

THE BARN

AT THE CRANE ESTATE



WEDDINGS & EVENTS
2021 SEASON



THE CRANE ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS

The Barn 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 the next two decades worked 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 Hill. In 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 Barn at The Crane Estate

The Barn at The 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.
- 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: 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 90 minutes **Ceremony rehearsals are not permitted the the .**

** 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.
- 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
- 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.

2021/2022 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 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

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 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 #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 #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 #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 #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

Clothe 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

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

Lemon Blueberry Shortcake Station

Lemon Lavender Biscuit, Fruit 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 3

Apple Crumb, Pecan, Pumpkin, Cherry, Mixed
Berry, Chocolate Cream, Peanut Butter
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 3

Double Chocolate Chip Brownie, Blondie
Sea Salt Brownie Cookie, Chocolate Chip,
Oatmeal Butterscotch,
Cranberry White Chocolate Chip

\$6 per person

Milk & Cookies Station

Chocolate Chip, Oatmeal Butterscotch, Cranberry
White Chocolate Chip, Sea Salt Brownie Cookie
Ice Cold Milk

\$8 per person

10" Cutting Cake

Select 1

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

\$80 per cake/**one Layer cake ONLY**

ADDITIONAL DESSERT OPTIONS

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.

Please check with the Sales Director for the most up to date dessert list.

BITES

Lemon Meringue Torte Lemon Curd, Torched Meringue \$4 per piece	Espresso Pots de Crème Almond Biscotti Bite, Apricot \$5 per piece	Classic Chocolate Truffle \$4 per piece
Chocolate Dipped Strawberry \$4 per piece	Individual Vanilla & Honey Crème Brulee \$5 per piece	Chocolate Bourbon Truffle \$4 per piece
Classic Chocolate & Vanilla Whoopie Pie \$4 per piece	Miniature S'mores Cupcake Graham Cracker Cupcake, Chocolate, Toasted Marshmallow Frosting \$4 per piece	Raspberry Chocolate Truffle \$4 per piece
Chocolate Peanut Butter Whoopie Pie \$4 per piece	Miniature Red Velvet Cupcake Cream Cheese Frosting \$4 per piece	Chocolate Chip Cannoli \$4 per piece
Hibiscus & Strawberry Curd Tartlet Meringue Garnish \$4 per piece	Miniature Chocolate Cupcake Vanilla Frosting \$4 per piece	Lemon Pistachio Cannoli \$4 per piece
Chocolate Ganache & Caramel Tartlet Sea Salt Sprinkle \$4 per piece	Individual Chocolate Ancho Crème \$5 per piece	Salted Caramel Coconut Torte Bars *GF Coconut Shortbread Crust, Caramel Filling, Salted Chocolate Top \$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

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)