



VESPERMAN  
farms

# Weddings

## AT VESPERMAN FARMS

**Rustic. Elegant. Family-friendly.**

8149 Stage Road

Lancaster, WI 53813

[www.vespermanfarms.com/weddings](http://www.vespermanfarms.com/weddings)





# Congratulations! You're engaged!

At Vesperman Farms, we believe that each celebration is unique and incredibly special. Each wedding is treated with great care: with attention to detail, and eye for design, and excellent service. Our highest priority is to help you have a relaxing, stress-free, and fun celebration.

## FEATURES

- We have acres of beautiful grounds, including family-friendly activities (like the zipline!) and many rustic photo backdrops.
- The grounds are private and we only schedule one wedding a weekend. You'll enjoy a full weekend of celebrations - and a team of dedicated staff - all to yourself.
- The barn has quiet, efficient fans and in-floor heating. The barn has multiple doors that can be opened so you and your guests can take full advantage of both the indoor and outdoor spaces.
- Every part of the barn is accessible, including the indoor restroom facilities. Onsite parking within easy walking distance and handicap parking spots are provided. You also celebrate all together—the barn is one open room with seating for up to 275.
- Just two miles down the road is a new hotel with a pool and multiple rooms for room blocks. Transportation to and from the hotel is provided.
- We offer full catering and beverage menus with complimentary yearly tastings for couples.

As a first step, please contact us to schedule a tour of the venue and talk with our venue coordinator.

We look forward to celebrating with you!

## CONTACT

Morgan Spitzer, *Venue Coordinator*  
[morgan@vespermanfarms.com](mailto:morgan@vespermanfarms.com)



Pricing is subject to change based on yearly review.



# Weddings at Vesperman Farms

We are available for weddings from the beginning of November through Labor Day weekend. The rental fee is \$5,000 and includes:

- A full weekend of celebrations
  - Four hours on Friday for decorating and rehearsal
  - A full 10 hours of rental time to celebrate on your wedding day
  - Two hours on Sunday to pick up your decorations and personal items
- Ceremony and reception celebrations
  - For the ceremony: wooden bench seating for up to 275 people, a rustic wooden arch, and a wooden spool
  - For the reception: seating for up to 275 people (plus additional tables), and white linen tablecloths and skirting
- Our staff will complete all set up and tear down for both the ceremony and reception, customizing your wedding look to your individual seating and style needs
- An experienced coordinator will be by your side to assist you with the planning process and be with you during your wedding weekend
- Use of the air-conditioned bridal suite for your family and bridal party to relax
- Complimentary beverage and snack services for your wedding party and close family
- Use of the property for engagement photos (by appointment)
- Full catering and beverage menus to select from with complimentary yearly tastings for the couple

## Minimum Fee Requirement\*

\$10,000.00

## Minimum Guest List Requirement

125 persons

*\*This can be met by any combination of rental, catering, and beverage costs.*

To reserve your date, we require a non-refundable deposit of \$1,000.

*Deposit is applied towards the total minimum fees.*



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# Catering

At Vesperman Farms, we take food seriously. All our menus are made from scratch by our in-house caterer. All of our ingredients are fresh—some are even grown right here on the farm!—and made specially for you and your wedding guests.

We believe that time spent at the dinner table with family is the best time, and we work hard to make sure that your wedding dinner is one to remember: delicious food served on real dinnerware and a host of friendly and efficient staff to make sure you and your guests enjoy your time together without any of the work.

*A 5.5 percent sales tax applies to all catering menu items. We believe that hospitality is a team sport and it takes an entire crew to provide you with the genuine experience you deserve. In order to achieve this, a 20 percent service charge applies to all catering menu items.*



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# DINNER BUFFET

All meal options include cocktail hour snacks (pretzels, crackers, and chips); all-you-can-drink soda, water, and lemonade; and assistance with dessert services.

## TRADITIONAL BUFFETS

*(125-person minimum)*

One- or two-meat options. Either option comes with one choice of three different sides and a dinner roll.

### One Entrée

*\$21.50/plate*

### Two Entrées

*\$24.50/plate*

**Entrée**  
*(choose one or two)*

Roast Beef  
Baked Chicken  
Brisket  
Roast Pork Loin  
Pulled Pork

**Vegetable**  
*(choose one)*

Green Bean Almandine  
Oven-Roasted Medley  
Honey-Glazed Carrots  
Corn  
Baked Beans

**Salad**  
*(choose one)*

Potato Salad  
Coleslaw  
Pasta Salad  
Seven-Layer Salad  
Macaroni Salad  
Garden Salad

**Potato**  
*(choose one)*

Mashed Potatoes with Gravy  
Cheesy Potatoes  
Seasoned Oven-Roasted  
Scalloped Potatoes

## SPECIALTY BUFFETS

*(125-person minimum)*

### Slow-Smoked Trio

Includes all three meats, two sides, and  
buns.

