

THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS



trustees

WEDDINGS AND EVENTS
2019-2020



FIRESIDE
CATERING
EXCLUSIVE CATERER



THE BRADLEY ESTATE

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The Bradley Estate is a spectacular setting for weddings and private events. Located just minutes off I-95 in Canton, less than 20 miles from Boston, this historic estate is situated on 90 acres of conservation land amidst manicured lawns, a formal parterre garden, a pond, and scenic trails. The Bradley Estate is a property of The Trustees of Reservations, a non-profit land conservation organization, and is meticulously maintained to showcase the formal gardens and beauty of the early 1900s Georgian-style mansion.

The Bradley Estate mansion and grounds are available to rent for a limited number of private events per year. Tented events for up to 180 people are held during the evening hours on Fridays, Saturdays, and Sundays throughout the Spring, Summer and Fall.

Wedding Ceremonies

The Bradley Estate is an ideal location for a wedding ceremony, and most couples exchange their vows on-site before their receptions. The formal parterre garden surrounds a manicured lawn, which makes for 360 degrees of beautiful backdrops for photographs. The low brick wall surrounding the garden adds a unique touch, and the water fountain makes for a serene setting.

Indoor Weddings & Events

Weddings or events with up to 90 guests can be held inside the Bradley Estate mansion. There are beautiful views from every window, which overlook the trees, gardens and lawns. The terrace may be used for the cocktail hour, and the entire first floor of the mansion is utilized for dinner and dancing. A private changing room is available on the second floor for the wedding couple and attendants.

Tented Weddings & Events

Weddings and events with more than 90 guests are held in an elegant sail cloth tent that is adjacent to the house on the North Lawn. Dinner and dancing takes place in the tent, and the terrace may be used for the cocktail hour. The entire first floor of the mansion is also available for socializing. A private changing room is available on the second floor for the wedding couple and attendants.

VENUE RENTAL

- Tented Weddings & Events -

What is included in the Venue Rental?

- 5-hour rental period. On Friday and Saturday, events begin at 5pm and conclude at 10pm. Sunday events have the option of beginning earlier, and extending the rental period, but must also conclude by 10pm.
- Use of the mansion for the cocktail hour and throughout the evening.
- Use of the Event Tent for dinner and dancing.
 - Our 50' x 80' white, sail cloth tent accommodates up to 180 guests with a dance floor. Clear sides, perimeter lighting, and bistro lights are included.
 - Tent heaters, fans, larger dance floors and lighting upgrades are available at an additional cost.
- Exclusive use of the surrounding grounds, the terrace and formal gardens.
- Event Manager to supervise all staff and vendor activities.
- A private changing room for the wedding party.
- Parking for up to 60 cars.

2019-2020 Season		
ESTATE HOUSE & TENT	Venue Rental Fee	Tent Fee
Friday:	\$3,300	\$2,000
Saturday or Holiday Sunday:	\$4,300	\$2,000
Sunday:	\$2,900	\$2,000
Trustees of Reservations Supporting-Level Membership:	\$165*	

* Supporting Level membership is required to book a private event.

Ceremony Setup Fee: \$750

- The ceremony setup fee includes the use of the bridal suite two hours prior to guest-arrival
- Ceremony rehearsals are not included or permitted on site prior to the day of the event.

Notes:

- All parties will be subject to food and beverage minimums. Friday and Sunday minimums are set at \$10,500.00 and Saturday minimums are \$12,500.00.
- Overtime is available for Sunday events only at \$1,000.00 per hour beyond 5-hour reception.
- All tented events must end by 10pm.

VENUE RENTAL

- Indoor Weddings & Events -

What is included in the Venue Rental?

- 5-hour rental period. On Friday and Saturday, events begin no earlier than 5pm and conclude no later than 11pm. Sunday events have the option of beginning earlier, but must also conclude by 11pm.
- Exclusive use of The Bradley Estate mansion for up to 90 guests for seated dinners or cocktail parties.
- Use of the terrace and garden for cocktail hour and photos.
- Event Manager to supervise all staff and vendor activities.
- Seating inside the mansion accommodates 50 guests in the Living Room, and an additional 40 guests in the Grand Hallway. Dancing extends out onto the Loggia in warmer months.
- On-site parking for up to 60 cars.

