

Weddings at The Publick House



2016 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
92 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 129 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 92 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!



2016 WEDDING PACKAGES

Garden Romance Tent Wedding Package

(Offered May – October, Price begins at \$58 per person.)

Historical Romance Wedding Package

(Offered May – November, Price begins at \$56 per person.)

Wonderful Winter Wedding Package

(Offered December – April, Price begins at \$32 per person.)

Traditional Brunch Wedding Package

(Offered Year Round, Price begins at \$48 per person.)

A Mid-Week Romance Package

(Offered Year Round, Monday – Thursday, Price begins at \$42 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

Complementary 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.



HORS D'OEUVRES 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 Dipping Sauce \$2.50
- **International Cheese Display** A Variety of International Cheeses and Crackers \$5
- **Crudités** Seasonal Raw Vegetables with Bleu Cheese and Parmesan Peppercorn Dip \$4.50
- **Fresh Fruit Display** Seasonal Fresh Fruits with Yogurt Dip \$4.50
 - Combination of any Two Above \$8
 - Combination of all Three Above \$11

Passed Hors d'oeuvres

Cold Hors d'oeuvres

Cranberry Almond Goat Cheese Tart
Mini Caprese Bites
Roasted Beet, Basil & Goat Cheese Tartlets
Tomato Bruschetta
Truffled Ratatouille Tart Shell
Waldorf Tartlets with Apples, Walnuts, Raisins & Celery

Classic Beef Tartar on Potato Crisp
Prosciutto Wrapped Cantaloupe Melon, Fresh Basil
Crab Louis Canope
Crab, Bacon, Bleu Cheese, Tomato in Cucumber Cup
Smoked Salmon, Apple Chutney on Crostini
*Chilled Orange-Chili Glaze Shrimp + \$.50
*Mini New England Lobster Roll + \$2

Hot Hors d'oeuvres

Artichoke Beignets
Butternut Pecan & Sage Tartlets
Edamame Dumplings with Ginger Soy Sauce
Mac & Cheese Croquettes
Potato Latkes with Sour Cream for Dipping
Spanakopita
Spinach & Sundried Tomato Stuffed Mushrooms
Vegetable Spring Rolls with Plum Dipping Sauce
Sausage Cornbread Stuffed Mushrooms
Buffalo Chicken Crisps
Mini Chicken Pot Pies
Sesame-Fried Chicken with Ginger Pineapple Dip
Thai Chicken Sugar Cane Skewer
Thai Peanut Chicken Satay
Turkey Tenderloin with Sage & Bacon

Duck, Apricot & Brandy in Phyllo
Jalapeno Bacon Wrap Pork with Lime Sour Cream Dip
Moroccan Lamb and Fig Kabobs
Beef Bourguignon Puff
Bacon Wrapped Short Ribs
Teriyaki Beef Satay
Crab Rangoon with Teriyaki Sauce
Deep-Fried Coconut Shrimp with Basil Pesto Aioli
Lobster Cobblers
Scallops Wrapped in Maple Bacon
Shrimp Tempura with Sweet & Sour Soy Sauce
Shrimp Wrapped in Maple Bacon
Warm Cod "Cipino Style" in Demi Tasse Cups
*Seared Scallops Leek Salad on Potato Crisps + \$2
** Additional fee per person*

Full hors d'oeuvres & enhancements menu available

Weddings at The Publick House



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.





2016 HISTORICAL ROMANCE WEDDING MENU

(Offered May – November, Price begins at \$56 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 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)*

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*
- 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.

- \$56 Baked Stuffed Breast of Chicken *with Spinach, Goat Cheese & Sundried Tomatoes*
- \$56 Orchard Chicken *with Cornbread Sausage Stuffing, Topped with Cider Cream Sauce*
- \$56 Boneless Breast of Chicken *Marinated in Lemon & Herbs, Topped with Velouté Sauce*
- \$56 Roasted Pork Loin *with Spiced Apple Pan Gravy*
- \$56 Roasted Native Turkey *with Cornbread Sausage Stuffing, Whole Cranberry Sauce & Gravy*
- \$56 Yankee Pot Roast *with Pan Gravy*
- \$57 Pan Roasted Salmon *with Citrus Thyme Buerre Blanc*
- \$57 Buttercrumb Scrod *with Lemon Dill Sauce*
- \$62 Roasted Prime Rib of Beef *and Au Jus, with a Popover*
- \$63 Roasted Tenderloin of Beef *with Porcini Pistachio Crust Au Jus*
- \$66 Duet of Petit Filet Mignon with Baked Stuffed Jumbo Shrimp

All Entrees Served with Choice of Potato & Market Fresh Vegetable

Dessert

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



2016 BRUNCH WEDDING MENU

(Offered Year Round, Price begins at \$48 per person.)

