



2020 - 2021 Hamilton Hall Rental Rates

Hamilton Hall can accommodate up to 160 guests seated in the Ballroom and up to 200 guests for a cocktail or cocktail and small taste plate menu. Full rental includes exclusive use of the following: First Floor: Pickering Room, Brick Hearth Room and Bride's Room; Second Floor: Ballroom and Lafayette Room; Third Floor: Supper Room. Hamilton Hall is a Registered National Historic Landmark and does not currently provide handicap access to the second and third floors of the building. There is permanent ramp access to the first floor only. Hamilton Hall is not air conditioned or mechanically ventilated. Hamilton Hall makes no promises or guarantees regarding the ambient air temperature in the Hall at the time of the event. ***No events are held during July and August without special agreement.***

The Rental Rates allow for a five (5) hour event. Hamilton Hall provides reasonable set up breakdown time; the event manager will coordinate all vendors. Only one event is held per day. Events must end by 10:00 p.m. An event manager will be on duty during the contracted event time to coordinate your event.

Saturdays

November–April \$3,500
May–October \$4,500

Ceremony in Park \$ 500
Ceremony only \$1,500

Fridays and Sundays

November–April \$2,750
May–October \$3,750

New Year's Eve \$4,500

Ceremony

There is no additional charge for a ceremony at Hamilton Hall if the ceremony takes place within the five (5) hour rental time. The overtime fee of two hundred fifty (\$250.00) dollars for one-half (1/2) hour of time would apply if the ceremony were to take place outside of the five (5) hour rental time. If you choose to have your ceremony at the Park across from Hamilton Hall, there is a five hundred (\$500.00) dollar fee for use of the Park. In case of inclement weather, Hamilton Hall can be used as an alternative ceremony site. There is a one hundred (\$100.00) dollar fee for a rehearsal held at Hamilton Hall and at the Park. Dates and times are subject to availability.



Equipment

- (250) white folding fan back chairs
- (160) gold chiavari chairs
- (15) 60" round tables
- (2) 48" round tables
- (3) 36" round cocktail tables
- (2) high top cocktail tables (for use in building only)
- A variety of 6' and 8' banquet tables

Deposits and Payments

Hamilton Hall requires a non-refundable deposit of one-half (1/2) of the full rental rate. Deposit must accompany the signed contract and be returned to Hamilton Hall within fourteen (14) days of the contract date to reserve Hamilton Hall on a definite basis. Hamilton Hall must receive the balance of the rental fee, plus a one thousand (\$1,000.00) dollar security deposit no later than ninety (90) days prior to the scheduled event. Payments may be made by personal or cashiers check; please make checks payable to: **Hamilton Hall, Inc., and mailed to: 9 Chestnut Street, Salem, MA 01970.**

Cancellation Policy

Notification of cancellation must be received by Hamilton Hall in writing. In the event of cancellation, the deposit shall be forfeited unless Hamilton Hall can rebook the date with a comparable rental. Should Hamilton Hall rebook the date with a comparable rental, Hamilton Hall will refund one-half of the deposit paid.

Exclusive Caterer and Beverage Service

Vinwood Caterers
 3 Union Street
 Ipswich, MA 01938
 978-356-3273
www.vinwoodcaterers.com

The service of alcoholic beverages at Hamilton Hall is governed by Massachusetts law and is limited to four and one-half (4 ½) consecutive hours. Alcoholic beverage service will cease thirty (30) minutes prior to the end of the event; non-alcoholic beverages are served for the remainder of the event. The self-service of alcohol is not permitted at any time on the property. There are many options for serving alcoholic beverages at your event, including, but not limited to, open bar, consumption bar and cash bar.



2020 - 2021 HAMILTON HALL EXCLUSIVE MENU PACKAGE

Vinwood Caterers has catered events at Hamilton Hall since 1972. Throughout these years, our Signature Style and polished service have been behind literally hundreds of Hamilton Hall sensational events, from simple to lavish. We are proud to be voted as the **Best of the Northshore Caterer** for consecutive years and our recognized reputation and multiple awards are behind each of Vinwood's events. We know what it takes to throw a good party and look forward to collaborating and tailoring details with you to turn your vision into a perfect reality at this most special venue. Every Hamilton Hall party is customized and each menu that we design is unique to your style, to your budget and to your tastes. Good taste matters and our offerings reflect the best flavors of each season, elegantly prepared and thoughtfully and creatively presented.

