

Reception Packages

Harrington Farm offers five spectacular packages designed to highlight the special nuances of each New England season. You will find that our Winter, Monday - Thursday, Changing of Seasons, Classic and Signature have everything from beautiful linen choices to incredible menu offerings. These packages encompass everything needed to host a complete reception. You may personalize your event by adding or upgrading food, beverage and decor a la carte.

On-Site Ceremonies

The ceremony fee includes a 1/2 hour for the ceremony, access to the bridal suite and grounds for the wedding couple and their attendants one hour prior to the ceremony start time and padded white garden chairs set up for your guests on our Goshen stone pond-side patio or in front of our fieldstone fireplace.

The Winter and Monday-Thursday Package ceremony fee is included.

The Changing of Seasons ceremony fee is \$550.

The Classic and Signature ceremony fee is \$850.

Site Fee

The site rental fee includes exclusive use of the grounds, gardens, public spaces in the farmhouse and barn for your five hour reception.

The Winter and Monday-Thursday site fee is \$500.

The Changing of Seasons site fee is \$1000.

The Classic site fee is \$1100 November-August and \$1500 September-October.

The Signature site fee is \$1500 November-August and \$2000 September-October.

Sperry Tent

Seasonal May - October

Cocktail hour is hosted under our furnished sailcloth Sperry tent and is included in the Classic and Signature packages. The sailcloth Sperry tent is weather permitting and the choice if the tent is safe to use is at the discretion of Harrington Farm.

The Classic and Signature Sperry tent is included

The Changing of Seasons (May only) Sperry tent is \$900

The Monday-Thursday (May-October only) Sperry tent is \$450

Securing Your Date

We require a \$1000 non-refundable deposit to secure a date for your wedding. This deposit is credited towards your site fee.

Payment Schedule

A \$1,000 deposit, credited towards your site fee is required to book your date. Thirty days after your deposit, a catering deposit of \$2,000 is due. Nine months prior to your event date a progress payment of 1/3 of your estimated event minimum is due. Six months prior to your event date a progress payment of 1/3 of your estimated event minimum is due. The final remaining balance is due seven days prior to your event.

Event Times and Guest Minimums

Event Times

January - May and November & December: All Days
 Any five hours ending no later than 11:30 p.m.
 June - October:
 Fridays and Sundays (non-holiday weekend)
 Any five hours ending no later than 11:30 p.m.

June-October:
 Saturdays - Daytime reception 11:30-4:30 p.m.
 Evening reception 6:30 p.m-11:30 p.m.
 Sundays on *Labor Day and Columbus Day weekend treated as a Saturday*

Ceremonies are held the half hour prior to the reception start time.

Guest Minimums

January-March	April	May	November-December	June-August	September-October
Fridays 100	Fridays 100	Fridays 100	Fridays 100	Fridays 100	Fridays 100
Saturdays 100	Saturdays 125	Saturdays 150	Saturdays 100	Saturday a.m. 100	Saturday a.m. 125
Sundays 100	Sundays 100	Sundays 100	Sundays 100	Saturday p.m. 150	Saturday p.m. 150
				Sundays 100	Sundays 100

Monday-Thursday guest count minimum: 100

Meal Service Styles

Harrington Farm Reception Packages offer the following meal service styles for your event:

Plated

Each course of elegantly plated menu selections is served to your seated guest by our service staff. A \$2 split entrée fee per guest will apply if two plated entrée selections are desired. A \$3 split entrée fee per guest will apply if three plated selections are desired. You are charged for the meals your guests order, not for the higher priced entree.

A vegetarian option is provided with a plated meal and will not count as an additional entrée selection as long as vegetarian meals do not exceed 10% of the final guest count.

Buffet

One grouped set of tables with all your culinary selections displayed. Your guests have the option of selecting menu items that suit their individual tastes and appetite.

Stations

Food stations are located around the room creating several small buffets. Smaller tasting plates are used and guests are encouraged to visit and sample all the stations as many times as they would like. This service style gets food to everyone at once and encourages mingling and culinary exploring.

Children's Meals: \$40 per child 12 years old and under

Vendor Meals: Buffet/stations or chef's choice plated: 50% of catering package price per vendor

*Children's and Vendor meals do not count towards your contracted minimum guest count