

Kaleigh Moore Photography

Welcome to Pomona

Pomona at Blue Barn is located on West Wind Farm in Hilton, New York. Pomona overlooks 110 acres of working farm land and orchards — a beautiful backdrop for your unforgettable big day. The space and setting blend rustic charm and landscape with modern elegance and amenities.

At Blue Barn Cidery and Pomona, we believe in buying locally. We believe in supporting family farms. We believe in knowing where your food comes from. And, we believe that you will find all of these values reflected in the catering options we offer.

Menus offered by Pomona are listed seasonally in order to utilize the freshest ingredients available, including fruits and vegetables grown on-site at West Wind Farm. This allows us to provide a truly unique culinary experience for you and your guests.

Spring menus: March, April, & May, pages 4-6
Summer menus: June, July, & August, pages 7-9
Autumn menus: September through February, pages 10-12
**Pricing listed is valid through 12/31/2027.

Should you wish to select a menu or item outside of your wedding season, please inquire with a Pomona coordinator for pricing and availability.

All dietary and allergen restrictions can be accommodated by request. Pricing changes may apply.

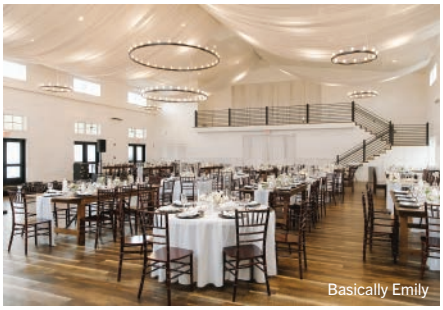

CR Photos


All Need Photography






Alan Pelton


Basically Emily

Venue & Amenities

Venue Inclusions
- Exclusive use of Pomona from 10:00am - Midnight (amplified music until 10:30pm).
- Tables & Chairs: 11 farm tables (96”); Round tables (60”); banquet tables for DJ, dessert, and display; cocktail tables (24”); chairs for up to 225 people.
- Floor length linens for round tables, and napkins in your choice of color.
- All glassware, flatware, and white bone China.
- One planning call and one planning meeting, including custom floor plan and wedding day timeline.
- Venue Coordinator on wedding day to provide direction of all vendors, execution of timeline, and to ensure all venue-related matters are attended to.

Ceremony Options
- On-site ceremony can take place indoors, on the Terrace, the Patio, or in the Lawn.
- Ceremony fee includes planning, rehearsal, setup, coordination, and tear down.
- Ceremony rehearsals take place on the Thursday before the wedding.

Occupancy
- Saturday weddings require a minimum of 75 guests.
- Maximum occupancy is 225 seated guests.

WEDDING SEASON	FRIDAY	SATURDAY	SUNDAY
SPRING, SUMMER, FALL April 1st - November 30th	$6,500	$7,000	$6,000
WINTER December 1st - March 31st	$5,000	$5,500	$4,000
CEREMONY FEE	$750 + TAX	$750 + TAX	$750 + TAX

A $500 refundable damage deposit is due on or before 30 days prior to wedding; refunded 10 days post wedding. The venue takes a separate security deposit check for all weddings. The venue will refund this fee unless damage is sustained, additional cleanup is required, or the wedding runs over the allotted time.

Catering Packages





Catering packages are split into three tiers: Level one, Level two, and Level three. Moving through this packet, you will find three tiers available for each seasonal menu. As noted below, all package pricing includes 4-hour standard open bar services.

Level one

Plated $143 per person
Family Style $152 per person
Buffet $156 per person

SEASONAL CRUDITE + CHEESE DISPLAY
HAND PASSED HORS D'OEUVRES (CHOOSE THREE)
SALADS (CHOOSE ONE)
DINNER ROLLS WITH WHIPPED BUTTER
SIDES (CHOOSE THREE)
ENTRÉES - PROTEIN (CHOOSE TWO), VEGETARIAN (CHOOSE ONE)
FOUR-HOUR STANDARD OPEN BAR PACKAGE

DESSERTS (CHOOSE THREE)
COFFEE + TEA STATION
CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED:
CIDER SERVICE (CHOOSE ONE)

Level two

Plated $169 per person
Family Style $178 per person
Buffet $182 per person

SEASONAL CRUDITE + CHEESE DISPLAY
HAND PASSED HORS D'OEUVRES (CHOOSE FOUR)
SALADS (CHOOSE ONE)
DINNER ROLLS WITH WHIPPED BUTTER
SIDES (CHOOSE THREE)
ENTRÉES - PROTEIN (CHOOSE THREE), VEGETARIAN (CHOOSE ONE)
FOUR-HOUR STANDARD OPEN BAR PACKAGE

DESSERTS (CHOOSE FOUR)
COFFEE + TEA STATION
CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED:
CIDER SERVICE (CHOOSE ONE)
LOFT + SUITE PACKAGES (CHOOSE ONE)

Level three

Plated $195 per person
Family Style $204 per person
Buffet $208 per person

SEASONAL CRUDITE + CHEESE DISPLAY
HAND PASSED HORS D'OEUVRES (CHOOSE FIVE)
SALADS
DINNER ROLLS WITH WHIPPED BUTTER
SIDES (CHOOSE FOUR)
ENTRÉES - PROTEIN (CHOOSE FOUR), VEGETARIAN (CHOOSE ONE)
FOUR-HOUR STANDARD OPEN BAR PACKAGE

DESSERTS (CHOOSE FOUR)
COFFEE + TEA STATION
CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED:
CIDER SERVICE (CHOOSE ONE)
LOFT + SUITE PACKAGES (CHOOSE ONE)
LATE NIGHT STATION (CHOOSE ONE)

Spring: level one

MARCH, APRIL, MAY

Plated $143 per person
Family Style $152 per person
Buffet $156 per person

SEASONAL CRUDITE + CHEESE DISPLAY

HOUSE MADE JAMS, FRESH FRUIT, CROSTINI + CRACKERS

HAND PASSED HORS D'OEUVRES (CHOOSE THREE)

WHIPPED SPINACH + ARTICHOKE PHYLLO CUPS
SPRING PEA + WHITE BEAN CANAPE
RICOTTA, ASPARAGUS + ARUGULA FLATBREAD
FRESH VEGETABLE SPRING ROLL WITH PONZU SAUCE
CUCUMBER CANAPE WITH HUMMUS + PICKLED CARROT
LEMON DILL CHICKEN SALAD IN ENDIVE CUPS
SPRING ONION GOAT CHEESE STUFFED PROFITEROLES
TEMPURA ASPARAGUS WITH SWEET + SOUR CHERRY SAUCE
WHIPPED RICOTTA CROSTINI WITH PESTO + PINE NUTS
SPRING GARLIC CHICKEN YAKITORI
MARSCAPONE TOASTS WITH FRESH BERRIES + LEMON ZEST
AVOCADO CANAPE WITH ORANGE CHILE SHRIMP SALAD

SALAD (CHOOSE ONE)

HOUSE: TOMATO, ONION, CUCUMBER, HYDROPONIC LETTUCE, BALSAMIC + HERB VINAIGRETTE

SPRING SALAD: HYDROPONIC LETTUCE, PICKLED CARROT, GOAT CHEESE, SHAVED RADISH, ROASTED ASPARAGUS, TOASTED ALMONDS, LEMON SCALLION VINAIGRETTE

