



# BRIAR BARN INN

ROWLEY, MASSACHUSETTS

## WEDDING INVESTMENT

### JUNE - OCTOBER

#### PEAK SEASON

80-100 GUESTS

##### Saturday Evening

VENUE RENTAL . . . . .	\$4,500
CEREMONY . . . . .	\$850
CATERING MINIMUM . . . . .	\$11,120

*Starting catering rate: \$139/person*

### NOVEMBER, DECEMBER, APRIL, AND MAY

#### OFF-PEAK SEASON

80-100 GUESTS

##### Saturday Evening

VENUE RENTAL . . . . .	\$3,500
CEREMONY . . . . .	\$850
CATERING MINIMUM . . . . .	\$10,320

*Starting catering rate: \$129/person*

### JANUARY - MARCH

#### WINTER SEASON

80-100 GUESTS

##### Saturday Evening

VENUE RENTAL . . . . .	WAIVED
CEREMONY . . . . .	\$850
CATERING MINIMUM . . . . .	\$10,320

*Starting catering rate: \$129/person*

60-100 GUESTS

##### Friday / Sunday Evening

VENUE RENTAL . . . . .	WAIVED
CEREMONY . . . . .	\$850
CATERING MINIMUM . . . . .	\$7,140

*Starting catering rate: \$119/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 . . .	\$35-\$50/PP
BEER AND WINE HOSTED BAR . . . . .	\$30-\$45/PP
HOSTED COCKTAIL HOUR BAR . . . . .	\$17-\$27/PP

CONSUMPTION BAR . . . . .	\$10/PP
<i>For beverage setup and deposit</i>	
CASH BAR SETUP COST . . . . .	\$5/PP

*All food and beverage rates are subject to a 20% administrative fee, and all pricing is subject to the MA state meals tax at the time of your event*

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# VENUE RENTAL

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## THE BARN

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
- Votive candles are placed on all cocktail hour and dinner tables
- 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
- Parking attendant for up to 50 parking spaces, comfortably appointed restrooms, and full accessibility for your guests
- Two private hospitality suites for use during your event
- Gas fireplace contributes to the cozy atmosphere of your cocktail hour (seasonal use)
- Backup generator available as needed
- Seasonal decorations are included throughout the Barn for the month of December
- Speciality lighting and decor available (additional pricing will apply)

*\*The use of any live entertainment requires special permission from the Planning Team at Briar Barn Inn and the town of Rowley, MA.*

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## CEREMONY

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### OUR BARN (YEAR ROUND)

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



### TWO HOSPITALITY SUITES

Available to prepare for you processional and to take photos two hours prior to your wedding



### 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



### BARN LAWN OR TERRACE (WEATHER PERMITTING)

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



### WEDDING 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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## CATERING 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 crudité table
- Soup or salad course
- Formal entrées (2)
- Coordination of dietary meals
- Coffee/tea station
- Dessert station
- Cake cutting and presentation

### RENTALS

- Linens: Ivory (as needed)
- Napkins: Folded ivory
- China: Classic white porcelain
- Flatware: Stylish 4-piece set
- Stemware: Wine, champagne and water
- Table numbers

### STAFF

- Wedding Coordinator
- Chef and culinary team
- Bartenders and barbacks
- Wait staff

*All food and beverage rates are subject to a 20% administrative fee, and all pricing is subject to the MA state meals tax at the time of your event*

101 MAIN STREET, ROWLEY, MA 01969 SALES@BRIARBARNINN.COM 978.653.5323 WWW.BRIARBARNINN.COM

# WEDDING PLANNING

Gain full access to our planning team as soon as your contract is signed and received — then look forward to being seamlessly guided through the planning of your wedding and enjoy personalized day-of assistance. Our client planning 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 planning team for additional pricing)*



## PACKAGE INCLUDES

### PLAN

#### RECEIVE A PLANNING GUIDE

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

#### PLANNING TEAM

Available by phone and email for any and all questions.

#### CLIENT LOG-IN

Briar Barn Inn provides a client log-in section on our website where your wedding details, profile, and day-of documents are accessible with all smart phones, tablets and computers.

### VISIT

#### GROUP TASTINGS

Our way of introducing you to our flavors, style and presentation! A group tasting allows couples to taste our chef's selection of hors d'oeuvres, a salad or soup, and a sampling of our most popular entrées. Two tickets are included in your package for a group tasting, and additional may be purchased.

