



**SHARE.CELEBRATE.ENJOY.**  
**ALL-INCLUSIVE PACKAGE DETAILS**

**All-Inclusive packages with The Barn at Swallows Eye &  
REVEL Kitchen + Catering Include:**

**Full use of the 6,000 sq ft. barn and 35 acres for 24 or 48 hours  
(Depending on package selected)**

**1,700 sq ft Veranda**

**5,000 sq ft English style courtyard with seating, wine barrels,  
water fountain and fireplace**

**Indoor & Outdoor Bar**

**Bridal Suite (full bathroom, large lighted vanity, full length mirror & TV)**

**Grooms Suite (full bathroom, mini refrigerator, bar, balcony & TV)**

**Full Audio System inside and out**

**Five Ceremony Sights**

**On-Site Parking**

**12 – 10ft wood farm tables for seating up to 12 people**

**25 – 60” round white plastic tables for seating up to 10 people**

**300 Wood cross-back chairs for interior use**

**300 White resin Wimbeldon chairs for outdoor use**

**Catering (as attached)**



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**ALL INCLUSIVE PACKAGES**

**48 HOURS**

**Premium: Starts From \$16,450 for 100 Guests, \$23,900 for 200 Guests, \$31,350 for 300 Guests**

Rehearsal Dinner or Brunch: Entrée, Service, Disposables, Water, Admin Fees (waived)

Wedding Reception: Cocktail Hour Passed Hors D' Oeuvres, Dinner, Service, Table and Glassware, Spa Water & Ice-Tea, Cake Cutting, Wine & Beer, Signature Cocktail, Admin Fees (waived)

**Platinum: Starts From \$18,095 for 100 Guests, \$27,190 for 200 Guests, \$36,285 for 300 Guests**

Rehearsal Dinner or Brunch: Entrée, Service, Table and Glassware, Spa Water, Admin Fees (waived)

Wedding Reception: Cocktail Hour Passed Hors D' Oeuvres, Dinner, Service, Table and Glassware, Spa Water & Ice-Tea, Cake Cutting, Wine & Beer, Open Bar, Champagne Toast, Admin Fees (waived)

**24 HOURS**

**Premium: Starts From \$10,995 for 100 Guests, \$16,990 for 200 Guests, \$22,985 for 300 Guests**

Wedding Reception: Cocktail Hour Passed Hors D' Oeuvres, Dinner, Service, Table and Glassware, Spa Water & Ice-Tea, Cake Cutting, Wine & Beer, Signature Cocktail, Admin Fees (waived)

**Platinum: Starts From \$12,495 for 100 Guests, \$19,990 for 200 Guests, \$27,485 for 300 Guests**

Wedding Reception: Cocktail Hour Passed Hors D' Oeuvres, Dinner, Service, Table and Glassware, Spa Water & Ice-Tea, Cake Cutting, Wine & Beer, Open Bar, Champagne Toast, Admin Fees (waived)

**\*Pricing reflects a Saturday date. Please inquire for Friday/Sunday and Weekday pricing!**  
**\*Family style or seated dinners will require an additional per person charge as well as an admin Fee.**  
**\*All-Inclusive packages priced for a minimum of 100 Guests**



## SHARE.CELEBRATE.ENJOY. PACKAGE OPTIONS

### Premium Package Options:

**Food:**

Mix & Match from our **Let's Party!** and **Open Fire** Menus.  
Or contact Marisa to help customize your unique menu.

**Alcohol Beverage:**

Local & Imported Beers (2)  
House Red & White Wine Bottles  
Signature Cocktail

**Rentals:**

7in Cake Plate, 10in Dinner Plate, Gold or Silver Charger  
Gold or Stainless Cake Fork, Dinner Fork, Dinner Knife  
Old Fashioned Glass, Water Glass, Wine Glass

### Platinum Package Options:

**Food:**

Mix & Match from our **Let's Party!**, **Open Fire** and **It's All About the Food** Menus.  
Or contact Marisa to help customize your unique menu.

**Alcohol Beverage:**

Local and Imported Beers (2 options)  
House Red & White Wine Bottles  
Enchanted Rock Vodka - Ford's Gin – Bacardi Rum – Cimarron Tequila – Old Bardstown Bourbon  
Ice, coke, diet coke, sprite, ginger ale, club soda, tonic, cranberry juice, lemons, limes, lime juice, lemon juice,  
simple syrup, olives, Luxardo cherries, Angostura bitters, napkins and bar tools.

**Rentals:**

7in Cake Plate, 10in Dinner Plate, Gold or Silver Charger  
Gold or Stainless Cake Fork, Dinner Fork, Dinner Knife  
Old Fashioned Glass, Water Glass, Wine Glass, Champagne Glass