



2023 WEDDING PACKAGES

# THE RED BARN

AT OUTLOOK FARM



The Red Barn at Outlook Farm has been hosting weddings since 2007.

Nestled on The Outlook Farm Property and The Links at Outlook Golf Course, The Red Barn is a

replica of the original hay barn. The

new building maintains the look and feel of the historic Maine barn,

featuring authentic post and beam construction. A grand entrance,

working fireplaces, wrought iron chandeliers, a covered veranda,

cozy sitting areas, and a wet bar are just some of the features that make

the Red Barn unique. Located just over an hour from Boston, The Red

Barn is the ideal location for a destination Maine Wedding.





# *WEDDING PACKAGES*



*Pricing is subject to change without notice.*



## PACKAGE POLICIES

### GUEST MINIMUMS

**High Season:** August, September & October

Fridays - 125

Saturdays - 150

Sundays - 100

**On Season:** May, June, July, November & December

Fridays - 100

Saturdays - 125

Sundays - 75

**Off Season:** January, February, March & April

Fridays, Saturdays, Sundays - 75

All catering is done in house. The only outside food item that may be brought in is dessert.

All Packages are sit down, plated dinners.

Couples are responsible for creating place cards for all guests clearly indicating all guests' names, table numbers, and meal choices.



## ALL WEDDING PACKAGES INCLUDE:

- 8% Maine State Tax
- 20% Services Fees
- Facility Fee
- Five Hour Reception
- Onsite Catering
- Cake Cutting Service
- Dessert Display Set Up
- Champagne Toast for all Guests
- Stationed Coffee and Tea
- Onsite Event Planner
- Set Up of Decorations in Foyer and Ballroom
- Use of Private Room
- Bar Set Up With Bartender
- China, Flatware, Glassware
- Tables and Chairs
- Ivory Table Underlay and Overlay Linens
- Colored Napkin Options
- Complimentary Food Tasting
- Four Complimentary Golf Passes





# The Perkins Cove

High & On Season Saturdays: \$154 per person, including tax and gratuity  
Off Season Saturdays & all Fridays/Sundays: \$139 per person, including tax and gratuity

Includes: Imported Cheese and Cracker Board with Vegetable Crudités displayed during Cocktail Hour, Champagne Toast, Cake Cutting Service, Salad and Bread Rolls and Stationed Coffee and Tea.

## Passed Hors d'Oeuvres (Choose Three):

Spinach and Feta Phyllo Bundles  
Honey Dijon Chicken Skewers GF/DF  
Italian or Swedish Cocktail Meatballs GF  
Sausage Parmesan Stuffed Mushrooms GF  
Vegetable Spring Rolls DF  
Kielbasa Wrapped in Puff Pastry

## Entrées (Choose Two):

Chicken Marsala GF/DF  
Chicken breast sautéed with sliced mushrooms, shallots, fresh chicken stock, and garlic then deglazed with Marsala wine

Chicken Piccata GF/DF  
Chicken breast sautéed with capers, shallots, fresh lemon juice, and chicken stock, deglazed with white wine

Freshly Carved Roast Beef GF/DF  
Dry rubbed with house seasonings and garlic, then slow roasted, carved, and served with a demi glace

Marinated Steak Tips GF/DF  
Choice steak tips marinated in garlic, rosemary, balsamic vinegar and olive oil

Haddock Picatta GF  
Haddock sautéed with capers, garlic, shallots, fresh lemon juice, and fumet deglazed with white wine and baked in a cream sauce

Baked Haddock  
Fresh Atlantic Haddock, topped with crumbs, butter baked and topped with a light cream sauce



# The Nubble Lighthouse

High & On Season Saturdays: \$164 per person, including tax and gratuity  
Off Season Saturdays & all Fridays/Sundays: \$149 per person, including tax and gratuity

Includes: Imported Cheese and Cracker Board with Vegetable Crudités displayed during Cocktail Hour, Champagne Toast, Cake Cutting Service, Salad and Bread Rolls and Stationed Coffee and Tea.