DINNER ROLLS

WITH WHIPPED BUTTER

SIDES (CHOOSE THREE)

GRILLED ASPARAGUS, SHAVED PARMESAN, BREADCRUMBS
SPRING ONION + GREEN GARLIC ROASTED POTATOES
ROASTED CARROTS WITH FENNEL BROWN BUTTER
GARLIC PARSLEY BUTTERED RED POTATOES

ORZO SALAD: CHARRED CARROT, PICKLED RED ONION, GOAT CHEESE, PEAS, RADISH, LEMON OREGANO VINAIGRETTE

QUINOA SALAD: SUGAR SNAP PEAS, ROASTED ASPARAGUS, PEA SHOOTS, RED ONION, TARRAGON DIJON VINAIGRETTE

ENTRÉES

PROTEIN (CHOOSE TWO)

BASIL PESTO MARINATED AIRLINE CHICKEN BREAST
SPRING GARLIC ROASTED CHICKENS
WHITE WINE + FRESH HERB BRAISED CHICKEN
LEMON OREGANO PORK TENDERLOIN
PAN SEARED LEMON DILL SALMON FILLETS
PARSLEY CAPER GRILLED SHRIMP
SESAME SEARED AHI TUNA WITH MISO GINGER SAUCE

VEGETARIAN (CHOOSE ONE)

PEA PESTO TORTELLINI, ASPARAGUS, SHAVED PARMESAN
CAVATAPPI, SPRING PEAS, ASPARAGUS, VODKA SAUCE
MUSHROOM, PEA AND PECORINO RISOTTO

BAR PACKAGE

FOUR-HOUR STANDARD OPEN BAR

DESSERTS (CHOOSE THREE)

MINI ASSORTED FRUIT TARTLETTES
MINI ASSORTED CHEESECAKES
APPLE CIDER DONUTS
CHOCOLATE AND VANILLA CAKE TRUFFLES
MINI CARROT CUPCAKES + CREAM CHEESE FROSTING
PASTRY CREAM + FRUIT PHYLLO CUPS
BROWNIE BITES + CHOCOLATE CHIP BLONDIE BITES
CHOCOLATE RASPBERRY + CHEESE FILLED CANNOLIS

COFFEE + TEA STATION

CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED (SEE PAGES 14-15)

CIDER SERVICE (CHOOSE ONE)

Spring: level two

MARCH, APRIL, MAY

Plated $169 per person
Family Style $178 per person
Buffet $182 per person

SEASONAL CRUDITE + CHEESE DISPLAY

HOUSE MADE JAMS, FRESH FRUIT, CROSTINI + CRACKERS

HAND PASSED HORS D'OEUVRES (CHOOSE FOUR)

WHIPPED SPINACH + ARTICHOKE PHYLLO CUPS
SPRING PEA + WHITE BEAN CANAPE
RICOTTA, ASPARAGUS + ARUGULA FLATBREAD
FRESH VEGETABLE SPRING ROLL WITH PONZU SAUCE
CUCUMBER CANAPE WITH HUMMUS + PICKLED CARROT
LEMON DILL CHICKEN SALAD IN ENDIVE CUPS
SPRING ONION GOAT CHEESE STUFFED PROFITEROLES
TEMPURA ASPARAGUS WITH SWEET + SOUR CHERRY SAUCE
WHIPPED RICOTTA CROSTINI WITH PESTO + PINE NUTS
SPRING GARLIC CHICKEN YAKITORI
MARSCAPONE TOASTS WITH FRESH BERRIES + LEMON ZEST
AVOCADO CANAPE WITH ORANGE CHILE SHRIMP SALAD

SALAD (CHOOSE ONE)

HOUSE: TOMATO, ONION, CUCUMBER, HYDROPONIC LETTUCE, BALSAMIC + HERB VINAIGRETTE

SPRING SALAD: HYDROPONIC LETTUCE, PICKLED CARROT, GOAT CHEESE, SHAVED RADISH, ROASTED ASPARAGUS, TOASTED ALMONDS, LEMON SCALLION VINAIGRETTE

DINNER ROLLS

WITH WHIPPED BUTTER

SIDES (CHOOSE THREE)

GRILLED ASPARAGUS, SHAVED PARMESAN, BREADCRUMBS
SPRING ONION + GREEN GARLIC ROASTED POTATOES
ROASTED CARROTS WITH FENNEL BROWN BUTTER
GARLIC PARSLEY BUTTERED RED POTATOES

ORZO SALAD: CHARRED CARROT, PICKLED RED ONION, GOAT CHEESE, PEAS, RADISH, LEMON OREGANO VINAIGRETTE

QUINOA SALAD: SUGAR SNAP PEAS, ROASTED ASPARAGUS, PEA SHOOTS, RED ONION, TARRAGON DIJON VINAIGRETTE

ENTRÉES

PROTEIN (CHOOSE THREE)

BASIL PESTO MARINATED AIRLINE CHICKEN BREAST
SPRING GARLIC ROASTED CHICKENS
WHITE WINE + FRESH HERB BRAISED CHICKEN
LEMON OREGANO PORK TENDERLOIN
PAN SEARED LEMON DILL SALMON FILLETS
PARSLEY CAPER GRILLED SHRIMP
SESAME SEARED AHI TUNA WITH MISO GINGER SAUCE

VEGETARIAN (CHOOSE ONE)

PEA PESTO TORTELLINI, ASPARAGUS, SHAVED PARMESAN
CAVATAPPI, SPRING PEAS, ASPARAGUS, VODKA SAUCE
MUSHROOM, PEA AND PECORINO RISOTTO

BAR PACKAGE

FOUR-HOUR STANDARD OPEN BAR

DESSERTS (CHOOSE FOUR)

MINI ASSORTED FRUIT TARTLETTES
MINI ASSORTED CHEESECAKES
APPLE CIDER DONUTS
CHOCOLATE AND VANILLA CAKE TRUFFLES
MINI CARROT CUPCAKES + CREAM CHEESE FROSTING
PASTRY CREAM + FRUIT PHYLLO CUPS
BROWNIE BITES + CHOCOLATE CHIP BLONDIE BITES
CHOCOLATE RASPBERRY + CHEESE FILLED CANNOLIS

COFFEE + TEA STATION

CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED (SEE PAGES 14-15)

CIDER SERVICE (CHOOSE ONE)
LOFT + SUITE PACKAGE (CHOOSE ONE)

Spring: level three

MARCH, APRIL, MAY

Plated $195 per person
Family Style $204 per person
Buffet $208 per person

SEASONAL CRUDITE + CHEESE DISPLAY

HOUSE MADE JAMS, FRESH FRUIT, CROSTINI + CRACKERS

HAND PASSED HORS D'OEUVRES (CHOOSE FIVE)

WHIPPED SPINACH + ARTICHOKE PHYLLO CUPS
SPRING PEA + WHITE BEAN CANAPE
RICOTTA, ASPARAGUS + ARUGULA FLATBREAD
FRESH VEGETABLE SPRING ROLL WITH PONZU SAUCE
CUCUMBER CANAPE WITH HUMMUS + PICKLED CARROT
LEMON DILL CHICKEN SALAD IN ENDIVE CUPS
SPRING ONION GOAT CHEESE STUFFED PROFITEROLES
TEMPURA ASPARAGUS WITH SWEET + SOUR CHERRY SAUCE
WHIPPED RICOTTA CROSTINI WITH PESTO + PINE NUTS
SPRING GARLIC CHICKEN YAKITORI
MARSCAPONE TOASTS WITH FRESH BERRIES + LEMON ZEST
AVOCADO CANAPE WITH ORANGE CHILE SHRIMP SALAD

