




ONCE UPON A TIME BARN

SPECIAL EVENTS VENUE



Custom catering and venue pricing

32 Smith Road, Olmstedville, NY 12857 • 518.307.9291 • 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

\$135 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

\$160 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

\$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
with Cheese and Fruit Display

Your choice of six hand passed Hors D'Oeuvres.

Your choice of two 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

\$185 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