## Passed Hors d'Oeuvres (Choose Four):

Honey Maple Scallops Wrapped in Bacon GF/DF

Chicken and Lemongrass Dumplings DF

Honey Bourbon Chicken Skewers DF

Beef Satay with Peanut Sauce

Bruschetta with Tomato and Mozzarella

Asparagus Spears Wrapped in Prosciutto GF/DF

## Entrées (Choose Two):

Chicken Marsala GF/DF

Chicken breast sautéed with sliced mushrooms, shallots, fresh chicken stock, and garlic then deglazed with Marsala wine

Broccoli & Cheese Stuffed Chicken

Boneless skinless chicken breast, stuffed with aromatic vegetables, broccoli, and fresh bread and cracker crumbs. Baked and finished with a supreme sauce

Roasted Prime Rib GF/DF

Slow roasted Prime Rib, seasoned and slow cooked to medium rare with au jus

Char Grilled New York Sirloin GF

12 oz New York Sirloin Strip char grilled to medium rare with demi glace

Grilled Atlantic Salmon GF

Fresh Atlantic salmon char-grilled and served on top of a bed of poached spinach and topped with a reduction of white wine, shallots, lemon, dill and finished with sweet butter

Seafood Alfredo

Shrimp, scallops, and haddock sautéed with white wine, butter, and garlic. Topped with cracker crumbs and finished with parmesan and sweet cream





# The Kennebunk

High & On Season Saturdays: \$174 per person, including tax and gratuity  
Off Season Saturdays & all Fridays/Sundays: \$159 per person, including tax and gratuity

Includes: Imported Cheese and Cracker Board with Vegetable Crudités displayed during Cocktail Hour, Champagne Toast, Cake Cutting Service, Salad and Bread Rolls, Strawberries Dipped in Chocolate to accompany your dessert and stationed Coffee and Tea

## Passed Hors d'Oeuvres (Choose Five):

Honey Maple Scallops Wrapped in Bacon GF/DF  
Coconut Shrimp with Fresh Strawberry and Mango Fruit Salsa  
Seafood Stuffed Mushrooms  
Mini Crab Cakes with Remoulade Dressing  
Shrimp and Crab Crostini  
Sweet and Spicy Sirloin Tip Skewers GF/DF  
Chicken Satay with Peanut Sauce

## Entrées (Choose Three):

Chicken Marsala GF  
Chicken breast sautéed with sliced mushrooms, shallots, fresh chicken stock, and garlic then deglazed with Marsala wine

Chicken Saltimbocca GF  
Skinless chicken breast, topped with sliced prosciutto, mozzarella and sauce. Baked and topped with light cream sauce

Apple Bacon Wrapped Tenderloin GF  
Beef tenderloin filet, wrapped with double smoked apple bacon, season and char-grilled to medium rare. Served with house-made bordelaise sauce

Roasted Prime Rib GF/DF  
Slow roasted Prime Rib, seasoned and slow cooked to medium rare with au jus

Baked Stuffed Shrimp  
Jumbo shrimp filled with a scallop, and haddock stuffing, mixed with cracker crumbs, butter and a touch of sherry. Topped with a velvety burre blanc



# Vegetarian Options & Sides

## Vegetarian Entrées:

Pick one Vegetarian Option in Addition to the Entrées available within the Wedding Package

### Vegetable Wellington

Mushroom duxelles, zucchini, summer squash, spinach, roasted red peppers, broccoli, fontina and mozzarella wrapped in puff pastry and baked. Served with fresh pesto

### Vegetable Lasagna Roll Up

Beautiful, hand rolled lasagna sheet stuffed with freshly grilled red and yellow peppers, onion, spinach, mushroom, carrot, yellow squash, zucchini and asparagus with ricotta and mozzarella

### Roasted Vegetable Risotto Cake GF

Fine imported Italian Arborio rice cooked in vegetable stock with Parmesan cheese, roasted artichokes, red bell peppers, shallots, roasted garlic, spinach and asparagus pan seared to perfection

