

Weddings at The Publick House



2017 - 2018 WEDDING PACKAGES & RECEPTION INFORMATION

*On the Common, 277 Main Street, Route 131 P.O. Box 187 · Sturbridge, MA 01566
1-800-PUBLICK · 508-347-7323 ext. 287 · www.publickhouse.com · sales@publickhouse.com*

Weddings at The Publick House

History of the Publick House Historic Inn

Founded in 1771 • Listed in the National Register of Historic Places

Since 1771, the Publick House has been the site of countless memorable weddings, meetings, functions and revolutionary good times. Today the tradition continues. The Publick House makes any event special. No one offers a more unique combination of location, charm and hospitality. The Publick House has been known for over 240 years for providing legendary Yankee hospitality, which will make your event memorable. While maintaining its 18th century ambiance, we provide 21st century comforts. When you come to the Publick House to feast on our generous meals and enjoy the comfort of our Yankee hospitality, you'll be warmed by the same magnificent open hearths that warmed our early American ancestors.

Located at the junction of I-84 and I-90 in Sturbridge, Massachusetts, the Publick House Historic Inn is just 20 minutes from Worcester, one hour from Boston & Rhode Island, and 45 minutes from Hartford.



Historic Inn
17 Historic Guest Rooms



Chamberlain House
20 Guest Rooms



Country Lodge
63 Guest Rooms

Through the years, this historical destination has grown into a landmark in Sturbridge, Massachusetts, offering two charming restaurants that boast a dining experience from an era that has long passed with post-beam ceilings and old fashion fireplaces. We have 100 guest rooms with your choice of three lodging facilities all in a historical setting with private baths and air conditioning. The Historic Inn has 17 country guest rooms each with their own 18th century décor, our newly renovated and expanded Chamberlain House now has 12 suites and 8 guest rooms, and the Country Lodge has 63 guest rooms nestled on the hill with a brand-new outdoor pool!

Be sure to visit our Bake Shoppe, a real 18th century bakery, where irresistible things come out of our Yankee ovens. On a beautiful day, you can enjoy your morning coffee and fresh baked pastries on our picturesque patio. We offer several beautifully appointed private dining and meeting rooms, one that will surely fit your needs for any occasion! Let us do the work from start to finish, including a delicious homemade cake to top off the day!



2017 - 2018 WEDDING PACKAGES

Garden Romance Tent Wedding Package

(Offered May – October, Price begins at \$62 per person.)

Historical Romance Wedding Package

(Offered May – November, Price begins at \$60 per person.)

Wonderful Winter Wedding Package

(Offered December – April, See price sheet for special pricing.)

A Mid-Week Romance Package

(Offered Year Round, Monday – Thursday, using the Wonderful Winter Wedding Menu.
Price begins at \$44 per person, include One Hour Bar for \$52 per person)

Traditional Brunch Wedding Package

(Menu Available Upon Request, Offered Year Round, Price begins at \$52 per person.)

Country Buffet Wedding Package

(Menu Available Upon Request, Offered Year Round, Price begins at \$68 per person.)

Each Wedding Package Includes

A Five Hour Reception

Private Wedding Party Reception Area

An Elegant Three or Four Course Dinner

Champagne or Sparkling Apple Cider Toast

Water with Lemon Wheels

Wedding Cake created by our Pastry Chefs

Complimentary Wedding Tasting for Two

*White Floor Length Table Linens, White Overlays and
Your Choice of House Colored Napkins*

Oil Lamp Centerpiece for each Guest Table

Silver or Gold Framed Table Numbers

Cake Knife & Server and Toasting Glasses as a Keepsake

Wooden Replica of Historic Inn for Gift Cards

Suite with Full Breakfast the Next Morning

Overnight Guest Room Block Reserved for your Guests

Beautiful Landscaped Grounds as a Back Drop for your Wedding Photos

On-Site Banquet Manager to Oversee Your Wedding Day

Referral List of Professional Wedding Services

Discounts on Your Bridal Shower, Rehearsal Dinner & Post Wedding Breakfast

See each individual Wedding Menu for pricing and entrée choices.

Weddings at The Publick House



Paige Hall



The Historic Barn



Hillside
Gazebo



Meadow

Paige Hall with the Historic Barn

Features of Paige Hall with the Historical Barn Venue...

- Grand Ballroom with Post & Beam Cathedral Ceiling
- Lofts filled with Antique Charm
- 1771 Original Barn with Horse Stables
- Antique Cart to display your Stationary Hors d'Oeuvres
- Beautiful Hardwood Floors Throughout
- Palladium & a Greenhouse Wall of Windows
- Seats up to 160 Guests in Paige Hall
- Maximize seating in the Historic Barn to total 190 guests
- Iron Chandeliers & Wall Scones from the 1700's
- The Library as your Private Wedding Party Reception Area

Paige Hall Ceremony Package

\$500 fee

The Publick House Historic Inn offers picture perfect settings for your wedding ceremony, with outdoor and indoor locations.

MEADOW

(Based on Availability)

HILLSIDE GAZEBO

(Available May through October)

PAIGE HALL

(Guest Tables will be Pre-set around the Perimeter of the Room)

All ceremony packages include the following:

- Use of Outdoor Site Location for Ceremony & Photographs
- Banquet Chairs for Indoor Locations
- White Padded Folding Chairs for Outdoor Locations
- Wooden Lectern
- Electricity for Music with Skirted Table
- Water Station (with outdoor sites)
- One Hour Ceremony Rehearsal with a Banquet Team Member
*(Time/date based on ceremony location availability,
alternate rehearsal locations available if the location is reserved by contract.)*
- If weather is inclement with an outdoor location,
your ceremony can be moved into Paige Hall.

Weddings at The Publick House



2017 - 2018 HISTORICAL ROMANCE WEDDING MENU

(Offered May – November, Price begins at \$60 per person.)

Four Course Dinner includes Bread Basket, Appetizer, Salad, Entrée with Vegetable & Starch.
Your Wedding Cake for Dessert, Coffee & Tea. Vegetarian & Dietary Restricted Entrees are Available upon Request.

