

SINCE 2011



**MAY FAIR**  
**FARM**

WEDDINGS & EVENTS

SUPPLEMENT

# SAMPLE MENUS

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These sample menus are representative of our style. We work with clients to create custom menus and consider seasonality and sustainability throughout the planning process.

## JULY BUFFET MENU:

### MENU

#### COCKTAIL HOUR

aperitifs: blueberry basil g/v tonics,  
pink lemonade spritz with aperol  
zucchini & squash blossoms with cider mignonette  
caramelized garlic and goat cheese phyllos  
lamb meatballs with mint  
stuffed mushrooms with shitakes, scallions, and ginger  
grilled grape leaves with chorizo and kale

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#### BUFFET MAIN COURSE

fried chicken with corn relish  
grilled swordfish and preserved lemon with hard boiled  
eggs, olives, and red peppers  
wild and white rice salad with saffron and currants  
dirty farro  
lightly pickled carrot and beet salad with parsley  
fingerling potato salad with lovage and thyme  
caprese with fresh and smoked mozzarella, assorted  
tomatoes, and green bean salad with honey cashews  
and green and purple basil  
mixed green salad with cucumbers, dill  
and buttermilk dressing  
bread baskets on tables with challah and baguette

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#### DESSERT

chocolate layer cake with chocolate buttercream,  
strawberry rosewater jam, and whipped cream  
tarts: lemon cream with blueberry, chocolate with  
espresso cream, fresh raspberry

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## AUGUST FAMILY STYLE MENU:

### M E N U

#### PASSED HORS D'OEUVRES

fried zucchini and blossoms  
little pizzas with smoked mozzarella  
and local shitakes  
meatballs  
shrimp scampi

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#### PLATED FIRST COURSE

heirloom tomato salad with house made ricotta,  
pesto, frico, and greens  
baskets with focaccia, bread sticks, and ciabatta

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#### FAMILY STYLE MAIN COURSE

roast pork stuffed with pancetta and chard  
chicken with vermintino, grilled lemons, and sage  
farro with roasted red peppers and corn  
green beans with pine nuts  
eggplant caponata

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#### DESSERT BUFFET

compote of peaches and blueberries, house made  
lady fingers, and mascarpone

# SAMPLE MENUS

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## SEPTEMBER BUFFET MENU:

### *Menu*

#### **HORS D'OEUVRES**

spinach phyllo triangles  
lamb meatballs with mint  
smoked salmon tartare on cucumber round  
deviled eggs with dukkah  
fried zucchini with cider mignonette  
little pizzas with mushroom, corn, and thyme

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#### **PLATED FIRST COURSE**

