

THE BARN

AT THE CRANE ESTATE



Allegro Photography



WEDDINGS & EVENTS
2017 SEASON



Justine Yandle Photography

THE CRANE ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS

The Barn on the Crane Estate

2016-2017 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 charming Barn on the Crane Estate is available for a limited number of events in 2017.

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 120 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 120 guests for seated dinners.
- 5-hour rental period, from 5-10pm.
- Use of the Vegetable Garden for photos.
- Restroom facilities.
- Event Manager to supervise all staff and vendor activities.
- 60” round dining tables and garden chairs are included as part of the dining package. Heaters, Farm Tables and lighting upgrades are available at an additional cost.
- 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.
- Event Ranger on the premises.

2017 Season: May 13 th – June 12 th , September 16 nd – October 30 rd	
THE BARN ON THE CRANE ESTATE	Venue Rental Fee
Friday, Saturday or Sunday:	\$3,800
Trustees of Reservations Supporting-Level Membership:	\$165*

Vegetable Garden Ceremony Setup Fee: \$500

- Vegetable garden ceremony setup fee includes setup of up to 50 white garden chairs. The wedding party may arrive one hour prior to the start of ceremony for photographs. Ceremony rehearsals are not permitted prior to the day of the event.

Please Note: Alcoholic beverage service is not permitted in the Vegetable Garden. Alcoholic beverage service may begin in The Barn after the conclusion of the ceremony.

** 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.
- 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 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.

2017 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).

SPRING PLATED MENUS

Menus include your choice of 5 passed hors d'oeuvres, a bread basket with artisan breads and flatbreads, wedding cake, & coffee and tea service.

Spring Menu #1

Baby Arugula with Pickled Beets,
Pistachio-Crusted Goat Cheese Croquette
& Aged Sherry-Shallot Vinaigrette

~

**Herb Roasted All-Natural Statler Breast of
Chicken with Caramelized Shallot Compound
Butter**

~

Grilled Baby Squashes
Artisanal White Polenta Cake with Grafton
Cheddar
\$93.50 per person

Spring Menu #3

Avocado, Frisée & Shaved Fennel Salad
with Cabernet Vinaigrette, Fresh Cracked Pepper
& Shaved Aged Parmesan Cheese

~

**Pan Roasted Organic Faroe Island Salmon
with Sorrel Sauce**

~

Sautéed Napa Vegetables
Celery Root and White Potato Puree
\$96.00 per person

Spring Menu #2

Mâche "BLT" Salad with Teardrop Tomatoes,
Toasted Prosciutto, Hard-Boiled Egg, Shaved
Parmesan Reggiano & Aged Sherry-Shallot
Vinaigrette

~

Red Wine & Apricot Braised Beef Short Ribs

~

Butter Braised Rainbow Chard
Grafton Cheddar & Cauliflower Gratin
\$104.50 per person

Spring Menu #4

Roasted Beet & Tomato Salad with
Grapefruit Suprêmes, Crumbled Vermont Goat
Cheese & Micro Greens;
Champagne Vinaigrette

~

**Seared Bone-In Beef Tenderloin Chop with
Chive Roasted Marrow Butter**

~

Sautéed Baby Vegetables
Truffled Cauliflower Puree
\$108.00 per person

SUMMER PLATED MENUS

Menus include your choice of 5 passed hors d'oeuvres, a bread basket with artisan breads and flatbreads, wedding cake & coffee and tea service.

Summer Menu #1

Heirloom Tomato & Maplebrook Farms Cow's
Milk Mozzarella with Fresh Basil, Extra Virgin
Olive Oil, Sea Salt &
Balsamic Reduction
~

**La Quercia Ham & Taleggio Stuffed Boneless
Chicken Breast**
~

Sautéed Asparagus
Yukon Gold Potato Tart
\$95.50 per person

Summer Menu #3

Organic Field Greens with Fresh Raspberries,
Candied Walnuts, Vermont Brie & Champagne
Vinaigrette
~

Miso-Mustard Cod
~

Baby Bok Choy
Caramelized Shallot Risotto
\$102.50 per person

Summer Menu #2

Chopped Salad with Local Radishes, Carrots,
Cucumbers, Red Onion, Tomatoes &
Green Goddess Dressing
~