Buffet Menu includes Bread Basket, Breakfast & Lunch Entrees, Omelette Station and Your Wedding Cake for Dessert, Coffee & Tea. Vegetarian & Dietary Restricted Entrees are Available upon Request.

Starters

Orange & Cranberry Juice
Fresh Fruit & Berries with Yogurt Sauce
House Made Pecan Sweet Rolls, Muffins & Coffee Cake
Mini Quiche & French Toast *(additional \$2 per person)*

Buffet

Caesar Salad with Parmesan Cheese & Garlic Herb Croutons
Vine Ripe Tomatoes and Buffalo Mozzarella Salad, Extra Virgin Olive Oil, Basil & Balsamic Reduction
Scrambled Eggs • Breakfast Potatoes • Bacon • Sausage Links
Fresh Vegetable Medley • Herbed Rice Pilaf

Breakfast Entrée *(Choice of One)*

- Eggs Benedict
- Cheese Blintz with Warm Blueberry Compote
- French Toast with Warm Syrup
- Quiche of the Day

Lunch Entrees *(Choice of Two)*

- 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*
- Buttercrumb Scrod *with Lemon Dill Sauce*
- Beef Burgundy *with Mushrooms & Red Wine Sauce*

Chef's Omelette Station Made to Order

Eggs with Choice of Mushrooms, Red Onions, Tomatoes, Ham, Bacon, Bell Peppers or Cheese

Dessert

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

ADDITIONAL OPTIONS

STATIONS \$75 Chef Fee per Station

Belgian Waffle Station *with Fresh Berries, Warm Syrup and Whipped Cream* \$ 4 per person

Glazed Baked Ham, *with Raisin Sauce* \$ 7 per person

Roast Prime Rib of Beef, *Hot Au Jus and Creamy Horseradish Sauce* \$11 per person

Roasted Beef Tenderloin, *Hot Au Jus and Creamy Horseradish Sauce* \$15 per person

Brunch Bar Station

Mimosas, Bloody Marys, Fuzzy Navels, Champagne, Wine, Beer and Soda -See Bar and Beverage Menu for Pricing



2016 WINTER WEDDING MENU

(Offered December – April, Price begins at \$32 per person.)

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*

Weddings at The Publick House



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



Weddings at The Publick House



The Garden Gazebo



The Meadow

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.



2016 GARDEN ROMANCE WEDDING MENU

(Offered May – October, Price begins at \$58 per person.)

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*
- Buttercrumb Scrod *with Lemon Dill Sauce*
- Roasted Prime Rib of Beef *and Au Jus, with a Popover*
- Roasted Tenderloin of Beef *with Porcini Pistachio Crust Au Jus (additional \$10.00 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 Wedding Cake is served with a Chocolate Dipped Strawberry
Regular & Decaffeinated Coffee and Assorted Hot Teas*



2016 MID-WEEK ROMANCE WEDDING MENU

(Offered Year Round, Monday – Thursday, Price begins at \$42 per person.)

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 Prime Rib of Beef *and Au Jus, with a Popover (additional \$6.00 per person)*
- Roasted Tenderloin of Beef *with Porcini Pistachio Crust Au Jus (additional \$10.00 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 Wedding Cake is served with a Chocolate Dipped Strawberry
Regular & Decaffeinated Coffee and Assorted Hot Teas*

Weddings at The Publick House



WEDDING CAKES & FAVORS

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

Your Wedding Cake is Served with a Chocolate-Dipped Strawberry

Our highly skilled cake decorators will create your dream wedding cake from a wide variety of beautiful styles and delicious flavors and 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 - Vanilla Buttercream,
Chocolate Buttercream, Mocha Buttercream
or Snow White Frosting

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 and nutmeg,
with a cream cheese filling and buttercream frosting

Red Velvet Cake

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

WEDDING CUPCAKES - \$50 additional chef fee

In lieu of your wedding cake, we can make cupcakes
with your choice of vanilla, chocolate or white cake
flavors, and vanilla or chocolate buttercream frosting.
Each cupcake is baked in a white wrapper and decorated
with a frosted flower, rosebud, colored sugar crystals or
sprinkles. Cupcakes can be displayed on our cupcake
stand or you may provide your own.

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

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 and
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 and
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*



2016 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 129 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 92 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 \$1,500 deposit for Paige Hall or \$2,000 deposit for the Garden Tent 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.