#### PLANNING MEETING

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

#### MEET VENDORS

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

### YOUR DAY

#### WEDDING COORDINATOR

To help finalize your event timeline, décor, guest seating and rentals, a wedding coordinator will be assigned to you 8-10 weeks before your wedding date.

#### DÉCOR

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

#### DAY OF COORDINATION

On the day of your event, your wedding coordinator will help coach your wedding party for a 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!



# BRIAR BARN INN

ROWLEY, MASSACHUSETTS

## 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 Dessert Station

A group menu tasting for two guests is included. Additional guests are welcome to attend for \$75 each, which can be paid in advance or added to your final invoice. 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.

## GETTING READY: BITES & SNACKS

### CHEESE BOARD SAMPLER\*\*

artisan cheese with dried fruit, preserves and crackers  
*\$40 serves 4 – 6 people*

### CLASSIC MUNCHIES

potato chips tossed with smoked paprika and served with assorted dips  
*\$45 serves 6 – 8 people*

### TAPAS TRIO\*\*

an assortment of three seasonal tapas small bites  
*\$40 serves 4 – 6 people*

### MEDITERRANEAN PLATTER

assorted olives, pickled vegetables, hummus and soft pita  
*\$75 serves 8 – 10 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*

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

ROASTED VEGETABLE WRAPS. . . . . \$80  
*arugula, goat cheese, balsamic dressing*

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

GF - Gluten Free Item / \*\*CONTAINS NUTS

*\*The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals. All food and beverage prices are subject to a 20% administration fee with all pricing subject to the MA State Meal Tax at the time of the event.*



## 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

### PORK & BEEF

BEEF SATAY\*\*  
*spicy peanut dipping sauce*

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*

### VEGETARIAN

FIG AND GORGONZOLA FLATBREAD BITE

EGGPLANT FRITTER  
*topped with parmesan*

POTATO FRITTER  
*with kale and cheddar cheese*

GRUYÈRE GOUGÈRE WITH SEA SALT

BEET <sup>GF\*\*</sup>  
*whipped goat cheese and walnut with orange*

VEGETABLE SPRING ROLL  
*sweet chili dip*

PLANTAIN CHIP WITH PICO DE GALLO <sup>GF</sup>

MUSHROOM TART

FRIED TOFU\*\*  
*spicy peanut dip*

### SEAFOOD

LOCAL COD CROQUETTE  
*lemon aioli*

MAINE CRAB CAKE  
*cilantro pesto*

SALMON RILLETTE  
*cucumber and dill*

SEARED TUNA \*  
*with daikon, ponzu and crispy wonton*

SCALLOP WRAPPED IN APPLEWOOD BACON <sup>GF</sup>

## 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 \* . . . . . \$3/PP  
*truffle and parmesan on crostini*

BRAISED PORK STEAM BUN . . . . . \$3/PP  
*served with pickles*

SEARED DUCK BREAST \* . . . . . \$4/PP  
*on brioche, pickled cherries*

BEEF WELLINGTON . . . . . \$6/PP  
*mushroom duxelle*

LOLLIPOP LAMB CHOP \*<sup>GF</sup> . . . . . \$6/PP  
*herb crusted, mustard sauce*

### SEAFOOD

BAKED OYSTER . . . . . \$4/PP  
*spinach, pernod cream*

VIETNAMESE SHRIMP ROLL . . . . . \$4/PP  
*lime-chili dip*

SEASONAL CEVICHE BITE <sup>GF</sup> . . . . . \$4/PP

BLINI . . . . . \$5/PP  
*crème fraîche and american paddlefish caviar*

LOBSTER BITE . . . . . \$6/PP  
*avocado and tomato on toast*

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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 . . . . . \$145/PLATTER  
*serves approximately 45 guests*  
*assorted smoked salmon with lemon, capers, and rye toast points*

TUSCAN ANTIPASTO PLATTER GF . . . \$250/PLATTER  
*serves approximately 50 guests*  
*imported italian meats, marinated mini-mozzarella, kalamata olive, marinated mushroom, asparagus, and roasted red pepper*

RAW BAR \*GF . . . . . \$15PP  
*cocktail shrimp, oysters, littleneck clams*

SEASONAL FRUIT PLATTER GF . . . . . \$145/PLATTER  
*serves approximately 40 guests*  
*dried and fresh fruits with an assortment of honey*

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## SALADS

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#### 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*

