



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, Cakes XO, Nothing Bundt Cakes and Sacred Botanical Design Studio 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.

FRIDAY & SUNDAY EVENTS:

\$95.75 per Guest - Call Bar

(\$62.75 payable to Zachary's

\$33.00 payable to Polonia Catering)

Ceremony Fee: \$550

Deposit \$550

SATURDAY EVENTS:

\$97.75 per Guest - Call Bar

(\$64.75 payable to Zachary's

\$33.00 payable to Polonia Catering)

Ceremony Fee: \$600

Deposit: \$600

(Minimum of 100 guests)

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

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 300* Cherry Resin Folding Chairs with Black Padded Seat

Set Up & Clean Up *(additional charges apply for extensive set up or cleanup)*

Host & Security During Event

Existing Site Décor

o Wood Burning Fireplace

o Decorative Tractors & Wagons

Onsite Indoor Restrooms

Designated Smoking Area

Old Town Barn *(excluding Shooting Gallery)*

Jumpy Pillow

Candy Station Setup

Rustic Centerpiece Décor

Bridal Suite

Staging Area for Caterer

Use of Site for Rehearsal and

Engagement Photos

In Front of Barn for Ceremony

Chairs* and 10 Shepherd Hooks with Hanging Mason Jars

**300 total chairs available. The number of chairs needed for the reception will be deducted from 300, leaving the remaining number available for the ceremony. In the event that there are no remaining chairs, wrapped strawbales are available for rental for an additional \$200 (seats 40).*

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)*

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 8/2018

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
weddings@poloniacatering.com • www.poloniacatering.com



CALL

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

Upgrade to premium liquor for \$90 per bottle.

ADDITIONAL:

Personalized Wedding Coordinator - Price to be determined
(based on individual needs)

Generator for Band - \$150-\$250

Hay Ride - \$125/hour

Photo Booth - \$600 (200 prints. \$100 for an additional 200 prints)

Firepit - \$20 each

Shooting Gallery - \$100 (open until 9:00 p.m.)

Pre-ceremony Welcome Drinks:

- o Lemonade Stand - \$100 (serves up to 100 guests)
- o Vodka Lemonade Stand - \$175 (serves up to 40 guests)
- o Refill for \$75 each

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

Signature Drink - \$4 per person (served during cocktail hour or dinner)

Mechanical Bull - \$800 (4 hours)

Heaters - \$35/heater

20 Wrapped Strawbales for Ceremony (seats 40) - \$200

Snacks:

Donuts, Popcorn, Ice Cream and S'mores - Call for price.

Polonia Upgrades

*Passed Appetizers - \$6.50/person

*Wedding Cakes - \$4.50/serving

*Floor Length Linens - \$14.00/table

*Chair Covers w/ Sash - \$3.50/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.



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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 Tetrastini, 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.

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