

The Farmhouse

DELAWARE'S HIDDEN GEM

an intimate setting for your
Ceremony & Reception

The Knot Best of Weddings 2017, 2018, 2019
WeddingWire Couples' Choice Award 2015, 2016, 2017, 2018, 2019, 2020, 2022
Best of Delaware Winner for Wedding Reception Site Upstate, 2018
North DelaWHERE Happening Winner 2017
The News Journal Readers' Choice Award 2015, 2018

5600 OLD CAPITOL TRAIL
WILMINGTON, DE 19808

WWW.THEFARMHOUSEDE.COM

302-999-8477

Inclusions

EVERY WEDDING RECEPTION INCLUDES:

- Five-hour dinner reception for up to 190 guests, complete with a premium open bar and inclusive of 20% gratuity.
- Gourmet food prepared onsite with your choice of a served dinner, dinner buffet or cocktail dinner reception.
- Cocktail hour during the first hour of your reception with two stationary hors d'oeuvres and three butlered hors d'oeuvres.
- A professional planning coordinator to assist with every detail of planning your wedding from the time you book through your wedding day.
- Setup and breakdown for your event, with only one wedding scheduled per day.
- Use of the entire facility and four acre property, including a large wrap-around deck with two pavilions overlooking an outdoor gazebo bar.
- Separate dressing suites for the wedding couple with private baths and imported cheese trays.
- Napkins and floor length table linens in your choice of color.
- Round banquet tables and dark walnut chiavari chairs with ivory cushions.
- Two candle centerpiece options complemented with greenery, tea light candles and glass mirrors or wood slabs.
- Complimentary night at the Christiana Hilton with discounted group rates and a courtesy shuttle service (*subject to availability and size restrictions of shuttle).
- Wedding cake from Cakes by Kim or Desserts by Dana. Cake cutting and bagging services are also included.
- Tasting event for our wedding couples to sample a wide array of menu items (subject to timing of booking and schedule of tasting events).

Receptions

The Farmhouse offers a beautiful location to host your wedding reception and ceremony situated on our four-acre estate. With only one wedding scheduled per day, you and your guests will enjoy a relaxed atmosphere and full use of The Farmhouse and grounds.

FACILITY RENTAL FEES:

Peak Season (May, September, October)

- Saturdays: \$3,000
- Fridays: \$2,000
- Sundays and Weekdays: \$750

Off Season (April, June, July, August, November, December)

- Saturdays: \$2,000
- Fridays: \$1,000
- Sundays and Weekdays: \$500

Off Season (January, February, March) - Rental Fee WAIVED

Ceremonies

EACH CEREMONY INCLUDES:

- Ceremony time of thirty minutes immediately prior to the reception.
- Private ceremony space with a wooden pergola.
- Elegant white padded chairs for up to 190 guests.
- A professional coordinator to assist with every detail during the ceremony.
- Separate dressing suites for the wedding couple with private baths and imported cheese trays.
- One-hour rehearsal directed by a Farmhouse coordinator (timing subject to restrictions).

\$1,500

Outdoor Ceremony

\$1,000

Indoor Ceremony

(if scheduled indoors more than 24 hours in advance)

Cocktail Hour Selections

Cocktail hour is included as the first hour of all wedding reception packages at The Farmhouse.

During cocktail hour, your guests will enjoy two stationary hors d'oeuvres and your choice of three butlered hors d'oeuvres.

Butlered Hors D'oeuvres

(select three)

COLD:

BRUSCHETTA BITES

CAPRESE SKEWERS

CRAB & AVOCADO ON CROSTINI

BEEF TENDERLOIN ON CROSTINI WITH A HORSERADISH CREAM

SMOKED SALMON & BOURSIN MOUSSE ON PUMPERNICKEL TOAST

SAUSAGE & WHITE BEAN HUMMUS WITH ROASTED GARLIC EN CROUTE

WHITE BEAN HUMMUS & VEGETABLES EN CROUTE (VEGAN)

MARINATED GRILLED VEGETABLE PHYLLO TARTS (VEGAN)

SUNDRIED TOMATO & OLIVE TAPENADE ON SLICED BAGUETTE (VEGAN)

ASIAN TUNA TARTAR ON CUCUMBER (ADD \$2 PP*)

JUMBO SHRIMP COCKTAIL (ADD \$5 PP*)

HOT:

FILET & MUSHROOM KABOBS

JERK CHICKEN & PINEAPPLE KABOBS

COCKTAIL FRANKS WRAPPED IN PUFF PASTRY

VEGETABLE EGG ROLLS WITH A SWEET CHILI SAUCE

HOMEMADE QUICHE (LORRAINE OR BROCCOLI & SWISS)

CRISPY CHICKEN BITES WITH MANGO BBQ OR HONEY MUSTARD

BATTER-DIPPED MUSHROOMS CAPS WITH CREAMY HORSERADISH SAUCE

FRIED BRUSSELS SPROUTS WITH SWEET SOY DIPPING SAUCE (VEGAN)

MUSHROOMS STUFFED WITH SAUSAGE, GRILLED VEGETABLES (VEGAN) OR CRAB
(ADD \$2 PP FOR CRAB*)

BACON WRAPPED SEA SCALLOPS (ADD \$3 PP*)

SHRIMP LEJON (ADD \$5 PP*)

Stationary Hors D'oeuvres

(both included)

ELEGANT DISPLAY OF DOMESTIC AND IMPORTED CHEESES,
With Assorted Crackers and Garnished with Fresh Fruit

FRESH VEGETABLE CRUDITÉS WITH A CREAMY SPINACH DIP

* Prices for these menu items are subject to change depending on market prices. Prices for these items will be confirmed and guaranteed (90) days in advance of the event.

Some items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dietary restrictions and food allergens can be accommodated with advance notice

Classic Served Dinner Menu

- HIGHLIGHTS:**
- Includes two main entrees, a soup or salad course, two side dishes, freshly baked rolls & assorted pastries. All courses are served table-side.
 - Features a four and a half hour premium open bar (closed during dinner service) and champagne toast for your guests.
 - Includes cocktail hour with two stationary and three butlered hors d'oeuvres.
 - Prices are inclusive of 20% gratuity.

First Course

(select one)

Sweet Potato Apple Bisque
Cream of Mushroom Soup
Crab Bisque
(add \$5pp)*

Fresh Garden Salad
Homemade Caesar Salad
Baby Spinach Salad
Asian Fusion Salad

Vegetable

(select one)

Sautéed Green Beans
Seasonal Vegetable Medley
Sautéed Young Carrots
Stir-Fried Vegetables
Roasted Cauliflower

Starch

(select one)

Roasted Garlic Red Bliss Mash
Shallot & Thyme Roasted Fingerling Potatoes
Creamy Parmesan or Wild Mushroom Risotto
Rice Pilaf

Dessert Course

Assorted Miniature Pastries
Wedding Cake

Classic Served Dinner Menu

Main Entrees

(select two)

POULTRY & PORK:

CORNBREAD & SAUSAGE
STUFFED CHICKEN \$115

served with a Supreme Sauce

CHICKEN ROULADE \$115

*stuffed with Spinach & Provolone and
served with a Mornay Sauce*

FREE RANGE AIRLINE CHICKEN
BREAST \$117

pan roasted with a Natural Thyme Au Jus

STUFFED PORK LOIN \$115

*with Spinach, Roasted Peppers &
Provolone in a Parmesan Cream Sauce*

GRILLED PORK CHOP \$115

served with an Apple Demi-Glace

FRESH ROASTED TURKEY \$115

with Homemade Stuffing & Cranberry Relish

ORANGEWOOD SMOKED TURKEY \$115

with Orange Chutney Sauce

SEAFOOD:

POTATO CRUSTED TILAPIA* \$115

*garnished with Fresh Herbs & served
with a Lemon Beurre Blanc*

HERB SEARED SCOTTISH
SALMON* \$120

topped with Fresh Dill Cream

FLOUNDER A LA FARMHOUSE* \$123

*stuffed with Crab & baked in a Creamy
Lobster Sauce*

CRAB CAKES* \$128

*two cakes served with a Whole Grain
Mustard Aioli*

VEGETARIAN/VEGAN:

RATATOUILLE STUFFED
PORTABELLA \$115

*Stewed Tomatoes, Squash and Eggplant in a
Balsamic Braised Portabella Mushroom with
Aged Parmesan and Balsamic Reduction*

GRILLED VEGETABLE NAPOLEON \$115

*layers of Marinated and Grilled Zucchini,
Tomatoes and Red Onions, served with Basil
Oil and Balsamic Reduction*

PASTA PRIMAVERA \$115

*Sautéed Vegetables and Rotini Pasta with
Garlic & Fresh Herbs, served with Marinara
or a White Wine Butter Sauce*

