



# Lord Hill Farms



# Lord Hill Farms

## *For All Your Special Occasions*



Photo by John Nolte

Thank you for your interest in Lord Hill Farms. Our beautiful indoor and outdoor private facilities, mouth-watering fresh food and rustic elegance will make your event a memory that you and your guests will never forget! We are pleased to offer full service catering using only the finest quality ingredients.

Our facilities at Lord Hill Farms comfortably accommodate up to 400 guests. Our facility is situated on 450 acres in picturesque Snohomish Valley. A beautifully restored barn serves as our indoor facility and is adjacent to the picnic area and our outdoor facilities. The top floor of our facility is carpeted and large windows allow guests to enjoy breathtaking views of the Cascade Mountains, Snohomish Valley, landscaped grounds and a pond with resident wildlife.



Photo by Moments of Expression

Our goal is to share our farm with many more people who want to come and enjoy the country. Lord Hill Farms will work within any budget and customize any package to fit your needs. We have years of experience in catering and event planning. Please call with any questions you may have or to schedule a tour of the facility.

Facility shown by appointment only, please.

## Upstairs

- Size: 135' x 30' (4,050 square feet)
- Carpeted floor
- Overhead lighting & fans
- Ten 110v outlets
- Stage (30' x 12') with public-address sound system
- Wheelchair accessible



Photo by John Nolte

## Downstairs

- Size: 135' x 80' (10,800 square feet)
- Padded benches
- Wood-panel dance floor and music stage
- Men's and women's dressing rooms
- Commercial kitchen

## Seating

Upstairs: • Theatre Seating ... 350 people

Downstairs: • Multiple Purpose ... 450 people

## Rental Period

The facility rental includes a twelve hour period, which may go no later than Midnight. Events may begin no earlier than 5:00 PM, July through September. Your event must end one hour prior to the end of the twelve hour rental period, allowing for clean up and break down. With careful planning this should give you plenty of time to enjoy your event.

Complimentary  
parking directed by  
Lord Hill Farms staff



Photo by John Nolte

Lord Hill Farms

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www.lordhillfarms.com

*Indoor Facility Use*

# Lord Hill Farms

## Rental



### INCLUDED IN YOUR INDOOR FACILITY RENTAL:

The facility, upstairs and downstairs and use of outside grounds for pictures are included in the facility rental as well as the items mentioned below.

We also provide the following for indoor use:

- (32) 60" round tables & (16) 6-foot banquet tables
- 250 chairs for your ceremony & 250 chairs for reception area
- Ivy and white lights adorning the beams
- Various small tables for the ceremony
- Use of audio equipment (upstairs)
- Set up of our chairs and tables indoors
- Parking attendants to direct cars
- Clean up of the facility



Photo by John Nolte



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# Holding Your Perfect Date

We require a minimum deposit of \$800.00 to hold your date. This deposit is non-refundable and applies to your final total.

## Damage Deposit

A damage deposit of \$500.00 will be held, to be used toward damages to the property of Lord Hill Farms and/or any company or service hosting or helping to host the event, if any. If there is no damage, the deposit will be returned in full within two weeks following your event. The damage deposit is due at the same time as your final payment—30 days prior to your event. The damage deposit will also be held if anything is added to the existing ivy, if existing accessories or plants are moved, if you have gone over your allotted time, or if any other damage is done to the facility.

## Payment

Lord Hill Farms accepts personal & business checks, cash, VISA, and Mastercard. The balance of the facility rental is due thirty (30) days prior to your event. A catering deposit of 50% of your estimated final balance is due in our office two months prior to your event. The balance of your catering bill is due two weeks prior to your event. Your final head count is also due two weeks prior to your event.

## Cancellation

Should you need to cancel your event, you must send us written notice of your cancellation. Any and all payments made toward your event shall be considered non-refundable. Cancellation fees will apply, according to the following schedule: Zero days to two weeks notice = full cost of event, including all agreed upon event facility and catering costs; 15 days to 30 days = full cost of event facility rental; 31 to 90 days = one half cost of facility rental; 91 days to time of booking = forfeit of event confirmation deposit and payments made up to that point.

# Lord Hill Farms *Catering*

Our catering service is required for your special event. A kitchen fee will be charged to parties whose meal is provided by family. Outside catering companies are not permitted. Please contact our event consultant to discuss catering options for your event.

Our catering includes • white linens for the dining tables and food service tables • skirting for the service tables • white china • stainless flatware • fancy white paper napkins • set-up • bussing of dining tables and • restocking of buffet tables • clean-up • garbage bags, etc.; essentially, everything required to cater your event. We do not supply table centerpieces. The buffet table is covered with linens and decorated with items that flow with your theme or color, but will require an extra charge for specific decorations. Please let our catering consultant know what colors will coordinate with your theme. We recommend that your florist provide a centerpiece for the buffet table. If this is not done, our decoration will be used.

