



At Zachary's Farm & Red Barn Events, we specialize in creating one-of-a-kind weddings and special events that reflect your personal style and create lasting memories. We offer unrivaled amenities and comprehensive event management services for all types of events – from weddings, reunions, corporate meetings, fundraisers and other special occasions – all of which is underscored by our signature personalized service.

We recommend only the most highly respected and experienced vendor partners to ensure your event is flawless. Polonia Catering, our exclusive caterer, has been offering outstanding food and impeccable service since 1964. They offer an extensive menu featuring a variety of service styles including buffet, family style, plated and action stations. In addition, Party Train DJ Services, Anna Thielen Photography, K.C. Floral and Design, and Walton Wedding Officiants each have more than 20 years of experience in their respective fields. Our preferred vendor partners will ensure your event is perfect from start to finish.

SATURDAY EVENTS:

(Minimum of 150 guests)
 \$88.75 per Guest - Well Bar
 \$93.75 per Guest - Call Bar
 \$98.75 per Guest - Premium Bar
 Ceremony Fee: \$550
 Deposit: \$600

FRIDAY & SUNDAY EVENTS:

\$84.75 per Guest - Well Bar
 \$89.75 per Guest - Call Bar
 \$94.75 per Guest - Premium Bar
 Ceremony Fee: \$500
 Deposit: \$500

Deposits are non-refundable after 10 days.

The Perfect Package

BAR: One bartender per 100 guests, soft drinks, garnishes, straws, napkins and ice. (Prices based on four hours.)

Additional hours needed or cash bar available based on party size, package style and number of hours.

MENU: The Deluxe Buffet service package includes your choice of two entrées, three sides and choice of bread. The package also includes: mid-chair length tablecloths (white, ivory or black); skirts for buffet, cake and head tables (rustic brown, black or navy blue); chafing dishes; serving utensils; premium disposable dinner plates, salad or dessert plates (choice of four styles); coffee mugs; linen napkins (21 colors available); three-piece stainless steel silverware; water at guest tables; and a coffee station with cream and sugar.

4 Hour Bar Package, Tax & Gratuity
 Wine or Champagne Toast
 Exclusive Use of the Land and Historic Red Barn from 9 a.m. - 1 a.m.

Tent & Sidewalls
 Tables & Chairs
 o (36) 60-inch Round Tables of 8
 o (6) Pub Tables
 o (4) 8 ft. Banquet Tables
 o (1) Sweetheart Table
 o (4) Solid Wood 8 ft. Buffet Tables
 o 300 Cherry Resin Folding Chairs with Black Padded Seat

Set Up & Clean Up (additional charges apply for extensive cleanup)
 Host & Security During Event
 Existing Site Décor
 o Wood Burning Fireplace
 o Decorative Tractors & Wagons
 o Marqué

Onsite Indoor Restrooms
 Designated Smoking Area
 Staging Area for Caterer
 Use of Site for Rehearsal and Engagement Photos

Old Town Barn
 Jumpy Pillow
 Candy Station Setup
 Lemonade Stand
 Rustic Centerpiece Decor
 (2) Firepits
 Bridal Suite
 Stage

In Front of Barn for Ceremony

Chairs
 10 Shepherd Hooks with Hanging Mason Jars

In Case of Rain or Inclement Weather:

75 Chairs in Red Barn

ZACHARY'S FARM & RED BARN EVENTS

16849 S. Cedar Road, Homer Glen, IL 60491 • 708-606-8580
 events@konowscornmaze.com • www.zacharysredbarn.com

POLONIA CATERING

8523 W. 191st St. Mokena, IL. 60448 • 815-464-8844
 sales@poloniacatering.com • www.poloniacatering.com



WELL

House Brands of Vodka, Gin, Rum, Whiskey, Scotch, Tequila, Malibu

Wine: Cabernet, Merlot, Pinot Grigio, Moscato

Domestic Beer: Bud Light, Miller Light, Coors Light

CALL

Absolut, Tito's, Tanqueray, Bacardi, Captain Morgan

Jack Daniels, Jim Beam, Seagram's, Malibu

Wine: Cabernet, Merlot, Pinot Grigio, Moscato

Beer: Bud Light, Miller Light, Coors Light, Corona

PREMIUM

Grey Goose, Kettle One Vodka, Patron Silver,

Tanqueray 10, Captain Morgan, Bacardi,

Makers Mark, Jack Daniels, Johnny Walker (Red Label)

Wine: Cabernet, Merlot, Pinot Grigio, Moscato

Beer: Bud Light, Miller Light, Coors Light, Corona

ADDITIONAL:

Ceremony Officiant - \$450 (Includes Rehearsal & Ceremony)

DJ - \$850 (7 hours)

Generator for Band - \$150-\$250

Hay Ride - \$100/hour

Photo Booth - \$500

Vodka Lemonade Stand - \$175 (serves up to 40 guests)

o Refill for \$75

Pop & Water Bar Service - \$1 per guest during dinner

Mechanical Bull - \$800 (4 hours)

Heaters - \$35/heater

Polonia Extras

*Passed Appetizers - \$6.00/person

*Wedding Cakes - \$4.50/serving

*Floor Length Linens - \$14.00/table

*Chair Covers w/ Sash - \$3.00/person

*China Upgrade - \$6.00/person

*Late Night Snack Options Starting at \$2.75/person

o Taco Bar, Nacho Bar, Mini Burgers, Hot Dog Cart

*Also available: Donut Station, Popcorn Station, S'more Station, Cupcakes & Pastries, Liquid Nitrogen Ice Cream Station (*made on site*)

*Add a carving station to your buffet!

(Price based on your selection)



Menu Sampling

Entrées

CHICKEN: BBQ Chicken, Chicken Marsala, Chicken Parmesan, Chicken Picatta, Chicken Tenders with BBQ Sauce, Chicken Vesuvio with Potatoes, Fried Chicken, Grilled Chicken Breast, Jamaican Jerk Style Chicken, Oven Roasted Chicken, Wild Rice Stuffed Chicken, Roasted Turkey Breast, Mushroom Stuffed Chicken Breast

PORK: 16-Hour Pig Roast-Style Pork Shoulder, Baked Ham, Italian Sausage with Red Sauce and Peppers, Polish Sausage (Fresh or Smoked) with Kraut, Roast Pork with Gravy

BEEF: BBQ Beef, Dinner Cut Roast Beef with Gravy, Sandwich Style Italian Beef with Sweet Peppers, Sliced Roast Sirloin of Beef, Stuffed Cabbage, Texas-Style Sliced Beef Brisket

SEAFOOD: Pan Seared Tilapia with Mango Salsa, Salmon with Lemon Dill Sauce

PASTA: Cavatelli with Vodka Sauce, Chicken Tetrazzini, Fettuccini Alfredo with Broccoli & Mushrooms, Lasagna, Mostaccioli, Pasta Primavera, Pierogies, Ravioli, Stuffed Shells

Side Dishes

COLD: Caesar Salad, Cole Slaw, Macaroni

Salad, Mesculin Spring Salad, Pasta Salad,

Potato Salad, Tossed Salad with Dressing

HOT: Baked Beans, California Blend Vegetables,

Corn Cobbettes, Macaroni & Cheese,

Oven Roasted Potatoes, Potato Dumplings,

Au Gratin Potatoes, Corn Niblets, Garlic Smashed Red

Potatoes with Gravy, Green Beans, Mashed Potatoes with

Gravy, Parmesan & Garlic Roasted Potatoes,

Steamed Broccoli

Checkout Polonia Catering's website for complete listing of menu items, plated dinner and station options.

*Family Style Service is an additional \$6.00/person



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