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## SOUPS

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#### SIGNATURE

BUTTERNUT SQUASH BISQUE GF

TOMATO SOUP WITH CHIVES GF

CORN CHOWDER

LEEK AND POTATO SOUP GF

#### PREMIUM OPTIONS

FRENCH ONION SOUP . . . . . \$3/PP  
*gruyère crouton*

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

CLAM CHOWDER . . . . . \$4/PP

LOBSTER BISQUE GF . . . . . \$5/PP  
*smoked pimentón cream*

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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 <sup>\*GF</sup>  
*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  
*vegetarian grain dish*

SEASONAL AGNOLOTTI\*\*  
*house-made vegetarian pasta*

## PREMIUM OPTIONS

SWORDFISH <sup>GF</sup> . . . . . \$8/PP  
*crisp curry cauliflowers, carrot purée, sultanas*

HALIBUT <sup>GF</sup> . . . . . \$12/PP  
*herb butter, stewed fennel and potato*

GRILLED RIB EYE <sup>\*GF</sup> . . . . . \$12/PP  
*shallot-pepper butter, potatoes Lyonnaise, green beans*

FILET MIGNON <sup>\*GF</sup> . . . . . \$15/PP  
*truffle potato purée, red-wine demi glace, broccolini*

POACHED LOBSTER TAIL . . . . . MP

# INCLUDED DESSERT & COFFEE

BRIAR BARN INN SIGNATURE CHOCOLATE  
CHIP COOKIES  
*with or without pecans*

COFFEE & TEA STATION  
*elegant display of regular and decaf coffee, hot water, tea assortment,  
cream, milk and sweeteners*

# DESSERT UPGRADES

HOT CHOCOLATE STATION. . . . . \$3/PP  
*add hot chocolate and mini marshmallows to the coffee and tea station*

AMERICAN PIE STATION . . . . . \$5/PP  
*mini pies with all butter crusts: maine blueberry, dutch apple and  
bing cherry*

*\*seasonal pies: pumpkin and maple pecan*

ICE CREAM SUNDAE <sup>GF\*\*</sup> (choose 2 flavors) . . . . . \$6/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 . . . . . \$4/PP  
*crispy fried dough*

ASSORTED MINI PASTRIES . . . . . \$5/PP  
*mini cheesecake, petit four, hand-rolled truffle, chocolate dipped seasonal  
fruit, profiteroles with cream*

MINI DONUTS (choose 3). . . . . \$5/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> . . . . . \$4/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! \$5/pp*

HOMEMADE SOFT PRETZEL BITES. . . . . \$4/PP

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

STREET TACOS . . . . . \$5/PP

*chicken and vegetable*

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

*Choose two 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. . . . . \$5/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

**\$40/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 AND FRENCH FRIES\*

HOMEMADE CREAMY MAC AND CHEESE OR PASTA WITH MARINARA

CHICKEN FINGERS AND FRENCH FRIES\*

*\*substitute carrot or celery sticks upon request*

### 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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# BEVERAGE PACKAGE INFORMATION

In addition to our award-winning catering, Briar Barn Inn offers a comprehensive beverage program that covers all of the logistics and ordering of alcoholic product. Our beverage packages complement other key elements that make your event a memorable, customized and tailored experience. Your sales manager will guide you in steps one through three during the booking process, and your selections will be reflected on your signed contract. The Planning Team will then assist you in selecting the specific products from your chosen package that will be offered to your guests. Our Planning Team will also handle all of the ordering and delivery of the alcohol for your wedding.

If you would like further guidance, please don't hesitate to e-mail us at : [Events@BriarBarnInn.com](mailto:Events@BriarBarnInn.com)

## STEP ONE: DECIDE WHICH TYPE OF BAR YOU WOULD LIKE

Decide what you would like offered on your bar:

**LIQUOR, BEER AND WINE**  
**BEER AND WINE ONLY**

## STEP TWO: CHOOSE YOUR SERVICE LEVEL

Choose a service level based on how you would like to provide alcohol to your guests.

**HOSTED ENTIRE EVENT**  
**HOSTED COCKTAIL HOUR**  
**CASH**  
**CONSUMPTION**

## STEP THREE: SELECT YOUR SHELF LEVEL

Pick your shelf level; prices range from Classic (the lowest) to Premium (the highest).

**CLASSIC**  
**BRIAR**  
**PREMIUM**

## BASIC PLANNING TIMELINE...

You will have access to our beverage details form from the moment you book your wedding. When you are ready to make your selections, fill out the form on the Briar Barn Inn Dashboard (client portal). Your submissions will go directly to your coordinator and will be reviewed during your details meeting.