**Grilled Boneless Rolled Ribeye Steak with
Maitre d' Butter**
~

Sautéed Baby Carrots with Thyme Butter
White Maine Potato Puree
\$99.50 per person

Summer Menu #4

Baby Field Greens with Grilled Asparagus, Cherry
Tomatoes, Hard-boiled Farm Egg & Lemon
Vinaigrette
With a Sprinkle of Truffle Salt
~

Porcini Grilled Wagyu Tips
~

Grilled Fingerling Potatoes, Shy Brothers'
Cloumage, Smoked Corn Salad, Crispy Kale
\$101.00 per person

AUTUMN PLATED MENUS

Menus include your choice of 5 passed hors d'oeuvres, a bread basket with artisan breads and flatbreads, wedding cake, & coffee and tea service.

Autumn Menu #1

Fall Field Greens Salad with Vermont Maple
Roasted Pecans, Sliced Local Apples, Crumbled
Westfield Farm Goat Cheese & White Balsamic
Vinaigrette
~

**Balsamic-Glazed Chicken with Roasted
Portobello Mushrooms with
Balsamic Beurre Blanc and Balsamic
Reduction with Fried Sage**
~

Garlic Confit Smashed Sweet Potatoes
Sea Salt Roasted Radishes and Turnips

\$92.25 per person

Autumn Menu #2

Salad of Mixed Greens & Roasted Pears
with Candied Walnuts, Great Hill Blue Cheese &
Cabernet Vinaigrette
~

**Pan Roasted Native Cod with Smoked Corn
Purée and Maple-Sea Salt Vermont Pork Belly
CROUTONS**
~

Sautéed Green Beans
Herb Roasted Fingerling Potatoes

\$99.50 per person

Autumn Menu #3

Baby Spinach Salad with
Dried Cherries, Bayley Hazen Blue, &
Maple-Balsamic Vinaigrette
~

**Grilled Brined Kurobuta Pork Chop
with Chestnut, Rutabega, Pork Belly and
Apple Hash; Cider Jus**
~

Parsnip-Potato Puree
Roasted Brussels Sprouts

\$103.00 per person

Autumn Menu #4

Orange, Date, Pistachio & Ricotta Salata Salad
with Baby Arugula & Citrus Vinaigrette
~

**Bacon Wrapped Filet Mignon with
Morel Jus**
~

Kale, Spinach and Chard Gratin
Oven Roasted Root Vegetables with Garlic and
Herbs

\$107.00 per person

SAMPLE BUFFET MENU

Menus include your choice of 5 passed hors d'oeuvres, a bread basket with artisan breads and flatbreads, wedding cake, & coffee and tea service.

Urban Harvest Farmers Market

Grilled Shrimp Skewers, Chorizo Sausage and Vegetables
Fresh Salsa Verde

Yuca a la Huancaína
Yuca Fries with Peruvian Cheese Sauce

Ancho-Rubbed Flank Steak
Avocado-Corn Salad and Hominy Fricassee

Grilled Dry Rubbed Chicken
Sweet Red Onion-Smoked Bacon Barbecue Sauce

Yukon Gold Potato Salad
Fresh Green Chilies, Cilantro & Toasted Cumin

Avocado, Frisée & Shaved Fennel Salad
*Cabernet Vinaigrette, Fresh Cracked Pepper
& Shaved Aged Parmesan Cheese*

Fireside Pretzel Bread with Whole Grain Mustard Butter

Grafton Buttermilk Biscuits, Fireside Cornbread
& *Crystallized Ginger Zucchini Bread with Sea Salt Whipped Butter*
\$109.00 per person