2019-2020 Season	
ESTATE HOUSE ONLY	Venue Rental Fee
Friday:	\$3,300
Saturday or Holiday Sunday:	\$4,300
Sunday and Mid-Week:	\$2,900
Trustees of Reservations Supporting-Level Membership:	\$165*

* Supporting Level membership is required to book a private event.

Ceremony Setup Fee: \$750

- Ceremony fee for indoor events extends the venue rental by a half hour. This also includes two hours of Wedding Party pre-arrival time with private access to the changing room.
- Ceremony rehearsals are not permitted prior to the day of the event.

Notes:

- All non-tented parties will be subject to food and beverage minimums of \$6,500.00.
- Overtime is available at \$750.00 per hour beyond 5-hour reception.
- All indoor events must end by 11pm.

DINING PACKAGE

The Bradley Estate

Fireside Catering is the exclusive caterer at The Bradley 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 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 offering your guests a choice of two entrees. The guaranteed guest count as well as the number of people having each entrée, and at which tables, will be needed 14 days 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.
- Your dining package will include:
 - Elegant white-rim china, all necessary glassware, stemware, and European-sized flatware
 - Dining tables with elegant full-length white linens and garden chairs for up to 180 guests.
 - 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: Tented Events

Minimums are based on the menu selections and the bar setup 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.

- Friday/Sunday: \$10,500
- Saturday or Holiday Sundays: \$12,500
- 12% gratuity and 6% 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

You will have the option to offer your guests a choice between two entrees; requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menus include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake & a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should simply stand to give you an idea of the pricing options you have to choose from. All menu items are interchangeable.

Sample Menu #1

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

~

Prosciutto, Mozzarella & Basil Stuffed Free-Range Statler Chicken, Tomato Beurre Blanc, Balsamic Reduction

~

Roasted Baby Squash, Cipollini Onion, & Red Pepper
Celery Root & Potato Purée

\$95.00 per guest

Sample Menu #2

Baby Spinach & Strawberries
Spiced Pecans, Golden Raisins,
Westfield Farms Goat Cheese, White Balsamic
Vinaigrette

~

Red Wine & Apricot Braised Beef Short Ribs

~

Roasted Brussels Sprouts
Local Mushroom & Brie Risotto Cake

\$106.00 per guest

Sample Menu #3

Romaine Hearts, Applewood Smoked Bacon, &
Tomatoes, Cabot Sharp Cheddar, Buttermilk Ranch

~

**Grilled Beef Tenderloin Filet with
Smoked Paprika and Caramelized Shallot
Compound Butter**

(medium – rare)

~

Grilled Asparagus
White Cheddar Polenta Cake

\$107.00 per guest

Sample Menu #4

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

~

**Honey, Garlic & Hoisin Glazed Bone-In Pork
Chop**

~

Roasted Root Vegetables
Yukon Gold Mashed Potatoes

\$101.00 per guest

PLATED SAMPLE MENUS

You will have the option to offer your guests a choice between two entrees; requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menus include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake & a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should simply stand to give you an idea of the pricing options you have to choose from. All menu items are interchangeable.

Sample Menu #5

Gibbet Hill Farm Pickup Salad with Herb Vinaigrette

~

Cavatelli, Fat Moon Farm Mushrooms, Roasted Tomatoes, Arugula Pesto

\$95.00 per guest

Sample Menu #7

Traditional Caprese with Tomato, Fresh Mozzarella, Basil & Aged Balsamic Reduction