### Roasted Butternut Squash Ravioli

Ravioli stuffed with roasted butternut squash, ricotta, and parmesan cheese. Served with a house-made roasted garlic and butternut cream sauce

### Stuffed Portobello Mushroom GF/DF vegan

Portobello Mushroom cap tossed in balsamic and roasted garlic oil stuffed with zucchini, squash, tomato

## Salads (Choose One for All Guests):

Mixed Greens Tossed with Balsamic Vinaigrette GF/DF

Tossed Caesar Salad with Garlic Croutons

Spinach Salad with Crispy Bacon & Balsamic Vinaigrette GF/DF

## Sides

### Vegetable (Pick One for All Guests):

Broccoli Milanese

Sugar Glazed Carrots

Roasted Zucchini & Summer Squash Medley

Buttered Green Beans

Roasted Root Vegetables

Lemon Buttered Carrots & Cauliflower

### Starch (Pick One for All Guests):

Seasoned Roasted Red Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Butter Whipped Potatoes

Herbed Wild Rice

Cous Cous





# Late Night Stations & Add On's

## Late Night Stations:

8% Maine State Tax & 20% Service Fee Included

### The Fenway Station

Your choice of all beef hotdogs or Italian sausages with sautéed onions and peppers with assorted toppings

\$7 per person

Crispy Fries \$5 per person

### Mini Burger Bar

Beef or Pork Sliders with cheese, lettuce, tomato, ketchup, and mustard

\$7 per person

### Taco Bar

Your choice of ground beef, pulled pork, or chicken. Assorted toppings include chopped lettuce, tomato, shredded cheese, salsa, and sour cream

\$7 per person

Fresh Tortilla Chips \$3 per person

Fresh Guacamole \$6 per person

### Flatbread Pizza Bar

Mix & Match between Four Cheese, Pepperoni & Veggie Pizzas

\$6 per person

### Ice Cream Buffet

\$13 per person

Flavors (Choose Three)

Chocolate, Strawberry, Vanilla, Mint Chip, Cookie Dough, and Coffee

Toppings (Choose Five)

Chocolate fudge, caramel, peanut butter, whipped cream, strawberries, blueberries, bananas, cherries, chocolate chips, chocolate sprinkles, rainbow sprinkles, crushed cookie, walnuts, peanut and marshmallows

### Extras:

Children's Meal: \$44

\*Choose 1 option for all the kiddos!

*Chicken Tenders with French Fries*

*Mac n Cheese*

*Cheeseburger and French Fries*

Vendor's Meal: \$74

Strawberries Dipped in Chocolate: \$5 per person

Extra Hour Onsite: \$800/hour

Patio Heaters: \$150/heater

# *BEVERAGE PACKAGES*

A full-page photograph of a bride and groom celebrating. The groom, wearing a dark tuxedo and a red bow tie, is holding a green champagne bottle and spraying the foam. The bride, in a white lace wedding dress with a fur stole, is laughing and holding the bottle. They are standing in front of a stone fireplace mantel decorated with red and white ornaments. The floor is covered in a layer of snow.

*Pricing is subject to change without notice.*





# Beverage Packages

## **The Berwick Beer & Wine**

\$18 per person for the first hour and \$7 per person for each additional hour

Bottled Beer: Bud Light, Miller Light, Coors Light, Michelob Ultra, Budweiser, Corona Extra/Light, Twisted Tea, Heineken, Truly, Sam Seasonal, Guinness, & O'Doul's (Non-Alcoholic). On Tap: Smuttynose IPA, Blue Moon, Smuttynose Vunderbar Pilsner, Sam Boston/Sam Seasonal. Red Wines: Leese-Fitch Merlot, In-Situ Cabernet Sauvignon, Ballard Lane Pinot Noir, Arido Malbec. White Wines: Ballard Lane Chardonnay, Vigneti Del Sol Pinot Grigio, Loop Sauvignon Blanc, Beringer White Zinfandel, Casa de Campo Moscato, House Champagne, and Pepsi products.

