

The Farmhouse

DELAWARE'S HIDDEN GEM

an intimate setting for your
Special Event

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

YOUR EVENT AT THE FARMHOUSE INCLUDES:

- Gourmet food prepared onsite with your choice of a served dinner, dinner buffet, cocktail reception, brunch or luncheon buffet for up to 190 guests.
- A professional planning coordinator to assist with every detail for your special event.
- Napkins and floor length table linens in your choice of color.
- Round banquet tables and dark walnut chiavari chairs with ivory cushions.
- Candle centerpieces complemented with glass mirrors or wood slabs.
- State-of-the-art sound system throughout the entire facility and grounds.
- Free private parking.
- All packages include juices, sodas, and a deluxe coffee station. Full bar packages are available for an additional fee.
- All packages include use of the entire facility and four acre property for three hours. All packages are subject to a \$500 site rental fee and additional time can be purchased for \$150 per hour.

** THE FARMHOUSE REQUIRES A MINIMUM FOOD AND BEVERAGE SPEND OF \$2,500 **
(before gratuity and the site rental fee)

Classic Served Dinner

- HIGHLIGHTS:**
- Choice of two main entrees, a soup or salad course, two side dishes, freshly baked rolls & assorted pastries.
 - All courses are served table-side. Seating cards will be required and tables will be fully dressed.

Main Entrees

(select two)

POULTRY & PORK:

CORNBREAD & SAUSAGE STUFFED CHICKEN <i>served with a Supreme Sauce</i>	\$40
CHICKEN ROULADE <i>stuffed with Spinach & Provolone and served with a Mornay Sauce</i>	\$40
FREE RANGE AIRLINE CHICKEN BREAST <i>pan roasted with a Natural Thyme Au Jus</i>	\$42
STUFFED PORK LOIN <i>with Spinach, Roasted Peppers & Provolone in a Parmesan Cream Sauce</i>	\$40
GRILLED PORK CHOP <i>served with an Apple Demi-Glace</i>	\$40
FRESH ROASTED TURKEY <i>with Homemade Stuffing & Cranberry Relish</i>	\$40
ORANGEWOOD SMOKED TURKEY <i>with Orange Chutney Sauce</i>	\$40

SEAFOOD:

POTATO CRUSTED TILAPIA <i>garnished with Fresh Herbs & served with a Lemon Beurre Blanc</i>	\$40
HERB SEARED SCOTTISH SALMON <i>topped with Fresh Dill Cream</i>	\$45
FLOUNDER A LA FARMHOUSE <i>stuffed with Crab & baked in a Creamy Lobster Sauce</i>	\$48
CRAB CAKES <i>two cakes served with a Whole Grain Mustard Aioli</i>	\$53

VEGETARIAN/VEGAN:

RATATOUILLE STUFFED PORTABELLA <i>Stewed Tomatoes, Squash and Eggplant in a Balsamic Braised Portabella Mushroom with Aged Parmesan and Balsamic Reduction</i>	\$40
GRILLED VEGETABLE NAPOLEON <i>layers of Marinated and Grilled Zucchini, Tomatoes and Red Onions, served with Basil Oil and Balsamic Reduction</i>	\$40
PASTA PRIMAVERA <i>Sautéed Vegetables and Rotini Pasta with Garlic & Fresh Herbs, served with Marinara or a White Wine Butter Sauce</i>	\$40
VEGETABLE STIR FRY <i>Broccoli, Snow Peas, Peppers, Onions, Carrots & Pineapple in a Teriyaki Glaze over Rice</i>	\$40

BEEF:

MARINATED LONDON BROIL <i>grilled & served with a Classic Demi Glace</i>	\$50
NEW YORK STRIP STEAK <i>served with a Sautéed Mushroom or Caramelized Onion Demi Glace</i>	\$55
RED WINE BRAISED SHORT RIBS <i>served with a Natural Au Jus Sauce</i>	\$57
FILET MIGNON <i>served with a Roasted Shallot Demi-Glace</i>	\$62
SURF & TURF <i>center cut Filet Mignon with Demi Glace & served with a Pan-Seared Crab Cake</i>	\$66

FOOD & BEVERAGE PRICES SUBJECT TO 20% GRATUITY

Prices are subject to change depending on market prices. Prices 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 (cont.)

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

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Dinner Buffet Menu

HIGHLIGHTS:

- Choice of two entrees or carving stations, two side dishes, assorted pastries and freshly baked rolls.
- All courses are served buffet style.

