



the farm
GLEKWOOD MTN

Tucked into the foothills of the Appalachian Mountains in Vernon, NJ, our 180-acre farm is home to a tight-knit family of seven, a joyful crowd of 500+ animals, and acres of organically grown fruits, vegetables, and flowers. What began in 2010 as a dream to live off the land and raise our children on real, honest food has grown into a full-circle experience rooted in nourishment, nature, and celebration.

Classically trained in Manhattan at the French Culinary Institute, Chef/Farmer Steve brings vibrant, seasonal ingredients to life through elevated al fresco farm-to-table cuisine. As his wife and partner, I'm the heart behind the flowers—tending the gardens, designing wildly romantic arrangements, and overseeing the thoughtful coordination of each event. Together, we create weddings that feel effortless, beautiful, and deeply personal.

Picture your guests sipping cocktails overlooking hillside pastures dotted with Highland cattle. Imagine dining on food grown just steps away from the table, and dancing beneath cathedral ceilings in a century-old dairy barn, adorned with flowers picked that very morning.

This is our home. We are honored to share it with you.

Candice & Steve MacLean



Venue

When you book your wedding at The Farm, the property is exclusively yours for the day—private, peaceful, and entirely tailored to you.

- The Milk Suite available starting at 8am – a beautifully appointed getting-ready space designed with couples in mind.
- Full-service venue + catering staff.
 - Day of coordinator
 - Event manager
 - Couple's concierge
- All essential rentals are included:
 - Tables & chairs
 - Linens
 - Plateware, glassware & silverware
- Steve + Candice's very own Cake Knife
- Sweetheart Table
- Choose from one of four handmade ceremonial frames.
- Onsite parking + parking attendants.

Weddings are held from 4pm to 10pm, with the option to extend your celebration until 11pm with our signature Campfire Afterparty, an additional hour of venue rental—a relaxed, starlit finale complete with cozy vibes and s'mores and/or flatbreads by the fire.

The Campfire Afterparty is available for an additional \$1,750.

S'mores at \$7 per guest additional.

Flatbreads at \$14 per guest additional.



Weddings 2026

venue + cuisine per guest + bar service per guest

Venue

Day	Min. Guest Count	July + August, November - April	May + June	September + October
Thursday	50	\$4,500	\$5,500	\$7,000
Friday	100	\$6,500	\$7,500	\$9,000
Saturday	125	\$7,500	\$8,500	\$10,000
Sunday	75	\$4,500	\$5,500	\$7,000

Guest count minimum subject to change based on availability.

Cuisine

Buffet	Plated	Family Style	Extended Cocktail Style
\$170 pp	\$180 pp	\$190 pp	\$200 pp

Bar Service

\$25 pp

true, farm to table Cuisine

All of our per-guest pricing includes cocktail hour fare, dinner, and dessert, with a variety of service styles to choose from, depending on the tone of your celebration:

Buffet | \$170 – Generous and relaxed, perfect for a communal feel.

Plated | \$180 – Refined and formal, with curated individual selections.

Family Style | \$190 – Shared platters passed at the table, encouraging connection and conversation.

Extended Cocktail Style | \$200 – A lively, station-based format with hors d'oeuvres passed and plated throughout the night for a seamless, social dining experience.

Menus are rooted in what we grow and raise right here on the farm –but just as importantly, we're committed to honoring the flavors and traditions that matter most to you. If there's a dish or ingredient with personal or cultural significance, and it's not something we produce ourselves, we'll source it with care and prepare it with intention.

As part of your planning journey, we invite all of our couples to a stunning and thoughtfully curated **wedding tasting** event. This experience gives you the chance to sample a wide range of selections from your cocktail hour and dinner menus, sip on handcrafted cocktails, and explore wine pairings we recommend to complement the seasonal ingredients and signature flavors of our farm kitchen. It's a delicious (and fun) way to refine your menu and start picturing the celebration ahead.







Ceremony

Your Ceremony Locations

We offer two distinct ceremony settings, each with its own unique beauty and connection to the land. Each location includes your choice of ceremonial frames as well as ceremony chairs from our curated collection to complement your style and setting, depending upon your guest count.

The Great Lawn is expansive, elegant, and located just steps from the barn, cocktail hour space, and restrooms—ideal for a seamless and intimate flow to the rest of your day. *This space may be tented in the event of inclement weather at an additional charge.*

The Orchard An elevated ceremony experience framed by blossoming fruit trees and sweeping Appalachian Mountain views. Guests are welcomed with a charming tractor-drawn hayride. *This upgraded location is available for an additional \$500, inclusive of the hayride to transport your guests in style.*

Alternate Space

The Barn For couples seeking an indoor ceremony—or a beautiful backup plan in case of inclement weather—The Barn offers a timeless, climate-controlled space to exchange vows.