~

Pan Seared Native Bass with Citrus Shaved Radish & Garlic Beurre Blanc

~

Herb Butter Green Beans
Sea Salt Roasted Redskin Potatoes

\$105.00 per guest

Sample Menu #6

Baby Arugula, Roasted Peach & Burrata
with Aged Balsamic Reduction

~

Seared Faroe Island Salmon with Roasted Fennel, Brown Butter

~

Grilled Asparagus
Oven Roasted Garlic & Herb Fingerling Potatoes

\$99.00 per guest

Sample Menu #8

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

~

Herb Roasted Rack of Lamb with Caramelized Shallot & Red Wine Demi Glace

~

Farro & Farm Greens
Maple Glazed Carrots

\$111.00 per guest

PASSED HORS D'OEUVRES

Our dinner packages include five hors d'oeuvres to be passed during your cocktail hour. Some items carry a surcharge and pricing for additional hors d'oeuvres starts at \$3.00 per piece; please see your sales manager for details. Some items may have limited availability depending on time of year. Below is a sample list of what is available.

Duck Confit and Goat Cheese Quesadilla, Spiced Cherry Salsa	Crispy Prosciutto & Fresh Mozzarella Crostini, Honey Drizzle	Pastrami Spiced Tuna House-made Pickle, Whole Grain Mustard, Rosemary Cracker
Grilled Chicken Taco Spiced Pulled Chicken, Cheddar, Avocado Cream, Cilantro	Thai Pork Meatball Ginger, Garlic and Soy	Foraged Mushroom and Gruyere Pastry
Tandoori Chicken Poppadum Crisp	Classic Cuban Slider	Pimento Mac and Cheese Bites
Five Spiced Seared Baby Lamb Chop, Tangy Orange Reduction	Smoked Pork Loin, Peach Compote, Cornmeal Cracker	Tomato Soup, Aged Cheddar Grilled Cheese
Short Rib & Maple Smoked Cheddar Grilled Cheese	Applewood Bacon Wrapped Scallops	Roasted Squash Bruschetta, Cojita, Arugula Pesto, Pine Nuts
Beef and Chorizo Empanada, Shishito Pepper Salsa	Fennel Dusted Bay Scallop Scallion Corn Cake, Herb Butter	Farmer's Market Flatbread
Black Angus Beef Sliders Brioche Roll, Aged Cheddar, Ketchup	Fried Local Clams Sriracha Mayo	Cilantro Lime Black Bean Taco, Sweet Potato, Avocado
Peppered Beef Tenderloin Skewers Great Hill Blue Cheese Fondue	Maine Lobster BLT Crispy Bacon, Arugula, Tomato	Szechuan Cauliflower
	New England Lobster Roll Chilled Lobster Salad, Griddled Bun	Spicy Lentil Samosa
		Polenta, Tomato Jam, Cured Olive

STATIONARY HORS D'OEUVRES DISPLAYS

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

Local Farmhouse Cheeses

Grafton Cheddar, Westfield Farms White Buck,
Smith's Country Smoked Gouda, Vermont Brie
Farmer's Cheese Spread
Dried Fruit, Preserves, Toasts, and Crackers
\$ 7.50 per person

Farmer's Market Vegetables

Vegetable Crudités such as Roasted Beets, Asparagus,
Radish,
Sugar Snap Peas, & Sweet 100 Tomatoes
Green Goddess Dip
\$7.50 per person

Local Raw Bar

Oysters on the Half & Jumbo Shrimp
Mignonette, Cocktail Sauce, Lemon, Horseradish
\$15.00 per person

RAW BAR ADD ONS:

Additional Local Oysters \$4.00 per piece
Countneck Clams \$3.00 per piece
Jonah Crab Claws \$4.00 per piece

Tapas Table

Rioja Braised Chorizo, Italian Speck, Aged Manchego,
Gambas al Ajillo | Garlicky Shrimp,
Beef & Chorizo Empanada, Shishito Pepper Salsa, Fig
Jam, Rustic Baguette
\$11.00 per person

Farmers Market Flatbreads

Farm Cheese, Vegetables & Herbs
\$9.00 per person

Two Fondues

Craft Ale Fondue, Warm Pretzel Bites & Grainy
Mustard
Spinach, Leek & Artichoke Fondue, Three-Seeded
Ficelle,
Chicken & Apple Sausage Skewers
\$9.00 per person