Vinwood's menu suggestions and serving styles, whether buffet, plated dinners, stations or simply passed hors d'oeuvres, are intended to provide you with a sense of our unsurpassed and innovative services and flexibility. Entertaining is a reflection of your personal style and we will create and execute your event so that it will definitely surpass all of your guest's and your expectations.

Our menu suggestions and themes are just the beginnings to create your own personalized occasion. Food preferences and any food allergies are easily accommodated. Vinwood Caterers will always provide our decades of seasoned and gracious experience and we guarantee to make your event successful and memorable. Although we always customize every menu to match a client's taste, budget and individual style, Vinwood Caterers *always* provides the following to ensure a seamless event:

- Up to (200) White Folding Chairs For Ceremony In Park
- Premium Linen and China Pattern for Your Guest Tables
- Silver Plated Flatware and Stemware
- Stylish Design, Greenery and Fitted Linen for the Food Tables
- Silver Service Coffee and Tea Presentation
- Chocolate Dipped Fruits OR Fresh Berries with Whipped Cream
- Cake Cutting and Presentation
- Complete Event Setup and Breakdown
- Catering Service Equipment and All Food is Cooked On Site
- Complete Menu Design with Catering Coordinator
- Catering Chef, Dining Room Manager and Catering Staff with No Additional Gratuities
- All Administrative and Service Charges

Remember at Vinwood.....The Party Starts Here!



COCKTAIL HOUR SELECTIONS

Arranged Exclusively for Hamilton Hall

Passed Hors D'oeuvres (GF) indicates Gluten Free.

Please choose any 5 of the following:

From the Sea

- Mini Lobster Mac and Cheese Bites
- Lobster Bisque Soup Sip with a Roasted Corn Garnish
- Chesapeake Crab Cake with House Made Lemon Caper Remoulade
- Spicy Prawns with Avocado Mash on an Herbed Crunchy Crostini
- Salt and Pepper Roasted Shrimp with a Bloody Mary Cocktail Sauce (GF)
- Bay Scallops Hand Wrapped in Smoked Bacon (GF)
- Pan Seared Sea Scallop A Top Butternut Squash Risotto with Chive Oil Drizzle (GF)
- Ahi Tuna Tartare in Sesame Cone with Wasabi Crème
- Crispy Coconut Shrimp with a Lime Ponzu Dip

Meat and Poultry

- Sesame Chicken Brochette with Burnt Orange Marmalade (GF)
- Jamaican Jerk Chicken with a Pineapple Mango Salsa Puree (GF)
- Buffalo Chicken Spring Roll with a Cooling Blue Cheese Drizzle
- Oven Roasted Tenderloin Herbed Crostini with Homemade Tomato Jam
- Philly Cheese Steak Spring Roll with Kicky Spicy Ketchup
- Minted Mini Lamb Meatballs with Cucumber Tzatziki in a Mini Pita Cup
- Petite Beef Wellington in Flaky Puff Pastry
- Pizzetta of Mango BBQ Pulled Pork, Pineapple, Red Onion and Goat Cheese
- Steamed Pork Dumpling Spoon with a Scallion Soy Ginger Chili Sauce

Vegetables

- Flaky Puff Pastry Filled with Sautéed Spinach, Swiss Cheese and Mushrooms
- Crispy Potato Pancake with Parsley Laced Sour Cream
- Arancini di Rosa with a Roasted Red Pepper and Garlic Aioli (GF)
- Raspberry, Dried Apricot and Brie en Croute
- Crimini Mushroom with Boursin Cheese, Spinach and Sweet Red Pepper Stuffing
- Tomato Bisque Shooter with Mini Grilled Cheese
- Pizzetta of Seasonal Roasted Vegetables, Pesto and Goat Cheese Crumbles
- Kalamata Olive Tapenade with Feta on a Seasoned Crouton
- Seasonally Ripe Mission Fig with Goat Cheese, Crushed Pistachios and Lavender Honey (GF)



STATIONARY HORS D'OEUVRES

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These appetizing hors d'oeuvres stations are presented during the cocktail hour and are displayed with elegant serving pieces and fresh garnishes.
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Farmer's Garden Crudités

Colorful, Seasonal And Artistic Arrangement Of Garden Fresh Vegetables Served With An Array Of Dipping Choices To Include Sun Dried Tomato, Fresh Herb And Gorgonzola, Lemon Pesto Goat Cheese And Caramelized Onion Dip. Accompanied By Flatbreads