SALADS

HOUSE: TOMATO, ONION, CUCUMBER, HYDROPONIC LETTUCE, BALSAMIC + HERB VINAIGRETTE

SPRING SALAD: HYDROPONIC LETTUCE, PICKLED CARROT, GOAT CHEESE, SHAVED RADISH, ROASTED ASPARAGUS, TOASTED ALMONDS, LEMON SCALLION VINAIGRETTE

DINNER ROLLS

WITH WHIPPED BUTTER

SIDES (CHOOSE FOUR)

GRILLED ASPARAGUS, SHAVED PARMESAN, BREADCRUMBS
SPRING ONION + GREEN GARLIC ROASTED POTATOES
ROASTED CARROTS WITH FENNEL BROWN BUTTER
GARLIC PARSLEY BUTTERED RED POTATOES

ORZO SALAD: CHARRED CARROT, PICKLED RED ONION, GOAT CHEESE, PEAS, RADISH, LEMON OREGANO VINAIGRETTE

QUINOA SALAD: SUGAR SNAP PEAS, ROASTED ASPARAGUS, PEA SHOOTS, RED ONION, TARRAGON DIJON VINAIGRETTE

ENTRÉES

PROTEIN (CHOOSE FOUR)

BASIL PESTO MARINATED AIRLINE CHICKEN BREAST
SPRING GARLIC ROASTED CHICKENS
WHITE WINE + FRESH HERB BRAISED CHICKEN
LEMON OREGANO PORK TENDERLOIN
PAN SEARED LEMON DILL SALMON FILLETS
PARSLEY CAPER GRILLED SHRIMP
SESAME SEARED AHI TUNA WITH MISO GINGER SAUCE
GRILLED NY STRIP STEAKS + GARLIC COMPOUND BUTTER

VEGETARIAN (CHOOSE ONE)

PEA PESTO TORTELLINI, ASPARAGUS, SHAVED PARMESAN
CAVATAPPI, SPRING PEAS, ASPARAGUS, VODKA SAUCE
MUSHROOM, PEA AND PECORINO RISOTTO

BAR PACKAGE

FOUR-HOUR STANDARD OPEN BAR

DESSERTS (CHOOSE FOUR)

MINI ASSORTED FRUIT TARTLETTES
MINI ASSORTED CHEESECAKES
APPLE CIDER DONUTS
CHOCOLATE AND VANILLA CAKE TRUFFLES
MINI CARROT CUPCAKES + CREAM CHEESE FROSTING
PASTRY CREAM + FRUIT PHYLLO CUPS
BROWNIE BITES + CHOCOLATE CHIP BLONDIE BITES
CHOCOLATE RASPBERRY + CHEESE FILLED CANNOLIS

COFFEE + TEA STATION

CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED (SEE PAGES 14-15)

CIDER SERVICE (CHOOSE ONE)
LOFT + SUITE PACKAGES (CHOOSE ONE)
LATE NIGHT STATION (CHOOSE ONE)

Summer: level one

JUNE, JULY, AUGUST

Plated $143 per person
Family Style $152 per person
Buffet $156 per person

SEASONAL CRUDITE + CHEESE DISPLAY

HOUSE MADE JAMS, FRESH FRUIT, CROSTINI + CRACKERS

HAND PASSED HORS D'OEUVRES (CHOOSE THREE)

CILANTRO LIME CHICKEN SATAY WITH PEANUT SAUCE
MINI PULLED PORK TACOS WITH PICKLED RED ONIONS + COTIJA
MINI AVOCADO TOAST WITH SMOKED SALMON
CONFIT GARLIC GOAT CHEESE CROSTINI WITH TOMATO + OLIVE OIL
MARGHERITA STYLE FLATBREAD
CORN + BLACK BEAN CANAPE WITH COTIJA
GRILLED FLANK STEAK SKEWERS WITH CHIMICHURRI SAUCE
SHRIMP SALAD ON BRIOCHE TOAST
BAKED BRIE PHYLLO CUP WITH STRAWBERRIES
GRILLED PEACH CROSTINI WITH BALSAMIC + WHIPPED GOAT CHEESE
CAPRESE SKEWERS WITH OLIVE OIL + BALSAMIC
BOURBON BBQ CHICKEN SATAY WITH PICKLED CELERY

SALADS (CHOOSE ONE)

HOUSE: TOMATO, ONION, CUCUMBER, HYDROPONIC LETTUCE, BALSAMIC + HERB VINAIGRETTE

SUMMER SALAD: HYDROPONIC LETTUCE, ROASTED CORN, GRAPE TOMATO, PICKLED RED ONION, COTIJA CHEESE, AVOCADO LIME DRESSING

DINNER ROLLS

WITH WHIPPED BUTTER

SIDES (CHOOSE THREE)

HEIRLOOM TOMATO + MOZZARELLA PEARL CAPRESE SALAD
GARLIC + PARMESAN ROASTED RED POTATOES
GRILLED CHIMICHURRI SQUASH + ZUCCHINI
PICKLED PINEAPPLE COLESLAW

ASIAN STYLE RICE NOODLE SALAD: WITH CUCUMBER, ZUCCHINI, PICKLED RED ONION, BOK CHOY, CHILE LIME VINAIGRETTE

COUSCOUS SALAD: GRILLED CORN, TOMATO, BLACK BEAN, RED ONION, AVOCADO, COTIJA CHEESE, CILANTRO LIME VINAIGRETTE

ENTRÉES

PROTEIN (CHOOSE TWO)

BRUSCHETTA GRILLED AIRLINE CHICKEN BREAST
SEARED PORK CHOP WITH MANGO PINEAPPLE CHUTNEY
BOURBON BBQ SMOKED CHICKEN
LEMONGRASS + LIME MARINATED SALMON
SMOKED BEEF BRISKET WITH SWEET + SOUR CHILI GARLIC GLAZE
SPIEDIE SKEWERS - CHICKEN, PEPPERS, ONIONS SQUASH
PAN SEARED HALIBUT, WHITE WINE, CORN + TOMATO SAUCE
LEMON-BASIL GRILLED SHRIMP

VEGETARIAN (CHOOSE ONE)

GARDEN VEGETABLE CAVATELLI
ISRAELI COUSCOUS + SUMMER VEGETABLES
ROASTED TOMATO + ARUGULA PESTO SPAGHETTI
SQUASH, TOMATO + BASIL EGGPLANT ROULADE

BAR PACKAGE

FOUR-HOUR STANDARD OPEN BAR

DESSERTS (CHOOSE THREE)

MINI ASSORTED FRUIT TARTLETTES
MINI ASSORTED CHEESECAKES
APPLE CIDER DONUTS
CHOCOLATE AND VANILLA CAKE TRUFFLES
MINI CARROT CUPCAKES + CREAM CHEESE FROSTING
PASTRY CREAM + FRUIT PHYLLO CUPS
BROWNIE BITES + CHOCOLATE CHIP BLONDIE BITES
CHOCOLATE RASPBERRY + CHEESE FILLED CANNOLIS

