BOXED SANDWICHES $11 each
+ $10 additional site fees
Each Sandwich Box Lunch is Served with Kettle Chips or an Apple and a Premium Cookie. Bottled Water, Wrapped Utensils and Mayonnaise and Mustard Packets are Included.

Gluten Free Sandwich +$3 Each
Prepared on Udi’s White Bun and Served with Kettle Chips and Fruit Kabob

Twisted Turkey
Sliced Roasted Turkey Breast, House Made White Cheddar Cranberry Spread, and Leaf Lettuce on a Ciabatta Roll

Smoky Bacon & Ham
Virginia Style Ham, Smoked Gouda, Smoky Bacon, and Baby Spinach on Marble Rye Bread

Chicken Ranch Club
Sliced Grilled Chicken Breast, Smoky Bacon, Cheddar, House Made Ranch Spread, and Leaf Lettuce on a Brioche Roll

The Augusta
Black Angus Roast Beef, House Made Pimento Cheese Spread, and Baby Spinach on Wheatberry Bread

Club Sub
Sliced Roasted Turkey Breast, Virginia Style Ham, Smoky Bacon, American, and Leaf Lettuce Stacked on a Hoagie Bun

Hearty Italian
Genoa Salami, Sandwich Pepperoni, Provolone, House Made Sundried Tomato Parmesan Spread, and Leaf Lettuce on a Ciabatta Roll

Fire Grilled Vegetable
Grilled Vegetables, Smoked Gouda, and Baby Spinach on a Ciabatta Roll

Additional site fees include: four hour site rental, service staff, setup, tables, chairs, and table coverings
Seasonal site locations: Gatehouse, Carriage Manufactory, Carriage Pavilion, and Aten Barn

Enhancements available for an additional fee:
Audio Visual Items, Bonfire, Lanterns, Tram Services, Hands-on Team Building or Craft Experiences, Group Tour Rates
Contact Johanna Kloostra at 330.666.3711 x1712 or jkloostra@wrhs.org

BOXED SALADS $11 each
+ $10 additional site fees
Each Salad Box Lunch is Accompanied with Dressing on the Side, Dinner Roll & Butter, and a Premium Cookie or an Apple. Bottled Water and Wrapped Utensils are Included.

Add Grilled Chicken to Any Salad +$3 Each
Gluten Free Salad + $3 Each
Accompanied with Udi’s White Bun & Butter and Fruit Kabob

Chopped Farmer's Market
Diced Cucumbers, Red Peppers, Green Peppers, Red Onions, Shredded Carrots, Grape Tomato Halves, and Sliced Hardboiled Egg

Caesar
Crisp Romaine, Shaved Parmesan, and House Made Garlic Croutons

New Age Spinach
Baby Spinach, Shredded Cheddar, Dried Fruit Assortment of Cranberries, Apricots, and Cherries Garnished with Sunflower Seeds

Summer
Red Onions, Candied Pecans, Sliced Strawberries, and Mandarin Oranges Offered with Granola

Bistro Chef
Roasted Turkey Breast, Virginia Style Ham, Smoky Bacon, Hardboiled Egg, Grape Tomato Halves, Red Onions, Cheddar, and Mozzarella

Grecian
Grape Tomato Halves, Cucumbers, and Red Onions Garnished with Kalamata Olives and Feta

Antipasto
Genoa Salami, Sandwich Pepperoni, Olives, Roasted Sweet Peppers, Shredded Mozzarella, and Shaved Parmesan

Salad Dressing Options
• Ranch • Light Ranch • Golden Italian • Light Italian
• Balsamic Vinaigrette • Fat Free Raspberry Vinaigrette
• Honey Mustard • Caesar • House Made White French

Additional options available upon request

Hale Farm & Village 2686 Oak Hill Rd, Bath, OH 44210

Prices and Details Subject to Change
May 2023
JAGGER HOUSE
$37.99 per guest

Crisp Garden Salad
Mixed greens, halved grape tomatoes, diced cucumber, sliced red onion with your choice of dressing and assorted dinner rolls and butter

Smothered Pork Chops
Boneless pork loin chops braised with mushrooms and onions in a home style gravy

Country Herb Baked Chicken
Local Amish bone-in chicken hand dipped in our herbed breading blend and baked until golden

Served with Harvest Pasta tossed with broccoli, carrot, onion, red bell pepper in olive oil and fresh herbs

Fudge Brownie drizzled with chocolate sauce, garnished with whipped cream and a coffee station

HERRICK HOUSE
$45.99 per guest

BLT Salad
Crisp bacon, house made croutons, grape tomato halves served on a bed of mixed greens offered with house buttermilk ranch dressing, assorted dinner rolls and butter

