



SHALE HILL EVENTS

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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









## CONTACT US

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