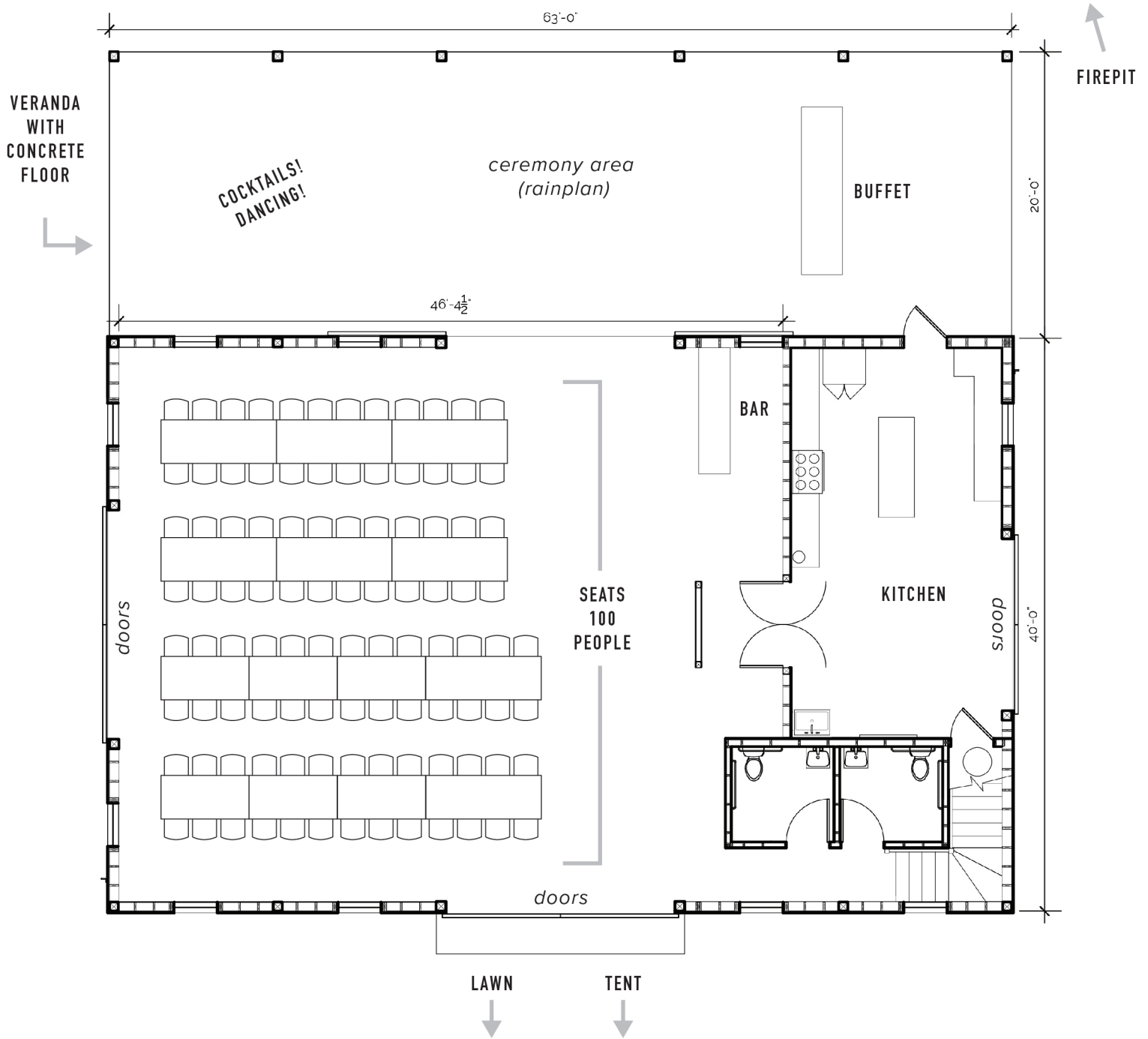
local greens with frisée, poached pear, goat cheese, toasted walnuts, and maple vinaigrette  
baguette and butter

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#### **BUFFET MAIN COURSE**

braised beef with fall vegetables and horseradish sauce  
jerk chicken  
potatoes au gratin  
wild rice with currants, lemon, and scallions  
green beans with white beans, roasted red peppers, and olives  
yellow and red beet salad with tarragon dressing

# BARN FLOORPLAN



*Parties of 100-140 will rent a tent for the dinner tables, and the barn may be used for cocktails, bar, buffet, dancing and rain plan location for the ceremony*

# FAQS

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## **Do you offer tastings?**

We generally do not offer tastings. We can offer complimentary tickets to our summer farm dinner for prospective clients.

## **Can I schedule a tour?**

Yes. We are flexible and work with you to schedule a private tour at a mutually agreeable time.

## **I would love to offer maple syrup or some other local product as a gift for guests or clients. Do you offer this service?**

We offer several items as party favors or for welcome bags or corporate gifts.

## **What is the timing for my wedding?**

Timing is completely based on customers' desires. Summer ceremonies typically start at 4 or 5pm; fall weddings tend to be earlier in the day—often around 3pm.

## **How much time is allowed for set-up and clean up?**

We are happy to provide early access to our facility to make your preparations easier. For weekend events, setup may begin on Thursday after 3 p.m. Clean up and break down should be completed by 2 p.m. on Sunday.

## **What is the timing for a ceremony rehearsal?**

Ceremony rehearsal can take place after 3 p.m. on Thursday. Please contact us in advance if you would like to arrange catering services or to have outside food plans approved.

## **Where can we get ready?**

The guest cottage, which is typically included in the facility rental, is a great place for some or all of the wedding party to get ready.

# FAQS

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## **Do you allow decorations?**

Yes! We welcome decorations such as flowers, candles, and lighting. Weekend wedding clients may begin decorating Thursday after 3pm. Please note, we do not allow anything to be applied to the building that will cause damage. Candles must be enclosed in glass and extinguished by midnight. We ask that decor and personal items be removed by noon Sunday.