Crostini Bar

Make Your Own Customized Appetizer Bite. Crisp Olive Oil Toasts To Be Topped With The Flavors Of Your Choice. With Pesto, White Bean Garlic Spread, Herbed Ricotta Cheese, Black Olive Tapenade, Eggplant Caponata, ^{Roasted} Seasonal Vegetables & Olives

Artisanal Cheese Selection

A Bountiful Offering Of Local And Imported, Perfectly Ripened Cheeses Such As New England Cheddar, Manchego, French Brie, Blue Cheeses And Gouda Gold Served On Marble Platters And Accompanied By Baskets Of Gourmet Crackers, Flatbreads And Seasonal Fresh And Dried Fruits

Antipasti Misti

An Abundant Display Of Italian Cured Meats Including Soppressata And Capicola, Imported Cheeses, Colorful Roasted Sweet Red And Yellow Peppers, Grilled Asparagus, Imported Olives, Marinated Mushrooms And Artichoke Hearts. Served With Crispy Bread Sticks And Focaccia Bread

Tapas Tastes

A Sampling of Tasty Bites to Include Spicy Spanish Chorizo, Serrano Ham, Manchego Cheese, Mojo Shrimp Skewers, Piquillo Peppers, Garlicy Mushrooms, Artichoke Hearts with Garlic Sauce, Crispy Potato Tortilla Espanola and Smoked Paprika Almonds

Vinwood's Signature Style New England Raw Bar*

Gulf Shrimp, Wellfleet Oysters, Crab Claws And Cherrystones Dramatically Presented On Crushed Ice In A Replica Gloucester Dory Boat With The Traditional Accompaniments Of Lemon Wedges, Grated Horseradish, Kicky Cocktail Sauce And Tabasco

Sushi Station*

An Asian Themed Display With Five Choices Of Freshly Prepared Sushi. All Selections Are Accompanied By Wasabi, Pickled Gingerroot, Soy Sauce And Chopsticks

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*These menu items may be served raw or undercooked.

Consuming raw or undercooked meat, fish, seafood, poultry or eggs may result in food borne illness.



SIGNATURE SALADS

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All of our market fresh salads come with a bountiful selection of freshly baked artisan breads and rolls, garnished with roasted garlic, rosemary and served with farm fresh creamery butter. Choice of one salad is included in your per person pricing.
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Beet and Blue Salad

Tender Greens Served with Red and Golden Beets with Pears, Candied Pecans and a Blue Cheese Dressing

Spring Green Salad

Market Greens Tossed Simply with Seasonal Vegetables and a Garden Herb Dressing

Mediterranean Salad

Romaine and Red Leaf Lettuces, Cucumber, Black Olives, Red Onion, Artichoke Hearts and Roasted Peppers with Oregano Feta Dressing

Signature Insalata Caprese

Vine-ripened Tomatoes Layered between Creamy Fresh Mozzarella and Basil. Drizzled with a Balsamic Reduction and a Basil Infused Olive Oil

Vinwood's Chop Chop

Chopped Romaine Lettuce, Cucumber, Tomato, Roasted Corn, Celery and Green Beans Tossed with a Parmesan Peppercorn Dressing

Butternut Mixed Greens

Mixed Market Greens with Roasted Butternut Squash, Dried Cranberries, Slivered Almonds and a Champagne Shallot Vinaigrette

Arugula Salad

Baby Arugula with Grilled Peaches, Goat Cheese, Toasted Almonds and a Sherry Vinaigrette

Classic Caesar Salad

With Vinwood's Signature Caesar Dressing, Fresh Parmesan and Savory House Made Croutons

Kale and Apple Salad

Slivered Kale, Green Apples and Pistachios with a Dijon and an Apple Cider Dressing

Harvest Salad

Mixed Greens with Dried Cranberries, Spiced Walnuts, Goat Cheese, Sliced Pears and a Cranberry Vinaigrette
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SIGNATURE MAIN COURSES

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Poultry
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Herb Panko Crusted Chicken Paillard

Topped with Caramelized Onion, Sherry Sauce and Micro Greens, Smashed Sweet Potatoes and Carrots, with Olive Oil Roasted Haricot Verts

Pan Roasted Chicken with Prosciutto, Rosemary and Lemon

Crispy Sweet Pea Risotto Cake, Slow Roasted Brussels Sprouts with Vanilla Pecan Butter and Natural Citrus Pan Jus

Chicken Piccata

Classically Prepared with Mediterranean Capers, Lemon, Forest Mushrooms and White Wine Served with Al Dente Pasta

