



WEDDINGS

FIVE BIRDS
FARM

HELLO!

We're so excited to be considered for your celebration!

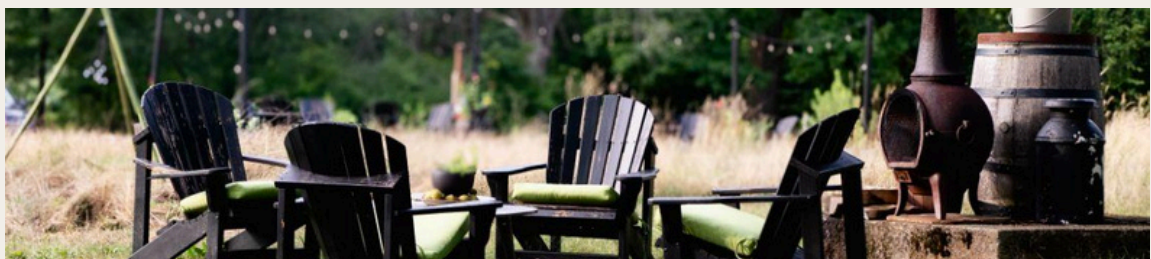
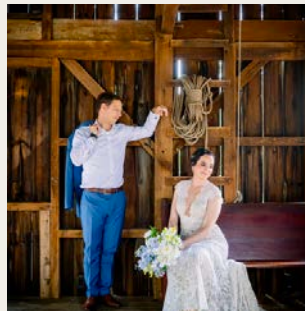
Our family-owned, intimate event space is situated in the heart of Hunterdon County, just an hour away from NYC and PHL. Our farm is a sustainable and curated outdoor wedding venue, perfect for crafting bespoke, modern celebrations. With features like our unique operating train stop on the Black River + Western line and our beautifully restored historic barn, we're thrilled to share the ongoing transformation of this 300-year-old property with you. We've realized our dream of creating a place where joy and meaning come together, and we can't wait to celebrate with you!

Our mission is to support our local community by creating a vibrant, sustainable hub that enhances both cultural vitality and economic growth. At Five Birds, we believe your event should reflect your dreams—stylish, modern, natural, and accessible. Our turnkey packages offer dining, bar selections, décor, furniture, and florals, all designed to minimize both costs and environmental impact.

Come experience the magic of Five Birds Farm, we can't wait to celebrate with you!

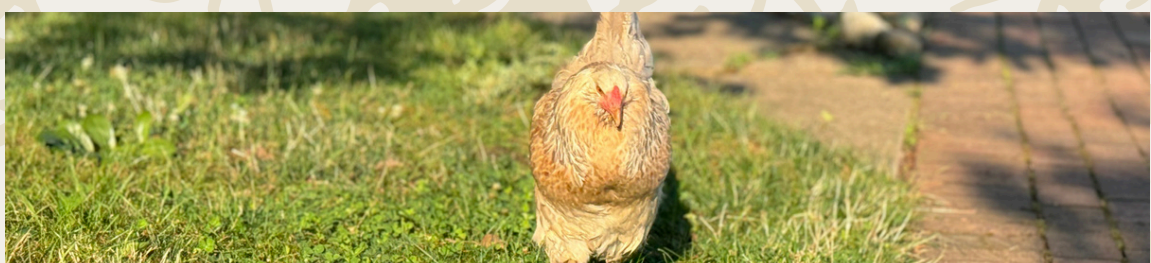
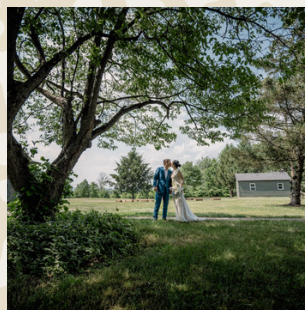
x. The Birds





VIBES

VIBES





VENUE INCLUSIONS

A Fully Turnkey Venue Experience at Five Birds Farm

Host your celebration with ease at our historic, thoughtfully curated venue. Our all-inclusive approach ensures a seamless event, providing everything you need for a beautiful and stress-free gathering:

You will be welcomed by our historic event barn, modernized to include **450amps service**, with **outlets every 5 ft + three giant dimmable vintage chandeliers** and **two cooling fans**. Additionally, our barn is **ADA compliant**, with a suitable **entrance ramp for all guests**

