

THE CRANE ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS



**WEDDINGS & EVENTS
2021 SEASON**



THE CRANE ESTATE

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The Great House on The Crane Estate

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 stunning Great House is available for a limited number of events in 2021.

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, Stair Hall and Ballroom for the cocktail hour as well as the Front Terrace and Allee Lawn.
- Use of The Great House Sail Cloth Tent for dinner.
 - Our elegant sail cloth tent accommodates up to 250 guests. Clear side panels and 6 beautiful chandeliers are included.
 - Tent heaters, fans, flooring, lounge furniture and lighting upgrades are available at additional cost.
- Event Manager to supervise all staff and vendor activities.
- Two private changing rooms for the wedding party's use at The Great House, available at 4:30pm.
- Gate attendant to welcome guests and direct them to parking area.
- Parking attendant (valet service not included).

| 2021 Season: May – October | | |
|--|-----------|--|
| THE GREAT HOUSE & TENT | Venue Fee | Tent Fee |
| Friday or Sunday: | \$7,500 | \$3,000 |
| Saturday or Holiday Weekend: | \$10,000 | \$3,000 |
| Trustees of Reservations Supporting-Level Membership: | \$165* | New Membership required with booking. |

Ceremony Setup Fee:

- **Grand Allee:** \$750 (Includes White Garden Chairs)
- **Italian Garden:** \$1500 + Chair Rental Cost/Delivery
Ceremony setup fee includes 1.5 hours of wedding party pre-arrival time for photos or getting dressed, starting at 4:30pm.
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 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. The guaranteed guest count as well as the number of people having each entrée, and at which tables, will be needed two weeks 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, Bar and Buffet Tables, Chiavari Chairs for up to 200 guests under the tent, as well as 200 outdoor White Garden Chairs for Great House Grand Allée Lawn ceremony
- 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
 - European-style wedding cake sourced from our bakery partner
 - 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.

| 2021 FOOD & BEVERAGE MINIMUMS | |
|--|--------------------------------|
| Great House- Saturday or Holiday Sunday: | \$25,000 (150 guest Minimum) |
| Great House- Friday or Sunday: | \$18,000 |

** 11% gratuity and 9% 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

All menus below include your choice of passed hors d' oeuvres for cocktail hour, a bread basket with whipped butter for each table, European style wedding cake sourced from our bakery partner, coffee and a selection of teas. Sliced cake, Coffee and tea will be presented on a station at the conclusion of the meal.

These sample menus provide a price range and are a small preview to what Fireside Catering can offer.

Sample Menu #1

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

Herb Roasted Free-Range Statler Chicken
Celery Root Puree, Shaved Fennel Salad, Lemon
Jus

Snap Peas, Peas, Broccoli Rabe
Garlic & Chili

Sea Salted Red Skin Potatoes & Caramelized
Onion

\$104 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

\$110 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

\$116 per person

Sample Menu #4

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

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

Spiced Butternut
Dried Cranberries, Pepitas

Roasted Root Vegetables
Celeriac, Sweet Potatoes, Parsnips

\$105 per person

PLATED MENUS

All menus below include your choice of passed hors d'oeuvres for cocktail hour, a bread basket with whipped butter for each table, European style wedding cake sourced from our bakery partner, coffee and a selection of teas. Sliced cake, Coffee and tea will be presented on a station at the conclusion of the meal.

These sample menus provide a price range and are a small preview to what Fireside Catering can offer.

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

\$110 per person

Sample Menu #6

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

Black Garlic Dijon Crusted Lamb Loin

Rosemary Lamb Jus

Herb Butter Green Beans

Parmesan Barley Risotto

\$120 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

\$121 per person

Sample Menu #8

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

Red Wine & Apricot Braised Short Ribs

Roasted Parsnip & Sweet Potato
Dried Cherries

White Cheddar Polenta

\$116 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 please see your sales manager for details.

This is a small sampling of Fireside Caterings offerings.

