

# THE BARN

## AT THE CRANE ESTATE



**WEDDINGS & EVENTS**  
**2021 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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### 2021 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 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.
- Uplighting for internal use.
- 2 Wooden Whiskey Barrels to flank the Entrance.
- Use of a Suite for the Wedding Party.
- Use of the Vegetable Garden for photos.
- Indoor Restroom facilities.
- Event Manager to supervise all staff and vendor activities.
- 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.

2021 Season: May - October	
THE BARN ON THE CRANE ESTATE	Venue Rental Fee
Friday, Saturday or Sunday	\$3,800
Required with Contract: <b>New</b> 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 90 minutes prior to the start of ceremony for photographs. **Ceremony rehearsals are not permitted prior to the day of the event.**

\*\* 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.
- 60" round dining tables and white garden chairs are included as part of the dining package. Heaters, Farm Tables, Draping, Lighting upgrades are available at an additional cost.

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 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.

2021 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 SAMPLE MENUS

All menus below include your choice of two protein entrees, a chef created vegetarian offering, five passed hors d'oeuvres for cocktail hour, a bread basket with whipped butter for each table, wedding cake sourced from our bakery partner and a coffee and tea station presented at the end of the meal.

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 menus are interchangeable.

### Sample Menu #1

Field Greens, Brie and Raspberries  
Spiced Walnuts, White Balsamic Vinaigrette

#### **Herb Roasted Free-Range Statler Chicken**

Celery Root Puree, Shaved Fennel Salad, Lemon Jus

Snap Beans, Peas, Broccoli Rabe  
Chili & Chili

Sea Salted Red Skin Potatoes & Caramelized Onion

*\$102 per person*

### Sample Menu #2

Gibbet Hill Farm Salad  
Herb Vinaigrette

#### **Seared Faroe Island Salmon**

Caramelized Fennel, Lemon Chive Beurre Blanc

Baby Zucchini, Sunburst Squash, Baby Carrot,  
Cipollini

Orzo, Feta, Kalamata, Tomato, Red Onion

*\$108 per person*

### Sample Menu #3

Caprese  
Tomato, Fresh Mozzarella, Basil  
Aged Balsamic Reduction

#### **Seared Atlantic Halibut**

Fennel Cream

Garlic & Herb Roasted Baby Carrots

Celery Root & Potato Mash

*\$114 per person*

### Sample Menu #4

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

#### **Free-Range Statler Chicken Parsnip Puree, Apple-Sage Chutney**

Spiced Butternut  
Dried Cranberries, Pepitas

Roasted Root Vegetables  
Celeriac, Sweet Potatoes, Parsnips

*\$103 per person*

# PLATED SAMPLE MENUS

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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 menus are interchangeable.

## Sample Menu #5

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

**Miso Roasted Native Cod**  
Sweet Corn Puree

Asparagus, Haricot Vert, Sweet Pea

Oven Roasted Garlic & Herb Fingerling Potatoes

*\$100 per person*

## Sample Menu #6

Summer Burrata  
Heirloom Tomato, Native Corn, Braised Apricots,  
Basil & Mint  
Frisee & Radicchio Garnish  
White Balsamic Vinaigrette

**Black Garlic Dijon Crusted Lamb Loin**  
Rosemary Lamb Jus

Herb Butter Green Beans

Parmesan Barley Risotto

*\$118 per person*

## Sample Menu #7

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

**Grilled Beef Tenderloin Filet**

Roasted Brussels Sprouts  
Bacon & Cider Gastrique

Wild Mushroom Farro

*\$119 per person*

## Sample Menu #8

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

**Red Wine & Apricot Braised Short Ribs**

Roasted Parsnip & Sweet Potato  
Dried Cherries

White Cheddar Polenta

*\$114 per person*

# PASSED HORS D'OEUVRES

Our menu packages include a choice of five passed hors d'oeuvres for your cocktail hour.

This is a small sample of what Fireside Catering has to offer.

Some selections carry a surcharge and may have limited availability due to seasonality.

