

# The Farm at Worlds End

123 De Kay Dr, Esperance, NY



# Origin


In the last ten years, a tight knit community of creatives has coalesced at and around Worlds End Farm, building and defining a way of life that emphasizes process and everyday celebration.

The ways in which this group has practiced and sustained hospitality for each other is the basis for the Worlds End Events program. In this regard, all accommodations, food, beverage, linens, florals and ceramics are sourced from the farm, handled by our friends and staff and inclusive in your booking.

To operate from this place of abundance is at the heart of operations at Worlds End; we offer you a snapshot of this lifestyle, an extension of our home, the bounty of the land and our vision of communal living.







Worlds End is a working farm; replete with flocks of chickens & sheep; hives of bees & artists; and complete with a world class compost system that incorporates 75% of the waste generated on site. Seated on 107 acres of planted and open fields and woodlands, the farm is named for the T.C. Boyle novel Worlds End (which documents the American experiment in Peekskill, NY - the owners hometown).

Founder Sarah Ryhanen brings her exquisite floral stylings and the family's soap business, Saipua, to the farm at Worlds End. Free form and organic, this floral practice weaves itself throughout the property. Formerly seen on fashion runways, at international weddings, and artist collaborations, these arrangements find a natural home amongst the fields at Worlds End. Sprung from the earth and deftly shaped to enhance the already ethereal grounds, these flowers show only one aspect of Sarah's exacting and generous spirit, an energy that pervades all things on the farm.





## Lodging

By way of the 19th century barns, farmhouses, and hand-hewn cabins by local Amish woodworkers, there is an array of accommodations to house our guests, all authentic to life at Worlds End. Sleeping twenty-one, the rooms in the farmhouse and communal barn are simply outfitted and dressed with home-spun textiles (from our flock of Icelandic sheep) and well-appointed antiques.

Each of the five cabins offers your guests a serene outpost to retreat to after a long hike, equipped with a private outhouse and a cast-iron, wood-burning stove serviced daily.







The holistic cycle of entertaining at Worlds End starts with the garden and pastures. Our vegetable beds and grazing pastures are a stones throw from the big barn gathering space and our indoor and outdoor kitchens.

Menus are planned from daily vegetable and fruit harvests on the farm and feature our own chicken, lamb, eggs and honey.







## Sample Schedule

While each event here is unique, the weekend at Worlds End is an all-encompassing experience designed with ease and enjoyment in mind.

On Friday you'll arrive, settle into your quarters, then join your guests for a drink in the big barn; which serves as the 'commons' for the weekend. Dinner takes place around the wood fired kitchen garden grill. After dinner, lounge by the bonfire, make your way to the amaro cabinet for a nightcap and settle in for tomorrow's activities.

Saturday morning begins with coffee, tea and breakfast in the barn. Our grounds are yours to explore; hike our woods, visit the farm animals with Heidi our shepherd, peruse the flower fields, jump in our swimming pond and then sun yourself on the dock. Take a rinse in the outdoor shower and lather up with patchouli and rose-scented soaps made onsite. Grab a novel from the farm's library on the way to lunch. Your guests can grab a picnic lunch in the barn along with a half bottle of wine to accompany them on whatever adventure they may choose.

Rounding the bend, it's time to get ready for the night's festivities. Prepare for a full feast by Nahvae, a perfectly made cocktail, and dancing in the barn under our 40-inch wide disco ball.

Before packing up on Sunday, we invite you and your guests to enjoy a farewell brunch and perhaps a bit of friendly competitive archery with our staff.







# Included Services

## Private Access to Whole Property

- Private, Dedicated Space for Rehearsal Dinner, Rehearsal, Ceremony, Reception, Afterparty
- Accommodations for 21- 25 guests
- Dedicated Accommodations Coordinators

## Food and Beverage for 5 Meal Periods

- Welcome Drinks
- Rehearsal Dinner
- Breakfast Saturday
- Lunch Saturday
- Pre-Ceremony Beverages
- Cocktail Hour
- Reception Dinner and Bar Selections
- Wedding Dessert
- Brunch Sunday
- Snacks Throughout

## Rentals Throughout

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- Flatware, Silverware, Glassware
- Tables and Linens
- Chairs and Benches
- Audio/Visual Equipment

## Service and Kitchen Staff

- Captain, Servers, Bartenders, Bussers
- Kitchen team of Chefs, Sous Chefs, Prep Cooks

## Florals

- Room and Common Space Arrangements
- Table Decorations for Meals
- Ceremony Florals

## Event Coordinators

- Consultation on Planning
- Day-Of Coordination



# Logistics & Pricing

Worlds End is a unique venue in that our pricing is inclusive of not only the rental of our farm, but also all customized meals, beverages, planning services, staffing, rentals, florals, lodging and use of our sound systems and DJ equipment. Every event is individualized, and varies based on your guest count and the length of your stay, the nature of the menus you choose, your wine/spirit preferences and how grand of a floral installation you'd like.

For 2021, we are entertaining parties up to 75 people. We have onsite lodging for up to 21 guests. The site rental accommodations include 2 bedrooms in the main farmhouse, 4 bedrooms in the barn, and 5 cabins which sleep 2 guests each. Rooms can either be booked by you, or individually by your guests.

We have tiered pricing for our warm and cool [or peak and off-peak] seasons. Warm season runs from May 15th - October 15th. Cool (winter) season is October 16th - May 14th.

Some pricing examples:

A weekend wedding rental for 75 guests, inclusive of 5 on-site meals and lodging for 21 guests starts at \$80,000.

A two-day, one night 50th birthday celebration for 50 guests, inclusive of 3 on-site meals (welcome lunch, dinner party and day-after brunch) with lodging for 21 guests starts \$52,000.

A 10 person family reunion in cool season, inclusive of 5 on-site meals and lodging for 10 begins around \$28,500.



We will help navigate, educate, feed, and entertain you and your guests throughout your stay and it's worth noting that our pricing is inclusive of everything for your celebration except photography and entertainment.

We love to plan special occasions, and we look forward to hosting you and welcoming you to our world.

Please contact [events@saipua.com](mailto:events@saipua.com).