2016 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:

For Paige Hall and the Garden Tent. Note the tent is offered in May through October.

(75) or a \$3,500 food minimum, for a Saturday Daytime Wedding (offered in Paige Hall only, up to 4:30pm)

NOTE: Under (75) guests may be considered on available Saturday daytime dates approved by the Director.

(75) for Mid-Week Weddings, (100) for a Mid-Week Holiday

(100) for Friday Evenings and Sunday Weddings

(125) for Saturday Evenings and Holiday Weekends

FACILITY & SITE FEES

For Paige Hall and the Garden Tent.

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

\$1,000 for all Saturday & Holiday Weekends

Additional Time Added onto the Reception: \$250 per (30) minutes

CEREMONY PACKAGE

Outdoor Ceremony Fee:

- \$500 for The Hillside Gazebo, Garden Gazebo or The Meadow

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

Indoor Ceremony Fee:

- \$250 for the Historic Barn and for Paige Hall, with your banquet tables pre-set around the perimeter of the room.

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

- \$56 Baked Stuffed Chicken
- \$56 Orchard Chicken
- \$56 Chicken Marinated in Lemon & Herbs
- \$56 Roasted Pork Loin
- \$56 Roasted Native Turkey
- \$56 Yankee Pot Roast
- \$63 Tenderloin of Beef
- \$62 Roasted Prime Rib of Beef
- \$57 Pan Roasted Salmon
- \$57 Buttercrumb Scrod
- \$66 Duet of Filet and Stuffed Shrimp

Wonderful Winter Wedding Package

January through March \$32 / December \$44

(Additional fee per person for the following entrees.)

- Tenderloin of Beef \$10
- Roast Prime Rib of Beef \$6
- Duet of Filet and Stuffed Shrimp \$14

Traditional Brunch Wedding Package \$48

Country Buffet Wedding Package \$68

Wedding Bliss Package [ask for current pricing & dates offered]

A Mid-Week Romance Wedding Package \$42 / \$48

TENT WEDDING PACKAGES

GARDEN TENT WITH THE LITTLE RED BARN

Garden Romance Tent Wedding Package

Fridays & Sundays \$58 / Saturdays \$65

(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 \$42 / \$48

DJ ENTERTAINMENT

Five Hour Reception: \$1,000

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

ADDITIONAL ENTRÉES OFFERED

- Offer a 3rd Entrée to your guests for an additional \$2
- Add an additional course to your menu for \$4.50
- Child Dinner offered at special pricing
- Vendor Dinner offered at package price

2016 Wedding Package Price Sheet

Pricing is based on per person unless stated otherwise.

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 Crudit  \$4.50

Seasonal Fresh Fruits with Yogurt Dip \$4.50

Fresh House Made Potato Chips with Ranch Dipping Sauce \$2.50

Combination of Any Two Above, \$8

Combination of Any Three Above, \$11

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

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 \$3 Per Person
- Offer Top Shelf Brands, Add \$5 Per Person
- Under (21) Years of Age: \$2.50 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 serves 20 drinks, 2 orders fills one Samovar)

Fruit Punch, Pink Lemonade, Hot Mulled Cider
Without Liquor \$50 • With Liquor \$75

Mimosa & Bloody Mary \$75

Red or White Fruity Sangria \$100

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, Peppermint, Chocolate Curls and Homemade Whipped Cream \$4.25

*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 12.8.15*

*On the Common, 277 Main Street, Route 131 P.O. Box 187 · Sturbridge, MA 01566
1-800-PUBLICK · 508-347-7323 ext. 286 · www.publickhouse.com · sales@publickhouse.com*

Weddings at The Publick House



2017 WEDDING PACKAGES & RECEPTION INFORMATION

*On the Common, 277 Main Street, Route 131 P.O. Box 187 · Sturbridge, MA 01566
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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 129 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 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, Price begins at \$38 per person.)

Traditional Brunch Wedding Package

(Offered Year Round, Price begins at \$52 per person.)

A Mid-Week Romance Package

(Offered Year Round, Monday – Thursday, Price begins at \$44 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

Complementary 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.



