

THE CRANE ESTATE

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WEDDINGS & EVENTS
2020 SEASON



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The Great House on The Crane Estate

2020 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 2020.

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 on the Crane Estate -

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 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, Mahogany Chiavari chairs for up to 200 guests under the tent, as well as 200 outdoor white 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 at The Great House.
- Gate attendant to welcome guests and direct them to parking area.
- Ample free parking.
- Parking attendant (valet service not included).

2020 Season: May – October		
THE GREAT HOUSE & TENT	Venue Fee	Tent Fee
Friday or Sunday:	\$7,500	\$2,000
Saturday or Holiday Weekend:	\$10,000	\$2,000
Trustees of Reservations \$165 Supporting-Level Membership:	\$165*	New Membership required with booking. Couples Only please.

Ceremony Setup Fee: \$750

- 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. This fee is in addition to the Venue and Tent fees and does not discount the costs for members.*

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

DINING PACKAGE

- The Great House 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: House Staff, 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 with whipped butter at each table
 - Wedding Cake sourced from one of our two bakery partners
 - Coffee & assorted tea station

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.

2020 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

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 Walnuts, White Balsamic Vinaigrette

Prosciutto, Mozzarella & Basil Stuffed Free-Range
Staler Chicken, Tomato Beurre Blanc, Balsamic
Reduction

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

\$97 per person

Sample Menu #2

Baby Spinach & Strawberries
Spiced Pecans, Golden Raisins,
Great Hill Blue Cheese, White Balsamic
Vinaigrette

Red Wine & Apricot Braised Beef Short Ribs

Roasted Brussels Sprouts
Local Mushroom & Brie Risotto Cake

\$109 per person

Sample Menu #3

Romaine Hearts, Applewood Smoked Bacon,
Tomatoes, Aged Cheddar, Buttermilk Ranch

Grilled Beef Tenderloin Filet
Smoked Paprika & Caramelized Shallot
Compound Butter
Prepared Medium Rare

Grilled Asparagus
Oven Roasted Garlic & Herb Fingerling Potatoes

\$110 per person

Sample Menu #4

Baby Spinach & Roasted Yellow Beets, Westfield
Farms Goat Cheese, Salted Cashews, Honey
Vinaigrette

Honey, Garlic & Hoison Glazed
Bone-In Pork Chop

Roasted Root Vegetables
Yukon Gold Mashed Potato

\$104 per person

PLATED MENUS

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options you have to choose from. All menu items are interchangeable.

Sample Menu #5

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

Cavatelli, Fat Moon Mushrooms
Roasted Tomatoes, Arugula Pesto

\$97 per person

Sample Menu #7

Gibbet Hill Farm Pickup Salad
Herb Vinaigrette

Pan Seared Striped Bass
Citrus Shaved Radish, Garlic Beurre Blanc

Herb Butter Green Beans
Sea Salt Roasted Redskin Potatoes

\$108 per person

Sample Menu #6

Baby Arugula, Roasted Peach, Burrata
Aged Balsamic Reduction

Seared Faroe Island Salmon
Roasted Fennel, Brown Butter

Grilled Asparagus
Oven Roasted Garlic & Herb Fingerling Potatoes

\$104 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

\$114 per person

PASSED HORS D'OEUVRES

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

Duck Confit and Goat Cheese Quesadilla Spiced Cherry Salsa	Crispy Prosciutto & Fresh Mozzarella Crostini Honey Drizzle	Pastrami Spiced Tuna House-made Pickle, Whole Grain Mustard, Rosemary Cracker
Grilled Chicken Taco Spiced Pulled Chicken, Cheddar, Avocado Cream, Cilantro	Thai Pork Meatball Ginger, Garlic & Soy	Foraged Mushroom & Gruyere Pastry
Tandoori Chicken Poppadum Crisp	Smoked Pork Loin Peach Compote, Cornmeal Cracker	Pimiento Mac & Cheese Bites
Five Spiced Seared Baby Lamb Chop Tangy Orange Reduction	Applewood Bacon Wrapped Scallops	Tomato Soup Aged Cheddar Grilled Cheese
Short Rib & Maple Smoked Cheddar Grilled Cheese	Fennel Dusted Bay Scallop Scallion Corn Cake, Herb Butter	Roasted Squash Bruschetta Cojita, Arugula Pesto, Pine Nuts
Beef & Chorizo Empanada Shishito Pepper Salsa	Fried Local Clams Sriracha Mayo	Farmer's Market Flatbread
Black Angus Beef Sliders Brioche Roll, Aged Cheddar, Ketchup	Maine Lobster BLT Crispy Bacon, Arugula, Tomato, Brioche	Cilantro Lime Black Bean, Sweet Potato, Avocado Taco
Peppered Beef Tenderloin Great Hill Blue Cheese Fondue	New England Lobster Roll Chilled Lobster Salad, Griddled Bun	Szechuan Cauliflower Spicy Lentil Samosa
		Polenta, Tomato Jam, Cured Olive

