

The catering minimum for a Friday date is \$28,000(plus 8% tax)

The catering minimum for a Saturday date is \$30,000(plus 8% tax)

The catering minimum for a Sunday date is \$25,000(plus 8% tax)

The venue pricing is additional and based upon the exact date.

We have an array of different picturesque spaces at Shepherd's Run unique 36 acre vineyard estate property for hosting your ceremony, cocktail hour and reception. As well as have a lot of different options for both indoor and outdoor spaces which is perfect for anytime of the year! We book only one wedding on-site per day, as we want you, your family and friends to enjoy our property for your special day!

Would you like to set up a time to talk or come visit our property and discuss your wedding details further?

We are doing in person visits, by appointment only. What days and times work best for you? I've also attached our pricing both for Shepherd's Run and some sample menus for Blackstone Caterers.

Happy Planning,

Jackie Sahagian

Director of Events

Blackstone Caterers

4780 Tower Hill RD

South Kingstown, RI 02879

SOCIAL @shepherdsrun

WEB shepherds.run

Shepherd's Run

shepherds.run

A destination resort winery, hotel and event venue in South Kingstown, Rhode Island

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BLACKSTONE AT SHEPHERD'S RUN

2026 Rental Fee Schedule

RUN OF THE RUN PACKAGE*																									
	Square Footage	January		February		March		April		May		June		July		August		September		October		November		December	
		Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High
Event Spaces	N/A	\$9,800	\$22,500	\$10,500	\$24,200	\$10,500	\$24,200	\$12,700	\$34,800	\$15,300	\$36,500	\$16,500	\$39,300	\$17,100	\$41,000	\$16,600	\$41,000	\$16,600	\$39,900	\$15,400	\$36,700	\$12,700	\$31,300	\$12,700	\$29,500

EXTERIOR SPACES																									
	Square Footage	January		February		March		April		May		June		July		August		September		October		November		December	
		Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High
Sailcloth Tent*	5,400									\$6,400	\$16,000	\$6,900	\$17,200	\$7,200	\$18,000	\$6,900	\$18,000	\$6,900	\$17,300	\$6,400	\$16,000				
Ceremony Site Fee	3,000	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750	\$2,750
The Manor Terrace***	1,750	\$800	\$2,000	\$900	\$2,100	\$900	\$2,100	\$1,100	\$3,100	\$1,300	\$3,200	\$1,500	\$3,600	\$1,500	\$3,700	\$1,500	\$3,700	\$1,600	\$4,000	\$1,400	\$3,400	\$1,100	\$2,800	\$1,100	\$2,600

		INTERIOR SPACES																							
	Square Footage	January		February		March		April		May		June		July		August		September		October		November		December	
		Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High	Low	High
Event Hall	3,000	\$3,900	\$9,600	\$4,200	\$10,400	\$4,200	\$10,400	\$5,200	\$15,200	\$6,400	\$16,000	\$6,900	\$17,200	\$7,200	\$18,000	\$6,900	\$18,000	\$6,900	\$17,300	\$6,400	\$16,000	\$5,200	\$13,600	\$5,200	\$12,800
Wine Hall	800	\$500	\$1,200	\$600	\$1,300	\$600	\$1,300	\$700	\$1,900	\$800	\$2,000	\$900	\$2,200	\$900	\$2,300	\$900	\$2,300	\$900	\$2,200	\$800	\$2,000	\$700	\$1,700	\$700	\$1,600
Winemaker's Room	1,750	\$600	\$1,500	\$700	\$1,600	\$700	\$1,600	\$800	\$2,300	\$1,000	\$2,400	\$1,100	\$2,700	\$1,200	\$2,800	\$1,200	\$2,800	\$1,200	\$3,000	\$1,100	\$2,600	\$800	\$2,100	\$800	\$2,000
The Sturges Study	300	\$500	\$1,200	\$600	\$1,300	\$600	\$1,300	\$700	\$1,900	\$800	\$2,000	\$900	\$2,200	\$900	\$2,300	\$900	\$2,300	\$900	\$2,200	\$800	\$2,000	\$700	\$1,700	\$700	\$1,600
The Hazard Salon	450	\$1,000	\$2,400	\$1,200	\$2,600	\$1,200	\$2,600	\$1,400	\$3,800	\$1,600	\$4,000	\$1,800	\$4,400	\$1,800	\$4,600	\$1,800	\$4,400	\$1,800	\$4,400	\$1,600	\$4,000	\$1,400	\$3,400	\$1,400	\$3,200
The Living Room	450	\$500	\$1,200	\$600	\$1,300	\$600	\$1,300	\$700	\$1,900	\$800	\$2,000	\$900	\$2,200	\$900	\$2,300	\$900	\$2,300	\$900	\$2,200	\$800	\$2,000	\$700	\$1,700	\$700	\$1,600