“Publick House” Bakery Basket

House-Made Pecan Sweet Rolls, Nut Bread, Cornbread & Dinner Rolls

Choice of Appetizer

- New England Clam Chowder
- Butternut Squash Bisque *with Chive Crème Fraiche*
- Spinach Tortellini *with Roasted Tomatoes, Grilled Portobello Mushrooms & Basil Pesto*
- Crab Cake *with Corn-Tomato Relish & Basil Aioli (additional \$4.00 per person)*
- Jumbo Shrimp Cocktail *with Horseradish-Cocktail Sauce (additional \$4.00 per person)*

Choice of Salad

- “Publick House” Salad *Mixed Greens, Cucumbers, Tomatoes, Carrots & Red Onion*
- Bleu Cheese Salad *with Mixed Greens, Dried Cranberries & Walnuts*
- Roasted Beet Salad *with Mixed Greens, Tomatoes, Cucumbers & Radishes, topped with Parmesan Crisps*
- Spinach Salad *with Dried Cranberries, Candied Pecans & Crumbled Goat Cheese*
- Caesar Salad *with Parmesan Cheese, Garlic-Herb Croutons & Caesar Dressing*

Entrées

Choice of (2) entrees, or (3) entrees for an additional \$2 per person

Chef's Choice of Vegetarian Entrée Always Available at No Additional Fee Per Person.

- \$60 Baked-Stuffed Chicken *with Spinach, Goat Cheese & Sundried Tomatoes, topped with Velouté Sauce*
- \$60 Orchard Chicken *with Cornbread-Sausage Stuffing, topped with Cider-Cream Sauce*
- \$60 Statler Chicken Breast *with Lemon-Herb Sauce*
- \$60 Roasted Pork Loin *with Spiced-Apple Pan Gravy*
- \$60 Roasted Native Turkey *with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy*
- \$60 Yankee Pot Roast *with Pan Gravy*
- \$61 Pan-Roasted Salmon *with Citrus-Thyme Beurre Blanc*
- \$61 Buttercrumb Scrod *with Lemon-Dill Sauce*
- \$66 Roasted Prime Rib of Beef *Au Jus & a Popover*
- \$67 Roasted Tenderloin of Beef *with Porcini-Pistachio Crust & Demi Glace*
- \$70 Duet of Petit Filet Mignon & Baked-Stuffed Jumbo Shrimp

All Entrees Served with Choice of Potato & Market Fresh Vegetable

Dessert

*Your Wedding Cake is served with a Chocolate-Covered Strawberry
Regular & Decaffeinated Coffee & Assorted Hot Teas*

A 7% Massachusetts Meal Tax, a 15% Service Charge and a 5% taxable administrative fee will be added to the above prices. Prices are subject to change. 3.16

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PUBLIC HOUSE HISTORIC INN

Paige Hall & The Historic Barn
at Christmas Time

*We are decorated for the Holidays
December through the 3rd Weekend in January*



Weddings at The Publick House



2017 - 2018 WONDERFUL WINTER WEDDING MENU

(Offered December – April, See price sheet for special pricing.)

This menu is also used with our Mid-Week Romance Wedding Package.

Three Course Dinner includes Bread Basket, Appetizer, Salad, Entrée with Vegetable & Starch.

Your Wedding Cake for Dessert, Coffee & Tea. Vegetarian & Dietary Restricted Entrees are Available upon Request.

“Publick House” Bakery Basket

House-Made Pecan Sweet Rolls, Nut Bread, Cornbread & Dinner Rolls

Choice of Appetizer or Salad

Add both courses for an additional \$5 per person.

Appetizers

- New England Clam Chowder
- Butternut Squash Bisque *with Chive Crème Fraiche*
- Spinach Tortellini *with Roasted Tomatoes, Grilled Portobello Mushrooms & Basil Pesto*
- Crab Cake *with Corn-Tomato Relish & Basil Aioli (additional \$4.00 per person)*
- Jumbo Shrimp Cocktail *with Horseradish-Cocktail Sauce (additional \$4.00 per person)*

Salads

- “Publick House” Salad *Mixed Greens, Cucumbers, Tomatoes, Carrots & Red Onion*
- Bleu Cheese Salad *with Mixed Greens, Dried Cranberries & Walnuts*
- Roasted Beet Salad *with Mixed Greens, Tomatoes, Cucumbers & Radishes, topped with Parmesan Crisps*
- Spinach Salad *with Dried Cranberries, Candied Pecans & Crumbled Goat Cheese*
- Caesar Salad *with Parmesan Cheese, Garlic-Herb Croutons & Caesar Dressing*

Entrées

Choice of (2) entrees, or (3) entrees for an additional \$2 per person

Chef's Choice of Vegetarian Entrée Always Available at No Additional Fee Per Person.

- Baked-Stuffed Chicken *with Spinach, Goat Cheese & Sundried Tomatoes, topped with Velouté Sauce*
- Orchard Chicken *with Cornbread-Sausage Stuffing, topped with Cider-Cream Sauce*
- Statler Chicken Breast *with Lemon-Herb Sauce*
- Roasted Pork Loin *with Spiced-Apple Pan Gravy*
- Roasted Native Turkey *with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy*
- Yankee Pot Roast *with Pan Gravy*
- Pan-Roasted Salmon *with Citrus-Thyme Beurre Blanc (additional \$2.00 per person)*
- Buttercrumb Scrod *with Lemon-Dill Sauce (additional \$2.00 per person)*
- Roasted Prime Rib of Beef *Au Jus & a Popover (additional \$6.00 per person)*
- Roasted Tenderloin of Beef *with Porcini-Pistachio Crust and Demi-Glace (additional \$10.00 per person)*
- Duet of Petit Filet Mignon & Baked-Stuffed Jumbo Shrimp *(additional \$14.00 per person)*

All Entrees Served with Choice of Potato & Market Fresh Vegetable

Dessert

Your Wedding Cake is served with a Chocolate-Covered Strawberry

Regular & Decaffeinated Coffee & Assorted Hot Teas

A 7% Massachusetts Meal Tax, a 15% Service Charge and a 5% taxable administrative fee will be added to the above prices. Prices are subject to change. 3.16

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Garden Romance Tent Venue with the Little Red Barn Patio

Features of the Garden Tent Venue...

50' X 60' Grand Tent with Side Walls & Clear Arched Windows

Garden Terrace with a 30' x 40' Tent

Grand Stone Stairway Leading from the Little Red Barn Patio to the Terrace

Elegant Tent Ceiling Liners & Chandeliers

Guest Seating Accommodates 200 people under the Tent
with Additional Seating on the Garden Terrace

16' X 20' Rosewood Dance Floor

Perimeter Lighting & Mounted Fans

Brick Walkways & Stone Paver Flooring Under the Tent

Built-in Gas Fireplace with Comfortable Sitting Area

Beautiful Restrooms Attached to the Garden Tent

Professionally Designed Landscaped Grounds

Garden Gazebo for Photo Session and/or Ceremony

Tent Heaters Provided, as Needed

Suite 501 as your Private Wedding Party Reception Area



Tent Ceremony Package

\$500 fee

The Publick House Historic Inn
offers picture perfect settings for your wedding ceremony.