Two private, **charming dressing cottages**, outfitted with **hair and makeup stations**, **garment steamers**, and **amenity baskets**

Multiple **picturesque ceremony and reception sites** to suit your vision to include **choice of rustic benches or white garden chairs**

A semi-permanent **pavilion-style event tent**, offering all-weather flexibility

Onsite restrooms for guest convenience

(35) onsite parking spaces for close family and vendor parking, including **two handicap parking spaces**

Streamlined **Planning Support** and **wedding coordination**

Winery style **cocktail tables, highboys, stools, outdoor lounge furniture**, and various **lawn games**

Our effortlessly stylish and rustic **built in outdoor bar**

Tables, chairs, and elegant table linens (choice of white or cream), dining table **glasses, flatware, rustic vintage plates** for all foodservice courses

A newly outfitted **onsite catering kitchen**, guaranteeing the **freshest farm to table experience** for you and your loved ones

Complimentary champagne toast (no substitutions)

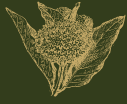
Selection of in-house **card boxes, taper and votive candleholders**, vintage **serving ware, cake and cupcake stands, centerpieces, vintage decor and more!**

A **complimentary non-alcoholic signature ceremony cocktail** to greet your guests in style

Cozy complimentary s'mores by the fire pits, adding a warm, nostalgic final touch to the evening

Our fully equipped venue ensures that every detail is taken care of—allowing you to focus on celebrating while we handle the rest.

***100 person minimum on Saturdays**



VENUE INVESTMENT

Our one day full property rental
is the classic arrangement .

We host only one event per day
with this package and the entire
property will be exclusively
available to you.

\$120.00 per person

***100-guest minimum on Saturdays**

***all prices are subject to NJ State Tax at 6.625%**

**staff gratuity is earned, appreciated and at
client's discretion**





PLANNING + COORDINATION

Streamlined Planning, Thoughtful Support

Wedding planning is filled with **details, decisions, and moving parts**—it's hard to know where to start. That's why our **turnkey wedding packages**, along with **pre- and post-wedding support**, set Five Birds Farm apart. With **40+ years of combined event experience**, we've created an **exclusive, interactive Five Birds planning workbook**—a **streamlined tool** designed to keep your **vision, timeline, and logistics organized**, ensuring a **smooth and stress-free** planning process.

Our team provides targeted support where it matters most:

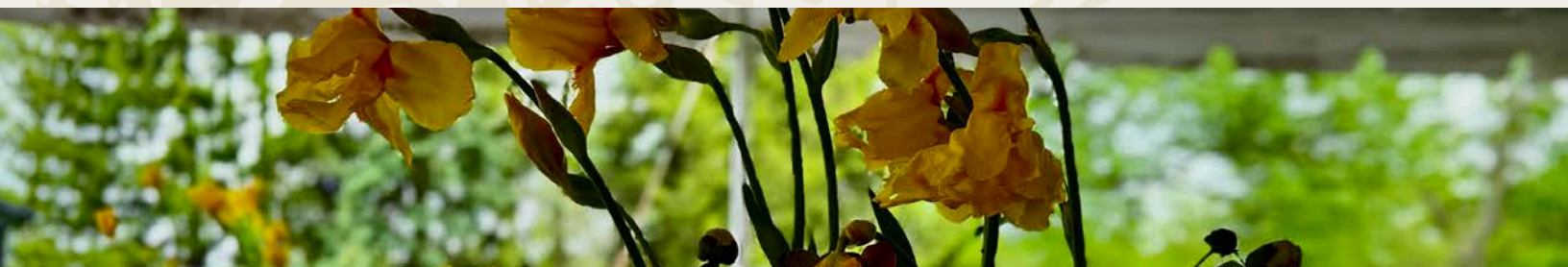
Exclusive Planning Workbook – A shared tool to track every detail with ease.

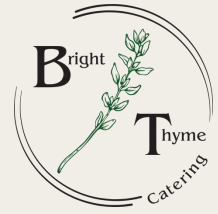
In-House Vendor Coordination – We handle logistics with our trusted vendors so you don't have to.