PASSED HORS D'OEUVRES

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

Baby Lamb Chop with Dijon, Panko & Rosemary	Seared Tuna with Saffron- Aioli & Blood Orange Gastrique on Charred Focaccia Bread	Miniature Jumbo Lump Crab Cakes with Rémooulade
Fennel Seared Scallops with Pancetta & Potato Purée	Chilled Gazpacho Shooter	Mixed Mushroom Tartlets with Sweet Garlic Custard
Beef Tenderloin Tartar on Baguette Crostini with Cage- Free Egg Yolk & Micro Greens	Zucchini Fritter Buttermilk Ranch, Dill	Warm Duck Confit with Pickled Apple & Rosemary Aioli on a Grilled Toast Point
Coriander-Scented Fried Clams with Sriracha Mayo and Cilantro-Ginger Sambal	No. 1 Tuna Crudo with Watermelon, Wasabi- Dusted Macadamia Nut Crumb, Sweet Soy Drizzle and Miso-Dashi Broth	Pumpkin Bisque Shooter with Maple Crème Fraîche & Spiced Pumpkin Seeds
Fig & White Buck Tartlet with Roasted Garlic Jam	Maine Lobster BLT on Buttery Toasted Brioche	Citron Shrimp Cocktail, Poached in Aromatic Broth, Yuzu Marmalade & Micro Greens
Smoked Salmon Canapé with Lemon Crème Fraîche, Dill & Salmon Roe on Rye Toast	Peppered Beef & Great Hill Blue Fondue	Craft Stout Braised Beef Short Rib on Scratch Soda Bread with Parsnip-Potato Purée
Maine Lobster Salad in Profiterole with Micro Celery	Crispy Fried Calamari with Rice Flour & Jalapeno Aioli in a Bamboo Cone Cup	Seared Duck with Port Cherry Sauce on Brioche
Fried Triple Cream Brie with Fireside Lime-Apricot Jam	Jumbo Lump Crab Meat in English Cucumber Cup with Crab Louie Sauce & Tobiko	Grilled Pear, Beef Marrow & Blue Cheese Tartlet
Artichoke-Charred Leek Fonduta on 3-Seeded Ficelle	Grilled Peach Lassi, Cardamom-Scented Yogurt & Mint	Day Boat Scallops with Smoked Bacon
Lacquered Lamb Belly with Turnip Mash and Pea Tendrils	Hamachi Crudo with Baby Giardiniera, Fresh Mini Vegetable Pickle; Fireside Chermoula	Oyster Po' Boy Slider Oyster Po Boy on Grilled Scratch Brioche Slider Bun, Mache, Remoulade
	Hubbardston Capri with Butternut Arancini & Sweet Onion Jam	Parsnip Potage with Organic White Truffle Oil & Micro Garnish

STATIONARY DISPLAY HORS D'OEUVRES

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

Baked Brie with Seasonal Jams & Preserves

Served with French Baguette & Assorted Crackers
\$75.00 (for 25 people)

Fireside Pretzel Bites

Scratch Pretzel Bites with Craft Ale-Local Cheddar
Sauce & Assorted Mustards
\$6.50 per person

New England Raw Bar

Served on Ice.

Customize your own Raw Bar.

Choose from among:

Shrimp Cocktail, Shucked Littleneck Clams,
Shucked Oysters with Lemon,
King Crab Legs, Marinated Calamari Salad,
Crab Cocktail.

Served with Spicy Cocktail Sauce & Horseradish
Market Price

Local Farmhouse Cheeses

An assortment of locally sourced cheeses may
include but are not limited to:

Grafton Cheddar (Grafton, VT)

Westfield Farms White Buck (Hubbardston, MA)

Smith's Country Smoked Gouda (Winchendon, MA)

Great Hill Blue (Marion, MA)

Vermont Brie (Cookeville, VT)

Assorted Toasts, Crackers, Dried Fruit & Seasonal
Preserves Accompany the Cheeses

\$7.50 per person

Smoked Salmon Display

With Classic Accompaniments of Chopped Egg,
Capers, Minced Red Onion &
Finely Chopped Parsley

Served with Mustard Dill Sauce, Sour Cream
Mayonnaise, Rye Toast Points

\$8 per person

Fresh Seasonal Vegetable Crudité

Served with Fire Roasted Red Pepper Dip
\$3.00 per person

Antipasto

Assorted Italian Meats & Cheeses, Marinated
Olives, Marinated Mushrooms, Marinated
Artichokes, Roasted Red Peppers, Grilled Yellow
Squash & Zucchini, Stuffed Cherry Peppers,
Eggplant Caponata & Oven Roasted Tomato
Chutney Served with Aged Balsamic Vinegar,
Garlic-Rosemary Sourdough & Breadsticks
\$9.75 per person

Farmhouse Vegetable Display

House Marinated Pitted Olives, Caramelized
Onion & Fennel Fondue, Provencal Ratatouille,
Sweet Bell Peppers, Pickled Beets, Pickled Carrots
& Parsnips, Seasonal Bean Salad, Marinated
Roasted Tomatoes & Marinated Grilled
Asparagus.