GARDEN GAZEBO

MEADOW

(Based on availability)

All ceremony packages include the following:

2 Hours Use of Site Location for Ceremony & Photographs

White Padded Folding Chairs

Wooden Lectern

Electricity for Music with Skirted Table

Water Station

One Hour Ceremony Rehearsal with a Banquet Team Member

(Time/date based on ceremony location availability,
alternate rehearsal locations available if the location is reserved by contract.)

If weather is inclement, your wedding ceremony will be hosted under
the Garden Tent with guests seated at their tables, or set theatre style under
the Garden Terrace Tent based on weather and guest count.

Private event space is not guaranteed inside the Publick House Historic Inn.



The Garden Gazebo

Weddings at The Publick House



2017 - 2018 GARDEN ROMANCE WEDDING MENU

(Offered May - October, Price begins at \$62 per person.)

Three Course Dinner includes Bread Basket, Appetizer, Salad, Entrée with Vegetable & Starch.
Your Wedding Cake for Dessert, Coffee & Tea. Vegetarian & Dietary Restricted Entrees are Available upon Request.

"Publick House" Bakery Basket

House-Made Pecan Sweet Rolls, Nut Bread, Cornbread & Dinner Rolls

Choice of Appetizer or Salad

Add both courses for an additional \$5 per person.

Appetizers

- New England Clam Chowder
- Butternut Squash Bisque *with Chive Crème Fraiche*
- Spinach Tortellini *with Roasted Tomatoes, Grilled Portobello Mushrooms & Basil Pesto*
- Crab Cake *with Corn-Tomato Relish & Basil Aioli (additional \$4.00 per person)*
- Jumbo Shrimp Cocktail *with Horseradish-Cocktail Sauce (additional \$4.00 per person)*

Salads

- "Publick House" Salad *Mixed Greens, Cucumbers, Tomatoes, Carrots & Red Onion*
- Bleu Cheese Salad *with Mixed Greens, Dried Cranberries & Walnuts*
- Roasted Beet Salad *with Mixed Greens, Tomatoes, Cucumbers & Radishes, topped with Parmesan Crisps*
- Spinach Salad *with Dried Cranberries, Candied Pecans & Crumbled Goat Cheese*
- Caesar Salad *with Parmesan Cheese, Garlic Herb Croutons & Caesar Dressing*

Entrées

Choice of (2) entrees, or (3) entrees for an additional \$2 per person

Chef's Choice of Vegetarian Entrée Always Available at No Additional Fee Per Person.

- Baked-Stuffed Chicken *with Spinach, Goat Cheese & Sundried Tomatoes, topped with Velouté Sauce*
- Orchard Chicken *with Cornbread-Sausage Stuffing, topped with Cider-Cream Sauce*
- Statler Chicken Breast *with Lemon-Herb Sauce*
- Roasted Pork Loin *with Spiced-Apple Pan Gravy*
- Roasted Native Turkey *with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy*
- Yankee Pot Roast *with Pan Gravy*
- Pan-Roasted Salmon *with Citrus-Thyme Beurre Blanc (additional \$2.00 per person)*
- Buttercrumb Scrod *with Lemon-Dill Sauce (additional \$2.00 per person)*
- Roasted Prime Rib of Beef *Au Jus & a Popover (additional \$6.00 per person)*
- Roasted Tenderloin of Beef *with Porcini-Pistachio Crust and Demi-Glace (additional \$10.00 per person)*
- Duet of Petit Filet Mignon & Baked-Stuffed Jumbo Shrimp *(additional \$14.00 per person)*

All Entrees served with choice of Potato & Market Fresh Vegetable

Dessert

*Your Wedding Cake is served with a Chocolate-Covered Strawberry
Regular & Decaffeinated Coffee & Assorted Hot Teas*

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WEDDING CAKES & FAVORS

A Traditional-Style Wedding Cake is included
with each Wedding Package.

Your Wedding Cake is served with a Chocolate-Covered Strawberry



Our highly skilled cake decorators will create your dream wedding cake from a wide variety of beautiful styles and delicious flavors & fillings. Please see our complete wedding cake album for styles. Each cake is customized to your specifications. Traditional cake layers are round or square. Additional fees may apply for special requests.

TRADITIONAL FLAVORS

CAKE FLAVORS

Vanilla, White, Chocolate, Marble or Lemon

FILLING FLAVORS

Raspberry, Apricot or Lemon

FROSTING FLAVORS

Snow White Frosting

Buttercream Frosting

Vanilla, Chocolate, Mocha, Raspberry or Peanut Butter

SPECIALTY CAKES - \$2.00 additional per person

Carrot Cake

moist and flavorful with cream cheese filling,
iced with buttercream or snow white frosting

Spice Cake

made with cinnamon, cloves & nutmeg,
with a cream cheese filling & buttercream frosting

Red Velvet Cake

a deep ruby red cake, made with a hint of cocoa, layered
with a cream cheese filling & buttercream frosting

FROSTING UPGRADE - \$2.00 additional per person

Rolled Fondant Icing - a sweet icing that is rolled
and draped over your cake, giving a porcelain-like finish
and a smooth base for sugar paste flowers, tailoring with
ribbon and decorative details

Chocolate Ganache Glaze

a silky sweet rich chocolate glazing

WEDDING CUPCAKES - \$50 additional chef fee

In lieu of your wedding cake, you may choose to offer
cupcakes with a ceremonial cake topper.

CUPCAKE FLAVORS

Vanilla, White or Chocolate

FROSTING FLAVORS

Snow White Frosting

Butter Cream Frosting

Vanilla, Chocolate, Mocha, Raspberry or Peanut Butter

DÉCOR OPTIONS

Frosting Rose Flower or Rosebud,
Colored Sugar Crystals or Sprinkles

COOKIE FAVORS

wrapped in clear cellophane with curling ribbon.

Sweetheart Chocolate Dipped Sugar Cookie \$3.00

one heart-shaped sugar cookie, ½ dipped in chocolate &
½ sprinkled with your choice of colored sugar crystals.

Custom Glazed Monogrammed Sugar Cookie \$3.00

one cookie per package with your choice of icing & lettering
colors.

Almond Macaroon Heart Cookies \$4.00

two heart-shaped almond flavored cookies with a
raspberry filled center.

Linzer Cookie \$4.00

two shortbread cookies sandwiched together with
raspberry preserves.

