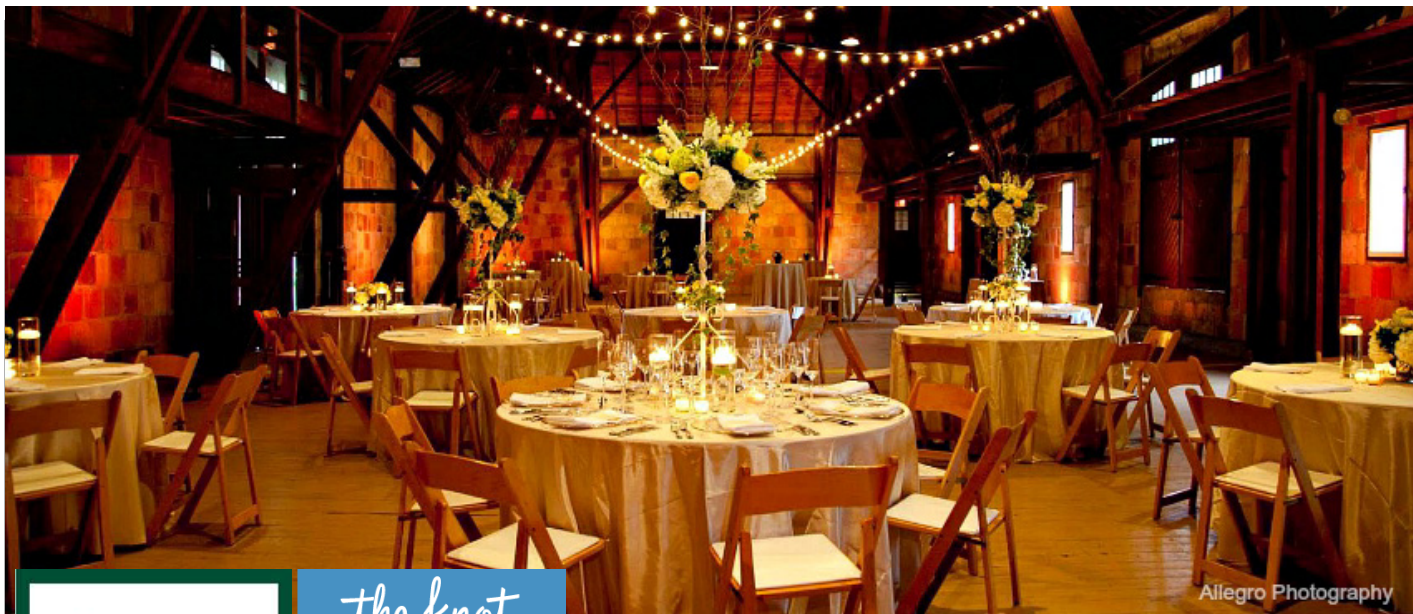


THE BARN

AT THE CRANE ESTATE



Allegra Photography



WEDDINGS & EVENTS
2018 SEASON



Justine Yandle Photography

THE CRANE ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS

The Barn on the Crane Estate

2018 VENUE RENTAL & DINING PACKAGE

Celebrate your special day amidst some of the most spectacular scenery in the Northeast. The 2,100-acre Crane Estate is an unforgettable destination for your special event with its winding salt marshes, miles of barrier beach, and beautiful hilltop mansion. Chicago industrialist Richard T. Crane, Jr. first purchased the land that would become The Crane Estate in 1910. Crane was captivated by the beautiful landscape, and over the next two decades worked with some of America's leading architects and landscape architects to shape his summer retreat, sited with hilltop vistas of the Atlantic in an area of the property known as Castle Hill. In 1928, Castle Hill was crowned with a 59-room Stuart-style mansion designed by world-renowned architect David Adler. Today, the Crane family mansion is known as The Great House on The Crane Estate and is protected, along with the rest of Castle Hill, as a 165-acre National Historic Landmark.

The charming Barn on the Crane Estate is available for a limited number of events in 2018.

The Barn on The Crane Estate

The Barn on The Crane Estate, located at the base of Castle Hill, provides breathtaking views of winding salt marshes, tidal rivers, and woodlands. An exclusive number of events for up to 120 people can be held at this unique and historic Italian-style barn with warm terra-cotta walls, a post-and-beam interior, and a green tiled roof. Your ceremony may be held in the Vegetable Garden, a romantic setting adorned with a wisteria draped lattice, stone towers, and wrought-iron gates, perched above the salt marsh.

