



G E D N E Y F A R M

Wedding

PRICING GUIDE

Welcome to Gedney Farm

We're delighted you're considering Gedney Farm for your wedding! Our venue offers beautiful indoor and outdoor ceremony spaces, a spacious Event Barn for receptions, and on-site lodging for your wedding party and family.

Weddings are typically held on Saturdays and Sundays. Our Executive Chef Michele Raqussis, is a Food Network celebrity chef, a regular judge on "Beat Bobby Flay", and in fact beat Bobby Flay twice. Outside catering and bar service are not permitted.

Gedney Farm can host 250+ guests, with options for tented expansions and full accessibility. We look forward to helping you plan your wedding weekend celebration!



“Gedney Farm – a complex of spectacular period architecture with gambrel slate and cedar roofs, and beautifully detailed dormers and cupolas.”

G E D N E Y F A R M

Wedding Pricing

SITE FEE

Saturday “Weekend Wedding”

Site Fee for wedding is reduced when client holds a rehearsal dinner at
Gedney Farm in addition to wedding reception

Holidays charged at High Season rate

June - October	\$9,500 Wedding only	\$8,500 Wedding + Rehearsal Dinner
May & November	\$7,500 Wedding only	\$6,000 Wedding + Rehearsal Dinner
December & April	\$5,000 Wedding only	NA Wedding + Rehearsal Dinner

“Sunday Only” Wedding

Holiday Sundays priced at Weekend rates

June - October	\$5,000
May & November	\$5,000
December & April	\$5,000

On-Site Wedding Ceremony:

\$1,500

(waived for off-site ceremonies)

Wedding Knoll, Cornfield, Courtyard (outdoor settings)

Barn Loft, Main Floor (indoor settings)

Set up and breakdown of ceremony site with white wedding chairs, and side tables

Pre-ceremony "Welcome Station" – seasonal refreshments & iced water

Formal rehearsal of wedding ceremony on day prior

Coordination & oversight of wedding ceremony on day of

Golf cart transportation for guests

Event Gratuity

20%

A 20% Event Gratuity applies to all food, bar, and ceremony charges and is fully distributed to the Event Team. Additional tips for certain individuals are optional and at the client's discretion.

Night Security Fee

\$400 (required)

Event Planning & Coordination Fee

8%

Applied to all food and bar charges, this fee covers administrative time and event coordination from contract signing through the event. It is not a gratuity, but a direct charge for planning and execution services.

Tax

6.25%

State Meals Tax of 6.25% applied to all charges and fees, including, Site Fee, Ceremony Fee, Event Planning and Night Security fees.

**All prices subject to change without notice*



Lodging

A carefully renovated dairy barn, our unique lodge will have you experiencing all the vernacular comforts in guest rooms that feature vaulted ceilings, granite fireplaces and large-tiled whirlpool tubs.

For Saturday Weddings

A group 2-night booking of all guestrooms (15) is required.
(Holidays may entail a 3-Night Minimum)

For Sunday Weddings

A group 1-night booking of all guestrooms (15) is required.
(Holidays may entail a 2-Night minimum)

Guest Rooms and Suites Range in Price from

\$275 – \$375

Per Night

Rates are based on double occupancy and are inclusive of a continental breakfast.
Resort Amenity Fee 10% and 5.7% MA tax + 4% Local tax extra



Rehearsal Dinner & Welcome Drinks

Gedney Farm is the perfect Berkshire setting for your Rehearsal Dinner or Welcome Reception. Host 30 to 100+ guests in our semi-private Courtyard, or move indoors to one of three cozy barn spaces on cooler evenings.

