

The Farmhouse

DELAWARE'S HIDDEN GEM

an intimate setting for your
Special Event

Best of Zola Award 2025, 2026

The Knot Hall of Fame Winner

The Knot Best of Weddings 2017, 2018, 2019, 2023, 2025

WeddingWire Couples' Choice Award 2015 - 2020, 2022

Best of Delaware Winner for Wedding Venue Upstate, 2018, 2022

The News Journal Readers' Choice Award 2015, 2018, 2020

5600 OLD CAPITOL TRAIL
WILMINGTON, DE 19808

WWW.THEFARMHOUSEDE.COM

302-999-8477

Inclusions

YOUR EVENT AT THE FARMHOUSE INCLUDES:

- Gourmet food freshly prepared onsite by our talented head chef and culinary team, with options for 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.
- Round banquet guest tables with dark walnut chiavari chairs and ivory cushions; and beautiful barn wood accent tables.
- Floor length table linens in your choice of color for guest tables. Linen napkins in your choice of color are included with packages featuring preset tables.
- Two candle centerpiece options with greenery, tea lights, and glass mirror or wood slab bases.
- State-of-the-art sound system throughout the entire facility and grounds.
- Free private parking.
- All packages include juices, sodas, and 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 \$250 per hour.

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

Luncheon Buffet

HIGHLIGHTS:

- Includes two soups or salads & two main entrees.
- All courses are served buffet style. Guests enjoy open seating and guest tables are not preset with place settings.

**\$35 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

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
Mini Crab Cakes Slider with a Whole Grain Mustard Aioli (add \$5pp)

Selection of Two Salads served as Sandwiches:
Waldorf Chicken 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
Cheese or Meat Ravioli in a Marinara Sauce
Lobster Ravioli in a Creamy Lobster Sauce (add \$5pp)

FOOD & BEVERAGE PRICES SUBJECT TO 22% 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

Brunch Buffet

HIGHLIGHTS:

- Assortment of breakfast and lunch fare, including two entrees & two side dishes.
- All courses are served buffet style. Guests enjoy open seating and guest tables are not preset with place settings.

**\$35 Per
Person**

Main Entrees

(select two)

Western Breakfast Casserole

Scrambled Eggs (Plain or Cheddar)

Buttermilk Biscuits with Sausage Gravy

Pancakes with your choice of Fresh Fruit Topping,
Maple Syrup, and Whipped Butter

French Toast with your choice of Fresh Fruit Topping,
Maple Syrup, and Powdered Sugar

Selection of Two Salads served as Sandwiches:

Waldorf Chicken 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

Cheese or Meat Ravioli in a Marinara Sauce

Lobster Ravioli in a Creamy Lobster Sauce (add \$5pp)

Accompaniments

(select two)

Crispy Tater Tots

Home Fried Potatoes with Onions

Applewood Bacon Strips

Sausage Links

Pasta Salad

Farmhouse Potato Salad

Broccoli Salad

Assorted Breakfast Pastries

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Cocktail Reception

HIGHLIGHTS:

- Assortment of light cocktail fare served during the first hour and a half.
- Includes three butlered hors d'oeuvres and one slider or pasta station.
- Guests enjoy open seating and guest tables are not preset with place settings.

**\$35 Per
Person**

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

White Bean Hummus & Vegetables en Croute

Sundried Tomato & Olive Tapenade

on Sliced Baguette

Ahi Tuna Poke Bite on Cucumber

Seared Ahi Tuna on Wonton Chip

with Seaweed Salad

Jumbo Shrimp Cocktail (add \$5pp)

HOT:

Brasied Beef & Goat Cheese Wonton

Filet & Mushroom Kabobs

Jerk Chicken & Pineapple Kabobs

Baked Brie & Raspberry Bites with Balsamic Glaze

Cajun Candied Bacon

Crispy Fried Shrimp with Sweet Chili Aioli

Fried Chicken & Waffle Skewer with Hot Honey Drizzle

Vegetable Egg Rolls with a Sweet Chili Sauce

Hand Breaded Fried Chicken Bites

with Mango BBQ or Honey Mustard

Marinated Grilled Vegetable Phyllo Tarts

Fried Brussels Sprouts with Sweet Soy Dipping Sauce

Flatbread Pizza (select one):

Pesto Margarita with arugula, White Truffle Cheese & Wild

Mushrooms, or Jerk Chicken & Pineapple

Mushrooms Stuffed with *Sausage and Cheddar, Grilled*

***Vegetables, or Crab* (add \$2pp for crab)**

Bacon Wrapped Sea Scallops (add \$3 pp)

