TERRAIN GARDENS

Weddings at Devon Yard
Deeply rooted in nature and plant life, terrain is inspired by the idea of merging house and garden to create an experience for all the seasons, to shape a life lived outside and in. From the gardeners and designers behind terrain, Terrain Gardens offers an expansive, horticultural retreat that beautifully pairs indoor and outdoor spaces for celebrations of all kinds. Adjacent to Terrain at Devon, our secluded gardens provide a lush backdrop from spring’s first blooms to the festive richness of the holidays.

Celebrations at Terrain Gardens pair this botanical setting with a convivial atmosphere to welcome family and friends. Built on strong relationships with trusted growers, we create locally-sourced menus that reflect harvest cycles across the seasons. Warm and inviting, our spaces are designed to captivate the senses and inspire a celebratory, communal spirit in your gathering.

Our Neighbors at Devon Yard

Terrain at Devon
Nature-inspired goods for the home + garden, plus a seasonal nursery

Terrain Cafe
A cafe inspired by the bounty of the land, spotlighting the harvest of local farmers

Anthropologie & Co.
An immersive experience for apparel, home furnishings, décor design, beauty & more

Amis Trattoria
A vibrant Roman trattoria offering a refreshing vision of Italian tradition
**EVENT spaces**

**WEDDINGS** at Terrain Gardens include the exclusive use of the Ceremony Garden, Garden Porch, Reception Room, and Private Suite during a 5½ hour time frame. In each space, our ever-changing gardens and container plantings provide a layered horticultural experience. These permanent installations offer a beautiful backdrop for additional florals and décor.
Available for celebrations year-round, our reception room pairs rustic charm with modern amenities. Brightened by a large skylight, the space offers high ceilings with ample room for hanging installations. Reclaimed barnwood floors, farmhouse tables, elegant Danish-designed seating, string lights, portable bars, and all-season temperature control provide an elegant and comfortable event framework.

**Capacity:** 140 guests

**Reception Area:** 2,000 square feet

**Dance Floor:** 15’x25’
CEREMONY SPACES

OUTDOOR

INSPIRED by European landscapes, our ceremony space is a secluded garden hideaway. Wirework Pavilion serves as the centerpiece, surrounded by beautifully manicured lawns, espalier trees, and porches seasonally draped in white wisteria. Outdoor mantels and comfortable benches line the garden, while a brick pathway is used as the aisle. For late afternoon ceremonies, overhead festival lights provide a glowing transition into evening. The garden is equipped with power, as well as chairs for up to 140 guests seated on the lawn.

Ceremonies may begin at 5:30 PM or earlier. Aisle measures 57’ long, 5.9’ wide.

INDOOR

IN THE COLDER MONTHS of the year, our reception room is utilized for both the formal ceremony and the evening’s festivities. Our reclaimed barn doors serve as the focal point for the exchanging of vows, which also creates a beautiful backdrop for capturing the day’s moments. Guests are whisked away to our heated patio enclosure for cocktail hour on the garden porch while our team seamlessly transforms the space for an evening of farm-to-table food, bespoke beverages and dancing beneath our twinkling string lights.
ADDITIONAL SPACES

GARDEN PORCH

OVERLOOKING the gardens, our weather-protected porch is perfect for a post-ceremony cocktail hour. This airy space makes a graceful transition between the ceremony garden and reception room. Waxed canvas curtain panels are available to enclose the space in case of cold or inclement. The porch includes high top tables, a mobile bar, string lights, space heaters, and overhead fans.

PRIVATE SUITE

THIS spacious changing suite offers a quiet place to collect your thoughts before the ceremony. The space includes seating areas for the bridal party as well as a private restroom, full length mirrors, and tall hooks for gowns.
GUIDED by the seasonal harvest, our in-house culinary staff creates locally-inspired menus for all occasions, from plated meals to family-style dining and cocktail receptions. We use hand-selected ingredients to create celebratory menus in partnership with farmers we know and trust. Our warm, professional event staff brings an effortless approach to hospitality, while beautifully-styled table settings provide the finishing touch for your celebration.
stationary appetizers
harvest cheese & seasonal roasted vegetable display
fresh fruit, pickles, nuts, preserves, baguette toast
charcuterie board
local cured meats, served with pickles, mustard, preserves, and crostini

passed appetizers
hot chicken skewers
house-made pickle
katsu sando
panko crusted pork tenderloin, pickled vegetables, kewpie mayo
buffalo cauliflower
bleu ranch, micro celery
toysters rockefeller
baby spinach, breadcrumbs, fennel pollen
roasted baby beets
goat butter, fleur de sel
new england style shrimp
cucumber, lemon aioli

starter
burrata
strawberries, honey, basil oil, pea vines

mains
red wine braised short rib
mashed potato, snap peas, roasted heirloom carrot
seared sea scallops
pistachio crusted, marinated kale, broccoli, tabini yogurt
eggplant parmesan
san marzano tomato, burrata

desserts
cream puffs
caramel crunch
tartlets
salted honey
macarons
earl grey caramel
Terrain Gardens features a selection of liquors from local distilleries as well as some crowd favorites, wines from local importers.

