUE RENTAL \$3,500
 CEREMONY \$1,500
 CATERING MINIMUM \$9,730

Starting catering rate: \$139/person

JANUARY - MARCH

WINTER SEASON

80-100 GUESTS

Friday / Saturday Evening

VENUE RENTAL \$1,000
 CEREMONY \$1,500
 CATERING MINIMUM \$9,380

Starting catering rate: \$134/person

Sunday Evening

VENUE RENTAL WAIVED
 CEREMONY \$1,500
 CATERING MINIMUM \$8,040

Starting catering rate: \$134/person

BAR PACKAGES

Pricing is determined based on your tier of alcohol (Classic, Briar or Premium) outlined in our Catering Menu.

LIQUOR, BEER, & WINE HOSTED BAR . . . \$48-\$60/PP
 BEER & WINE HOSTED BAR \$41-\$51/PP
 HOSTED COCKTAIL HOUR BAR \$23-\$36/PP

CONSUMPTION BAR \$20/PP
For beverage setup and deposit
 CASH BAR SETUP COST \$10/PP

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)

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 station
- 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 Station
- 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.

GETTING READY: BITES & SNACKS

CHEESE BOARD SAMPLER**

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

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

TAPAS TRIO**

an assortment of three seasonal tapas small bites
 \$65 serves 4 – 6 people

GETTING READY: 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

ROASTED VEGETABLE WRAPS. \$88
 arugula, goat cheese, balsamic dressing

ROAST BEEF. \$88
 boursin cheese, caramelized onions

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

* RAW / UNDERCOOKED | ** CONTAINS NUTS | GF - GLUTEN FREE | V - VEGETARIAN | ♻️ - VEGAN



INCLUDED HORS D'OEUVRES

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

SEAFOOD

- LOCAL COD CROQUETTE
lemon aioli
- SALMON RILLETTE
cucumber and dill
- SEARED TUNA *
with daikon, ponzu and crispy wonton
- FRIED CALAMARI
tartar sauce

VEGETARIAN

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

PORK & BEEF

- KOREAN BBQ BEEF LETTUCE
WRAP
kimchi, cilantro
- BLT BITE
*smoked pork belly, tomato jam and lettuce
on brioche*
- CHORIZO STUFFED DATE ^{GF}
bacon and piquillo pepper
- BRAISED MEATBALL
spicy tomato sauce
- POLENTA CRISP
braised short rib and porcini

PREMIUM HORS D'OEUVRES

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

POULTRY, BEEF, PORK AND LAMB

- BEEF CARPACCIO * \$6/PP
truffle and parmesan on crostini
- BRAISED PORK STEAM BUN \$5/PP
served with pickles
- SEARED DUCK BREAST * \$5/PP
on brioche, pickled cherries
- FILET OF BEEF \$6/PP
red miso-orange aioli
- LOLLIPOP LAMB CHOP ^{*GF} \$6/PP
herb crusted, mustard sauce

SEAFOOD

- BAKED OYSTER \$4/PP
spinach, pernod cream
- SPICY TUNA TARTARE \$6/PP
tamari-wasabi vinaigrette
- SEASONAL CEVICHE BITE ^{GF} \$5/PP
- COCKTAIL SHRIMP \$6/PP
citrus-poached, cocktail sauce
- LOBSTER BITE. \$6/PP
avocado and tomato on toast
- MAINE CRAB CAKE \$5/PP
cilantro pesto
- SCALLOP WRAPPED WITH APPLEWOOD
BACON. \$6/PP

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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DISPLAY TABLE ADDITIONS

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 \$180/PLATTER
serves approximately 45 guests
assorted smoked salmon with lemon, capers, and rye toast points

TUSCAN ANTIPASTO PLATTER ^{GF} . . . \$300/PLATTER
serves approximately 50 guests
imported italian meats, marinated mini-mozzarella, kalamata olive, marinated mushroom, asparagus, and roasted red pepper

