

The Farmhouse

DELAWARE'S HIDDEN GEM

an intimate setting for your

Ceremony and Reception

2027 wedding dates

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

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, including a premium open bar, coffee station, and inclusive of 22% gratuity and taxes.
- Gourmet food freshly prepared onsite by our talented head chef and culinary team, with options for a served dinner, buffet or cocktail reception.
- Cocktail hour featuring two stationary and four butlered hors d'oeuvres during the first hour of your reception.
- A professional planning coordinator to assist throughout the entire process, from booking through your wedding day.
- Setup and breakdown of the event, with only one wedding scheduled per day.
- Exclusive access to the entire estate and four-acre property, including a large wrap-around deck and outdoor gazebo bar.
- Separate dressing suites for the wedding couple, complete with private bathrooms and refreshments.
- Round banquet guest tables with dark walnut chiavari chairs and ivory cushions; and beautiful barn wood accent tables.
- Choose from 60 colors for both floor-length table linens and napkins. Napkins are not included for cocktail-style receptions.
- Two candle centerpiece options with greenery, tea lights, and glass mirror or wood slab bases.
- Complimentary night at the Christiana Hilton for the couple, with discounted group rates and courtesy shuttle service (shuttle included with ten or more booked rooms; additional fee if room minimum is not met).
- Custom wedding cake from Desserts by Dana, including gold or silver stands, cake cutting, and bagging services.
- 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

FACILITY RENTAL FEES:

Prime Season

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

Winter Season (December, January, February, March)

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

Ceremonies

EACH CEREMONY INCLUDES:

- Ceremony time of thirty minutes immediately prior to the reception.
- Private ceremony space with a wooden pergola. Wooden arch available for use indoors.
- 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 four butlered hors d'oeuvres.

Stationary Hors D'oeuvres

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

FRESH VEGETABLE CRUDITÉ WITH A CREAMY SPINACH & ARTICHOKE DIP

Buttered Hors D'oeuvres

(select four)

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 ✓

SEARED AHI TUNA ON WONTON CHIP WITH SEAWEED SALAD

AHI TUNA POKE BITE ON CUCUMBER

JUMBO SHRIMP COCKTAIL (+ \$5 PP*)

HOT:

BRAISED 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 & ARUGULA, WHITE TRUFFLE CHEESE & WILD MUSHROOMS, JERK CHICKEN & PINEAPPLE

MUSHROOMS STUFFED WITH SAUSAGE & CHEDDAR,

✓ GRILLED VEGETABLES OR CRAB

(+ \$2 PP FOR CRAB*)

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

SHRIMP LEJON (+ \$5 PP*)



Classic Served Dinner Menu

HIGHLIGHTS:

- Three course dinner including a salad or soup course with freshly baked rolls, plated entrée (two selections are included), and wedding cake served for the dessert course. All courses are served table-side at preset tables.
- Features a four and a half hour premium open bar (closed during dinner service), a champagne toast for your guests, and coffee station.
- Includes cocktail hour with two stationary and four butlered hors d'oeuvres.
- Prices are inclusive of 22% gratuity.

starting at
**\$135 Per
Person**

First Course

(select one)

Sweet Potato Apple Bisque

Fresh Garden Salad

Cream of Mushroom Soup

Homemade Caesar Salad

Crab Bisque* (+ \$4)

Baby Spinach Salad
with Raspberry Vinaigrette

Mediterranean Arugula Salad
with Creamy Lemon Vinaigrette

Main Entrees

Please see next page for entree options.

Accompaniments

(select two)

Sautéed Green Beans

Roasted Garlic Red Bliss Mash

Seasonal Vegetable Medley

Shallot & Thyme Roasted Fingerling Potatoes

Roasted Cauliflower

Rice Pilaf

Dessert Course

Wedding Cake

*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

Main Entrees

(select two)

**\$135 Per
Person**

POULTRY & PORK:

CORNBREAD & SAUSAGE STUFFED CHICKEN

served with a Supreme Sauce

CHICKEN ROULADE

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

FREE RANGE AIRLINE CHICKEN BREAST

pan-roasted with Natural Thyme Jus (+ \$2)

CHICKEN CHESAPEAKE

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

PAN-SEARED CHICKEN BREAST

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

GRILLED PORK CHOP

served with an Apple Demi-Glace

FRESH ROASTED TURKEY

with Cranberry Relish

ORANGEWOOD SMOKED TURKEY

with Orange Chutney

SEAFOOD:

POTATO CRUSTED TILAPIA*

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

HERB SEARED SCOTTISH SALMON*

topped with Fresh Dill Cream (+ \$5)

FLOUNDER A LA FARMHOUSE*

*stuffed with Crab & baked with a
Creamy Lobster Sauce (+ \$8)*

CRAB CAKES*

*two cakes served with a Whole Grain
Mustard Aioli (+ \$6)*

VEGETARIAN/VEGAN:

RATATOUILLE STUFFED PORTABELLA

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

GRILLED VEGETABLE NAPOLEON

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

PASTA PRIMAVERA

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

VEGETABLE STIR FRY

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

BEEF:

MARINATED LONDON BROIL*

grilled & served with a Classic Demi Glace (+ \$10)

NEW YORK STRIP STEAK*

*served with a Sautéed Mushroom
or Caramelized Onion Demi Glace (+ \$18)*

RED WINE BRAISED SHORT RIBS*

served with a Natural Reduction (+ \$22)

FILET MIGNON*

served with a Roasted Shallot Demi-Glace (+ \$22)

SURF & TURF*

*center cut Filet Mignon with Demi Glace,
served with a Pan-Seared Crab Cake (+ \$26)*

** Third entree selection is available for \$4 per person **

Dinner Buffet Menu

HIGHLIGHTS:

- Three course dinner includes your choice of two entrees & two side dishes served buffet style. Choice of soup or salad is served to preset guest tables as the first course with freshly baked rolls. Wedding cake is served as the dessert course.
- Features a four and a half hour open bar (closed during dinner), a champagne toast for your guests, and coffee station.
- Cocktail hour with two stationary and four butlered hors d'oeuvres.
- Prices are inclusive of 22% gratuity.

**\$140 Per
Person**

First Course

(select one)

Sweet Potato Apple Bisque
Cream of Mushroom Soup
Crab Bisque (+ \$4)

Fresh Garden Salad
Homemade Caesar Salad
Baby Spinach Salad
with Raspberry Vinaigrette

Mediterranean Arugula Salad
with Creamy Lemon Vinaigrette

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
Chicken Chesapeake with rich cream sauce featuring shrimp and lump crab
Pan-Seared Chicken Breast: Arugula Pesto, Lemon Herb Velouté, or Kennett Mushroom
Marinated London Broil, grilled & served with a Classic Demi Glace* (+ \$5)
Herb-Seared Scottish Salmon with Fresh Dill Cream*
Fresh Roasted Turkey with Cranberry Relish
Orangewood Smoked Turkey Breast with Orange Chutney
Slow Roasted Pork Loin with an Apple Demi Glace
Vegetable Pasta Primavera in a White Wine Butter Sauce
Vegetable Stir Fry in a Teriyaki Glaze over Rice
Cheese Tortellini with Vodka Sauce
Baked Penne Marinara with Italian Sausage
Cheese or Meat Ravioli in a Marinara Sauce
Lobster Ravioli in a Creamy Lobster Sauce (+ \$5)

Accompaniments

(select two)

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

Sautéed Green Beans
Seasonal Vegetable Medley
Roasted Cauliflower

Dessert Course

Wedding Cake

Cocktail Dinner Menu

HIGHLIGHTS:

- Cocktail dinner package includes a soup or salad station, two carving stations, pasta & vegetable stations & freshly baked rolls. Wedding cake is served for the dessert course.
- Guests enjoy open seating and guest tables are not preset with place settings.
- Includes a cocktail hour with two stationary & four butlered hors d'oeuvres.
- Features a four and a half hour open bar (closed last 30 mins) and coffee station.
- Prices are inclusive of 22% gratuity.

**\$135 Per
Person**

First Course

(select one)

Sweet Potato Apple Bisque
Cream of Mushroom Soup
Crab Bisque (+ \$4)

Fresh Garden Salad
Homemade Caesar Salad
Baby Spinach Salad
with Raspberry Vinaigrette
Mediterranean Arugula Salad
with Creamy Lemon Vinaigrette

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 Jus (+ \$3)
Prime Rib Au Jus
and Creamy Horseradish Sauce (+ \$8)

Pasta Station

(select one)

Cheese Tortellini with Vodka Sauce
Baked Penne Marinara with Italian Sausage
Vegetable Pasta Primavera
in a White Wine Sauce
Cheese or Meat Ravioli in a Marinara Sauce
Lobster Ravioli in a Creamy Lobster Sauce (+ \$5)

