

# BARN & BARREL

EVENT CATERING



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Events are special and should be personal for both the planner and the attendees. Events create a face-to-face experience for all involved. Events allow for a more intimate and engaging experience with your friends, family, or associates, whatever the occasion.

Our Barn and Barrel venue at Mount Hope Estate & Winery is a most unique backdrop to host your occasion. Our goal is to provide the best experience with the freshest foods, artisan beverages, and professional service inside a restored 18th century barn. The craft beverages served to your guests will be produced by our own winery, brewery and distillery, just steps from the event space.

The following menus illustrate a beginning point to the planning process and represent basic selections of what our team can provide your guests. Creativity for your event is limitless. Our team can customize your event and bring your imagination to life through your personal theme, interests and occasion.

We are excited to get to know you and for the unique opportunity to cater your special event.





# Hors D' Oeuvres

## Displayed Selections

- Local Cheese and Fresh Vegetables with Mustards, Assorted Crackers and Breads
- Local Cheese and Charcuteries Board with Hummus and Other Spreads, Assorted Olives and Toasted Nuts, Crackers and Breads\*

## Butlered Selections

- Asian Glazed Pork Belly with Pickled Onions on Crostini
- Caprese Skewers - Fresh Mozzarella with Basil and Grape Tomato, Balsamic Glaze
- Prosciutto with Cantaloupe and Herb
- Tomato Bruschetta with Aged Parmesan Cheese
- Raclette with Red Bliss Potato and Cornichons

## \*Seafood Selections

- Shrimp with Cocktail Sauce; Served in Mini Cup
- Mini Crab Cakes with Lemon Aioli

## \*Unique Enhancements to Cocktail Hour

- Include Mini Themed Cocktails Featuring Our Spirits Distilling Co. Spirits
- Seafood Bar with Raw or Chilled Selections

*All selections can be displayed*

# Served Dinner Service

## Entrée Selections

- Carved Filet of Beef Served with Port Wine Demi-Glace\*
- Filet of Atlantic Salmon with Garlic Cream Sauce
- Pork Tenderloin with Honey Glaze
- Maryland Crab Cakes with Lemon Aioli\*
- Frenched Breast of Chicken with Thyme Demi-Glace

## Vegetarian Options

- Eggplant Napoleon
- Gnocchi with Mushrooms and Feta

## First Courses

- Seasonal Mixed Green Salad with  
Buttermilk Ranch, Balsamic Vinaigrette
- Shaved Brussel Sprout Salad with  
Cran-Raisins and Honey Maple Dijon Vinaigrette

## Additional Courses

- Bisque — Crab, Lobster or Tomato
- Soups — Potato, New England Clam, or Broccoli Cheddar
- Hors D' Oeuvres — All selections above can be  
made into a unique served appetizer.