LIQUORS

STANDARD LIQUORS
Title Vodka
Bluecoat American Gin
Tanqueray Gin
Don Q Blanco Rum
El Jimador Tequila
Makers Mark Bourbon
Dewars White Scotch
Bulleit Rye

DELUXE UPGRADE
+$20 per guest
Grey Goose Vodka
Johnnie Walker Black Scotch
Patron Silver Tequila
Woodford Reserve Bourbon
Bombay Sapphire Gin

WINE

WHITE
Bacchus Chardonnay
Bella Vita Pinot Grigio
Radley & Finch Sauvignon Blanc
Wayvine “Unoaked” Chardonnay
Empire Estate Riesling

RED
Bacchus Cabernet
Bella Vita Montepulciano
Cambo Malbec
Poggio Anima Sangiovese
Bacchus Pinot Noir
“Ginger’s Cuvee”
Wayvine Carmine
Domaine de L’Ecu
Syrah “Love & Grapes”

SPARKLING & ROSÉ
Ca’Sisa Prosecco
Casteller Cava Brut Rosé
Galen Glen Rose “Vinology”

BEER

domestic beers available upon request
2SP Pony Boi Light Lager
Dogfish Head 60 min IPA
Lagunitas Pils
Allagash White
Sly Fox Helles Lager
Sly Fox SRT Pale Ale
Angry Orchard Stone Dry Seasonal Craft

SIGNATURE COCKTAIL

Floral French 75
gin, hibiscus, rose, lemon & prosecco

Perfect Pear
vodka or tequila, coconut water, ginger thai chile syrup, asian pear

In the Garden
vodka or gin, aloe vera, snap pea, tarragon, lemon & pomelo bitters

Agua de Piedra
tequila, dry curaçao, hibiscus, cardamom & lime

Higher Ground
bourbon, toasted cacao, neustown square honey, mole bitters & coffee bitters

+$10 per person for (2)
VENUE FEES

MAY, JUNE, SEPTEMBER & OCTOBER

Saturday: $8,000
Friday: $6,000
Sunday – Thursday: $5,500

NOVEMBER-APRIL, JULY & AUGUST

Saturday: $6,500
Friday: $5,000
Sunday – Thursday: $4,500

FOOD & BEVERAGE

$140 PER PERSON

Menu Includes:

Cocktail hour
choice of six (6) passed hors d’oeuvres, (2) house stationary displays
1st course
soup or salad course with terrain bread
2nd course
choice of three (3) entrées served family-style or plated
3rd course
choice of three (3) dessert items
complimentary s’mores

Complimentary seasonal group menu tastings take place prior to your event

Beverages

5 hour open bar
Red, white and sparkling wine, craft beer, and standard spirits

additional upgrade options available for all packages

20% gratuity and 6% PA tax will be applied on proposal and final contract

Guest Minimum:

Fridays - 80 guests
Saturday - 100 guests
Sunday - 60 guests
AMENITIES and inclusions

VENUE

WEDDINGS at Terrain Gardens include the exclusive use of the Ceremony Garden, Garden Porch, Reception Room, and Private Suite during a 5 1/2 hour time frame. Access to the Private Suite begins 2 hours prior to your event. Indoor spaces are climate controlled year-round.

Additional spaces at Devon Yard may also be reserved for rehearsal dinners, groom’s packages, send-off brunches, engagement parties, bridal showers, and more. Please ask our sales manager for details.

Parking spaces are available for up to 130 guests. Valet parking may be provided by a pre-approved vendor for an additional cost.

EVENT COORDINATION

OUR experienced events team will assist you in defining key elements of your celebration. The events team will assist in the following as it pertains to the caterer and venue: coordination of the ceremony procession, menu selection, cake cutting, floorplan mapping.

Please note: event coordinators do not assist with elements such as décor installation, color consultation, transportation coordination, or vendor contracting.

PHOTOGRAPHY

WEDDING parties may take photos throughout the gardens and terrain nursery during the contracted time.

Please note that photos are not permitted inside retail or restaurant spaces. No products or fixtures may be moved for photography.
SOUND

Our event space includes a state-of-the-art, Broadway-style audio visual system. The system offers zoning capabilities and will reproduce clear, clean coverage to the entire space. There are local inputs for visiting mixing consoles for your

The bridal suite features a Bluetooth receiver and audio system, so the party can seamlessly incorporate their own music while preparing for the day’s events.

*The use of Terrain Gardens sound equipment by outside vendors is subject to approval from Terrain Events.

DÉCOR & DESIGN

- Reclaimed barnwood floors
- Overhead festival lights throughout venue
- Skylight in Reception Room
- Portable bar for outdoor spaces
- Hightop Tables
- Ceremony and reception chairs for up to 140 guests
- 10’ rectangle farmhouse tables
- Card box
- Sweetheart table
- Stylized outdoor firepit

TABLETOP

- Cotton napkins, color of your choosing
- Customized menu cards
- Cutlery
- Matte white china tableware (upgrades available)
- Votive candles, 4-5 per table
- Glassware includes champagne flutes, wine glasses and barware
- Signage includes table numbers, hand-scripted welcome sign

FOOD & BEVERAGE

- Our culinary team will assist you in choosing a seasonal, locally-inspired menu for your event, paired with signature cocktails and hand-selected wines.
- Plated and family style service available.
- Professional waitstaff, bartenders, and coordinators deliver welcoming and efficient service.
- Wedding cakes are not included in food and beverage packages, however there are no fees associated with providing your own. Please reference our vendor list for recommended bakeries.
CONTACT us

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For more inspiration, follow us on
instagram: @terrain_events

OUR LOCATIONS
The Garden Shed at Terrain at Styer’s
Glen Mills, PA

Terrain Gardens at Devon Yard
Devon, PA

Please note: The information provided in this brochure may be subject to change. During the planning process for your event, the Terrain Events team will provide updates regarding any changes that may impact your occasion.