Charcuterie Table

Sopressata, Speck, Hard Salami,
Grafton Cheddar, Parmesan,
Sundried Tomato & Bacon Jam,
Cured Olives, Grainy Mustard, Cornichons,
Rustic Baguette, Herb Flatbread & Roasted Garlic
Fennel Sticks
\$10.00 per person

Mezze Table

Roasted Vegetables such as Baby Squash, Cauliflower
& Zucchini,
Spinach and Feta Flatbread,
Artichokes, Capers, Garlic Dill Vinaigrette,
Rosemary White Bean Spread
Garlic Hummus, Rustic Bread & Pitas
\$10.00 per person

Rustic Bread Table

Artisan Breads, Crunchy Baguettes and Whole Loaves
Sweet and Savory Compote Butters, Pestos, Salts and
Spreads
\$10.00 per person

ADDITIONAL DESSERT OPTIONS

In addition to a custom European-style wedding cake, dessert stations or trays of confections can be added during the coffee and tea service. Additional desserts can be added as a supplement to your cake or as a replacement.

Gelato Station

Lemon, Vanilla & Chocolate
Sugared Cherries, Pistachios, White Chocolate
Chips, Ganache
\$10.00 per guest

Warm Cinnamon Sugar Cider Beignets Station

\$6.00 per guest

Country Pie Station

Apple, Pecan, Seasonal Berry
Vanilla Ice Cream, Whipped Cream
\$9.00 per guest

Milk & Cookies Station

Chocolate Chip, Oatmeal Raisin,
Cinnamon Sugar
Served with Ice Cold Milk
\$6.00 per guest

Petit Apple Pie Jar Station

Cinnamon Whipped Cream
\$7.00 each

Espresso Pot de Crème Station

Almond Biscotti
\$6.00 each

Chocolate Dipped Salted Caramel Rice Krispie Treat

available passed or as a station
\$5.00 each

Petit Tiramisu Pavlova

available passed or as a station
\$4.00 each

Lemon & Raspberry Buttercream Whoopie Pie

available passed or as a station
\$4.00 each

Chocolate Gingersnap Marshmallow Cookie

available passed or as a station
\$4.00 each

Pumpkin Cheesecake Bite

Boozy Cherry
available passed or as a station
\$3.50 each

Individual Coffee Crème Brulee

Chocolate Covered Espresso Bean
available passed or as a station
\$5.00 each

Lemon Curd & Sugared Blueberry Tartlet

available passed or as a station
\$3.50 each

Chocolate Ganache & Fresh Raspberry Tartlet

available passed or as a station
\$3.50 each

Warm Coffee Cake Bite

Apple Cider Syrup
available passed or as a station
\$3.50 each

Candied Waffle Pop

Dipped, Drizzled & Sprinkled with Sweet Treats
available passed or as a station
\$7.00 each

BEVERAGE & BAR SERVICE

Hosted Bar:

Clients can offer guests their choice of non-alcoholic drinks, wine, beer, and liquor at the bar. Fireside Catering can coordinate the purchase and delivery of beverages on behalf of the client through a retail package store if needed. Our bartenders will mix and serve drinks to order. Specialty drinks can be pre-arranged. At the completion of the event, any unopened bottles will be returned to the package store for a refund to the client. Any open bottles are the property of the client and can be retrieved after the event. No alcohol can leave the premises the evening of the event.

Fireside Catering charges a \$5.50 per person bar setup fee which covers our costs for licensing, staffing, ice, bar garnish, bar setup, supplies and glassware.

Cash Bar:

Guests are responsible for the cost of the alcoholic drinks consumed and cash is collected at the time of service. The client is responsible for paying a \$4.00 per person bar setup fee to cover our costs for non-alcoholic drinks, ice, supplies and glassware.

Individual pricing per beverage will be determined by selections and varietals.

Notes:

- For events where alcohol is served, a liquor liability fee of \$1.50 per person is charged in addition to the bar setup fee.
- Bar service may not exceed 4.5 consecutive hours and must end one half hour prior to the conclusion of any event, whichever comes first.
- Gratuity of 12% with a 6% administration fee will be added onto all food and beverage charges. 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).