Brown Sugar Glazed Pomegranate Chicken

Dried Fruit Chutney, Crispy Polenta Cake Disc and Seasonal Oven Roasted Vegetables with Garlic and Thyme

Pan Seared Tuscan Chicken

With Artichokes and Roasted Sweet Red and Yellow Tomatoes Served with Kalamata, Herb and Feta Orzo and Sautéed Lemon Asparagus

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Beef and Turf
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Pepper Pan Seared Filet Mignon*

Chianti Demi-Glace, Crispy Sea Salt and Parslied Fingerling Potatoes, Market Grilled Vegetables with a Balsamic Glaze

Roast Tenderloin of Beef Bourguignon*

Seared Forest Mushrooms, Bacon Lardons, Baby Onions and Rich Red Burgundy Sauce, Signature Smashed Potatoes with Caramelized Onion and Roasted Garlic, Oven Roasted Beet Mélange

French Provencal Bistro Steak*

Sirloin Filet with Butter of Capers, Garlic and Chives, Oven Crisped Onion Strings, Potato and Parsnip Puree, Sugar Snap Peas and Shallots

Cabernet Braised Boneless Short Ribs

Truffled Baked Mac and Cheese with Crispy Panko Crust, Olive Oil and Rosemary Roasted Baby Carrots





SIGNATURE MAIN COURSES

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Surf and Turf

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Filet Mignon with Mini Lobster Gratin*

Whipped Horseradish Potatoes and Market Vegetables Julienne

Tenderloin and Crab Cake*

Carved Roasted Tenderloin of Beef and a Crunchy Panko Crusted Crab Cake with a Chipotle Aioli, Mascarpone Risotto and Roasted Asparagus

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From the Sea

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Citrus and Ginger Glazed North Atlantic Salmon*

With Tropical Fruit Salsa, Herbed Pearl Couscous, Sautéed Asparagus with Shallots

Pan Roasted Halibut

Atop Mascarpone Risotto with Roasted Rock Shrimp, Garlic, Smokey Bacon and Butter Beans

Chilean Sea Bass with Miso Mustard Sauce

Fragrant Jasmine Rice and Steamed Baby Bok Choy with Toasted Sesame Seeds and Crispy Asian Vegetable Slaw

Classic New England Style Baked Haddock

Topped with a Buttery Herbed Crumbs, Roasted Tomato and Fresh Lemon, Herbed Lemon Rice and Steamed Asparagus

Pan Seared Cod

With Market Baby Beets, Micro Greens and a Beurre Blanc Drizzle Served with a Crispy Sweet Pea Risotto Cake

Seafood Risotto

Mascarpone and Chive Risotto with Fresh Lobster, Shrimp, Scallops and Sweet Corn with Basil Infused Olive Oil Drizzle

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SIGNATURE MAIN COURSES

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Vegetarian
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Seasonal Vegetable Red Curry
In a Coconut Milk Broth with Jasmine Rice

Roasted Vegetable Napoleon
Layers of Roasted and Grilled Vegetables, Pesto Ricotta and Goat Cheese with a Sweet Red Pepper Crème Sauce and Chive Oil

Signature Butternut Squash Ravioli
Hand Crafted with a Mascarpone Cheese Crème Sauce and Fresh Fried Sage Leaves. Topped with a Miniature Mélange of Roasted Butternut Squash

Mustard Crusted Tofu
With Wilted Beet Greens and Mashed Carrots and Sweet Potatoes

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Sweet Endings *(included)*
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Fresh Berries and Cream
A Selection of Fresh Strawberries, Blueberries, Blackberries and Raspberries Served with Sweet Whipped Cream

OR

Chocolate Dipped Fruits
Strawberries, Dried Apricots and Pineapple Dipped in Chocolate Glace

Silver Service Coffee and Tea Service
Premium Coffees and Assorted Herbal Teas Served From Elegant Silver Urns
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*These menu items may be served raw or undercooked.

Consuming raw or undercooked meat, fish, seafood, poultry or eggs may result in a food borne illness.



SIGNATURE BUFFET SUGGESTIONS

The following buffet selections are only some of the options that you are able to choose to begin to design your own unique menu for your event. We suggest that the first course be plated and served at each table setting. All of our buffet options come with a bountiful selection of artisan breads and rolls with roasted garlic and rosemary served with fresh creamery butter. Silver service coffee and tea presentation and dessert choices are also included with your customized menu.

