

A long dining table is elegantly set for a private event. The table is covered with a crisp white tablecloth and features a series of place settings, each including a white plate, a glass, and silverware. The centerpiece consists of several tall, clear glass vases containing lit candles and fresh flowers, including vibrant red peonies and delicate purple and yellow blooms. A small, dark-colored table number sign with the number '07' is visible. The setting is positioned in front of large windows that offer a view of greenery outside, with soft, natural light filtering through. The overall atmosphere is warm and sophisticated.

PRIVATE EVENTS

PRIVATE EVENTS

3 HOUR BARN & RESTAURANT EVENT

*A three hour event,
beginning with a cocktail hour in our barn followed by a seated
two course dinner and dessert in our restaurant.*

Headcount: 30-70

Location: Barn & Restaurant

Event Time: 3 hours

Venue Fee: Waived (*if F&B minimum is met*)

F&B Minimum: Starting at \$5,000

5:00 PM COCKTAIL HOUR

Harvest Table

+

Selection of 2 Passed Wood Fired Pizzas

6:00 PM DINNER

Selection of 3 Accompaniments + 2 Entrées

7:00 PM DESSERT

Selection of 1 Dessert

8:00 PM END



MENU STYLES

Family Style Dinner - \$130 per person

Plated Dinner - \$160 per person

BAR PACKAGES

This pricing reflects a 3 hour open bar

A La Carte Bar - Pricing based on consumption

Beer & Wine - \$25 per person

Beer, Wine + 2 specialty cocktails - \$30 per person

Classic Bar - \$40 per person

VENUE FEE

*The venue fee is waived if F&B minimum is met. This still includes
use of our in- house tables, chairs, linens, napkins, plates,
glassware, & silverware.*

PRIVATE EVENTS

4 HOUR BARN & RESTAURANT EVENT

*A four hour event,
beginning with a cocktail hour in our barn followed by
a seated two course dinner and dessert in our restaurant.*

Headcount: 30-70

Location: Barn & Restaurant

Event Time: 4 hours

Venue Fee: \$1,000

F&B Minimum: Starting at \$5,000

5:00 PM COCKTAIL HOUR

Harvest Table

+

Selection of 2 Passed Wood Fired Pizzas

6:30 PM DINNER

Selection of 3 Accompaniments + 2 Entrées

7:30 PM DESSERT

Selection of 1 Dessert

9:00 PM END



MENU STYLES

Family Style Dinner - \$130 per person

Plated Dinner - \$160 per person

BAR PACKAGES

This pricing reflects a 4 hour open bar

A La Carte Bar - Pricing based on consumption

Beer & Wine - \$35 per person

Beer, Wine + 2 specialty cocktails - \$40 per person

Classic Bar - \$50 per person

VENUE FEE

*This pricing allows access to our property for an additional hour and
reflects use of our in- house tables, chairs, linens, napkins, plates,
glassware, & silverware.*

PRIVATE EVENT (TENT)

4 HOUR TENT EVENT

*A four hour event,
beginning with a one hour cocktail hour in our barn
followed by dinner and dessert in our tent.*

Headcount: 70-150

Location: Barn & Tent

Event Time: 4 hours

Venue Fee: \$2,000

F&B Minimum: starting at \$10,000

5:00 PM

COCKTAIL HOUR

Harvest Table

+

Assortment of 2 Passed Wood Fired Pizzas

6:30 PM

DINNER

Selection of 3 Accompaniments + 2 Entrées

8:00 PM

DESSERT

A Selection of 1 Dessert

9:00 PM

END



MENU STYLES

Buffet Style Dinner - \$120 per person

Family Style Dinner - \$130 per person

BAR PACKAGES

This pricing reflects a 4 hour open bar

A La Carte Bar - Pricing based on consumption

Beer & Wine - \$35 per person

Beer, Wine + 2 specialty cocktails - \$40 per person

Classic Bar - \$50 per person

VENUE FEE

This pricing allows access to our property for an extra hour and reflects use of our climate controlled tent and in- house tables, chairs, linens, napkins, plates, glassware, & silverware.