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

Additional Shrimp \$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,

Beef & Chorizo Empanada, Shishito Pepper Salsa,

Fig Jam, 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

Sopressata, Speck, Hard Salami

Grafton Cheddar, Parmesan,

Sundried Tomato & Bacon Jam,

Cured Olives, 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,

Spinach and Feta Flatbread

Artichokes, Capers, Garlic Dill Vinaigrette

Rosemary White Bean Spread

Garlic Hummus, Rustic Bread & Pitas

\$10.00 per person

Farmers Market Flatbreads

Local Cheese, Vegetables, Herbs

\$9.00 per person

Rustic Bread Table

Artistic display of Artisan Breads, Crunchy

Baguettes, and Whole Loaves

Sweet and Savory Compote Butters, Pestos, Salts
and Spreads

\$10.00

ADDITIONAL DESSERT OPTIONS

In addition to a custom European-style wedding cake, dessert stations or trays of confections can be added during the coffee and tea service. Additional desserts can be added as a supplement to your cake or as a replacement.

Milk & Cookies Station

Gelato Station

Lemon, Vanilla & Chocolate
Sugared Cherries, Pistachios, White Chocolate
Chips, Ganache
\$10.00 per guest

Cookies & Brownies Station
\$4.00 per guest

Strawberry Shortcake Station
Fresh Whipped Cream
\$7.00 per guest

Ice Cream Sundae Station
Vanilla, Coffee, Chocolate Chip
Hot Fudge, Caramel Sauce
M&M's, Sprinkles, Cherries, Walnuts, Whipped
Cream
\$9.00 per guest

Warm Cinnamon Sugar Cider Beignets Station
Presented in Individual Bags
\$6.00 per guest

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

Farm Fresh Berry Station
Whipped Cream, Lemon Curd, Shortbread
\$7.00 per guest

Fresh Apple Crisp Station
Maple Crème Anglaise
\$6.00 per guest

Chocolate Chip, Oatmeal Raisin,
Cinnamon Sugar
Served with Ice Cold Milk
\$6.00 per guest

Petit Apple Pie Jar Station
Cinnamon Whipped Cream
\$7.00 each

Espresso Pot de Crème Station
Almond Biscotti
\$6.00 each

Chocolate Dipped Salted Caramel Rice Krispie
Treat
available passed or as a station
\$5.00 each

Chocolate Dipped Strawberries
available passed or as a station
\$4.00 each

Petit Tiramisu Pavlova
available passed or as a station
\$4.00 each

Pumpkin Spice & Bourbon Buttercream
Whoopie Pie
available passed or as a station
\$4.00 each

Lemon & Raspberry Buttercream
Whoopie Pie
available passed or as a station
\$4.00 each

Cookies & Cream Whoopie Pie
available passed or as a station
\$4.00 each

Oatmeal Cookie & Salted Caramel Buttercream
Whoopie Pie
available passed or as a station
\$4.00 each

Peanut Butter & Chocolate Frosted Scratch
Pop Tart
available passed or as a station
\$7.00 each

Raspberry Jam & Berry Glazed Scratch
Pop Tart
available passed or as a station
\$7.00 each

Chocolate Gingersnap Marshmallow Cookie
available passed or as a station
\$4.00 each

Pumpkin Cheesecake Bite
Boozy Cherry
available passed or as a station
\$3.50 each

Individual Lavender Crème Brulee
Edible Flower
available passed or as a station
\$5.00 each

Individual Coffee Crème Brulee
Chocolate Covered Espresso Bean
available passed or as a station
\$5.00 each

Lemon Curd & Sugared Blueberry Tartlet
available passed or as a station
\$3.50 each

Chocolate Ganache & Fresh Raspberry Tartlet
available passed or as a station
\$3.50 each

Warm Coffee Cake Bite
Apple Cider Syrup
available passed or as a station
\$3.50 each

Candied Waffle Pop
Dipped, Drizzled & Sprinkled with Sweet Treats
available passed or as a station
\$7.00 each

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

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

Bacon Bourbon Chex Mix
Presented in individual glass jars
\$4.50 per serving

Candies Orange, Cranberry & Pistachio Chocolate
Bark
\$4.50 per serving

Sea Salt Rosemary Potato Chips
Presented in individual paper bags
\$3.00 per serving

Honey Roasted Cashews
Presented in individual bags
\$6.50 per serving

Sweet & Savory Grazing Board
Cookies, Chocolate Bark, Berries
and Dried Fruit
\$8.00

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

**some passed hors d'oeuvres may also serve as options*

BEVERAGE & BAR SERVICE

- 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.

These packages include 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 Director. Costs for all special orders will be added to the package pricing as we will not substitute items.

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 Director 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)