Rehearsal Dinner

\$65++

Per Person

Includes Bread Service and Salad

Selection of 2 Entrees + 2 Sides + Seasonal Fruit Crisp Dessert

Additional Entrée - \$15 Per Person

Additional Side - \$8 Per Person

Rehearsal Dinner Bar Package Beer & Wine (3 hour)

\$35

Per Person

1 Red, 1 White, 1 Rose (different from wedding reception wines offered)

Craft Beers & Cider

If choosing to host welcome drinks after the rehearsal dinner, the bar package time will be reduced to 2 hours at a rate of \$30 Per Person. The welcome drinks portion of the evening will be charged "as consumed".

** A reduction in site fee costs is eligible with a Rehearsal Dinner Food & Beverage minimum spend of \$3,500*

Rehearsal Dinner Menu

All Rehearsal Dinners include a Seasonal Fruit Crisp Dessert with Fresh Whipped Cream

Entrees:

Choose 2

Chicken

- Chicken Parmigiana
- Roast chicken, calabrian chili, lemon, herbs
- Wood roasted BBQ chicken (Housemade BBQ)
- Chicken Scarpariello, cherry peppers, pork sausage

Beef

- Skirt steak, chimichurri
- Prime rib, porcini-brown sugar rub
- Beef & pork meatballs, whipped lemon-basil
- mascarpone

Pork

- Pork saltimbocca, creamy spinach, farro
- Pork Milanese, arugula, shaved parmesan, pesto barley
- Stuffed pork tenderloin, spinach, fontina, mashed potatoes

Fish

- Salmon, mustard-thyme glaze
- Grilled swordfish, tomato chutney
- Steamed mussels Fra Diavolo

Vegetarian

- Pasta alla caponata
- Eggplant parmesan
- Seasonal pesto pasta
- Seasonal vegetable fregola, lemon, herbs, ricotta salata

Sides

Choose 1 salad + 2 sides

- Tomato & cucumber salad
- Chopped Greek salad
- Kale salad, cashew, parm, lemon
- Caesar salad
- Roasted Greek lemon potatoes
- Bacon & egg potato salad
- Corn on the cob
- Basil cream corn
- Smoked carrots, harissa-honey yogurt
- Smoked marinated cauliflower

Wedding Reception Food & Bar Pricing

Prices subject to change without notice.
Gluten free + dairy free substitutions may entail a supplement.

Food

Our food is locally sourced, seasonal, and made to order for each event.
Sample Menus Attached.

Standard Package

Cocktail Hour with Seated Dinner

\$125

Per Person

3 passed hors d'oeuvres during cocktail reception -or-
2 Standard Argentine Grill items during cocktail reception
1 Standard First Course for all guests
Selection of 2 Standard Entrees (1 protein + 1 Vegetarian)
Bread Service

Premium Package

Cocktail Hour with Seated Dinner

\$145

Per Person

5 passed hors d'oeuvres during cocktail reception
3 Argentine Grill items during cocktail reception
1 Standard First Course for all guests
Selection of 3 Premium entrees (2 proteins + 1 Vegetarian)
Bread service

**Dessert & select menu items have an additional charge. Individual menu items selected and menu format will determine final menu price*

Bar

Curated by our sommelier and bar manager, our wine and spirits selection features local and small-batch producers, creating a unique and memorable bar experience.

Full Open Bar Package (4 hours)

\$55

Per Person

1 red, 1 white, 1 rose, & 1 sparkling wine

Craft beers, Seltzers, & Cider

Premium local and small batch liquors

Assorted Non-alcoholic beverages

Package Extension (per hour): \$12 Per Person

*Specialized Wine/Beer/Liquor requests available by advance arrangement and subject to availability.
Price supplement may apply depending on items selected*



