

BARN & BARREL

EVENT CATERING



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Welcome to Mount Hope's catering services, where culinary artistry meets personalized perfection. Our brochure presents a wide array of menu ideas, but it's just the beginning of what we can create together for your special event. At Mount Hope, customization is our forte—we tailor each menu to suit your unique preferences and elevate your celebration to extraordinary heights.

As part of our commitment to delivering an unparalleled experience, we invite every couple for a private menu tasting for two with our chef. This intimate hour allows us to focus solely on you, ensuring a productive discussion and a personalized culinary journey. While you might not sample every dish slated for your wedding day, this tasting serves as a cornerstone, building trust in the exceptional quality and flavor profiles that define our offerings.

Our mission is simple: to craft a menu that mirrors your love story and reflects the essence of your wedding day. We eagerly anticipate the opportunity to collaborate with you, transforming your vision into a delicious masterpiece that creates delicious memories of celebration.





Hors D' Oeuvres

Charcuteries

- Local Cheese and Fresh Vegetables with Mustards, Assorted Crackers and Breads
- Local Cheese and Charcuteries Board with Hummus and Other Spreads, Assorted Olives and Toasted Nuts, Crackers and Breads*

Chef Recommended Selections

- Asian Glazed Pork Belly with Pickled Onions on Crostini
- Caprese Skewers - Fresh Mozzarella with Basil and Grape Tomato, Balsamic Glaze
- Prosciutto with Cantaloupe and Herb
- Tomato Bruschetta with Aged Parmesan Cheese
- Grilled Cheese Tomato Shooters
- French Onion Stuffed Mushroom Caps

*Seafood Selections

- Chilled Steamed Shrimp with Cocktail Sauce; Served in Mini Cup*
- Mini Crab Cakes with Lemon Aioli*

**Denotes Premium Items.*

Barn & Barrel Dinner Package

Entrée Selections

- Surf and Turf (Filet and Crab Cake)*
- Filet of Beef Served with Port Wine Demi-Glace
- Filet of Atlantic Salmon with Garlic Cream Sauce
- Pork Tenderloin with Honey Glaze
- Maryland Crab Cakes with Lemon Aioli*
- Frenched Breast of Chicken with Thyme Demi-Glace
- Braised Short Ribs with Au Jus

Vegetarian Options

- Eggplant Napoleon
- Stuffed Peppers
- Ask About Additional Selections!

Salad Course

- Mixed Green House Salad with Buttermilk Ranch, Balsamic Vinaigrette or House Dressing
- Chef Crafted Seasonal Salad

Additional Courses

- Bisque — Crab, Lobster or Tomato
- Soups — Potato, New England Clam, or Broccoli Cheddar

Chef's Side Dishes

- Haricot Verts
- Roasted Carrots
- Garlic Whipped Potatoes
- Roasted Fingerling Potatoes with Herb De Provence
- Rice Pilaf
- Roasted Brussel Sprouts

Carved Meat Station with Assorted Petit Pain

- House Smoked Brisket, Turkey or Ham

Accompaniments Include:

- Roasted Mushrooms, Cipollini Onions, Mustards, Sour Cream Horseradish



**Denotes Premium Items.*



Chef's Personalized Menu Package

Your menu, like your event, should be unique and personal. Let us help you create a fully custom menu from scratch based on your favorite foods, event theme, budget, and more! Our chef will collect information and ideas, present options at your tasting, and work with you to craft a menu sure to wow your guests.



Smoke House Buffet Package

House Smoked Entrée Selections

- Pulled Chicken
- Pulled Pork
- Brisket
- Smoked Chicken

Smoke House Sides

- Mac N' Cheese
- Cole Slaw
- Baked Beans
- Corn Pudding

Salad Course

- Mixed Green House Salad with Buttermilk Ranch, Balsamic Vinaigrette or House Dressing



Desserts

Assorted Selections

- Cupcakes (Vanilla/Chocolate)
- Bread Pudding with Rum/Whiskey Sauce
- Bourbon Salted Caramel Fudge Brownies
- S'mores Station*

Note: Outside desserts from a licensed bakery are permitted. A \$100 set up fee will apply for anything that requires a food display created by our staff.

