

WEDDING MENU SELECTIONS 2022



Photo credit: Tamara Merri



Personalized Service • Experienced Professional Staff • On-Site Day Spa
And, we book just one event per day to ensure your wedding dreams come true.

Zukas Indoor Wedding Receptions

November - April

Our banquet room can accommodate 140 guests.

A centrally located double sided fieldstone fireplace gives both the banquet room and the oak bar a warm cozy atmosphere.

Red maple flooring and oak ladder back chairs gives the room a rich country feel.

Round tables with house linens straight to the floor are included in the rental fee.

Chair treatments and additional linen choices are available for an extra fee.

A fully stocked bar is available and bar staffing is included in the rental fee.

A small receiving room for any last minute touch ups is located off the front foyer.

Our wedding coordinator is here to assist you through planning your wedding and on the day of your wedding as well.

Only one function per day,

assures your privacy and custom attention to every detail.

Rental of this room is \$1,000⁰⁰ Fridays or Sundays, \$1,200⁰⁰ Saturdays & Holiday Sundays.

This does not include food.

Food selections can be made from our wedding menus.

No outside catering allowed.

Wedding Terms and Conditions

Indoor Season

- A \$1,000^{.00} nonrefundable deposit is required to reserve the date.
- Prices do not include 20% house charge and meal tax on all food and beverages. (except packages)
- Menu selections must be finalized 60 days prior to your function.
- Onsite ceremonies are an additional \$700^{.00}. Separate chair setup is included. This fee includes an extra ½ hour to cover your ceremony time. 5 ½ hours is maximum time allotted. 1 hour rehearsal included.
- A guaranteed count will be required 2 weeks prior to your function. Once received, the count may not be lowered. If count increases, please notify us up to 3 days prior to event.
- Wedding balances are due one week prior to the event with a cashier's check. Personal checks or credit cards are not accepted as final payment.
- Due to fluctuations in market costs and tax increases, we cannot guarantee prices more than 30 days prior to function date.
- Insurance and health regulations prohibit guests from bringing any food or beverage into or out of Zukas Hilltop Barn.
- No candles, confetti, glitter, bird seed, or bubbles are allowed or additional fees will be charged.
- Indoor season receptions require a minimum of 75 guests, and is maxed at about 140.
- Rental balances and any extra services are due February 1st of the year you are getting married.
- Zukas Hilltop Barn is not responsible or held liable for adverse weather conditions.

Zukas Tent Wedding Receptions May - October

*This wedding package is designed for the couple
who wants to have a private country wedding.*

*With only one wedding per day, you choose the five hours
you prefer for the use of our facility and grounds.*

*A beautiful 40' x 100' tension tent set up on our patio
can accommodate up to 250 guests. It is covered with tiny white ceiling lights
and features a striking black and white dance floor.*

*Round tables, with house linens straight to the floor are complemented
by black chevari chairs, fine china, stemware and flatware.*

Side enclosures and gas heaters are available should the weather require.

A fully stocked bar is available and bar staffing is included in the rental fee.

Dining room may be used for cocktail hour.

*Our wedding coordinator is here to assist you through planning your
wedding and on the day of your wedding as well.*

Rental of this facility is \$4,000⁰⁰ on Saturdays & Holiday Sundays;

\$3,000⁰⁰ on Fridays.

\$2,500⁰⁰ on Sundays.

This does not include food cost.

Food selections can be made from our wedding menus.

No outside caterers allowed.

Wedding Terms and Conditions

Tent Season

- A \$1,000⁰⁰ nonrefundable deposit is required to reserve the date.
- Prices do not include 20% house charge and meal tax on all food and beverages. (except packages)
- Menu selections must be finalized 60 days prior to your function.
- Outdoor ceremonies are an additional \$700⁰⁰. Separate chair setup is included. This fee includes an extra ½ hour to cover your ceremony time. 5 ½ hours is maximum time allotted. 1 hour rehearsal included.
- Tent rentals and ceremony fees are due by February 1st of the year of your wedding.
- A guaranteed count will be required 2 weeks prior to the function. Once received the count may not be lowered. If count increases, please notify us 3 days prior to the event.
- Due to fluctuations in market costs and tax increases, we cannot guarantee prices more than 30 days prior to function date.
- Insurance and health regulations prohibit guests from bringing any food or beverage into or out of Zukas Hilltop Barn.
- No candles, confetti, glitter, bird seed, or bubbles are allowed or additional fees will be charged. A few fresh flower (not silk) petals at the gazebo are permitted. No pets allowed on premises.
- Weddings require a minimum of 150 guests on Fridays and Saturdays. Sundays require a minimum of 100 guests. Total occupancy is 250.
- Wedding balances are due one week prior to the event with a cashiers check. Personal checks or credit cards are not accepted as final payment.
- Zukas Hilltop Barn is not responsible or held liable for adverse weather conditions.