(\*) Indicates items available in a larger format. ( 3-4 Bites verses 1-2 )

All Passed hors d'oeuvres available as late night snacks.

## **Pulled Chicken Taco**

Cheddar, Avocado,  
Cream, Cilantro

## **Fried Chicken and Waffles**

Maple Butter

## **Smoked Duck & Cherry Quesadilla**

Cumin, Lime, Spiced Smoked  
Pepper Crema

## **Peppered Beef Tenderloin Skewer**

Great Hill Blue Fondue

## **Ahi Tuna Cone**

Basil, Lemon, Black Garlic

## **Artichoke & Charred Leek Fonduta**

## **Applewood Smoked Bacon Wrapped Scallops**

## **Miniature Cheese Board**

Crème de Brie, Fig, Pistachio

## **Grilled Thai Beef Salad**

Chili, Cilantro, Mint

## **Lobster Bisque**

## **Thai Pork Meatball**

Garlic & Ginger Sauce

## **Spicy Tuna**

Scallion Pancake, Sweet Soy,  
Pickled Ginger

## **Red Wine Braised Short Rib**

Parsnip Puree, Crispy Garlic,  
Pickled Onion

## **Black Garlic Mustard Seared**

### **Lamb Chop**

Rosemary Crumble

## **Smoked Salmon**

Everything Bagel Crisp, Caper  
Cream Cheese

## **Fried Local Whole-Belly Clams**

Sriracha Mayo

## **Kurobuta Pork Belly Slider**

Pineapple-Lime Slaw, Sriracha  
Mayo, Bourbon Glaze, Kings  
Hawaiian Bun

## **New England Lobster Roll**

Chilled Lobster Salad,  
Griddled Bun

## **Barbeque Pulled Pork Slider\***

Coleslaw, Brioche

## **Parmesan Truffled Pommes Frites**

## **Chilled Jumbo Shrimp Cocktail**

## **Buffalo Chicken Slider\***

Blue Cheese Dressing, Carrot  
& Celery Slaw, Brioche Bun

## **Local Mushroom and Gruyere Pastry**

Tomato Soup, Aged Cheddar  
Grilled Cheese

## **Local Oyster on the Half Shell**

Classic Mignonette

## **Black Angus Slider\***

Aged Cheddar, Ketchup

## **Garlic & Chili Szechuan Cauliflower**

## **Maine Crab Cakes**

Sriracha Remoulade

## **Black Bean & Poblano Taco**

Salsa Verde, Pickled Onion

## **Tandoori Chicken Skewer**

Tamarind Reduction

## STATIONARY DISPLAY HORS D'OEUVRES

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

### **Artisan Cheese Board**

Cloth Bound Cheddar, Humbolt Fog Goat,  
Manchago Sheep, Danish Blue, Brie, Dried Fruit,  
Preserves, Toasts and Crackers  
\$10 per person

### **Gibbet Hill Farm Vegetable Crudités**

Seasonal Selection such as Baby Carrots, Romanesco,  
Peppers, Asparagus, Radish, Snap Peas & Sweet 100  
Tomatoes, Roasted Garlic Hummus  
\$7.50 per person

### **Local Raw Bar**

Oysters on the Half & Jumbo Shrimp  
Mignonette, Cocktail Sauce, Lemon, Horseradish  
\$15 per person

### **RAW BAR ADD ONS:**

Oysters/Shrimp/Jonah Crab Claws \$4 per piece  
Countneck Clams \$3 per piece

### **Mediterranean Mezze**

Caponata, Artichoke & Fennel Salad, Marinated  
Olives, Capers, Cherry Tomatoes, Pepper Argo Dolce,  
Marinated Mushrooms, Fresh Mozzarella, Feta,  
Hummus, Crostini and Soft Pita  
\$10 per person

### **Middle Eastern Mezze**

Israeli Salad, Chickpea Salad, Baba Ganoush,  
Tabbouleh, Falafel, Whipped Goat Cheese, Spicy Feta,  
Hummus, Sriracha, Tzatziki  
Naan and Crispy Pita  
\$10 per person