SAMPLE Cocktail Hour Menu

Spring Selections 2026

HARVEST TABLE

an assortment of sliced meats, cheeses, farm pickles, olives, crackers (GF), seasonal crudite, dips & housemade bread

PASSED WOOD FIRED PIZZAS

Choose 2

Heirloom Pomodoro

*tomato, mozzarella & herbs
(V, VV*)*

Sinclair

*roasted garlic, kale, mushrooms,
spicy peppers, cheddar
(V)*

Pasquale

*basil pesto, sun dried tomatoes,
marinated peppers, mozzarella.
(V, VV*)*

Cacio e Pepe

*pecorino, black pepper,
breakfast radish
(V)*

BBQ Brisket

*cilantro, caramelized onions,
cheddar & house-made barbecue sauce*

Spring Onion & Sausage

*charred spring onion, bechamel,
mozzarella, parmigiano*

PASSED HORS D'OEUVRES

Optional Add On (\$8 per person)

Crispy Potato Pancake

*caramelized onions, creme fraiche,
herbs
(V, GF)
add caviar +\$2 | add lox +\$1*

Pork Belly Lettuce Wrap

*pickled spring vegetables,
soy-chili honey sauce
(GF, DF)*

Steelhead Trout Tartare

*potato chip, sherry vinaigrette,
shallot, chives
(GF, DF)*

Beet Crostini

*lemon yogurt, apricot mostarda,
sherry vinaigrette, mint
(V, VV*, GF*, DF*)*

Arancini

*spicy vodka sauce, fried basil
(V, GF)*

Meatball Slider

provolone, pomodoro sauce

RAW BAR

(optional add on)

mignonette, lemons, housemade hot sauce

staffed by BHF kitchen attendant

Oysters \$4 each (min. 100 pieces, recommended 3-6 per guest)

Clams \$3 each (min. 100 pieces, recommended 2-4 per guest)

Cocktail Shrimp \$4 each (no minimum, recommended 3-6 per guest)

GF = Gluten Free | V = Vegetarian | VV = Vegan | DF = Dairy Free | NF* = can be made nut free

*this item can be modified in order to accommodate the indicated dietary restriction

SAMPLE Dinner Menu

Spring Selections 2026

ACCOMPANIMENTS

Spring Green Salad

*farm mesclun greens, mixed baby lettuces,
strawberries, goat cheese, candied walnuts,
golden balsamic vinaigrette*
(V, GF, DF*, VV*, NF*)

Beets & Greens

*roasted & marinated beets, arugula,
bocconcini, italian vinaigrette*
(V, GF)

Wood Roasted Spring Vegetables

*spring onions, baby carrots, radish,
fennel, greens, lemon & herbs*
(VV, GF)

Spring Peas & Farro

roasted artichokes, sorrel pesto, pecorino
(V, DF*)

Farm Polenta

roasted pole beans, mustard vinaigrette
(GF, V)

Smashed & Fried Baby Potatoes

roasted spring garlic, rosemary
(VV, GF)

Marinated Chickpea Salad

*roasted mushrooms, baby artichokes,
soy ginger vinaigrette*
(VV,GF,DF)

ENTRÉES

Grilled Strip Loin

calçots, romesco
(GF, DF)

Filet of Steelhead Trout

lemon yogurt & chive salsa verde
(GF, DF*)

Brick Oven Chicken

brined & finished with herb au jus
(GF, DF)

Braised Leg of Lamb

mint yogurt, green onion gremolata
(GF, DF*)

Grilled Portobello Mushroom

soy ginger marinade, spring pea risotto
(GF, DF, VV)

SILENT OPTION:

Grilled Portobello Mushroom

Soy ginger marinade, spring pea risotto
(VV, GF, DF)

GF = Gluten Free | V = Vegetarian | VV = Vegan | DF = Dairy Free | NF* = can be made nut free

*this item can be modified in order to accommodate the indicated dietary restriction

PRICING DETAILS & ADDITIONAL INFORMATION

Catering Price

Pricing is based on the chosen menu style and the outlined number of selection listed for each corresponding event format.

Beverage Price

Open bar packages are priced out based on the number of hours and the outlined number of choices listed for each package.

Venue Fee

*The venue fee is determined based on event duration, event size, use of property and related infrastructure.
For a standard 3 hour dinner event in the restaurant, the venue fee is waived if the Food & Beverage minimum is met.*

Food & Beverage Minimum

*All of our private events have a food & beverage minimum in order to close the property to the public.
The minimum varies depending on the day of the week, time of year, and scope of work.*

Event Time

*All events must have a start time of 4pm or later.
If event time increases beyond 3 hours, the venue fee increases \$1,000/hr. (maximum 4 hours)*

23% Staffing & Administrative fee

*Percentage is based on the pretax food and beverage total.
This fee covers all event staff, event planning, service staff, bartenders, catering & kitchen staff,
and general staff for setup, breakdown and cleanup.*

Any additional gratuity for staff is left at your discretion.

Tax

Food, beverage & venue fee will all be charged standard NYS Sales Tax (8.125%).