(*Indicates item is available in a larger format (3 to 4 bites rather than 1-2)

All Passed Hors d' oeuvres are 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 Cheese
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

Thai Pork Meatball
Garlic & Ginger Soy

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, King's
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

Alaskan King Crab
Chive Beurre Blanc

**Local Mushroom and
Gruyere Pastry**

**Tomato Soup, Aged
Cheddar Grilled Cheese**

Local Oyster on the Half
Classic Mignonette

Black Angus Beef 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 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, Sugar Snap Peas & Sweet 100 Tomatoes
Roasted Garlic Hummus
\$7.50 per person

Charcuterie

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

Mediterranean Mezze

Caponata, Artichoke & Fennel Salad, Marinated
Olives, Capers, Cherry Tomatoes, Pepper Argo
Dolce, Marinated Mushrooms, Feta, Hummus
Crostoni & 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 & Crispy Pita
\$10 per person

Local Raw Bar

Oysters on the Half Shell & Jumbo Shrimp
Mignonette, Cocktail Sauce, Lemon, Horseradish
\$15 per person
RAW BAR ADD ONS
Additional Local Oysters or Shrimp \$4 each
Countneck Clams \$3 per person
Jonah Crab Claws \$4 per person

Antipasto

Salami, Capicola, marinated Mushrooms, Mixed
Olives, Roasted Eggplant, Pepperoncini,
Heirloom Tomato, Pepper Drops, Artichoke &
Fennel Salad, Aged Provolone, Marinated
Mozzarella, White Bean Dip
Crostoni and Grissini
\$11 per person

Burrata Bar

Pepperonata, Heirloom Tomato, Native Corn,
Mixed Olives, Pickled Onion, Marinated Apricots,
Roasted Peaches, Strawberries, Pistachios, Pecans,
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,
Mozzarella, Heirloom Tomato, Basil, Arugula,
Grilled Artichoke, Shaved Fennel, Genoa Salami,
Crumbled Bacon, Toasted Almonds, Golden
Raisins, Pine Nuts
Garlic Rubbed Ciabatta & Focaccia
\$11 per person

ADDITIONAL DESSERT OPTIONS

A Custom Wedding Cake is included in your package.
Trays of confections can be added as a supplement or can replace the wedding cake.
There may be a difference in cost.

Dessert Bites require a minimum of 50 pieces.
Dessert Bites may also be Late Night Snacks, Favors or To-Go Snacks.

Instead of a formal Wedding Cake, we offer a 10" cakes for a ceremonial cake cutting.
This is offered in addition to stations or menu.

**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**
Cookie-Butter Cream Filling
\$4 per piece

**Oatmeal Cookie & Salted
Caramel Butter Cream
Whoopie Pie**
\$4 per piece

Pumpkin Cheesecake Bite
Boozy Cherry
\$4 per piece

**Individual Vanilla & Honey
Crème Brulee**
Edible Flower
\$5 per piece

**Individual Chocolate Ancho
Crème Brulee**
Cinnamon Dust
\$5 per piece

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

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

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**
With Chocolate Glaze
\$4 per piece

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

**Honey & White Chocolate
Mousse Cream Puff**
\$4 per piece

Classic Chocolate Truffle
\$4 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

Snacks are a great way to enhance early guest arrivals. Snacks may also be served as late night bites, a favor and to-go snacks.

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|---|---|
| Fresh Berries In bamboo cones \$4.00 per piece | Bacon Bourbon Chex Mix In individual glass jars \$4.50 per piece |
| Sea Salt and Rosemary Potato Chips In individual paper bags \$3.00 per piece | Miniature Soft Pretzel Whole Grain, Ball Park and Honey Mustard In Individual Paper Bags \$3.50 per piece |
| Honey Roasted Nuts In individual glass jars \$6.50 per piece | Soy Ginger Lo Mein Julienne Vegetables In Take Out Containers \$6.00 per piece |
| D.I.Y. Trail Mix Sweet, Spicy, Salty, Crunchy & Chewy In Individual Paper Bags \$6.50 per piece | Pad Thai Style Rice Noodles Shredded Carrot, Bean Sprouts, Scallions In Take Out Containers \$6.00 per piece |
| Popcorn Bar Sea Salt & Butter, Spiced Caramel, Garlic Parmesan In Bamboo Cones \$4.00 per piece | Spicy Udon Shiitake Mushroom, Red Pepper, Napa Cabbage In Take Out Containers \$6.00 per piece |

BEVERAGE STATIONS

Enhance your pre-ceremony arrival or offer as a late night refresher or to-go beverage.

| | |
|--|--|
| Basil-Infused Lemonade Fresh Lemon \$3.00 per glass | Fresh Lemon \$4.50 per glass |
| Lemon, Cucumber & Mint Water \$2.00 per glass | Apple Cider Station \$4.50 per glass |
| Hibiscus Orange Water \$2.00 per glass Old Fashioned Lemonade + Iced Tea | Hot Chocolate Station Whipped Cream, Miniature Marshmallows, Shaved Chocolate, Peppermint Sticks \$4.50 per glass |

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 \$45 and \$52 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 director.

Bar service ends after 4.5 hours of service or 30 minutes prior to the conclusion of the event which ever comes first. 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.

** 11% gratuity and 9% 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)