### **Charcuterie**

Spicy Sopressata, Capicola, Hard Salami  
Pate de Campagne, Grafton Cheddar, Parmesan  
Cured Olives, Grainy Mustard, Cornichons  
Rustic Baguette, Herb Flatbread  
\$12 per person

### **Buratta Bar**

Pepperonata, Heirloom Tomato, Native Corn, Mixed  
Olives, Pickled Onion, Marinated Apricots, Roasted  
Peaches, Basil, Mint, White Balsamic Vinaigrette, Extra  
Virgin Olive Oil, Lemon Juice, Pesto Baguette  
\$12 per person

### **Bruschetta Bar**

Kalamata Olive Tapenade, White Bean Dip, Garlic &  
Herb Ricotta, Crumbled Goat Cheese, Fresh  
Mozzarella, Heirloom Tomato, Basil, Arugula, Grilled  
Artichoke, Shaved Fennel, Genoa Salami,  
Crumbled Bacon, Toasted Almonds, Golden Raisins,  
Pine Nuts, Garlic Rubbed Ciabatta and Focaccia  
\$11 per person



# ADDITIONAL DESSERT OPTIONS

In addition to a custom Wedding cake that is included in your menu package, dessert stations or trays can be added to your menu.

Instead of a formal wedding cake, we offer a 10" cake for the ceremonial cutting.

This item would be in addition to stations or bites.

## STATIONS

### **Gelato Station**

Lemon, Vanilla & Chocolate Gelato  
Sugared Cherries, Pistachios, Waffle Cookie, Ganache

\$12 per person

### **Blueberry Shortcake Station**

Lemon Lavender Biscuit, Blueberry Compote  
Lemon Whipped Cream

\$9 per person

### **Ice Cream Sundae Bar**

Vanilla, Coffee, Chocolate Chip Ice Cream  
Brownie Bits, Toffee, Toasted Almonds, Fresh  
Strawberries, Cherries, Hot Fudge, Caramel Sauce,  
Whipped Cream

\$10 per person

### **Individual Apple Crisp**

Maple Crème Anglaise

\$7 per person

### **Country Pies**

Select three

Apple Crumb, Pecan, Pumpkin, Cherry, Strawberry  
Rhubarb, Blueberry, Chocolate Cream  
Vanilla Ice Cream, Whipped Cream

\$10 per person

### **Cider Donuts**

Cinnamon Sugar  
Presented in individual Paper Bags

\$4 per person

### **Kane's Donut Table**

Assorted Offerings

\$6 per person

### **Cookies & Brownies Station**

Select three  
Double Chocolate Chip Brownie  
Chocolate Chip  
Oatmeal Coconut  
Brown Sugar Maple

\$6 per person

### **Milk & Cookies Station**

Chocolate Chip, Oatmeal Coconut  
Brown Sugar Maple  
Ice Cold Milk

\$8 per person

### **10" Cutting Cake**

Select one

Chocolate Cake | Chocolate Buttercream  
Vanilla Cake | Vanilla Buttercream  
Carrot Cake | Cream Cheese Frosting

\$80 per cake/one Layer cake ONLY

## ADDITIONAL DESSERT OPTIONS

A custom European-style wedding cake is included in your menu package.  
Trays of confections can be added to supplement or replace the wedding cake.

Dessert bites require a 50 Piece minimum.

Dessert Bites may also be late night snacks, favors and to-go snacks.  
Instead of a formal wedding cake, we offer custom 10" cakes for the ceremonial cake cutting.  
This would be in addition to stations or bites.