Passed Hors D'oeuvres

Choose 5

- Pan con Tomate
- Caponata Crostini
- Tomato Confit, Basil, Parm Crostini
- Wild Mushroom, Gruyere, Thyme Crostini
- Ricotta and Roasted Seasonal Fruit Crostini
- Mushroom, gruyere, caramelized onion tart
- Asparagus & Bacon Tart
- Artichoke, parmesan Tart
- Salmon Tartare on Potato Chip
- Bolognese Arancini, Bechamel Sauce
- Peas & Parm Arancini, Tomato Sauce
- Tuna Tartare on Wonton Crisp (+\$5pp)
- Seared Scallop, Basil, Cream Corn (+\$5pp)
- Crabcakes, Remoulade, Capers (+\$4pp)
- Lamb Meatballs, Feta, Tzatziki
- Pork Bahn Mi, Carrot Slaw
- Italian Beef & Pork Meatballs, Tomato Sauce
- Mozzarella in Carrozza
- Fried Manchego, Lemon
- Oysters Rockefeller (+\$4pp)
- Clams Casino (+\$2pp)
- Spanakopita
- Piquillo Peppers & Goat Cheese
- Baked Stuffed Clams & Chorizo

Argentine Grill Menu

Choose 3

- Chicken, Peanut Sauce
- Greek Marinated Pork
- Grilled Lamb Chops (+\$8pp)
- Sausage, Parsley, Cheese
- Lamb Sausage, Labneh (+\$4pp)
- Korean Short rib, Brown Sugar, Chilis (+\$5pp)
- Lamb Loin, Harissa, Mint (+\$6pp)
- Market Vegetables
- Greek Chicken
- Beef Kabab, Chimichurri
- Kielbasa, Spicy Mustard
- Tuna, Roasted Pineapple Salsa (+\$6pp)



Standard Reception Dinner Menu

Salads

(First Course) Choose 1

- Classic Caesar, black pepper croutons, parm, lemon, anchovy
- Gem lettuce, watermelon radish, herbs, buttermilk dressing
- Mixed lettuces, tomato, cucumber, red onion, red wine vinaigrette
- Chicory Greens, blue cheese, pomegranate vinaigrette
- Chicory Greens, pickled shallot, pomegranate maple vinaigrette
- Kale "Caesar" salad, shaved brussels sprouts, creamy cashew dressing
- Tomato salad, red onion, ricotta salata, sherry vinaigrette

Entrees

(Main Course) Choose 2 Proteins + 1 Vegetarian

Beef

Strip Steak

Braised Beef

Filet

(+\$12)

(+\$15)

(+\$20)

- Strip Steak, wild rice, honey-grain mustard glazed carrots
- Strip Steak, roasted potatoes, bone marrow butter, wild mushroom ragout
- Braised short rib, creamy polenta, braised seasonal vegetable
- Filet of Beef, whipped mascarpone potatoes, roasted asparagus
- Filet of Beef, potato gratin, broccolini, red wine demi-glace

Chicken

- Roasted Greek herbed chicken, Greek lemon potatoes
- Roasted harissa-rubbed chicken, roasted cherry tomato, Israeli couscous
- Chicken Milanese, arugula, shaved parmesan, pesto barley
- Roast chicken, chicken jus, roasted seasonal vegetables, mashed white & sweet potatoes

Pork

- Roasted Pork Loin, seasonal slaw
- Grilled Bone-In Pork Chop, spinach & apples
- Greek Pork Meatballs, orzo

Fish

Salmon

(+\$12)

Halibut

(+\$20)

- Citrus crusted baked cod, broccolini, potato gratin
- Cod puttanesca, fregola, broccolini
- Roasted salmon, summer succotash, herbed rice
- Moroccan spiced salmon, couscous, braised greens
- Halibut caponata, summer farro salad, roasted zucchini
- Halibut, lemon, herbs, crispy potato, roasted cauliflower

Vegetarian

- Seasonal Vegetable farro
- Smoked Eggplant Parmesan, spaghetti
- Grilled Polenta, wild mushroom ragu



Boards & Stations

Boards & Stations make a wonderful addition to any Rehearsal Dinner, Welcome Drinks, or Cocktail Hour. Beautifully crafted with picture-perfect presentation, the options below are sure to enhance your event and delight the palate of your guests.