COFFEE + TEA STATION

CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED (SEE PAGES 14-15)

CIDER SERVICE (CHOOSE ONE)

Summer: level two

JUNE, JULY, AUGUST

Plated $169 per person
Family Style $178 per person
Buffet $182 per person

SEASONAL CRUDITE + CHEESE DISPLAY

HOUSE MADE JAMS, FRESH FRUIT, CROSTINI + CRACKERS

HAND PASSED HORS D'OEUVRES (CHOOSE FOUR)

CILANTRO LIME CHICKEN SATAY WITH PEANUT SAUCE
MINI PULLED PORK TACOS WITH PICKLED RED ONIONS + COTIJA
MINI AVOCADO TOAST WITH SMOKED SALMON
CONFIT GARLIC GOAT CHEESE CROSTINI WITH TOMATO + OLIVE OIL
MARGHERITA STYLE FLATBREAD
CORN + BLACK BEAN CANAPE WITH COTIJA
GRILLED FLANK STEAK SKEWERS WITH CHIMICHURRI SAUCE
SHRIMP SALAD ON BRIOCHE TOAST
BAKED BRIE PHYLLO CUP WITH STRAWBERRIES
GRILLED PEACH CROSTINI WITH BALSAMIC + WHIPPED GOAT CHEESE
CAPRESE SKEWERS WITH OLIVE OIL + BALSAMIC
BOURBON BBQ CHICKEN SATAY WITH PICKLED CELERY

SALADS (CHOOSE ONE)

HOUSE: TOMATO, ONION, CUCUMBER, HYDROPONIC LETTUCE, BALSAMIC + HERB VINAIGRETTE

SUMMER SALAD: HYDROPONIC LETTUCE, ROASTED CORN, GRAPE TOMATO, PICKLED RED ONION, COTIJA CHEESE, AVOCADO LIME DRESSING

DINNER ROLLS

WITH WHIPPED BUTTER

SIDES (CHOOSE THREE)

HEIRLOOM TOMATO + MOZZARELLA PEARL CAPRESE SALAD
GARLIC + PARMESAN ROASTED RED POTATOES
GRILLED CHIMICHURRI SQUASH + ZUCCHINI
PICKLED PINEAPPLE COLESLAW

ASIAN STYLE RICE NOODLE SALAD: WITH CUCUMBER, ZUCCHINI, PICKLED RED ONION, BOK CHOY, CHILE LIME VINAIGRETTE

COUSCOUS SALAD: GRILLED CORN, TOMATO, BLACK BEAN, RED ONION, AVOCADO, COTIJA CHEESE, CILANTRO LIME VINAIGRETTE

ENTRÉES

PROTEIN (CHOOSE THREE)

BRUSCHETTA GRILLED AIRLINE CHICKEN BREAST
SEARED PORK CHOP WITH MANGO PINEAPPLE CHUTNEY
BOURBON BBQ SMOKED CHICKEN
LEMONGRASS + LIME MARINATED SALMON
SMOKED BEEF BRISKET WITH SWEET + SOUR CHILI GARLIC GLAZE
SPIEDIE SKEWERS - CHICKEN, PEPPERS, ONIONS SQUASH
PAN SEARED HALIBUT, WHITE WINE, CORN + TOMATO SAUCE
LEMON-BASIL GRILLED SHRIMP

VEGETARIAN (CHOOSE ONE)

GARDEN VEGETABLE CAVATELLI
ISRAELI COUSCOUS + SUMMER VEGETABLES
ROASTED TOMATO + ARUGULA PESTO SPAGHETTI
SQUASH, TOMATO + BASIL EGGPLANT ROULADE

BAR PACKAGE

FOUR-HOUR STANDARD OPEN BAR

DESSERTS (CHOOSE FOUR)

MINI ASSORTED FRUIT TARTLETTES
MINI ASSORTED CHEESECAKES
APPLE CIDER DONUTS
CHOCOLATE AND VANILLA CAKE TRUFFLES
MINI CARROT CUPCAKES + CREAM CHEESE FROSTING
PASTRY CREAM + FRUIT PHYLLO CUPS
BROWNIE BITES + CHOCOLATE CHIP BLONDIE BITES
CHOCOLATE RASPBERRY + CHEESE FILLED CANNOLIS

COFFEE + TEA STATION

CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED (SEE PAGES 14-15)

CIDER SERVICE (CHOOSE ONE)
LOFT + SUITE PACKAGE (CHOOSE ONE)

Summer: level three

JUNE, JULY, AUGUST

Plated $195 per person
Family Style $204 per person
Buffet $208 per person

SEASONAL CRUDITE + CHEESE DISPLAY

HOUSE MADE JAMS, FRESH FRUIT, CROSTINI + CRACKERS

HAND PASSED HORS D'OEUVRES (CHOOSE FIVE)

CILANTRO LIME CHICKEN SATAY WITH PEANUT SAUCE
MINI PULLED PORK TACOS WITH PICKLED RED ONIONS + COTIJA
MINI AVOCADO TOAST WITH SMOKED SALMON
CONFIT GARLIC GOAT CHEESE CROSTINI WITH TOMATO + OLIVE OIL
MARGHERITA STYLE FLATBREAD
CORN + BLACK BEAN CANAPE WITH COTIJA
GRILLED FLANK STEAK SKEWERS WITH CHIMICHURRI SAUCE
SHRIMP SALAD ON BRIOCHE TOAST
BAKED BRIE PHYLLO CUP WITH STRAWBERRIES
GRILLED PEACH CROSTINI WITH BALSAMIC + WHIPPED GOAT CHEESE
CAPRESE SKEWERS WITH OLIVE OIL + BALSAMIC
BOURBON BBQ CHICKEN SATAY WITH PICKLED CELERY

SALADS

HOUSE: TOMATO, ONION, CUCUMBER, HYDROPONIC LETTUCE, BALSAMIC + HERB VINAIGRETTE

SUMMER SALAD: HYDROPONIC LETTUCE, ROASTED CORN, GRAPE TOMATO, PICKLED RED ONION, COTIJA CHEESE, AVOCADO LIME DRESSING

DINNER ROLLS

WITH WHIPPED BUTTER

SIDES (CHOOSE FOUR)

HEIRLOOM TOMATO + MOZZARELLA PEARL CAPRESE SALAD
GARLIC + PARMESAN ROASTED RED POTATOES
GRILLED CHIMICHURRI SQUASH + ZUCCHINI
PICKLED PINEAPPLE COLESLAW

ASIAN STYLE RICE NOODLE SALAD: WITH CUCUMBER, ZUCCHINI, PICKLED RED ONION, BOK CHOY, CHILE LIME VINAIGRETTE

COUSCOUS SALAD: GRILLED CORN, TOMATO, BLACK BEAN, RED ONION, AVOCADO, COTIJA CHEESE, CILANTRO LIME VINAIGRETTE

ENTRÉES

PROTEIN (CHOOSE FOUR)
BRUSCHETTA GRILLED AIRLINE CHICKEN BREAST
SEARED PORK CHOP WITH MANGO PINEAPPLE CHUTNEY
BOURBON BBQ SMOKED CHICKEN
LEMONGRASS + LIME MARINATED SALMON
SMOKED BEEF BRISKET WITH SWEET + SOUR CHILI GARLIC GLAZE
SPIEDIE SKEWERS - CHICKEN, PEPPERS, ONIONS SQUASH
PAN SEARED HALIBUT, WHITE WINE, CORN + TOMATO SAUCE
LEMON-BASIL GRILLED SHRIMP
GRILLED RIBEYE STEAKS WITH CORN SALSA