VEGETABLE STIR FRY \$115

*Broccoli, Snow Peas, Peppers, Onions,
Carrots & Pineapple in a Teriyaki Glaze over
Rice*

BEEF:

MARINATED LONDON BROIL* \$125

grilled & served with a Classic Demi Glace

NEW YORK STRIP STEAK* \$130

*served with a Sautéed Mushroom or
Caramelized Onion Demi Glace*

RED WINE BRAISED SHORT RIBS* \$132

served with a Natural Au Jus Sauce

FILET MIGNON* \$137

served with a Roasted Shallot Demi-Glace

SURF & TURF* \$141

*center cut Filet Mignon with Demi Glace
& served with a Pan-Seared Crab Cake*

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Cocktail Dinner Menu

HIGHLIGHTS:

- Includes soup or salad station, two carving stations, pasta & vegetable stations, freshly baked rolls and assorted pastries.
- Guests enjoy open seating and guest tables are not preset.
- Includes cocktail hour with two stationary and three butlered hors d'oeuvres.
- Features a four and a half hour open bar (closed last 30 mins).
- Prices are inclusive of 20% gratuity.

**\$115 Per
Person**

First Course

(select one)

Sweet Potato Apple Bisque
Cream of Mushroom Soup
Crab Bisque
(add \$5pp)*

Fresh Garden Salad
Homemade Caesar Salad
Baby Spinach Salad
Asian Fusion Salad

Carving Stations

(select two)

Fresh Roasted Turkey with Cranberry Relish
Orangewood Smoked Turkey Breast with Orange Chutney
Roasted Pork Loin with Apple Demi Glace
Boneless Ham with Pineapple Glaze
Roast Top Round of Beef with Red Wine Au Jus (add \$3 per person)*
Prime Rib with Au Jus and Creamy Horseradish Sauce (add \$8 per person)*

Pasta Station

(select one)

Cheese Tortellini with Vodka Sauce
Baked Penne with Italian Sausage
Vegetable Pasta Primavera, In a White Wine Sauce
Lobster, Cheese or Meat Ravioli
(add \$5 pp for lobster)*

Accompaniments

(select one)

Sautéed Green Beans
Seasonal Vegetable Medley
Sautéed Young Carrots
Stir-Fried Vegetables
Roasted Cauliflower

Dessert Course

Assorted Miniature Pastries
Wedding Cake

Dinner Buffet Menu

HIGHLIGHTS:

- Includes your choice of two entrees and two side dishes served buffet style. Soup or salad, freshly baked rolls and assorted pastries are served at fully dressed tables.
- Features a four and a half hour open bar (closed during dinner) and a champagne toast for your guests.
- Cocktail hour with two stationary and three butlered hors d'oeuvres.
- Prices are inclusive of 20% gratuity.

**\$120 Per
Person**

First Course

(select one)

Sweet Potato Apple Bisque
Cream of Mushroom Soup
Crab Bisque
(add \$5pp)*

Fresh Garden Salad
Homemade Caesar Salad
Baby Spinach Salad
Asian Fusion Salad

Main Entrees

(select two)

Chicken Roulade, stuffed with Spinach & Provolone & served with a Mornay Sauce
Cornbread & Sausage Stuffed Chicken, served with a delicate Supreme Sauce
Marinated London Broil, grilled & served with a Classic Demi-Glace*
Herb-Seared Scottish Salmon with Fresh Dill Cream*
Slow Roasted Pork Loin with an Apple Demi-Glace
Vegetable Pasta Primavera in a White Wine Sauce
Vegetable Stir Fry in a Teriyaki Glaze over Rice
Cheese Tortellini with Vodka Sauce
Baked Penne with Italian Sausage

Accompaniments

(select one vegetable and one starch)

Roasted Garlic Red Bliss Mash
Shallot & Thyme Roasted Fingerling Potatoes
Rice Pilaf

Sautéed Green Beans
Seasonal Vegetable Medley
Sautéed Young Carrots
Stir-Fried Vegetables
Roasted Cauliflower

Dessert Course

Assorted Miniature Pastries
Wedding Cake

Brunch Buffet Menu

HIGHLIGHTS:

- Includes an assortment of breakfast and lunch fare, including two main entrees, a carving station, one side, assorted breakfast pastries and freshly baked rolls & biscuits.
- Features a four and a half hour open bar (closed final 30 minutes).
- Includes cocktail hour with two stationary and three butlered hors d'oeuvres.
- Prices are inclusive of 20% gratuity.