*\$25.50/plate*

#### Entrées

Pulled Pork  
Brisket  
Smoked Sausage

#### Sides

*(choose two)*

Green Bean Almandine  
Oven-Roasted Medley  
Corn  
Baked Beans  
Macaroni and Cheese  
Cheesy Potatoes  
Seasoned Oven-Roasted Potatoes  
Coleslaw

### Pasta Trio

Includes all three pasta options, a  
garden salad, and garlic bread.

*\$21.50/plate*

#### Entrées

Baked Ziti  
Chicken Alfredo  
Macaroni and Cheese

#### Sides

*(both included)*

Garden Salad  
Garlic Bread



## VEGETARIAN ENTREES

Our vegetarian entrées are prepared, plated, and served separately from the buffet menu.  
The vegetarian pasta can be modified to fit vegan requirements.

### Stuffed Pepper

With two sides  
\$21.50/plate

### Vegetarian Pasta

With two sides  
\$21.50/plate

## APPETIZERS

Typically served during your cocktail hour or before dinner service begins, appetizers are available a la carte from the list below. You can also choose three items (excluding trays) for \$3.50/person.

Meatballs (BBQ or Swedish).....	\$40.95 per 50 pieces
BBQ Cocktail Smokies.....	\$21.95 per 50 pieces
Stuffed Mushrooms.....	\$54.95 per 50 pieces
Cheesy Buffalo Bites.....	\$40.95 per 50 pieces
Bruschetta.....	\$40.95 per 50 pieces
Cheese and Sausage Tray.....	\$53.95 (S); \$101.95 (M); \$125.95 (L); \$185.95 (XL)
Vegetable Tray.....	\$37.95 (S); \$69.95 (M); \$89.95 (L); \$125.95 (XL)

### Trays

Small (15-20 people) ♦ Medium (25-40 people) ♦ Large (40-50 people) ♦ X-Large (55-75 people)



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# PIZZA

Pizzas are great for that essential late-night snack and are available for rehearsal dinners as well. All pizzas are 16' and serve 2-3 people.

## PEPPERONI

Red sauce, pepperoni, and mozzarella cheese.....\$17.00

## SAUSAGE

Red sauce, sausage, and mozzarella cheese.....\$17.00

## PEPPERONI & SAUSAGE

Red sauce, pepperoni, sausage, and mozzarella cheese.....\$17.00

## SUPREME

Red sauce, sausage, green peppers, onions, fresh tomatoes, and mozzarella cheese.....\$17.00

## SMOKED BRISKET

Olive oil, black pepper, brisket, chopped onion, mozzarella cheese.....\$18.00

## WISCONSIN CHEESE

Red sauce, cheddar, muenster, pepper jack, mozzarella cheeses.....\$17.00

## CARNIVORE

Red sauce, bacon, ham, sausage, pepperoni, and mozzarella cheese.....\$19.00





# Dessert

Our in-house, made-from-scratch dessert options are an absolutely decadent way to finish off the perfect dinner. With treats like these, no one will miss the cake.

## APPLE CIDER DONUTS

*\$11/dozen*

Treat your guests to our famous apple cider donuts, made fresh on the day of your wedding and served on beautiful hand-made display stands provided by the farm.

Minimum Order: 15 dozen

## ICE CREAM

Give your guests a unique dessert experience with our small-batch, homemade ice cream. Choose one of three packages to customize your experience, from the scoop to the whole dessert!

### The Cups, Cones, and a Cart

After dinner, we'll scoop up to 4 flavors of your choice from our cart. Cart is available for 1 hour.

*\$3.00/guest*

### The Truck

For the whole experience, we'll pull our truck up and scoop up to 8 flavors of your choice. The photos and the nostalgic experience will be one your guests will remember for years to come.

*\$3.50/guest*

### The Donut Sundae

The perfect marriage of our two favorite things: a freshly baked apple cider donut topped with creamy vanilla ice cream and finished off with real whipped cream and that essential little cherry on top.

*\$5.25/guest*





# Beverage

Relax and enjoy yourself—the bar is taken care of.

Bartenders are provided to serve all drinks. Both real glassware (for wine, sangria, and champagne) and plasticware (for tap beer and sodas) are provided.

*Currently, our bar menu is limited to just beer and wine—no hard alcohol is allowed at the farm.*

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## BEVERAGE OPTIONS

We have domestic and premium beer available in half barrels, champagne, and a variety of wine options. We also make our own sangria! Beer half barrels start at \$350 and wine starts at \$20 per bottle.

## BEVERAGE MINIMUMS

Bar tabs start at a minimum of \$1,000 and are tiered by guest list size.

## BAR MENU

Available at every wedding are our bottled beer and malt beverages and house wine options. Our menu includes: domestic bottles (Bud Light, Budweiser, Miller Light, Busch Light, High Life, Miller 64); malt beverages (Mike's Hard Lemonade, White Claw, Truly, and Smirnoff); premium bottles (Potosi Mix Pack, Spotted Cow, Angry Orchard); and wine (Merlot, Cabernet, Chardonnay, Riesling, and Moscoto)



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