Shrimp Lejon (add \$5 pp)

Cocktail Stations (select two)

SLIDER STATIONS:

BBQ Pulled Pork Slider with a Citrus Coleslaw

Roast Beef with Swiss & Creamy Horseradish

Mini Burger with Cheddar Cheese & Dijonaise

Mini Crab Cakes Slider

with a Whole Grain Mustard Aioli (add \$5pp)

PASTA STATIONS:

Baked Penne with Italian Sausage

Cheese Tortellini with Vodka Sauce

Vegetable Pasta Primavera

in a White Wine Sauce

Cheese or Meat Ravioli in a Marinara Sauce

Lobster Ravioli in a Creamy Lobster Sauce

(add \$5pp for lobster)

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Classic Seated Dinner

- HIGHLIGHTS:**
- Choice of two main entrees, a soup or salad course, two side dishes and freshly baked rolls.
 - All courses are served table-side. Seating assignments will be required and tables will be preset with place settings and linen napkins.

Main Entrees

(select two)

POULTRY & PORK:

CORNBREAD & SAUSAGE STUFFED CHICKEN \$45

served with a Supreme Sauce

CHICKEN ROULADE \$45

stuffed with Spinach & Provolone and served with a Mornay Sauce

FREE RANGE AIRLINE CHICKEN BREAST \$47

pan roasted with a Natural Thyme Au Jus

CHICKEN CHESAPEAKE \$45

seared chicken breast topped with rich cream sauce featuring shrimp and lump crab meat

PAN-SEARED CHICKEN BREAST \$45

served with your choice of sauce: Arugula Pesto Cream, Lemon Herb Velouté, or Kennett Mushroom

GRILLED PORK CHOP \$45

served with an Apple Demi-Glace

FRESH ROASTED TURKEY \$45

with Cranberry Relish

ORANGEWOOD SMOKED TURKEY \$45

with Orange Chutney

VEGETARIAN/VEGAN:

RATATOUILLE STUFFED PORTABELLA

Stewed Tomatoes, Squash and Eggplant in a Balsamic Braised Portabella Mushroom with Balsamic Reduction \$45

GRILLED VEGETABLE NAPOLEON

layers of Marinated and Grilled Zucchini, Tomatoes and Red Onions, served with Basil Oil and Balsamic Reduction \$45

PASTA PRIMAVERA

Sautéed Vegetables and Rotini Pasta with Garlic & Fresh Herbs, served with Marinara or a White Wine Butter Sauce \$45

VEGETABLE STIR FRY

Broccoli, Snow Peas, Peppers, Onions, Carrots & Pineapple in a Teriyaki Glaze over Rice \$45

SEAFOOD:

POTATO CRUSTED TILAPIA \$45

garnished with Fresh Herbs & served with a Lemon Beurre Blanc

HERB SEARED SCOTTISH SALMON \$50

topped with Fresh Dill Cream

FLOUNDER A LA FARMHOUSE \$53

stuffed with Crab & baked in a Creamy Lobster Sauce

CRAB CAKES \$58

two cakes served with a Whole Grain Mustard Aioli

BEEF:

MARINATED LONDON BROIL \$55

grilled & served with a Classic Demi Glace

NEW YORK STRIP STEAK \$60

served with a Sautéed Mushroom or Caramelized Onion Demi Glace

RED WINE BRAISED SHORT RIBS \$62

served with a Natural Au Jus Sauce

FILET MIGNON \$67

served with a Roasted Shallot Demi-Glace

SURF & TURF \$71

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

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Classic Served Dinner (cont.)

First Course

(select one)

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

Fresh Garden Salad
Homemade Caesar Salad
Baby Spinach Salad

Vegetable

(select one)

Sautéed Green Beans
Seasonal Vegetable Medley
Roasted Cauliflower

Starch

(select one)

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

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Dinner Buffet Menu

HIGHLIGHTS:

- Choice of two entrees or carving stations, two side dishes and freshly baked rolls.
- All courses are served buffet style. Seating assignments will be required and tables will be preset with place settings.

**\$45 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

Cheese or Meat Ravioli in a Marinara Sauce

Lobster Ravioli in a Creamy Lobster Sauce (add \$5pp)

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

Roasted Cauliflower

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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.