## **What does Mayfair offer for bar services?**

For a number of years, we have relied on a local bartending service that collaborates with our clients to determine the ideal drink menu. Our clients purchase their own alcohol and mixers, so they are not paying a mark up. New Hampshire State Liquor stores offer reasonable pricing, as well as buy-backs for unused items. While the service carries ample insurance, we suggest that clients obtain a rider on their homeowner's policy to cover themselves. Clients often request a "signature drink," and we enjoy crafting cocktails that capture the season and the distinctive flavor of a special day.

## **When do you need our final headcount?**

Final headcount is due 30 days prior to wedding. Please include young children, children, adults, and vendors in your final count.

## **What are your payment terms?**

The deposit of \$4,000 is required to secure a date. The remaining balance is due two weeks prior to the wedding. On completion, a final adjusted invoice with any remaining additional items will be presented and payment is due within 5 days of billing. Please contact us for pricing and availability.

# 2021 PRICING

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Our goal is to provide clients with generous quantities of food made from the highest quality ingredients and provide warm, well-organized service.

While products like our own ethically-raised meat, local eggs, dairy, produce and other products cost more, you and your guests will taste the difference. And your support of local producers benefits both the environment and the economic vitality of our region.

We buy locally, hire locally, pay a living wage, and don't cut corners. We staff at a level that assures we can perform on schedule and meet and exceed your expectations.

We do not mark-up and resell alcohol or take commissions from vendors we recommend.

We pride ourselves on the flexibility and customization we can offer our clients and enjoy collaborating with you to execute your unique vision. Please contact us if you have any questions about our event packages or pricing.

Prices range from approximately \$175—\$225 per person depending on event size and include venue, dinner and dessert, tax, and service. This price is reflected and included in the approximate costs on the next page.

Additional nights in the Airbnb may be reserved depending on availability. Price is \$240/night. We have a no pets rule to accommodate our livestock guard dog.

We occasionally have special deals on select dates. Inquire for details.



# 2021 PRICING

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## WEDDING PACKAGES AT MAYFAIR

Approximate costs, including venue (see brochure for detailed amenities), catering (cocktail hour, plated salad, main course, and dessert), bartending, rentals\*, tax and service:

- 80 guests - \$18,000
- 100 guests - \$20,000
- 115 guests - \$22,000 (no tent)
- 130 guests - \$27,000 (with tent)
- 150 guests - \$29,000 (includes tent which is required for this size)
- 170 guests - \$31,000 (includes tent)
- 200 guests - \$35,000 (includes tent)

Client is responsible for vendor selection and additional expenses related to photography, florals/décor, shuttles, and music.

### PLEASE NOTE:

The above package costs are approximate, and holiday weekends cost slightly more. Please contact us for a detailed estimate based on your unique event.

*\*Bartending and rentals are contracted separately through additional providers, but for the sake of being comprehensive these costs are included in this estimate.*

# POLICIES

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It is our goal to be good community members, to create a safe place for our guests, and to be environmentally friendly. With these goals in mind, we kindly ask our clients to respect the following policies:

- Candles must be enclosed in glass.
- A responsible adult must extinguish candles and fire pits.
- No amplified music after 10 p.m. out of consideration for our neighbors.
- Decorations must not leave any damage to the barn.
- No vehicles shall be parked on any lawns unless drivers are directed to do so by Mayfair Farm staff.
- For wedding and reception farewells, only bird seed is permitted. Rice, confetti, flower petals, balloons, glitter, and pyrotechnics are not permitted inside or outside the facility.
- Mayfair Farm is a non-smoking venue. There is absolutely no smoking in or immediately around barns.
- For weekend weddings, set-up may begin at 3 p.m. on Thursday. Clean up and break down should be completed by 1 p.m. on Sunday.
- Client agrees photos taken at Mayfair Farm may be used by Mayfair Farm for promotional purposes.

# CLIENT RESPONSIBILITIES

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While we have equipment on-site for your special event, clients may wish to rent additional items. Clients agree to provide the following at their own expense:

- Bar beverages, mixers, set-ups, and ice
- Portable toilet on hilltop (and near barn for events in excess of 125 guests)
- Tent(s) with lighting and sides (suggested for events with over 125 guests)
- Additional tables, linens, and napkins
- Chairs in excess of 120 (typically one set of chairs required for the ceremony and a second set for the reception)
- Additional serving items if meal will be served family style
- Specialty glassware or additional glassware
- Additional plates, cutlery, etc.
- Coffee mugs or cups/saucers
- Heater
- Stage