Accompaniments

(select one)

Sautéed Green Beans
Seasonal Vegetable Medley
Roasted Cauliflower

Dessert Course

Wedding Cake

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Dietary restrictions and food allergens can be accommodated with advance notice

Brunch Buffet Menu

HIGHLIGHTS:

- Includes an assortment of breakfast and lunch fare, including two main entrees, a carving station, two sides, and freshly baked rolls & biscuits.
- All courses are served buffet style. Guest tables will be preset with place settings.
- Features a four and a half hour open bar (closed final 30 minutes) and coffee station.
- Includes cocktail hour with two stationary & four butlered hors d'oeuvres.
- Prices are inclusive of 22% gratuity.

**\$135 Per
Person**

Breakfast 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*

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 with Orange Chutney

Roast Top Round of Beef
with Red Wine Jus (+ \$3)*

Prime Rib Au Jus
and Creamy Horseradish Sauce (+ \$8)*

Accompaniments (select two)

Home Fried Potatoes with Onions
Crispy Tator Tots
Applewood Bacon Strips
Sausage Links

Fresh Garden Salad
Homemade Caesar Salad
Baby Spinach Salad
with Raspberry Vinaigrette
Mediterranean Arugula Salad
with Creamy Lemon Vinaigrette

Pasta Salad
Farmhouse Potato Salad
Broccoli Salad
Citrus Coleslaw

Dessert Course

Wedding Cake

* 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

Premium Bar Selections

All Wedding Packages include a four and a half hour open bar, use of the indoor bar with bartender, and a coffee station. A second outdoor gazebo bar is also included for weddings with 115 adult guests or more (this option can be added for smaller weddings; see bar upgrades below).

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

Bottled Beer

COORS LIGHT
HEINEKEN
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 JUICE

OPTIONAL BAR UPGRADES

Champagne toast with cocktail dinner or brunch buffet	\$4 PP
Wine service during dinner	\$4 PP
Extended open bar during dinner service (30 minutes)	\$7 PP
Extend reception with 1 hour of open bar service	\$14 PP
Outdoor gazebo bar with bartender (included with 115+ adults)	\$350
Champagne Barnwood Wall Rental	\$100
Gourmet Coffee Station: <i>flavored syrups, whipped cream, cinnamon, and chocolate shavings; featuring hot cocoa, an assortment of teas, honey, and lemon</i>	\$2 PP

Enhancements

DESSERT STATIONS

Assorted Miniature Desserts <i>Elaborate display of bite-size desserts</i>	\$5 PP
Decadent Chocolate Fondue <i>with pound cake, marshmallows, pretzel sticks, bananas, strawberries & pineapples</i>	\$8 PP
Donut Display <i>Choice of donut favors and icings displayed on a custom barnwood display stand</i>	\$5 PP
Cookie & Brownie Table <i>Assortment of freshly baked cookies (chocolate chip, sugar and oatmeal) and brownies (cheesecake & chocolate chip)</i>	\$6 PP
Assorted Breakfast Pastries <i>Assortment of freshly baked breakfast pastries, available for our brunch packages</i>	\$5 PP

LATE NIGHT SNACKS

Cheeseburger Sliders & Fries <i>Mini cheeseburger and french fries served to guests in "grab & go" containers</i>	\$8 PP
Chicken Tenders & Fries <i>Chicken tenders and french fries served to guests in "grab & go" containers</i>	\$8 PP
Mac & Cheese <i>Macaroni & cheese in your choice of flavor: cheddar cheese, pepper jack, or white truffle.</i>	\$5 PP
Nacho Bar <i>Choice of shredded chicken or ground beef, warm queso sauce, pico de gallo, sour cream and tortilla chips</i>	\$8 PP
Soft Pretzel Display <i>Soft pretzels displayed on a custom barnwood wall and accompanied with mustard and choice of warm cheese: cheddar, beer cheese or white truffle</i>	\$6 PP

COCKTAIL HOUR ENHANCEMENT STATIONS

Mashed Potato Bar <i>Red Bliss & Sweet Potato Mash with Cheddar Cheese, Applewood Bacon, Sour Cream Scallions, Brown Sugar, Mini Marshmallows</i>	\$8 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

** A setup and cleaning fee of \$150 will be charged for any outside food brought in.
Any outside vendors must be pre-approved by The Farmhouse**