Willow Package

\$90.00 per person

CHAMPAGNE TOAST FOR EACH GUEST AND A SPARKLING TOAST FOR UNDER AGED GUESTS
DISPLAY OF LOCAL AND IMPORTED CHEESES, CRACKERS, GRAPES AND OLIVES
YOUR CHOICE OF THREE HORS D'OEUVRES

(Select from below)

Caprese Kebab	Thai Chicken with Peanut Sauce
Tabbouleh	Braised Short Rib Pierogies
Island Shrimp Canapés	Lobster Pot Pie
Pork Tenderloin Crostini	Southwest Pork in Cornbread
Vegetable Quesadilla	Crab Cakes
Mediterranean Hummus Naan Bites	Mini Chickpea Cake with Citrus Aioli
Lamb Pops with Pistachios	Steakhouse Meatballs

SALAD

Tuscan Salad • Garden Salad • Strawberry Bleu Cheese Salad

INTERMEZZO COURSE

Raspberry Sorbet with Rosemary Honey

YOUR CHOICE OF TWO ENTREES

Entrees include chef's choice of starch and vegetable

Apple Cranberry Goat Cheese Stuffed Chicken Breast • Rice Stuffed Chicken Breast with Sweet Potato & Fenel Sausage
Herb Crusted Chicken Breast w/ Corn & Bacon Velouté Sauce • Salmon w/ Cranberry Ginger Sauce • Roasted Duck Breast w/ Strawberry Rum Glaze
Swordfish w/ Peppernata Sauce
Cuban Pork Tenderloin with Roasted Fennel & Pineapple Salsa • Prime Rib of Beef au jus

A CLASSIC TIERED WEDDING CAKE

MADE ON PREMISE AND SERVED WITH A CHOCOLATE DIPPED STRAWBERRY

COFFEE & TEA STATION

CHOICE OF COLORED NAPKINS WITH A BLACK, IVORY, OR COPPER FLOOR LENGTH TABLE LINEN

PLEASE NOTE: Price includes 20% house charge and 7% state & local tax. House charge is allocated to wait staff and service employees and includes gratuities and administrative fees. Please note dishes may contain nuts or nut by-products.
The consumption of raw or under cooked meats and seafood may increase your risk of food borne illness. Prices do not include rental fees.

Mahogany Package

\$110.00 per person

CHAMPAGNE TOAST WITH STRAWBERRY GARNISH FOR EACH GUEST AND A SPARKLING TOAST FOR UNDER AGED GUESTS

YOUR CHOICE OF TWO: ASSORTED CHEESE DISPLAY, FRESH FRUIT DISPLAY OR VEGETABLE DISPLAY

YOUR CHOICE OF FOUR HORS D'OEUVRES

(Select from below)

Caprese Kebab	Chorizo Empanada
Vegetable Quesadilla	Beef Wellington
Truffle Mac & Cheese Bite	Lamb Pops with Pistachios
Asparagus with Asiago Cheese and Phyllo	Maple-Glazed Scallops Wrapped in Bacon*
Summer Vegetable Skewers	Thai Chicken with Peanut Sauce
Island Shrimp Canapés	Steakhouse Meatballs
Mediterranean Hummus Naan Bites	Crab Cakes
Pork Tenderloin Crostini	Mini Chickpea Cake w/ Citrus Aioli

