

Saturday Night Wedding Reception Information

Rev. 1/04

Price: \$8390.00 + tax for up to 600 guests. Reception prices are **Subject to Change** until a date is actually reserved. Payment in full in the form of cash or check is due the day of the reception. Credit cards are not accepted. The Farm reserves the right to require payment in cash.

Deposit: A deposit of \$1200.00 is required within one week of booking. A second deposit of \$1200.00 is required 9 months from the date of the reception. Both deposits are required for final confirmation and are applied to the balance.

Refund Policies: The deposit will be refunded if The Farm is advised of cancellation at least NINE (9) months prior to the date of the reception OR if the room is rebooked for the same number of guests.

Scheduling: Saturday night receptions *may* be preceded by an afternoon reception that *may* go as late as 6:00 p.m. Saturday night receptions may not start earlier than 8:00 p.m.

What's Included? : Our Standard Buffet, Beer, Soft Drinks, Bar snacks (chips & pretzels), Table linen & Candle Centerpieces, Personnel (NO Tipping, NO Gratuity, NO Service charge), Rental of the room for a 4 hour period.

Note: All food is for on-premises consumption only. No food may be taken out of The Farm.

Standard Buffet (included in the base price)

Cold Items: White Meat of Turkey, Lean Ham, Roast Beef, Swiss Cheese, American Cheese

Hot Items: Bite-size Toasted Hamilton Mettwurst, Crispy Straight-cut French Fried Potatoes, Boston Baked Beans

Salads & Relishes: Cottage Cheese, Macaroni Salad, Tropical Fruit Salad, Cranberry Sauce, Sliced Bermuda Onions, Olives, Dill Pickle Spears, Condiments (Mayonnaise, Ketchup, Mustard, Horseradish), Rye & White Bread, Coffee & Tea

Standard Buffet Substitutions (for an additional charge)

1. The Farm's famous **Standing Round of Roast Beef** (carved from the bone) may be substituted for the cold Beef at an additional charge of \$950.00 + tax.
2. **Baked Ham** (carved from the bone) may be substituted for the cold Ham at an additional charge of \$680.00 + tax.
3. **Fried Chicken** may be substituted for the cold Beef or Turkey at an additional charge of \$550.00 + tax (\$690.00 if added).
4. **Au Gratin Green Beans** may be substituted for the Baked Beans at an additional charge of \$90.00 + tax.
5. You may add **Rotini in Tomato Pasta Sauce with Cheeses** for an additional charge of \$300.00 + tax.

* Prices for buffet additions and substitutions remain **Subject to Change** until final details are confirmed (about one month before the reception).

Dinner Buffet

If you prefer a more formal menu than our Standard Buffet, you may do so for the additional charges listed below.

Dinner Buffet Entrees

Standing Round of Roast Beef (carved from the bone) \$950.00 + tax

Our Famous Fried Chicken \$550.00 + tax

Baked Chicken Breast (3 ounce portion if second entree) Boneless, Skinless, Tender and Juicy! \$750.00 + tax

Note: If Baked Chicken Breast will be the only entree, 5 oz. breasts would be served, one per person. \$850.00 + tax

Baked Ham (pampered with cloves and brown sugar, carved from the bone) \$680.00 + tax

Dinner Buffet Side Items

Additionally, the menu would include our Bite-size Toasted Hamilton Mettwurst, one Potato selection, one Vegetable selection, Baked Cinnamon Apples, Salads, Dinner Rolls and Dinner Rye, Butter & Margarine, Coffee & Tea. (See below for choices).

Potato: (*Choose one*) Crispy French Fries, Whipped Potatoes, Baked Potato (additional charge of \$300.00 + tax), steamed, bite-sized Red potatoes (additional charge of \$300.00 + tax).

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Dinner Buffet Side Items (cont'd)

Vegetable: (*Choose one*) Au Gratin Green Beans, Swiss Green Beans (Bacon rue), Buttered Corn, Buttered Corn with Stewed Tomatoes and Carrots, Succotash, Creamed Peas (with or without carrots).

Salads: (*All three on buffet*) Tossed Salad, Cottage Cheese, Baked Cinnamon Apples

Pasta: You may add Rotini in Tomato Pasta Sauce with Cheeses for an additional charge of \$300.00 + tax

Example Dinner Buffet & Price: Standing Round of Roast Beef (carved from the bone), Fried Chicken, Bite-size Mettwurst, Whipped Potatoes (with Au Jus), Au Gratin Green Beans, Tossed Salad with dressings, Baked Cinnamon Apples, Tropical Fruit Salad, Cottage Cheese, Dinner Rolls & Dinner Rye, Butter & Margarine, Coffee & Tea

If you choose this buffet, the price would be as follows:

\$8390.00 (base price) + \$950.00 (Standing Round of Beef) + \$550.00 (Fried Chicken) = \$9890.00 + tax for up to 600 guests.

* The price quoted above does not include Champagne for a bridal toast or Wine & Liquor if you choose an open bar.

* Prices for buffet additions and substitutions remain **Subject to Change** until final details are confirmed (about one month before the reception).

