



Elopement
at
THE ROXBURY
BARN &
ESTATE

Photo by Forged in the North

Dreaming of an intimate, serene wedding, on a modest budget,
and without the pressure of planning?

As an intimate alternative to a full day wedding, the Roxbury Barn & Estate offers couples the option of an elegant, but easy-to-manage elopement, which is available Sunday through Thursday, from mid May till mid October.



“A LITTLE SLICE OF HEAVEN”



Our Offer

We've put together a one of a kind, all-inclusive experience for the very purpose of making your day stress free and affordable, yet incredibly beautiful in every way.

Get ready in two separate rooms at the Captain's House, the Estate's residency, while others in your party enjoy a welcome drink at our hill top pavilion with mesmerizing views. We'll drive you up the mountain for a ceremony in our enchanted pine grove.

Afterwards, stroll down our rolling meadows, and celebrate with a toast and your first dance under the twinkling lights of our gorgeous carriage barn.

There will be cocktails and hors d'oeuvres, and our staff will make everything look and sound beautiful.

Elopement at The Roxbury Barn & Estate: Stress Free and Magical!



Personalized Service

Before your arrival, we'll style the carriage barn and ceremony site to your liking, adding the desirable number of chairs and tables, arrange for the music you prefer, add flowers, and a wedding bouquet that matches your style.

We'll also offer you our Lodging List, with over a hundred lodging options in our corner of the Catskills, and advise on some great subsequent dinner options.

No worries about stress, no long to-do lists involved. Just a superbly unique, intimate celebration!

Established in 1851 by a Mississippi riverboat captain,

The Roxbury Barn & Estate's 42-acre property includes a beautiful three-story carriage barn, lush perennial gardens and a series of ponds, a large roofed pavilion with spectacular mountain vista, and the dramatic pine grove, nicknamed our Natural Cathedral. It's the perfect location for an intimate Catskills wedding.

Intimate Elopement at The Roxbury Barn & Estate

A four-hour afternoon and early evening event,
available on Sunday, Monday, or Thursday
between 2pm and 7pm.

Minimum party size is 10,
maximum party size is 20 persons.

- + The couple, or bride and bridesmaids, arrive at The Captain's House, the property's residence, to get ready in two designated rooms, up to two hours before guests arrive.
- + Guests gather at our Hilltop Pavilion for welcome refreshments.
- + Ceremony follows at the Pine Grove, or, as a rain alternative, in the roofed Hilltop Pavilion, or on the top floor of our carriage barn. There are, of course, no rules: have the wonderful, meaningful ceremony that fits your styles and personalities.
- + After the ceremony, drinks and hors d'oeuvres are served at the barn, for 1 1/2 hours, by bartender(s) and server(s). Toasts, cocktails, a First Dance, it's all possible. We'll arrange music to your liking.
- + The Roxbury Barn & Estate supplies venue coordination for the event; an ordained officiant (though you are free to bring your own wedding person); a 4-seater cart with driver; a pretty wedding bouquet; and music, flowers and decor in the barn.
- + Your four-hour Elopement can be scheduled anytime between 2pm and 7pm.
- + Setup, coordination, chairs, tables, decor and lighting, flowers and wedding bouquet, speaker system and music, staff, beautiful restrooms and prep rooms, 4-seater cart with driver, drinks and hors d'oeuvres, glasses, linens, and plates, are all included.
- + We'll gladly help you find a local wedding photographer for the afternoon, as well as transportation to one of the Central Catskills fine restaurants. Or match you up with our catering partner, Ate O Ate, who would love to cook up a storm for a subsequent dinner at a nearby event space...

All-Inclusive Elopement Rate:

Monday or Thursday: \$4,800
+ \$35 per person in the party

Sunday & Holiday Mondays: \$6,800
+ \$35 per person in the party

Add an additional 5th hour to your event, and extend the cocktail and hors d'oeuvres reception at the carriage barn from 1 1/2 to 2 1/2 hours:
\$ 1,100 + \$10 per person in the party.

Additional à la carte food items available (see page 5).