Plated First Course: Arugula Salad with Roasted Peaches, Goat Cheese, Toasted Almonds and Sherry Vinaigrette

Herb Panko Crusted Chicken Paillard with Caramelized Onion and Sherry Sauce and Micro Greens

Pan Seared Cod with a Beurre Blanc Drizzle

Yukon Gold Potatoes Roasted with Sea Salt and Rosemary

Cavatappi Sautéed with Plum Tomatoes, Portabella Mushrooms and Fresh Basil

Steamed Farmer's Market Vegetables with a Fresh Herb Butter

1

Plated First Course: Beet and Blue Salad of Greens, Beets, Pears, Candied Pecans and Blue Cheese Dressing

Cabernet Braised Boneless Short Ribs, Tender, Slow Cooked in a Rich Cabernet Sauvignon Glaze

New England Style Baked Haddock Topped with Buttery Crumbs, Roasted Tomato and Fresh

Lemon Truffled Mac and Cheese with Crispy Panko Crust

2

Crispy Fingerling Potatoes with Sea Salt and Parsley Confetti

Chef's Selection of Seasonal Vegetables Roasted in Extra Virgin Olive Oil and Fresh Herbs

Plated First Course: Vinwood's Chop Chop Salad – Romaine Lettuce, Cucumber, Tomato, Roasted Corn, Celery and Green Beans Tossed with a Parmesan Peppercorn Crème Fraiche Dressing

Chef Carved Peppered Tenderloin of Beef with Vinwood's Signature Merlot Sauce

Chicken Piccata Classically Prepared with Mediterranean Capers, Lemon, Forest Mushroom and White Wine

Sweet Pea and Asparagus Gemelli in a Parmesan White Wine Cream Sauce

Oven Roasted Sweet Potato Wedges with Sea Salt, Pepper and Parsley

Green Beans with Roasted Garlic and Cashews

3

Plated First Course: Insalata Caprese –Tomatoes with Fresh Mozzarella, Balsamic Reduction and Basil Olive Oil

Tenderloin of Beef Bourguignon with Mushrooms, Baby Onions, Bacon and a Rich Red Burgundy Sauce

Pan Roasted Chicken with Prosciutto, Rosemary and Lemon

Chilean Sea Bass with Miso Mustard Sauce, Crispy Asian Slaw, Toasted Sesame Seeds

Signature Smashed Potatoes with Caramelized Onion and Roasted Garlic

Arugula and Ricotta Filled Ravioli with a Browned Butter Sauce

Asparagus with Herb and Lemon Butter

4



SIGNATURE FOOD STATIONS

The stations listed below are just the starting point to create an event that is customized for you and to your tastes and style. Your selections will come with a presentation of freshly baked artisan breads and rolls with roasted garlic and rosemary served with fresh creamery butter. Silver service coffee and tea presentation and dessert choices are also included with your customized menu.

New England Fare

Traditional New England Clam Chowder with Accompaniments

Harvest Salad of Market Greens, Dried Cranberries, Spiced Walnuts, Goat Cheese, Sliced Pears & Cranberry Vinaigrette

Pasta Duo

Cavatappi Sautéed with Plum Tomatoes, Fresh Basil & Portabellas and Lemon Pepper Linguine Rustica

Entrées

Chicken Picatta and Classic New England Baked Haddock

1

Wild & Long Grain Lemon Rice and Succotash of Squash Edamame, Corn, Baby Tomatoes & Basil

Steak House Salad Duo

Wedge Salad with Bacon Crackles, Tomatoes, Blue Cheese Crumbles & Green Goddess Dressing

Classic Caesar Salad with Vinwood's Signature Dressing, Fresh Parmesan & Savory House Made Croutons

Pasta Trio

Tri Colored Tortellini with Marinara Sauce, Gemelli with Asparagus and Sweet Peas in a Lemon Wine Sauce, Pesto Linguine with Pine Nuts and Fresh Parmesan Cheese

Entrée Station

Cabernet Braised Boneless Short Ribs and Pan Seared Cod

2

Smashed Potatoes with Caramelized Onion and Roasted Garlic and Roasted Vegetables with Garlic & Fresh Herbs

Plated First Course

Chopped Romaine Lettuce, Cucumber, Tomato, Roasted Corn, Celery and Green Beans Tossed with a Parmesan Peppercorn Dressing