NOTES

Value pricing is generally offered mid-week and escalates approaching the weekend, with Saturdays and Holidays representing prime pricing. Please consult with our event team for specific dates and quotes.

Overnight Accommodations are not included in the above pricing.

- * Run of the Run Package requires the additional purchase of all twenty six overnight accommodations by attendees of the event.
 - ** Use of the Sailcloth Celebration Tent requires the additional purchase of eight adjacent South Wing Guestrooms by attendees of the event.
 - *** Price is representative of an onsite ceremony addition to another rented space.
 - **** Price is representative of a two hour rental without rental of Event Hall. Terrace Rental is included in Sailcloth tent or Event Hall Rentals.
- All prices above are estimated and can vary based on length of rental



RENTAL FEES INCLUDE

5' round tables, cocktail tables and 8' banquet tables
250 natural wood crossback chairs
White garden chairs
Basic Lighting (Event tent or Event Hall rental)
Cocktail Hour (Location TBD)
3-Stall Portable Restroom (tented events only)
Hotel Concierge to assist in reservations
Event Manager and Assistant on duty throughout event
Coordination of deliveries and services
Onsite Venue Manager on duty throughout event
Sweetheart Table and Cake table

MISCELLANEOUS DETAILS

Guest counts over 150 are required to secure transportation or on-site valet service

A deposit of 25% of all event associated fees is due at signing of the contract.
Catering is the responsibility of the lessee and is to be separately contracted with Blackstone Caterers. All wedding ceremonies done on site are priced at

There is a \$1,000 mandatory fee for a security guard along with a \$1,000 security deposit.

Pricing and Security charges are subject to change without notice.

Tented Receptions are required to book

Tent heaters or mushroom heaters are available for add on in cold weather conditions at a fixed cost per heater



BLACKSTONE AT SHEPHERD'S RUN



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***PLEASE NOTE:**

- These are sample menus to showcase the packages we offer, there are plenty of other options to select from!



STANDARD SAMPLE MENU

CHEESE AND CRUDITÉS

An Assortment of Imported and Domestic Cheeses
Presented with Fresh Fruit and Berries
Assorted Crackers and Sliced Breads
Displayed On A Long Wooden Cutting Board
Accompanied by Fresh Cut Vegetables with Ranch, Dill,
and Blue Cheese Dip

ADD PASSED HORS D'OEUVRES – \$5 Each

SEATED DINNER

Freshly Baked Dinner Rolls from Pain d 'Avignon and
Sea Salt Butter

FIRST COURSE

Sweet Native Corn and Cherry Tomato Salad, Basil,
Shaved Red Onion, Garlic Croutons, Bibb Lettuce, White
Balsamic Vinaigrette

PRE-SELECTED ENTRÉE COURSE

Organic Lemon Herb Statler Chicken, Goat Cheese
Potato Pancake, Fresh Corn and Tomato Salad, Herb
Pesto Cream Sauce

Grilled Atlantic Salmon, Sweet Corn Risotto, Roasted
Cherry Tomatoes, Pesto Cream Sauce

{Vegetarian Option Upon Request}

DESSERT

Wedding Cake provided by the Client served with a
Chocolate Covered Strawberry (with no cake cutting
fees)

Coffee, Decaffeinated Coffee and Herbal Teas

STANDARD BAR PACKAGE

Package Includes

Titos Vodka, Tanqueray Gin, Bacardi Rum, Captain
Morgan Rum, Jim Beam Bourbon, Milagro Tequila