CONTRACT AND TERMS & CONDITIONS

This agreement is made effective as of _____, by and between The Farmhouse of Delaware, LLC (“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 \$2,000 is required at the signing of this agreement to secure the Event Date. A second non-refundable payment of \$3,500 is due 9 months prior to the Event Date on or before _____. Both payments will be applied towards the total amount due.
 - 1.1.1. Short-Notice Second Deposit: For bookings made within nine (9) months of the Event Date, the second non-refundable payment of \$3,500 will be due thirty (30) days from the effective date of this agreement.
- 1.2. Four (4) 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 three (3) 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. 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 attached schedule of prices is effective only for events taking place during the 2027 calendar year and may increase for events taking place after December 31, 2027.
- 2.2. The prices for menu items noted with an asterisk are subject to change depending on market prices. Prices for these items will be confirmed (90) days in advance of the event.
- 2.3. A holiday staffing fee of \$300 will apply to select dates.
- 2.4. 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.
- 2.5. FOOD & BEVERAGE MINIMUMS:
 - 2.5.1. For events in Peak Season (May, Sept, October, November), The Farmhouse requires a food and beverage minimum of \$13,500 (based on 100 guests at our starting per person price of \$135) for Saturdays and \$10,800 (based on 80 guests at our starting per person price of \$135) for Sundays & weekdays.
 - 2.5.2. For events in Off Season (April, June, July, August), The Farmhouse requires a food and beverage minimum of \$10,800 (based on 80 guests at our starting per person price of \$135) for Saturdays and \$8,100 (based on 60 guests at our starting per person price of \$135) for Sundays & weekdays.
 - 2.5.3. For events in Winter Season (December, January, February, March), The Farmhouse requires a food and beverage minimum of \$9,450 (based on 70 guests at our starting per person price of \$135) for Saturdays and \$6,750 (based on 50 guests at our starting per person price of \$135) for Sundays & weekdays.
 - 2.5.4. The food and beverage minimums do not include the facility rental fee or ceremony fee.
- 2.6. FACILITY RENTAL FEES:
 - 2.6.1. Prime Season (April through November): Saturday \$2,000; Friday, Sunday & Weekdays \$1,000
 - 2.6.2. Winter Season (December through March) – Saturday \$1,000; Friday, Sunday & Weekdays waived
- 2.7. Tables, chairs, linens, china, and centerpieces are included in the rental fee. The packages also include candle centerpieces complemented with silk greenery, wood slabs or mirrors, and tealight candles.
- 2.8. The packages include a custom buttercream wedding cake from Desserts by Dana, and choice of silver or gold cake stand and serving set. The Client may remove the cake for a \$3 per person discount. Alternative bakeries used must be pre-approved and insured, and the Client is responsible for coordinating final quantities.
- 2.9. 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.

Agreed to by _____ (initials)

If additional time is needed prior to the ceremony, the fee is \$250 per hour. In the case of inclement weather, The Farmhouse reserves the right to determine whether the ceremony will be held outdoors or indoors.

- 2.10. The capacity of The Farmhouse is 190 guests. A head count will be taken at events not requiring place cards.
- 2.11. Vendor meals will be charged at a rate of \$50 and will be chef's selection at the time of the event and are not permitted to be served to vendors seated at guest tables. 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.
- 2.12. 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 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.

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.
- 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. Weddings occurring on a weeknight (Monday – Friday) must start at 5:00 pm or later, with the exception of weddings occurring in November through February, which are permitted to start at 4:00 or later. All events must end by 12:00 am to comply with state laws. All outside noise must be kept to a minimum after 10:00 pm.
- 4.2. Due to standard health practices, prepared leftover food may not be removed from The Farmhouse.
- 4.3. 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.
- 4.4. The Farmhouse is not liable for any guests after leaving The Farmhouse and their safe arrival home. The Farmhouse will retain a taxi for anyone needing transportation but will not be held responsible for the fare.
- 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. 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. 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.
- 4.9. 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.

Agreed to by _____ (initials)

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 tortuous 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.
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: _____

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 (required):

Date of Function: _____

*** Please note that the attached schedule of prices is effective only for events taking place during the 2026 calendar year and may increase for events taking place after December 31, 2026 ***

Ceremony: Yes _____ No _____

Approximate No. of Guests: _____

How did you first hear of The Farmhouse?

(Google, The Knot, Wedding Wire, Zola, Social Media, Word of Mouth, Other – please write in)

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

Client Signature(s): _____ Date: _____