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People often tell us there's something about Cornman Farms that feels warmly nostalgic. Maybe it's our classic, lovingly restored red barn, or our picture-perfect white farmhouse, complete with porch and rocking chairs. Maybe it's the smell of fresh-baked bread pudding wafting out of our farmhouse kitchen, or the love and care shown by each member of our team. What matters most is this: you'll feel right at home here.

We know you won't get many opportunities in life to gather all your most cherished people in one place—so we take care of everything, giving you the chance to relax and be fully present for every magical moment.

Because at Cornman Farms, we want to be an important part of your love story. Your family story. We want you to come back again and again, for important milestones or just to say hello. Because once you host an event here, you become part of our story too.

Kieron Hales & Tabitha Mason

Kieron Hales & Tabitha Mason Zingerman's Cornman Farms Managing Partners





Enjoy exclusive access to our farmhouse and entire 27-acre outdoor property for five hours. From the moment you arrive, you will be greeted by our staff who will attend to you throughout the day. The historic buildings, cozy furnishings and attentive staff set the tone so you can relax as you get ready for your special day.

Our stunning 1834 Greek Revival farmhouse was redesigned to create the perfect suite of rooms for today's wedding couple. Offering a spacious, cheerful space with all of the essential elements for you to get ready, the upper level features a dressing room, lounge area, hair and makeup room and full bathroom. The lower level includes our exhibition kitchen, library with wood-burning fireplace, dining room and living room to welcome your friends and family. Click here to see more images of our farmhouse.





Cornman Farms' executive chef and founder, Kieron Hales, brings his top notch pedigree working at some of the world's best restaurants to creating memorable dining experiences at the farm. His posts have included the three star Paul Bocuse in France and Dal Pescatore in Italy, as well as cooking for the British Royal family and three U.S. Presidents.

Each couple works with our culinary team to curate a personalized and authentic dining experience, one that resonates with them and their guests. Utilizing our chef's garden and relationships with local farmers, every meal at Cornman Farms is made with fresh, farm-to-table ingredients.

Click here to learn more about our food philosophy.





At Cornman Farms, we're experts at planning and hosting weddings of all sizes. For your elopement, we'll take care of everything from your ceremony, to your flowers, to your delicious farm-to-table meal, creating a custom elopement that's perfectly suited to your wedding vision.

Elopements are available year round on Monday-Wednesday dates and your experience includes:

Farmhouse rental for five hours

Preparation space

Three hours of professional photography

Wedding officiant & ceremony setup

Boutonnière(s) and/or bouquet(s) for wedding couple

Three-course family style meal

Zingerman's coffee & tea station

Vintage farmhouse china

Non-alcoholic beverages

Zingerman's Bakehouse wedding cake





Our Elopement package is perfect for those looking to celebrate their love with an elevated dinner party and those closest to them. Below is a sample timeline to give you an idea of the flow of the day.

GETTING READY - 45 minutes - 1 hour

couple arrives, couple dresses, first look (if desired), decor set up

CEREMONY - 15 minutes

SOCIAL HOUR - 1 hour

appetizers served, bar opens (if having bar), formal pictures

WEDDING FANFARE (if desired) - 15-30 minutes

cake cutting, first dance/special dances, toasts

DINNER - 1 hour

POST DINNER MINGLING - 1-2 hours





Each season is magical at Cornman Farms! From the warmth of the crackling wood burning fires during the winter to the gorgeous greenery of summer, there's something to love any time of the year.

The package prices below cover the first 4 people - each guest over 4 will be subject to a per person charge. This package, available Monday-Wednesday dates, can accommodate a maximum of 14 people.

Pricing

Monday-Wednesday

2026 Pricing: \$6,000 - 4 People (wedding couple + 2 guests)

2027 Pricing: \$6,500 - 4 People (wedding couple + 2 guests)

Additional Guests (up to 10) \$150 / person

To explore larger pacakges and expanded availability, please inquire about our Intimate Wedding packages.

Wedding Packages are subject to 6% sales tax and 18% admin fee. Above pricing is subject to change until a signed agreement is received.



Upgrade Offerings

Beverages

Farm-made Lemonade Bar \$8.00/ Person

\$35.00/ Person Beer & Wine Package

3 hour bar service selected from our beer and wine menu.

per person fee applies to all guests 21 & up.

Beer, Wine & Spirits Package \$45.00/ Person

3 hour bar service selected from our elopement beer, wine & spirits menu.

per person fee applies to all guests 21 & up.

Sparkling Wine Toast \$8.00/ Person

A festive tradition to toast you and your loved ones.

per person fee applies to all guests, non-alcoholic option available.

Wine Service with Dinner \$18.00/ Person

A selection of one red and one white wine to be served at the dining table.

per person fee applies to all guests, non-alcoholic option available.

Sweet Endings

Hot Chocolate Bar \$8.00/ Person Fireside S'mores \$7.00/ Person

Elopement Decor

Placecards & Menus by Jade Social \$2.00-\$4.00 each

\$20.00-\$40.00 Shipping for Jade Social by paper goods

Farmhouse Print by Jade Social \$45.00

8"X10" Matted Print, makes a great guest book!

Services

Additional Photography \$475.00/ Hour

\$275.00/ Hour Visit with Farm Animals

available April-October

\$400 - \$1,400+ Live Ceremony Music



All menu items are subject to 6% sales tax and 18% admin fee.



Contact one of our wonderful staff members to schedule a tour and request more information.

(734) 619-8100

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