Bar Information

Champagne: \$18.00 + tax per bottle (approximately 8 servings per bottle). Champagne is normally purchased for bridal party members only. The price per bottle remains **Subject to Change**.

Liquor: Standard popular brands are available at our bar on an individual cash basis OR on an "Open Bar" charge arrangement. Since The Farm is a licensed premises, Ohio state law PROHIBITS our customers from bringing in their own alcoholic beverages.

The Farm insists that the sponsors of the reception be on the lookout for and inform the manager immediately upon noticing intoxicated persons or underage persons drinking alcoholic beverages. No one may consume alcoholic beverages without a valid state identification. Any underage guest, including wedding party members, may NOT consume alcoholic beverages, even with a parent's consent.

Open Bar: Standard brand Hiballs made with Bourbon, Blends, Scotch, Gin, Rum, or Vodka are available at \$2.75 + tax each. Standard brand Cocktails (such as Whiskey Sours & Martinis) are available at \$3.25 + tax each.

Wine is available at \$16.00 + tax per bottle (approx. 6 servings per bottle, we keep track to the quarter bottle).

The open bar average is approximately 175 drinks per 100 people. Wine & Liquor prices remain **Subject to Change**.

Why The Farm?

* The Farm has a well-lit, well-paved, 350 car parking lot.

* The Farm is on one level. Your guests will not have to climb steps when going to or from the parking lot, lobby, party rooms, or rest rooms. This is very important for elderly and disabled guests.

* The party rooms at The Farm are spaciouly designed with ample dancing room and comfortable seating. Round tables greatly enhance conversation and mingling among your guests.

* The Farm supplies plenty of bartenders and kitchen personnel so that your guests are promptly served. Also, each bar can serve from three sides and each buffet table serves on both sides.

* The Farm's food is always good and plentiful. Every product is of the highest quality we can buy. we serve the leanest Hams, the best Turkeys, and the world's greatest French Fries. We never run out of food, and your guests are encouraged to come back for seconds.

* The Farm uses real, platter-size dinner plates, stainless steel silverware, and glassware at the bar.

Choosing the Time & Day

If the Saturday evening you had in mind is not available, why not consider another possibility? A Saturday afternoon reception has its advantages. It offers traveling convenience for out-of-towners and elderly guests, and it provides you guests with their prime meal of the day. It reserves the freshest and most energetic time of the day for your special event.

An early afternoon wedding, followed by a mid-afternoon reception, leaves the evening free for the relaxation you and your family will welcome! Friday evening receptions are also a popular choice. They offer the first chance for family and friends to relax after a week of hard work, which is why Friday evening crowds are often "party" crowds.

You may also wish to consider Sundays or the eves of holidays. For instance, the Sundays before Memorial Day and Labor Day are popular times for wedding receptions at The Farm. And the days before Independence Day and Thanksgiving Day are good times for family and friends to gather.

Please call us to check availability. We offer **pro-rated prices** for 100-600 guests on Saturday afternoons, Sundays, and most Fridays, not including the eves of some holidays.

Important Additional Notes

- * Contact The Farm *before* your invitations are printed so we can discuss the proper timing of your wedding reception and other related details.
- * Reception time should be printed on your invitations to prevent any inconvenience to your guests caused by their early arrival.
- * Music & wedding cake are not provided by The Farm.
- * We reserve the right to limit the volume of music that exceed reasonable levels.
- * Additional decorations are not necessary, but **subject to the approval of the The Farm**. Glitter, Confetti, and Bottled Bubbles are PROHIBITED.
- * We do not permit the throwing of **Confetti, Rice, or Bird Seed**.
- * The Farm is decorated for Christmas from approximately Thanksgiving Day through the first week of January.
- * The Farm's decorations may not be removed.
- * Cloak rooms are available, but with no attendants; therefore, The Farm assumes no liability for loss.
- * We strongly recommend that you plan your reception time with your guests' convenience in mind. A large gap of time between the wedding ceremony and the reception may cause many of your guests to leave your reception early. For optimum timing, we recommend that the bridal party arrive at the reception within 30 minutes of its start time
- * For further terms and conditions of The Farm, Inc., please refer to the reverse side of the confirmation form you will receive after the deposit has been paid. If you would like us to mail you a copy prior to paying your deposit, we would be happy to do so. Please call our office.
- * If you object to the selling of alcoholic beverages, we will make it unavailable to your guests. However, please note that a Saturday night reservation would receive no discount.
- * If alcoholic beverages are available, then all types of alcoholic beverages will be made available. Since beer and soft drinks are included in the price, we insist that wine and liquor be available on at least a cash basis in order to accommodate the many preferences of our guests.
- * **Information obtained from the website may change before we are able to update our website. We make every effort to ensure that posted information is as accurate as possible; however, please call our office to confirm prices.**
- * **Sponsors agree to assume responsibility for damage to premises or theft or damage to the equipment of The Farm, Inc. resulting from the actions of their guests.**
- *The Loft Room has a bubble machine that we typically turn on as the bride and groom are introduced, during the first dance, and periodically throughout the evening.
- *For numerous reasons, The Farm does not recommend a Captain's Call for dinner.