## Chef's Side Dishes

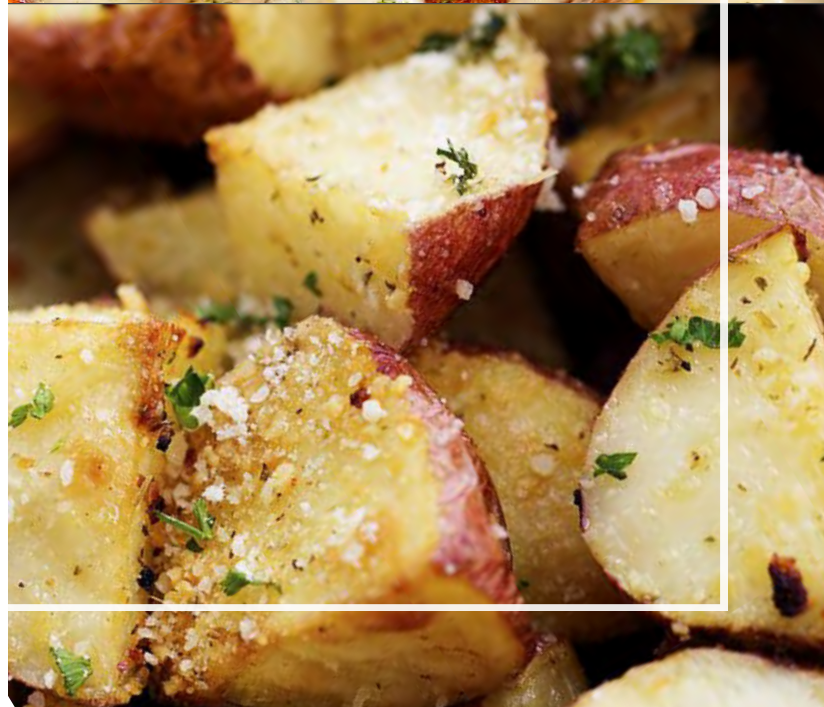
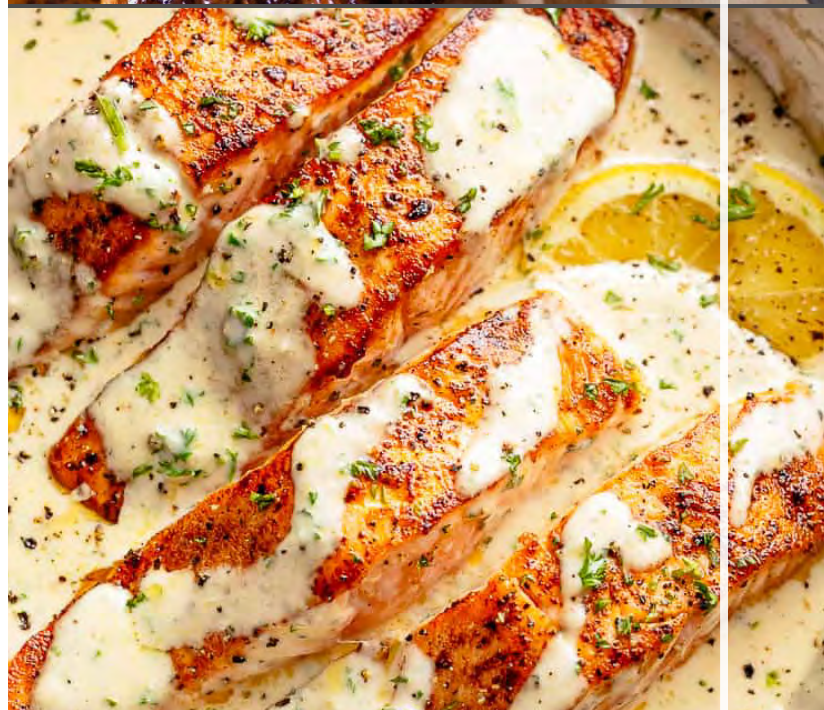
- Roasted Red Bliss Potatoes with Herbs De Provence
- Dauphinoise Potatoes
- Haricot Verts
- Roasted Carrots

## Additional Carved Meats with Assorted Petit Pain

- House Smoked Brisket, Turkey or Ham

*Accompaniments Include:*

- Roasted Mushrooms, Cipollini Onions,  
Mustards, Sour Cream Horseradish







# Desserts

- Creme Brulee
- Bread Puddings with Rum/Whiskey Sauce
- Bourbon Salted Caramel Fudge Brownies
- Smores Station\*



# Breakfast

- *Continental Breakfast:* Muffins, Breads, Fresh Fruit and Juices
- *Strata:* Bacon, Egg and Cheese Served with Fresh Fruit and Banana Bread
- French Toast Casserole



# Coffee/Tea

Roasted Coffee Provided  
by our In-House Micro-Roastery,  
**Dark Knight Coffee**

Gourmet Tea Provided by  
**Fleur di Lis Tea Shop**

# Lunch Service

## Divine Swine In & Out BBQ

### *Smoked Meats:*

- Pulled Pork - Slow Cooked Until Fork-Tender, Then Shredded and Piled High
- Beef Brisket - Low-and-Slow Smoked All Day and Rubbed with Our Special Blend of Spices

### *Southern Sides*

- Cole Slaw
- Mac N' Cheese
- Corn Pudding
- Baked Beans

## Delicatessen

### *Available Displayed or Sandwiches*

- In-House Smoked Meats: Beef, Turkey and Ham
- Cheese: Lacy Swiss, Sharp Cheddar, American
- Bow-Tie Pasta Salad with Feta, Peas and Grape Tomatoes
- Tossed Green Salad with Assorted Dressings
- Fruit Salad
- Pickles, Mustards and Mayo
- Kettle Chips

## Soup Selections

- Bisque — Crab, Lobster or Tomato
- Soups — Potato, New England Clam, or Broccoli Cheddar