Ravioli Bar

Garlic & Cheese Ravioli with Sweet Tomato Basil Cream Sauce, Lobster Ravioli with Mushrooms, Corn & Shallot Cream Sauce and Roasted Butternut Squash Ravioli with Mascarpone Cream Sauce

The Grill

Citrus and Ginger Glazed Atlantic Salmon with Tropical Fruit Salsa

Grilled Potatoes with a Salsa Verde Dressing and Grilled Vegetables with Fresh Herbs

Carving Station

Chef Carved Beef Tenderloin with a French Merlot Sauce

3

Potato, Parsnip and Horseradish Puree and Sautéed Green Beans with Orange Gremolata



COCKTAIL RECEPTION Sample Menu 1

The cocktail reception menus listed below are just the starting point to create an event that is customized for you and to your tastes and style. Silver service coffee and tea presentation and dessert choices are also included with your customized menu.

In the Pickering!

Choice of 5 Passed Hors D’oeuvres – samples listed below *(for 1 hour)*

- Mini Lobster Mac and Cheese Bites
- Jamaican Jerk Chicken with a Pineapple Mango Salsa Puree (GF)
- Philly Cheese Steak Spring Roll with Kicky Spicy Ketchup
- Minted Mini Lamb Meatballs with Cucumber Tzatziki in a Mini Pita Cup
- Crispy Potato Pancake with Parsley Laced Sour Cream

Artisanal Cheese Selection *(available for 1 hour)*

A Bountiful Offering Of Local And Imported, Perfectly Ripened Cheeses Such As New England Cheddar, Manchego, French Brie, Blue Cheeses And Gouda Gold Served On Marble Platters And Accompanied By Baskets Of Gourmet Crackers, Flatbreads And Seasonal Fresh And Dried Fruits

In the Ballroom!

Choice of 5 Passed Hors D’oeuvres – samples listed below *(for 1 hour)*

- Salt and Pepper Roasted Shrimp with a Bloody Mary Cocktail Sauce (GF)
- Bay Scallops Hand Wrapped in Smoked Bacon (GF)
- Pizzetta of Mango BBQ Pulled Pork, Pineapple, Red Onion and Goat Cheese
- Arancini di Rosa with a Roasted Red Pepper and Garlic Aioli (GF)
- Raspberry, Dried Apricot and Brie en Croute

“Make Your Own” Sliders Bar

Have Your Guests Make Their Own Creation With All Beef Mini Burgers And Buns With Fun Toppings To Include Lettuce, Tomato, Onion, Dill Pickle Chips, Bacon, Blue Cheese, Ketchup, Mustard, Etc. Served With Hand Cut Fries Seasoned With Sea Salt

Sweet Endings

Chocolate Dipped Fruits

Strawberries, Dried Apricots and Pineapple Dipped in Chocolate Glace

Coffee & Tea Station

Silver Service Coffee and Tea Service

Premium Coffees and Assorted Herbal Teas Served From Elegant Silver Urns



COCKTAIL RECEPTION
Sample Menu 2

In the Pickering!

Choice of 5 Passed Hors D’oeuvres – samples listed below (for 1 hour)

2

- Lobster Bisque Soup Sip with a Roasted Corn Garnish
- Chesapeake Crab Cake with House Made Lemon Caper Remoulade
- Buffalo Chicken Spring Roll with a Cooling Blue Cheese Drizzle
- Oven Roasted Tenderloin Herbed Crostini with Homemade Tomato Jam
- Pizzetta of Seasonal Roasted Vegetables, Pesto and Goat Cheese Crumbles

Antipasti Misti Display (for 1 hour)

An Abundant Display Of Italian Cured Meats Including Soppressata And Capicola, Imported Cheeses, Colorful Roasted Sweet Red And Yellow Peppers, Grilled Asparagus, Imported Olives, Marinated Mushrooms And Artichoke Hearts. Served With Crispy Bread Sticks And Focaccia Bread

In the Ballroom!

Choice of 5 Passed Hors D’oeuvres – samples listed below (for 1 hour)

- Ahi Tuna Tartare in Sesame Cone with Wasabi Crème
- Crispy Coconut Shrimp with a Lime Ponzu Dip
- Sesame Chicken Brochette with Burnt Orange Marmalade (GF)
- Crimini Mushroom with Boursin Cheese, Spinach and Sweet Red Pepper Stuffing
- Tomato Bisque Shooter with Mini Grilled Cheese

Risotto Bar

Creamy Mascarpone Risotto Served in a Cosmo Glass to Top with Your Personalized Choice of Chorizo, Crispy Applewood Smoked Bacon, Shredded Cabernet Braised Short Rib, Sautéed Bay Shrimp, Sherried Mushrooms, Grilled Asparagus, Sun Dried Tomatoes, Roasted Pepper Confetti, Pesto, Sweet Roasted Garlic Cloves, Gorgonzola, Shredded Parmesan and Pine Nuts

Grilled Baby Lamb Chops

Presented in a Martini Glass Atop Creamy Parmesan Mashed Potatoes with Garlicky Sautéed Spinach.