What's Included:

- Setup of all estate locations, including barn, pavilion and pine grove
- Coordinated flowers and wedding bouquet
- Day-of coordination
- Four-seater cart with driver
- Bartender and server
- Two prep rooms for the wedding couple, or bride and bridesmaids
- Arrival at Hilltop Pavilion with mountain vista, with iced tea, lemonade, and water
- Ceremony in The Pine Grove, complete with vintage chairs for guest seating
- Services of a certified wedding officiant
- Two rain-alternatives for the vows: the pavilion, or the top floor of our barn
- Beautifully landscaped lawns, ponds & gardens
- A portable PA system with mic & mic stand
- Speaker system & mixer in the barn
- Music preparations with playlists tailored to couples' taste
- All tables, chairs & outdoor furniture
- Use of our pristine, 166 year old Carriage Barn
- Drinks and hors d'oeuvres after the vows
- All glasses, plates & silverware
- Real, beautiful restrooms in the barn
- Gorgeous lighting, in & outside
- Wireless internet and phone access
- Designated on-site parking area
- All breakdown and cleanup
- Our Lodging List, with over a hundred lodging options in our area



Drinks

Upon arrival at our Hilltop Pavilion, guests are offered lemonade, iced tea, and water.

After the ceremony everyone is welcomed in the carriage barn, where the bar serves two signature cocktails (see the menu on the right side of this page), red and white wine, prosecco, rose, a selection of beers, and a selection of sodas and juices.

Food & Extra Options

Find all hors d'oeuvres choices on page 5.

Want to add more time or food options to your event? You may add an additional 5th hour to your event, and extend the cocktail and hors d'oeuvres reception at the carriage barn from 1 1/2 to 2 1/2 hours, for \$1,100 plus \$10 per person. You may also add additional à la carte food items.



Dinner Options

The Roxbury Barn & Estate itself is not available for a sit down dinner, but if a subsequent dinner party is something you'd like to consider, we'd suggest treating yourself to a catered dinner, at an event space nearby, hosted by Ate O Ate. We'll gladly put you in touch.

Children

Babies in arms obviously don't count towards the guest count.

Children up to 12 years can either opt to have the catered food, or choose a kids meal, served in disposables (cheese, juice box, fruit and a small toy), at \$15 per child.

Signature Cocktails

Choose two Signature Cocktails from our menu:

OLD FASHIONED

Bourbon, Angostura Bitters, Sugar, on the Rocks, Garnished with an Orange Slice and Cocktail Cherry

MARGARITA

Tequila, Triple Sec and Lime Juice, served shaken with ice, with salt on the rim.

MOJITO

White Rum, Sugar, Lime Juice, Soda Water, and Mint, on the Rocks, served with a Sprig of Mint

POMEGRANATE PLANET MARTINI

Vodka, Pomegranate Juice, Lemon Juice & Sugar Syrup, on the Rocks

MINT JULEP

Bourbon, Water, Fresh Mint & Powdered Sugar, on the Rocks, served with a Sprig of Mint

CAIPIRINHA

Cachaça, Half a Lime Cut into 4 Wedges, and Sugar, on the Rocks

LEMON DROP

Lemon Vodka, Lemon Juice, Orange Juice, Powdered Sugar, on the Rocks, garnished with a Lemon Spiral

APEROL SPRITZ

Prosecco with a dash of Aperol, on the Rocks, garnished with a wedge of Orange

NEGRONI

Gin, Vermouth Rosso, and Campari, on the Rocks, garnished with an Orange Peel

G&T

Gin and Tonic, on the Rocks, with a wedge of Lime.

MOSCOW MULE

Vodka, Spicy Ginger Beer, and Lime Juice, on the Rocks, garnished with a Wedge of Lime

GIMLET

Gin and Sweetened Lime Juice, on the Rocks, garnished with a Slice of Lime

BELLINI

Prosecco and Peach Purée, straight up; without ice

DARK 'N' STORMY

Dark Rum and Ginger Beer, a couple dashes of Bitters, served on the Rocks, and Garnished with a Slice of Lime

NON-ALCOHOLIC: MILLIONAIRE SOUR

Lemon Simple Syrup, Ginger Ale, Grenadine, on the Rocks, Garnished with Lemon Slice & Cherry

NON-ALCOHOLIC: GINGER BASIL GRAPEFRUIT MIMOSA

Grapefruit Juice, Ginger Ale, and Basil Simple Syrup poured over Ice, Garnished with Fresh Basil and a Slice of Grapefruit

1 1/2 hour Carriage Barn Cocktail Reception includes the following food selection:

Stationary Market Table with:

- Local Cheeses
- Summer Rainbow Pepper Crudité with Homemade Ranch Dressing
- Crostini with Two Spreads (choice of Artichoke Pesto, Sun Dried Tomato and Ricotta, White Bean Bruschetta, Olive Tapenade, Horseradish and Bacon Cream Cheese)
- Charcuterie
- Olives, Peppercini and Quick Pickled Vegetables