Imported & Domestic Beers to include the Following:
Coors Light, Harpoon IPA, Whalers Rise, Corona and
High Noons

Assorted Coca-Cola Products, Poland Spring Sparkling,
Juice, Mixers, Ice, Bar Garnishes and Cocktail Napkins



STANDARD SAMPLE MENU EVENT BUDGET

	PRICE	GUEST COUNT	TOTAL
MENU			
<i>Menu as Proposed</i>	\$75.00	150	\$11,250.00
BEVERAGES			
<i>Standard Bar</i>	\$47.00	150	\$7,050.00
<i>Shepherd's Run Wines - \$10pp</i>			
<i>{ Cash Bar Available Upon Request }</i>			
STAFFING BASED ON 5 HOUR EVENT (NO CEREMONY)			
<i>To include portal to portal first class staffing including Event Manager, Waitstaff, Bartenders, Chefs and Culinary Staff</i>			\$8,500.00
<i>with ceremony</i>			\$9,100.00
EQUIPMENT			
<i>Basic white china (gold or silver rimmed), flatware and glassware. There are many more rental options available.</i>	\$20.00	150	\$3,000.00
LINENS			
<i>Blackstone Caterers offers a wide variety of linen options for your event. Pricing will be based on final selections. Estimate is based on polyester floor length linen in an array of colors, but there are many more fabric types to choose from.</i>			\$3,000.00
SUBTOTAL			\$32,800.00
TOTAL INCLUSIVE OF 8% TAX			\$35,424.00
TOTAL PER PERSON			\$236.16

**Any fluctuation in the guest count, event date, logistics or location may require a relative price adjustment.*

PREMIUM SAMPLE MENU

BUTLERED HORS D'OEUVRES

RI Mushroom and Burrata Cheese Bruschetta with Fresh Herbs

Creamy New England Clam Chowder topped with a Petite Clamcake

Prime Beef Slider with Truffle Aioli, Farmhouse Cheddar and Crisp Arugula

Chicken Quesadilla with a Chipotle Sour Cream and Fresh Cilantro

Salty Seas Feta and Watermelon Skewer with Basil Oil

CHEESE AND CRUDITÉS

An Assortment of Imported and Domestic Cheeses Presented with Fresh Fruit and Berries

Assorted Crackers and Sliced Breads

Displayed On A Long Wooden Cutting Board

Accompanied by Fresh Cut Vegetables with Ranch, Dill, and Blue Cheese Dip

SEATED DINNER

Freshly Baked Dinner Rolls from Pain d 'Avignon and Sea Salt Butter

FIRST COURSE

Strawberry Salad, Strawberries, Shaved Red Onion, Crumbled Chèvre, Candied Almonds, Spinach and Arugula, Vanilla Honey Vinaigrette

PRE-SELECTED ENTRÉE COURSE

Grilled Top Sirloin Grilled Local Zucchini, Summer Squash, Red Bell Pepper, Corn Souffle Chimichurri Sauce

Grilled Georges Banks Sea Scallops, Corn and Pancetta Succotash, Roasted Fingerlings, Avocado Cream

{ Vegetarian Option Upon Request }

DESSERT

Wedding Cake provided by the client with no cake cutting fees!

Chocolate Chip Cookies, Vanilla Pot De Crème

Crème Brulee, Mini Ice Cream Cones

Coffee, Decaffeinated Coffee and Herbal Teas

PREMIUM OPEN BAR PACKAGE

Package Includes

Titos Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Johnnie Walker Red Label Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Milagro Tequila

Imported & Domestic Beers to include:

Coors Light, Harpoon IPA, Whalers Rise, Corona and High Noons

Assorted Coca-Cola Products, Poland Spring Sparkling, Juice, Mixers, Ice, Bar Garnishes and Cocktail Napkins