**The Berwick Beer & Wine Package is available for 5 hours including tax and gratuity for \$45 per person**

## **The Hamilton House**

\$20 per person for the first hour and \$9 per person for each additional hour

Deluxe Brand Liquors: Ice Pik, Smirnoff, Bacardi, Captain Morgan, Blue Chair Coconut, Goslings Rum, Bailey's Irish Cream, Kahlua, Midori, Tanqueray, Jose Cuervo, Jim Beam, Jack Daniels, Seagram's 7, Canadian Club, Southern Comfort, Dewar's, 16oz Draft Beers, House Champagne and Wines, Bottled Beer, and Pepsi Products

**The Hamilton House Package is available for 5 hours including tax and gratuity for \$51 per person**

## **The Cape Elizabeth**

\$24 per person for the first hour and \$10 per person for each additional hour

Premium Brand Liquors: Tito's Vodka, Absolut Vodka, Beefeater Gin, 1800 Silver Tequila, Jameson, Johnny Walker Red, 16oz Draft Beers, Latransa Prosecco, House Champagne and Wines, Bottled Beer, and Pepsi Products

**The Cape Elizabeth Package is available for 5 hours including tax and gratuity for \$57 per person**

## **The Casco Bay**

\$27 per person for the first hour and \$11 per person for each additional hour

Super Premium Liquors: Grey Goose, Bombay Sapphire, Hendricks, Cointreau, Grand Marnier, Patron Silver, Glenlivet, Johnny Walker Black, Knob Creek, Crown Royal, Makers Mark, Bulleit Bourbob, 16oz Draft Beers, Latransa Prosecco, House Champagne and Wines, Bottled Beer, and Pepsi Products

**The Casco Bay Package is available for 5 hours including tax and gratuity for \$64 per person**



# *CEREMONIES*

*Pricing is subject to change without notice.*





## THE WEDDING GARDEN

Ceremony Fee: \$1,800

Includes:

One additional hour onsite (30 minutes for guest arrival, 30 minutes for the ceremony), ceremony benches, set up and break down, champagne and cheese and cracker platter in the Bridal Room, and a ceremony rehearsal the day before the wedding. Couples may arrive one hour prior to the ceremony.

In The Wedding Garden couples may exchange their vows in front of the Sugar Maple Tree or the Wedding Gazebo.







## THE GRAND BALLROOM

Ceremony Fee: \$2,500

Includes:

One additional hour onsite (30 minutes for guest arrival, 30 minutes for the ceremony), set up and break down, champagne and cheese and cracker platter, and a ceremony rehearsal the day before the wedding. Couples may arrive one hour prior to the ceremony.

The Grand Ballroom is perfect for winter weddings and makes a beautiful back up ceremony space in the event of inclement weather. Couples exchange their vows in front of the charming fireplace. During Cocktail Hour guests mingle and enjoy passed hors d'oeuvres in the Foyer and Veranda areas while The Red Barn event team resets the room for the remainder of the reception.

\*Couples may move the ceremony from the Wedding Garden to the Ballroom within 24 hours notice. In this case we honor the Wedding Garden Ceremony Fee



# *PREFERRED VENDORS*

A photograph of a wedding cake on a table. The cake is multi-tiered, with white frosting and some tiers showing a pinkish-red filling. It is decorated with white roses and greenery. The cake sits on a white circular base. In the foreground, on a white tablecloth, there is a set place with a white plate on a red napkin, two gold forks, and a small white jar with a gold string tied around its neck. The background is a blurred view of a wedding reception hall with wooden floors, tables set with white cloths, and string lights hanging from the ceiling.





# Vendors We Love

Vendors may arrive at 12:00 on a wedding day unless otherwise arranged with your Event Coordinator. We cannot store cakes or flowers the night before your wedding, they must be dropped off the day of. The only vendor on this list that you must use is Patriot Fireworks. We do not allow outside vendors to perform firework shows.