**\$115 Per
Person**

Main Entrees

(select two)

Classic Hunt Country Egg Casserole
Scrambled Eggs (Plain or Western)
Buttermilk Biscuits with Sausage Gravy
Pancakes or French Toast with Assorted Fruit Toppings
Selection of Deli Meats, Cheeses, Assorted Fresh Breads & Rolls
Selection of Two Salads served as Sandwiches or with Assorted Rolls:
Waldorf Chicken Salad, Asian Shrimp Salad, Tuna Salad or Egg Salad with Smoked Paprika

Carving Stations

(select one)

Boneless Ham with Pineapple Glaze
Roasted Pork Loin with Apple Demi Glace
Fresh Roasted Turkey with Cranberry Relish
Orangewood Smoked Turkey Breast with Orange Chutney
Roast Top Round of Beef with Red Wine Au Jus (+ \$3 per person)*
Prime Rib with Au Jus and Creamy Horseradish Sauce (+ \$8 per person)*

Accompaniments

(select one)

Hash Brown Potatoes
Home Fried Potatoes with Onions
Applewood Bacon Strips
Sausage Links

Pasta Salad
Farmhouse Potato Salad
Broccoli Salad
Citrus Coleslaw

Dessert Course

Assorted Breakfast Pastries
Wedding Cake

Premium Bar Selections

All Wedding Packages include a four and a half hour open bar and use of the indoor bar with one bartender. A second outdoor gazebo bar is also included for weddings with 115 adult guests or more (this option can be purchased if not included).

Any substitutions/additions must be purchased through The Farmhouse and will have an added cost depending on the selection.

Bottled Beer

COORS LIGHT
SAM ADAMS SEASONAL
DOGFISH HEAD 60 MINUTE IPA

Draft Beer

YUENGLING LAGER
MILLER LITE

House Wine

PINOT GRIGIO
CHARDONNAY
CABERNET
PINOT NOIR
MOSCATO
SPARKLING WINE

Spirits

TITO'S VODKA
JACK DANIELS
TANQUERAY GIN
JOSE CUERVO TEQUILA
SOUTHERN COMFORT
BACARDI SUPERIOR
CAPTAIN MORGAN
PARROT BAY COCONUT RUM
SEAGRAM'S 7 CROWN
DEWAR'S WHITE LABEL
JIM BEAM

Sodas & Juices

COKE
DIET COKE
GINGER ALE
SPRITE
CRANBERRY, ORANGE, PINEAPPLE &
GRAPEFRUIT JUICE

OPTIONAL UPGRADES

Champagne toast with cocktail dinner or brunch buffet	\$4 PP
Wine service during dinner	\$4 PP
Third entree selection (for served dinner package)	\$4 PP
Extended open bar (additional hour)	\$14 PP
Outdoor gazebo bar with bartender (included if 115+ adults)	\$350

Enhancements

ADDITIONAL BUTLERED HORS D'OEUVRES (PRICED PER PERSON):

Jerk Chicken & Pineapple Kabobs	\$4 PP
Crispy Chicken Bites with Mango BBQ or Honey Mustard	\$4 PP
Cocktail Franks Wrapped in Puff Pastry	\$4 PP
Homemade Quiche (Lorraine or Broccoli & Swiss)	\$4 PP
Bruschetta Bites	\$4 PP
Sausage & White Bean Hummus with Roasted Garlic En Croute	\$4 PP
Caprese Skewers	\$4 PP
Batter-Dipped Mushrooms Caps with Creamy Horseradish Sauce	\$4 PP
Vegetable Egg Rolls with a Sweet Chili Sauce	\$4 PP
Mushrooms Stuffed with Sausage OR Grilled Vegetables (vegan)	\$4 PP
Fried Brussels Sprouts with Sweet Soy Dipping Sauce (vegan)	\$4 PP
White Bean Hummus & Vegetables En Croute (vegan)	\$4 PP
Marinated Grilled Vegetable Phyllo Tarts (vegan)	\$4 PP
Sundried Tomato & Olive Tapenade on Sliced Baguette (vegan)	\$4 PP
Filet & Mushroom Kabobs*	\$5 PP
Beef Tenderloin on Crostini with a Horseradish Cream*	\$5 PP
Crab & Avocado on Crostini*	\$5 PP
Smoked Salmon & Boursin Mousse on Pumpernickel Toast*	\$5 PP
Asian Tuna Tartar on Cucumber*	\$6 PP
Bacon Wrapped Sea Scallops*	\$6 PP
Kennett Square Mushrooms Stuffed with Crab*	\$6 PP
Jumbo Shrimp Cocktail*	\$8 PP
Shrimp Lejon*	\$8 PP