Catering Packages

Barn & Barrel Package

Beverage Service for Duration of Event
Water, Fresh Brewed Iced Tea, Standard Hot Beverage Service

Hor D'Oeuvres

Service for 1 Hour · Selection of 4 Butlered Selections, Plus 1 Displayed Selection

Salad

1 Salad Selection

Entrées

Choice of 2 Entrées*, 1 Vegetable and 1 Starch

**For served meals, entrée counts will be due with final payment.*

Dessert

Choice of 1 Dessert

Pricing

\$65 for Served Dinner · \$71 for Buffet Dinner

A 21% service fee and 6% PA sales tax will be added to package price. Items marked with an asterisk () on menu are premium items that will be subject to an upcharge based on market price.*

Add-On Pricing

Soup Course +\$5

French Press Coffee Station Featuring Fresh Roasted

Dark Knight Coffees and Fleur di Lis Teas +\$3

Chef's Personalized Menu Package

Beverage Service for Duration of Event
Water, Fresh Brewed Iced Tea, Standard Hot Beverage Service

Let us help craft the perfect menu unique to your wedding day!

Pricing

Market Price for Served Dinner · Market Price for Buffet Dinner

Smoke House Buffet Package

Beverage Service for Duration of Event
Water, Fresh Brewed Iced Tea, Standard Hot Beverage Service

Hor D'Oeuvres

Service for 1 Hour · Selection of 3 Butlered Selections, Plus 1 Displayed Selection

Salad

1 Salad Selection

Entrées

Choice of 2 Entrées, Choice of 2 Sides

Includes Rolls, Sauces

Dessert

Choice of 1 Dessert

Pricing

\$45 for Buffet Dinner

**Pricing Note: All prices above include standard linens in your color(s) of choice.*

Late Night Snack Bar

Gourmet Pretzel or Popcorn Bar

With an Assortment of Flavors and Dipping Sauces · \$3.50/Person

Candy Bar

Assorted Candy and Custom Candy Bags · \$4/Person

Fresh Mexican Bar

With Pico de Gallo, Guacamole, and Cilantro Pork · \$5/Person

Mini Hamburger Sliders & Fries or Ham & Cheese with Kettle Chips

With Assorted Condiments and Sauces · \$6/Person



Bar Packages

Mount Hope is the sole provider of alcohol for all private events taking place on the Mount Hope Estate & Winery property. No outside alcohol is permitted. Alcohol will be served by Mount Hope Estate & Winery bar staff only.

**A full and complete bar menu of selections will be provided.*

**A 21% service will be added to all Bar Packages. Pennsylvania law states that the service charge is subject to 6% sales tax.*

Full Open Bar

Per-person charges are based on a guarantee and not subject to reduction. Full Open Bar \$28/Person

Includes 4.5 Hours Unlimited Signature Cocktails by Spirits Distilling Co., Swashbuckler Brewing Company Beers, Lancaster County Ciders, Mount Hope Wines, and Soft Drinks.

Beer, Cider, Wine & Soda

Per-person charges are based on a guarantee and not subject to reduction. \$24/Person

Includes 4.5 Hours Unlimited Swashbuckler Brewing Company Beers, Lancaster County Ciders, Mount Hope Wines, and Soft Drinks

Cash Bar

Beverages service on a per-drink basis. Should bar sales not exceed \$300 per bartender, there will be a charge of \$95 per bartender.

Includes Signature Cocktails by Spirits Distilling Co., Swashbuckler Brewing Company Beers, Lancaster County Ciders, Mount Hope Wines and Soft Drinks



Additional Catering Information & Policies

Additional Information

Linens

- Catering prices include standard linens in your color(s) of choice.
- Unique and embellished linens available at an additional rental charge.

Fees & Taxes

A 21% service fee and 6% PA sales tax will be added to all catering packages.

Payment and Policies

- Prices do not include room rental, AV equipment, service fees, and sales tax where applicable.
- Event payment terms can be found in your contract.
- All final details of your catering package including (but not limited to) guest count, menu, meal choices, linen colors, bar package, etc must be submitted by the final payment date listed on your contract. If any details are not submitted at that time, Mount Hope reserves the right to make those decision in finality on your behalf.
- Catering packages include serving staff, all items required for food service (including plates, utensils, etc).
- Guest count increases that occur after the final count due date may incur a late charge.
- Payments may be made via check or credit card and are nonrefundable.
- Although not common, menu prices, menu items, and any other services or products offered by Mount Hope are subject to change based on fluctuating food costs, product availability, supply chain issues, and other factors. If a drastic change in the menu cost occurs, Mount Hope will provide the client with a choice between paying the additional cost or choosing an adjusted menu working within the agreed upon per person price.
- No outside food or beverage is permitted, with exception of specialty wedding cakes/desserts and where explicitly permitted in writing by Mount Hope.
- Mount Hope is not set up for to-go service. All food is to be consumed onsite and will not be packed up to-go. Food service is dine-in only.
- It is customary to include your vendors in your final counts. Vendor meals will be provided at a 15% discount (+\$3.95 for non-alcoholic beverages).