Rehearsal Day Support – Multiple run-throughs ensure your wedding party and officiant feel confident.

Wedding Day Coordination – We manage ceremony cues, guest direction, logistics, and vendor arrivals so you can focus on celebrating.

At **Five Birds Farm**, we provide the **tools, expertise, and hands-on support** to make your **wedding day feel effortless**—so you can be fully **present and enjoy every moment**.





Farm-Fresh Cuisine, Elevated by a Fully Equipped Onsite Kitchen

At Five Birds Farm, we believe in creating **exceptional, sustainable events**, and our **exclusive catering partnership with Bright Thyme Catering** ensures an unforgettable, **farm-to-table culinary experience**. As a fellow **women-led, family-owned business**, Bright Thyme shares our deep **commitment to sustainability**—not just in how food is sourced and served, but also in how we consider the **cost and accessibility of celebration**.

What sets our **venue apart** is our new, **modernized onsite kitchen**, a feature rarely found at farm venues. Unlike locations that rely on offsite catering, our **fully equipped kitchen—complete with ovens, fryers, and top-tier appliances**—allows our **chefs to prepare meals fresh on-site**, in a **pristine environment**, just moments before they're served. With **direct access to farm-grown ingredients cultivated exclusively for Bright Thyme**, their **seasonal menus** showcase the **freshest flavors** while ensuring an **efficient, high-quality dining experience**. Paired with our **historic venue**, complete with a **working train stop on the Black River & Western line**, this **partnership creates a seamless, turnkey event experience**—one where food, setting, and service come together **effortlessly to make beautiful, meaningful celebrations possible**.



SAMPLE WEDDING MENU

A seed-to-table dining experience showcasing the best of Five Birds Farm seasonal ingredients and local Hunterdon Co. purveyors

Gather & Graze

Artisan Cheese & Charcuterie Board – A curated selection of regional cheeses, locally-cured meats, peak-season fruits, marinated olives, toasted nuts, and hearth-baked sourdough.

Farmstand Crudit  – A vibrant display of hand-harvested seasonal vegetables from Five Birds Farm, served with house-made dips.

Warm Soft Pretzels

Freshly baked and served with a trio of farm-inspired dips

The Farm-to-Table Experience (Served Family Style)

Roasted Salmon with Mango Salsa featuring farm-fresh herbs

Balsamic-Glazed Local Pasture-Raised Chicken

Heirloom Tomato Penne alla Vodka

Harvest Driven Seasonal Roasted Vegetables

Five Birds Garden Salad – Crisp greens and hand-tended vegetables, tossed with house-made dressing and edible blooms.

Five Birds Farm Focaccia – A Bright Thyme exclusive: Herb-infused, golden-crusted focaccia featuring our own farm-grown vegetables.

Sweet Harvest

Seasonal Pie Station – A rotating selection of farm-baked pies celebrating the best of the season

Mini Blueberry Lavender Donuts – Light, fluffy donuts filled with our own Five Birds Farm blueberry-lavender compote

\$165 per person

all prices are subject to NJ State Tax at 6.625%

staff gratuity is earned, appreciated and at client's discretion





BAR PACKAGES

At Five Birds Farm, we believe that every detail of your celebration should reflect quality, sustainability, and thoughtful craftsmanship—including the drinks. Our seamless, full-service bar experience ensures that your guests enjoy expertly crafted beverages featuring handgrown and handcrafted ingredients from our farm whenever possible.

Our Bar Service Includes:

- Beverage Ordering & Pickup – We coordinate and collect your selected beverages for a hassle-free setup.
- Bar Setup & Teardown – Our team ensures a smooth start and finish to your event.
- Dedicated Service – Five hours of expert bar service, including one professional bartender and a bar-back for parties of up to 100 guests. For larger gatherings, an additional bartender at \$250 is secured to maintain efficient and attentive service.
- Ice – Properly chilled drinks, every time.
- Classic & Seasonal Garnishes – Fresh citrus, berries, and handpicked herbs from our farm for the perfect finishing touch.
- House-Made Herbal Infusions & Select Mixers – Thoughtfully crafted using Five Birds Farm ingredients to enhance cocktails with fresh, natural flavors.
- Drinkware, Cocktail Straws & Napkins – Thoughtful details for a polished presentation.





