PEARLSTONE’S OPEN-AIR PAVILION WEDDING

In connection with JCOVID, Pearlstone is excited to offer our comprehensive Open-Air Wedding Package during this time of social distancing.

Our Open-Air Weddings take place in our Farm Pavilion on our breathtaking campus and includes the pavilion rental and on-site wedding coordination, with pricing beginning at $1,500.00 for up to 3 hours of event time (the maximum allowed).

Included in this cost is a 2-hour set-up window for vendors and 1-hour for breakdown (making the total rental time up to 6 hours). Please note that for distancing, vendors (with the exception of photographer/videographer and musician/dj) must complete all set-up before guests arrive and can only return once guests depart.

The Farm Pavilion will be set with picnic tables draped with crisp white linens and the underside of the roof will be adorn with twinkle lights. Other items included in the package are:

- Pearlstone signature chuppah, ceremonial candles and seating
- Complimentary parking
- Access to nearby restrooms
- Tisch & chuppah needs to include plate for breaking; table with white linen for wine glasses and other needs; glass for stomping; chairs for tisch and badeken. Grape Juice if needed. Wine, if needed, must be provided by client
- Mechitzah, if needed to separate tisch and badeken and/or dancing
- Yichud Room location, if needed
- Clean-up after wedding

Food service assumes all food is being home-prepared by client or being provided by an outside caterer. For an additional fee, Pearlstone can provide an amazing farm-to-table meal with our wonderful food service staff.

Inspiration photo for Pearlstone’s Chuppah. Not actual photo
PEARLSTONE’S Farm Pavilion

PEARLSTONE’S Recommended Floor plan

- Benches on long sides, up to 8 per side; Tables are 9’ apart (% between benches)
- 10’ site separation between table sides

Legend:
- Badeken: throne Women’s Ceremony Seating Area
- Tisch: throne Men’s Ceremony Seating Area
- BARTHELEMY: need 7 chairs, each person to take away afterwards
- TISCH: Use Table 18 OR need 3 chairs and small table, each person to take away afterwards
- CEREMONY: amount of chairs needed & BARTHELEMY's table
# PEARLSTONE’S Suggested 3-hour Timeline

<table>
<thead>
<tr>
<th>TIME</th>
<th>OCCURANCE</th>
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<tbody>
<tr>
<td>-1:00</td>
<td>Photographer takes pictures of Kallah individually and with family</td>
</tr>
<tr>
<td>-0:30</td>
<td>Photographer takes pictures of Chosson individually and with family</td>
</tr>
<tr>
<td>0:00</td>
<td><strong>START</strong> Guests Arrive / Kaballas Ponim, Chosson’s Tisch</td>
</tr>
<tr>
<td>0.10</td>
<td>Entrance of Kallah and Mothers</td>
</tr>
<tr>
<td>0:15</td>
<td>Tana’aim Read, Plate Break</td>
</tr>
<tr>
<td>0:20</td>
<td>Badeken</td>
</tr>
<tr>
<td>0:25</td>
<td>Transfer time to chuppah seating</td>
</tr>
<tr>
<td>0:25</td>
<td><strong>Start Chupah</strong> • Chosson with Parents • Kallah with Parents</td>
</tr>
<tr>
<td>0:40</td>
<td>Celebratory singing / Chosson, Kallah &amp; Eidim proceed to Yichud Room</td>
</tr>
<tr>
<td>0:45</td>
<td>Guests proceed to meal tables / Yichud (NOTE: Begin to eat soup and salad at this time)</td>
</tr>
<tr>
<td>0:55</td>
<td>Chosson &amp; Kallah pictures together</td>
</tr>
<tr>
<td>1:25</td>
<td>Dancing</td>
</tr>
<tr>
<td>2:00</td>
<td>Meal eaten</td>
</tr>
<tr>
<td>2:20</td>
<td>Speeches</td>
</tr>
<tr>
<td>2:40</td>
<td>Dessert eaten</td>
</tr>
<tr>
<td>2:50</td>
<td>Benching and Sheva Brachot</td>
</tr>
<tr>
<td>3:00</td>
<td><strong>END</strong></td>
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PEARLSTONE’S Wedding Package Upgrade & Add-ons

Guest Rooms ([$50.00 per room])

Pearlstone is happy to provide access to our Guest Rooms 1-hour prior to the wedding for an additional $50.00 per room. Please keep in mind that social distancing protocols apply (only people who have been living together the 2-weeks prior can be in the same room) and no wedding preparation vendors (hair, make-up, etc.) are permitted.

Each guest room has 2 queen-size beds, a private bathroom, loveseat and a table with two chairs.

We will request that those using the guest rooms drive directly to the lodging area and park in front of the assigned room. When the wedding is ready to begin, we ask that you drive to the farm pavilion.

Chuppah on Blueberry Hill ([$350.00])

A favorite spot at Pearlstone, Blueberry Hill captures all the beauty our campus has to offer.

Following chuppah, guest will make their way to the farm pavilion for food service.

Restrooms and Yichud (if needed) will be accessible by the pavilion. In inclement weather, the pavilion will be used for chuppah.
Overlook Deck on the Lake (+$500.00)

Pearlstone’s 180-acre campus includes a serene lake that can be added to your Open-Air Wedding Package to create a beautiful backdrop for chuppah. Chairs for chuppah to be provided by Pearlstone.

Restrooms and Yichud (if needed) will be accessible in our Hess House.

