



Host your next special event with us at the farm! Such and Such Farm is a 120 acre homestead and working farm. We raise heritage breed pigs, dairy goats, chickens and grow a large scale market garden. After 10 years of markets, CSA and restaurant sales, we have expanded operations and partnered with our friends at Farm Spirit to host dinners, private events, and weddings.

At the center of our beautiful homestead you will be able to bring your people together in our newly renovated barn venue, where we enjoy sharing hospitality with you all!

General Information

We offer many accommodations including food service, custom flower arrangements, tablescape, a number of beautiful location choices, private camping and more. Your choice of accommodations will go towards our event minimum, and we have a lot of options to choose from. We look forward to working with you to create a one of a kind experience for you and your guests.

Upon booking you will meet with our event managers on site to create a vision, choose ceremony location and develop the concept and menu for your special day! Below we have listed the accommodations included in the base venue package.

Ambiance at the Farm

Come meet the animals, and take a stroll through the heirloom garden! The sun sets beautifully over the pond next to the cedar grove up by the barn! Magic hour fills the barn with golden light right around the time we recommend sitting down to dinner. Through the open barn door you will find a small wildflower meadow under string lights next to the mural of Judy Garland complete with firepits for when its chilly. This area is where we recommend putting a band, dj or bar!



We can curate beautiful outdoor spaces for you once you tour the property and see how you would like to occupy the space! There is a wide variety of photo-op locations ranging from natural landscapes, like the spring in Joachim creek, the old railroad bridge, the aforementioned pond, graffiti style mural art, a wood fired outdoor kitchen, and the pastures of our friendly farm animals. When we renovated the old barn in 2022 we built a full commercial kitchen inside, attached to the dining room, with a reclaimed wooden slat wall, adorned with windows for an open kitchen experience. The barn is a perfect mix of old and new, decorated with old farm tools, cool antiques, dried flowers and other fun oddities, giving a rustic farm feel while creating a great covered, open air space to host you and your guests.

Food and Hospitality

Hospitality is at the forefront of all of our events! We want to make you feel comfortable and loved while celebrating with us. Our in-house chef will work with you to create a custom menu, suited to all of your preferences. We are happy to accommodate food allergies, dietary restrictions and aversions. Local sourcing is paramount to creating good food and we take it to the next level by using proteins, vegetables, dairy and eggs that were grown, raised and harvested within about 300 feet from the venue. Anything we cannot source from our land is purchased from another local or sustainable producer, promising only the best food quality. Our staff is comprised of like minded folks who have spent years farming, working in restaurants, or both. Everyone has a passion for hospitality as well as the functions of the farm, allowing us to provide a unique level of service and education for our guests.

Venue Pricing

Venue rental is \$4,000.00 and each service we offer will be added up to hit this minimum. To reserve your date, a \$500 non-refundable deposit is required. To cover staffing and all upfront costs of preparing for your day, a 50% deposit must be made at *least* 30 days prior to your event. All deposits go towards the \$4,000 minimum. Included:

- On-site rehearsal and/or setup the day before the wedding or event.
- Ceremony/reception or event site on the farm with access to the venue from 9am-11pm the day of.
- In house chef & curated menu for your event (see below for details).
- Private camping the night before and night-of your event at our scenic swimming hole for the bridal party/guests/etc.
- 2 porta-potties and handwashing sink located near the venue for bathroom access. (additional facilities may be available for an additional fee)
- 3 hours of access to the venue the morning after your event for any necessary last minute clean-up of the venue between 9a-12pm.

Food and Dinner Service Pricing



We can handle anything from a simple buffet, to family style or a multi course tasting menu. Work with us to find the best fit for you!

Our chef, Ryan McDonald has been a chef for over 20 years. He spent his earlier years traveling to work with the best chefs in the country before returning home to work at some of the area's best restaurants. He spent time at Monarch, Wolfgang Pucks, Sleek by Hubert Keller, Juniper, Libertine, Good Fortune and Beast Butcher and Block

to name a few. Ryan also worked at several farms including Claverach Farm in Eureka, MO where he started the dinner series they once held. His passion for wood fired cooking, and attention to detail is sure to satisfy your palate.

We would love to work with you to create a custom menu! Contact for more details.



**\$50/head - Base food package
(4 item buffet)**

**\$65/head - Base Family style food package
(5 item family style)**

\$85/head - 4 course plated meal package



All food packages include staff to meet the needs of your selected package, plates, flatware, black linens, water glasses, water service, tables and chairs...

Please contact us to setup a menu consultation to go over specifics for your event. Because we use what's available per season, our menus are ever changing, and are custom to each guests liking. The sky's the limit! Package pricing is subject to change, and is priced as a baseline for style of service. Substitutions and upgrades are always available upon request at an adjusted market rate.

Outside caterer: \$2000

Food trucks are permitted and encouraged as our preferred alternative to using our in-house catering staff. Outside caterers would have limited access to our kitchen which would include use of 3 compartment sink, hot box and prep tables.

Because we operate as a wood fired kitchen, we do not have a hood system, ovens, gas/electric cooktops. Outside catering would need to include all plates/flatware/glassware rental as well as table and linen rentals.

Plates/flatware/glassware/linens could be rented through our in-house stock at \$5.00 per place setting. Outside caterers would also be responsible for all staffing and

service. This price includes our in-house chef on site to help facilitate any needs the outside caterer may have, and to maintain the standards of our venue.

Additional Services

- Flowers for table centerpieces foraged or grown at the farm, colors and arrangements are subject to seasonality and availability
\$20 per table/arrangement
- Additional locations on farm for cocktail hour/ceremony, etc:
\$500 per location

Not included/other responsibilities

- Client would be responsible for rentals of linens if a different color is requested (we offer black tablecloths and black napkins)
- Additional/personal decor
- Additional chairs for ceremony site
- Tent rental if needed/applicable
- Wine/champagne glass rental
- Centerpiece flowers if not arranged by Such and Such Farm
- Day-of coordinator
- Any other incidental rentals (dance floor, additional lighting, upgraded restrooms, etc)
- Cake cutting
- Bar and alcohol - if you have a cash bar you will need to hire a company with a liquor license to sell alcohol on the property. If you would like to supply the alcohol, we are happy to provide staffing to suit your bar needs for an additional fee.



Preferred Vendors

- **Bar:** STL Barkeep has their own liquor license and can create custom cocktails for your event. They provide the bar for all of our Dinner Series events and do a fabulous job.
- **Photographers:** Virginia Harold, Cory Miller, Vein & Vessel, Jacob Loafman, Jacoby Andrick, Abbi Gillardi .
- **Rentals:** Weinhardt party rentals
- **Florist:** Flowers & Weeds
- **Arbor:** We can work with you to create a custom arbor for an additional fee.
- **Bakery:** Pint Size, Babycakes by Kristi
- **Lodging:** Timber creek resorts(only 5 minutes from the farm).