Inquire about our Special Ordered Favors from our Bake Shoppe

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2017 - 2018 Wedding Reception Information

Wedding Reception Locations, Guest Minimums & Fees, Arrival Time

- Both Paige Hall with the Historic Barn, and the Garden Tent are reserved for (5) hour intervals
- Reception times may be extended for an additional fee of \$250 per (30) minutes.
- Restrictions may apply for guest counts, facility fees & packages on holiday weekends.

Paige Hall with the Historic Barn accommodates up to 160 guests with seating in Paige Hall, and up to 190 guests with extended seating in the Barn. There are two reception times on a Saturday; a daytime wedding up to 4:30 PM and an evening wedding beginning at 6:00 PM.

The Garden Tent with the Red Barn Patio accommodates 200+ guests with a dance floor. It is available during the months of May through October. There is one tent reception on a Saturday with your ceremony time beginning no later than 4:30 PM, and your cocktail reception beginning no later than 5:00 PM.

Overnight Accommodations

We have 100 overnight rooms and an outdoor swimming pool. With two restaurants and a bake shoppe on property, your guests will experience a wonderful weekend retreat! We offer a discounted wedding room block for your overnight guests. Reservations by room block are recommended upon signing your wedding contract to ensure availability.

There are three lodging facilities all with private baths, air conditioning, flat screen TV's and wireless internet.

- The *Historic Inn* which has 17 country guest rooms each with their own 18th century décor.
- The *Chamberlain House* has 12 suites and 8 guest rooms.
- The *Country Lodge* has 63 guest rooms nestled on the hill near the outdoor pool.

WEDDING GUEST ROOM RESERVATIONS / BLOCK OF ROOMS

Guests should make their reservation before the *Room Block Release Date* to secure accommodations with a credit card. The Room Block Release date for all weddings is 30 days prior to the wedding date, after which time all unreserved rooms in the block will be transferred into open inventory.

Deposits and Additional Payments

- All deposits and payments are payable by cash, credit card, personal or certified bank check. Personal checks are not accepted for final payment.
- An initial, non-refundable deposit of \$2,000 is required one to two weeks from the date of reserving your wedding.
- An additional payment, equal to 50% of your estimated balance, is due six months prior to your wedding.
- Your guaranteed guest count of attendance is due (11) business days prior to your wedding day.
- Your final payment is due (7) business days prior to your wedding day.
- Any charges billed on consumption or estimated will be payable on departure on the day of your wedding and charged to the credit card on file.

Cancellation Policy

All deposits are non-refundable. All cancellation notices must be in writing and are effective on the date of receipt by the Publick House Historic Inn. Cancellations received six months or less from the date of the wedding will be charged the minimum guaranteed amount on all food and beverage contracted, in addition to any facility fees and lost revenues to the Publick House Historic Inn.

Liability & Damage

The Publick House reserves the right to inspect and control all private functions. The Publick House will not be liable for any damages to or to loss of equipment, merchandise or articles left in the Hotel prior to, during or following events. All personal property of our clients brought in for your event shall be at the sole risk of the client. Publick House will not be liable for any loss or damage to any property for any reason. The client will be responsible for any damage to the building, equipment, decorations or fixtures belonging to the hotel, lost or damaged during the event due to the activities of its guests.

Weddings at The Publick House

2017 WEDDING PACKAGES & SPECIALS!



“Wonderful Winter” Wedding Package

in Paige Hall & the Historic Barn

*January through March,
beginning at \$28 per person*
and \$500 off the Facility Fee*

April, beginning at \$42 per person*

December, beginning at \$46 per person*



“Wedding Bliss” Package

in Paige Hall & the Historic Barn

This package uses the Wonderful Winter Wedding Menu.

*Offered on remaining dates in
May, June & July, and on all
Sundays in August through November
Beginning at \$48 per person**

*75 person Guest Minimum on Sundays in
July, August & November*

“A Mid-Week Romance” Wedding Package

Monday through Thursday

in Paige Hall or under The Garden Tent

\$52 per person to include *ONE HOUR OPEN BAR!*

“Historical Romance” Wedding Package

in Paige Hall & the Historic Barn

Beginning at \$60 per person

*75 person Guest Minimum on Sundays in
July, August & November*

“Garden Romance” Tent Wedding Package

*May & June \$55 per person**

July through October

\$62 per person for Friday & Sundays

\$68 per person for Saturday

Garden Gazebo Ceremony Fee Waived (\$500 savings)

\$500 Site Fee for Friday Nights (Originally \$1,000)

75 person Guest Minimum on Sundays in July & August



** These specials do not apply to previously booked weddings*

Contact our sales office today to begin planning your special day!

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Revised 6.21.16

Weddings at The Publick House



A Mid-Week Romance Wedding 2017 Package



Available on Mondays through Thursdays
in PAIGE HALL or under the GARDEN TENT

Note: This package uses the Wonderful Winter Wedding Menu.

Looking for exceptional value for your wedding day at the Publick House?

Mid-Week Weddings are becoming increasingly popular!

A Mid-Week Wedding can give you everything you want without compromising your desires!

And you are more likely to reserve your favorite vendor(s) at a special mid-week discounted rate!

2017 Mid-Week Romance Wedding Package

\$44 per person

\$52 per person with a (1) hour open bar!!

75 Adult Guest Minimum

100 Adult Guest Minimum on a *Holiday

Available on Monday – Thursday Nights!

2017 Mid-Week Holidays Available!

Martin Luther King Day, Monday, 1.16.17

Valentine's Day, Tuesday, 2.14.17

President's Day, Monday, 2.20.17

Memorial Day, Monday, 5.29.17

4th of July, Tuesday, 7.4.17

Labor Day, Monday, 9.4.17

Columbus Day, Monday, 10.9.17

Halloween, Tuesday, 10.31.17

**Contact our Sales Office Today for more details on our
Mid-Week Romance Wedding Package!**

(508) 347-7323 Ext. 287 • 1-800-782-5425

Email: sales@publickhouse.com

Revised 6.21.16



Weddings at The Publick House

2017 WEDDING BLISS MENU

See our Wedding Specials for Pricing & Available Dates.

This menu is also used with the Mid-Week Romance Wedding Package

Three Course Dinner includes Bread Basket, Appetizer or Salad, Entrée with Vegetable & Starch.
Your Wedding Cake for Dessert, Coffee & Tea. Vegetarian & Dietary Restricted Entrees are Available upon Request.

Publick House Bakery Basket

House Made Pecan Sweet Rolls, Nut Bread, Cornbread & Dinner Rolls

Choice of Appetizer or Salad

Add both courses for an additional \$5 per person.

