

We offer a classic Vermont farmhouse in an idyllic setting.

Nestled along the Mad River, a stone's throw from downtown Waitsfield, we delight in offering a rustic-romantic setting for events from casual to elegant and everything in between.





Typical Saturday Wedding Budget

2026 Facility Fee* (includes ceremony site) \$9,200 June-Oct) May \$7,500

- Dinner (includes salad, entrees and sides) \$45-\$85 pp
- Appetizers starting at \$18pp
- Dessert through Goosechase Cake Design
- Bar/beverage (based on consumption) typically starts at \$45pp
- Service up to \$2,600
- Linens \$300-\$1,800
- Food and Beverage Gratuity 18%
- Food Tax 9%
- Alcohol Tax 10%

* We require all Saturday events to book our entire inn, as well. There is no additional deposit required to book the Inn.

Our Pavilion Barn

Accommodates up to 150 guests (100 guests minimum)

<u>Included</u> in the facility fee:

Event Planner's Assistance

Ceremony site with maple sapling arch with wooden benches at ceremony site, seating for 150

150 white folding chairs and 19 five foot round tables

- 2 banquet tables for buffets
- Bonfire circle with benches
 - 8 patio heaters
- Wood-fired kitchen, wok, and grill Earthen wood-fired oven
 - Bar & beverage station
 - Basic sound system and speakers
 - Bathrooms
 - Ample parking space











Dine on a locally sourced artisanal meal served from a roaring outdoor wood-fired oven, wood-fired smoker & grill. Lareau Farm is the home of the award-winning American Flatbread restaurant. Let our knowledgeable and creative chefs create a dinner that will wow your guests. We feature a wood-fired flatbread menu, which showcases the local and seasonal specials of our restaurant. We also offer other delectable dinner entrees and can create a menu that works with your wedding theme and vision.



Dessert

We have teamed up with Sarah Auger of The Goose Chase Cake Design to make your dessert dreams come true. She offers everything from wedding cakes to pies to dessert tables. Sarah Auger, graduated from The Culinary Institute of America in 2009. Over the last ten years she has worked as a pastry chef for farm to table restaurants, high end catering companies and top bakeries in Vermont, San Francisco and New York City. After traveling for portions of her career, Sarah has landed back in the Mad River Valley where she grew up and is excited to team up with American Flatbread to continue to create local artisan cakes and pastries highlighting all that Vermont has to offer.



Bar Service

Lareau Farm provides full bar service.

Our event planner will work with you to curate a beverage menu that pairs well with your food offerings, highlights seasonally appropriate selections and respects your budget.





Historic Dairy Barn For Your Rehearsal Dinner

Built in the late eighteenth century, our historic dairy barn was carefully and lovingly restored by a historic preservation team in 2017. The barn is a romantic choice for your rehearsal dinner.

The barn is adjacent to our restaurant and features rustic exposed beams and beautiful hardwood floors. Home to the Big Red Barn Art Show and the Green Mountain Watercolor Exhibit, the barn showcases the work of local artists.

The barn can accommodate up to 60 guests









The Gardens