HORS D'OEUVRES 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 Dipping Sauce \$2.50
 - **International Cheese Display** A Variety of International Cheeses and Crackers \$5
 - **Crudités** Seasonal Raw Vegetables with Bleu Cheese and Parmesan Peppercorn Dip \$4.50
 - **Fresh Fruit Display** Seasonal Fresh Fruits with Yogurt Dip \$4.50
- Combination of any Two Above \$8
Combination of all Three Above \$11

Passed Hors d'oeuvres

Cold Hors d'oeuvres

Cranberry Almond Goat Cheese Tart
Mini Caprese Bites
Roasted Beet, Basil & Goat Cheese Tartlets
Tomato Bruschetta
Truffled Ratatouille Tart Shell
Waldorf Tartlets with Apples, Walnuts, Raisins & Celery

Classic Beef Tartar on Potato Crisp
Prosciutto Wrapped Cantaloupe Melon, Fresh Basil
Crab Louis Canope
Crab, Bacon, Bleu Cheese, Tomato in Cucumber Cup
Smoked Salmon, Apple Chutney on Crostini
*Chilled Orange-Chili Glaze Shrimp + \$.50
*Mini New England Lobster Roll + \$2

Hot Hors d'oeuvres

Artichoke Beignets
Butternut Pecan & Sage Tartlets
Edamame Dumplings with Ginger Soy Sauce
Mac & Cheese Croquettes
Potato Latkes with Sour Cream for Dipping
Spanakopita
Spinach & Sundried Tomato Stuffed Mushrooms
Vegetable Spring Rolls with Plum Dipping Sauce
Sausage Cornbread Stuffed Mushrooms
Buffalo Chicken Crisps
Mini Chicken Pot Pies
Sesame-Fried Chicken with Ginger Pineapple Dip
Thai Chicken Sugar Cane Skewer
Thai Peanut Chicken Satay
Turkey Tenderloin with Sage & Bacon

Duck, Apricot & Brandy in Phyllo
Jalapeno Bacon Wrap Pork with Lime Sour Cream Dip
Moroccan Lamb and Fig Kabobs
Beef Bourguignon Puff
Bacon Wrapped Short Ribs
Teriyaki Beef Satay
Crab Rangoon with Teriyaki Sauce
Deep-Fried Coconut Shrimp with Basil Pesto Aioli
Lobster Cobblers
Scallops Wrapped in Maple Bacon
Shrimp Tempura with Sweet & Sour Soy Sauce
Shrimp Wrapped in Maple Bacon
Warm Cod "Cipino Style" in Demi Tasse Cups
*Seared Scallops Leek Salad on Potato Crisps + \$2
** Additional fee per person*

Full hors d'oeuvres & enhancements menu available

Weddings at The Publick House



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.





2017 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 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)*

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*
- 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.

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

All Entrees Served with Choice of Potato & Market Fresh Vegetable

Dessert

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



2017 BRUNCH WEDDING MENU

(Offered Year Round, Price begins at \$52 per person.)

Buffet Menu includes Bread Basket, Breakfast & Lunch Entrees, Omelette Station and Your Wedding Cake for Dessert, Coffee & Tea. Vegetarian & Dietary Restricted Entrees are Available upon Request.

Starters

Orange & Cranberry Juice
Fresh Fruit & Berries with Yogurt Sauce
House Made Pecan Sweet Rolls, Muffins & Coffee Cake
Mini Quiche & French Toast *(additional \$2 per person)*

Buffet

Caesar Salad with Parmesan Cheese & Garlic Herb Croutons
Vine Ripe Tomatoes and Buffalo Mozzarella Salad, Extra Virgin Olive Oil, Basil & Balsamic Reduction
Scrambled Eggs • Breakfast Potatoes • Bacon • Sausage Links
Fresh Vegetable Medley • Herbed Rice Pilaf

Breakfast Entrée *(Choice of One)*

- Eggs Benedict
- Cheese Blintz with Warm Blueberry Compote
- French Toast with Warm Syrup
- Quiche of the Day

Lunch Entrees *(Choice of Two)*

- 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*
- Buttercrumb Scrod *with Lemon Dill Sauce*
- Beef Burgundy *with Mushrooms & Red Wine Sauce*

Chef's Omelette Station Made to Order

Eggs with Choice of Mushrooms, Red Onions, Tomatoes, Ham, Bacon, Bell Peppers or Cheese

Dessert

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

ADDITIONAL OPTIONS

STATIONS \$75 Chef Fee per Station

Belgian Waffle Station *with Fresh Berries, Warm Syrup and Whipped Cream* \$ 4 per person

Glazed Baked Ham, *with Raisin Sauce* \$ 7 per person

Roast Prime Rib of Beef, *Hot Au Jus and Creamy Horseradish Sauce* \$11 per person

Roasted Beef Tenderloin, *Hot Au Jus and Creamy Horseradish Sauce* \$15 per person

Brunch Bar Station

Mimosas, Bloody Marys, Fuzzy Navels, Champagne, Wine, Beer and Soda -See Bar and Beverage Menu for Pricing



2017 WINTER WEDDING MENU

(Offered December – April, Price begins at \$38 per person.)