BAR PACKAGES

Local Beer & Wine Package

Celebrate with a curated selection of locally crafted beers and regional wines and bubbly, showcasing the best producers from our area. This package offers a simple yet refined beverage experience, perfect for those who appreciate quality and sustainability in every pour.

\$25 per guest

Essential Bar Package

A well-balanced selection of beer, wine, and classic spirits, including vodka, gin, rum, tequila, and whiskey. Served with house-made herbal infusions, fresh garnishes, and select mixers from Five Birds Farm for a polished yet approachable bar experience.

\$35 per guest

Signature Bar Package

Elevate your celebration with premium spirits, handcrafted mixers, and seasonal cocktail offerings infused with farm-grown ingredients. This package features a thoughtfully curated cocktail menu alongside beer and wine selections, ensuring a dynamic and flavorful drink experience.

\$45 per guest

Luxury Bar Package

For those who want an unforgettable, bespoke bar experience, this package features top-shelf spirits, custom craft cocktails, rare and specialty wines, and small-batch local beers. Each drink is enhanced with house-made syrups, botanical infusions, and farm-fresh garnishes, delivering a bar service that's as refined as it is memorable.

\$55 per guest

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THE SUNDAY BARNs

STUDIO

At Five Birds Farm, we believe every event should reflect sustainability, intention, and a deep connection to the land. That's why we exclusively partner with The Sunday Barns of Hunterdon County, a multigenerational farm of award-winning floral growers committed to biodiversity and regenerative farming.

By sourcing seasonal blooms from both Five Birds and The Sunday Barns, we minimize our carbon footprint while enhancing each celebration with fresh, vibrant florals. For custom designs, special order flowers are also available, ensuring out-of-season requests can be met without compromising our values. This partnership allows us to offer stunning, eco-conscious florals that are as thoughtfully curated as every other detail of your day.

INCLUSIVE FIVE BIRDS WEDDING PACKAGE

Ensure your closest wedding party members are adorned with farm-to-table florals that reflect the season's best blooms.

This package includes:

- (1) Bridal bouquet
- (4) Bridesmaid bouquets
- (1) Groom boutonniere
- (4) Groomsmen boutonnieres
- (5) Cocktail table centerpieces
- (10) Reception centerpieces

Barn-to-Table Package \$975

A stunning collection of seasonal, farm-grown florals, hand-selected to complement your wedding's aesthetic while minimizing environmental impact.

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ADDITIONAL CONSIDERATIONS

WEDDING DAY BREAKFAST PACKAGES

A Fresh Start to Your Wedding Day

Begin your wedding morning with a beautifully prepared farm-to-table breakfast, served right to your private dressing lounges. Featuring seasonal produce, fresh-baked pastries, and small-batch roasted coffee from Five Birds Farm, this thoughtfully curated meal ensures you and your wedding party stay nourished, relaxed, and ready for the day ahead. Whether savoring a warm farm-fresh griddle favorite or enjoying a light and refreshing spread, this elevated morning experience sets the perfect tone for a joyful celebration.

Package 1: \$410 (\$20.50 per person)

A hearty, farmhouse-inspired breakfast made with ingredients cultivated from our fields and prepared fresh on-site.

Farmhouse Griddle Favorite – Choose from French Toast, Pancakes, or Waffles, made with FIVE BIRDS eggs

Pasture-Raised Scrambled Eggs – Gathered fresh from our hens, light and fluffy

Locally Sourced Crisp, Smoked Bacon

Farmhouse Breakfast Potatoes – Roasted with seasonal garden-fresh herb

Seasonal Fruit Salad – A vibrant selection of freshly harvested local fruit

Hand-Roasted Coffee Service

Package 2: \$340 (\$17 per person)

A lighter, rustic farm breakfast featuring house-baked goods and farm-fresh accompaniments.

