

WEDDINGS

at mirbeau

Rachel Kate Photography



Mirbeau
INN & SPA
Life. Classically Balanced.
PLYMOUTH, MA

877-MIRBEAU | 35 LANDMARK DRIVE, PLYMOUTH, MA 02360 | MIRBEAU.COM

Wedding Packages 2022 & 2023

This is where dreams begin

Our talented wedding staff is ready to offer you the personalized service you deserve for your special day. From the day of your engagement to the evening of your wedding, we'll be there to help you select every vendor, choose every dish, and take care of every last detail.

Our pastoral setting within The Pinehills, combined with attentive, personalized service and the French impressionist-inspired ambiance will ensure that your wedding day will be wonderfully romantic. Your dream wedding will come to life in a Monet masterpiece.



Photos by Katherine Brackman Photography



Our Venues



MONET LAWN

With amazing views of our Monet-inspired gardens, this seasonal outdoor space is perfect for tented ceremonies for up to 200 guests. The surrounding Monet-inspired ponds, watercolored gardens, and French Manor House in the distance provide a sensational backdrop.

CEREMONY FEE - \$1,000

HENRI-MARIE

Henri-Marie, the larger of our two indoor spaces at 1,400 square feet, can accommodate up to 80 attendees for a seated reception. Henri-Marie is modeled after a 19th century family chapel from a private estate outside of Paris. Its 1920s Art Deco-inspired interior evokes a classically romantic feel and offers a striking background for your event. With its high vaulted ceilings and doors that open to a private terrace, the room is full of natural light making the space even more elegant and perfect for your ceremony or reception.

SITE FEE - \$2,500 | CEREMONY FEE - \$1,000



GIVERNY SALON

Giverny Salon offers over 1,200 square feet of classically luxurious architecture and design, ideal for an intimate cocktail hour for up to 80 guests. Its French doors open onto the Giverny Porch.

SITE FEE - \$1,000

THE GARDEN BAR

Nestled amongst our Monet-inspired ponds and gardens, this beautiful natural stone terrace is perfect for a cocktail reception for up to 150 guests. Guests will love our wood-fired pizzas and raw bar offerings at The Garden Bar, and the photo backdrop is simply stunning.

SITE FEE - \$2,000





Shannon Grant Photography

Le Petit Wedding Package

Gather your closest friends and family and enjoy an intimate affair at Mirbeau. Le Petit Wedding Package is designed for celebrations ranging in size from 25 to 80 guests, and offers couples the opportunity to tailor every element to their own personalities with the help of our attentive event managers.

Inquire about our “elopement package” for groups of 2-25 guests.

ONE HOUR COCKTAIL RECEPTION

Your selection of 4 passed hors d'oeuvres
and 2 stationary displays

FRENCH SPARKLING WINE TOAST

FIRST COURSE

Salad course with popovers & honey butter

MAIN COURSE

A choice of 2 entrées

DESSERT

- A two-tier classic wedding cake
- A selection of petit desserts handpicked by the couple *+\$12 per person*
- Coffee & tea service

AMENITIES

- Chef-attended private menu planning tasting for the couple
- Complimentary guest room for the couple on the night of the wedding
- On-site wedding & event coordinators
- White floor-length table linens
- China, flatware, glassware
- Preferred vendor list
- Special room rates for overnight guests

\$200 PER PERSON

All food and beverage prices are subject to a 14% service charge, 6% administrative fee, and 7% state / local tax

Stationary Appetizer Displays

CLASSIC DISPLAYS

- Vegetable crudité
dill crème & roasted garlic/white bean hummus
- Artisanal cheeses & charcuterie
accoutrements, housemade lavash
+ \$3 PER PERSON
- Mediterranean
grilled marinated vegetables, tzatziki, artichoke tapenade, olives, feta
- Smoked salmon
avocado cream cheese, pickled red onions, sauce gribiche, capers, rye toast

RAW BARS

- “The essential”
shrimp & oysters
+ \$8 PER PERSON
- “The grand”
tuna tartare on cucumber discs, lobster tails, littleneck clams, shrimp & oysters
+ \$22 PER PERSON