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*

Weddings at The Publick House



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



Weddings at The Publick House



The Garden Gazebo



The Meadow

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.



2017 GARDEN ROMANCE WEDDING MENU

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

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*
- Buttercrumb Scrod *with Lemon Dill Sauce*
- Roasted Prime Rib of Beef *and Au Jus, with a Popover*
- Roasted Tenderloin of Beef *with Porcini Pistachio Crust Au Jus (additional \$10.00 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 Wedding Cake is served with a Chocolate Dipped Strawberry
Regular & Decaffeinated Coffee and Assorted Hot Teas*



2017 MID-WEEK ROMANCE WEDDING MENU

(Offered Year Round, Monday – Thursday, Price begins at \$44 per person.)

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 Prime Rib of Beef *and Au Jus, with a Popover (additional \$6.00 per person)*
- Roasted Tenderloin of Beef *with Porcini Pistachio Crust Au Jus (additional \$10.00 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 Wedding Cake is served with a Chocolate Dipped Strawberry
Regular & Decaffeinated Coffee and Assorted Hot Teas*

Weddings at The Publick House



WEDDING CAKES & FAVORS

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

Your Wedding Cake is Served with a Chocolate-Dipped Strawberry

Our highly skilled cake decorators will create your dream wedding cake from a wide variety of beautiful styles and delicious flavors and 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 - Vanilla Buttercream,
Chocolate Buttercream, Mocha Buttercream
or Snow White Frosting

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 and nutmeg,
with a cream cheese filling and buttercream frosting

Red Velvet Cake

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

WEDDING CUPCAKES - \$50 additional chef fee

In lieu of your wedding cake, we can make cupcakes
with your choice of vanilla, chocolate or white cake
flavors, and vanilla or chocolate buttercream frosting.
Each cupcake is baked in a white wrapper and decorated
with a frosted flower, rosebud, colored sugar crystals or
sprinkles. Cupcakes can be displayed on our cupcake
stand or you may provide your own.

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

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 and
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 and
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*



2017 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 129 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 92 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.

2017 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.)

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

(75) for Mid-Week Weddings, (100) for a Mid-Week Holiday

(100) for Friday Evenings and Sunday Weddings

(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

\$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, Garden Gazebo & Meadow

Paige Hall with your banquet tables pre-set in the greenhouse

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
- \$63 Chicken Topped with Lobster
- \$60 Roasted Pork Loin
- \$60 Roasted Native Turkey
- \$60 Yankee Pot Roast
- \$67 Tenderloin of Beef
- \$66 Roasted Prime Rib of Beef
- \$61 Pan Roasted Salmon
- \$61 Buttercrumb Scrod
- \$70 Duet of Filet and Stuffed Shrimp

Traditional Brunch Wedding Package \$52

Country Buffet Wedding Package \$68

Wonderful Winter Wedding Package

January - March

Fridays, Saturday daytimes & Sundays \$38

Saturday Evenings \$42

April

Fridays, Saturday daytimes & Sundays \$42

Saturday Evenings \$46

December

Fridays, Saturday daytimes & Sundays \$46

Saturday Evenings \$50

(Additional fee per person for the following entrees.)

Tenderloin of Beef \$10

Roast Prime Rib of Beef \$6

Duet of Filet and Stuffed Shrimp \$14

A Mid-Week Romance Wedding Package \$44 / \$52

TENT WEDDING PACKAGES

GARDEN TENT WITH THE LITTLE RED BARN

Garden Romance Tent Wedding Package

Fridays & Sundays \$62 / Saturdays \$68

(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 / \$52

2017 Wedding Package Price Sheet

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 \$4.50

Seasonal Fresh Fruits with Yogurt Dip \$4.50

Fresh House Made Potato Chips with Ranch Dipping Sauce \$2.50

Combination of Any Two Above, \$8

Combination of Any Three Above, \$11

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 1.5.16

On the Common, 277 Main Street, Route 131

P.O. Box 187 Sturbridge, MA 01566

1-800-PUBLIC · 508-347-7323 ext. 286

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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 serves 20 drinks, 2 orders fills one Samovar)

Fruit Punch, Pink Lemonade, Hot Mulled Cider

Without Liquor \$75 • With Liquor \$100

Mimosa & Bloody Mary \$100

Red or White Fruity 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, Peppermint,

Chocolate Curls and Homemade Whipped Cream \$4.25

DJ ENTERTAINMENT

Five Hour Reception: \$1,000

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