"Apple Orchard" Chicken Roulade
Apple, cranberry stuffed chicken breast sliced and presented with apple brandy cream sauce

Beef Tornadoes
Seared beef tenderloin tips doused in our mushroom onion demi-glace

Served with buttered mashed potatoes and seasoned green beans

Lemon Burst Bar
drizzled with raspberry coulis and a coffee station

GOLDSMITH HOUSE
$55.99 per guest

Cosmopolitan Salad
Mixed greens topped with dried cranberries, mandarin oranges, house made croutons, and a creamy cranberry dressing and assorted dinner rolls and butter

Braised Beef Short Ribs
Certified Angus Beef short ribs braised in our cabernet sauvignon demi-glace until fork tender

Lemon Garlic Mahi Mahi
Sautéed mahi mahi in lemon, garlic, and herbs

Complemented with au gratin potatoes and vegetable medley

Strawberry Delight Table featuring sliced sugared strawberries, pound cake, angel food cake, and chocolate cake with whipped topping and a coffee station

Customized menu selection available upon request. Plated options available. Additional fees for site staffing may apply for larger groups.

Beverage Station includes sodas, iced tea, or lemonade $3.00 per guest

Bar Service Available
Contact Johanna Kloostra for information

Site Tickets During Regular Hours 10am - 5pm
$8.00 per guest

Enhancements available for an additional fee:
Audio Visual Items, Bonfire, Lanterns, Tram Services, Hands-on Team Building or Craft Experiences

Price per guest includes: all site fees, four hour site rental, service staff, setup, tables, chairs, china, flatware, water goblet, linen napkin, and table coverings

Seasonal site locations: Gatehouse, Carriage Manufactory, Carriage Pavilion, and Aten Barn

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Hale Farm & Village 2686 Oak Hill Rd, Bath, OH 44210

Prices and Details Subject to Change
CONTINENTAL

Mini Continental $17.49 per guest (all inclusive)
Enjoy two choices of our small Danish, bagels, or crumb topped muffins served with butter and cream cheese, orange juice, and Acme Fresh Market Gourmet Roasted Coffee

Mighty Continental $18.49 per guest (all inclusive)
A selection of one of our bakery fresh jumbo-sized muffins, bagels, Danish, or iced cinnamon rolls served with butter and cream cheese, orange juice, and Acme Fresh Market Gourmet Roasted Coffee

Scones and Loaves Continental $19.49 per guest (all inclusive)
Select a scone and fruit bread with butter, orange juice, and Acme Fresh Market Gourmet Roasted Coffee

TRAYS

Petite Morning Breakfast Pastry Tray $15.49 per guest (all inclusive)
Enjoy two choices of our small Danish, bagels, and crumb topped muffins served with butter and cream cheese

Grande Morning Breakfast Breads Tray $16.49 per guest (all inclusive)
A selection of one of our bakery fresh jumbo-sized muffins, bagels, Danish, or iced cinnamon rolls served with butter and cream cheese

Scones and Loaves Breakfast Tray $17.49 per guest (all inclusive)
Select a scone and fruit bread with butter

BUFFETS

Hearty Hale Breakfast Buffet $21.49 per guest (all inclusive)
Scrambled Eggs, choice of three slices of bacon or sausage links, hash brown potatoes, bagel with cream cheese and butter, orange juice, and Acme Fresh Market Gourmet Roasted Coffee

Sugar Maple Breakfast $21.49 per guest (all inclusive)
Two pancakes, scrambled eggs, choice of three slices of bacon or sausage links, butter, syrup, orange juice, and Acme Fresh Market Gourmet Roasted Coffee

The Western Reserve $23.49 per guest (all inclusive)
Two breakfast burritos filled with scrambled eggs, cheese, sautéed peppers and onions, choice of three slices of bacon or sausage links, hash brown potatoes, salsa, orange juice, and Acme Fresh Market Gourmet Roasted Coffee

Country Fare $20.49 per guest (all inclusive)
Featuring our breakfast sandwich with egg, American cheese, and your choice of bacon, ham, or sausage on a flaky biscuit served with hash brown patties, orange juice, and Acme Fresh Market Gourmet Roasted Coffee

Rise and Shine Complete Breakfast $20.49 per guest (all inclusive)
A parfait cup layered with low fat yogurt, berries, and topped with granola—Served with a variety of chewy granola bars, orange juice, and Acme Fresh Market Gourmet Roasted Coffee