YOUR CHOICE OF SALAD

Tuscan Salad • Garden Salad • Strawberry Bleu Cheese Salad

INTERMEZZO COURSE

Raspberry Sorbet • Pasta w/ Marinara Sauce & Parmesan Cheese

YOUR CHOICE OF TWO ENTREES

Entrees include chef's choice of starch and vegetable

Herb Chicken Breast topped with Corn & Bacon Velouté • Rice Stuffed Chicken Breast with Sweet Potato & Fennel Sausage
Apple Cornbread & Goat Cheese Stuffed Chicken Breast • Salmon with Cranberry Ginger Sauce • Roasted Duck Breast
Cuban Pork Tenderloin with Pineapple Salsa • Swordfish with Pepperonata Sauce • Prime Rib of Beef au jus
Sliced Beef Tenderloin with Shitake Mushroom Red Wine Sauce • Beef Tenderloin with Seafood Puff

A CLASSIC TIERED WEDDING CAKE

MADE ON PREMISE AND SERVED WITH CHOCOLATE DIPPED STRAWBERRY

COFFEE & TEA STATION

THREE VOTIVE CANDLES PER TABLE

CHOICE OF COLORED NAPKINS WITH A BLACK, IVORY, OR COPPER FLOOR LENGTH TABLE LINEN

PLEASE NOTE: Price includes 20% house charge and 7% state & local tax. House charge is allocated to wait staff and service employees and includes gratuities and administrative fees. Please note dishes may contain nuts or nut by-products.

The consumption of raw or under cooked meats and seafood may increase your risk of food borne illness. Prices do not include rental fees.

Hors d'Oeuvres Stations

VEGETABLE DISPLAY - \$6.00

A variety of fresh seasonal vegetables & dip

FRESH FRUIT DISPLAY - \$6.00

Assorted Seasonal Fresh Fruit tastefully arranged

ARTISAN CHEESE DISPLAY - \$7.00

*A Selection of Fine Cheeses and Crackers,
garnished with Grapes, Olives & Pepperoni*

COMBINATION STATION - \$8.00

Select from any two of the above choices

SELECT THREE - \$9.00

SMOKE SALMON STATION - \$14.00

*Lemons, Capers, Red Onion, Chopped Eggs
Chive Cream Cheese, Pickles & Rye Crostini*



Photography Courtesy of Brook Ellen Photography

Hors d'Oeuvres Selections

(Passed butler style, served for one hour)

THREE SELECTIONS - \$10.00 FIVE SELECTIONS - \$12.00 SEVEN SELECTIONS - \$14.00

Caprese Kebab

Mediterranean Hummus Naan Bites

Island Shrimp Canapés

Tabbouleh

Asparagus with Asiago Cheese in Phyllo

Vegetable Quesadilla

Lamb Pops with Pistachios

Fresh Jumbo Shrimp (\$2.25 per piece)

with New England Cocktail Sauce

& fresh lemon wedges

Maple-Glazed Scallops Wrapped in Bacon \$2.25 pp*

Short Rib Pierogies

Southwest Pork in Cornbread

Thai Chicken with Peanut Sauce

Crab-Stuffed Mushrooms

Steakhouse Meatballs

Mini Cheese Burgers

Truffle Mac & Cheese Bite

Lobster Pot Pie

Pork Tenderloin Crostini

Chorizo Empanada



Photography Courtesy of Stacie Kirkwood



Intermezzo Course

PENNE MARINARA - \$6.50

SEASONAL RISOTTO - \$8.50

RASPBERRY SORBET w/ ROSEMARY HONEY - \$5.00

Additions

CHAMPAGNE TOAST - \$2.50

WINE TOAST - \$2.00

CHAMPAGNE FOUNTAIN - \$250.00

ADDITIONAL CHAMPAGNE - \$22.00 PER BOTTLE

Desserts

CAKE CUTTING - \$4.00

Your wedding cake cut and served with chocolate dipped strawberry

FULL PASTRY BUFFET - \$14.00

MINI CANNOLI STATION - \$9.00

A la Carte Wedding Menu

All prices are per person

Wedding Entrees

Served with assorted bread basket • Garden Salad
Chef's choice of vegetable and starch • Choice of 2 entrees
Served with coffee/tea station

SEASONAL VEGETABLE GRAIN BOWL - \$44.00

MUSHROOM POZOLE ROJO - \$44.00

SEASONAL VEGETABLE FLAT BREAD w/ SHAVED SALAD TOPPING - \$44.00

CARRIBEAN SPICED ROASTED DUCK BREAST *garnished with strawberry rum glaze* - \$47.00

