

# THE CRANE ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS



**WEDDINGS & EVENTS  
2021-2022 SEASON**



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## The Great House on The Crane Estate

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### 2021/2022 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 stunning Great House is available for a limited number of events in 2021/2022.

#### The Great House at Castle Hill The Crane Estate

When you choose Castle Hill for the location of your event 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 Great House Terrace and lawn overlooking the half-mile-long Grand Allée with sweeping views to the ocean. For the cocktail house, you have exclusive use of Allée first The Great House in addition to the Terrace, where guests can mingle throughout the main floor of the historic mansion. Finally, for dinner, a beautiful high-peaked tent is positioned just off the ballroom where guests can experience the landscape and beauty of Castle Hill through the evening.

Events at Castle Hill 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 available at additional cost.
- Event Manager to supervise all staff and vendor activities.
- Two private changing rooms for the wedding party's use at Castle Hill., available at 4:30pm.
- Welcome Gate and Parking attendant (valet service not included). **Police Detail required \$350.**

2021/2022 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.**

### 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 hours.

\* Details given on member benefits along with instructions on how to purchase your membership directly from The Trustees

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

## DINING PACKAGE

### - The Great House 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
  - 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.

2021/2022 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, coffee and a selection of teas. Dessert, 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

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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  
Crostinini & 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  
Crostinini 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

Trays of confections can be added as a supplement or can replace the wedding cake.

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.

### **Lemon Meringue Torte**

Lemon Curd, Toasted  
Meringue  
\$4 per piece

### **Chocolate Dipped Strawberry**

\$4 per piece

### **Classic Chocolate Whoopie Pie**

\$4 per piece

### **Chocolate & Peanut Butter Whoopie Pie**

Peanut 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

### **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

### **Salted Caramel Coconut Torte Bars \*GF**

Coconut Shortbread Crust,  
Caramel Filing, Salted  
Chocolate Top  
\$4 per piece

### **Chocolate Bourbon Truffle**

\$4 per piece

### **Classic Chocolate Truffle**

\$4 per piece

### **Raspberry Chocolate Truffle**

\$4 per piece

### **Chocolate Chip Cannoli**

\$4 per piece

### **Lemon Pistachio 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.

Fresh Berries  
In bamboo cones  
\$4.00 per piece

Sea Salt and Rosemary Potato Chips  
In individual paper bags  
\$3.00 per piece

Honey Roasted Nuts  
In individual glass jars  
\$6.50 per piece

D.I.Y. Trail Mix  
Sweet, Spicy, Salty, Crunchy & Chewy  
In Individual Paper Bags  
\$6.50 per piece

Popcorn Bar  
Sea Salt & Butter, Spiced Caramel,  
Garlic Parmesan  
In Bamboo Cones  
\$4.00 per piece

Bacon Bourbon Chex Mix  
In individual glass jars  
\$4.50 per piece

Miniature Soft Pretzel  
Whole Grain, Ball Park and Honey Mustard  
In Individual Paper Bags  
\$3.50 per piece  
Soy Ginger Lo Mein  
Julienne Vegetables  
In Take Out Containers  
\$6.00 per piece

Pad Thai Style Rice Noodles  
Shredded Carrot, Bean Sprouts, Scallions  
In Take Out Containers  
\$6.00 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

Lemon, Cucumber & Mint Water  
\$2.00 per glass

Hibiscus Orange Water  
\$2.00 per glass

Old Fashioned Lemonade + Iced Tea  
Fresh Lemon  
\$4.50 per glass

Apple Cider Station  
\$4.50 per glass

Hot Chocolate Station  
Whipped Cream, Miniature Marshmallows,  
Shaved Chocolate, Peppermint Sticks  
\$4.50 per glass

## BEVERAGE & BAR SERVICE

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### - 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 Tier 1/\$45 and Tier 2/\$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, wine and beer, 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, beer 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)