ADDITIONAL STATIONARY HORS D'OEUVRES (PRICED PER PERSON):

Baked Spinach Artichoke dip with assorted warm breads	\$5 PP
Baked crab dip with sharp cheddar served with warm breads*	\$8 PP
Decadent chocolate fondue with pound cake, bananas, strawberries & Pineapple	\$8 PP
Mashed potato bar red & Sweet potato mash with fixings	\$8 PP

* Prices for these menu items are subject to change depending on market prices. Prices for these items will be confirmed and guaranteed (90) days in advance of the event.

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CONTRACT AND TERMS & CONDITIONS

This agreement is made effective as of _____, by and between The Farmhouse of Delaware, LLC, doing business as The Farmhouse (“The Farmhouse”), and _____ (“Client”). (“The Farmhouse” and “Client” hereinafter are collectively referred to as the “Parties”).

The Client represents that the Client desires to hold a wedding on _____ (“Event Date”) at The Farmhouse. Therefore, the Parties agree to the following terms:

1. BOOKING FEE & PAYMENTS

- 1.1. An initial non-refundable booking fee of \$1,500 is required at the signing of this agreement to secure the Event Date. A second non-refundable payment of \$3,000 is due 9 months prior to the Event Date on or before _____. Both payments will be applied towards the total amount due.
- 1.2. Three (3) months prior to the Event Date, an individual quote will be prepared outlining the services to be provided during the event and a total estimated amount due. Seventy-five percent (75%) of the estimated balance is due two (2) months prior to the Event Date on or before _____.
- 1.3. Full payment of the remaining balance is due no later than ten (10) business days prior to the Event Date on _____. At this time, the Client must provide a final guest list for the event.
- 1.4. Acceptable forms of payment include cash, check, credit card, or money order. Late payments must be paid in cash, credit card, or cashier’s check. There is a \$50 fee for returned checks. A 3.5% service fee will be added to any payments made by credit card.
- 1.5. The Farmhouse requires a signed Credit Card Authorization form to guarantee payment of any additional charges incurred or damage caused by the Client. The Credit Card Authorization form must be completed upon the signing of this agreement and remain on file for up to two weeks after the Event Date.

2. SERVICE INCLUSIONS & FEES

- 2.1. The Client agrees to the attached schedule of prices. The prices for certain menu items noted with an asterisk are subject to change depending on market prices. Prices for these items will be confirmed and guaranteed (90) days in advance of the event.
- 2.2. Children ages 5–12 are \$35 if they request a kids meal (kids meals are not subject to other discounts). Children ages 4 and under are not charged for unless a meal is requested.
- 2.3. FOOD & BEVERAGE MINIMUMS:
 - 2.3.1. For events in Peak Season (May, September and October), The Farmhouse requires a food and beverage minimum of \$11,500 (based on 100 guests at our starting per person price of \$115) for functions held on Saturdays and \$8,625 (based on 75 guests at our starting per person price of \$115) for functions held Sunday through Friday.
 - 2.3.2. For events in Off Season (April, June, July, August, November, December), The Farmhouse requires a food and beverage minimum of \$9,775 (based on 85 guests at our starting per person price of \$115) for functions held on Saturdays and \$6,900 (based on 60 guests at our starting per person price of \$115) for functions held Sunday through Fridays.
 - 2.3.3. For events in Winter Season (January, February, March), The Farmhouse requires a food and beverage minimum of \$8,050 (based on 70 guests at our starting per person price of \$115) for functions held on Saturdays and \$5,175 (based on 45 guests at our starting per person price of \$115) for functions held Sunday through Fridays.
 - 2.3.4. The food and beverage minimums do not include the facility rental fee or ceremony fee.
- 2.4. FACILITY RENTAL FEES:
 - 2.4.1. Peak Season (May, September, October): Saturdays - \$3,000; Fridays - \$2,000; Sundays and Weekdays - \$750.
 - 2.4.2. Off Season (April, June, July, August, November, December): Saturdays - \$2,000; Fridays - \$1,000; Sundays and Weekdays - \$500.
 - 2.4.3. Winter Season (January, February, March) – facility rental fee waived.
- 2.5. Tables, chairs, linens, china, and centerpieces are included in the rental fee. The packages include the choice of a basic wedding cake by Cakes by Kim or Desserts by Dana. The Client is responsible for ordering the cake at

Agreed to by _____ (initials)

least three months before the event. The packages also include candle centerpieces complemented with silk greenery, wood slabs or mirrors, and tealight candles.