Raw bars include shallot mignonette, fresh lemon, cocktail sauce, horseradish

RAW BAR ENHANCEMENT

+ \$400

Raw bar will be displayed and served upon a sculpted ice carving



Passed Hors D'oeuvres

COLD

- Deviled eggs, crispy prosciutto
- Spicy tuna poke, miso aioli on wonton crisp
- Chicken salad on housemade lavash
- Steak tartare, remoulade on crostini
- Tomato bruschetta
- Speck-wrapped melon with sherry vinegar reduction
- Blue cheese-stuffed medjool dates wrapped in prosciutto, pomegranate
- Lobster salad on brioche
- Pâté de campagne, tarragon & whole grain mustard, brioche toast

HOT

- Truffled sacchetti, chive fondue
- Mini crab cakes, old bay aioli
- Mini beef wellington
- Grilled shrimp, spicy tomato purée
- Roasted tenderloin of beef, red onion marmalade, dijon toast
- Wild mushroom and truffle arancini
- Bacon-wrapped sea scallops
- Petite lamb chops
- Vegetable spring rolls with asian dipping sauce
- Petit grilled cheese (finnish cheese & sourdough) with smoky tomato jam
- Braised beef, pickled red onions, herbed dijon neufchâtel, brioche
- Crispy cauliflower with curry aioli
- Fried mini burrata with olive oil jam, romesco



Shannon Grant Photography

Plated Dinner

SALAD COURSE

Select 1 of the options below —

- Boston bibb salad
radishes, fines herbes, blue cheese, champagne vinaigrette
- 'Faux Caesar'
romaine & radicchio with garlic crouton, aged gouda, lemon-parmesan dressing
- Caprese salad
burrata, heirloom tomatoes & fresh basil, balsamic (april through september)
- Roasted beet salad
goat cheese, baby kale, pistachios, sherry soy vinaigrette (october through march)
- Baby arugula salad
port-glazed figs, candied nuts, shaved fennel, red onions, blood orange vinaigrette

ENTRÉES

Select 2 of the options below —

- Roasted statler chicken
green pea & asparagus risotto, summer squash and tomatoes (april through september)
butternut squash risotto, eggplant caponata (october through march)
- Steak frites
grilled flat iron, dressed greens, smokey blue farmer's cheese, house fries
- Grilled romanesco cauliflower
wild mushroom confit, roasted potatoes, olive tapenade, cashew crème
- Potato-crusting salmon
sautéed spinach & fingerling potatoes, lemon beurre blanc
- Seared tuna
heirloom tomato & yuzu confit, buckwheat noodles, avocado puree, crisp allium (april through september)
- Braised short ribs
broccolini, creamy polenta, red wine reduction, crispy onions (october through march)
- Grilled swordfish
lentil & bacon pilaf, warm fennel & blistered tomato salad, arugula piston
- Filet mignon au poivre +\$5 per person
robuchon potatoes, asparagus, sauce au poivre
- Surf & turf +\$10 per person
petit filet with lobster tail, robuchon potatoes, asparagus, sauce bearnaise

Beverage Service

CASH BAR & HOSTED PREMIUM BAR

Titos - Stolichnaya Vodka - Beefeater Gin - Dewar's Scotch - Johnny Walker Red Scotch
Seagram's VO Canadian Whiskey - Bushmills Irish Whiskey - Jack Daniel's Tennessee Whiskey - Bacardi Silver Rum
Cuervo Gold Tequila - Baileys Irish Cream - Amaretto di Saronno - Cointreau Orange Liqueur - Kahlua Coffee Liqueur
Hennessy VS Brandy - Domestic & Imported Beer - Non-Alcoholic Beverages