Wood-Fired “New Haven” Style Pizzas

\$18

Per Person

Assortment of 3 pies. 1 meat / 1 veg / 1 margherita

Raw Bar

\$25

Per Person

Freshly shucked Cape Cod & Maine oysters served alongside chilled Jumbo Shrimp with cocktail and mignonette sauces and fresh lemon. 3 pieces of each item per person

75 pp Guest Count Minimum Required.

Farmhouse Cheese & Crudité Board

\$18

Per Person

Premium cheese assortment, honey, fresh and pickled seasonal vegetables, baguette and assorted crackers

Farmhouse Cheese & Charcuterie Board

\$22

Per Person

Premium cheese assortment and selection of imported and domestic cured meats. Served with grilled or pickled vegetables, olives, mustard, and assorted crackers & bread

Mediterranean Board

\$15

Per Person

Baba Ghanoush, Hummus & Labneh served with pita.

Prices subject to change without notice. Gluten Free substitutions entail price supplement.

Wedding Cakes & Desserts

Full Party Cake Package

\$12

Per Person

Includes 3 Tier Cake with 10" Base, 8" Center, & 6" Top Sheet cakes are made in your chosen style from above for all your guests.

3 Tier Ceremonial Cake (8"/6"/4")

\$250

For private or public cutting + supplement to Dessert Station for 50 guests



Cake

Vanilla Genoise
Chocolate Genoise
Coconut
Carrot
Lemon

Frosting

Vanilla Bean Buttercream
Dark Chocolate Buttercream
Berkshire Maple Cream
Citrus Cream Cheese

Style / Finish

Rustic Texture
Smooth Finish
Naked

Additional Fillings (Optional)

Salted Caramel

+\$2

Per Person

Lemon Curd

+\$2

Per Person

Fresh Berries

+\$3

Per Person

Malted Milk Chocolate

+\$2

Per Person

Pastries & Desserts

Please choose one option for your entire party

Cookies

\$12

Per Person

Choose Three

\$15

Per Person

Choose Four

- Coconut Thumbprints
- Classic Shortbread
- Salted Peanut Butter
- Oatmeal Raisin
- Tollhouse Chocolate Chip

Homemade Pies

\$15

Per Person

Choose Three

- Blueberry—Peach
- Strawberry—Rhubarb
- Cherry
- Classic Apple
- Pumpkin
- Apple Crumble
- Classic Pecan
- Key Lime
- Chocolate—Pecan

Petits Fours

\$12

Per Person

Choose Three

\$15

Per Person

Choose Four

- Raspberry Crumb Cookies
- Chocolate Ganache Brownies
- Salted Caramel Nut Bars
- Chocolate Dipped Shortbread
- Tiramisu
- Caramel Apple Crumble
- Berry Cheesecake Squares
- Key Lime Graham Squares
- Magic Bars
- Chocolate Eclairs
- Strawberry Shortcake
- Chocolate Mousse

Terms & Conditions

Deposit

A non-refundable \$7,500 deposit is required to secure your date, which becomes unavailable to others once received. All deposits apply toward the total event cost.

Dates cannot be held without a deposit payment.

Payment

We accept Mastercard, Visa, Amex, and personal checks for the initial deposit (with a valid credit card on file). Two or more payments follow, based on party size. Final payment is due 10 days prior to event day via wire transfer; credit card payments for the final balance incur a 3.5%+ processing fee.

Event Parameters

Some dates may require minimum guest counts. Per local regulations, music and bar service generally end by 11:00 pm. No alcohol may be taken off-site. Outside services and florals must be provided by approved professionals—no outside items allowed.

Gedney Farm reserves the right to end music or bar service if noise is excessive or behavior is unsafe. Gedney Farm is not responsible for lost or damaged items. Event insurance naming Gedney Farm as additional insured is required.

Prices are subject to change.



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GEDNEY
FARM

