



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 and K.C. Floral and Design 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:**  
**\$93.75 per Guest - Call Bar**

*(\$60.75 payable to Zachary's  
 \$33 payable to Polonia Catering)*  
**Ceremony Fee: \$550**  
**Deposit: \$600**  
*(Minimum of 100 guests)*

**FRIDAY & SUNDAY EVENTS:**  
**\$90.75 per Guest - Call Bar**

*(\$57.75 payable to Zachary's  
 \$33 payable to Polonia Catering)*  
**Ceremony Fee: \$550**  
**Deposit \$500**

*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; three-piece stainless steel silverware; water at guest tables; and a coffee station with cream and sugar.

- 4 Hour Bar Package & Tax
- 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

**In Front of Barn for Ceremony**  
 Chairs and 10 Shepherd Hooks with Hanging Mason Jars

**In Case of Rain or Inclement Weather:** 75 Chairs in Red Barn

- 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 Marquée
- Onsite Indoor Restrooms
- Designated Smoking Area

**SCHEDULE OF PAYMENTS:**

- Payable to Zachary's Farm & Red Barn Events:**
- o Initial deposit
  - o 2 months prior: 50% of estimated guest count due
  - o 2 weeks prior: Balance & final count due *(less the food portion payable to Polonia Catering)*

- Old Town Barn
- Jumpy Pillow
- Candy Station Setup
- Rustic Centerpiece Décor
- (2) Firepits
- Bridal Suite
- Stage
- Staging Area for Caterer
- Use of Site for Rehearsal and Engagement Photos

- Payable to Polonia Catering:**
- o \$200 initial deposit
  - o 6 months prior: 25% of estimated guest count plus cost of upgrades due
  - o 30 days prior: Menu and linen selections due
  - o 10 days prior: Balance of food and upgrades

*Initial deposits are non-refundable after 10 days. Gratuity not included but appreciated. Officiant not included in ceremony fee. Prices effective 9/2017*



## CALL

Absolut, Tito's, Tanqueray, Bacardi, Captain Morgan  
Jack Daniels, Jim Beam, Malibu, Jose Cuervo  
Wine: Cabernet, Merlot, Pinot Grigio, Chardonnay  
Beer: Bud Light, Miller Light, Coors Light, Corona

Upgrade to premium liquor for \$90 per bottle.

## ADDITIONAL:

DJ - \$850 (7 hours)  
Generator for Band - \$150-\$250  
Hay Ride - \$100/hour  
Photo Booth - \$500  
Lemonade Stand - \$75 (serves up to 100 guests)  
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 Upgrades

\*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  
\*Family Style Service - \$6.00/person  
\*Add a carving station to your buffet - price based on your selection  
\*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)

\*Upgrades are subject to sales tax and 22% production charge.



## Menu Sampling

### Entrées

Complete menu available online.

**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 Nibblits, Garlic Smashed Red Potatoes with Gravy, Green Beans, Mashed Potatoes with Gravy, Parmesan & Garlic Roasted Potatoes, Steamed Broccoli

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