COCKTAIL SHRIMP ^{GF} \$360/120 SHRIMP
citrus poached with bloody mary cocktail sauce

OYSTERS ^{*GF} \$400/120 OYSTERS
oysters on the half shell with bloody mary cocktail sauce and classic mignonette

SALADS

SIGNATURE

LOCAL FARM GREENS ^{GF}
simple greens, Alprilla farm seasonal vegetables with cucumber and red wine vinaigrette

CAESAR
kale, parmigiano reggiano, garlic crouton

RADISH WITH EGG ^{GF}
lemon vinaigrette

APPLE AND BLUE CHEESE ^{GF**}
topped with pecans and maple vinaigrette

PREMIUM OPTIONS

STRAWBERRY SALAD ^{GF**} \$3/PP
almonds, goat cheese, white balsamic

PEAR SALAD ^{GF} \$3/PP
crispy prosciutto, gorgonzola, white wine vinaigrette

ARUGULA \$3/PP
roasted red peppers, feta, crispy pita in oregano vinaigrette

HOUSE COBB SALAD ^{GF} \$4/PP
avocado, egg, bacon in sherry vinaigrette

SOUPS

SIGNATURE

BUTTERNUT SQUASH BISQUE ^{GF}

TOMATO SOUP WITH CHIVES ^{GF}

CORN CHOWDER

LEEK AND POTATO SOUP ^{GF}

PREMIUM OPTIONS

ROASTED WILD MUSHROOM \$3/PP

CLAM CHOWDER \$4/PP

LOBSTER BISQUE ^{GF} \$6/PP
smoked pimentón cream

SOUP SHOOTER \$2/PP

DUO OF SOUP AND SALAD \$4/PP

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ENTREÉS

SIGNATURE

STATLER CHICKEN BREAST ^{GF}
butternut squash, brussel sprouts, rosemary jus

STUFFED CHICKEN ^{GF}
spinach-mushroom filled, roasted marble potatoes

PAN ROASTED COD
celeriac, roasted carrot

SALMON ^{*GF}
fennel, fregola

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

CULOTTE STEAK ^{*GF}
potato purée with swiss chard

GRILLED TOP SIRLOIN ^{*GF}
chimichurri sauce, confit potatoes and asparagus

BRAISED BEEF SHORT RIB ^{GF}
chive polenta, mushrooms and kale

SIGNATURE VEGETARIAN

FARRO WITH ROASTED MUSHROOMS AND SPINACH
vegetarian grain dish

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

PREMIUM OPTIONS

SWORDFISH ^{GF} \$15/PP
crisp curry cauliflower, carrot purée, sultanas

HALIBUT ^{GF} \$15/PP
herb butter, stewed fennel and potato

GRILLED RIB EYE ^{*GF} \$15/PP
shallot-pepper butter, potatoes Lyonnaise, green beans

FILET MIGNON ^{*GF} \$18/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 \$8/PP
*mini pies with all butter crusts: maine blueberry, dutch apple and
bing cherry*

**seasonal pies: pumpkin and maple pecan*

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*

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) \$8/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

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

STREET TACOS \$6/PP

chicken and vegetable

PIZZA BITES. \$6/PP

choice of cheese or pepperoni

MINI CHEESEBURGER OR 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

includes unlimited soft drinks

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 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

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

Additional items: glassware, ice, sparkling water

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	\$48/PP
BRIAR	\$54/PP
PREMIUM	\$60/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	\$41/PP
BRIAR	\$46/PP
PREMIUM	\$51/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	\$28/PP
BRIAR	\$33/PP
PREMIUM	\$36/PP

BEER AND WINE COCKTAIL HOUR FOLLOWED BY CASH BAR

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

CLASSIC	\$23/PP
BRIAR	\$29/PP
PREMIUM	\$32/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 \$10pp beverage set-up fee and a \$10pp deposit are required in advance.