\$20 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 Pumpernickel Toast

White Bean Hummus & Vegetables en Croute

Sundried Tomato & Olive Tapenade
on Sliced Baguette

Ahi Tuna Poke Bite on Cucumber

Seared Ahi Tuna on Wonton Chip
with Seaweed Salad

Jumbo Shrimp Cocktail (add \$5pp)

HOT:

Brasied Beef & Goat Cheese Wonton

Filet & Mushroom Kabobs

Jerk Chicken & Pineapple Kabobs

Baked Brie & Raspberry Bites with Balsamic Glaze
Cajun Candied Bacon

Crispy Fried Shrimp with Sweet Chili Aioli

Fried Chicken & Waffle Skewer with Hot Honey Drizzle

Vegetable Egg Rolls with a Sweet Chili Sauce

Hand Breaded Fried Chicken Bites
with Mango BBQ or Honey Mustard

Marinated Grilled Vegetable Phyllo Tarts

Fried Brussels Sprouts with Sweet Soy Dipping Sauce

Flatbread Pizza (select one):

Pesto Margarita with arugula, White Truffle Cheese & Wild Mushrooms, or Jerk Chicken & Pineapple

Mushrooms Stuffed with Sausage and Cheddar, Grilled Vegetables, or Crab (add \$2pp for crab)

Bacon Wrapped Sea Scallops (add \$3 pp)

Shrimp Lejon (add \$5 pp)

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Menu Enhancements

DESSERT STATIONS

Assorted Miniature Desserts <i>Elaborate display of bite-size desserts (contains nuts)</i>	\$5 PP
Decadent Chocolate Fondue <i>Milk chocolate fondue with pound cake, bananas, strawberries & pineapples</i>	\$8 PP
Cookie & Brownie Table <i>Assortment of freshly baked cookies (chocolate chip, sugar and oatmeal) and brownies (cheesecake & chocolate chip)</i>	\$6 PP

ENHANCEMENTS AND SNACKS

Cheeseburger Sliders & Fries <i>Mini cheeseburger and french fries</i>	\$10 PP
Chicken Tenders & Fries <i>Chicken tenders and french fries</i>	\$10 PP
Mac & Cheese Bar <i>Macaroni and cheese in your choice of flavor: cheddar cheese, bacon & cheddar, and white truffle</i>	\$10 PP
Soft Pretzel Display <i>Soft pretzels displayed on a custom barnwood wall and accompanied with mustard and warm beer cheese</i>	\$6 PP
Baked Spinach Artichoke Dip <i>Served with assorted warm breads</i>	\$5 PP
Baked Crab Dip <i>With sharp cheddar & accompanied by warm breads*</i>	\$8 PP
Mashed Potato Bar <i>Red Bliss & Sweet Potato Mash with Cheddar Cheese, Applewood Bacon, Sour Cream, Scallions, Brown Sugar, Mini Marshmallows</i>	\$8 PP
Cheese & Vegetable Display <i>Domestic & Imported Cheeses, with assorted crackers and garnished with fruit Fresh Vegetable Crudités, with a creamy spinach dip</i>	\$8 PP

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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

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, AND PINEAPPLE JUICE

UPGRADES

<u>Mimosa Bar</u> *Upgrade only available with the purchase of a bar package*	\$6 PP
Orange Juice, Grapefruit Juice, Cranberry Juice Fruit Garnishes: Strawberries, Blueberries, Orange Slices, Raspberries	
<u>Bloody Mary Bar with Assorted Garnishes</u> *Upgrade only available with the purchase of a bar package*	\$5 PP
<u>Gourmet Coffee Station:</u> flavored syrups, whipped cream, cinnamon, and chocolate shavings; featuring hot cocoa, an assortment of teas, honey, and lemon	\$2 PP
<u>Outdoor Gazebo Bar with Bartender</u>	\$350

FOOD & BEVERAGE PRICES SUBJECT TO 22% GRATUITY

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. An initial non-refundable booking fee of \$1,500 is required at the signing of this agreement to secure the Event Date. The deposit payment will be applied towards the total amount due.
- 1.2. At the time of booking or after booking, an individual quote will be prepared based upon the meal and beverage selections. 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 are non-refundable
- 1.4. Acceptable forms of payment include cash, check, credit card, or money order. There is a \$50 fee for returned checks. A 3% service fee will be added to any payments made by credit card.

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 22% gratuity.
- 2.2. The Farmhouse requires a minimum food and beverage spend of \$2,500 (before gratuity and site rental fee). Food charges will be based on the minimum guarantee or 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. No smoking is permitted inside the facility. Smoking is allowed outside the facility in designated areas.
- 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 or fire effects (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 vent

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
Number. of Guests: _____

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

Client Signature(s): _____

Date: _____