- 2.6. The ceremony fee is \$1,500 (\$1,000 if scheduled for inside more than 24 hours in advance). The ceremony fee includes the use of the ceremony site, white chairs, and a one-hour rehearsal with a Farmhouse coordinator. The rehearsal date and time are subject to availability. The wedding party may arrive one hour prior to the ceremony. If additional time is needed prior to the ceremony, the fee is \$150 per hour. In the case of inclement weather, The Farmhouse reserves the right to determine whether the ceremony will be held outdoors or indoors.
 - 2.7. The capacity of The Farmhouse is 190 guests. A head count will be taken at events not requiring place cards.
 - 2.8. The Farmhouse will provide a meal for up to three (3) vendors. Any additional vendor meals will be charged at a rate of \$35. The Farmhouse staff may choose certain meals for the vendors depending on food availability after the guests have been served. Any vendors not working during the reception or are also guests at the reception will be charged the guest rate. Alcohol is not included with vendor meal pricing.
 - 2.9. The client is required to hire a DJ or musician for their event. The DJ or musician is responsible for providing and setting up a speaker and microphone for the outdoor ceremony, as well as a separate sound system for the cocktail hour and reception. The Farmhouse recommends that the setup includes a wireless speaker outside on the deck for the cocktail hour and reception. The Farmhouse is not responsible for assisting in the setup or any issues arising from the sound system. Any special effects used by the DJ or musician must be preapproved prior to the event by The Farmhouse. The Farmhouse will provide a 4 foot table and linen but if the DJ/musician elects to use their own table, no more than one 6 foot table will be allowed. The Farmhouse is unable to accommodate DJ's over a certain decibel and will measure with a decibel reader.
3. CANCELLATION OR DATE CHANGE
- 3.1. All payments are non-refundable.
 - 3.2. If the Client wishes to reschedule the event due to government regulations and restrictions imposed on The Farmhouse that impact the event but still allow it to proceed on the original Event Date, The Farmhouse will allow the Client to reschedule the event to a future date within one year from the original event date, subject to availability, and the Client must pay a \$1,000 rebooking fee. The Client will be subject to the current prices that are in place at the time of rescheduling the event. Any special discounts and lower minimums offered to the Client for the original date will not transfer to the rescheduled date.
 - 3.3. If government regulations and restrictions are imposed that prevent the event from taking place on the original event date, The Farmhouse will allow the Client to reschedule the event, subject to availability. The decision to reschedule the event must be made at least ten business days prior to the original event date and no earlier than two months prior to the original event date. All payments already made will be applied to the new date with no penalties or increased pricing.
 - 3.4. If the event is rescheduled, the Client will be required to complete a new contract for the new event date.
4. RULES & REGULATIONS. The Farmhouse has established rules and regulations that must be upheld by the Client, guests, and vendors attending any event at The Farmhouse.
- 4.1. Due to standard health practices, prepared leftover food may not be removed from The Farmhouse.
 - 4.2. Delaware state law prohibits the purchase or consumption of alcohol by those under the age of 21. The Farmhouse reserves the right to refuse service to anyone who cannot verify their age by providing proper identification or anyone who appears to be intoxicated. No outside alcohol may be brought into The Farmhouse and the Client may not take any leftover alcohol home.
 - 4.3. The Farmhouse is not liable for any guests after leaving The Farmhouse and their safe arrival home. The Farmhouse will gladly retain a taxi for anyone needing safe transportation but will not be held responsible for the transportation fare.
 - 4.4. Fresh flower petals are the only acceptable items to be thrown after a ceremony. Bubbles and loose glitter are not permitted inside the facility. The use of sparklers outside is permitted if the Client has obtained permission by The Farmhouse prior to the Event Date.
 - 4.5. No nailing/stapling/gluing or anything that would damage the ceremony pergola is allowed. Clients may hang decorations on the pergola using ties and are responsible for communicating this policy with any outside parties. The Client will be charged for any damage made to the pergola.
 - 4.6. Absolutely no smoking is permitted inside or outside of The Farmhouse with the exception of the designated smoking areas.
 - 4.7. The Farmhouse and its staff reserve the right to remove any guests that are exhibiting inappropriate behavior (i.e. destruction of property, fighting, drunkenness, etc.). The guest(s) will be asked to leave immediately and

not allowed to re-enter. Assistance from law enforcement may be acquired if this request is not met immediately. The Client will be held responsible for any cost arising from such actions.