The Barn can comfortably accommodate up to 175 seated guests for a ceremony. For these larger weddings, the reception would then take place outdoors, typically under a tent on our scenic Great Lawn. But for smaller guest counts, we're happy to host both ceremony and reception inside The Barn—with guests seated in a mix of thoughtfully arranged ceremony chairs and reception tables.

Ceremonial Frames

Choose from four distinctive ceremony structures—each thoughtfully handcrafted and included in your venue experience. From rustic wood to sculptural ironwork, every arch offers a unique foundation to reflect your personal style and elevate your vows.

All arbors are provided bare, ready to be adorned with your chosen floral design. Florals may be added through our in-house florist, Candice —or you're welcome to bring in your own floral designer to dress the space as you envision.

A beautiful beginning, designed to feel entirely your own.

Please note: If you choose to work with an outside florist rather than our in-house designer, Candice, the following applies:

While our coordination team is pleased to assist with the placement of simple décor elements (inclusive of the items listed here and similar: card box, guest book, memory photos, table numbers, welcome signs, simple seating charts) we do not assemble florals, ceremony arbors, centerpieces, or other design-intensive installations. For these bespoke details, we recommend entrusting your floral or design professional to ensure each element is executed with artistry and intention, fully reflecting your vision.



Cocktail Hour

The Herb Garden

Nestled just beyond the barn, our 2,500 sq. ft. Herb Garden offers an intimate and refined setting for cocktail hour or private gatherings. This thoughtfully designed space features a lush lawn and a covered stone patio, seamlessly blending open-air charm with understated elegance—all framed by one of the most breathtaking sunset views on the property.

Your experience in the Herb Garden includes:

- Handcrafted farm tables for a natural, elevated aesthetic
- Use of our custom built Bar Cart
- Chairs, linens, and plateware curated to complement your event
- If you'd like to tent the space, the Herb Garden Tent is available for \$650, with a \$250 deposit required to reserve it.



The Cocktail Hour Collection

Seasonal Stations

(Choice of 2)

the farm's Charcuterie Platter
Local Cheese and Seasonal Fruit Boards
Seasonal Crudit  Platter w/ House-Made Hummus
Campanelle Pasta Station w/ Vodka Sauce +
Seasonal Vegetables
Street Taco Station w/ all the fixings
Pulled Pork Sliders

Passed Hors d'oeuvres

(Choice of 3)

Sweet & Spicy Meatballs
Charred Shishito Peppers
Pulled Pork sliders
Mini Arancini Balls
Seasonal Soup Shooter
Herbed Whipped Ricotta Crostini w/ Fig Jam
Fried Mac and Cheese Lollipops
Crispy Artichokes w/ Malt Vinegar Aioli
Caesar Salad in Parmesan Cup
the farm's Sausage Bites
Shrimp Skewers w/ Chili Garlic Glaze
Mini Corn Dogs w/ House-made Ketchup
Heirloom Tomato Caprese Skewers w/ Balsamic
Mini Twice Baked Potato w/ the farm's Bacon

**This is a sample menu. Additional hors d'oeuvres and seasonal stations are available to elevate your cocktail hour experience, with selections starting at \$8.*





curated Bar Experience

At The Farm, we operate on a BYO model—you provide the beverages of your choice, and we take care of the rest.

Our \$25 per guest service fee covers everything needed for a seamless and stylish bar experience, including:

- Full setup and breakdown of all bar stations
- Professional bartenders and barbacks
- Signature glassware for bar service
- Display tables and galvanized bins to showcase your selections
- Trash removal and cleanup
- Infused water stations upon arrival
- Coffee + tea service to close out the evening

You'll purchase your beverage selections directly through our trusted distributor or bring them in yourself—we'll work with you to curate a thoughtful list that matches your vision and keeps the experience flowing from first pour to final toast.

We recommend one of these three bar package *styles* to help guide your selections:

The Harvest Pour | Beer + Wine | Estimated Cost: \$9-\$11 pp

The Garden Pour | Beer, Wine + Two Seasonal Signature Cocktails | Estimated Cost: \$13-\$15 pp

The Highland Pour | A Premium Full Open Bar Experience | Estimated Cost: \$17+



Reception



The Barn

Where the evening unfolds in warmth and celebration. The Barn is the heart of the farm—fully heated and air-conditioned for year-round comfort, with soaring 24-foot cathedral ceilings, soft ambient lighting, and a welcoming elegance that invites guests to relax, connect, and celebrate in style.

