

WANDER AT LONGWOODS

Event Price Guide

*A minimum of 30 guests is required for each event

Basic Package

Begins at
— \$7,500 —

6 hours of event coverage
Venue only

Includes a plot of land on the preserve where your wedding/event will be held. Your personal event logistics will determine where on the preserve is best suited for your event.

This package does not include: our restaurant space, catering services, lodging, or any additional rentals.

Traditional Package

Begins at
— \$9,000 —

8 hours of event coverage
Venue + Catering

Includes all the amenities of our Basic package + our catering services (price based on chosen tier; cost calculated per head)

This package does not include: our restaurant space, lodging, or any additional rentals.

*Please refer to our catering price guide below

Extended Package

Begins at
— \$25,000 —

12 hours of event coverage
Full Venue + Catering

Includes all the amenities of our Basic package + our catering services + Lodging

This is a full buyout of the space, and includes: land rental, our catering services, access to our restaurant and glamp sites, and full event staffing.

This package does not include: Any additional rentals, such as decor, dinnerware, tables, or chairs

Seasonal Event Price Guide

Wander at LongWoods Preserve is available for Events and Weddings on Fridays, Saturdays, and Sundays. Our restaurant capacity is 60 guests inside, 80 guests on our deck, and up to 200 guests outside one of our select land plots.

Peak Season: May — October

Off-peak Season: November — April

Peak Season Saturday/Sunday

0-50 guests \$5,000
51-75 guests \$5,500
76-100 guests \$6,000
101-125 guests \$6,500
126-150 guests \$7,000
151-175 guests \$7,500
176-200 guests \$8,000

Peak Season Friday

0-50 guests \$4,450
51-75 guests \$4,950
76-100 guests \$5,450
101-125 guests \$5,950
126-150 guests \$6,450
151-175 guests \$6,950
176-200 guests \$7,450

Off-Peak Season Friday/Saturday/Sunday

0-50 guests \$4,000
51-75 guests \$4,500
76-100 guests \$5,000
101-125 guests \$5,500
126-150 guests \$6,000
151-175 guests \$6,500
176-200 guests \$7,000

The price listed does not include Maine Food tax and Gratuity.

Includes:

Venue Coordinator

Private use of venue for 6+ hours, depending on choice of package

Onsite parking

Service staff

Catering Tiers

Tier 1: 45\$ per person 25\$ wine pairing 35\$ scotch and whiskey pairings

- Assorted meat and cheese platters
- Crudit  platter with hummus and other dips
- Mini quiches (vegetarian and meat options)
- Caprese skewers with fresh mozzarella, cherry tomatoes, and basil
- Mini meatballs with house red sauce

Wine Pairings: Sauvignon Blanc, Pinot Grigio, or Chardonnay

Scotch and Whiskey Pairings: Glenlivet 12, Glenmorangie 10, or Jameson

Tier 2: 55\$ per person 25\$ wine pairing 35\$ scotch and whiskey pairings

- Caesar salad with homemade dressing and croutons
- Smoked chicken skewers with teriyaki glaze
- Beef sliders with cheddar cheese and caramelized onions
- Pesto pasta with cherry tomatoes and Parmesan cheese
- Grilled vegetables with balsamic glaze

Wine Pairings: Pinot Noir, Merlot, or Cabernet Sauvignon

Scotch and Whiskey Pairings: Lagavulin 16, Macallan 12, or Maker's Mark

Tier 3: 75\$ per person 25\$ wine pairing 35\$ scotch and whiskey pairings

- Carving station with roast beef, local ham, and half chickens
- Shrimp cocktail with cocktail sauce and lemon wedges
- Lobster mac and cheese
- Garlic mashed potatoes
- Grilled asparagus with hollandaise sauce

Wine Pairings: Chardonnay, Riesling, or Sauvignon Blanc

Scotch and Whiskey Pairings: Ardbeg 10, Oban 14, or Highland Park 12

Tier 4: 150\$ per person Chefs menu 3 courses 25\$ wine pairing 35\$ scotch and whiskey pairings

- Coursed and plated items chosen by the chef based off of questionnaire responses/ regular communication.

Wine Pairings: TBD

Scotch and Whiskey Pairings: TBD

Additions: 'Late night snack' Chef's choice of a night cap of food. Serves 25/50 people- 200/400\$

Note: These pairings and pricing are suggestions only and can be customized based on the specific needs and preferences of the client.