No matter which venue you choose, experienced event professionals will be there to help and guide you every step of the way.

VENUE RENTAL

- The Barn on The Crane Estate -

What is included in the Venue Rental?

- Exclusive use of The Barn, accommodating up to 130 guests for seated dinners.
- 5-hour rental period, from 5-10pm.
- Use of the Vegetable Garden for photos.
- Restroom facilities.
- Event Manager to supervise all staff and vendor activities.
- 60” round dining tables and garden chairs are included as part of the dining package. Heaters, Farm Tables and lighting upgrades are available at an additional cost.
- On-site parking for up to 60 cars, shuttle or bus service is highly recommended.
- Gate attendant to welcome guests and direct them to parking area.
- Event Ranger on the premises.

2018 Season: May 11 th – June 10 th , September 14 th – October 28 th	
THE BARN ON THE CRANE ESTATE	Venue Rental Fee
Friday, Saturday or Sunday:	\$3,800
Required with Contract: New Trustees of Reservations Supporting-Level Membership:	\$165*

Vegetable Garden Ceremony Setup Fee: \$500

- Vegetable garden ceremony setup fee includes setup of white garden chairs. The wedding party may arrive one hour prior to the start of ceremony for photographs. Ceremony rehearsals are not permitted prior to the day of the event.

Please Note: Alcoholic beverage service may begin in The Barn after the conclusion of the ceremony.

** All events are subject to Food & Beverage minimums.

DINING PACKAGE

The Barn on The Crane Estate -

Fireside Catering is the exclusive caterer at The Crane Estate. A division of Webber Restaurant Group, Fireside Catering shares a commitment to local food, conservation, and sustainability with The Trustees of Reservations. The event professionals and culinary team at Fireside will create the perfect menu for your event, customized to your needs. Below are some examples of seasonal plated and buffet dinner menus. These are intended only to give you a sense of our style and capabilities. We welcome the opportunity for you to create the unique menu you have always envisioned with our wide range of options.

While the composition of these menus is designed to flow naturally from one course to the next, we invite you to combine items from different menus if you desire. Note that we have dozens of additional items not shown that can be substituted into your menu if you choose. Prices will be adjusted accordingly as courses are added or deleted. Vegetarian or Vegan options, special dietary needs, children's menus and vendor meals can easily be arranged during your planning process.

You have the option of giving a choice of two different entrées to your guests. Pricing for these split entrées will be based on the higher priced option. The guaranteed guest count as well as the number of people having each entrée, and at which tables, will be needed one week in advance of your event.

What is included in your Dining Package?

- Full on-site/day-of staffing: Servers, Bartenders, Chefs and Event Managers.
- Event planning services and outside vendor coordination as needed.
- For both plated and buffet dinners, the dining package includes:
 - Elegant white-rim china, all necessary glassware and stemware, and European-sized flatware
 - Elegant Full-Length off white Linens and Napkins
 - Choice of five passed hors d'oeuvres to be served during the cocktail hour
 - A basket of assorted artisan breads and flatbreads with whipped butter at each table
 - European-style wedding cake sourced from one of our bakery partners
 - Coffee & assorted tea station at the conclusion of the meal

Food and Beverage Minimums:

Food and beverage minimums are based on the menu selections and the open bar fee for the event, calculated according to an estimated guest count. In the event that this estimate is lower than the food and beverage minimums for a particular day, additional items may be added to the menu to reach the minimum. Minimums exclude tax, administrative fee, and gratuity.

2018 FOOD & BEVERAGE MINIMUMS	
Barn at The Crane Estate- Friday, Saturday or Sunday:	\$14,000

** 12% gratuity and 8% administrative fee will be added on to all food and beverage charges. The administrative fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.

** Tax of 7% will be added to your total bill (excluding gratuity).

PLATED MENUS

Menus include your choice of 5 passed hors d'oeuvres, a bread basket with artisan breads and flatbreads, Wedding cake, & coffee and tea service.

