



Special Events, Catering and Private Party Information Packet

*Prices are subject to change

540-251-7600

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Thank you for considering the Farmhouse Restaurant for your Special Event.

Here at The Farmhouse we will do anything we can to ensure your event runs smoothly. Our attentive staff as well as our exceptional Culinary experts are excited to make your special event a memorable one. We have several private rooms, dining areas & a beautiful banquet hall that is sure to accommodate your needs. We also have a variety of event menu packages for you to choose from.

The Farmhouse staff looks forward to you and your guests dining with us!



Policies and Procedures

- **Fees:** The Farmhouse reserves the right to charge an initial room rental deposit fee payable upon receipt of this event policy agreement. This fee is non-refundable but will be refunded in the initial form of payment after the event or will be used towards the total cost of food/beverages at the time of the event. Separate private bar, cake cutting, and room rental fees will be added to the final bill and are not included in the deposit. In the event of cancellation, the event coordinator or manager on duty must be contacted 72 hours prior to the event or a \$150 cancellation fee will be accessed in addition to the loss of the paid deposit. (During May-December, 1 weeks' notice is needed for cancellation).
 - ❖ **Cake Cutting Fee:** A \$25 fee will be accessed for all Cake cuttings done by the restaurant staff.
 - ❖ **Room Rental Fee:** A \$50-\$750 fee will be accessed based on the private space reserved.
- **Guaranteed Guest Count:** The guaranteed guest count is due three business days in advance of the event. If no guaranteed guest count is received, The Farmhouse will set for and charge for the original guest count estimate, or the actual number of guests in attendance, whichever is greater. The Farmhouse cannot ensure additional seating should actual guest count exceed the guaranteed guest count or room capacity. Every attempt will be made to accommodate additional guests on a space available basis/ however, it is possible a guest may not be seated or served.
- **Gratuities:** A 20% gratuity charge will be automatically applied to all food, beverage, taxes, and other charges, where applicable on all groups.
- **Authority:** Any person signing an agreement with The Farmhouse in name of the corporation, association, or society represents to The Farmhouse Restaurant that she/he is authorized to sign the agreement on behalf of the organization. In addition, the signature on this Agreement will act as a signature on file if a credit card is used for the room rental fee or final payment; The cardholder must sign this agreement, along with any other responsible parties.
- **Payment:** All payments must be made by American Express, MasterCard, Visa, Discover, Cash, or by Pre-Approved Company Checks. We will set up Invoice billing on a pre-approval basis.
- **Security:** The Farmhouse reserves the right to inspect and control all events, and may, in its discretion, require security for certain events, particularly those with minors in attendance. The cost of such services will be the Clients responsibility. The Farmhouse will not assume any liability for theft or any type of loss or damage or injury of any persons or to personal property occurring either prior to, or after the event.

- **Deliveries:** With prior arrangement, The Farmhouse will accept packages sent no earlier than 3 business days prior to the event. Any shipment prior to such dates or deemed excessive in size or volume may be subject to storage fees or sent back all together.
- **Display & Decorations:** All displays and/or decorations proposed by the Client's will be subject to prior approval by the Farmhouse manager or events coordinator in each instance. Any damage caused to the premises will be the responsibility of the Client. No Confetti, sparkles, or similar materials unless approved by management. No paint, holes, or anything else that could cause permanent damage to the walls is allowed. If any damage is incurred, a separate damage fee will be assessed, including forfeit of paid deposit.
- **Alcoholic Beverages:** The Farmhouse strictly adheres to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.
- **Excused non-performance:** Client agrees and acknowledges that The Farmhouse shall be excused from performing any obligations under this Agreement for so long as such performance is prevented, delayed or hindered by an act of nature, fire, flood, or explosion, strikes, labor disputes, inability to procure labor, equipment materials or surplus, or any other causes beyond its reasonable control. If inclement weather prohibits us from opening, management will contact the client in a timely manner and vice versa.