APPLE CRANBERRY GOAT CHEESE STUFFED CHICKEN BREAST *with apple cider gravy* - \$47.00

RICE STUFFED CHICKEN BREAST *with fennel sausage, sweet potato & orange tarragon gravy* - \$47.00

HERB ROASTED CHICKEN BREAST *topped with corn & bacon velouté sauce* - \$47.00

CORRIANDER LIME DUSTED SALMON *topped with cranberry ginger sauce* - \$47.00

GRILLED SWORDFISH *with pepperonata* - \$48.00

PRIME RIB OF BEEF *with a natural au jus* - \$52.00*

SLICED BEEF TENDERLOIN *topped with shitake mushroom red wine sauce* - \$60.00*

SURF & TURF - BEEF TENDERLOIN & SEAFOOD PUFF *with a roasted garlic cream sauce* - \$65.00*

* Market Price



Photography Courtesy of Brook Ellen Photography

- PLEASE NOTE -

A la Carte Wedding Menu prices do not include 20% house charge and 7% state & local tax.

House charge is allocated to wait staff and service employees and includes gratuities and administrative fees.

Please note dishes may contain nuts or nut by-products.

The consumption of raw or under cooked meats and seafood may increase your risk of food borne illness.

Prices do not include rental fees.

Please inform us of food allergies when placing your order.



Zukas General Information

TIME OF EVENT

- Zukas Hilltop Barn conducts one event at a time, except for December during the busy holiday season. This provides you with an exclusive event. This allows our guests to have flexible start times. All events are contracted for a maximum duration of 5 1/2 hours, unless previous arrangements have been confirmed in writing by Zukas Hilltop Barn management.
- Florists, musicians, etc. will have access to the property 2 hours prior to the event.
- All events end by 11:00 p.m.

MASS. ORDINANCES

LIQUOR

- The legal drinking age in the state of Massachusetts is 21 years. Zukas Hilltop Barn strictly adheres to this ordinance and reserves the right to ask for identification with proof of age for any guest.
- Zukas Hilltop Barn bar service is not open prior to your event, and will close 1/2 hour before the end of your event. Mass. Liquor Control Board regulates the sale and service of alcoholic beverages. Zukas Hilltop Barn is responsible for the administration of those regulations.
- We reserve the right to limit and control the amount of alcoholic beverages consumed by all guests.
- A bartender and full liquor bar set up is included in your rental fee. We do not sell shots, and do not limit open bars to beer and wine only.
- No outside alcoholic beverages are allowed. This includes table favors and/or car coolers. Management reserves the right to remove any persons not following MA liquor codes. No drinks on dance floor or bare feet allowed.
- No sparklers.
- No S'mores at fire pit.

WINE SERVICE

We recommend that you make one red wine and one white wine selection. Our wait staff will offer each guest both wines and serve their preference during dinner. Wine service is charged by the total bottles that are opened with a 20% house charge.

CASH BAR

A cash bar is when guests would pay for their own drink.

OPEN BAR

Open bar is charged by consumption. Guests order their drink and it is put on a tab. The tab is totaled at the end of the designated time, and an 18% house charge is added to the total. This is paid at the end of the event with a reserved credit card.

BRIDAL PARTY TAB

This is when the bridal party and/or immediate family members put their drinks on a tab for the designated time and is paid with a reserved credit card at the end of the event. We reserve the right to limit and control the amount of alcoholic beverages consumed by all guests at any time.

BAR PRICING

Domestic Beers	\$5.00
Imported Beers	\$6.00
House Wine	\$8.00
Premium Mixed Drinks	\$8.00
Top Shelf Drinks	\$9.00
Sodas	\$3.00
Juices	\$3.00

BRIDAL SUITE

A two room bridal suite with a fireplace & Jacuzzi can be provided to get ready prior to the wedding or for the beginning of an unforgettable honeymoon. Bridal Suite is \$250 per night. Check-in is 2:00 p.m. and check-out is 10:00 a.m.

MENUS

Zukas Hilltop Barn uses only the freshest ingredients when preparing food for your event. Please submit your event menu selections no later than 2 months prior to your event. We are happy to assist you through this process and make recommendations as necessary.