VEGETARIAN (CHOOSE ONE)
GARDEN VEGETABLE CAVATELLI
ISRAELI COUSCOUS + SUMMER VEGETABLES
ROASTED TOMATO + ARUGULA PESTO SPAGHETTI
SQUASH, TOMATO + BASIL EGGPLANT ROULADE

BAR PACKAGE

FOUR-HOUR STANDARD OPEN BAR

DESSERTS (CHOOSE FOUR)

MINI ASSORTED FRUIT TARTLETTES
MINI ASSORTED CHEESECAKES
APPLE CIDER DONUTS
CHOCOLATE AND VANILLA CAKE TRUFFLES
MINI CARROT CUPCAKES + CREAM CHEESE FROSTING
PASTRY CREAM + FRUIT PHYLLO CUPS
BROWNIE BITES + CHOCOLATE CHIP BLONDIE BITES
CHOCOLATE RASPBERRY + CHEESE FILLED CANNOLIS

COFFEE + TEA STATION

CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED (SEE PAGES 14-15)

CIDER SERVICE (CHOOSE ONE)
LOFT + SUITE PACKAGES (CHOOSE ONE)
LATE NIGHT STATION (CHOOSE ONE)

Autumn: level one

SEPTEMBER - FEBRUARY

Plated $143 per person
Family Style $152 per person
Buffet $156 per person

SEASONAL CRUDITE + CHEESE DISPLAY

HOUSE MADE JAMS, FRESH FRUIT, CROSTINI + CRACKERS

HAND PASSED HORS D'OEUVRES (CHOOSE THREE)

MINI BRAISED BEEF TACOS WITH PICKLED ONION + QUESO FRESCO
MINI ARANCINI WITH MARINARA + SHAVED PARMESAN
BRIE + APPLE CHUTNEY CROSTINI
MAPLE ROSEMARY GLAZED PORK BELLY BITES
PIMENTO CHEESE + TOMATO JAM ON BRIOCHE TOAST
WHIPPED RICOTTA + PICKLED BEET CROSTINI
MOZZARELLA, SAUSAGE + BROCCOLINI FLATBREAD
BOURBON MAPLE APPLE CHICKEN BROCHETTES
PHYLLO CUPS WITH SWEET POTATO + CANDIED WALNUTS
MAPLE BACON WRAPPED SCALLOPS
BRIOCHE WITH FIGS, GOAT CHEESE + BOURBON MAPLE SYRUP
POLENTA FRIES WITH ROMESCO

SALADS (CHOOSE ONE)

HOUSE: TOMATO, ONION, CUCUMBER, HYDROPONIC LETTUCE, BALSAMIC + HERB VINAIGRETTE

AUTUMN SALAD: HYDROPONIC LETTUCE, ROASTED BEETS, GORGONZOLA, PICKLED APPLE, DRIED FIGS, MAPLE SHERRY VINAIGRETTE

DINNER ROLLS

WITH WHIPPED BUTTER

SIDES (CHOOSE THREE)

SAGE + BROWN BUTTER MASHED POTATOES
GARLIC CHILE ROASTED BROCCOLINI
CIDER GLAZED BRUSSEL SPROUTS WITH MAPLE GRANOLA
MASHED SWEET POTATO WITH MAPLE CANDIED PECANS
BUTTERNUT SQUASH + CRANBERRY RICE PILAF

ROASTED BROCCOLI SALAD: RED ONION, PICKLED RAISINS, TOASTED WALNUTS, CREAMY GARLIC DRESSING

ENTRÉES

PROTEIN (CHOOSE TWO)

GARLIC ROSEMARY SEARED AIRLINE CHICKEN BREAST
CIDER BRAISED PORK LOIN
WHITE WINE + TARRAGON ROASTED CHICKEN
WESTCIDER BRAISED BEEF
CIDER BRINED PORK CHOPS WITH APPLE BACON CHUTNEY
ROASTED TOMATO AND FENNEL BRAISED HALIBUT
PAN SEARED SALMON WITH PISTACHIO + PARSLEY GREMOLATA

VEGETARIAN (CHOOSE ONE)

RATATOUILLE PARPADELLE WITH SHAVED PARMESAN
FETTUCINE WITH BUTTERNUT SQUASH CREAM SAUCE
CRANBERRY WALNUT QUINOA STUFFED ACORN SQUASH
CAMPANELLE WITH WILTED KALE + RED PEPPER CREAM SAUCE

BAR PACKAGE

FOUR-HOUR STANDARD OPEN BAR

DESSERTS (CHOOSE THREE)

MINI ASSORTED FRUIT TARTLETTES
MINI ASSORTED CHEESECAKES
APPLE CIDER DONUTS
CHOCOLATE AND VANILLA CAKE TRUFFLES
MINI CARROT CUPCAKES + CREAM CHEESE FROSTING
PASTRY CREAM + FRUIT PHYLLO CUPS
BROWNIE BITES + CHOCOLATE CHIP BLONDIE BITES
CHOCOLATE RASPBERRY + CHEESE FILLED CANNOLIS

COFFEE + TEA STATION

CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED (SEE PAGES 14-15)

CIDER SERVICE (CHOOSE ONE)

Autumn: level two

SEPTEMBER - FEBRUARY

Plated $169 per person
Family Style $178 per person
Buffet $182 per person

SEASONAL CRUDITE + CHEESE DISPLAY

HOUSE MADE JAMS, FRESH FRUIT, CROSTINI + CRACKERS

HAND PASSED HORS D'OEUVRES (CHOOSE FOUR)

MINI BRAISED BEEF TACOS WITH PICKLED ONION + QUESO FRESCO
MINI ARANCINI WITH MARINARA + SHAVED PARMESAN
BRIE + APPLE CHUTNEY CROSTINI
MAPLE ROSEMARY GLAZED PORK BELLY BITES
PIMENTO CHEESE + TOMATO JAM ON BRIOCHE TOAST
WHIPPED RICOTTA + PICKLED BEET CROSTINI
MOZZARELLA, SAUSAGE + BROCCOLINI FLATBREAD
BOURBON MAPLE APPLE CHICKEN BROCHETTES
PHYLLO CUPS WITH SWEET POTATO + CANDIED WALNUTS
MAPLE BACON WRAPPED SCALLOPS
BRIOCHE WITH FIGS, GOAT CHEESE + BOURBON MAPLE SYRUP
POLENTA FRIES WITH ROMESCO

SALADS (CHOOSE ONE)

HOUSE: TOMATO, ONION, CUCUMBER, HYDROPONIC LETTUCE, BALSAMIC + HERB VINAIGRETTE

AUTUMN SALAD: HYDROPONIC LETTUCE, ROASTED BEETS, GORGONZOLA, PICKLED APPLE, DRIED FIGS, MAPLE SHERRY VINAIGRETTE

DINNER ROLLS

WITH WHIPPED BUTTER

SIDES (CHOOSE THREE)