HOSTED LUXURY BAR

Grey Goose Vodka - Belvedere Vodka - Bombay Sapphire Gin - Tanqueray Gin - Glenlivet 12yr Scotch
Johnny Walker Black Scotch - Crown Royal Canadian Whiskey - Jameson Irish Whiskey - Maker's Mark Kentucky Whiskey
Mount Gay Rum - Patron Silver Tequila - Baileys Irish Cream - Amaretto di Saronno - Grand Marnier Orange Liqueur
Kahlua Coffee Liqueur - Hennessy VSOP Brandy - Domestic & Imported Beer - Non-Alcoholic Beverages

BAR PRICING PER DRINK

Premium Liquor \$10
Luxury Liquor \$12
Glass Sparkling Wine \$12
Glass Rosé / White Wine \$10
Glass Red Wine \$12

Domestic Bottled Beer \$5
Imported Bottled Beer \$6
Specialty Beer \$8
Non-Alcoholic \$4

Requested specialty items pricing subject to change

cheers!

MIRBEAU BAR PACKAGE

Unlimited consumption and priced per person. Five-hour bar only available for weddings with onsite ceremony.

DURATION	PREMIUM BAR	LUXURY BAR
4 HOURS	\$48	\$58
4 1/2 HOURS	\$54	\$65
5 HOURS	\$60	\$72

In-Room Bridal Trays

IN-ROOM BRIDAL TRAYS

\$30 PER PERSON

Select 4 of the options below —

- Fresh fruit skewers
honey yogurt dip
- Assorted breakfast pastries
croissants, danish, quickbreads
- Hummus & pita chips
lavash
- Ham sandwich
brie, apple, honey-dijon, marble rye
- Chicken salad sandwich
frisée, dried cherries, pecans, wheat wrap
- Housemade french macarons & madeleines
- Chocolate-covered strawberries



MIMOSA MIXER

+ \$60

Includes a bottle of bubbly & a carafe of orange juice

Beverage Service *continued*

PREMIUM TABLESIDE WINE SERVICE

Priced by each bottle served

Sparkling Wine	\$45
French Champagne	\$80
French Rosé	\$45
Bordeaux Blanc / Sauvignon Blanc	\$50
Italian Pinot Grigio	\$50
French Chardonnay	\$50
Premium California Chardonnay	\$65
Oregon Pinot Noir	\$65
California Cabernet Sauvignon	\$65
Premium California Cabernet Sauvignon	\$85
Bordeaux Rouge / Cabernet Sauvignon & Merlot	\$65

Wines offered are selected by our hotel Sommelier, requests are welcome.

Pricing listed above is subject to change for specifically requested wines.



Catering Policies

FOOD & BEVERAGE

All food and beverage must be provided by Mirbeau Inn & Spa. Any food remaining may not be packaged to go. No 'shots', shaken drinks (i.e. martinis/Manhattans), or doubles are served at event bars.

LIQUOR REGULATIONS

Per Mirbeau Inn & Spa's licensing agreement with the Massachusetts Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages. All alcohol must be purchased from the hotel.

PRICING

Pricing is guaranteed only upon client's signature of the Banquet Event Orders.

DECOR

The Sales Department must be informed of any decorations or displays for your event. Glitter, fireworks, and confetti are not permitted. The hotel will not permit the affixing of anything permanent to the walls or ceilings of function rooms. Should management find any room(s) damaged in any way, as a result of your event, Mirbeau will charge the credit card responsible for damages, replacements, and/or clean up fees as determined by management.

TIMING

Client must agree to adhere to the scheduled timing listed on the Banquet Event Order. Bar service typically ends 15 minutes prior to event end time. Guests will be allowed in the function space one hour prior to start. Due to the local noise ordinance, all outdoor events must strictly end no later than 10:00 pm. We will be happy to help coordinate group transportation to downtown Plymouth for after-event nightlife.

SERVICE CHARGES AND TAX

All food and beverage prices are subject to a 14% Service Charge, a 6% Administrative Fee, a 6.25% Massachusetts Food & Retail Tax, and a .75% Local Meals Tax.

GUARANTEE

Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required 7 days prior to event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater.

DEPOSITS

All deposits are non-refundable and will be applied toward the total cost of your event.