Event Spaces

(Deposits and Room Fees are associated with the purchase of a menu package)



Upstairs

20-26 Guests

*A/V Compatible**



Banquet Hall

30-200 Guests

*A/V Compatible**



Caboose

10-18 Guests

No A/V

****HDTV with HDMI CHORD SET UP, WINDOWS LAPTOP REQUIRED!***



Select Menu 1

\$70^{pp}

Prices Not Inclusive of Tax or Gratuity

Package includes Coffee, Iced Tea, and Bread

1st Course

(Choice of 1)

Mixed Greens House Salad

Topped with grape tomatoes, cucumbers, & shredded carrots. Choice of Blue Cheese, Ranch, or Honey Mustard dressing

Classic Caesar

Classic Caesar dressing, shredded parmesan, & crostini

2nd Course

(Choice of 1)

Filet

6oz Filet, served with Mashed Potatoes and Grilled Asparagus

Maryland Style Crab Cakes

Two jumbo lump crab cakes with remoulade, served with Mashed Potatoes and Grilled Asparagus

Herb Grilled Chicken

Two grilled chicken breasts marinated in a rosemary garlic blend, topped with bruschetta and balsamic reduction,

served with Mashed Potatoes and Grilled Asparagus

Vegetarian Fettuccine

Sautéed Vegetables with Fettuccine in a Marinara Sauce

3rd Course

(Choice of 1)

Belgian Chocolate Mousse Cake

Limoncello Cake Mascarpone Icing



Select Menu 2

\$58^{pp}

*Prices Not Inclusive of Tax or Gratuity
Package includes Coffee, Iced Tea, and Bread*

1st Course

(Choice of 1)

Classic Caesar

Classic Caesar dressing, shredded parmesan, & crostini

Mixed Greens House Salad

Topped with grape tomatoes, cucumbers, & shredded carrots. Choice of Blue Cheese, Ranch, or Honey Mustard dressing

2nd Course

(Choice of 1)

14 oz. Ribeye

14oz Ribeye Char-Grilled to perfection, served with Mashed Potatoes and Grilled Asparagus

Bourbon Glazed Salmon

Filet of Salmon topped with a Pecan Bourbon Glaze, served with Mashed Potatoes and Grilled Asparagus

Herb Grilled Chicken

*Two grilled chicken breasts marinated in a rosemary garlic blend, topped with bruschetta and balsamic reduction,
served with Mashed Potatoes and Grilled Asparagus*

Vegetarian Fettuccine

Sautéed Vegetables with Fettuccine in a Marinara Sauce

3rd Course

(Choice of 1)

Belgian Chocolate Mousse Cake

Limoncello Cake Mascarpone Icing



Select Menu 3

\$45^{pp}

*Prices Not Inclusive of Tax or Gratuity
Package includes Coffee, Iced Tea, and Bread*

1st Course

Mixed Greens House Salad

Topped with grape tomatoes, cucumbers, & shredded carrots. Choice of Blue Cheese, Ranch, or Honey Mustard dressing

2nd Course

(Choice of 1)

10 oz. Sirloin

10oz Char-Grilled Sirloin, served with Mashed Potatoes and Grilled Asparagus

Herb Grilled Chicken

*Two grilled chicken breasts marinated in a rosemary garlic blend, topped with bruschetta and balsamic reduction,
served with Mashed Potatoes and Grilled Asparagus*

Vegetarian Fettuccine

Sautéed Vegetables with Fettuccine in a Marinara Sauce

3rd Course

Belgian Chocolate Mousse Cake

Limoncello Cake Mascarpone Icing



Banquet Dinner – Tier 1

20 or more guests only!