### TWO MONTHS AHEAD

If you haven't filled out your beverage details yet, your Coordinator will start the process during your details meeting.

### ONE MONTH AHEAD

You will finalize your beverage menu with your Coordinator.

### TWO WEEKS BEFORE YOUR WEDDING

When you submit your final numbers to your Coordinator, please provide a count of all guests age 21 and over.

\*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.



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# WEDDING BEVERAGE MENU

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As part of your wedding package, our Planning 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:** beverage consultation, 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

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## BAR PACKAGES

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Complimentary sparkling wine toast included with all wedding packages.

### FULL HOSTED

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

CLASSIC . . . . .	\$35/PP
BRIAR . . . . .	\$43/PP
PREMIUM . . . . .	\$50/PP

### BEER & WINE HOSTED

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

CLASSIC . . . . .	\$30/PP
BRIAR . . . . .	\$40/PP
PREMIUM . . . . .	\$45/PP

### HOSTED COCKTAIL HOUR FOLLOWED BY CASH BAR

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

CLASSIC . . . . .	\$20/PP
BRIAR . . . . .	\$23/PP
PREMIUM . . . . .	\$27/PP

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

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

CLASSIC . . . . .	\$17/PP
BRIAR . . . . .	\$19/PP
PREMIUM . . . . .	\$21/PP

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## PAY PER PRICING\*\*

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**Consumption:** Totals are based on the total number of drinks consumed, and payable via credit card at the conclusion of your event. A \$5pp beverage set-up fee and a \$5pp deposit are required in advance.

**Cash Bar:** Your guests pay per drink; cash & cards accepted. A \$5pp beverage set-up fee is required in advance.

### WINE

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

### BEER

CLASSIC . . . . .	\$.5/DRINK
BRIAR . . . . .	\$.6/DRINK
PREMIUM . . . . .	\$.7/DRINK

### LIQUOR

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

### PASSED SIGNATURE DRINK

CLASSIC . . . . .	\$7/PP
BRIAR . . . . .	\$8/PP
PREMIUM . . . . .	\$9/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 signature drink 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 signature drink and dinner wine service upgrades are only applicable for bar packages that don't already include these services.



# BEER & LIQUOR LIST

## BEER

ALL BEER LISTED WITHIN YOUR PREFERRED SHELF LEVEL WILL BE INCLUDED FOR YOUR EVENT

### CLASSIC

Bud Light  
Clown Shoes - Bubble Farm IPA (draft)  
Firestone Walker Brewing - Wookie Jack  
Night Shift - Nite Lite  
Notch -Session Pilsner  
Newburg Brown Ale (draft)  
Old Planters-Crop Rotation IPA (draft)  
Plum Island Belgian White (draft)

### BRIAR

Bud Light  
Downeast Cider  
Fiddlehead IPA (draft)  
Jack's Abby Brewing - Smoke N' Dagger  
True North Mexian Lager (draft)  
True North - North Shore  
True North - Cerveza  
Samuel Smith Taddy Porter

### PREMIUM

Allagash White  
Bud Light  
Clownshoes - Chocolate Stout  
Devils Purse - Handline Kolsch  
Old Planters Crop Rotation IPA  
Spencer - Trappist Ale  
Switchback Ale  
True North - Vincianne

## LIQUOR

ALL LIQUOR LISTED WITHIN YOUR PREFERRED SHELF LEVEL WILL BE INCLUDED FOR YOUR EVENT

### CLASSIC

Tito's Vodka  
Bombay Gin  
Brugal Extra Dry White Rum  
Sailor Jerry Spiced Rum  
Four Roses Yellow Label Bourbon  
Canadian Club Whiskey  
Dewar's Scotch  
Sauza Tequila

### BRIAR

Stoli Vodka  
Aviation Gin  
Liquid Damnation White Rum  
Solera Costera Spiced Rum  
Jack Daniel's Whiskey  
Jameson Irish Whiskey  
Buffalo Trace Bourbon  
Johnnie Walker Red Scotch  
1800 Silver Tequila

### PREMIUM

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

## SIGNATURE COCKTAIL SUGGESTIONS

### 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

sweet white wine, sparkling wine, simple syrup, garnished with pear slices, cranberries and lime

#### WINTER WHISPERER

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

### SPRING

#### RASPBERRY BELLINI

Prosecco, raspberry liqueur, with raspberries

#### BELMONT BREEZE

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

#### RUBY GREYHOUND

grapefruit vodka, ruby red grapefruit juice, garnished with a lime

#### PALOMA

silver tequila, grapefruit juice, fresh lime juice, club soda, garnished with a lime

