



# THE CRANE ESTATE

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## The Great House on The Crane Estate

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### 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 stunning Great House is available for a limited number of events in 2018.

#### The Great House on The Crane Estate

When you choose The Great House as the location of your celebration you have three unique spaces for each phase of your event. Sited on the crest of Crane Estate's Castle Hill, wedding ceremonies at The Great House take place on the lawn overlooking the half-mile-long Grand Allée with sweeping views to the ocean. For the cocktail hour, you have exclusive use of the Allée Terrace in addition to the first floor of The Great House where guests can mingle throughout the historic mansion. Finally, for dinner, a beautiful high-peaked tent is positioned just off the ballroom East Terrace where guests can experience the landscape and beauty of Castle Hill throughout the evening.

Events at The Great House can accommodate up to 250 guests.

# VENUE RENTAL

- The Great House -

## What is included in the Venue Rental?

- 5-hour rental period, beginning no earlier than 6pm, with an option to extend the rental up to one hour. Events must conclude by 12am.
- Use of The Great House Gallery and Ballroom for the cocktail hour.
- Use of The Great House Tent for dinner.
  - Our elegant tent accommodates up to 250 guests. Clear sides, perimeter lighting, and chandeliers are included.
  - Tent heaters, fans, tent flooring and lighting upgrades are available at additional cost.
- Event Manager to supervise all staff and vendor activities.
- 60” round dining tables, Chiavari chairs for up to 200 guests under the tent, as well as 200 outdoor garden chairs for Grand Allée Lawn ceremonies are included as part of the dining package.
- Two private changing rooms for the wedding party’s use when the ceremony is held at The Great House.
- Gate attendant to welcome guests and direct them to parking area.
- Ample free parking.
- Parking attendant (valet service not included).
- Event Ranger on the premises.

2018 Season: May 11 <sup>th</sup> – October 14 <sup>rd</sup>		
THE GREAT HOUSE & TENT	Venue Fee	Tent Fee
Friday or Sunday:	\$7,000	\$2,000
Saturday or Holiday Weekend:	\$9,000	\$2,000
Trustees of Reservations Supporting-Level Membership:	\$165*	New Membership required with booking.

## Ceremony Setup Fee: \$500

- Ceremony setup fee includes ceremony chair setup and 1.5 hours of wedding party pre-arrival time for photos or getting ready, starting at 4:30pm. The wedding party is also given private access to the two changing rooms in the Great House. Ceremony rehearsals are not permitted prior to wedding day.

## Overtime Fee: \$750 per 1/2 hour

- The venue rental can be extended up to 1 hour, with events to conclude no later than 12 midnight. Alcoholic beverage service is only permitted for a total of 4.5 consecutive hours.

\* Details on member benefits are included in the package, along with instructions on how to purchase your membership directly from The Trustees of Reservations.

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

# DINING PACKAGE

- The Great House & 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	
Great House- Saturday or Holiday Sunday:	\$25,000
Great House- Friday or Sunday:	\$18,000

\*\* 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

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**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 #3

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

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**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

*\$105 per person*

## Sample Menu #2

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

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**Red Wine & Apricot Braised Beef Short Ribs**

~

Garlic and Herb Roasted Fingerling Potatoes  
Sautéed Kale with Vidalia Onion

*\$103 per person*

## Sample Menu #4

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

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

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Grafton Cheddar Scalloped Potatoes Sautéed  
Seasonal Gibbet Hill Farm Vegetables

*\$98.50 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

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

*\$93 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

*\$99 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

*\$102 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

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**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

*\$95 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, Mushrooms,  
Caramelized Onion & Garlic  
Confit, Shaved Parmesan &  
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

New England Lobster Roll  
with Maine Lobster on a  
Traditional Toasted Roll

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

Tandoori Chicken Salad on  
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**

Pretzel Bites with Craft Ale-Local Cheddar Sauce,  
Mustards  
*\$6.50 per person*

## **New England Raw Bar**

Served 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 Cider Vinegar Mignonette, Lemon  
Wedges, Spicy Cocktail Sauce & Freshly Grated  
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 Lemon and Olive Oil,  
Cornichons, Olives, Course Mustard, Jam, Dried  
Fruit, Honey and 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**

Rioja Braised Chorizo Sausage, Sliced Spanish  
Cheeses, Shaved Serrano Ham, Glaced 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 3 of House-Made Fruit Pies with Whipped Cream  
Apple, Apple-Cranberry, Blueberry, Strawberry Rhubarb, Pecan and Pumpkin  
*\$6.00 per person*  
*Available a la mode*

### **Ice Cream Sundae Station**

Select 3 flavors  
Vanilla, Chocolate, Coffee, Chocolate Chip, Strawberry, Mint Chocolate Chip or  
Cookie Dough  
With  
Hot Fudge, Caramel Sauce, Chocolate and Rainbow Sprinkles, M&Ms, Candied  
Chopped Walnuts Health Bar and Oreo Crumbles, Cherries and Whipped Cream  
*\$7.50 per person*

### **Donut Muffins**

with Cinnamon Sugar  
*\$4.50 per person*

### **Gelato Station**

Choice of Three Flavors: Pistachio, Strawberry, Chocolate, Coconut or Vanilla  
Gelato  
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

### **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*

### **Grilled Cheese Station**

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

## SPECIATY 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 in Silver Urns and Cold Cider

Served in Pitchers.

Served in Mugs Garnished with Cinnamon Sticks

Based on one cup per person.

*\$4.50 per person*

### **Fresh Limeade**

Fresh Lime & Mint Leaf Garnish

*\$3.25 per person*

### **Basil-Infused Lemonade**

Fresh Lemon Garnish

*\$3.00 per person*

### **Hot Cocoa Station**

Hot Dark Chocolate and Peppermint Hot Chocolate served in Silver Urns.

Served with Mugs and garnishes of Whipped Cream, Miniature Marshmallows, Shaved Chocolate and Peppermint Sticks

*\$4.50 per person*

# BEVERAGE & BAR SERVICE

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- The Great House -

Fireside Catering supplies beer, wine and liquor for all events at The Crane Estate. All alcoholic beverage service at The Crane Estate is offered through an open bar at a cost of \$40 and \$47 per adult guest. We offer two tiers of beverage selections and varietals for your guests.

Please ask us for the detailed selections so we can plan the perfect bar offerings for you.

This includes a carefully curated selection of spirits, wines and beers, as well as a choice of 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.

Please speak with your sales manager about our current list of available wines, beers and spirits, as well as our specialty cocktail list.

\*\* 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)