Artisan Breakfast Pastries – A selection of house-baked croissants, bagels, and muffins, served with

Whipped farm-fresh cream cheese

House-made Five Birds Farm seasonal jam

Farm-Fresh Fruit Salad – A medley of local seasonal fruits

Creamy Yogurt & House-Made Granola – Topped with lightly toasted oats, nuts, and honey from our farm

Hand-Roasted Coffee Service

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ADDITIONAL CONSIDERATIONS

REHEARSAL DINNER MENUS

Seamless Rehearsal Dinners at Five Birds Farm

Effortlessly transition from your onsite rehearsal to a beautifully curated farm-to-table rehearsal dinner—all in one stunning location. With our historic event barn and open-air gathering spaces, your evening flows seamlessly from practice to celebration. Enjoy seasonal, locally sourced cuisine, warm hospitality, and turnkey coordination, allowing you to relax and connect with loved ones before your big day.

Parrilla Farm Feast – \$65 Per Person

A flame-grilled experience, cooked on-site over an open fire, using farm-fresh herbs and locally sourced meats for bold, smoky flavors.

Grass-Fed Beef – Seasoned with Five Birds Farm rosemary and garlic

Pasture-Raised Chicken – Marinated with citrus and farm-grown thyme

Herb-Grilled Shrimp Skewers – Topped with fresh parsley and charred lemon

Farm-Fresh Sides

Thyme-Roasted Potatoes – Tossed in our garden-grown herbs

Grilled Seasonal Vegetables – Straight from the farm, kissed by the flame

Garden Salad – Featuring hand-picked greens, heirloom tomatoes, and house-made vinaigrette

Sweet Corn Salad – A bright, refreshing mix of farm-fresh corn, basil, and citrus

Farmhouse BBQ Dinner – \$30 Per Person

A classic cookout with a farm-fresh twist, featuring locally sourced meats and house-made sides.

On-Site Grilling

Grass-Fed Beef Burgers – Served with farm-made pickles and house sauces

Heritage Pork St. Louis Ribs – Slow-cooked and basted in a house BBQ glaze

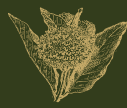
Classic Farmhouse Hot Dogs – Grilled to perfection

Farm-Fresh Sides

Crisp Slaw – Made with shredded farm-grown cabbage and house dressing

Heirloom Potato Salad – Featuring just-dug potatoes and farm-fresh herbs

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Rustic Italian Farm Dinner – \$35 Per Person

A warm, comforting meal inspired by rustic Italian flavors, featuring farm-grown produce and freshly baked bread.

Main Course

Farmhouse Chicken Parmesan – Made with pasture-raised chicken, fresh basil, and house-made marinara

Garlic Butter Shrimp Scampi or Italian Meatballs (Choose One) – Tossed with hand-harvested herbs and locally made pasta

Penne alla Vodka – Made with house-grown tomatoes and farm-distilled cream

Farm-Fresh Sides

Seasonal Vegetable Medley – A blend of roasted farm vegetables

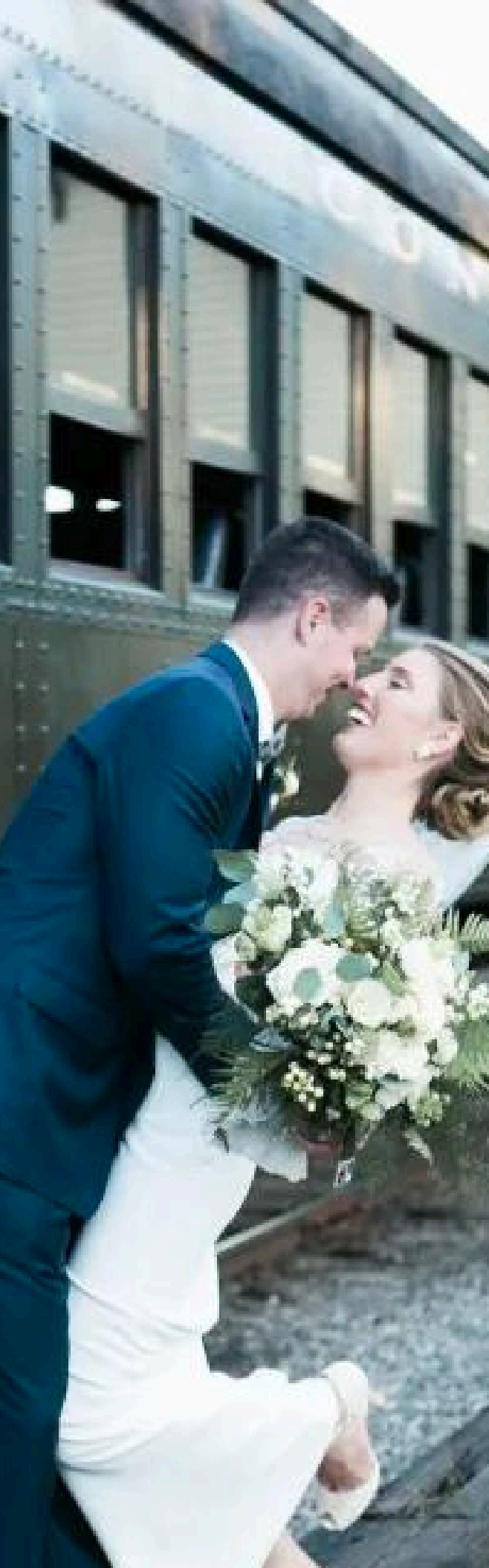
Garden Salad – Featuring hand-picked greens and a house vinaigrette