Sample Menu #1

Roasted Beet & Goat Cheese Salad with Field Greens, Roasted Beets, Toasted Pistachios & Maple Vinaigrette

~

Pan Seared Hunter Style Chicken Breast with Roasted Seasonal Mushrooms, Cipollini Onions, Smoked North Country Bacon & Tarragon Veloute

~

Parsnip-Potato Puree

Roasted Brussels Sprouts with Chestnut Brown Butter

\$94 per person

Sample Menu #2

Field Green Salad with Asparagus Tips, Vidalia Onion, Hazelnuts & Champagne Vinaigrette

~

Red Wine & Apricot Braised Beef Short Ribs

~

Garlic and Herb Roasted Fingerling Potatoes
Sautéed Kale with Vidalia Onion

\$104 per person

Sample Menu #3

Seasonal Field Greens with Fresh Raspberries, Candied Walnuts, Vermont Brie Wedge & Champagne Vinaigrette

~

Seared Beef Tenderloin with Great Hill Blue Cheese & Bacon Compound Butter (Medium Rate)

~

Sweet Potato Hash with Scallions, Onion & Garlic
Sautéed Green Beans with Herb Butter

\$106 per person

Sample Menu #4

Baby Arugula Salad with Roasted Peaches, Fresh Burrata & Maple Vinaigrette

~

Seared Faroe Island Salmon with Extra Virgin Olive Oil, Local Tomato Confit & Fresh Salsa Verde

~

Grafton Cheddar Scalloped Potatoes
Sautéed Seasonal Gibbet Hill Farm Vegetables

\$99 per person

PLATED MENUS

Menus include your choice of 5 passed hors d'oeuvres, a bread basket with artisan breads and flatbreads, Wedding cake & coffee and tea service.

Sample Menu #5

Gibbet Hill Farm Pickup Salad
With Herb Vinaigrette

~

**Fresh Cavatelli with Fat Moon Farm
Mushrooms, Roasted Tomatoes & Arugula**

\$94 per person

Sample Menu #7

Baby Spinach Salad with Local Strawberries,
Golden Raisins, Cinnamon Spiced Pecans,
Westfield Farms Goat Cheese & Tart Cherry
Vinaigrette

~

**Pan Seared Cod with Charred Leek, Fat Moon
Farm Mushrooms & Andouille Sausage
Crumbles**

~

Celery Root and Potato Puree
Maple-Glazed Heirloom Carrots

\$100 per person

Sample Menu #6

Romaine Hearts and Teardrop Tomatoes with
Applewood Smoked Bacon, Cabot Sharp Cheddar
& Homemade Buttermilk Ranch Dressing

~

**Grilled Boneless Rolled Ribeye Steak with
Caramelized Shallot Compound Butter
(Medium Rare)**

~

Sea Salt Roasted Baby Redskin Potatoes
Grilled Asparagus

\$103 per person

Sample Menu #8

Heirloom Tomato & Maplebrook Farm Cow's
Milk Mozzarella Salad with Fresh Basil, Extra
Virgin Olive Oil, Sea Salt & Balsamic Reduction

~

**Free-Range Statler Chicken with Cabot Sharp
Cheddar, Artichokes, Roasted Fennel & Herb
Buerre Blanc**

~

Leek and Fontina Redskin Potato Gratin
Grilled Baby Squashes with Extra Virgin Olive
Oil, Garlic and Fresh Herbs

\$96.00 per person

PASSED HORS D'OEUVRES

Our plated and buffet dinner packages come with a choice of five hors d'oeuvres to be passed during your cocktail hour. Some hors d'oeuvres carry a surcharge and pricing for additional pieces starts at \$3.00 per piece. Please see your sales manager for details. Some items may have limited availability depending on time of year.