FINAL GUEST COUNT GUARANTEES

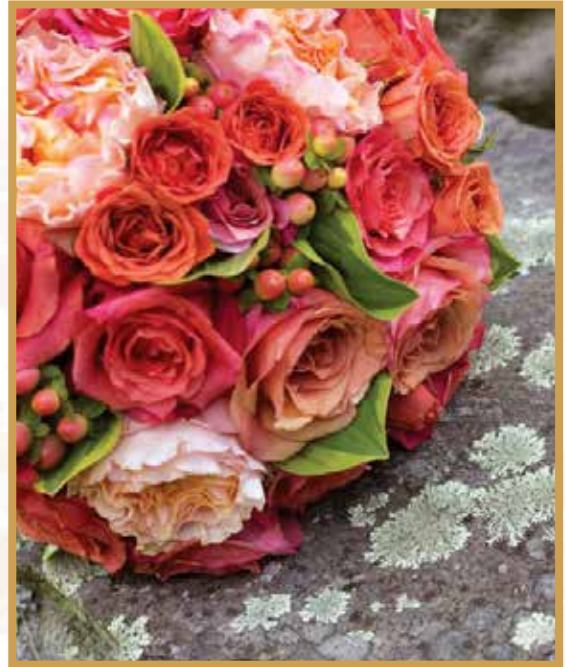
- Final quantity for each entrée is due 2 weeks prior to the event.
- Counts may not be lowered; any additional meals may be added 3 days prior to the event not to exceed 10% of the total.
- Seating chart is due one week prior to the event.
- Food for all events must be prepared and provided by Zukas Hilltop Barn. However, we do understand that certain types of events are traditional in nature, and therefore allow the following items from off premise: Wedding, Birthday, and Shower Cakes. Please consult with our staff should you have any further inquires, this would require permission prior to the event. There is a \$4.00 per guest cutting fee for all off premise cakes and or desserts.
- Any unconsumed food & beverages supplied by Zukas Hilltop Barn may not be removed from the designated function area upon completion of your event.

VENDORS

It will be our pleasure to provide you with a list of credible vendors with whom we have sound relationships to compliment your event. These include florists, transportation, entertainment, etc. This complete list is posted on our website www.zukas.com

ENHANCEMENTS

Based on the type of event you are hosting, we can provide a variety of creative enhancements to make our occasion even more memorable. These include, but are not limited to, Uplighting in Tent, Ice Sculptures, Special Linens, and Chair treatments.



LINENS AND CHAIR TREATMENTS

Zukas Hilltop Barn uses crisp, ivory linens for all events including ivory napkins. Should you wish to have a different style or color, we offer many choices:

Table Overlays 84" square linen (on top of 132" ivory underskirt)

\$12.00 per table, choice of

- Ivory Imperial Stripe
- Ivory Embroidered with Cut Lace corners
- Plum, Gold and Burgundy Damask
- Chocolate Brown
- Lavender, Sage, Brown & Turquoise pintuck full length underskirts are available for \$10.00 per table.
- Ivory, Black & Copper house linens are included in rental fee

Coordinating Napkins .50¢ each

- Ivory or Hot Pink Imperial Stripe
- Ivory Embroidered
- Colored Napkins

Chair Treatments (Prices are per chair)

- Ivory Cut Lace Chair Shaw\$2.00
- Ivory or Hot Pink Imperial Stripe Chair Bow.. \$2.00
- Plum Damask Chair Bow.....\$2.00
- Black Chair Bow\$2.00
- Printed Chair Bow (red, apple green, black, aqua)....\$2.00
- Table Runners\$5.00

Other Rental Ideas

- Votives (recommend 3 per table)\$1.00 each
- 12” Mirror base for centerpieces\$4.00 each
- Centerpiece Votive Trees\$30.00 each

DECORATIONS

You want to celebrate so you want to decorate, and we can appreciate that. However, all decorations and displays are subject to approval by Zukas Hilltop Barn Management. Due to the preservation of our farm, nothing may be tacked, pinned, taped, etc. to the walls, ceilings, doors or floors. Wire, ribbons, or pipe cleaners can be used on the gazebo and trellis area only. No candles, confetti, glitter, birdseed, or bubbles are allowed. Decorations are to be removed at the end of your event. We are not to be held accountable for any equipment, materials, garments, and or products brought into Zukas Hilltop Barn.