+ 4 passed hors d'oeuvres, to be selected from the below menu:

- Marinated Duck Breast and Pineapple wrapped in Bacon **
- Shrimp and Bacon Skewers with BBQ Dipping Sauce or Spicy Tomato Glaze
- Tarragon Chicken Salad in Bite Sized Filo Shells
- Reuben Fritters (an 808 specialty)
- BBQ Brisket in Potato Cups with Horseradish Cream **
- Risotto Arancini - (choice of tomato basil, butternut squash, mushroom, spinach, pancetta or a combo of any and all)
- Flank Steak Crostini w/ Sautéed Red Onion and Balsamic Reduction or Blue Cheese Cream
- Mini Shrimp and Scallop Cakes
- Smoked Trout with Fresh Cucumber and Carrot with Sesame Drizzle in Endive **
- Chicken Liver, Pistachio and Cognac Pate
- Feta Cheese stuffed Cherry Peppers topped with Kalamata Olive
- Grain Salad with Brussel Sprouts in a Citrus Vinaigrette on Endive
- Corn or Butternut Squash Fritters
- Spicy Crab & Shrimp Nori Rolls, Smoked Salmon, Cucumber & Scallion Nori Rolls, Avocado & Scallion Nori Rolls, all served with Wasabi, Soy & Pickled Ginger
- Shrimp Scampi on a Steamed Artichoke Leaf
- Smoked Salmon Canapés with a Green Apple, Red Onion and Fried Caper Slaw with Dill Lemon Cream on a Rye Toastette **
- Traditional Deviled Eggs topped w/ a Touch of Homemade Pesto & White Truffle Oil
- Onion Soup Boule
- Chicken Satay with Peanut Sauce
- Almond Encrusted Deep Fried Jarlsberg
- Antipasto Skewers (vegetarian options)
- Cold Asian Marinated Mussels
- Herbal Cheese Stuffed Mushroom (low fat version available)
- Mini Maryland Crab Cakes with Spicy Remoulade
- Bloody Mary Shrimp Skewers
- Pork Meatballs in Spicy BBQ sauce on a Polenta Round
- Sausage or Crab stuffed fried Wontons w/ Asian inspired Sweet & Sour Dipping Sauce
- Spinach and Gruyere in Filo Cups
- Asian Ginger Meatballs with Sweet and Sour Sticky Sauce
- The Best Ever Wings.... Buffalo, Huli Huli, Szechuan, Maple Mustard, or Garlic Parm
- BBQ Ribbles **
- Baba Ghanoush with Pita Chips
- Mini grilled cheese bites with a tomato basil soup shooter **
- Pulled Pork or Bites with Homemade BBQ or Pulled Chicken Bites w/ Carolins Sauce
- Chorizo and Shrimp Skewers with Spicy Tomato Glaze
- Pear and Roquefort Filo Stars
- Mini Andouille En Croute
- Pork Belly Bites with Korean BBQ or Traditional BBQ (AWESOME)

** may require an additional cost of \$2 per person

Optional Add-ons:

Each additional passed Hors d'Oeuvre (on top of the first 4 choices) adds \$3 to the \$35 per-person charge.

Add-on stations for up to 80 people:

YAKATORI GRILLING STATION

Chicken, beef, shrimp, and vegetable

\$15 per person - Additional hour add \$5 per person

SLIDER STATION

Pulled Pork and Pulled Chicken

\$6 per person - Additional Hour add \$2 per person

SAVORY CREPE STATION

\$10 per person - Additional Hour add \$3 per person

RAW BAR

with Shrimp, Marinated Mussels, Clams on the Shell
 \$15 per person

SMALL PLATE PASTA STATION

\$8 per person - Additional Hour add \$2 per person

Lobster Claw add \$4 per person (Oysters not available)
 Additional hour add \$5 per person without lobster,
 add an additional \$3 with lobster



Our Approach

There are two compliments we receive quite frequently:

That the beauty of our property beats the imagery on our website;

And that the relaxed ease with which we handle events adds to its flawlessness.

Both compliments fill us with pride.

We'll never stop working on perfecting our place.

And we'll always strive for each celebration to be as harmonious and magical as possible.

Booking

In order to reserve the estate for your elopement, we require that couples sign a rental agreement and pay a non-refundable deposit of \$3000. We accept checks only. The remaining rental fee (the rental fee minus the \$3000 deposit) for your elopement will be due one month before the event.

Availability

Unlike full day weekend weddings, elopements usually can be booked until closer to the wedding date. For availability, please contact us.

