



SHALE HILL EVENTS



Photo: Dori Fitzpatrick Photography

Oz Farm & Shale Hill

ALL INCLUSIVE PACKAGE

Includes site fee, all taxes and fees, staffing, rentals, and gratuity



**Max 100 Guests
6 Hour Package**

\$350 PER PERSON



Included in Package:

- **Ceremony in front of Dorothy Barn (1 hour)**
 - Ceremony Chairs or benches
- **Cocktail Hour on Patio (1 hour)**
 - 6 Cocktail tables
 - Trailer Bar
 - Gift Table
 - Patio Seating Areas
- **Dorothy Barn Reception (4 hours)**
 - Farm Tables
 - Chairs
 - Reception Bar
 - Dance Floor
 - Table Settings & Glassware
 - Your Choice of Color Cloth Napkins
- **Complimentary Welcome Beverage Station**
 - Flavored Water (2 flavors)
 - Cucumber mint
 - Mixed berry
 - Citrus (lemon, lime or orange)
 - Strawberry Basil
- **Complimentary S'more Bar**
 - (Can be served indoors with small burners, or outdoors over fire pit, weather permitting)
 - Marshmallows
 - Selection of Chocolates
 - Graham Crackers
 - Skewers for roasting







COCKTAIL HOUR

Beer & Wine Bar

(5 hours)

- One house Savignon Blanc
- One house Pinot Noir

- 1 Local Beer*
- 1 Imported

Passed Hors D'oeuvres: Choose One from each Group (Additional choice \$8 PER PERSON / HOUR)

Group A

• ARANCINI

- Wild mushroom
- Corn & Basil
- Peas & Mint
- Squash & Sage
- Mozzarella & Sun-dried tomato
- Black Olive & Herb

• CROQUETTES

- Herb Falafel-tzatziki
- Ham or Prosciutto
- Mushroom
- Chicken
- Shrimp
- Salt Cod

Group B

CROSTINI

- Ricotta-honey-fig-almond
- Sweet pea-mint pesto
- Tuscan kale-spring onion
- Tomato-basil fried garlic
- Herb goat cheese
- Black olive tapenade
- Broccoli rabe-pickled red onions
- Chicken liver-caramelized onions

• MINI PANINI/SANDWICHES

- Croque Monsieur
- Prosciutto-mozzarella-basil
- Local cheese and wild mushroom
- Brie-caramelized onion-turkey
- Smoked Ham-butter-cornichon

Group C

• SKEWERS

- Balsamic glazed vegetables-basil pesto
- Chicken-squash-mint salsa verde
- Cilantro & lime shrimp-sriracha aioli
- Cumin lamb-cucumber raita
- Wagyu beef-chimichurri

• TARTARE

- Salmon tartare-lemon confit on a potato chip
- Fluke tartare- jalapeno, oregano-cumin on pita crisp
- Traditional steak tartare on crostini
- Tuna tartare, ginger aioli, tobiko





DINNER

BBQ Buffet

Includes: Jalapeno cornbread, honey butter, & BBQ sauce

Mains:

(choose 2)

- Southern Style Smoked Beef Brisket
- Smoked Chicken (GF)
- Smoked Pork Shoulder (GF)
- BBQ Cauliflower Steaks (GF & V)
- Pastrami (+\$4 per person)
- St. Louis Style Ribs (GF)(+\$8 Per person)

Sides:

(choose 2)

- Mac & Cheese (V)
- Bacon & Green Beans (GF)
- Mashed Potatoes, butter & chives (GF & V)
- Texan Style Street Corn Salad (GF & V)
- Coleslaw (GF & V)
- Sauerkraut (GF & V)
- Creamed Corn (GF & V)



Venue Additions

- Ceremony Field - \$500
- After Party- additional 2 hours \$1,200
- Photo Booth - \$1,500

Beverage Additions

*All bar packages include disposables, mixers, and standard garnishes.
Premium brands can be added to any package for an additional fee.*

BAR PACKAGE ADD-ONS

- Champagne Toast \$18 per person
- Sparkling Toast \$10
- Hard Seltzer addition \$8 per person
- Canned Cocktails \$12 per person
- After party Beer & Wine Bar \$25 per person (2 hours)

SPECIALTY BATCHED COCKTAILS

\$350 per 50 drinks

*Flavors provided upon request

Food Additions

COCKTAIL HOUR WELCOME STATIONS

Fresh Fruit Station

\$25.00 PER PERSON

- Fruit skewers
- Cut melons
- Assorted berries
- Honey yogurt sauce
- Fruit gazpacho shooter

Soft Pretzel Station

\$25.00 PER PERSON

- Spicy mustard
- Beer cheese sauce

Slider Station

\$35.00 PER PERSON

- Wagyu beef sliders
- Grilled cheese sliders
- Fried chicken & biscuit sliders



Dessert Stations

All stations priced for 100 guests

SUNDAE BAR

\$1,500

- Ice cream (vanilla, chocolate & strawberry)
- Chocolate & Caramel Sauce
- Candied Nuts
- Strawberries & Bananas
- Cookie Crumbles
- Whipped Cream
- Sprinkles
- Homemade brownie (+\$300)

ASSORTED MASON JAR TREATS

\$1,500

- Berry trifle
- Key lime
- Chocolate pot de creme
- Strawberry shortcake

COOKIE BAR

\$1,000

- Macarons
- Chocolate Chip cookies
- Snickerdoodles
- Brownie (+\$120)
- 24 Gluten free cookie addition (+\$60)
- 24 Gluten free brownie addition (+\$90)
- Individual Local Milk Bottles (+600)

MINI CHEESECAKE BAR

\$500

- Strawberry & Blueberry compote
- Chocolate & Caramel sauce
- Whipped Cream



LATE NIGHT

Bad 'Wich Food Truck

Food truck fee waived for Oz Farm Couples - choose 2 late night snacks

Bad 'Wich Menu

(serves 50 guests)

- Mini Grilled Cheese & Potato chips \$300
- Chicken or Beef Empanadas & salsa \$350 (*per flavor*)
- Truffle Mac & Cheese Tarts \$400
- White Truffle Potato Croquette \$400
- Chicken Fingers & Fries \$500
- Wagyu Beef Cheese Burger Sliders \$550
- Chicken & Waffles, honey butter & maple syrup \$550
- Chicken & Biscuit, hot honey \$550
- Short Rib & Bacon Skewer \$700



*Dora
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PHOTOGRAPHER



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