

# THE BARN

## AT THE CRANE ESTATE



**WEDDINGS & EVENTS**  
**2019 SEASON**



# THE CRANE ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS

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## The Barn on the Crane Estate

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### 2019 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 2019.

### 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 130 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.
- Changing Suite for the Bridal Party.

2019 Season: May 10 <sup>th</sup> – June 9 <sup>th</sup> , September 6– October 27 <sup>th</sup>	
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.

2019 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

You will have the option to offer your guests a choice between two entrees;  
Requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menus include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake  
& a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should stand to give you an idea of the pricing options you  
have to choose from. All menu items are interchangeable.

## Sample Menu #1

Field Greens, Brie & Raspberries  
Spiced Pecans, White Balsamic Vinaigrette

Cabot Cheddar, Artichoke & Fennel Stuffed Free-  
Range Statler Chicken, Herb Buerre Blanc

Roasted Baby Squash, Cipollini Onion, & Red  
Pepper  
Celery Root & Potato Purée

\$96 per person

## Sample Menu #2

Baby Spinach & Strawberries  
Spiced Pecans, Golden Raisins,  
Westfield Farms Goat Cheese, White Balsamic  
Vinaigrette

Red Wine & Apricot Braised Beef Short Ribs

Roasted Brussels Sprouts  
Local Mushroom & Brie Risotto Cake

\$105 per person

## Sample Menu #3

Romaine Hearts, Applewood Smoked Bacon, &  
Tomatoes, Cabot Sharp Cheddar, Buttermilk  
Ranch

Grilled Beef Tenderloin Filet Grilled Beef  
Tenderloin Filet Smoked Paprika & Caramelized  
Shallot Compound Butter  
(medium – rare)

Grilled Asparagus  
Oven Roasted Garlic & Herb Fingerling Potatoes

\$107 per person

## Sample Menu #4

Baby Spinach & Roasted Tri-Colored Carrots  
Westfield Farms Goat Cheese, Yellow Beets,  
Cashews, Honey Vinaigrette

Maple Brined Pork Tenderloin  
Cider Cheddar Fondue

Roasted Root Vegetables  
Yukon Gold & Sweet Potato Gratin

\$99 per person

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## Sample Menu #5

Traditional Caprese  
Tomato, Fresh Mozzarella, Basil, Aged Balsamic  
Reduction

Cauliflower Steak & Chermoula  
Pine Nuts, Lemon Parsley Drizzle

\$96 per person

## Sample Menu #7

Gibbet Hill Farm Pickup Salad with  
Herb Vinaigrette

Pan Seared Striped Bass  
Charred Leeks, Saffron Orange Butter

Herb Butter Green Beans  
Sea Salt Roasted Redskin Potatoes

\$105 per person

## Sample Menu #6

Baby Arugula, Roasted Peach & Burrata  
Aged Balsamic Reduction

Seared Faroe Island Salmon  
Roasted Fennel, Brown Butter

Caramelized Onion & Spinach Quinoa  
Oven Roasted Garlic & Herb Fingerling Potatoes

\$101 per person

## Sample Menu #8

Field Greens & Local Apples  
Westfield Farms Goat Cheese, Dried Cranberries,  
Spiced Pecan, Maple Vinaigrette

Herb Roasted Rack of Lamb  
Caramelized Shallot & Red Wine Demi Glace

Farro & Farm Greens  
Celery Root & Potato Purée

\$111 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.

Smoked Duck Quesadilla  
Avocado, Crème Fraiche,  
Cilantro, Jalapeño

Grilled Chicken Taco  
Spiced Pulled Chicken,  
Cheddar, Avocado Cream,  
Cilantro

Tandoori Chicken  
Poppadum Crisp

Cider Glazed Baby Lamb  
Chop

Short Rib & Grafton  
Cheddar Grilled Cheese

Barbecue Beef Brisket Taco  
Cilantro, Fried Onions

Black Angus Beef Sliders  
Parker House Roll, Aged  
Cheddar, Ketchup

Peppered Beef Tenderloin  
Skewers

Great Hill Blue Cheese  
Fondue

Barbecue Pulled Pork  
Buttermilk & Grafton  
Cheddar Biscuit

Spring Pea Bisque  
Berkshire Pork Belly Crouton,  
Truffle Mascarpone

Thai Pork Meatball  
Sesame Chili Sauce

Crispy Prosciutto &  
Mozzarella Crostini  
Lemon Honey Drizzle

Applewood Bacon Wrapped  
Scallops

Seared Scallop  
Potato Pancake, Chive Lemon  
Butter

Fried Local Clams  
Sriracha Mayo

Maine Lobster BLT  
Crispy Bacon, Arugula,  
Tomato

New England Lobster Roll  
Warm Buttered Maine  
Lobster, Griddled Bun

Pastrami Spiced Tuna  
House-made Pickle, Whole  
Grain Mustard, Rosemary  
Cracker

Maine Crab Fondue  
Toasted Baguette

Crispy Eggplant  
Roasted Tomato, Fresh  
Mozzarella, Basil Pesto

Foraged Mushroom &  
Gruyere Pastry

Tomato Soup & Grafton  
Cheddar Grilled Cheese

Scallion Pancake  
Soy, Ginger, Scallion

Butternut Squash & Apple  
Bisque  
Pepitas

Roasted Squash Bruschetta  
Mascarpone, Arugula, Pine  
Nuts

Roasted Radish, Whipped  
Goat Cheese & Herbs

Farmer's Market Flatbread  
Caramelized Onion, Fontina,  
Herbs

Fried Green Tomato  
Buttermilk & Herb Dip

Butternut Squash Arancini  
Westfield Farms Goat  
Cheese



# STATIONARY DISPLAY HORS D'OEUVRES

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

## Local Farmhouse Cheeses

Grafton Cheddar, Westfield Farms White Buck,  
Smith's Country Smoked Gouda, Vermont Brie  
Farmer's Cheese Spread  
Dried Fruit, Preserves, Toasts, and Crackers