Freshly Baked Dinner Rolls – Served warm with house-churned herb butter

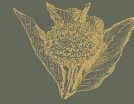
Each menu brings the flavors of Five Birds Farm to your table, offering a fresh, locally inspired meal that's as memorable as the celebration itself.



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ADDITIONAL CONSIDERATIONS



ARRIVE BY TRAIN ON THE BLACK RIVER AND WESTERN RIGHT TO OUR PROPERTY!

Thanks to our partnership with the BR&W, we proudly offer a one-of-a-kind unique experience with our operating train stop on property.

With options that can be considered together or a la carte, you can arrive at the ceremony by train, take wedding party photos, host your cocktail hour aboard the nearly 100-year-old club car, or even take your guests on a historic tour aboard a private railroad.

This incredibly unique and memorable option can be seamlessly incorporated into your celebration by our professional event staff, managing the details so you can be in the moment.

Transportation to the station, onboard departure + arrival coordination, exclusive contracting, scheduling, and management with the BR&W are just a few of the ways Five Birds can bring an astounding and unforgettable element to life.

ASK US FOR DETAILS AND PRICING



Q + A

WHAT DATES ARE AVAILABLE?

Events are hosted Wednesday - Sunday from April through December. The venue is also available for corporate and special events during the week.
We are booking 2025 - 2027.

CAN WE TAKE A TOUR?

Absolutely, we love to meet new friends! However, Five Birds Farm is a privately owned, owner-occupied estate - and tours are given by appointment only. Please reach out and schedule a tour, but in the meantime, check out our gallery page at www.fivebirdsfarm.com for loads of photographs and videos!

WHAT ARE THE EVENT HOURS?

Check-in for setup is typically at 9am on the day of your event. Ceremonies take place at approximately 4:30pm ("Golden Hour"), followed by cocktail hour, reception, and dancing. Per our town noise ordinance, the reception concludes at 10pm with a 30 minute grace period for guest departure.

DO YOU HAVE REQUIRED VENDORS?

At Five Birds Farm, we are proud to offer exclusive in-house catering through Bright Thyme Catering, a partner that shares our deep commitment to sustainability, seasonality, and exceptional quality. Their thoughtfully crafted menus highlight farm-fresh ingredients and provide a seamless, elevated dining experience for every event.

We understand that some celebrations may require an outside caterer for dietary or religious reasons. In these cases, we allow the use of an external catering vendor with prior approval, subject to a \$2,000 outside catering fee. This ensures that all events maintain the same high standards of service, coordination, and guest experience that define celebrations at Five Birds Farm.

WHAT ARE YOUR LIQUOR POLICIES?

Five Birds does not hold a NJ liquor license, so all alcoholic beverages consumed on property must be purchased through our partner and served by our onsite professional craft bartenders.

ARE THERE SOUND RESTRICTIONS?

Our township has rural sound restrictions in place to ensure everyone can enjoy the serene nature of this beautiful area, and requires amplified music to stop at 10pm.

WHAT ABOUT DECOR?

From our historic vintage train station to our fully-restored 100+ yr old barn, our stunning property provides the perfect backdrop for your event. Our decor barn is teeming with collected and vintage food displays, centerpieces, candlesticks, table numbers, chargers, serving ware, various card and gift options, and a variety of table and chair selections - perfect for gift/card tables, memorial displays, dessert buffets, satellite bars, and more.