E-mail: hello@theroxburybarn.com

Phone: (607) 326-4874

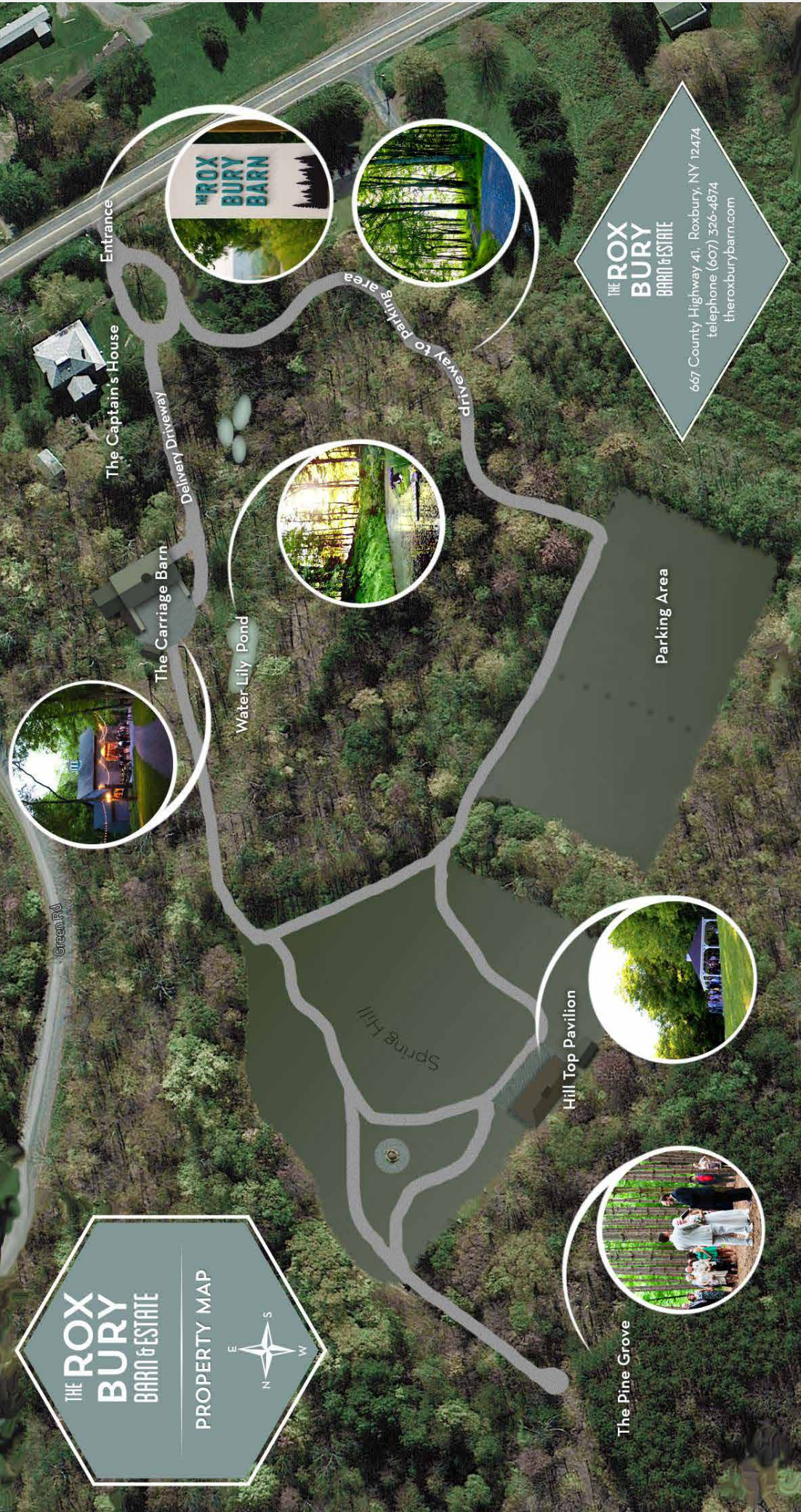
Please Note:

Our Afternoon Celebration package is specifically designed to offer couples a compact, hassle-free experience at an all-inclusive low rate, and so typical full day event options, such as decorating and rehearsal time, a sit down dinner, food tastings, a bonfire or luminaries, are not available for an Afternoon Celebration.



THE ROX BURY BARN & ESTATE

PROPERTY MAP



THE ROX BURY BARN & ESTATE

667 County Highway 41, Roxbury, NY 12474
 telephone (607) 326-4874
theroxburybarn.com



Questions? Schedule a Visit?

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