Assorted Crackers, Flatbreads and Baguette
Crostoni.

with Hummus & Fire Roasted Pepper Dip.

\$7.50 per person

Beef & Blue Display

Cast Iron Display of Local Tenderloin Skewers
with Great Hill Blue Cheese Fondue

\$6.00 per person

Tapas Table

Grilled Chorizo Sausage, Sliced Spanish Cheeses,
Shaved Serrano Ham, Glaced Dried Figs,
Marcona Almonds, Gambas al Ajillo Garlicky
Shrimp, Albondigas Spanish Meatballs with Spicy
Tomato Sauce

\$11.00 per person

Traditional Shrimp Cocktail

Aromatic Poached Shrimp with Fresh Cocktail
Sauce & Lemon Wedges served on Ice

\$6.50 per person

ADDITIONAL DESSERT OPTIONS

In addition to a custom European-style wedding cake, dessert stations or trays of confections for guest tables can be added during the coffee and tea service.

Chocolate Espresso Torte Bite

with Toasted Hazelnut Crème Anglaise & Stout Syrup

\$3.00 each

Mini Sweet Potato Cupcakes

Toasted Marshmallow Frosting

\$3.00 per person

Assorted Seasonal Pies

Chef's Selection of House-Made Fruit Pies with Whipped Cream

\$6.00 per person

Available a la mode

Chocolate Ganache and Sea Salted Caramel Profiteroles

with Whipped Vermont Marscapone

\$2.75 each

Spumoni Cannoli

Chocolate Dipped with Chopped Dried Cherry Ricotta-Mascarpone Filling and Crushed Pistachio Crumb

\$3.00 each mini / \$5.00 each regular

Fresh Fruit & Berry Tart

with Pastry Cream and Grand Marnier Apricot Glaze

\$3.00 each

Miniature Crème Brulee

Select from Vanilla Bean, Chocolate, Lavender, Pistachio, & Grand Marnier

\$2.00 each

Miniature Trio of Whoopie Pies

Carrot, Red Velvet & Chocolate

\$5.00 per person

Cider Donut Station

Warm Cider Doughnuts served with Cinnamon Sugar and Powdered Sugar

(Available September through early November)

\$4.50 per person

Gelato Station

With Pistachio, Strawberry, Chocolate, Coconut or Vanilla Gelatos; Chocolate Ganache, Vanilla Bean Whipped Cream, Fresh Raspberry Coulis, Caramel Sauce, Candied Cherries with Brandy Syrup, Toasted Pistachios, White & Dark Chocolate Pieces and Toasted Almonds

\$7.00 per person

SPECIALTY DRINK STATIONS

Old-Fashioned Lemonade & Iced Tea Station

Pitchers and Spigot Jars filled with Lemonade and Iced Tea.

Served with Garnishes of Mint and Lemon

Based on one glass per person

\$4.50 per person

Hot & Cold Apple Cider Station

Mulled Cider in Silver Urns and Cold Cider

Served in Pitchers.

Served in Mugs Garnished with Cinnamon Sticks

Based on one cup per person.

\$4.50 per person

Cappuccino & Espresso Station

Service of Cappuccino and Espresso prepared before your guests.

Served with Powdered Chocolate, Cinnamon and Lemon Twists

(75 person minimum – Price Based on Guarantee Number, \$100 barista fee)

\$7.00 per person

Hot Cocoa Station

Hot Dark Chocolate and Peppermint Hot Chocolate served in Silver Urns.

Served with Mugs and garnishes of Whipped Cream, Miniature Marshmallows, Shaved Chocolate and Peppermint Sticks.

\$4.50 per person

BEVERAGE & BAR SERVICE

- The Barn on The Crane Estate -

Option 1: Clients can coordinate the purchase and delivery of beverages through our retail package store partner. Our bartenders will mix and serve drinks to order. Specialty drinks can be pre-arranged. At the completion of the event, any unopened bottles can be returned to the package store for a refund to the client. Fireside Catering charges a \$9.00 per person bar setup fee which covers our costs for ice, bar garnish, and glassware.

Option 2: Fireside Catering supplies beer, wine and liquor for your event at The Barn at The Crane Estate. Alcoholic beverage can be hosted by the client and will be charged based on consumption. This option allows the client to only pay for what is consumed and prevent the client from having to pay for opened but unused beverages. 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.

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.

** 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)