WEATHER

A decision regarding the relocation of outdoor ceremonies during inclement weather will be made in consultation with the Management 2 hours prior to the event start time.

CANCELLATIONS

- All cancellations must be made in writing.
- All deposits and payments made up to the cancellation are nonrefundable and serve as the Cancellation Fee.
- Cancellations 60 days or less, 50% total invoice due. 1 week or less total invoice due.

HANDICAP ACCESSIBILITY

All areas of Zukas Hilltop Barn are handicap accessible with the exception of the Bridal Suite & Spa.

RESPECT

We are able to provide these services due to the support of our customers who have always shown respect for our property, our neighbors, and have adhered to our terms and conditions. We are confident that this will continue as we work together with our new clients for the upcoming wedding season(s).

Zukas Spa Services



BRIDAL PACKAGES

Signature Bridal Experience | \$440

Bridal Hair and Makeup Trial Appointment, Wedding Day Hairstyle and Photo Ready Makeup Application with False Lash Enhancements

Simply Hair | \$220

One Hour Consultation and Trial Appointment and Wedding Day Hairstyle

Simply Makeup | \$220

One Hour Consultation and Trial Appointment and Wedding Day Photo Ready Makeup Application with False Lash Enhancements

BRIDAL PARTY PACKAGES

Just the Essentials | \$195

Formal Hairstyle and Photo Ready Makeup Application with False Lash Enhancements

Pretty Princess | \$70 (ages 10 and under)

Princess Hairstyle, Princess Manicure and Princess Pedicure

BRIDAL A LA CARTE

Hair Services

Bridesmaids, Mothers & Attendants Updo \$95

Bridesmaids, Mothers & Attendants Formal Hairstyle (*all down, no bobby pins, does not include shampoo*) \$65

Jr. Bridesmaids (*age 10-12*) \$50 | Flower Girl (*under age 10*) \$40

Shampoo and Formal Blowout or Short Hair Styling (*above ear length*) \$45

Shampoo and Formal Blowout (*shoulder length*) \$60

Shampoo and Formal Blowout (*below the shoulder or thick*) \$75

Makeup Services

Bridesmaids, Mothers & Attendants \$80

Jr. Bridesmaids (*ages 10-12, light makeup application*) \$45

Flower Girl (*under age 10, blush, lip gloss & shimmer*) \$15

Add-ons

Transform your style for a second look at your reception:

Hourly Touchups/ Second Look \$100/hour/per stylist (*1 hour minimum*)

Extensions (*application of clip in hair extensions*) \$20

Airbrush Makeup \$20

False Lash Enhancement \$20

Cover-ups - tattoos, tan lines, bruises, etc. (*price determined by size of coverage area*)

Nail Services

Pedicure \$30 | Spa Pedicure \$50

Long Lasting Gel Polish Manicure (*includes nail art or French polish*) \$40

Please contact Kristen Hickman, spa manager, at (508) 494-9904 or at kristen@thespaatzukas.com for all spa services, inquiries and bookings. Please allow at least three month's notice when booking your services. A wedding date will not be held for anyone without a signed contract and deposit for services. We recommend trial appointments 2-4 weeks in advance to ensure the client's highest level of satisfaction on their special day. The spa is open for your use during spa services only. At the conclusion of services the spa will be closed including the kitchen area. The Bridal suite rental is not included with spa services. Bridal suite rental is \$200.00.

Green Cuisine

...at Zukas Farm we continue to look for new ways to keep our weddings fresh and exciting! At the same time we know how important it is to protect our environment and give back to our community.

Here are a few things we're doing to help out:

- Using local produce and cheese whenever possible.
- Using our vegetables, raspberries, blueberries, herbs & florals fresh from our own gardens.
- Composting produce from our kitchen.
- Donating leftover food to Mary, Queen of the Rosary Church, which is then distributed to local families and elderly in our area.
- Offering menu options such as certified angus beef.
- Using water pitchers on tables & water stations instead of plastic bottles.

What can you do?

- In lieu of favors, donate to your favorite charity. Some of our favorites are The Boys and Girls Club or The Smile Train.
- Offer your guests shuttle bus service.
- Use ecofriendly paper for your printing needs.



Photography Courtesy of Scott Metzger



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