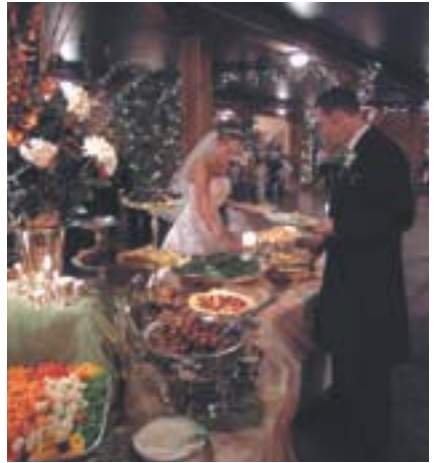


Photo by John Nolte



A sit-down dinner is also available for an additional 20% of the final catering cost. Your final guest count is due no later than two weeks prior to your event. Your catering balance will also be due at this time. Our minimum order is for 100 guests. Guest counts of under 100 will be automatically rounded up to 100. Your guest count will be verified at the time of your event. When we have received your signed proposal, you will be issued an invoice for 50% of the estimated grand total for your catering. This deposit will be applied to your balance, which will be based on your actual final guaranteed head count.

All items are served with a salad from the accompanying menu and a side; rice, pasta or potato, seasonal vegetables, rolls and butter, fresh brewed coffee and tea.

Lord Hill Farms catering includes everything necessary to treat your guests to a wonderful and memorable wedding dinner. Each dining table will be set with stainless flatware, water goblets, and fancy white paper napkins.

## Entrees

- Honey Baked Ham  
Spiral Ham Served With Dijon Mustard
- Carved Smoked Turkey  
Served With Cranberry Citrus Sauce
- Grande Meatballs with Cheese Tortellini  
In Roma Tomato & Basil Sauce
- Roasted Salmon  
Lemon Dill Salmon Topped With Capers
- Fettuccine Alfredo with Grilled Vegetables  
In Alfredo Sauce Topped With Parmesan Cheese
- Basil Chicken  
Grilled Chicken Breast In Basil Butter
- Lasagna (Lord Hill Farms Signature Recipe)  
Lasagna Florentine With Ground Sirloin & Pepperoni
- Ginger Chicken  
Tender Chicken Breast Cooked In Ginger Sauce  
Topped With Pineapple & Lemon Wedges
- Peppered Pork Loin  
Served With A Cranberry-Orange Sauce
- Prime Rib  
Smoked On A Bed Of Rock Salt & Served With  
Fresh Horseradish Sauce
- Chicken Asiago

• We also offer custom menus. Contact our catering director.

20% gratuity and 7.6% sales tax apply to catering totals.

Lord Hill Farms  
360.568.1780



Photo by John Nolte



# Lord Hill Farms

## Catering



Photo by John Nolte

### SALADS

#### Classic Caesar

A classic salad made with local romaine lettuce, shredded parmesan cheese topped with grape tomatoes and garlic croutons.

#### Garden Salad

Tossed garden salad with Buttermilk Ranch & Italian dressing served on the side.

#### Spinach Salad

Fresh spinach greens tossed with a Honey Mustard Dressing and topped with crumbled blue cheese and bacon, or tossed with Raspberry Vinaigrette topped with red onions and chopped walnuts.

#### Winter Salad

Mixed greens with raisins, red seedless grapes, chopped walnuts & crumbled goat cheese with Balsamic Vinaigrette.

### SIDES

- Wild Rice Pilaf with Wild Mushrooms
- Roasted Red Potatoes with Rosemary
- Bowtie Pasta in Alfredo Sauce with Gorgonzola Cheese
- Garlic Roasted Mashed Potatoes
- Steamed White Rice with Coconut, Green Onion & Walnuts



Photo by John Nolte

## SANDWICH BAR

- Sliced Ham, Roast Beef & Turkey
- Wisconsin Sliced Swiss & Tillamook Cheddar Cheese
- Lettuce, Tomato, Onion, Mustard & Mayonnaise
- Tossed Green Salad with Buttermilk Ranch Dressing
- Spiral Pasta & Vegetable Salad
- Croissants & Sandwich Rolls
- Coffee & Tea

## HORS D'OEUVRES

- Grande Meatballs Sweet & Sour or Teriyaki
- Baked Mushroom Caps with Cheese & Herb Filling
- Crostini with Pesto Cream Cheese
- Bacon Wrapped Scallops
- Jumbo Shrimp with Cocktail Sauce
- Chicken Skewers in Peanut Sauce
- Spinach Parmesan Quiche Slices
- Fresh Cut Vegetable Display
- Fresh Fruit Cascade
- Cheese Display with Gourmet Crackers



# Lord Hill Farms *Catering*

## BEVERAGES

- Assorted Carbonated Beverages
- Tropical Passion Punch
- Hot Spiced Cider
- Hot Chocolate
- Mineral Water
- Iced Tea
- Lemonade

All drinks will be served in appropriate disposable service ware. Glass and China are available for an additional charge. Beverages will be served from a beverage station, in conjunction with catering service.