\$40 Per Person

Main Entrees

(select two)

DINNER ENTREES:

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
Lobster, Cheese or Meat Ravioli (add \$5 for lobster)
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

CARVING STATIONS:

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)

Accompaniments

(select two)

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

FOOD & BEVERAGE PRICES SUBJECT TO 20% GRATUITY

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Cocktail Reception

HIGHLIGHTS:

- Assortment of light cocktail fare served during the first hour and a half.
- Includes two stationary hors d'oeuvres, three butlered hors d'oeuvres, and one slider or pasta station.

\$30 Per Person

Stationary Hors D'oeuvres

(both included)

Display of Domestic & Imported Cheeses, with assorted crackers and garnished with fruit
Fresh Vegetable Crudités, with a creamy spinach dip

Buttered 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:

Homemade Quiche
(Lorraine or broccoli & swiss)
Filet & Mushroom Kabobs
Crispy Chicken Bites
with Mango BBQ or Honey Mustard
Jerk Chicken & Pineapple Kabobs
Batter-Dipped Mushrooms Caps
with Creamy Horseradish Sauce
Fried Brussels Sprouts
with Sweet Soy Dipping Sauce (vegan)
Cocktail Franks Wrapped in Puff Pastry
Kennett Square Stuffed Mushrooms
with Sausage, Grilled Vegetables (vegan) or
Crab (add \$2 pp for crab)
Vegetable Egg Rolls with a Sweet Chili Sauce
Bacon Wrapped Sea Scallops (add \$3 pp)
Shrimp Lejon (add \$5 pp)

Cocktail Stations

(select one)

SLIDER STATIONS:

BBQ Pulled Pork Slider with a Citrus Coleslaw
Roast Beef with Swiss & Creamy Horseradish
Mini Burger with Cheddar Cheese & Dijonaise
Smoked Salmon
with Cream Cheese, Red Onion & Cucumber
Mini Crab Cakes Slider
with a Whole Grain Mustard Aioli (add \$5 per person)

PASTA STATIONS:

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

Dessert Station

Assorted Miniature Pastries

FOOD & BEVERAGE PRICES SUBJECT TO 20% GRATUITY

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Brunch Buffet

HIGHLIGHTS:

- Assortment of breakfast and lunch fare, including two entrees, two side dishes, and assorted breakfast pastries.
- All courses are served buffet style.

**\$30 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

Chicken Roulade, stuffed with Spinach & Provolone and served with a Mornay Sauce
Cornbread & Sausage Stuffed Chicken, served with a Supreme Sauce
Vegetable Pasta Primavera in a White Wine Sauce
Cheese Tortellini in a Vodka Sauce
Lobster, Cheese or Meat Ravioli (+ \$5 per person for lobster)

Accompaniments

(select two)

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

Pasta Salad
Farmhouse Potato Salad
Broccoli Salad

Dessert Station

Assorted Breakfast Pastries

FOOD & BEVERAGE PRICES SUBJECT TO 20% GRATUITY

Luncheon Buffet

HIGHLIGHTS:

- Includes two soups or salads, two main entrees, assorted pastries and freshly baked rolls.
- All courses are served buffet style.

\$30 Per Person

Soups & Salads

(select two)

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

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

Pasta Salad
Farmhouse Potato Salad
Broccoli Salad

Main Entrees

(select two)

BBQ Pulled Pork Slider with a Citrus Coleslaw
Roast Beef with Swiss & Creamy Horseradish Sauce
Mini Burger with Cheddar Cheese & Dijonaise Sauce
Smoked Salmon with Cream Cheese, Red Onion & Cucumber
Mini Crab Cakes Slider with a Whole Grain Mustard Aioli (+\$5 per person)

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

Chicken Roulade, stuffed with Spinach & Provolone and served with a Mornay Sauce
Cornbread & Sausage Stuffed Chicken, served with a Supreme Sauce
Vegetable Pasta Primavera in a White Wine Sauce
Cheese Tortellini in a Vodka Sauce
Lobster, Cheese or Meat Ravioli (+ \$5 per person for lobster)

Dessert Station

Assorted Miniature Pastries

FOOD & BEVERAGE PRICES SUBJECT TO 20% GRATUITY

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Dietary restrictions and food allergens can be accommodated with advance notice

Cocktail Hour Enhancement

HIGHLIGHTS:

- Add a cocktail hour during the first hour of your event to any package (does not include additional time for the event).
- Includes two stationary and three butlered hors d'oeuvres.