SAGE + BROWN BUTTER MASHED POTATOES
GARLIC CHILE ROASTED BROCCOLINI
CIDER GLAZED BRUSSEL SPROUTS WITH MAPLE GRANOLA
MASHED SWEET POTATO WITH MAPLE CANDIED PECANS
BUTTERNUT SQUASH + CRANBERRY RICE PILAF

ROASTED BROCCOLI SALAD: RED ONION, PICKLED RAISINS, TOASTED WALNUTS, CREAMY GARLIC DRESSING

ENTRÉES

PROTEIN (CHOOSE THREE)
GARLIC ROSEMARY SEARED AIRLINE CHICKEN BREAST
CIDER BRAISED PORK LOIN
WHITE WINE + TARRAGON ROASTED CHICKEN
WESTCIDER BRAISED BEEF
CIDER BRINED PORK CHOPS WITH APPLE BACON CHUTNEY
ROASTED TOMATO AND FENNEL BRAISED HALIBUT
PAN SEARED SALMON WITH PISTACHIO + PARSLEY GREMOLATA

VEGETARIAN (CHOOSE ONE)
RATATOUILLE PARPADELLE WITH SHAVED PARMESAN
FETTUCINE WITH BUTTERNUT SQUASH CREAM SAUCE
CRANBERRY WALNUT QUINOA STUFFED ACORN SQUASH
CAMPANELLE WITH WILTED KALE + RED PEPPER CREAM SAUCE

BAR PACKAGE

FOUR-HOUR STANDARD OPEN BAR

DESSERTS (CHOOSE FOUR)

MINI ASSORTED FRUIT TARTLETTES
MINI ASSORTED CHEESECAKES
APPLE CIDER DONUTS
CHOCOLATE AND VANILLA CAKE TRUFFLES
MINI CARROT CUPCAKES + CREAM CHEESE FROSTING
PASTRY CREAM + FRUIT PHYLLO CUPS
BROWNIE BITES + CHOCOLATE CHIP BLONDIE BITES
CHOCOLATE RASPBERRY + CHEESE FILLED CANNOLIS

COFFEE + TEA STATION

CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED (SEE PAGES 14-15)

CIDER SERVICE (CHOOSE ONE)
LOFT + SUITE PACKAGES (CHOOSE ONE)

Autumn: level three

SEPTEMBER - FEBRUARY

Plated $195 per person
Family Style $204 per person
Buffet $208 per person

SEASONAL CRUDITE + CHEESE DISPLAY

HOUSE MADE JAMS, FRESH FRUIT, CROSTINI + CRACKERS

HAND PASSED HORS D'OEUVRES (CHOOSE FIVE)

MINI BRAISED BEEF TACOS WITH PICKLED ONION + QUESO FRESCO
MINI ARANCINI WITH MARINARA + SHAVED PARMESAN
BRIE + APPLE CHUTNEY CROSTINI
MAPLE ROSEMARY GLAZED PORK BELLY BITES
PIMENTO CHEESE + TOMATO JAM ON BRIOCHE TOAST
WHIPPED RICOTTA + PICKLED BEET CROSTINI
MOZZARELLA, SAUSAGE + BROCCOLINI FLATBREAD
BOURBON MAPLE APPLE CHICKEN BROCHETTES
PHYLLO CUPS WITH SWEET POTATO + CANDIED WALNUTS
MAPLE BACON WRAPPED SCALLOPS
BRIOCHE WITH FIGS, GOAT CHEESE + BOURBON MAPLE SYRUP
POLENTA FRIES WITH ROMESCO

SALADS

HOUSE: TOMATO, ONION, CUCUMBER, HYDROPONIC LETTUCE, BALSAMIC + HERB VINAIGRETTE

AUTUMN SALAD: HYDROPONIC LETTUCE, ROASTED BEETS, GORGONZOLA, PICKLED APPLE, DRIED FIGS, MAPLE SHERRY VINAIGRETTE

DINNER ROLLS

WITH WHIPPED BUTTER

SIDES (CHOOSE FOUR)

SAGE + BROWN BUTTER MASHED POTATOES
GARLIC CHILE ROASTED BROCCOLINI
CIDER GLAZED BRUSSEL SPROUTS WITH MAPLE GRANOLA
MASHED SWEET POTATO WITH MAPLE CANDIED PECANS
BUTTERNUT SQUASH + CRANBERRY RICE PILAF

ROASTED BROCCOLI SALAD: RED ONION, PICKLED RAISINS, TOASTED WALNUTS, CREAMY GARLIC DRESSING

ENTRÉES

PROTEIN (CHOOSE FOUR)
GARLIC ROSEMARY SEARED AIRLINE CHICKEN BREAST
CIDER BRAISED PORK LOIN
WHITE WINE + TARRAGON ROASTED CHICKEN
WESTCIDER BRAISED BEEF
CIDER BRINED PORK CHOPS WITH APPLE BACON CHUTNEY
ROASTED TOMATO AND FENNEL BRAISED HALIBUT
PAN SEARED SALMON WITH PISTACHIO + PARSLEY GREMOLATA
BEEF TENDERLOIN + WESTCIDER ONION CHUTNEY

VEGETARIAN (CHOOSE ONE)
RATATOUILLE PARPADELLE WITH SHAVED PARMESAN
FETTUCINE WITH BUTTERNUT SQUASH CREAM SAUCE
CRANBERRY WALNUT QUINOA STUFFED ACORN SQUASH
CAMPANELLE WITH WILTED KALE + RED PEPPER CREAM SAUCE

BAR PACKAGE

FOUR-HOUR STANDARD OPEN BAR

DESSERTS (CHOOSE FOUR)

MINI ASSORTED FRUIT TARTLETTES
MINI ASSORTED CHEESECAKES
APPLE CIDER DONUTS
CHOCOLATE AND VANILLA CAKE TRUFFLES
MINI CARROT CUPCAKES + CREAM CHEESE FROSTING
PASTRY CREAM + FRUIT PHYLLO CUPS
BROWNIE BITES + CHOCOLATE CHIP BLONDIE BITES
CHOCOLATE RASPBERRY + CHEESE FILLED CANNOLIS

COFFEE + TEA STATION

CAKE CUTTING SERVICES

ENHANCEMENTS INCLUDED (SEE PAGES 14-15)

CIDER SERVICE (CHOOSE ONE)
LOFT + SUITE PACKAGES (CHOOSE ONE)
LATE NIGHT STATION (CHOOSE ONE)

Bar Services





4-HOUR STANDARD OPEN BAR INCLUDED IN ALL PACKAGE PRICING

BLUE BARN CANS THE WESTCIDER, JOSTABERRY JAM, WHITE PEACH MANGO JAM, SUNSEEKER, BLUEBERRY JAM, SUGAR & SPICE, GINGERBERRY JAM

DRAFT BEER BLUE LIGHT, HILTON LIGHT, IPA, RED ALE

WINES (CHOOSE THREE) CHARDONNAY, CABERNET SAUVIGNON, ROSÈ, RIESLING, PINOT NOIR, PINOT GRIGIO

WELL BRANDS SVEDKA, TANQUERAY, JOSE CUERVO, BACARDI, JIM BEAM

4-HOUR PREMIUM OPEN BAR + $20 PER PERSON

BLUE BARN CANS THE WESTCIDER, JOSTABERRY JAM, WHITE PEACH MANGO JAM, SUNSEEKER, BLUEBERRY JAM, SUGAR & SPICE, GINGERBERRY JAM