100 person minimum



Photo by John Nolte

## DESSERTS

- Remlinger Farms Berry Cobbler
- Remlinger Farms Apple Pie
- New York Cheesecake with Raspberry Sauce
- Chocolate Decadence Cake



Photo by John Nolte

## WEDDING CAKE SERVICE

Our cake service includes one server to cut your cake and set it on plates for your guests. Service also includes china plates, flatware and napkins.

## WEDDING DAY LUNCH

- Roast Beef Sandwich Rolls with Smoky Garlic Mustard
- Ham & Wisconsin Swiss Cheese Croissants with Dijon Mustard
- Fresh Garden Salad with Buttermilk Ranch Dressing and Assorted Drinks

## CANDLELIGHT REHEARSAL DINNER

An elegant way to say thank you to the family and friends who have helped you prepare for your special day. (minimum of 20 people)

## ADDITIONAL WEDDING INFORMATION

- Facility rental includes a Thursday evening rehearsal.
- Ceremonies must begin after 5:00 p.m., July through September.
- Your reception must end by 11:00 p.m. (May be earlier depending on rental period).
- Many rental items are available for your convenience.



Photo by John Nolte

# Lord Hill Farms

## *Alcohol Service*



Photo by John Nolte



Photo by John Nolte

## *Alcohol Guidelines*

Alcohol is permitted to be consumed only within the facility, and only by adults of 21 years of age or older. Only beer, wine, and champagne are permitted to be consumed in our facility or on our grounds. You must have a valid WA State Liquor Control Board Banquet Permit, available from any State-run liquor store. We prefer that your beer is provided in kegs. You must provide a pump or other dispensing device for your kegs. We require that you use our Licensed Alcohol Servers to serve your alcohol, for an additional charge. Please be prepared to inform our server(s) of when the toast, if any, is going to take place, so that they may prepare toasting beverages, to avoid delays. Our servers will only serve to adults, age 21 or older, and reserve the right to refuse service to anyone they deem to have reached their reasonable limit. Guests who abuse their privilege of alcohol consumption will be asked to leave. We strongly suggest to provide bottled water at the bar as well.

You are responsible for providing all necessary items needed for alcohol service. (Ice, glasses, etc.)

Please reserve your alcohol servers early.

## Rehearsal Dinner

Choose either Honey Baked Ham or Three Cheese Tortellini in Roma Tomato Sauce. Available for parties up to 40 people. (Additional one-hour rehearsal dinner time included in price.)

## Wedding Day Lunch

Lord Hill Farms Sandwich Bar provided for up to 20 people.

## Wedding Day Dinner

Choose between our Honey Baked Ham, Roasted Salmon in Lemon Dill or Chicken Kiev dinner.

## Wedding Cake Service

Includes one server to cut your cake and set on plates for your guests. Service includes plates, flatware and napkins.

## Get-Away Basket

Special food basket for the newly married couple to take on their journey.

## Package Details

Available for parties over 100 guests  
Call our office for more information.



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## Rentals

We provide large round tables as well as banquet tables for you and your guests. Chairs are also included for your ceremony and the reception area, which is adorned with white lights, ficus trees and ivy. You are also welcome to the use of our audio equipment. We take care of setup of our chairs and tables, parking attendants, cleanup and much more!

### RENTAL ITEMS AVAILABLE:

#### LINENS

- 108" White Round for 60" round tables
- 120" White Banquet for 6' banquet tables
- Beautiful Deep Red Shimmery Linen

#### OVERLAYS

- Ivory Damask
- Sage, Lilac or Sky Blue Sheer Stripe

#### WHITE TABLE SKIRTING

#### CANDELABRAS

- Traditional/Brass – three varieties with candles
- Modern/Wrought Iron, without candles
- Silver Candelabras, without candles

#### CENTERPIECE ACCESSORIES:

- Votive Candle Holders, candles not included (60)
- Glass Vases
- Mirrors

#### TENTS:

- 20x30, includes set-up
- 10x10, includes set-up

#### MISCELLANEOUS:

- Aisle Hurricane Candle Holders, candles not included (35)
- Candle Lighters (2)
- Coffee Pots (2-hold 55 cups)
- Trellis/Arbors (2)
- Stage for outdoor wedding, includes set-up (20x12)
- Floor Easel

#### FOR PURCHASE:

- Direction Cards
- Disposable Runner, 100 ft.



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