Sweet Endings

Chocolate Dipped Fruits

Strawberries, Dried Apricots and Pineapple Dipped in Chocolate Glace

Coffee & Tea Station

Silver Service Coffee and Tea Service

Premium Coffees and Assorted Herbal Teas Served From Elegant Silver Urns



COCKTAIL RECEPTION
Sample Menu 3

In the Ballroom – First Hour!

Choice of 5 Passed Hors D’oeuvres – samples listed below (for 1 hour)

- Spicy Prawns with Avocado Mash on an Herbed Crunchy Crostini
- Steamed Pork Dumpling Spoon with a Scallion Soy Ginger Chili Sauce
- Philly Cheese Steak Spring Roll with Kicky Spicy Ketchup
- Kalamata Olive Tapenade with Feta on a Seasoned Crouton
- Seasonally Ripe Mission Fig with Goat Cheese, Crushed Pistachios and Lavender Honey (GF)

In the Ballroom – Second Hour!

Choice of 5 Passed Hors D’oeuvres – samples listed below (for 1 hour)

- Pan Seared Sea Scallop A Top Butternut Squash Risotto with Chive Oil Drizzle (GF)
- Mini Lobster Mac and Cheese Bites
- Jamaican Jerk Chicken with a Pineapple Mango Salsa Puree (GF)
- Petite Beef Wellington in Flaky Puff Pastry
- Flaky Puff Pastry Filled with Sautéed Spinach, Swiss Cheese and Mushrooms

Chop Chop Salad Bar

Create your own salad with choices of Market Greens, Grilled Chicken, Peppered Bacon, Feta, Cheddar, Gorgonzola, Roasted Peppers, Red Onions, Cucumber, Carrots, Chickpeas, Dried Cranberries, Olives and Nuts with a Choice of Dressings. Served with Flatbreads

Taco Fun

Carne Asada, Chili Dusted Shrimp or Chipotle Lime Chicken with Flour and Corn Tortillas, Scorched Peppers, Melted Onions, Beans & Rice, Pico De Gallo, Guacamole, Black Bean Corn Salsa , Cabbage Slaw & Cotija

Pasta Duo Tastes

Signature Butternut Squash Ravioli & Lobster Ravioli

In the Lafayette!

Ice Cream Sundae Bar

Chocolate, Vanilla and Strawberry Ice Creams with Sprinkles, M&M's Walnuts, Peanuts, Crushed Oreos, Strawberries, Hot Fudge, Butterscotch and Freshly Whipped Cream

On the Way Out!

Hot New York Pretzel Cart

Pretend You are On the Streets of New York City and Enjoy a Warm, Sea-Salty, Soft Pretzel to Squirt with Mustard or Not and Cheddar Ale Sauce to Dip!



SWEET ENDINGS

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Sweets

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Passed Mini Milk Shakes *(select 1 flavor)*

Vanilla, Chocolate or Strawberry Frappes Topped with Whipped Cream and a Cherry

Warm Cookies and Milk Stop

Assorted Warm Homemade Cookies and Ice Cold Milk (Chocolate, Strawberry or Whole Milk)

Passed Chocolate Chip Ice Cream Sandwiches

Vanilla Bean Ice Cream Sandwiched Between Homemade Chocolate Chip Cookies

Passed Classic Mini Hot Fudge Sundaes

Everyone's Favorite! A Perfect Helping of Creamy Vanilla Bean Ice Cream Topped with Home Made Chocolate Fudge Sauce. Whipped Cream Swirl and Cherry on Top!

Hot Cocoa Station

Steaming Mugs of Creamy Milk Chocolate with Add-Ons of Freshly Whipped Cream, Cinnamon Sticks, Peppermint Candies, Chocolate Bits.....!!

Mix Up a Trail Mix To-Go!