- 4.8. All decorations brought in by the Client must be pre-approved by The Farmhouse. All candles must be contained or enclosed in glass. The flame must not reach higher than 2 inches below the height of the glass.
 - 4.9. Absolutely no illegal activity or behavior will be allowed by the Client or guests while on The Farmhouse's premises. No firearms are permitted on the premises at any time.
 - 4.10. All vendors must adhere to the terms of The Farmhouse's guidelines and it is the Client's responsibility to share these guidelines with all vendors. All DJs hired to perform at The Farmhouse must be a licensed company and are required to maintain adequate insurance covering losses arising out of performance of services at The Farmhouse.
 - 4.11. All events must end by 12:00 am to comply with state laws and in order to allow for clean-up and closure of the site. All outside noise must be kept to a minimum after 10:00 pm to comply with sound ordinances. Events occurring on a weeknight (Monday – Friday) must not start before 5:30 pm, unless permission from The Farmhouse has been obtained.
 - 4.12. The Client and guests are not permitted to tamper with heating or air-conditioning settings and/or air vents.
5. **LOST AND/OR DAMAGED ITEMS.** The Farmhouse will not be held liable for any items lost, misplaced, stolen or damaged. The Client is responsible for any damaged or lost equipment or furnishings, and/or damage to The Farmhouse. The Client's credit card on file will be used as payment for any lost and/or damaged items. The Farmhouse is not responsible for any items left after a function.
 6. **USE OF PERFORMANCE AND COPYRIGHT POLICY.** The Farmhouse may from time-to-time take pictures and or moving images during the set-up, take down, or the actual event. All ownership (including copyright) as well as all other rights, title and interest in and to these recordings shall belong exclusively to The Farmhouse and may be used for advertising The Farmhouse.
 7. **TERMINATION.** This Agreement is binding and may not be terminated by the Client. However, The Farmhouse reserves the right to terminate this Agreement for non-payment. Upon termination of the Agreement for non-payment, the Client forfeits all rights to any previous payments, as well as the reserved date of the event.
 8. **ASSUMPTION OF RISK.** Every precaution will be taken by The Farmhouse to ensure the safety of its clients and their guests. However, there are certain inherent risks that cannot be eliminated regardless of the care taken to avoid injuries. In the absence of willful misconduct or gross negligence, The Farmhouse will not be responsible for any injuries to any individuals in attendance at The Farmhouse.
 9. **WAIVER OF LIABILITY.** The Client agrees to release, waive discharge and covenant not to sue The Farmhouse or any service provider of The Farmhouse, as well as the owner of the facilities at The Farmhouse, from any and all liabilities, claims, losses, demands, or causes of action, except in the event of gross negligence of The Farmhouse, that may arise from or be related to any loss, damage, accident, illness, or injury, including death, which may be sustained by the Client or its guests while attending a reception at The Farmhouse.
 10. **HOLD HARMLESS & INDEMNIFICATION.** The Client agrees to defend, indemnify, and hold harmless The Farmhouse from and against every loss, claim, expense (including attorney's fees and costs), liability or payment by reason of any damages or injury to person (including death) or property (including loss of use or theft thereof) directly or indirectly arising out of, or in connection, with this Agreement, in proportion to and to the extent that such injury, death or damage is caused by the actual or claimed tortious conduct (active or passive) of the Client and/or its guests.
 11. **MEDICAL AUTHORIZATION.** It is The Farmhouse's policy that in the event of injury, 911 will be called immediately and without hesitation. The Farmhouse will not accept responsibility for any costs related to the call or for the costs of any medical care or emergency treatments. Any bills will be forwarded to the Client.
 12. **UNFORSEEN EVENTS.** The Client cannot hold The Farmhouse responsible for failure to provide the basic facilities and services due to emergencies or interruptions of public utilities. If an Act of God were to occur preventing the event from taking place, including but not limited to a pandemic, The Farmhouse will allow the Client to reschedule the event, pending availability. Last minute cancellations due to inclement weather will not be considered for refunds.