DRAFT BEER BLUE LIGHT, HILTON LIGHT, IPA, RED ALE

WINES (CHOOSE FOUR) CHARDONNAY, CABERNET SAUVIGNON, ROSÈ, RIESLING, PINOT NOIR, PINOT GRIGIO

PREMIUM BRANDS TITO'S, BEEF EATER, ESPOLÒN, CAPTAIN MORGAN, JACK DANIELS

4-HOUR SIGNATURE OPEN BAR + $30 PER PERSON

BLUE BARN CANS THE WESTCIDER, JOSTABERRY JAM, WHITE PEACH MANGO JAM, SUNSEEKER, BLUEBERRY JAM, SUGAR & SPICE, GINGERBERRY JAM

DRAFT BEER BLUE LIGHT, HILTON LIGHT, IPA, RED ALE

WINES (ALL SIX) CHARDONNAY, CABERNET SAUVIGNON, ROSÈ, RIESLING, PINOT NOIR, PINOT GRIGIO

SIGNATURE BRANDS GREY GOOSE, HENDRICKS, 1800 SILVER, DIPLOMATICO RESERVA, JAMESON

BAR PERSONALIZATION

SIGNATURE COCKTAILS
STARTING AT $4 PER PERSON

TABLE WINES
STARTING AT $25 PER BOTTLE

TABLE CHAMPAGNE
STARTING AT $38 PER BOTTLE

ALL BAR PACKAGES INCLUDE SOFT DRINKS AND OTHER NON-ALCOHOLIC BAR STANDARDS. NO SHOTS, NO DOUBLES, NO NEAT DRINKS.

Enhancements





CIDER SERVICES $8 PER PERSON, PER SELECTION

WELCOME BAR
PRE-CEREMONY
ASSORTED ICE-COLD CIDERS
INFUSED WATERS

POP THE BUBBLY DINNER TOAST
DINNER SERVICE
POP THE BUBBLY IN CHAMPAGNE FLUTES
TABLE SERVICE PER GUEST

MULLED CIDER
LATE NIGHT
HOT MULLED CIDER
SEASONAL CIDER TOPPINGS

LOFT + SUITE PACKAGES $12 PER PERSON (MUST SELECT FROM BREAKFAST OR LUNCH OPTIONS)

BREAKFAST PACKAGE (CHOOSE THREE)
BLOODY MARY BAR OR POMOSA BAR
FRESH BERRY YOGURT PARFAITS
FRESH FRUIT ACAI BOWLS
MINI AVOCADO TOAST
HOUSEMADE BERRY MUFFINS + DANISHES
BACON, EGG + CHEESE BREAKFAST BURRITO
BAGELS WITH WHIPPED BUTTER + CREAM CHEESE
ASSORTED EGG WHITE BITES

OR

LUNCH PACKAGE (CHOOSE THREE)
GRILLED CHICKEN OR CHEESEBURGER SLIDERS
CAPRESE SALAD
CHEESE + CHARCUTERIE BOARD
ASSORTED WRAPS
SEASONAL VEGETABLE PASTA SALAD
MACARONI SALAD
BLUE BARN SIGNATURE PRETZELS WITH QUESO + HONEY MUSTARD

LATE NIGHT STATIONS $13 PER PERSON, PER STATION (BILLED AT MIN 75% OF HEAD COUNT)

PIZZA STATION
HOT PIZZAS ON HOUSEMADE CRUST: MARGHERITA STYLE; BUFFALO CHICKEN; SAUSAGE, BROCCOLI, PICKLED ONION; THREE CHEESE
SIDE SAUCES: RANCH, BLUE CHEESE

SNACK STATION
SIGNATURE BLUE BARN PRETZELS; FRIED MAC AND CHEESE BITES; BUFFALO BONELESS WINGS; PIGS IN A BLANKET
SIDE SAUCES: QUESO, HONEY MUSTARD, RANCH, BLUE CHEESE, HONEY BBQ, SPICY MUSTARD

GARABAGE PLATE STATION
BUILD YOUR OWN PLATE: HOT DOGS; HAMBURGERS; MAC SALAD; HOMEFRIES
TOPPINGS: MEAT HOT, ONIONS, KETCHUP, MUSTARD

ICE CREAM SUNDAE STATION
FLAVORS: VANILLA, CHOCOLATE, STRAWBERRY
TOPPINGS: MARASCHINO CHERRIES, CHOCOLATE SAUCE, CARAMEL SAUCE, RAINBOW SPRINKLES, WHIPPED CREAM

CIDER + DONUT STATION
FRESH APPLE CIDER (COLD OR HOT MULLED) SERVED WITH CINNAMON STICKS, APPLE WEDGES, AND ORANGE SLICES
BLUE BARN CIDER DONUTS SERVED CINNAMON SUGAR, JOSTABERRY GLAZED, AND/OR PLAIN

Enhancements Continued →

Enhancements Continued

DESSERT

SHEET CAKE ($6/PERSON)
FRESH BAKED CAKE IN YOUR CHOICE OF FLAVOR AND FROSTING. CUT & SERVED TO YOUR GUESTS ALONG WITH OR IN PLACE OF YOUR CUT CAKE AND/OR DESSERT SELECTIONS.

CAKE CHOICES: WHITE, VANILLA, CHOCOLATE.
FROSTING CHOICES: CHOCOLATE OR VANILLA BUTTERCREAM

PLEASE NOTE: DESSERTS NOT BAKED ON SITE ARE REQUIRED TO BE PURCHASED FROM A NYS DOH LICENSED BAKERY. HOMEMADE ITEMS ARE STRICTLY PROHIBITED BY THE DEPARTMENT OF HEALTH. PROOF OF LICENSURE WILL BE REQUIRED FOR NEW BAKERY VENDORS.

Payment & Frequently asked Questions

PAYMENT SCHEDULE + INFORMATION TIMELINE

PRICING LISTED IS VALID THROUGH 12/31/2027. CATERING PAYMENTS DUE ACCORDING TO GUIDELINES BELOW. UPON COMPLETION OF YOUR CONTRACT, SPECIFIC DUE DATES ARE PROVIDED. VENUE PAYMENTS LISTED SEPARATELY IN GREY.

PAYMENT	PAYMENT AMOUNT	PAYMENT DUE
PAYMENT 1	VENUE DEPOSIT: 30% OF VENUE RENTAL FEE & CEREMONY	TO RESERVE WEDDING DATE
PAYMENT 2	CATERING DEPOSIT: 30% OF ESTIMATED CATERING COST	9-MONTHS PRIOR TO WEDDING
PAYMENT 3	2ND VENUE PAYMENT: 30% OF VENUE RENTAL FEE & CEREMONY	6-MONTHS PRIOR TO WEDDING
PAYMENT 4	2ND CATERING PAYMENT: 30% OF ESTIMATED CATERING COST	90 DAYS PRIOR TO WEDDING
PAYMENT 5	FINAL VENUE PAYMENT: REMAINING BALANCE OF VENUE RENTAL & CEREMONY, PLUS COST OF RENTALS OR VENUE ADD-ONS. HEADCOUNT GUARANTEE IS DUE FOR CATERING.	30 DAYS PRIOR TO WEDDING
HEADCOUNT	FINAL HEADCOUNT DUE	15 DAYS PRIOR TO WEDDING
PAYMENT 6	FINAL CATERING PAYMENT: REMAINING BALANCE OF CATERING & 10% GRATUITY	10 DAYS PRIOR TO WEDDING

FREQUENTLY ASKED QUESTIONS

HOW DO I RESERVE A DATE?
A SIGNED VENUE RENTAL AGREEMENT AND A NON-REFUNDABLE RETAINER ARE REQUIRED TO RESERVE A DATE. WE DO NOT HOLD DATES ON A TENTATIVE BASIS.