Extend your Festivities

Take advantage of all that Mirbeau has to offer both before and after your wedding. Stay overnight in our luxurious accommodations, relax and rejuvenate your mind and body at Spa Mirbeau with our fitness classes and signature spa treatments, and indulge at The Bistro & Wine Bar or at The Garden Bar.

We invite you to be our guest for the weekend of your wedding and let our casually elegant property and our luxurious amenities help you enjoy *Life. Classically Balanced.*



SPA MIRBEAU

Our world-class spa offers signature treatments and services in our stunning treatment rooms, each with a fireplace and private sound system. Spa Mirbeau's Resting Area and its soaking foot tub and luxurious chaise lounge chairs offer guests a place to fully relax before or after their treatments. The Aqua Terrace, located outside the spa, offers an outdoor water feature and heated whirlpool, where guests may sip a signature spa cocktail or bask in the sun. Lounge and take in a good book in our beautiful new sky-lit solarium. Treat yourself and your loved ones to a spa day and let any pre-wedding jitters simply melt away.

DINING

Enjoy a classically elegant dining experience at The Bistro & Wine Bar, offering daily breakfast, lunch, and dinner, and a Sunday Jazz Brunch. Our menu honors that of a French Bistro, with added New England flavor, and our sommeliers' curated wine list offers complementing pairings for any dish.

The Garden Bar is Mirbeau's seasonal dining experience, located outdoors amongst our ponds and gardens. The Garden Bar's centerpiece is a wood-fired oven, from which the menu's craft pizzas are made, making this a more casual dining experience.



GUEST ROOMS

Each of our fifty guest rooms and suites include an oversized French clawfoot tub, crackling fireplace, walk-in tiled shower, and our famous Mirbeau Estate Bed. Each room is appointed with luxurious, French-inspired decor and personalized amenities for the bride & groom.

preferred professionals

BEAUTY SERVICES {HAIR}

Charles David Salon

Pinehills

- pine@charlesdavidsalon.com
- 508-591-7350
- charlesdavidsalon.com

East Coast Primped

Shauna Stoecklin

- eastcoastprimped@gmail.com
- eastcoastprimped.com

Mane Event

Anna Costa

- acmaneevent@gmail.com
- 508-269-3607
- acmaneevent.com

BEAUTY SERVICES {MAKEUP}

Snatched Beauty Bar

Ashley McGuire

- snatchedbar@gmail.com
- 617-216-4577
- snatchedbar.com

Stephanie Ward Makeup Artist

Stephanie Ward

- stephanie@stephaniewardmakeup.com
- stephaniewardmakeup.com

Ali Lomazzo Beauty

Ali Lomazzo

- ali@alilomazzobeauty.com
- 401-644-0036
- alilomazzobeauty.com

EVENT PLANNERS

Susan La Reau Events

Susan La Reau

- susan@susanlareauvents.com
- susanlareauvents.com

Jessica Hennessey Weddings

Jessica Hennessey

- jessicahennesseyweddings@gmail.com
- 603-320-0201
- jessicahennesseyweddings.com

Kate Murtaugh Events & Design

Kate Murtaugh

- kate@katemurtaughevents.com
- 617-334-5928
- katemurtaughevents.com

Event Planners of Plymouth

Julie Brewster

- jbrewster@eventplannersofplymouth.com
- 781-883-3810

EVENT DÉCOR & DESIGN

Peak Event Services

- info@peakeventservices.com
- 833-888-PEAK
- peakeventservices.com

Northeast Party Rentals

Heather Cronin

- hcronin@northeastpartyrentals.com
- 508-746-8864
- northeastpartyrentals.com

Ryan Designs

Erik Ryan

- eryan@ryan-designs.com
- 401-742-0464
- ryan-designs.com

Party Rental Ltd.