Cash Bar: Your guests pay per drink; cash & cards accepted. A \$10pp beverage set-up fee is required in advance.

WINE

CLASSIC	\$.9/DRINK
BRIAR	\$10/DRINK
PREMIUM	\$11/DRINK

BEER

CLASSIC	\$.7/DRINK
BRIAR	\$.8/DRINK
PREMIUM	\$.9/DRINK

LIQUOR

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

PASSED SIGNATURE COCKTAIL

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

WINE

WHITE

CARL SITTMANN, RIESLING, Rheinhessen, Germany
pairs well with chicken paillards, pork medallions

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

MASSO ANTICO SALENTO PRIMITIVO APPASSITO,
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

LIQUOR

NEW AMSTERDAM VODKA

NEW AMSTERDAM GIN

BRUGAL EXTRA DRY WHITE RUM

SAILOR JERRY SPICED RUM

FOUR ROSES YELLOW LABEL BOURBON

CANADIAN CLUB WHISKEY

DEWAR'S SCOTCH

SAUZA TEQUILA

BEER

BUD LIGHT

LOCAL IPA (DRAFT)

FIDDLEHEAD IPA (DRAFT)

CIDER (ROTATES SEASONALLY)

NIGHT SHIFT - NITE LITE

NOTCH -SESSION PILSNER



BRIAR LEVEL

WINE

WHITE

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

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

LIQUOR

TITO'S VODKA

AVIATION GIN

LIQUID DAMNATION WHITE RUM

CAPTAIN MORGAN SPICED RUM

JACK DANIEL'S WHISKEY

JAMESON IRISH WHISKEY

BUFFALO TRACE BOURBON

JOHNNIE WALKER RED SCOTCH

1800 SILVER TEQUILA

BEER

BUD LIGHT

LOCAL IPA (DRAFT)

FIDDLEHEAD IPA (DRAFT)

CIDER (ROTATES SEASONALLY)

ALLAGASH WHITE

TRUE NORTH - SQUARED



PREMIUM LEVEL

WINE

WHITE

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

CROQUE, ALBARINO, Spain
pairs well with swordfish, halibut, statler chicken

DMNE HERVE AZO, CHABLIS, Burgundy, FR
pairs well with statler chicken, sole, swordfish

SPARKLING

GANCIA, PROSECCO, Veneto, IT
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

RANCHO COSTERO, CABERNET SAUVIGNON,
Paso Robles, California
pairs well with filet, rib-eye, short rib

LIQUOR

GREY GOOSE VODKA

GIN MARE

PRIVATEER WHITE RUM

HAVANA CLUB SPICED RUM

JACK DANIEL'S WHISKEY

JAMESON IRISH WHISKEY

BULLEIT BOURBON

JOHNNIE WALKER BLACK SCOTCH

1800 GOLD TEQUILA

BEER

BUD LIGHT

LOCAL IPA (DRAFT)

FIDDLEHEAD IPA (DRAFT)

CIDER (ROTATES SEASONALLY)

SWITCHBACK ALE

OLD PLANTERS CROP ROTATION IPA



CURATED COCKTAIL STATIONS*

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

GETTING READY BEVERAGES*

JAVA 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

CARL SITTMAN, RIESLING \$30/BOTTLE

PRIMATERRA, PINOT GRIGIO \$30/BOTTLE

STONE BAY, SAUVIGNON BLANC \$30/BOTTLE

GANCIA, PROSECCO \$30/BOTTLE

ARROWFLITE, CHARDONNAY \$30/BOTTLE

ROSÉ D'ANJOU \$30/BOTTLE

LAURENT PERRIER, SPARKLING \$55/BOTTLE

CHATEAU DE BLIGNY, SPARKLING \$55/BOTTLE

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

UPON ARRIVAL BEVERAGES*

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

SPRING/SUMMER

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

FALL/WINTER

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



*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.