# Late Night Snack Bar

### *Available With or Without Mini Cocktails*

## Gourmet Pretzel or Popcorn Bar

With an Assortment of Flavors and Dipping Sauces

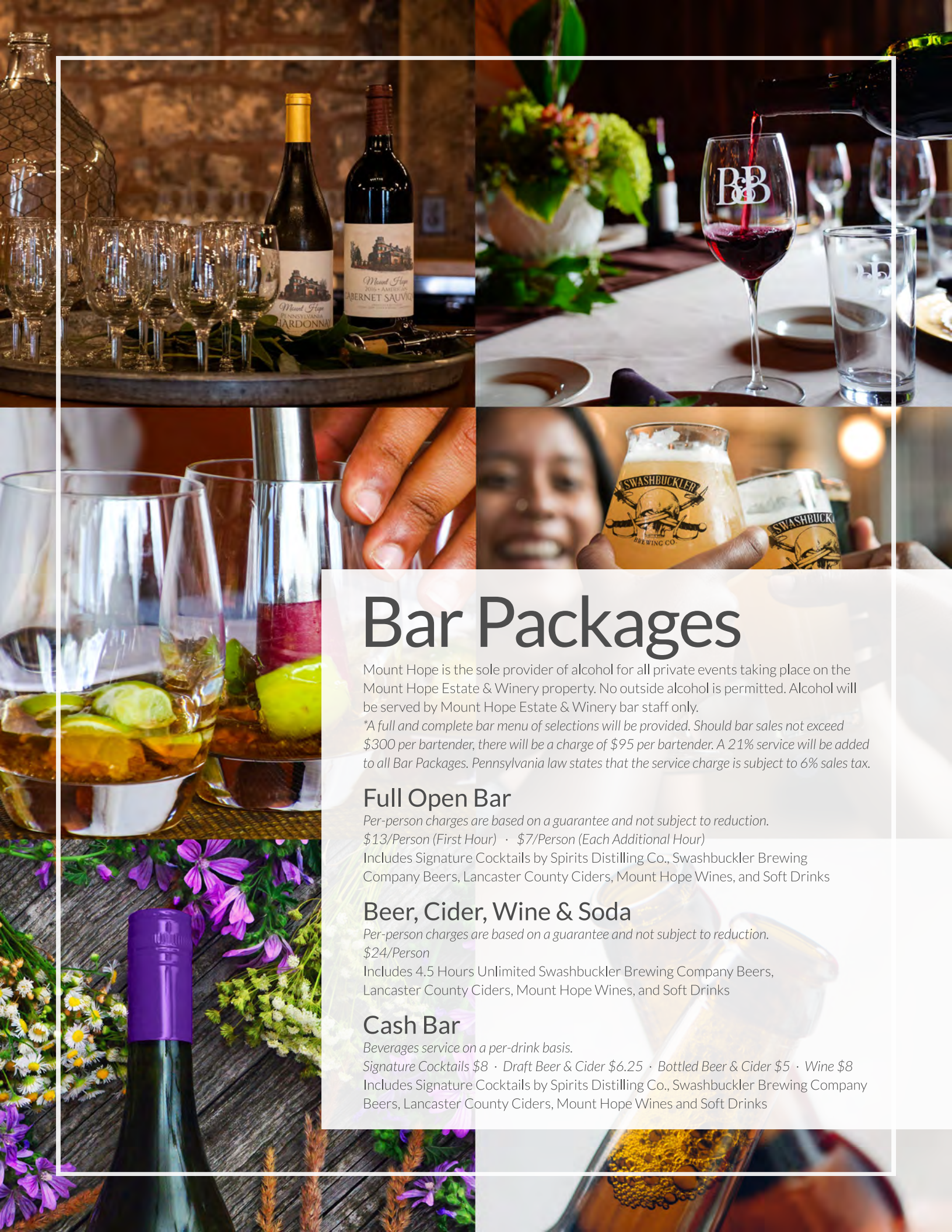
## Fresh Mexican Bar

With Pico de Gallo, Guacomole, and Cilantro Pork

## Mini Hamburger Sliders & Fries or Ham & Cheese with Kettle Chips

With Assorted Condiments and Sauces





# Bar Packages

Mount Hope is the sole provider of alcohol for all private events taking place on the Mount Hope Estate & Winery property. No outside alcohol is permitted. Alcohol will be served by Mount Hope Estate & Winery bar staff only.