Hollie Herrick

- hollyh@partyrentalltd.com
- 603-707-6452
- partyrentalltd.com

preferred professionals

FLORAL DESIGN

Jen Anderson Designs

Jen Anderson

- jfontes1975@yahoo.com
- 508-789-2545
- jenandersondesigns.com

Dandelion House Floral Design

Debbie Bosworth

- debbiebosworth@gmail.com
- 781-223-7083
- dandelionhousefloraldesigns.com

Beach Plum Floral

Jill Landry

- beachplum.floraldesigns@gmail.com
- 781-536-8273
- beachplumfloral.com

The Wild Dahlia

Shawna Haveng

- thewilddahlia@gmail.com
- 508-524-6942
- thewilddahlia.com

Flair Floral and Event Design

Holly Ewell

- holly@flairfloral.com
- 508-927-4261
- flairfloral.com

Whitemoss & Twigs

Millie Rochon

- millie@whitemossandtwigs.com
- 781-400-7001
- whitemossandtwigs.com

INVITATIONS & CALLIGRAPHY

Allison Kathleen

Allison DiMaggio

- hello@allisonkathleen.com
- allisonkathleen.com

MUSIC {DISC JOCKEY}

DJ Gene Dupuis

Gene Dupuis

- gene@djgene.com
- 508-728-6251
- djgene.com

MUSIC {BAND}

Entertainment Specialists

- 508-540-8157
- entertainmentspecialists.com

Wilson Stevens

- 978-256-0360
- wilsonstevens.com

Cover Story Entertainment

- thecoverstoryband@gmail.com
- 954-494-4438
- coverstoryentertainment.com

Speechless

- booking@speechlessmusic.com
- 774-231-8583
- speechlessmusic.com

Night Shift Entertainment LLC

- info@nightshifttent.com
- 857-250-2064
- nightshifttent.com

Hot Mess Boston

- hotmessboston@yahoo.com
- 617-319-7397
- hotmessrocks.com

Sugarbabies Inc

- hello@sugarbabiesinc.com
- 610-209-5021
- sugarbabiesinc.com

preferred professionals

MUSIC {ACOUSTIC/STRINGS}

Shelley Otis

- shelleyotis@gmail.com
- 774-454-7525
- shelleyotis.com

The Cape Violin Cello Duo

- capekrista@gmail.com
- capeviolincello.com

The Mal & Pat Show

- patrickfey12@gmail.com
- facebook.com/TheMalAndPatShow

PHOTOGRAPHY

309 Productions

Lauren Foley

- lfoley@309productions.com
- 774-269-2286
- 309productions.com

Kelly Dillon Photography

Kelly Dillon

- kellydillonphoto@gmail.com
- kellydillonphoto.com

Perla Images

Sara & Will Hall

- info@perlaimages.com
- perlaimages.com

Katherine Brackman Photography

Katherine Brackman

- katherine@katherinebrackman.com
- katherinebrackman.com

Kristin Young Photography

Kristin Young

- kristinyoungphotography@gmail.com
- kristinyoungphotography.com

Taylor Lynn Photography

Taylor Lynn

- taylorlynnphotographs@gmail.com
- taylorlynnphotographs.com

Move Mountains Co.

- info@movemountains.co
- movemountains.co

Lindsay Connors

- lindsayconnors.com

CAKES & DESSERTS

Mirbeau Inn & Spa

Tiara Willis

- twillis@mirbeau.com
- plymouth.mirbeau.com

ALTERATIONS

K. Gorro Bridal & Design

- kgorrobridal@gmail.com
- 508-746-7770
- kgorrobridal.com

Dominics Tux

- 508-747-4316
- dominicstux.com

TRANSPORTATION

Special Occasion Limousine

- 508-558-7805
- plymouthcoach.com

Pro Limo

- 781-585-4897
- prolimoride.com

JUSTICE OF THE PEACE

Eileen Lawton

- eblawton@comcast.net
- 508-717-0077

Donna Cunio

- rcunio@comcast.net
- 781-558-9803
- donnacunio.com

Reverend Phillip P. Ryan

- rev.phillipryan@verizon.net
- 508-746-0170

Teresa Brady

- teresabrady42@hotmail.com
- 781-773-1240