Appetizers

- New England Clam Chowder
- Butternut Squash Bisque with Chive Crème Fraiche
- Spinach Tortellini *with Roasted Tomatoes & Grilled Portobello Mushrooms with Basil Pesto*
- Crab Cake Served *with Remoulade Sauce (additional \$4.00 per person)*
- Jumbo Shrimp Cocktail *with Horseradish Cocktail Sauce (additional \$4.00 per person)*

Salads

- Publick House Salad *Mixed Greens, Cucumbers, Tomatoes, Carrots & Red Onion*
- Bleu Cheese Salad *with Mixed Greens, Dried Cranberries & Walnuts*
- Roasted Beet Salad *with Mixed Greens, Tomatoes, Cucumbers & Radishes, Topped with Parmesan Crisps*
- Caesar Salad *with Parmesan Cheese & Garlic Herb Croutons*
- Baby Spinach Salad *with Roasted Peppers, Goat Cheese, Tomatoes & Topped with Prosciutto Crisps*

Entrees

Choice of (2) entrees, or (3) entrees for an additional \$2 per person

Chef's Choice of Vegetarian Entrée Always Available at No Additional Fee per Person.

- Baked Stuffed Breast of Chicken *with Spinach, Goat Cheese & Sundried Tomatoes*
- Orchard Chicken *with Cornbread Sausage Stuffing, Topped with Cider Cream Sauce*
- Boneless Breast of Chicken *Marinated in Lemon & Herbs, Topped with Velouté Sauce*
- Roasted Pork Loin *with Spiced Apple Pan Gravy*
- Roasted Native Turkey *with Cornbread Sausage Stuffing, Whole Cranberry Sauce & Gravy*
- Yankee Pot Roast *with Pan Gravy*
- Pan Roasted Salmon *with Citrus Thyme Buerre Blanc (additional \$2.00 per person)*
- Buttercrumb Scrod *with Lemon Dill Sauce (additional \$2.00 per person)*
- Roasted Tenderloin of Beef *with Porcini Pistachio Crust Au Jus (additional \$10.00 per person)*
- Roasted Prime Rib of Beef *and Au Jus, with a Popover (additional \$6.00 per person)*
- Duet of Petit Filet Mignon with Baked Stuffed Jumbo Shrimp *(additional \$14.00 per person)*

All Entrees Served with Choice of Potato & Market Fresh Vegetable

Dessert

Your Cake is served with a Chocolate Dipped Strawberry, Regular & Decaffeinated Coffee and Assorted Hot Teas

A 7% Massachusetts Meal Tax, a 15% Service Charge and a 5% taxable administrative fee will be added to the above prices.

Prices and menu are subject to change. Revised 3.4.16

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2017-2018 Wedding Package Price Sheet

Pricing is based on per person unless stated otherwise.

**These specials do not apply to previously booked weddings.*

ADULT GUEST MINIMUMS:

Paige Hall and Garden Tent (The tent is offered May through October.)

(75 or \$3,500 food minimum) for a Saturday daytime wedding offered in Paige Hall until 4:30pm.

(75) for Sunday & Mid-Week Weddings

(100) for Friday Evenings & Mid-Week Holidays

(125) for Saturday Evenings and Holiday Weekends

FACILITY & SITE FEES

Paige Hall and Garden Tent

\$500 for Saturday daytimes in Paige Hall, Sundays & Mid-Week Weddings

\$1,000 for Fridays ***2017 SPECIAL \$500 Site Fee for Fridays under The Garden Tent**

\$1,500 for all Saturdays & Holiday Weekends

Additional time added onto Reception: \$250 per (30) minutes

CEREMONY PACKAGE

The ceremony package includes all chairs, set-up & ceremony rehearsal with a Banquet Manager.

\$500 Ceremony Fee: The Hillside Gazebo, The Meadow & Paige Hall with your banquet tables pre-set in the greenhouse

*** This fee is waived with the 2017 Garden Romance Tent Wedding Package if you are using the Garden Gazebo for your ceremony.**

COTTAGE RENTAL FEE

\$500 Facility Fee: Check-in is at 3:00pm on the day of your wedding, check-out is at 11:00am the next day.

Catering Available Including House-made Pizzas, Roll-up Sandwich Platters & Pastry Trays. See Special Menu for Pricing.

PAIGE HALL WEDDING PACKAGES

PAIGE HALL WITH THE HISTORIC BARN

Historical Romance Wedding Package

- \$60 Baked Stuffed Chicken
- \$60 Orchard Chicken
- \$60 Chicken Marinated in Lemon & Herbs
- \$60 Roasted Pork Loin
- \$60 Roasted Native Turkey
- \$60 Yankee Pot Roast
- \$61 Pan-Roasted Salmon
- \$61 Buttercrumb Scrod
- \$66 Roasted Prime Rib of Beef
- \$67 Tenderloin of Beef
- \$70 Duet of Filet & Stuffed Shrimp

Traditional Brunch Wedding Package \$52

Country Buffet Wedding Package \$68

***Wedding Bliss Package**

- Saturday Daytimes in May, June, July & Aug. \$38
- Remaining Dates in May, June & July \$48
- Sundays in Aug. – Nov. \$48

***Wonderful Winter Wedding Package**

SPECIAL!! January - March 2017 \$28
and \$500 off the Facility Fee (Originally \$32 pp)

January - March 2018 \$32

April 2017 \$38 (Originally \$42-46 pp)

April 2018

Fridays, Saturday daytimes & Sundays \$42

Saturday Evenings \$46

December 2017 & 2018

Fridays, Saturday daytimes & Sundays \$46

Saturday Evenings \$50

***A Mid-Week Romance Wedding Package \$44**

Include a One Hour Bar \$52

**Additional fee per person for the following entrees:*

- Pan-Roasted Salmon \$2
- Buttercrumb Scrod \$2
- Roast Prime Rib of Beef \$6
- Tenderloin of Beef \$10
- Duet of Filet & Stuffed Shrimp \$14

TENT WEDDING PACKAGES

GARDEN TENT WITH THE LITTLE RED BARN

Garden Romance Tent Wedding Package

Fridays & Sundays \$62 / Saturdays \$68

SPECIAL!! May & June 2017 \$55

(Additional fee per person for the following entrees.)

Tenderloin of Beef \$10

Duet of Filet and Stuffed Shrimp \$14

***A Mid-Week Romance Wedding Package \$44**

Include a One Hour Bar \$52

***Wedding Bliss Package \$36**

Father's Day, Sunday, June 18th

2017-2018 Wedding Package Price Sheet

Pricing is based on per person unless stated otherwise.