Baby Lamb Chop with
Dijon, Garlic Confit &
Rosemary

Fennel Seared Scallops
with Pancetta & Potato
Purée

Local Fried Clams with
Sriracha Mayo and Cilantro-
Ginger Sambal

Smoked Salmon Canapé with
Lemon Crème Fraîche, Dill
& Salmon Roe on Rye Toast

Fried Triple Cream Brie with
Fireside Lime-Apricot Jam

Artichoke-Charred Leek
Fonduta on 3-Seeded Ficelle

Seared Tuna with Saffron-
Aioli & Blood Orange
Gastrique on Charred
Focaccia Bread

Zucchini Fritter
Buttermilk Ranch, Dill

Maine Lobster BLT
on Buttery Toasted Brioche

Peppered Beef & Great Hill
Blue Fondue

Grilled White Pizzetta with
Asparagus, Mushroom,
Caramelized Onion & Garlic
Confit, Shaved Parmesan and
Fresh Herbs

Crispy Fried Calamari
with Rice Flour & Jalapeno
Aioli in a Bamboo Cone Cup

Jumbo Lump Crab Meat in
English Cucumber Cup with
Crab Louie Sauce & Tobiko

Miniature Chicken Pot Pie
Roasted Free Range Chicken,
Farm Vegetables and Yukon
Gold Potato Puree

Hubbardston Capri with
Butternut Arancini & Sweet
Onion Jam

Miniature Jumbo Lump Crab
Cakes with Rémoulade

Mixed Mushroom Tartlets
with Sweet Garlic Custard

Pumpkin Bisque Shooter
with Maple Crème Fraîche &
Spiced Pumpkin Seeds

Craft Stout Braised Beef
Short Rib with Parsnip-
Potato Purée

Day Boat Scallops with
Smoked Bacon

Oyster Po' Boy Slider
Oyster Po Boy on Grilled
Scratch Brioche Slider Bun,
Cress, Remoulade

New England Lobster Rolls
Maine Lobster Salad on a
Traditional toasted Roll

Tandoori Chicken Salad,
Poppadum and Fresh Herbs

STATIONARY DISPLAY HORS D'OEUVRES

In addition to your passed hors d'oeuvres, stationary displays may be added to enhance your cocktail hour.

Baked Brie with Seasonal Jams & Preserves

Served with French Baguette & Assorted Crackers

\$75.00 (for 25 people)

Fireside Pretzel Bites

Scratch Pretzel Bites with Craft Ale-Local Cheddar
Sauce & Assorted Mustards

\$6.50 per person

New England Raw Bar

On Ice

Customize your own Raw Bar
Shrimp Cocktail, Shucked Littleneck Clams,
Shucked Oysters with Lemon,
King Crab Legs, Marinated Calamari Salad,
Crab Cocktail.

Served with Spicy Cocktail Sauce, Cider Vinegar
Mignonette, Lemon & Horseradish

Market Price

Local Farmhouse Cheeses

An assortment of locally sourced cheeses may
include but are not limited to:

Grafton Cheddar (Grafton, VT)

Westfield Farms White Buck (Hubbardston, MA)

Smith's Country Smoked Gouda (Winchendon, MA)

Great Hill Blue (Marion, MA)

Vermont Brie (Cookeville, VT)

Assorted Toasts, Crackers, Dried Fruit & Seasonal
Preserves Accompany the Cheeses

\$7.50 per person

Charcuterie Table

Prosciutto di Parma, Hard Salami, Spicy
Sopressata, Triple Crème, Grafton Cheddar, Great
Hill Blue Cheese, Fennel Salad with Preserved
Lemon and Olive Oil, Cornichons, Olives, Course
Mustard, Jam, Honey & Grilled Sourdough

\$10.00 per person

Farmhouse Vegetable Display

House Marinated Pitted Olives, Caramelized
Onion & Fennel Fondue, Provençal Ratatouille,
Sweet Bell Peppers, Pickled Beets, Pickled Carrots
& Parsnips, Seasonal Bean Salad, Marinated
Roasted Tomatoes & Marinated Grilled Asparagus
Assorted Crackers, Flatbreads and Baguette
Crostoni

Hummus & Fire Roasted Pepper Dip

\$7.50 per person

Beef & Blue Display

Cast Iron Display of Local Tenderloin Skewers
with Great Hill Blue Cheese Fondue

\$6.00 per person

Tapas Table

Grilled Chorizo Sausage, Sliced Spanish Cheeses,
Shaved Serrano Ham, Glacéed Dried Figs,
Marcona Almonds, Gambas al Ajillo Garlicky
Shrimp, Albondigas Spanish Meatballs with Spicy
Tomato Sauce

\$11.00 per person

ADDITIONAL DESSERT OPTIONS

In addition to a custom European-style wedding cake, dessert stations or trays of confections for guest tables can be added during the coffee and tea service.