### 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 pomegranate syrup

#### PEACH SANGRIA

gin, elderflower liqueur, sweet white wine, peach puree, 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



# WINE LISTS

ALL WINE LISTED WITHIN YOUR PREFERRED SHELF LEVEL WILL BE INCLUDED FOR YOUR EVENT

## CLASSIC

### SPARKLING

VEUVE DU VERNAY *Brut*  
FRANCE

### WHITE

CARL SITTMANN *Riesling*  
GERMANY  
*Pairs well with: swordfish/cod*

MATAHIWI ESTATE *Sauvignon Blanc*  
NEW ZEALAND  
*Pairs well with: swordfish/halibut/statler chicken*

ARROWFLITE *Chardonnay*  
CALIFORNIA  
*Pairs well with: swordfish/sole/statler chicken*

### RED

MARILUNA VALENCIA *Tempranillo*  
VALENCIA, SPAIN  
*Pairs well with: statler chicken/stuffed chicken*

SAN FELIPE, *Malbec*  
MENDOZA, ARGENTINA  
*Pairs well with: culotte/sirloin*

THE ATOM *Cabernet Sauvignon*  
CALIFORNIA  
*Pairs well with: filet/rib-eye/short rib*

## BRIAR

### SPARKLING

DIBON *Cava*  
SPAIN

### WHITE

PRIMATERRA *Pinot Grigio*  
DELLE VENEZIE, ITALY  
*Pairs well with: swordfish/cod*

GUY ALLION *Sauvignon Blanc*  
LOIRE VALLEY, FRANCE  
*Pairs well with: swordfish/halibut/statler chicken*

ARROWFLITE, *Chardonnay*  
CALIFORNIA  
*Pairs well with: swordfish/sole/statler chicken*

### RED

SUVALI *Pinot Noir*  
CALIFORNIA  
*Pairs well with: statler chicken/stuffed chicken*

WATERBROOK, *Merlot*  
COLUMBIA VALLEY, WASHINGTON  
*Pairs well with: culotte/sirloin*

THE ATOM *Cabernet Sauvignon*  
CALIFORNIA  
*Pairs well with: filet/rib-eye/short rib*

## PREMIUM

### SPARKLING

GANCIA *Prosecco*  
VENETO, ITALY

### WHITE

FALCHINI *Vernaccia*  
TUSCANY, ITALY  
*Pairs well with: swordfish/cod*

SERRA DA ESTRELLA *Albarino*  
SPAIN  
*Pairs well with: swordfish/halibut/statler chicken*

NORMAND, *macon la roche vineuse*  
BURGUNDY, FRANCE  
*Pairs well with: swordfish/sole/statler chicken*

### RED

A LA CARTE, *pinot noir*  
CALIFORNIA  
*Pairs well with: statler chicken/stuffed chicken*

DOMAINE BRUSSET *cote du rhone rouge*  
COTE DU RHONE, FRANCE  
*Pairs well with: culotte/sirloin*

RANCH COSTERO PASO ROBLES  
*cabernet sauvignon*  
CALIFORNIA  
*Pairs well with: filet/rib-eye/short rib*



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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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## GETTING READY BEVERAGES\*

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### MOJO COFFEE

*available in original, unsweetened and black magic*

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

### MIMOSA

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

CLASSIC . . . . . \$25/BOTTLE

BRIAR . . . . . \$30/BOTTLE

PREMIUM . . . . . \$35/BOTTLE

### CHILLED BEER

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

CLASSIC . . . . . \$30/6 BEERS

BRIAR . . . . . \$32/6 BEERS

PREMIUM . . . . . \$42/6 BEERS

### WINE

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

CASA SANTOS LIMA BLANCO . . . . . \$25/BOTTLE

ZONIN, PINOT GRIGIO . . . . . \$25/BOTTLE

LE BALLON, SAUVIGNON BLANC . . . . . \$25/BOTTLE

BARTON & GUESTIER, BLANC DE BLANC . \$25/BOTTLE

KENWOOD YULUPA, CHARDONNAY . . . \$25/BOTTLE

ROSÉ ANJOU . . . . . \$25/BOTTLE

LAURENT PERRIER, SPARKLING . . . . . \$50/BOTTLE

CHATEAU DE BLIGNY, SPARKLING . . . . \$50/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, 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.*