ADDITIONAL ENTRÉES OFFERED

- Offer a 3rd Entrée to your guests for an additional \$2
- Add an additional course to your menu for \$5
- Child Dinner offered at special pricing
- Vendor Dinner offered at package price

RECEPTION HORS D'OEUVRES

Choose one of our hors d'oeuvre Collections or request our a la carte hors d'oeuvres menu to create your own.

Collection I - Two stationary & two butlered, \$12.50

Collection II - Two stationary & three butlered, \$14.50

Collection III - Three stationary & five butlered, \$17.50

Stationary Hors d'oeuvres

International Cheeses & Crackers \$5

Vegetable Crudité \$5

Seasonal Fresh Fruits with Yogurt Dip \$5

Fresh House-Made Potato Chips with Ranch Dip \$2.50

Combination of Any Two Above, \$9

Combination of Any Three Above, \$12

Ask to see our full Hors d'Oeuvres & Dessert Enhancement Menu!

WEDDING CAKE ENHANCEMENTS

Specialty Cakes \$2 / Carrot Cake, Spice Cake & Red Velvet Rolled Fondant Icing \$2

Add a Pastry & Cookie Station (see enhancements menu)

COOKIE FAVORS

Sweetheart Chocolate Dipped Sugar Cookie \$3

Custom Glazed Monogrammed Round Sugar Cookie \$3

Almond Macaroon Heart Cookies \$4

Linzer Cookie \$4

LATE NIGHT SNACK

See our special menu to cater your extended wedding celebration. This menu includes house-made pizzas, roll-up sandwiches, cookie & brownie trays.

MISCELLANEOUS RENTAL FEES

Display Easel \$15

JBL Sound System with Microphone \$200

50" Flat Screen TV [connects to your laptop] - \$125

50" Flat Screen TV with VCR/DVD Player - \$150

LCD Projector with Screen - \$200

A 7% Massachusetts Meal Tax, a 15% Service Charge and a 5% taxable administrative fee will be added to prices.

Prices are subject to change. Revised 6.25.16

BAR & BEVERAGE MENU

PRIVATE EVENT BARS have a \$50 Set-Up Bar Fee, this Fee is Waived if Bar Sales Exceed \$300

HOSTED BAR PRICING OPTIONS

Capped Bar: Open bar for up to a pre-determined dollar amount, then bar will turn to a cash bar.

Open Bar Billed on Consumption:

Charges based on liquor consumed for a pre-determined length of time.

Open Bar Billed *Flat Fee Per Guest:

Charges billed on a *flat fee for all 21 year old and older guests in attendance for a pre-determined length of time.

***Flat Fee Prices:**

- Call Brands, (1) Hour: \$15 Per Person
- Call Brands, (5) Hours: \$35 Per Person
- Offer Premium Brands, Add \$4 Per Person
- Offer Top Shelf Brands, Add \$6 Per Person
- Under (21) Years of Age: \$3.00 Per Person / Hour

BEVERAGE PRICING

Soft Drinks \$2

Beers: Domestic \$5, Imported \$5.50

Drinks: House \$5.50, Call \$6.50, Premium \$7.75

Wines: House \$6.50, Premium \$7.50

SPECIALTY BEVERAGE STATIONS

(Each order yields 20 drinks, 2 orders fill one Samovar)

Fruit Punch, Pink Lemonade, Hot Mulled Cider

Without Liquor \$75 • With Liquor \$100

Mimosa & Bloody Mary \$100

Red or White Sangria \$125

TABLE-SIDE WINE SERVICE WITH DINNER

Your choice of red and white wine butlered to your guests during dinner.

GOURMET HOT CHOCOLATE BAR

with Miniature Marshmallows, Chocolate Curls and Homemade Whipped Cream \$4.25

DJ ENTERTAINMENT

Five Hour Reception: \$1,000 for 2017

Include the following....

Ceremony Music, \$100 / Up-lighting, \$500 (Up to 12 LED Cool Lights)

Projected Monogram, \$100 / Dance Floor Lights, \$100

Save \$100 and include all of the above for \$1,700

VENDOR: Champagne Toast Entertainment, North Oxford, MA

Contact vendor directly: Don Place 508.892.1221

champagnetoastdjs@hotmail.com / www.champagnetoast.net

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HORS D'OEUVRES & ENHANCEMENTS MENU

COLLECTIONS

Unlimited hors d'oeuvres served with each collection during your cocktail hour

Collection I - choice of two *stationary and two butlered hors d'oeuvres \$12.50

Collection II - choice of two *stationary and three butlered hors d'oeuvres \$14.50

Collection III - choice of three *stationary and five butlered hors d'oeuvres \$17.50

**Stationary Hors d'oeuvres, included in Collections price above OR offered individually priced per person as noted.*

Fresh House-Made Potato Chips served with Ranch Dip \$2.50

Crudit  of Fresh Vegetables with Bleu Cheese & Parmesan Peppercorn Dip \$5

Fresh Fruit, Melon & Berries with Vanilla Yogurt Dip \$5

International Cheese Display with Crackers, Garnished with Fresh Fruit \$5

Combination of any Two Above \$9

Combination of any Three Above \$12

Mediterranean Display of Marinated Tomatoes, Lemony Hummus, Olive Tapenade served with Pita & Focaccia Crisps \$6.95

Substitute in Collection or Combination for additional \$1.50

Butlered Hors d'oeuvres

Cold Hors d'oeuvres

Cranberry-Almond Goat Cheese Tartlets

Mini Caprese Bites

Roasted Beet, Basil & Goat Cheese Tartlets

Tomato Bruschetta

Truffled Ratatouille Tartlets

Waldorf Tartlets

with Apples, Walnuts, Raisins & Celery

Classic Beef Tartar on Potato Crisp

Prosciutto-Wrapped Cantaloupe & Fresh Basil

Crab Louis Canap 

Crab, Bacon, Bleu Cheese, Tomato in Cucumber Cup

Smoked Salmon & Apple Chutney Crostini

*Chilled Orange-Chili Glazed Shrimp +\$.50

*Mini New England Lobster Roll +\$2

*Shrimp Cocktail (*not included in collection price*)