### BITES

**Chocolate Dipped Salted  
Caramel Rice Krispie Treat**  
\$5 per piece

**Chocolate Dipped Strawberry**  
\$4 per piece

**Classic Chocolate & Vanilla  
Whoopie Pie**  
\$4 per piece

**Chocolate Chip & Banana  
Whoopie Pie**  
\$4 per piece

**Hibiscus & Strawberry Curd  
Tartlet**  
Meringue Garnish  
\$4 per piece

**Chocolate Ganache & Caramel  
Tartlet**  
Sea Salt Sprinkle  
\$4

**Espresso Pots de Crème**  
Almond Biscotti Bite, Apricot  
\$5 per piece

**Summer Peach Pavlova**  
Peach Chutney, Mint Cream  
\$4 per piece

**Miniature S'mores Cupcake**  
Graham Cracker Cupcake,  
Chocolate, Toasted Marshmallow  
Frosting  
\$4 per piece

**Miniature Red Velvet Cupcake**  
Cream Cheese Frosting  
\$4 per piece

**Miniature Chocolate Cupcake**  
Vanilla Frosting  
\$4 per piece

**Strawberry Mousse  
Cream Puff**  
White Chocolate Glaze  
\$4 per piece

**Earl Grey & Blueberry Cream  
Puff**  
White Chocolate Glaze  
\$4 per piece

**Classic Chocolate Truffle**  
\$ per piece

**Chocolate Champagne**  
\$4 per piece

**Raspberry Chocolate Truffle**  
\$4 per piece

**Chocolate Chip Cannoli**  
\$4 per piece

**Pistachio Cannoli**  
\$4 per piece

**Lemon Cannoli**  
\$4 per piece

## SNACKS

**Seasonal Fresh Berries**  
**In Bamboo Cones**  
\$4 per person

**Honey Roasted Nuts**  
In Individual glass jars  
\$6.50 per person

**D.Y.I. Trail Mix**  
Sweet, Spicy, Salty, Crunchy & Chewy  
In Individual paper bags  
\$6.50 per person

**Popcorn Bar**  
Sea Salt & Butter, Spiced Caramel, Garlic Parmesan  
In Bamboo Cones  
\$4 per person

**Bacon Bourbon Chex Mix**  
In Individual glass jars  
\$4.50 per person

**Miniature Soft Pretzel**  
Whole Grain, Ball Park and Honey Mustard  
In Individual paper bags  
\$3.50 per person

**Maple & Cayenne Candied Bacon**  
\$4 per person

**Sea Salt and Rosemary Potato Chips**  
In Individual paper bags  
\$3 per person

**Soy Ginger Lo Mein**  
Julienne Vegetables  
In Take-Out Containers  
\$6 per person

**Pad Thai Style Rice Noodles**  
Shredded Carrot, Bean Sprouts, Scallions  
In Take-Out Containers  
\$6 per person

**Spicy Udon**  
Shiitake Mushroom, Red Peppers, Napa Cabbage  
In Take-Out Containers  
\$6 per person

## BEVERAGE STATIONS

**Basil Infused Lemonade**  
Fresh Lemon  
\$3 per person

**Lemon, Cucumber & Mint**  
\$2 per person

**Hibiscus Orange Water**  
\$2 per person

Fresh Lemon  
\$4.5 per person

**Apple Cider Station**  
\$4.5 per person

**Hot Chocolate Station**  
Whipped Cream, Miniature Marshmallows, Shaved  
Chocolate, Peppermint Sticks  
\$4.5 per person

**Old Fashion Lemonade + Iced Tea**

# THE BAR AND ALCOHOL SERVICE

## Option 1:

The Host of the event is charged based on the total number of beverages consumed.

Drink price is on a per drink basis and is recorded by our bar staff. An estimated per person bar cost of \$30 per adult/ \$4 per child is collected upfront. The client is invoiced for any amount owed or is reimbursed any overage following the event.

Beverage Prices include set up, ice, bar garnish and glassware as well as Liquor Liability insurance.

- *Specialty drinks not available for consumption bar.*

## Option 2:

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.

Full Bar: \$39 per guest / \$8 per child ( Under 21 )

Beer & Wine: \$32 per guest / \$8 per child ( Under 21 )

- Bar service not to exceed 4.5 hours and/or must end 30 minutes prior to the conclusion of any event which ever comes first.
- 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)