Assorted Seasonal Pies

Chef's Selection of House-Made Fruit Pies with Whipped Cream

Select 3

Apple, Apple-Cranberry, Blueberry, Strawberry-Rhubarb, Pecan & Pumpkin

\$6.00 per person

Available a la mode

Ice Cream Sundae Station

Select 3

Vanilla, Chocolate, Mint Chocolate Chip, Chocolate Chip, Coffee, Cookie Dough

Offered with

Hot Fudge, Caramel Sauce, Cherries, Whipped Crème

Chocolate and Rainbow Sprinkles, Oreo and Heath Crumbles and Chopped Candied Walnuts

\$7.50 per person

Miniature Crème Brulee

Select from Vanilla Bean, Chocolate, Lavender, Pistachio, & Grand Marnier

\$3.00 each

Miniature Trio of Whoopie Pies

Gingerbread Red Velvet & Chocolate

\$5.00 per person

Donut Muffins

with Cinnamon Sugar

\$4.50 per person

Gelato Station

Select 3

Pistachio, Strawberry, Chocolate, Coconut or Vanilla

with

Chocolate Ganache, Vanilla Bean Whipped Cream, Fresh Raspberry Coulis,
Caramel Sauce, Candied Cherries with Brandy Syrup, Toasted Pistachios, White &

Dark Chocolate Pieces and Toasted Almonds

\$9.50 per person

LATE NIGHT SNACKS

Grilled Cheese Station

Select 3 | Passed or Stationed
Grafton Cheddar / Local Brioche
Farm Cheeses / Slow Rise Sour Dough
Smith's Smoked Gouda / Artisanal Ciabatta
Fontina and Gruyere / Challah
Vermont Brie / Rye
\$7.50 per serving

Milk & Cookies

Warm Chocolate Chip and Oatmeal Raisin Cookies
\$3.50 per serving

Pommes Frites

Salted Chive & Parmesan French Fries
\$3.00 per serving

Grass Fed Beef Sliders

Ketchup & Grafton Cheddar on Scratch Miniature Brioche Bun
\$3.00 per serving

SPECIALTY DRINK STATIONS

Old-Fashioned Lemonade & Iced Tea Station

Pitchers and Spigot Jars filled with Lemonade and
Iced Tea
Served with Garnishes of Mint and Lemon
Based on one glass per person
\$4.50 per person

Hot & Cold Apple Cider Station

Mulled Cider and Cold Cider
Served in Mugs Garnished with Cinnamon Sticks
Based on one cup per person
\$4.50 per person

Basil-Infused Lemonade

Fresh Lemon Garnish
\$3.00 per serving

Fresh Limeade

Fresh Lime & Mint Leaf Garnish
\$3.25 per serving

Hot Cocoa Station

Hot Dark Chocolate and Peppermint Hot
Chocolate
Served with Mugs and garnishes of Whipped
Cream, Miniature Marshmallows
Shaved Chocolate and Peppermint Sticks
\$4.50 per person

BEVERAGE & BAR SERVICE

- The Barn on The Crane Estate -

Option 1: Clients can coordinate the purchase and delivery of beverages through our retail package store partner. Our bartenders will mix and serve drinks to order. Specialty drinks can be pre-arranged. At the completion of the event, any unopened bottles can be returned to the package store for a refund to the client. Fireside Catering charges a \$9.00 per person bar setup fee which covers our costs for ice, bar garnish, and glassware.

Option 2: Fireside Catering supplies beer, wine and liquor for your event at The Barn at The Crane Estate. Alcoholic beverage can be hosted by the client and will be charged based on consumption. This option allows the client to only pay for what is consumed and prevent the client from having to pay for opened but unused beverages. Fireside Catering offers a carefully curated selection of spirits, wines and beers, as well as a choice of up to two specialty cocktails. In most cases special requests can be accommodated, but that must be arranged through a pre-purchase and at the discretion of the sales manager.

Alcoholic beverage service is available for a total of 4.5 consecutive hours in accordance with state law. Non-alcoholic refreshments can be served before and after this period if requested.

** 12% gratuity and 8% administrative fee will be added on to all food and beverage charges. The administrative fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.

** Tax of 7% will be added to your total bill (excluding gratuity)