The Barn comfortably seats up to 175 guests and includes everything needed for a seamless, beautifully appointed reception:

- Round or rectangular banquet tables that require linens. Chairs, plateware, glassware, and flatware.
- Your choice of linen color.
- All lighting within the barn is thoughtfully installed on dimmer systems, allowing us to tailor the ambiance throughout your event.
- Couples receive exclusive access to our interactive floor-plan design software—allowing you to visualize, customize, and fine-tune every detail of your layout for a celebration that feels effortlessly personal.

Additional Farm Style Tables available for rent at \$80 per table, inclusive of delivery.

This Day, This Table

First Course

Inclusive of 1 (Can offer both: \$9-\$11 per guest additional)

SALAD

Seasonal Baby Green w Herb & Honey Vinaigrette

or

SOUP

the farm's Seasonal

Main Course

Inclusive of 2 proteins with choice of 2 accompanying sides

THE FARM'S FREE RANGE ROASTED CHICKEN

roasted garlic cauliflower puree | 36 hour chicken jus | seasonal vegetables

HERB ROASTED PORK LOIN

chimichurri potatoes | pork demi | seasonal vegetables

BEEF TENDERLOIN (\$8 per guest additional)

cauliflower puree | roasted beef jus | seasonal vegetables

Vegetarian (a silent option)

stuffed roasted sweet peppers | cauliflower puree | seasonal vegetables

Dessert

Choice of 1 (Can have both: farm's dessert + cake from Two Teaspoons | \$8.50 per guest additional)

Honey Ricotta Cheesecake w/ Seasonal Toppings

Chocolate Olive Oil Cake

Seasonal Berry Crumble

Posset with Citrus

Wedding Cake by Two Teaspoons Bakery

**This is a sample menu. We proudly offer thoughtful accommodations for most dietary needs, including gluten-free, vegetarian, and allergy-conscious selections.*





farm to vase Florals

Meet our in-house floral designer, Candice MacLean—a true artist with a farmer's intuition. With a deep understanding of seasonality and an eye for natural elegance, she's dedicated to bringing your floral vision to life with arrangements that are as thoughtful as they are breathtaking.

Here, farm-to-table is a way of life, and that extends to our florals. Candice has been growing organic flowers for over seven seasons, and is proud to offer seasonal, garden-grown floral design as an exclusive option for our couples. Each bloom is harvested straight from the field the morning before your wedding, resulting in florals that are not only lush and fresh, but deeply rooted in a sense of place.

If there's something meaningful to you that isn't currently in season or grown here on the farm, Candice will thoughtfully source it locally to ensure your arrangements remain both personal and purposeful.

Floral packages are available as an additional offering, with most designs starting around \$2,000 depending on your guest count and the scale of floral décor. Each package is custom-tailored to your aesthetic—ensuring your flowers are a true reflection of your day and the land that hosts it. From bridal bouquets to ceremony arbors and reception centerpieces, Candice's work brings the natural beauty of the farm to life in fresh, artful ways.

Our Creative Collective

PHOTOGRAPHY

Meadow Lark Stills - Lawrence Braun - meadowlarkstills.com

Blue Jar Photography - Meg Arcari - bluejarphoto.com

Sydney Madison Creative - Sydney Madison - sydneymadisoncreative.com

Garret Torres Photography - Garret Torres - gtphotonj.com

FLOWERS

The Farm at Glenwood Mountain - Candice Maclean - @love.andwildflowers

DJ + BAND + FUN

DJ | LJDJ'S - ljdjs.com

DJ | Lucas Walters - lucaswalters.com

BAND | Trailer Entertainment - trailerentertainment.com

BAND | Silver Arrow Band - silverarrowband.com

BAND | Hank Lane Music & Productions - hanklane.com

BAND | Owls & Lions - owlsandlions.com

FUN | Wanderbus Photo - wanderbusphotobooth.com

FUN | Metrophoto Bus - metrophotobus.com

FOOD + DRINKS

Ice Cream Creations - icecreamcreationsnj.com

Hive & Honey Mobile Bar - hiveandhoneymobilebar.com

Sway Coffee - swaycoffee.com

WEDDING CAKES + BAKERIES

Two Teaspoons Bakery - twoteaspoonsnj.com

SHUTTLES

Leros Point To Point - leroslimo.com

Sussexpress - sussexpressllc.com

