



*Thank you for considering
Doe Creek Farm for your wedding*

What sets us apart from other venues? Doe Creek Farm is a scenic 400 acre farm and orchard. It's a perfect setting for couples who want a private ceremony and/or reception with beautiful, natural scenery. We are also inclusive. You don't need to spend any of your budget on rentals, and we set up everything we provide. This way you have a beautiful canvas to work with, with all of the necessities, and you can focus on adding your own personal touches.

Capacity: For the outdoor ceremony, we have seating for 170. For an indoor ceremony, we can accommodate 160, seated, with some standing room in the back. For a reception, we can very comfortably accommodate 160.

Farmhouse Use and Hours: We offer three bedrooms, a bathroom and the balcony of the farmhouse to the bridal party the day of the wedding. The farmhouse will be open 5 hours before the ceremony, and you are welcome to have your hairdresser, make-up artist and photographer meet you there. We do ask that you have all personal items removed from the inside of the house at the start of the reception.

Packinghouse Use and Hours: Our coordinator will schedule with you up to 5 consecutive hours for decorating the day before, beginning no earlier than 11am, with one additional hour for a rehearsal (if your ceremony is on-site). You are also welcome to arrive up to 6 hours before the scheduled reception the day of. Following the ceremony, the packinghouse will be open to you for 7 hours for the reception (including cocktail hour), with 1am as the absolute latest. You are welcome to come back the day after to retrieve items.

Set-up and Clean-up: We will set up everything that we provide (listed on following page). For the reception, we have the tables and chairs in place and dressed with pressed linens by 11:00am the day before. You and your vendors are responsible for setting up anything additional that you bring with you. We will handle disposing of trash.

Food: We work exclusively with The Element at Mikie's 7th for catering. As a chef owned and operated company, fresh ingredients are the focus in creating exceptional food. Once you're booked with Doe Creek Farm, you will receive our catering menu with various selections and pricing. Prices start at \$32.00/ person for dinner (plated or buffet). We schedule dates throughout the year for food and wine tastings at Doe Creek Farm, which are complimentary once you're booked with us.

Alcohol: We are partnered with our family winery. They are producing award-winning wine, and we have several varieties to choose from. We are exclusive and only serve this wine. We offer a 15% (12 bottles or more) discount on wine purchased for weddings. You are welcome to bring any other alcohol of your choosing to be served.

Planning: We are here to help you! Once you're signed with us, we will send you our recommended vendor list, our catering menu, and a bar ordering guide (if you're having a bar). You will also have access to our venue coordinator who is here to answer questions and help you through the planning process. You are welcome to call or email as often as you like.

We look forward to working with you!

Sincerely,

Allison Hollopter
Doe Creek Farm

Prices and Amenities

Weddings are generally held on Saturday with a Friday rehearsal.

Ceremony (must be followed by reception)

Rental: \$900

Included:

- (170) white resin ceremony chairs
- Hand-built Pergola for outdoor ceremony (or white arbor for indoor ceremony)
- (20) shepherds hooks w/ mason jars to line aisle for outdoor ceremony
- Set-up of chairs, shepherd's hooks and mason jars (unless the florist prefers to handle the mason jars)
- Use of three guestrooms, guest bath, and balcony of farmhouse for bridal party 5 hours before the ceremony.
- Rehearsal (plan for about 1 hour) run by our venue coordinator unless you have hired a wedding planner/coordinator who you prefer to use.
- Day-of coordination of ceremony.

Reception (following ceremony, or by itself)

Rental: \$4,400

Included:

- Rental of the packinghouse, an indoor barn-style facility with restrooms, heat and a/c, panoramic windows and french doors, soft lighting, and porches. Also, a back patio with large umbrellas for cocktail hour.
- Access on Friday for decorating and on Sunday for removal of decorations.
- (160) Gold Chiavari chairs with ivory cushions
- (20) 5' round tables (for seating)
- (8) 6' rectangular tables (for head table, gifts, DJ, bar, etc.)
- (3) 30" round tables (for cakes, sweetheart table)
- White OR Ivory floor-length linens for all tables with matching cloth napkins
- Set-up of all of the above items
- Help from our venue coordinator with reception layout and timeline before the wedding, as well as day-of coordination of the reception.
- Trash removal

Doe Creek Farm Bar:

Bartender: \$25/ hour per bartender (minimum of 3 hours)

Bar Set-up Fee: \$150 for the first bar, \$100 for each additional bar (the barrel house, connected to the lower patio, is generally used for cocktail hour and is included with the second bar set-up fee)

Included in the bar set up:

- Set up of bar(s)
- Bar glasses (6 oz Champagne flutes, 10 oz wine glasses, 6 oz high-ball glasses, and 12 oz mason jar mugs)
- Ice for the bar
- Access to the walk-in cooler (to cool beverages before and during reception)

Restrictions

Decorations:

- We do not allow anything to hang on the walls (or from our sconces) inside the packinghouse, other than what we already have there. (You are welcome to put nails or tacks on the outside of the packinghouse.)
- If you're using real candles, please make sure they are safely contained to avoid wax spillage and fire hazards. Candles on dining tables will be lit directly after dinner, once dinnerware and napkins are cleared. This is for the safety of your guests. During daylight hours, lit candles are hard to see, and people have accidentally caught their sleeves or linens on fire. Yep, that actually happened – more than once.
- Please, no confetti or glitter strewn over the tops of the tables (or elsewhere).

Food and Alcohol:

- We work exclusively with The Element for catering.
- If you are having a bar, you must use our bartender(s).
- If you decide to have multiple bars, even if they aren't open at the same time, you must use two bartenders. It's generally a good idea to have two, anyway, even if you just have one bar.
- Because we have our own wine here, we do not permit outside wines on our premises.
- We offer several dates throughout the year for food and wine tastings. If you would like to sample the food and wine (highly recommended), please sign up for one of these dates.
- You are welcome to bring other legal alcohol to be served. Cocktails are limited to no more than 4 (we recommend 2-3) signature drinks. We are happy to make suggestions and even provide grocery lists for those.

Apple Products:

- We have apple butter available year-round if you're interested in purchasing it for the wedding (favors, to add to out-of-town gift bags, for tables at the reception). It will be sold on a first-come, first-served basis.
- We have apples (pick-your-own) and apple cider available during September and October only.
- You are welcome to bring in apple products from other sources. We just ask that they are clearly labeled, so as not to be mistaken for ours.

Other:

- If you're having a flower girl (or boy) throw petals during the ceremony, please use real petals.
- If you'd like to offer crafts or activities for children, we are happy to use one of our tables for that; however, if you'd like a linen on that particular table, you will need to supply that.
- Please do not ask your guests to throw rice, confetti or candy sprinkles during the ceremony or reception. Bubbles and birdseed are both acceptable *outside*.
- Sparklers are fine (and lovely) if you're doing a sparkler exit. Please allow us to take charge of those, though.
- If you decide to have fireworks, please hire a professional (we will need a contract with them).
- We do not allow the use of wish lanterns (flying balls of fire).
- Please remember to remove any signs/ decorations that you place on our property, or on the roads leading here, after your wedding.
- We do not allow heaters on our wooden porches. The cocktail hour patio is fine, though, if it works for you.
- If you have a rental company (or individual) drop off items, you are responsible for arranging to have those set up. Please let us know if and when items are to be delivered.