Choose 2 entrees, 2 sides & 1 dessert - \$60/guest

Add a Mixed Greens House Salad- \$5/guest

Prices Not Inclusive of Tax or Gratuity - Package includes Coffee, Iced Tea, and Bread

Entrées

Your choice of two

Rosemary Roasted Beef Tenderloin

Thinly sliced and roasted to perfection

Bourbon Glazed Salmon

Grilled and topped with house made bourbon glaze

Chicken Fried Chicken

Fried chicken breast served with white pepper gravy

Herb Grilled Chicken Breast

Marinated in a rosemary garlic blend and grilled to perfection

Herb Seasoned Pork Loin

Seasoned pork loin, cooked at a high temperature to capture the flavor

Pasta Primavera

Assorted fresh vegetables with house made marinara sauce, over cavatappi

Caprese Pasta

Cavatappi pasta seasoned with olive oil, mild spices, with fresh mozzarella cheese, grape tomatoes, topped with basil and balsamic reduction



Banquet Dinner – Tier 1 continued

Sides

Your choice of two Sides

Mashed Potatoes

Glazed Carrots

Macaroni and Cheese

Seasonal Vegetable Medley

Dessert

Your choice of one Dessert

Petit Fours

Banana Pudding

Chocolate Mousse



Banquet Dinner – Tier 2

20 or more guests only!

Choose 3 hors d'oeuvres, 2 entrees, 2 sides & 1 dessert

-or-

Choose 2 hors d'oeuvres, 3 entrees, 2 sides & 1 dessert

\$80/guest

Prices Not Inclusive of Tax or Gratuity - Package includes Coffee, Iced Tea, and Bread

Add a Mixed Greens House Salad- \$5/guest

Hors D'oeuvres

Your choice of two or three

Caprese Salad Skewers

Grape tomatoes, fresh mozzarella, basil & olive oil with a balsamic reduction

Shrimp Cocktail (+\$3/guest)

Seasoned jumbo shrimp served with house cocktail sauce and lemon wedges

BBQ Shrimp

Shrimp sauteed in a tangy house bbq sauce

Steak Sliders (+\$3/person)

Shaved prime rib – Served on a Hawaiian rolls

Pulled Pork Sliders

House made pulled pork, braised in bbq sauce – Served on a Hawaiian rolls



Banquet Dinner – Tier 2 continued

Hors D'oeuvres continued

Vegetable Platter

Assorted vegetables – Served with ranch or bleu cheese

Fruit Platter

Assorted seasonal fruit – Special requests taken at market price

Cheese Platter

Assorted cheeses – Special requests taken at market price

Hamburger/Cheeseburger Sliders

Served on a Hawaiian rolls – Served with Mayo, Mustard and Ketchup

Buffalo Chicken Dip

Served with tortilla chips

Crab Dip (+\$5/guest)

Served with tortilla chips

Mini Maryland-Style Crab Cakes (+\$6/guest)

Mini, jumbo lump crab cakes with remoulade

Breaded Boneless Wings

Hand-breaded and fried – Served with ranch or bleu cheese



Banquet Dinner – Tier 2 continued

Entrées

Your choice of two or three

Garlic Rosemary Roasted Beef Tenderloin
Thinly sliced and roasted to perfection

Bourbon Glazed Salmon
Grilled and topped with house made bourbon glaze

Chicken Fried Chicken
Fried chicken breast smothered in white pepper gravy

Herb Grilled Chicken Breast
Marinated in a rosemary garlic blend and grilled to perfection

Herb Seasoned Pork Loin
Seasoned pork loin, cooked at a high temperature to capture the flavor

Pasta Primavera
Assorted fresh vegetables with house made marinara sauce or alfredo, over cavatappi

Bruschetta Pasta
Cavatappi pasta seasoned with olive oil, mild spices, with fresh mozzarella cheese, grape tomatoes, topped with basil and balsamic reduction



Banquet Dinner – Tier 2 continued

Sides

Your choice of two Sides

Mashed Potatoes

Glazed Carrots

Macaroni and Cheese

Seasonal Vegetable Medley

Steamed Broccoli & Carrots

Dessert

Your choice of one Dessert

Petit Fours

Banana Pudding

Chocolate Mousse



Hors D'oeuvres & Starters

Choose 3 for \$45/guest, 4 for \$50/guest, 5 for \$55 or 6 for \$60/guest

Prices Not Inclusive of Tax or Gratuity – Premium options have additional costs/person