\$15 Per Person

Stationary Hors D'oeuvres (both included)

Display of Domestic & Imported Cheeses, with assorted crackers and garnished with fruit
Fresh Vegetable Crudités, with a creamy spinach dip

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 Pumpnickel 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)

FOOD & BEVERAGE PRICES SUBJECT TO 20% GRATUITY

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Premium Bar Packages

OPEN BAR (priced per person)	<u>1 HOUR</u> \$20 PP	<u>2 HOURS</u> \$25 PP	<u>3 HOURS</u> \$30 PP	<u>4 HOURS</u> \$35 PP
BEER/WINE OPEN BAR (priced per person)	<u>1 HOUR</u> \$15 PP	<u>2 HOURS</u> \$20 PP	<u>3 HOURS</u> \$25 PP	<u>4 HOURS</u> \$30 PP
CONSUMPTION BAR (priced per drink)		<u>WINE</u> \$6 PER	<u>BEER</u> \$5 PER	<u>MIXED</u> \$8 PER

**All Bar Packages require a bartender for a flat fee of \$150. 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

UPGRADES

Mimosa Bar

Orange Juice, Grapefruit Juice, Cranberry Juice
Fruit Garnishes: Strawberries, Blueberries, Orange Slices, Raspberries

\$6 PP

Bloody Mary Bar with Assorted Garnishes

\$5 PP

Outdoor Gazebo Bar with Bartender

\$350

FOOD & BEVERAGE PRICES SUBJECT TO 20% GRATUITY

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 Pumpnickel 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

FOOD & BEVERAGE PRICES SUBJECT TO 20% GRATUITY

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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 special event on _____ (“Event Date”) at The Farmhouse. Therefore, the Parties agree to the following terms:

1. PAYMENTS & CANCELLATIONS

- 1.1. At the time of booking, an individual quote will be prepared outlining the services to be provided during the event and a total estimated amount due. Fifty percent (50%) of the estimated balance is required at the signing of this agreement to secure the Event Date.
- 1.2. Full payment of the remaining balance is due no later than ten (10) business days prior to the Event Date. At this time, the Client must provide a final guest count for the event.
- 1.3. In the event of a cancellation, all payments made will be forfeited.
- 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.

2. SERVICE INCLUSIONS & FEES

- 2.1. The Client agrees to the attached schedule of prices. All food and beverage prices are subject to an additional 20% gratuity.
- 2.2. The Farmhouse requires a minimum food and beverage spend of \$2,500 on a package (before gratuity and the site rental fee). Food charges will be based on this minimum guarantee or the actual guest count, whichever is greater.
- 2.3. Tables, chairs, linens, china, and candle centerpieces are included in the quoted package prices.

3. 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.

- 3.1. Due to standard health practices, prepared leftover food may not be removed from The Farmhouse.
- 3.2. 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 is permitted.
- 3.3. The Client is liable for their guests after leaving The Farmhouse and their safe arrival home.
- 3.4. Absolutely NO SMOKING inside The Farmhouse. Smoking is allowed outside the facility in designated areas and exterior receptacles are available for disposal of tobacco products.
- 3.5. The Farmhouse and its staff reserve the right to remove any guests that are exhibiting inappropriate behavior (i.e. destruction or 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.
- 3.6. All decorations brought in by the Client must be pre-approved by The Farmhouse. All candles must be contained or enclosed in glass. No loose glitter is permitted inside the building. No fire affects (cold or hot) are permitted inside at any time.
- 3.7. 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.
- 3.8. 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 vendors hired to perform at The Farmhouse are required to maintain adequate insurance covering losses arising out of performance of services at The Farmhouse.
- 3.9. 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.
- 3.10. The Client and guests are not permitted to tamper with heating or air-conditioning settings and/or air vents.

Agreed to by _____ (initials)

4. **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.
5. **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.
6. **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.
7. **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.
8. **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.
9. **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.
10. **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.
11. **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, 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.
12. **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.
13. **AMENDMENT.** This Agreement may be modified or amended if made in writing and signed by both Parties.
14. **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.
15. **APPLICABLE LAW.** This Agreement shall be governed by the laws of the State of Delaware.

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 deposit being forfeited. I understand that The Farmhouse reserves the right to make changes or amendments to this Contract at any time without my consent.

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

Client Name: _____

E-Mail Address: _____

Main Phone No.: _____ Alt. Phone No.: _____

Mailing Address: _____

Emergency Contact: _____

Date of Function: _____ Type of Function: _____

Approximate No. of Guests: _____

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

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 “your 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 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 (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.

Signature(s): _____ Date: _____

CREDIT CARD AUTHORIZATION FORM

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 _____