Price per guest includes: all site fees, four hour site rental, service staff, setup, tables, chairs, compostable tableware, and table coverings
Seasonal site locations: Gatehouse, Carriage Manufactory, Carriage Pavilion, and Aten Barn
Enhancements available for an additional fee: Audio Visual Items, Bonfire, Lanterns, Tram Services, Hands-on Team Building or Craft Experiences, Group Tour Rates
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All buffets include wait staff offering service throughout your event!
THE VILLAGE AL FRESCO BUFFET  $19.49 per guest

Choose ONE item from each of the following categories:

Salad

Tossed Green Salad • Zesty Cole Slaw • Red Skin Potato Salad • Vegetable Pasta Salad

Sandwich Platter

Mini Sandwiches
An assortment of two sandwiches per guest – roast beef and cheddar, turkey and provolone, ham and Swiss. Grilled Vegetable mini sandwiches available upon request.

Wrap Sandwiches
Two pieces of assorted wraps – turkey club, Reuben and chicken salad

Mini Croissants
One petite croissant per guest with a variety of fillings – chicken, ham, egg and tuna salad

Beverage Station includes sodas, iced tea, or lemonade  $3.00 per guest

Price per guest includes: all site fees, four hour site rental, service staff, setup, tables, chairs, compostable tableware, and table coverings

Seasonal site locations:
Gatehouse, Carriage Manufactory, Carriage Pavilion, and Aten Barn

Enhancements available for an additional fee: Audio Visual Items, Bonfire, Lanterns, Tram Services, Hands-on Team Building or Craft Experiences, Group Tour Rates

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Hale Farm & Village 2686 Oak Hill Rd, Bath, OH 44210
Corporate Picnic Lunch Menu

**THE FRONT GATE**
$24.99 per guest (all inclusive)
Choose ONE menu item from each section:

**Salad**
Traditional Deviled Eggs
Vegetable Pasta Salad
Fruit Kabobs

**Entrée**
(Offered with Our House Made Potato Chips)
Chicken Salad with Grapes and Cucumber presented on assorted breads and rolls
Rustic Garden Vegetable Salad with Cheddar, Grilled Chicken and Buttermilk Ranch Dressing
Chilled Poached Salmon on our BLT Salad with White French Dressing (+ $3.00 per guest)

**Dessert**
Iced Cupcake
Gourmet Cookie
Fudgy Brownies

**FARMHOUSE BEST**
$29.99 per guest (all inclusive)
Choose ONE menu item from each section:

**Salad**
Stuffed Baked Potato Salad
Marinated Tomato Cucumber Salad
Broccoli Cauliflower Salad with Bacon and Cheddar

**Entrée**
BBQ Pulled Pork
BBQ Pulled Chicken
Grilled Bone-in Chicken White BBQ Sauce (For your favorite BBQ sauce)
Slow Cooked Smoked Beef Brisket (+ $3.50 per guest)

**Side Dish**
White Cheddar Macaroni and Cheese
Red Skin Garlic Mashed Potatoes

**Vegetable**
Buttered Corn (On the Cob – Seasonal)
House Seasoned, Buttered Green Beans

**Dessert**
Assorted Pies
Lemon Squares
Fruit Crisp

**THE BARNYARD FEAST**
$34.99 per guest (all inclusive)
Choose TWO entrées and THREE additional menu items:

**Salad**
Red Skin Potato Salad
Cole Slaw
Summer Salad with Strawberries and Mandarin Oranges on Mixed Greens
Ruby Rice Salad with Dried Cranberries and Apples

**Entrée**
Hamburger and All Beef Hot Dogs with Toppings Bar
Bratwursts with Toppings
Boneless Marinated Chicken Breasts
BBQ 1/3 Slab Baby Back Ribs
Grilled Bone-In Chicken with Choice of Sauce

**Side Dish**
Brown Sugar and Bacon Baked Beans
Smoked Gouda and Bacon Macaroni and Cheese
Pan Fried Red Skin Potatoes with Caramelized Onions
Grilled Vegetables

**Dessert**
Strawberry Short Cake
Lemon Burst Bar
Caramel Brownie Square

Grill Chef available for an additional fee
Customize your menu by adding selections or beverages. Call for pricing.