Following chuppah, food service can take place in the farm pavilion. If requested, food service can be on the grounds surrounding the lake, however tables and chairs will need to be rented by an outside vendor. Please note, in compliance with current distancing protocol, chairs from chuppah cannot be used for dining.

With inclement weather, the pavilion will be used for chuppah.

Peaceful Pasture (+ $500.00)

While the primary location for our Open-Air Weddings is the Farm Pavilion, couples may choose to have their chuppah at our animal pasture.

Pearlstone will provide access to Guest Rooms for restrooms. If needed, Yichud will be in lounge with brown paper covering the glass doors.

Following chuppah, food service can take place on our pergola-covered deck. Pearlstone will provide chairs, tables and white linens.

With inclement weather, the pavilion will be used for chuppah and food service.
Farm-Fresh Flowers

Floral options are seasonal flowers from our landscape. Our designs are woodland, elegant, and rustic. Floral designs reflect the work we do as stewards of this land and how we interact with this sacred space. The arrangements hold each season in place, illuminating the essence and intention of each occasion within each vase.

**Glass Floral Arrangements**

<table>
<thead>
<tr>
<th>Arrangement</th>
<th>Price</th>
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<tbody>
<tr>
<td>Milk Jar</td>
<td>$35.00</td>
</tr>
<tr>
<td>Low, Small Cube</td>
<td>$35.00</td>
</tr>
<tr>
<td>Low, Round Bowl</td>
<td>$45.00</td>
</tr>
<tr>
<td>Medium Tulip</td>
<td>$60.00</td>
</tr>
<tr>
<td>Large Tulip</td>
<td>$75.00</td>
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</tbody>
</table>

**Ceremony**

- Add Florals to Chuppah Base* ........................................ $200.00
- Swags/Pole Garland (each) ........................................... $100.00+

**Tables, Signage**

- Foliage rate per bucket ............................................. $25.00
- Garland per 6’ ......................................................... $75.00

*With our Signature Chuppah, greenery is included at the base
Farm-to-Table Catering Packages

Our Open-Air Wedding Package assumes all food is being home-prepared by client or being provided by an outside caterer. For an additional fee, Pearlstone can provide an amazing farm-to-table meal with our wonderful food service staff.

PEARLSTONE’S Food Ethic

It is our honor to nourish our guests in body, mind and soul. Pearlstone food honors the bounty of our seasons, the traditions of our ancestors & the integrity of sustainable agriculture. We strive to provide consciously outsourced, wholesome, delicious food inspired by crops grown on our farm and prepared with love. We always aim to improve and we are proud to share our food journey with you.
Eco-Chic Wedding Catering
($30.00 per person)

**Cold Soups** (1 Choice)
- Green Gazpacho
- Cold Potato Leek
- Carrot Ginger

**Salad Course** (1 choice)
Mixed Greens with Arugula, Farm Tomatoes, Cucumbers and Radishes, Craisins, Pumpkin Seeds, Pearlstone Signature Dressing
- Composed Caesar Salad

**Lunch or Dinner Entree** (1 Choice)
- Poached Salmon with Aji Verde
- Peruvian Chicken
- Stuffed Seasonal Squash with Vegetables and Farro
- Skirt Steak with Chimichurri

**Sides** (2 Choices)
- Asian Sesame Noodle Salad
- Green Bean, Corn and Tomato Salad
- Roasted Yukon Gold Wedges
- Wilted Farm Greens
- Glazed Carrots with Sautéed Leeks
- Herb Pilaf with Mushrooms
- Roasted Pearlstone Beet Salad
- Ratatouille
- Melange of Roasted Farm Potatoes and Root Vegetables
- Sun-dried Tomato Radiatore Pasta with Capers

**Dessert** (1 choice)
- Seasonal Fruit Cobbler
- Assorted Pearlstone Cookies
- Assorted Cup Cakes
Mod-Upscale Wedding Catering  
($50.00 per person)

**Cold Soups** (1 choice)  
Pearlstone Signature Green Gazpacho  
Chilled Watermelon and Mint  
Creamy Cauliflower and Cashew  
Andalusian Gazpacho

**Salad Course** (1 Choice)  
Mixed Greens with Arugula, Strawberries, Watermelon Radish, Shaved Fennel with Lemon Cilantro Dressing  
Composed Caesar Salad with House Made Croutons  
Vegetable Sushi  
Sundried Tomato, Spinach and Feta on Puff pastry *

**Lunch or Dinner Entrée** (1 Choice)  
Salmon Napoleons with Sundried Tomatoes and Spinach  
Peruvian Breast of Chicken  
Grilled Lamb Chops with Salsa Verde  
Individual Vegetable Napoleons with Feta & Grilled Farm Vegetables *

**Sides** (2 Choices)  
Asian Sesame Noodle Salad  
Ratatouille  
Green Bean, Corn and  
Tomato Salad  
Roasted Yukon Fingerlings with Garlic Confit and Paprika  
Roasted White Asparagus with Balsamic  
Glazed Carrots with Sautéed Leeks  
Jeweled Rice with Apricots and Pistachios  
Roasted Pearlstone Beet and Fennel Salad  
Farm Yellow and Red Heirloom Tomatoes with a duo of Pesto and Balsamic Drizzle

**Dessert** (1 choice)  
Seasonal Fruit Cobbler  
Assorted Pearlstone Cookies and Cakes  
Individual Chocolate Rum Hazelnut Tortes  
Seasonal Fresh Fruit Plates

* Not for events opting for Meat selections