IS A COORDINATOR INCLUDED IN THE VENUE RENTAL FEE?
A VENUE COORDINATOR WILL BE PRESENT ON THE DAY OF YOUR WEDDING TO ENSURE ALL VENUE-RELATED MATTERS ARE ATTENDED TO, INCLUDING LIGHTING, TEMPERATURE CONTROL, AND GUEST DIRECTION. WEDDING CEREMONY COORDINATION SERVICES ARE INCLUDED IN THE CEREMONY FEE.

WHAT IS THE PRICING FOR VENDOR MEALS, GUESTS UNDER 21, AND CHILDREN?
VENDOR MEALS AND GUESTS UNDER 21 YEARS OF AGE ARE BILLED AT 50% OF THE SELECTED MENU PRICING. CHILDREN AGE 5 AND UNDER ARE FREE OF CHARGE.

WHAT TAXES AND FEES ARE ADDED TO THE LISTED PRICES?
MENU PRICES DO NOT INCLUDE SALES TAX OR GRATUITY. AN 8% NYS SALES TAX AND 10% GRATUITY, CALCULATED ON FOOD AND BEVERAGE COSTS, WILL BE ADDED TO YOUR FINAL CATERING INVOICE. GRATUITY IS DISTRIBUTED TO EVENT STAFF.

WHAT PAYMENT METHODS ARE ACCEPTED?
WE ACCEPT CASH, CHECK, BANK ACH TRANSFER, AND CREDIT CARD. ONLINE PAYMENTS MADE BY BANK ACH TRANSFER OR CREDIT CARD ARE SUBJECT TO A 4% SURCHARGE. CASH PAYMENTS RECEIVE A 5% DISCOUNT. RETURNED CHECKS ARE SUBJECT TO A $25 FEE, AND ALL SUBSEQUENT PAYMENTS MUST BE MADE BY CERTIFIED BANK CHECK.

CAN YOU ACCOMMODATE GLUTEN-FREE, VEGAN, VEGETARIAN, DAIRY-FREE, NUT-FREE, OR OTHER DIETARY NEEDS?
DIETARY AND ALLERGEN RESTRICTIONS CAN BE ACCOMMODATED BY REQUEST. PRICING CHANGES MAY APPLY.

FREQUENTLY ASKED QUESTIONS

MY WEDDING IS IN JUNE, BUT I REALLY LIKE THE AUTUMN MENU. CAN I CHOOSE AN AUTUMN PACKAGE OR MENU ITEMS?
FOR MENUS OR INDIVIDUAL ITEMS OUTSIDE OF YOUR WEDDING SEASON, PLEASE INQUIRE WITH A POMONA COORDINATOR FOR PRICING AND AVAILABILITY. WE RECOMMEND SELECTING FROM YOUR WEDDING SEASON TO ENSURE THE FRESHNESS AND AVAILABILITY OF LOCAL INGREDIENTS.

I WANT TO UPGRADE TO THE SIGNATURE OPEN BAR PACKAGE, BUT I PREFER TITO'S OVER GREY GOOSE. CAN I SUBSTITUTE IT?
YES. UPGRADED BAR PACKAGES MAY SUBSTITUTE SELECTIONS WITH ANY PREMIUM OR STANDARD BAR OPTIONS. STANDARD AND PREMIUM PACKAGE CLIENTS MAY ALSO INQUIRE ABOUT PRICING FOR INDIVIDUAL LABEL UPGRADES.

CAN WE BRING IN OUR OWN ALCOHOL?
NO. DUE TO LIABILITY AND SERVICE STANDARDS, CLIENTS MAY NOT PROVIDE THEIR OWN ALCOHOL. WET BAR FRIDGES INCLUDE ALCOHOL AS PART OF YOUR PACKAGE. OUTSIDE ALCOHOL IS NOT PERMITTED IN THE SUITE, LOFT, OR ANYWHERE ELSE ON THE PREMISES.

CAN I BRING FOOD OR DRINKS INTO THE LOFT OR SUITE WHILE WE ARE GETTING READY?
PREPARED FOODS MAY BE BROUGHT IN; HOWEVER, HOMEMADE FOODS ARE PROHIBITED BY THE COUNTY HEALTH DEPARTMENT. OUTSIDE ALCOHOL IS STRICTLY PROHIBITED.

IF MY CEREMONY BEGINS AT 4:00PM, CAN MY GUESTS BEGIN ARRIVING AT 3:30PM?
YES. GUESTS ARE WELCOME TO ARRIVE EARLY AND ENJOY THE GROUNDS OR VISIT THE CIDERY DURING REGULAR BUSINESS HOURS. GUESTS ARE DISCOURAGED FROM ENTERING THE VENUE UNTIL THE SCHEDULED START OF YOUR EVENT.

WHAT IF MY WEDDING GOES PAST MY RESERVATION TIME?
ALL WEDDINGS MUST END AT THE SPECIFIED RESERVATION TIME. OVERTIME IS BILLED AT $500 PER HOUR.

DO YOU ALLOW DECORATIONS?
YES. WE WELCOME DÉCOR SUCH AS FLOWERS, CANDLES, AND UPLIGHTING. NOTHING MAY BE APPLIED OR ADHERED TO WALLS OR OTHER AREAS OF THE BUILDING IN A WAY THAT COULD CAUSE DAMAGE. CANDLES MUST BE LED OR COMPLY WITH VENUE RESTRICTIONS TO PREVENT DAMAGE TO SURFACES AND LINENS. CONFETTI, GLITTER, SMOKE, FOG, POWER CANNONS, PARTY POPPERS, AND OTHER PROJECTILES ARE STRICTLY PROHIBITED. WE ARE UNABLE TO ACCOMMODATE EARLY DROP-OFF OR LATE PICKUP OF DÉCOR OR PERSONAL ITEMS.

WHAT TYPE OF MUSIC IS PERMITTED?
POMONA CAN ACCOMMODATE BOTH DJS AND LIVE BANDS. AMPLIFIED MUSIC IS RESTRICTED TO INDOOR SPACES; HOWEVER, OUTDOOR CEREMONIES MAY USE SPEAKER SYSTEMS FOR VOICES AND APPROPRIATE MUSICAL ACCOMPANIMENT. PER TOWN NOISE ORDINANCE, AMPLIFIED MUSIC IS PROHIBITED AFTER 10:30PM.

IS SMOKING ALLOWED?
POMONA IS A NON-SMOKING VENUE. SMOKING AND VAPING ARE NOT PERMITTED INSIDE OR WITHIN 50 FEET OF THE VENUE, INCLUDING ON THE TERRACE. CLIENTS ARE RESPONSIBLE FOR INFORMING GUESTS OF DESIGNATED SMOKING AREAS.



Ali Reed Photography