\$ 7.50 per person

## Farmer's Market Vegetables

Vegetable Crudités such as Roasted Beets,  
Asparagus, Radish,  
Sugar Snap Peas, & Sweet 100 Tomatoes  
Green Goddess Dip

\$7.50 per person

## Local Raw Bar

Oysters on the Half & Jumbo Shrimp  
Mignonette, Cocktail Sauce, Lemon, Horseradish

\$15.00 per person

RAW BAR ADD ONS:

Additional Local Oysters \$4.00 per piece

Countneck Clams \$3.00 per piece

Jonah Crab Claws \$4.00 per piece

## Tapas Table

Rioja Braised Chorizo, Italian Speck, Aged  
Manchego,  
Gambas al Ajillo | Garlicky Shrimp,  
Albondigas | Spanish Meatballs, Spicy Tomato  
Sauce, Fig Jam, Rustic Baguette

\$11.00 per person

## Two Fondues

Craft Ale Fondue, Warm Pretzel Bites & Grainy  
Mustard  
Spinach, Leek & Artichoke Fondue, Three-Seeded  
Ficelle,  
Chicken & Apple Sausage Skewers

\$9.00 per person

## Charcuterie Table

Saucisson Sec, Speck, Spicy Sopressata,  
Grafton Cheddar, Parmesan,  
Sundried Tomato & Bacon Jam,  
Marinated Olive Tapenade, Grainy Mustard,  
Cornichons,  
Rustic Baguette, Herb Flatbread & Roasted Garlic  
Fennel Sticks

\$10.00 per person

## Mezze Table

Roasted Vegetables such as Baby Squash,  
Cauliflower & Zucchini,  
Eggplant Caponata, Mixed Olives,  
Grape Leaves with Bulgur & Mint,  
Rosemary White Bean Spread  
Garlic Hummus, Rustic Bread & Pitas

\$10.00 per person

## Flatbread Pizza Table

Crispy Thin Crust Pizza  
Local Cheeses and Vegetables

\$9.00 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.

Ice Cream Sundae Station  
Vanilla, Coffee, Chocolate Chip  
Hot Fudge, Caramel Sauce  
M&M's, Sprinkles, Cherries, Walnuts, Whipped Cream  
\$8.00 per guest

Strawberry Shortcake Station  
Fresh Whipped Cream  
\$6.00 per guest

Warm Cinnamon Sugar Cider Beignets Station  
Presented in Individual Bags  
\$5.00 per guest

Country Pie Station  
Apple, Pecan, Seasonal Berry  
Vanilla Ice Cream, Whipped Cream  
\$9.00 per guest

Fresh Apple Crisp Station  
Maple Crème Anglaise  
\$5.00 per guest

Miniature Red Velvet Cupcakes  
available passed or as a station  
\$3.00 each

Miniature Carrot Cake Squares  
Sea Salt Caramel, Dried Cranberry  
available passed or as a station  
\$2.50 each

Chocolate Espresso Torte Bite  
Crème Anglaise, Stout Syrup, Crushed Hazelnuts  
available passed or as a station  
\$2.50 each

Miniature Fresh Fruit & Berry Tart  
Apricot Glaze, Pastry Cream  
available passed or as a station  
\$3.00 each

Miniature Vanilla Bean Crème Brulee Spoon  
available passed or as a station  
\$3.00 each

Miniature Sweet Potato Cupcake  
Toasted Marshmallow Frosting  
available passed or as a station  
\$3.00 each

Chocolate & Salted Caramel Rice Krispie Treat  
available passed or as a station  
\$3.00 each

Chocolate Whoopie Pies  
Chocolate Buttercream  
available passed or as a station  
\$3.00 each

Funfetti Whoopie Pies  
Vanilla Buttercream Frosting  
available passed or as a station  
\$3.00 each

## PRE-CEREMONY BEVERAGE STATION

Basil-Infused Lemonade  
Fresh Lemon  
\$3.00 per person

Iced Spring Water  
Lemon Slices  
\$.50 per person

Lemon, Cucumber & Mint Water  
\$2.00 per person

Hibiscus Orange Water  
\$2.00 per person

## BEVERAGE STATION

Old-Fashioned Lemonade & Iced Tea Station

Mint, Lemon

\$4.50 per person

Apple Cider Station

\$4.50 per person

Cappuccino & Espresso Station

Powdered Chocolate, Cinnamon, Lemon Twists

\$7.00 per person

(75 person minimum)

Hot Chocolate Station

Whipped Cream, Miniature Marshmallows, Shaved Chocolate, Peppermint Sticks

\$4.50 per person

## PRE CEREMONY SNACKS

Seasonal Fresh Berries

\$4.00 per person

Strawberry Shortcake Parfait

Cinnamon Sugar Pound Cake, Cream

\$5.00 per person

Sorbet Spritzer

\$3.50 per person

## LATE NIGHT SNACKS

After Hours Ramen

Scallion, Soy, Ginger

\$5.00 per person

Poutine

Skin on French Fries, Cheese Curds & Gravy

\$6.00 per person

Homemade Potato Chips & French Onion Dip

\$4.00 per person

Brown Butter Pretzel Bites

Honey Mustard

\$4.00 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)