## **Accommodations**

Stage House Inn South Berwick, ME  
Sheraton Harborside Portsmouth, NH  
Homewood Suites Dover, NH  
Residence Inn by Marriott Portsmouth, NH

## **Entertainment Services**

Revolution DJs Eliot, ME  
ECF Entertainment Boston, MA  
Fred Pappalardo York, ME  
First Class Weddings Boston, MA  
Greta Entertainment Winthrop, MA  
Mixology Portland, ME

## **Cakes and Bakeries**

Confection Art York, ME  
Kate's Bakery Kittery, ME  
Three Sister's Cake Shop Dover, NH  
Wicked Mini Donuts Portsmouth, NH

## **Flowers**

Distinct Floral Design Greenland, NH  
In Bloom Dover, NH  
Flower Kiosk Portsmouth, NH  
Flour! Wells, ME  
Branch and Bloom Wolfeboro, NH

## **Transportation**

Grace Limousine Manchester, NH  
Feliciano Limousine Rochester, NH  
York Trolley Company York, ME  
First Student (School Busses)

## **Photography**

TARA Photography Dover, NH  
617 Weddings - John LoConte Woburn, MA  
J & J Photography Dover, NH  
Katie Arnold Photography Portland, ME  
Silverbell Photography Richmond, ME  
Redwood & Rye Boston, MA

## **Rehearsal Dinners, Brunches, Luncheons**

Dufour at Stage House Inn South Berwick, ME  
Outlook Tavern South Berwick, ME  
Ember Dover, NH  
The Martingale Warf Portsmouth, NH  
Surf Portsmouth, NH  
York River Landing York, ME

## **Lighting**

Event Lighting Concepts Eliot, ME

## **Rental Companies**

Marshall Rental  
Exeter Events and Tents

## **\*Fireworks**

Patriot Fireworks Epping, NH

## **Officiants**

Julie Draper York, ME  
Melanie Voros Portsmouth, NH  
Karla Firestone, Seacoast Area





# WEDDING FAQS





# FAQs

**Can we put a temporary hold on a date?**

We cannot hold any dates without a deposit.

**What is the payment schedule?**

An initial deposit of \$3,500 is required to secure a date. A 50% payment based off the estimated headcount is due 6 months before the wedding date. The remaining balance is due the week of the wedding. All deposits and payments are nonrefundable.

**How far in advance should we book?**

Typically couples reserve dates 8-12 months prior to their desired wedding date. For our high demand months (May, September, and October) we recommend booking 18 months out.

**How much is the Venue Fee?**

The Venue Fee, or Facility Fee as we call it, is built into the Wedding Package Pricing. The 8% Maine State tax and 20% Service Fees are also built into all our pricing.

**What is the maximum capacity for a wedding at the Red Barn?**

The Red Barn can hold up to 220 people for a wedding ceremony and reception. 75 is the minimum number of guests we can accommodate.

**Do you only do one wedding per day?**

Yes! We only do one wedding per day. Five hours are included in the reception (six hours are included with an onsite ceremony). Couples may choose the timeframe they would like, but all wedding receptions must be over by midnight with the exception of New Year's Eve.

**When is my Ceremony Rehearsal?**

Due to our busy wedding weekends, rehearsals are scheduled for 11:00 AM the day prior to your wedding unless otherwise arranged with your Coordinator.

**What sizes tables to you have?**

We have 15 72" round tables, which fit up to 10 guests and 20 60" round tables, which fit up to 8 guests. Couples getting married here must use the Red Barn seating chart and floor plan.

**Where are the closest resorts or hotels?**

Wells, Ogunquit, York Beach, Portsmouth, NH & Dover, NH are all within 15 miles of our facility. Check out our Vendors We Love Page for more information on our recommended accommodations.

**Can my dog be in my wedding?**

Yes! Your four legged friend can be in your wedding ceremony, but they must leave before dinner service

**Do we have to use your Preferred Vendors?**

Our Preferred Vendor list is comprised of vendors we trust and that our couples in the past have enjoyed working with. It's a great place to start but you are not required to use anyone on our list.

**Can our wedding party make tee times for golf?**

Groups can reserve priority tee times up to three weeks in advance of the wedding date.