




# ONCE UPON A TIME BARN

*SPECIAL EVENTS VENUE*



Custom catering and venue pricing

32 Smith Road, Olmstedville, NY 12857 • 518.307.9291 • [onceuponatimebarn.com](http://onceuponatimebarn.com) 



# Welcome to the Once Upon A Time Barn!

## Your Happily Ever After Starts Here!

If you hold your special day with us, what do you get?

### Two Day Packages Include:

- Run of the entire place from 2 PM the day before your event to 2 PM the day after.
- Includes two-bedroom guest house featuring a "Grooms Room" with an outdoor shower.
- Tables, chairs, dishes, flatware and stemware. Ask about linens.
- Six glamping cabins available for \$235/night.
- Fully equipped commercial kitchen.
- Wood fired pizza oven.
- Two bathrooms.
- Full catering and daily rental quoted upon request.
- Air-conditioned bar. We have our own liquor license.
- The Once Upon A Time Barn can accommodate up to 165 guests.

Weekend rate is \$8,700 for two days, one day package rate is \$4,700 and includes the Barn only.

Guest house and Grooms Room can be added for an additional \$500 starting three hours before your event.

Lodging: You bet! In addition to our two-bedroom guest house which is yours from 2 PM the day before your event to 2 PM the day after. Additionally, there is lodging in North Creek, only 10 minutes away. Schroom Lake, 20 minutes and Warrensburg which is a 30-minute drive.



# Hors D'Oeuvres

*Many more upon request.*

## Fish

### Shrimp Cocktail

*Served with traditional cocktail sauce.*

### Smoked Salmon Roses

*On cucumber rounds.*

### Bacon Wrapped Scallops

*In an orange glaze.*

### Maryland Crab Cakes

*Served with tartar sauce.*

### Seared Tuna

*Served on a Rice Cake with Wasabi Aioli.*

## Beef

### Prime Filet of Beef

*Served on French Bread with a Horseradish Cream Sauce.*

### Swedish Meatballs

### Mini Italian Meatballs

### Beef Sliders

*Served on mini brioche rolls with cheese, pickles, & ketchup.*

### Braised Short Ribs

*Served on a Garlic Crostini.*

### Pigs in a Blanket

*Served with a Dijon Mustard.*

## Chicken

### Chicken Wings

*(Hot, Medium, Mild, BBQ, or Garlic Parmesan)*

### Grilled Lemon Thyme

### Chicken Brochettes

*Served with a Roasted Garlic Aioli Dipping Sauce.*

### Chicken Croquettes

*Served with a homestyle gravy.*

### Chicken Teriyaki Skewers

### Thai Chicken in a Coconut Milk

### Chicken Francaise Skewers

## Vegetarian

### Caprese Kabobs

*Fresh Mozzarella, Basil, Cherry Tomatoes,  
Drizzled in Balsamic.*

### Vegetable Spring Rolls

### Zucchini & Corn Fritters

*Served with a cilantro creme.*

### Stuffed Mushrooms

*(Vegetable/Seafood)*

### Gruyere Grilled Cheese

*With pear and fresh raspberry.  
Served with tomato soup shot.*

### Eggplant Rollatini

### Fried Ravioli

### Pierogies

### Mac & Cheese Skillets



# Stationary Hor D'Oeuvres

## Artisanal Cheeses

*A variety of sheep, goat, & cow's milk cheeses.*

## Artisanal Charcuterie

*A variety of cured and smoked meats, seasonal fruit, Olives, Nuts, jams, assorted breads and crackers.*

## Crudites

*A variety of fresh garden vegetables: celery, carrot, cucumber, bell pepper, broccoli, & asparagus.  
Served with tzatziki hummus & an herb goat cheese dip.*

## Raw Bar *(extra charge MP)*

*Raw oysters, Clams, shrimp & crab claws.  
Served with lemon, hot sauce, & cocktail sauce.*

## Live Stations

### Pizza

*With traditional toppings.*

### Pasta

### The Carvery

### Wok

## Soup

Roasted Tomato & Basil

Pasta Fagioli

Gazpacho

Cream of Turkey

Cold Avocado Soup

South Pacific Chowder

## Salads

### Caesar

*Romaine Lettuce with Caesar Dressing,  
topped with Parmesan Cheese  
and Croutons.*

### Spinach Salad

*Apples, Dried Cranberries, Walnuts,  
Goat Cheese, Sliced Red Onion,  
with an Apple Cider Vinaigrette.*

### House Salad

*Mixed Greens, Cherry Tomatoes,  
Carrots, Cucumbers, with  
a Balsamic Vinaigrette.*

### Pear Salad with Blue Cheese

*Arugula topped with pears, walnuts, &  
crumbled blue cheese, served with a  
honey mustard dressing.*