*\*A full and complete bar menu of selections will be provided. Should bar sales not exceed \$300 per bartender, there will be a charge of \$95 per bartender. A 21% service will be added to all Bar Packages. Pennsylvania law states that the service charge is subject to 6% sales tax.*

## Full Open Bar

*Per-person charges are based on a guarantee and not subject to reduction.*

*\$13/Person (First Hour) · \$7/Person (Each Additional Hour)*

*Includes Signature Cocktails by Spirits Distilling Co., Swashbuckler Brewing Company Beers, Lancaster County Ciders, Mount Hope Wines, and Soft Drinks*

## Beer, Cider, Wine & Soda

*Per-person charges are based on a guarantee and not subject to reduction.*

*\$24/Person*

*Includes 4.5 Hours Unlimited Swashbuckler Brewing Company Beers, Lancaster County Ciders, Mount Hope Wines, and Soft Drinks*

## Cash Bar

*Beverages service on a per-drink basis.*

*Signature Cocktails \$8 · Draft Beer & Cider \$6.25 · Bottled Beer & Cider \$5 · Wine \$8*

*Includes Signature Cocktails by Spirits Distilling Co., Swashbuckler Brewing Company Beers, Lancaster County Ciders, Mount Hope Wines and Soft Drinks*

# Catering Packages

## 01

### Barn & Barrel Dinner Package

Beverage Service for Duration of Event  
Water, Fresh Brewed Iced Tea, Standard Hot Beverage Service

#### Hor D'Oeuvres

Service for 1 Hour  
Selection of 4 Butlered Selections, Plus 1 Displayed Selection

#### Salad

1 Salad Selection

#### Entrées

Choice of 2 Entrées\*, 1 Vegetable and 1 Starch  
*\*For served meals, entrée counts will be due with final payment.*

#### Dessert

Choice of 1 Dessert

#### Pricing

\$50 for Served Dinner  
\$55 for Buffet Dinner  
*A 21% service fee and 6% PA sales tax will be added to package price.  
Items marked with an asterisk (\*) on menu are premium items that will be subject to an upcharge based on market price.*

#### Add-On Pricing

Soup Course +\$5  
French Press Coffee Station Featuring Fresh Roasted Dark Knight Coffees and Fleur di Lis Teas +\$3

## 02

### Late Night Snack Displayed Bars

Socialite Moscow Mule and Gourmet Pretzel or Popcorn Bar  
+ \$7 with Mini Cocktails  
+ \$3 without

#### El Brauvicon Margaritas and Fresh Mexican Bar

+ \$9 with Mini Cocktails  
+ \$5 without

#### Bourbon Old Fashioned with Slider & Fries Bar or Ham & Cheese & Kettle Chips Bar

+ \$10 with Mini Cocktails  
+ \$6 without

## 03

### Barn & Barrel Breakfast Package

#### Continental Breakfast

Includes Juices, Standard Coffee and Tea Station  
\$10

#### Full Breakfast Buffet

Includes Continental, Strata, and French Toast Casserole with French Press Coffee Station Featuring Fresh Roasted Dark Knight Coffees and Fleur di Lis Teas  
\$15

# Catering Packages

## 04

### Barn & Barrel Lunch Package

All Selections Include Fresh Brewed Tea and Water

#### Divine Swine BBQ

Choice of 2 Meats, 2 Sides, Rolls and Sauces  
\$16

#### Delicatessen

Choice of 2 Sandwiches and Cheese, 1 Salad,  
Pickles, Condiments, and Kettle Chips  
\$14

#### Deli-Buffer

All In-House Smoked Meats, Soup, Choice of 2 Salads,  
Pickles, Condiments, and Kettle Chips  
\$16

#### Add Soda Station to Any Lunch Package

+3

### Customized Package

Your menu, like your event, should be unique and personal. Let us help you create a fully custom menu from scratch based on your favorite foods, event theme, budget and more.

### Additional Information

#### Linens

- Client will choose linen color(s) and rental will be added to catering fees on final invoice.
- Total linen costs average \$5-9pp.

#### Fees & Taxes

*A 21% service fee and 6% PA sales tax will be added to all catering packages.*

#### Payment and Policies

- Prices do not include room rental, AV equipment, linens rental, service fees, and sales tax where applicable.
- Pricing includes serving staff, all items required for food service (including plates, utensils, etc).
- Clients agree to pay an initial 25% deposit within 10 days of receiving your contract. 50% of the total costs will be due 120 prior to the event. The remaining balance (25%) will be adjusted for final head count and due 3 weeks prior to the date of the event.
- Guest count increases that occur after the final count due date may incur a late charge.
- Payments may be made via check or credit card and are nonrefundable.
- All prices subject to change. Pricing guaranteed with contract signed by both Client and Mount Hope.
- No outside food or beverage is permitted, with exception of specialty wedding cakes and where explicitly permitted in writing by Mount Hope.