Agreed to by _____ (initials)

13. ENTIRE AGREEMENT. This Agreement contains the entire agreement of the Parties and there are no other promises or conditions in any other agreement whether oral or written. This Agreement supersedes any prior written or oral agreements between the Parties.
14. AMENDMENT. This Agreement may be modified or amended if made in writing and signed by both Parties.
15. WAIVER OF CONTRACTUAL RIGHT. The failure of either party to enforce any provision of this Agreement shall not be construed as a waiver of limitation of that party's right to subsequently enforce and compel strict compliance with every provision of this Agreement.
16. APPLICABLE LAW. This Agreement shall be governed by the laws of the State of Delaware.

Client Signature(s): _____

Date: _____

Assumption of Risk and Waiver of Liability Relating to Coronavirus/COVID-19

The coronavirus, COVID-19, has been declared a worldwide pandemic by the World Health Organization. Federal, state, and local governments and federal and state health agencies recommend social distancing and have, in many locations, prohibited the congregation of groups of people.

The Farmhouse has taken preventative measures to reduce the spread of COVID-19; however, The Farmhouse cannot guarantee that the “Client” and “your guests” will not become infected with COVID-19. (The “Client and guests” may increase their risk of contracting COVID-19 by attending The Farmhouse.)

By signing this agreement, I acknowledge the contagious nature of COVID-19 (and voluntarily assume the risk that my “guests” and I may be exposed or infected by COVID-19). Such exposure or infection may result in personal injury, illness, disability, and death.

I voluntarily agree to assume all of the foregoing risks and accept sole responsibility for any injury to myself (and guests) (including, but not limited to, personal injury, disability, and death), illness, damage, loss, claim, liability, or expense of any kind, that may result from attending The Farmhouse. I understand and agree that this includes any COVID-19 infection that occurs before, during, or after the event.

Client Signature(s): _____

Date: _____

CLIENT ACKNOWLEDGEMENT

I understand and agree to the Terms and Conditions set forth in this Contract. I further agree that I will be held responsible for any damages sustained by The Farmhouse, its partners and assigned, directly or indirectly resulting from this event. I understand that any violation of this Agreement may result in my payments being forfeited.

This contract is void if not returned within one (1) week of issuance along with the appropriate booking fee.

Name: _____ Phone No: _____

E-Mail: _____

Mailing Address: _____

Fiancé Name: _____ Fiancé Phone: _____

Fiancé E-Mail: _____

Emergency Contact: _____

Date of Function: _____

Ceremony: Yes _____ No _____

Approximate No. of Guests: _____

I have read and agree to the terms and conditions on all pages of this contract.

Client Signature(s): _____ Date: _____

CREDIT CARD AUTHORIZATION FORM

**** FORM MUST BE COMPLETED AND KEPT ON FILE FOR ALL EVENTS
REGARDLESS OF METHOD OF PAYMENT BEING USED ****

Please complete the information below:

Account Type:	<input type="checkbox"/> Visa	<input type="checkbox"/> MasterCard	<input type="checkbox"/> Discover
Cardholder Name	_____		
Billing Address	_____	City, State, Zip	_____
Account Number	_____		
Expiration Date	_____		
CVV2	_____		
(3 digit number)			

I certify that all information presented above is complete and accurate to the best of my knowledge.

Initials: _____

I certify that I am an authorized user of this credit card and that I will not dispute the payment with my credit card company; so long as the transaction corresponds to the terms indicated in this form.

Initials: _____

By signing this document, I acknowledge that for any payments or incurred charges not received in a timely manner as per the contractual guidelines, The Farmhouse of Delaware LLC reserves the right to charge the credit/debit card listed above for any such charges. I acknowledge that The Farmhouse of Delaware LLC also reserves the right to charge the credit/debit card listed above for any damaged or lost equipment or furnishings, and/or damage to The Farmhouse.

SIGNATURE _____

DATE _____



Hilton

WILMINGTON/CHRISTIANA

The Farmhouse **Complimentary Wedding Room Night**

Wedding Couple Names:

Address:

Phone Number:

E-mail Address:

Arrival/Wedding Date:

This letter is to confirm the newlyweds' reservation for one complimentary **King Room** on the evening of their wedding at the Hilton Wilmington/Christiana.

While room and tax are complimentary, incidental charges may be incurred. A credit card authorization form must be completed prior to arrival to guarantee the reservation and to cover incidentals. The Hilton Wilmington/Christiana and The Farmhouse shall be held harmless should the confirmation number and/or credit card number be secured.

Please complete and return this form to the **Christiana Sales Office** at christianasales@hiltonchristiana.com | **302.631.1542** to receive your reservation confirmation number and to learn more about discounted guest rooms for friends & family.

Today's Date:

Confirmation number: _____

(for office use only)