### Roasted Beet & Goat Cheese

*With mixed greens, & Sherry  
Shallot Vinaigrette.*







# Entrees

## Filet Mignon

*Served with a red wine Demi Glacé,  
Wild Mushrooms, & Truffle Potato Gratin.*

## Chicken Francaise

*Served with Creamy Mashed Potatoes  
and Roasted Asparagus.*

## Stuffed Flounder

*Stuffed with Crab Meat and Lemon- Dill Aioli,  
served with Rice Pilaf & a side of Steamed Vegetables.*

## Wild Mushroom Risotto

*With Truffle Oil & Parmesan,  
served with Roasted Root Vegetables.*

## Penne A la Vodka

*With Peas and Prosciutto.*

## Chicken Piccata

*Sautéed Chicken Breast in a Caper & Lemon Butter Sauce,  
served with Creamy Mashed Potatoes and Roasted Carrots.*

## Seared Salmon

*With a caper lemon beurre blanc,  
served with Wild Rice & Steamed Green Beans.*

## Roasted Apple Pork Loin

*Apple Glazed Pork Loin topped with Maple Apple Chutney, Served with  
Roasted Fingerling Potatoes, and a side of Steamed Carrots with Rosemary.*

## Three Cheese Ravioli

*With a basil Pesto Cream Sauce,  
topped with fresh shaved Parmesan.*

## Prime Rib of Beef

*Au Jus- Horseradish Cream.*

## Stuffed Chicken Breast

*Prosciutto, Asparagus,  
Wild Mushrooms in a Marsala Cream.*

## Classic Chicken Parmesan

*Served with Fresh Mozzarella, Pasta.*

## Chicken Marsala

*Sun Dried Tomatoes, Portobello Mushrooms, Marsala Wine Sauce,  
Roasted Fingerling Potatoes, String Beans & Carrots.*

## Swordfish

*Fresh Lemon & Caper, Wild Rice, Sautéed Spinach. Stuffed Portobello  
Mushroom. Fresh Mozzarella, Spinach, Tomato Balsamic.*

# Desserts

## Cupcakes

*Assorted Flavors & Sizes.*

## Warm Cider Donuts

*With a Vanilla Cream Dipping Sauce.*

## Cookie & Milk Bar

**\*Many other dessert options  
upon request including  
custom wedding cakes.**



# Premium Wedding

**\$145 Per Person**

5 Hours of Bar Service

Bottled Beer, Wine & Soda

## Welcome Reception

Passed Champagne

Extravagant Mediterranean Table

*Your choice of three hand passed Hors D'Oeuvres. One live station.*

## Dinner Reception

Champagne Toast

First Course

*Select one of our fresh salads.*

Second Course

*Select two protein entrees and one vegetarian.*

Select one of our dessert options

Table side coffee & tea service





# Premium Plus Wedding

**\$170 Per Person**

5 Hours of Bar Service

Premium Open Bar Service

*Includes Liquor, Bottled Beer, Wine & Soda.*

## Welcome Reception

Passed Champagne

Luxurious Antipasto Table

*Your choice of five hand passed Hors D'Oeuvres. One live station.*

## Dinner Reception

Champagne Toast

First Course

*Select one of our fresh salads.*

Second Course

*Select two protein entrees and one vegetarian.*

Select one of our dessert options

Table side coffee & tea service





# Deluxe Wedding

**\$180 Per Person**

5 Hours of Bar Service

Premium Open Bar Service

*Includes Liquor, Bottled Beer, Wine & Soda.*

## Welcome Reception

Passed Champagne

Luxurious Antipasto Table  
with Cheese and Fruit Display

*Your choice of six hand passed Hors D'Oeuvres.*

*Your choice of one Stationary Hors D'Oeuvres.*

## Dinner Reception

Champagne Toast

First Course

*Select one of our fresh salads.*

Second Course

*Select three protein entrees and one vegetarian.*

Select one of our dessert options

Table side coffee & tea service





# Extravagant Wedding

**\$195 Per Person**

**\*Six Hour Wedding Reception**

5 Hours of Bar Service

Premium Open Bar Service

*Includes Liquor, Bottled Beer, Wine & Soda.*

*Two Hand Crafted Signature Drinks.*

## Welcome Reception

Passed Champagne

Luxurious Antipasto Table  
with Cheese and Fruit Display

*Your choice of six hand passed Hors D'Oeuvres.*

*Your choice of three Stationary Hors D'Oeuvres.*

## Dinner Reception

Champagne Toast

First Course

*Select one of our fresh salads.*

Table side Wine Service

Second Course

*Select three protein entrees and one vegetarian.*

Select one of our dessert options

Table side coffee & tea service