Q + A

DO YOU OFFER LODGING ONSITE?

Due to the historic nature of our property, there is no overnight lodging onsite. We have a preferred partnership with The Hyatt House Branchburg and a network of local hotels, inns, B&Bs, cabins, and vacation rentals in our area. Hunterdon and Bucks counties offer a variety of top lodging choices, restaurants, wineries, breweries, shopping, and outdoor entertainment for you and guests to enjoy all weekend long.

IS THE VENUE HANDICAP ACCESSIBLE?

YES! We want to make sure all your guests can experience the magic of Five Birds; the entire venue is accessible with the exception of Copper Hill Cottage. Additionally, our 3-passenger cart is always present, ensuring full property access to each guest.

IS THERE MORE THAN ONE EVENT PER DAY?

Our hearts beat for you alone! We want to ensure we can attend to every detail of your special day and our highest goal is for you to exclusively enjoy Five Birds on your special day!

DO YOU HAVE DESIGNATED PARKING?

We have a total of 40 parking spaces including 2 ADA compliant spaces. with an additional nearby parking lot for overflow of up to 500 spots (under 1 mile from our venue, venue shuttle coordinated). You can also consider the vintage Black River + Western Train that comes directly to our property and can transport up to 250 passengers at a time.

DO YOU ALLOW PETS?

Absolutely! your family is our family, fur or no fur. We have partnered with a local minder, trainer and babysitter that can provide on-site support for ceremony inclusions, photo ops and reception pet-sitting. You want your treasured pal to be a part of the celebration and then enjoy the remainder of your event relaxed, entertained and safe.

WHAT ABOUT INCLIMATE WEATHER?

Our barn is currently most comfortable between April and October. In warm months, our large ceiling fans and barn windows and doors allow for cool breezes and plenty of air flow.

For cooler weather and winter holidays and celebrations, our team will coordinate 4-sided, temperature controlled tents.

IS THERE EVENT STAFF INCLUDED?

Every event includes support by our attendant staff to manage guest arrival and parking, directionals, coat check, grounds maintenance and waste streaming.

Servers and food staff are coordinated with chef

IS EVENT INSURANCE REQUIRED?

We require the purchase of Eventsured or WedSafe Event Insurance for minimum liability coverage of one million dollars (\$150-\$185), and highly suggest adding on a cancelation policy.

INCLUSIVITY COMMITMENT



We believe in embracing love in all its forms!
At Five Birds Farm, we wholeheartedly support the right for everyone to marry and have their love celebrated.

Our venue is a place where couples can expect to be fully affirmed, included, and celebrated.

We pride ourselves on being an inclusive venue that values diversity, and we are dedicated to fostering growth through open dialogue, inclusive partnerships, and feedback from our community.

SUSTAINABILITY COMMITMENT

At Five Birds, we are dedicated to preserving the natural beauty of our historic setting. We accomplish this by implementing strong waste management practices, utilizing our collection of reclaimed vintage decor and furniture, and partnering with vendors who prioritize community and sustainable food practices.

We are committed to regenerative soil efforts, such as reintroducing native flower meadows, as part of our permaculture-driven farm-to-fork food and herb garden. Our goal is to create a space that not only provides a beautiful backdrop for your wedding, but also supports the health and well-being of our community and environment.



SUGGESTED WEDDING TIMELINE

FIVE BIRDS FARM

8-9AM DRESSING LOUNGE ARRIVAL

COUPLE AND
ATTENDANTS

1PM-2PM FIRST LOOK

IF APPLICABLE

12 - 2PM VENDOR ARRIVAL

4:30PM CEREMONY

AND TRAIN ARRIVAL IF APPLICABLE

5PM - 6PM COCKTAIL HOUR

**5:45PM - 6PM WEDDING PARTY INTRO
/ FIRST DANCE / PARENT DANCES**

IF APPLICABLE

6PM DINNER IS SERVED

6PM - 6:15PM TOASTS AND BLESSINGS

IF APPLICABLE

7:15 DESSERT / CAKE CUTTING

7:30 DANCING

IF APPLICABLE

9PM FIREPITS

10PM SEND OFF!