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**Hale Farm & Village 2686 Oak Hill Rd, Bath, OH 44210**

**Prices and Details Subject to Change**
THE GATEHOUSE
The Gatehouse, or Welcome Center, interprets history with all the modern conveniences. This location is air conditioned and heated. It offers a charming setting for guests away from the hustle of daily life.
Seats: 220 Dinner Style

CARRIAGE MANUFACTORY
The Carriage Manufactory offers a rustic second floor location for team meetings, breakout sessions or small events. The historic barn is located near the Gatehouse and offers both air conditioning and heat. This location is often used in conjunction with a tent or outdoor festivities.
Seats: 60 – 80

CARRIAGE PAVILION
The Carriage Pavilion overlooks the historic village making it the perfect location for a company picnic or retreat. Built more recently, this structure has modern amenities and comes with picnic tables and benches that seat 120. The pavilion is enclosed on three sides, has modern restrooms and electricity. Parking is located behind the pavilion or a tram service is available from our main parking lot.
Seats: 150

THE FRONT LAWN & MEADOW SITES
Hale Farm and Village's front lawn and 92 acre grounds provide a variety of options for events, fundraisers and company gatherings. These alternative locations offer plenty of tent-ready space for any sized function. Parking is close by in our main parking lot. Restrooms and kitchen facilities are easily accessible.
Seats: Unlimited

Contact Johanna Kloostra at 330.666.3711 x1712 or jkloostra@wrhs.org

Hale Farm & Village is located 10 miles from downtown Akron, 25 miles from downtown Cleveland, 38 miles from Canton, 61 miles from Youngstown, and 128 miles from Columbus!
CRAFTS & TRADES

Pottery
Sit at the Potter’s wheel and give that 200-pound stone a hearty kick to set it spinning; center the ball of clay to begin to throw. It’s not easy, but it’s great fun for those who are game! Works well as a partner challenge with one person kicking the wheel and the second forming the clay, within a time limit.

Candle Making
Candle making is something that everyone can do, and stay together while sharing the fun. Candle-makers are arranged round-robin in the cottage, and each takes a turn dipping candles—20 times in total until done. There is usually a lot of laughter and conversation around this activity, while learning about the history of artificial light in the 19th century.

Spinning
Card wool for the spinners and then, working with a partner, “spin” or twist the wool into yarn. Even harder than it looks, this challenge requires teamwork and concentration to meet the goal.

CABIN, COTTAGE, & KITCHEN

Starting a Fire to Boil Water
Hunt for kindling around the First Settlement Cabin and bring in firewood to start a fire. You’re not done yet—haul water for chores and wait for the pot to boil before moving on to the next challenge. Teamwork, camping skills and a little patience are the only requirements. This activity leaves time for games, song and fun.

Churning Butter
The Herrick House Dairy Kitchen is the natural home for this challenge, which finds guests churning cream into butter, washing it, and serving on crackers to the team.

Washing & Mending
Many hands make light work! Sort the laundry for washing and mending, and be prepared to stitch on buttons, repair hems and apply patches as needed. Educators at the Salt Box House will be on hand to help those whose sewing skills may be rusty!

Contact Johanna Kloostra at 330.666.3711 x1712 or jkloosta@wrhs.org
TEAM BUILDING

Time: Thursday, August 27th

Group Size: 32

Sites in Use:
Gatehouse (Lunch)
Cottage (Candle Making)
First Settlement (Butter Churning)
Adjacent ground west of Oak Hill Road

Schedule:
10:00 AM Group Arrives
10:15 – 11:00 AM First Activity Rotation
11:00 – 11:45 AM Second Activity Rotation
12:00 – 1:00 PM Lunch
1:00 – 3:00 PM Self-guided tour of Hale Farm

Details about the use of sites:
Group will use meeting space in the Gatehouse to gather at the beginning of the day and for lunch.

Lunch location options:
Gatehouse
Porch/Picnic Tables

Program Activities Requested:
Candle Making (Cottage)
Butter Churning (First Settlement)

Group will be divided into two rotations for times activities at the above sites according to schedule.

RETREAT DAY

Time: Monday, June 6th

Group Size: 50

Sites in Use:
Gatehouse
Glassworks
Cottage (Candle Making)
First Settlement (Butter Churning)
Adjacent ground west of Oak Hill Road

Schedule:
10:00 AM Group Arrives
10:00 AM – 1:00 PM Indoor meetings & breakout sessions
1:00 PM Lunch
2:00 – 5:00 PM Site activities in 45-minute rotations
5:00 – 6:00 PM Closing

Details about the use of sites:
Group will use meeting space in the Gatehouse with unscheduled breaks of outdoor time, weather permitting.

Lunch location options:
Gatehouse
Porch/Picnic Tables
Grounds west of Oak Hill Road

Program Activities Requested:
Glassblowing Demonstration
Candle Making (Cottage)
Butter Churning (First Settlement)

The group will be divided into three rotations for timed activities at above sites according to the following schedule: 2:00-2:45 PM; 2:45-3:30 PM; 3:30-4:15 PM

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