Hot Hors d'oeuvres

Artichoke Beignets

Butternut, Pecan & Sage Tartlets

Edamame Dumplings with Ginger-Soy Sauce

Mac & Cheese Croquettes

Potato Latkes with Sour Cream Dip

Spanakopita

Spinach-Sundried Tomato Stuffed Mushrooms

Vegetable Spring Rolls with Plum Dip

Sausage-Cornbread Stuffed Mushrooms

Buffalo Chicken Crisps

Mini Chicken Pot Pies

Sesame-Fried Chicken with Ginger-Pineapple Dip

Thai Chicken on Sugar Cane Skewer

Thai Peanut Chicken Satay with Peanut Sauce

Bacon & Sage-Wrapped Turkey Tenderloin

Duck, Apricot & Brandy in Phyllo

Jalapeno Bacon-Wrapped Pork with Lime-Sour Cream Dip

Moroccan Lamb & Fig Kabobs

Beef Bourguignon Puffs

Bacon-Wrapped Short Ribs

Teriyaki Beef Satay

Crab Rangoon with Teriyaki Sauce

Deep-Fried Coconut Shrimp with Basil Pesto Aioli

Lobster Cobblers

Maple Bacon-Wrapped Scallops

Shrimp Tempura with Sweet & Sour Soy Sauce

Maple Bacon-Wrapped Shrimp

Warm Cod "Cioppino-Style" in Demitasse Cups

*Seared Scallops-Leek Salad on Potato Crisps + \$2

** Additional fee per person when using collection price*



ENHANCED STATIONARY HORS D'OEUVRES

VEGETARIAN

Baked Brie \$7

Assorted Crackers, French Bread & Fresh Fruit

Pasta Station \$5

choice of Two Pastas & Two Sauces

ADD Grilled Chicken \$4 or Grilled Shrimp \$8

Pastas

Penne

Farfalle

Orecchiette

Sauces

Basil Pesto Cream Sauce

Plum Tomato

Alfredo

Stuffed Avocado Station \$6

Half Avocados served with Crispy Tortillas,
 Cheddar-Jack Cheese, Salsa (Medium Heat),
 Sour Cream, Roasted Corn Salsa & Lime Wedges

Italian Vegetable Station \$8

Whole Poached Artichokes with Lemon Aioli;
 Eggplant Caviar with Focaccia Crisps;
 Broccoli Rabe with Garlic & Oven-Cured Tomatoes

The French Station \$11

Vichyssoise Shooters;
 Country Pate with Cornichons & Whole Grain Mustard;
 Rouille with Baguettes;
 Brie with Toasted Nuts Board (Served Cold)

CHICKEN / PORK

"Build Your Own" Taco Bar \$9.50

Hard & Soft Tacos, Pulled Pork & Grilled Chicken
 served with Chopped Tomatoes, Shredded Lettuce,
 Cheese, Black Beans, Rice,
 Guacamole, Sour Cream & Salsa

The Southern \$8

BBQ Pork Sliders with Chipotle BBQ Sauce;
 Southern-Fried Chicken Bites served with Buttermilk Sauce;
 Spiced Pralines & Pickled Watermelon Bites

Sizzling Bacon Bar \$8

Jalapeño, Maple, & Pecan-Smoked Bacons

LAMB

Grilled Miniature Lamb Chops (Market Price)

ANTIPASTO

Italian Antipasto Platter \$7.50

Italian Cured Meats, Aged Cheeses & Marinated Vegetables

BEEF

Beef Slider Bar \$7.50

Miniature Hamburgers
 served with Chopped Tomatoes, Shredded Lettuce,
 Cheddar Cheese, Onions & Pickles

Midwest Station \$8

Wisconsin Cheese Board;
 Corn Chowder Shooters;
 Memphis-Style Boneless Riblets;
 Bulgur Wheat Salad

SEAFOOD

Stuffed Seafood Station \$12

Oyster Rockefeller with Arugula & Bacon;
 New England Stuffed Clams;
 Casino Butter-Stuffed Bacon-Wrapped Shrimp;
 served with Lemon, Tabasco & Hollandaise Sauce

Smoked Seafood Station \$15

Smoked Salmon, Trout, Shrimp, Mussels
 served with Lemon Emulsion, Dill Mustard,
 Spicy Tomato Dip, Crostinis & Flat Breads

The West Coast \$15

California Rolls served with Wasabi, Pickled Ginger & Soy Sauce;
 Dungeness Crab Flat Breads;
 Drunken Goat Cheese Board (Red Wine-Marinated Goat Cheese);
 Salmon Rillette with Toast Points

The Pan Pacific \$10

Tekka Rolls (Tuna) with Soy, Ginger & Wasabi;
 Peking Raviolis with Ginger Dip;
 Vietnamese Beef Salad;
 South American Quinoa Salad;
 Drunken Goat Cheese Board (Red Wine-Marinated Goat Cheese)

New England Raw Bar (Market Price)

Jumbo Shrimp, Littlenecks, Crab Claws, Oysters,
 served with Horseradish-Cocktail Sauce & Lemons

"This Land is Your Land" All American \$15

California Rolls served with Wasabi, Pickled Ginger & Soy Sauce;
 Southern-Fried Chicken Bites with Buttermilk Sauce;
 Wisconsin Cheese Board;
 New England Stuffed Clams





DINNER ENHANCEMENTS

Intermezzo, Chef's Choice of Sorbet \$3

Custom Ice Sculpture starting at \$300

Carving Stations (\$75 Chef Fee) served with Dinner Rolls & Condiments

Glazed Baked Ham with Raisin Sauce \$7

Roasted Native Turkey with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy \$8

Leg of Lamb with Mint Jelly \$9

Roasted Prime Rib of Beef Au Jus & Creamy Horseradish Sauce \$11

Roasted Beef Tenderloin with Demi-Glace & Creamy Horseradish Sauce \$15

DESSERT ENHANCEMENTS

Pastry Stations

Assorted Pastries Displayed on Elevated Platters

Favor bags not Included

Old-Fashioned Cookies \$7.75/dozen

Sugar, Oatmeal, M & M, Peanut Butter, & Chocolate Chip

Premium Cookies \$11/dozen

Greek Butter, Raspberry Truffles, Chocolate Chip Truffles,
& Chocolate-Dipped Macaroons

Miniature Pastries \$18/dozen

choices include Cannolis, Fruit Tarts, Éclairs, Cream Puffs,
Key Lime Tarts, Carrot Squares & Whoopie Pies

Freshly-Baked Pies priced per pie

Apple, Blueberry, Cherry, Key Lime, Lemon Meringue,
Chocolate Cream, Boston Cream, *Pecan, *Pumpkin

**Ask for full pie menu, based on the season.*

Viennese Pastry Station \$14

Assortment of Miniature Cupcakes & Pastries;
Fresh Fruit, Melon & Berries with Vanilla Yogurt Dip;
Regular & Decaffeinated Coffee & Assorted Hot Teas

Chocolate Fountain (pricing upon request)

Small Fountain (serves 80-100 people)

Large Fountain (serves up to 200 people)

Dipping Items \$3.50

Strawberries, Grapes, Biscotti, Marshmallows,
Pretzel Rods & Cookies

Cookie Favors

wrapped in clear cellophane with curling ribbon.