PREMIUM SAMPLE MENU EVENT BUDGET

	PRICE	GUEST COUNT	TOTAL
MENU			
<i>Menu as Proposed</i>	\$84.00	150	\$12,600.00
Artisan Cheese & Crudit� Board	\$18.00	150	\$2,700.00
4 Desserts	\$22.00	150	\$3,300.00
BEVERAGES			
<i>Premium Open Bar Package</i>	\$57.00	150	\$8,550.00
<i>Shepherd's Run Wines - \$10pp</i>			
STAFFING BASED ON 5 HOURS (NO CEREMONY)			
<i>To include portal to portal first class staffing including Event Manager, Waitstaff, Bartenders, Chefs and Culinary Staff.</i>			\$8,800.00
<i>with ceremony</i>			\$9,500.00
EQUIPMENT			
<i>Basic white china (gold or silver rimmed), flatware and glassware. There are many more rental options available.</i>	\$24.00	150	\$3,600.00
LINENS			
<i>Blackstone Caterers offers a wide variety of linen options for your event. Pricing will be based on final selections. Estimate is based on polyester floor length linen in an array of colors, but there are many more fabric types to choose from.</i>			\$3,000.00
SUBTOTAL			\$42,550.00
TOTAL INCLUSIVE OF 8% TAX			\$45,954.00
TOTAL PER PERSON			\$306.36

**Any fluctuation in the guest count, event date, logistics or location may require a relative price adjustment.*

ELITE SAMPLE MENU

BUTLERED HORS D'OEUVRES

RI Mushroom and Burrata Cheese Bruschetta with Fresh Herbs

Creamy New England Clam Chowder topped with a Petite Clamcake

Prime Beef Slider with Truffle Aioli, Farmhouse Cheddar and Crisp Arugula

Chicken Quesadilla with a Chipotle Sour Cream and Fresh Cilantro

Salty Seas Feta and Watermelon Skewer with Basil Oil

BLACKSTONE'S SIGNATURE RAW BAR

Shucked to Order Native Littleneck Clams and a Variety of Local Oysters, Seaweed Salad and Chilled Blackstone Shrimp

Presented on a Bed of Crushed Ice and Seaweed Served with Spicy Cocktail Sauce, Horseradish, Fresh Lemon, Wasabi Melon and Classic Mignonette

**Additional Options Available at Market Price*

ARTISAN CHEESE AND CRUDITÉ BOARD

New England Goat Cheese, Vermont Cheddar, Artisan Brie, Cave Aged Blue And Smoked Gruyere, Fresh Seasonal Vegetables, Basil Aioli, Blue Cheese Dip, Fresh Seasonal Fruit And Berries, Local Honey And Chutneys, Water Crackers And Sliced Breads

SEATED DINNER

Freshly Baked Dinner Rolls from Pain d'Avignon and Sea Salt Butter

FIRST COURSE

Burrata And Heirloom Tomato Salad
Arugula, Basil-Infused Olive Oil, Aged Balsamic

PRE-SELECTED ENTRÉE COURSE

Rosemary Grilled Filet Mignon Potato Gratin, Roasted Broccoli, Whipped Gorgonzola Butter

Grilled Local Striped Bass (Seasonal) Or Halibut
Summer Vegetable Orzo Salad, Baby Corn, Sweet Corn Crema, Basil Oil

{ Vegetarian Option Upon Request }

DESSERT

Wedding Cake provided by the client with no cake cutting fees!

Tiramisu, Vanilla Crème Brulee, Fruit Tarts, Cannoli with Rainbow Sprinkles

Coffee, Decaffeinated Coffee and Herbal Teas

ELITE OPEN BAR PACKAGE

Package Includes

Passed Specialty Cocktail - select one, based on use of liquor from the Elite Package

Elite Brands, Ketel One Vodka, Bombay Sapphire, Mount Gay Rum, Bacardi Rum, Johnnie Walker Black Label Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Casamigos Tequila

Imported & Domestic Beers to include:

Coors Light, Harpoon IPA, Whalers Rise, Corona and High Noons

Assorted Coca-Cola Products, Poland Spring Sparkling, Mixers, Ice, Bar Garnishes and Cocktail Napkins