Vegetable Platter

Assorted vegetables – Served with ranch or bleu cheese

Fruit Platter

Assorted seasonal fruit – Special requests taken at market price

Cheese Platter

Assorted cheeses – Special requests taken at market price

Caprese Salad Skewers

Grape tomatoes, fresh mozzarella, basil & olive oil with a balsamic reduction

Shrimp Cocktail (\$+3/guest)

Seasoned jumbo shrimp served with house cocktail sauce and lemon wedges

BBQ Shrimp

Shrimp sauteed in a tangy house bbq sauce

Buffalo Chicken Dip

Served with tortilla chips



Hors D'oeuvres & Starters continued

Breaded Boneless Wings

Hand-breaded and fried – Served with ranch or bleu cheese

Crab Dip (+\$5/person)

Served with tortilla chips

Mini Maryland-Style Crab Cakes (+6/person)

Mini, jumbo lump crab cakes with remoulade

Steak Sliders (+\$3/person)

Shaved prime rib – Served on Hawaiian rolls

Pulled Pork Sliders

House made pulled pork, braised in bbq sauce – Served on Hawaiian rolls

Hamburger/Cheeseburger Sliders

Served on a Hawaiian rolls – Served with Mayo, Mustard and Ketchup



Additional options

Prices Not Inclusive of Tax or Gratuity

Buffet Upgrades

Extra Entrée- Starting at \$10

Extra Side- Starting at \$7

Extra Dessert- Starting at \$8

Substitute the dessert option to a Fresh Fruit Salad- \$5pp

Soda Package- \$4pp

Stations

Carving Station with Carver \$200

Meat Selection- Market Price \$

Choice of: Prime Rib, Virginia Ham, Beef Tenderloin, Roasted Turkey, Pork Loin

Bowls

House Chips \$30	(20 people)
Small Fruit Salad \$80	(20-25 people)
Large Fruit Salad \$150	(40-50 people)
Mixed Greens Salad \$135	(20-25 people)
Classic Caesar Salad \$145	(20-25 people)



Platters, Trays & More

(Can only be selected with a banquet package!)

Fresh Seasonal Fruit & Assorted Cheese Platters

Small Tray \$85	(10-15 guests)
Medium Tray \$125	(20-35 guests)
Large Tray \$175	(40-50 guests)

Vegetable Platters

Small Tray \$55	(10-15 guests)
Medium Tray \$75	(20-35 guests)
Large Tray \$125	(40-50 guests)

Buffalo Chicken Dip – Served with tortilla chips

Small Tray \$70	(20-30 guests)
Large Tray \$135	(50-60 guests)

Crab Dip – Served with tortilla chips

Small Tray \$135	(20-40 guests)
Large Tray \$260	(80-90 guests)

Ham and Cheese Sliders

\$45 per dozen	(2 per person, serves 6 people)
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Cheeseburger Sliders

\$50 per dozen	(2 per person, serves 6 people)
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Steak Sliders

\$60 per dozen	(2 per person, serves 6 people)
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Platters, Trays & More continued

Bruschetta Trays

Medium Tray \$65
Large \$120

(15-25 guests)
(25-50 guests)

Hand-Breaded Fried Boneless Chicken Wings

Farmhouse BBQ, Buffalo(Hot or Mild), or Plain

Served with Ranch and Blue Cheese for dipping

Medium Tray (50 pcs.) \$65
Large Tray (100 pcs.) \$125

(serves 10-20 guests)
(serves 20-30 guests)

Mini Maryland-Style Crab Cakes

\$7.00 per piece

(recommended 2 per guest)

Shrimp Cocktail

Medium Portion \$125
Large Portion \$250

(Est. 2 pieces per person, 25 Guests)
(Est. 2 pieces per person, 50 Guests)

Cookie/Brownie Trays

\$20 per dozen

(2 per person, serves 6 people)

Petit Fours

\$36/dozen

(2 per person, serves 6 people)

Banana Pudding

Small \$75
Small \$150

(serves 20-25 people)
(serves 50-60 people)