Sweetheart Chocolate-Dipped Sugar Cookie \$3

one heart-shaped sugar cookie, ½ dipped in chocolate
& ½ sprinkled with your choice of colored sugar crystals.

Custom Glazed Monogrammed Sugar Cookie \$3

one cookie per package with your choice of icing
& lettering colors.

Almond Macaroon Heart Cookies \$4

two heart-shaped almond flavored cookies
with a raspberry filled center.

Linzer Cookie \$4

two shortbread cookies sandwiched together
with raspberry preserves.

Belgian Waffle Station \$4 (\$75 Chef Fee)

served with Fresh Berries, Warm Syrup,
Chocolate Sauce & House-Made Whipped Cream

Beverage Stations

Gourmet Hot Chocolate Bar \$4.25

served with Miniature Marshmallows, Chocolate Curls
& House-Made Whipped Cream

Coffee Station \$2.95

Regular & Decaffeinated Coffee & Assorted Hot Teas

*A 7% Massachusetts Meal Tax, a 15% Service Charge and a 5% taxable administrative fee will be added.
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VEGETARIAN ENTREES

Lunch \$24.95 / Dinner \$27.95

Forest Mushroom Pocket

Mushrooms with Shallots, Herbs, Goat Cheese, White Wine & Cream
served in a Buttery Pastry

Wild Mushroom Ravioli

with Parmesan Cheese & Alfredo Sauce

Butternut Squash Ravioli

with Julienne Vegetables in an Amaretto-Cream Sauce

Asiago Risotto

with Grilled Vegetables, Portabella Mushrooms & Fresh Basil

Pasta Primavera

with Roasted Garden Vegetables in a Light Cream Sauce

Pasta with Plum Tomatoes

Garlic, Basil & Extra Virgin Olive Oil

Seasonal Vegetable Risotto

Pesto Pasta

with Olives, Tomato, Asparagus & Spinach

VEGAN ENTREES

Lunch \$24.95 / Dinner \$27.95

Tofu

with Roasted Fingerling Potatoes, Asparagus, Oven-Roasted Tomatoes,
Kalamata Olives, Roasted Peppers, Mushrooms and Extra Virgin Olive Oil

Soy-Braised Tofu

with Stir-Fry Seasonal Vegetables & Basmati Rice

Red Wine-Marinated Tofu

Red Wine Reduction, Baked Potato & Vegetable

Mixed Grain-Stuffed Portabella Mushrooms

with Roasted Vegetables

Spinach, Tomato & White Bean-Stuffed Portabella

with Basil-Tomato Puree & Herbed Rice

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BAR & BEVERAGE MENU

Beverage Pricing

Soft Drink	\$2.00
Domestic Beer	\$5.00
Imported Beer	\$5.50
House Wine	\$6.50
Premium Wine	\$7.50
House Drink	\$5.50
Call Drink	\$6.50
Premium Drink	\$7.75
Top Shelf Drink	\$9.50

Hosted Bar Options

Capped Bar

based on a pre-determined dollar amount, then the bar will turn to a cash bar.

Billed on Consumption

based on a pre-determined length of time.

Billed on Flat Fee per Guest

for a pre-determined length of time.

Call Brands, (1) Hour: \$15

Call Brands, (5) Hours: \$35

Premium Brands, Add \$4

Top Shelf Brands, Add \$6

Under (21) Years of Age: \$3 per Person / Hour

Private Events Bars (\$50 Set-Up Fee)

Fee will be waived if a minimum of \$300.00 in revenue is generated at the private event bar.

Beer, Wine & Soft Drink Station

Assorted Imported & Domestic Beer,
Red & White Wines & Soft Drinks

Full Satellite Bar

Assorted Bottles of Liquor,
Imported & Domestic Beer,
Red & White Wines & Soft Drinks

Specialty Beverage Stations

Pricing Per Order Yields 20 Servings

Fruit Punch
Pink Lemonade
Hot-Mulled Cider
 without Liquor, \$75
 with Liquor, \$100

Mimosa, \$100

Bloody Mary, \$100

Red or White Sangria, \$125
 with Fresh Fruit



NEW! Add Fresh Flavors to your Lemonade

\$10 per order

Basil
Mint

Strawberry
Blueberry



Beverage Stations

Gourmet Hot Chocolate Bar \$4.25
served with Miniature Marshmallows, Chocolate Curls
& House-Made Whipped Cream

Coffee Station \$2.95
Regular & Decaffeinated Coffee & Assorted Hot Teas





Table-Side Wine Service with Dinner

Your choice of one red & one white wine butlered to your guests during dinner.
One bottle yields five glasses. You will only be billed for wine bottles opened.

Cocktail Service

Cocktail / beverage service is provided at no additional charge for events with up to (20) guests in attendance.

Designated Cocktail Server

One designated cocktail server for over (20) guests is recommended with a fee of \$25.00 per server.
If you anticipate steady consumption of alcoholic beverages, a private event bar is recommended.
See details above.

BEER

Bud Light
Budweiser
Coors Light
Corona
Guinness (Can)
Heineken
Michelob Ultra
O'Doul's
Opa Opa
Samuel Adams Light
Samuel Adams
*Angry Orchard
*Red Bridge
*Gluten Free

CALL LIQUORS

Absolut Citron Vodka
Absolut Vodka
Amaretto Disaronno
Bacardi Silver Rum
Beefeater Gin
Canadian Club
Captain Morgan Rum
Dewar's White Label Scotch
Jack Daniel's Whiskey
Jim Beam Whiskey
Johnnie Walker Red Scotch
Jose Cuervo Gold Tequila
Kahlua
Pama Pomegranate Liqueur
Seagram's 7
Stoli Razberi Vodka
Tanqueray Gin
*Tito's Vodka
*Gluten Free

PREMIUM LIQUORS

Bailey's
Bombay Sapphire Gin
Grey Goose Vodka
Jameson Irish Whiskey
Ketel One Vodka
Maker's Mark
Myers's Dark Rum
Sambuca Romana

TOP SHELF LIQUORS

Chivas Regal Scotch
Courvoisier Cognac
Hennessey Cognac
Knob Creek Whiskey
Johnnie Walker Black Scotch

WHITE WINES

Columbia Crest Riesling
Foxbrook White Zinfandel
Casalini Pinot Grigio
Harbortown Sauvignon Blanc
Columbia Crest Chardonnay

RED WINES

Columbia Crest Merlot
Mezzacorona Pinot Noir
Columbia Crest Cabernet Sauvignon

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