ELITE SAMPLE MENU EVENT BUDGET

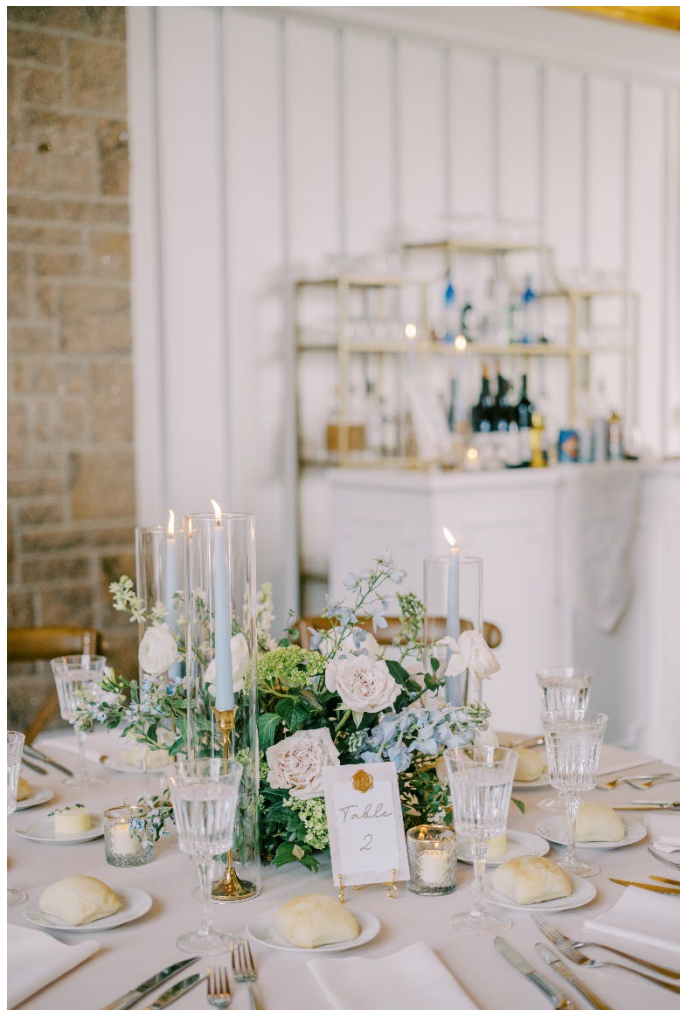
	PRICE	GUEST COUNT	TOTAL
MENU			
<i>Menu as Proposed</i>	\$97.00	150	\$14,550.00
<i>Blackstone's Signature Raw Bar</i>	\$22.00	150	\$3,300.00
<i>Artisan Cheese & Crudit� Board</i>	\$18.00	150	\$2,700.00
<i>4 Desserts</i>	\$22.00	150	\$3,300.00
BEVERAGES			
<i>Elite Open Bar Package</i>	\$67.00	150	\$10,050.00
<i>Shepherd's Run Wines - \$10pp</i>			
STAFFING BASED ON 5 HOURS (WITHOUT CEREMONY)			
<i>To include portal to portal first class staffing including Event Manager, Waitstaff, Bartenders, Chefs and Culinary Staff.</i>			\$9,000.00
<i>with ceremony</i>			\$9,700.00
EQUIPMENT			
<i>Basic white china (gold or silver rimmed), flatware and glassware. There are many more rental options available.</i>	\$24.00	150	\$3,600.00
LINENS			
<i>Blackstone Caterers offers a wide variety of linen options for your event. Pricing will be based on final selections. Estimate is based on polyester floor length linen in an array of colors, but there are many more fabric types to choose from.</i>			\$3,000.00
SUBTOTAL			\$49,500.00
TOTAL INCLUSIVE OF 8% TAX			\$53,460.00
TOTAL PER PERSON			\$356.40

**Any fluctuation in the guest count, event date, logistics or location may require a relative price adjustment.*

COMPLIMENTARY INCENTIVES

With a signed contract within 20 days, Blackstone is pleased to offer the following items complimentary for your event:

- ❖ Personal Butler - A Personal Server for the Newlyweds all evening
- ❖ (3) Vendor Meals
- ❖ Lemonade, Hot Apple Cider or Infused Water Before, if Ceremony is On Site
- ❖ Client will be offered a complimentary tasting for two of Shepherd's Run wines with the team at Shepherd's Run. Final wine selections can be made at this tasting.



