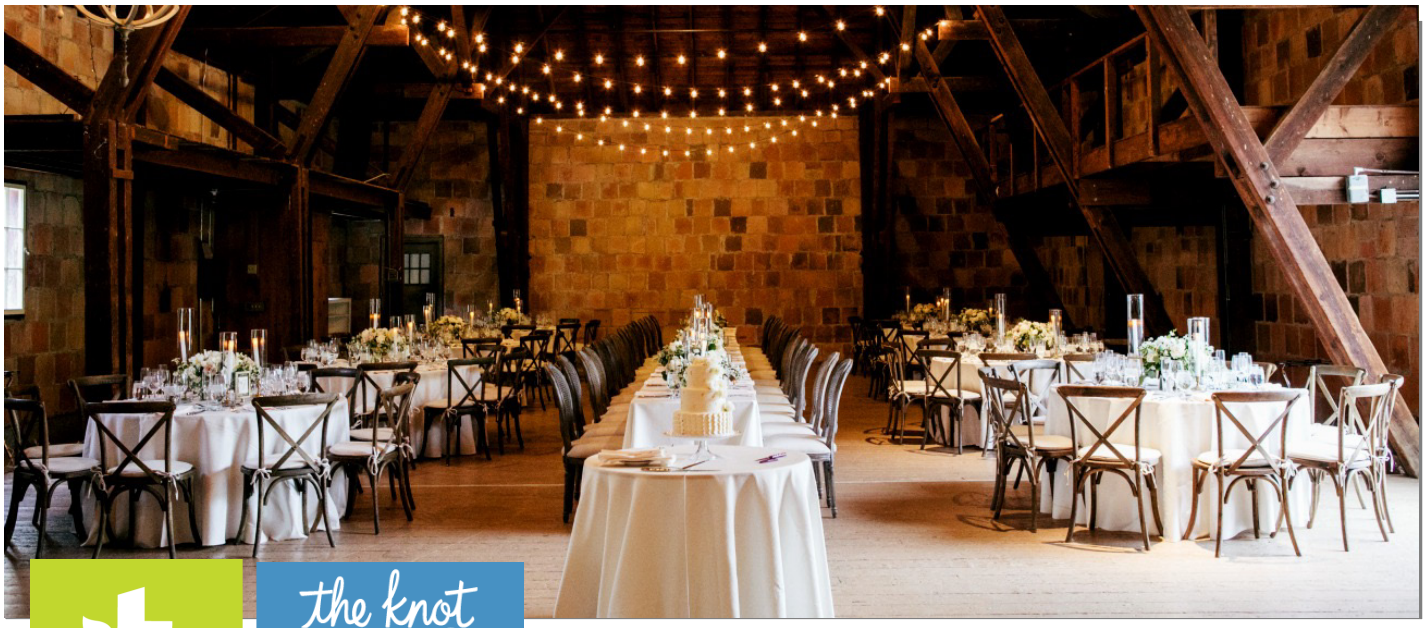
THE BARN
AT THE CRANE ESTATE



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WEDDINGS & EVENTS
2019 SEASON

FIRESIDE CATERING
EXCLUSIVE CATERER

THE CRANE ESTATE
A PROPERTY OF THE TRUSTEES OF RESERVATIONS

The Barn on the Crane Estate

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 the next two decadesworked with some of America's leading architects and landscape architects , sited with hilltop vistas of the Atlantic in an area of the property known as Castle HillIn 1928, 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.

<u>The Barn at tThe Crane Estate</u>

The Barn at tThe Crane Estate provides breathtaking views of winding salt marsh, tidal rivers, woodlands, and the

Atlantic Ocean on the horizon. A limited 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, wood floors, and a tiled roof. Prior to your reception at the Crane Estate Barn, your ceremony may be held in the Vegetable Garden, a romantic setting perched above winding 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 3th – June 9th, September 1– October 27th	
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 Ceremony rehearsals are not permittedthe the .

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 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 #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 #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 #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 The Crane Estate -

HOSTED BAR

Option 1: The host of the function is charged based on the total number of drinks consumed.
Drink price is on a per drink basis and is tracked by the bartender. An estimated per person bar cost of $30 per adult and $4.00 per child is collected upfront. The client is invoiced for any amount owed or is reimbursed any overage following the event. Beverage prices include setup, ice, bar garnish, and glassware as well as Liquor liability insurance.
***Specialty drinks not available for consumption bar.**

Option 2: The host of the function is charged a flat rate per person. The total price is based on the guaranteed guest count and drinks are unlimited for guests. Note that guests under 21 years of age will be given a reduced price of $4.00 for unlimited consumption of soft drinks only. Flat rate per person includes setup, ice, bar garnish, and glassware as well as Liquor liability insurance. Non-alcoholic beverages will be available through the remainder of event.

Full Bar:	$35.00/person
Beer & Wine Only:	$28.00/person

All options include beverages passed during cocktail hour, wine poured with dinner and a sparkling wine toast.
Full Bar option also includes 2 Signature Cocktails from the provided list.

Please Note:

- Bar service not to exceed 4.5 hours and/or must end one half hour prior to the conclusion of any event which ever comes first.
- Gratuity of 12% with a 8% administration fee will be added onto all food and beverage charges.
- The Administration 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).
- A Full Bar list will be provided for selections

**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)