MEET OUR DIRECTOR

JACKIE SAHAGIAN

Director of Events at Shepherds Run

As a Director of Events, there no better feeling than hearing those 8 little words, "that was the best event I ever attended!" It can instantly melt away the stress and worry that goes into the planning and execution of a seemingly flawless event. Spoiler alert, there's always something that comes up! As a event expert, I pride myself on knowing how to manage through the tough situations, and rely on my relationships with the vendors and management skills to overcome any obstacle. As a sales professional, increasing revenues and achieving booking goals is a top priority for me, and one that I do not fall short on.

I'm so lucky to have landed a career that allows me to do what I love and work with clients on the most important day of their lives, or in their company's year! Bringing a clients' vision to reality is my biggest passion. During my downtime you can find me sweating it out at a spin class, knitting creations in a local class, or volunteering in my southern Rhode Island community. I'll never turn down a great Pinot Noir paired with a delicious charcuterie board.

Fun Facts About Jackie:

- I lived in Sippy Downs, Australia for (5) months.
- I am 50% Armenian and have an Armenian last name.
- If I wasn't a wedding caterer what would I be: I would love to be a wedding dress designer and name my boutique after "Jackie O".



MEET OUR SALES & EVENTS SPECIALIST

ROWAN SANKO

Sales and Events Specialist at Shepherd's Run

Rowan is part of the Jersey dream team at Shepherds Run with counterpart, Jackie Sahagian.

Rowan has always been a planner. Growing up, she would help plan her family parties complete with timelines, themes and coordinating décor/menus. In 2016 she moved to Rhode Island to attend Johnson and Wales University where she graduated with a Bachelor's of Science in Sports, Entertainment, and Event Management. She graduated in 2019 and fell in love with New England and never left!

The wedding industry immediately drew her in, with the needed attention to detail, being able to work closely with her couples, and the gratification of knowing she had a small part in making the biggest day of their lives a success. Her favorite part of weddings is seeing the blank slate of Shepherds Run the morning of your wedding and the transformation that occurs when all vendors come on site. From Exquisite Events Decor, florists, DJ/Bands, and the Blackstone Team we bring warmth, personality, and customization to each and every couples wedding day.



Fun Facts About Rowan

- When I'm not detailing weddings, I paint canvases in my spare time
- I am a dual citizen of Ireland
- I've traveled to (7) different countries

MEET OUR CHEFS

JAMES CAMPAGNA

Executive Chef

James was first introduced to culinary arts at his family's local Italian restaurant at 12 years old. From there his passion for cooking brought him home to Johnson & Wales after studying at Duquesne University.

Upon graduation James attended the Italian Culinary Institute outside of Milan for training in traditional Italian cuisine. Since then, James has settled at home in Rhode Island working with various styles of cuisines ranging from casual to fine dining. His farm to table approach using locally grown ingredients has been a backbone of his style for years. Today he resides in Tiverton with his wife Rebecca and twin daughters Liliana and Cecilia.



JENNIFER HOURIGAN

Executive Sous Chef

Growing up with a family that loves to travel and dine out, Chef de Cuisine Jennifer Hourigan, learned an appreciation for food and different cultures at an early age. Jennifer began her culinary career as a teenager working in a local Italian family run restaurant in her hometown preparing salads and cold appetizers.

Her love for cooking eventually brought her to Johnson and Wales University in Providence, RI, where she received a bachelor's degree in Culinary Nutrition. During her schooling Jennifer worked at the prestigious Al Forno Restaurant and it is where Jennifer developed a passion for local seasonal products. Jennifer also spent time in Scottsdale, AZ in the Tonto Forest where she learned about Southwest Cuisine at the Dessert Mountain Resort and in Miami, FL where she worked at the Pritikin Longevity Center a healthcare weight-loss center with industry leading weight-loss techniques.

Jennifer's love for Newport brought her here to Blackstone Caterers where she has worked and lived for 16 years while also teaching Culinary Arts to Newport High-school Students for the past eight years.

One of Jennifer's greatest joys is seeing a student of hers have her same love and passion for cooking and become successful in the industry.