Personalize a Treat Bag of Tastes.....Frosted Cheerios, Chex, Teddy Grahams, Peanuts, Almonds, Pretzels, Raisins, Craisins, Banana Chips, M&M's, Reese's Pieces and Mini Marshmallows

Ice Cream Sundae Bar

Chocolate, Vanilla and Strawberry Ice Creams with Sprinkles, M&M's, Walnuts, Peanuts, Crushed Oreos, Strawberries, Hot Fudge, Butterscotch and Freshly Whipped Cream

Miniature Pastry Selections

Fruit Tartlets, Lemon Meringue, Key Lime Tartlets, Chocolate Éclairs, Cannoli's and Chocolate Mousse Petit Fours

Miniature Pastry Selections

Fruit Tartlets, Lemon Meringue, Tiramisu Mouse Cake, Flourish Chocolate Mini Cupcake, Carrot Cake Bite, Mini Chocolate Éclairs and Mini Cannoli's

Mini Mason Jar Station

Seasonal Fruit Cobblers, S'mores Jar and Mousse Trifles in Mini Mason Jars with Spoons

Bananas Foster

Chef Prepared Fresh Bananas Flambéed With Brandy And Banana Liqueur And Sautéed With Brown Sugar. Served Over Vanilla Bean Ice Cream With Freshly Whipped Cream

Gelato Station *(select 3 flavors)*

Vanilla, Cappuccino, Pistachio, Coconut and Raspberry Gelatos with Chocolate Truffle Sauce, Brandied Caramel Sauce, Vanilla Whipped Cream, Raspberry Coulis, Toasted Nuts and Chocolate Bits.

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PASSED LATE NIGHT SNACKS

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Surprise your guests with a special end-of-the-party snack and send them off with one more memorable moment! Prices noted below are Per Person.

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Savory

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Chicken Fingers & French Fries

Presented In A Cardboard Take-Out Box with Honey Mustard Dipping Sauce

Mini Philly Cheesesteaks

A Miniature Version of the Classic! Shaved Steak with Melted Provolone Cheese on a Traditional Amoroso Style Roll. Served on Deli Paper

Gourmet Beef Sliders & Hand Cut Fries

All Beef Mini Burgers with Gorgonzola, Caramelized Onion and Mango Ketchup Accompanied by Hand Cut Fries. Presented in a Cardboard Take-Out Box

Crab Cake Sliders & Onion Rings

Handmade Chesapeake Style Crab Cake Sliders with Shredded Lettuce and Lemon Aioli with Crunchy Hand Breaded Onion Rings. Served in a Lobster Shack Box

Mini Down East Lobster Rolls & World Famous Cape Cod Chips

Classic New England Lobster Salad in a Mini Roll with a Bag of Cape Cod Potato Chips. Presented in a Red and White Checkered Take Out Box

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Sweet

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Signature Sweet Crisps

Crispy Pita Triangles Dusted with Cinnamon Sugar with Cream Cheese Frosting Dip

Passed Mini Ice Cream Cones

Mini Mocha, Vanilla & Chocolate Ice Cream Waffle Cones with Sprinkles! Passed from a Painter's Palette

Passed Ice Cream Bon-Bon's

Decadent Belgium Chocolate Covered Mocha, Strawberry & Vanilla Ice Cream Bon-Bons.

Chocolate Chip Cookies & Ice Cold Milk Shooters

Warm Homemade Chocolate Chip Cookies and Mini Shots of Ice Cold Milk

Mini Donuts and Coffee Shooters

"Old Fashioned Donut Shop" Mini Donuts with Extra Small Cups of Steaming Coffee

Chocolate Chip Ice Cream Sandwiches

Creamy Vanilla Bean Ice Cream Sandwiched Between Homemade Chocolate Chip Cookies



LATE NIGHT SNACK STOPS

Savory

Hot New York Pretzel Cart

Pretend You are On the Streets of New York City and Enjoy a Warm, Sea-Salty, Soft Pretzel to Squirt with Mustard or Not and Cheddar Ale Sauce to Dip!

The Ultimate Nacho Bar

Build Your Own Nacho Bar With White, Red & Blue Corn Tortilla Chips To Top With Seasoned Ground Beef, Chili Queso, Sour Cream, Diced Tomatoes, Frijoles, Shredded Lettuce, Salsa, Shredded Monterey Jack Cheese, Pickled Jalapenos And Fresh Guacamole

Hot Dogs.....Get Your Hot Dogs Here!

Authentic Stainless Steel Street Vendor Cart Serving Up Crowd Pleasing Hot Dogs With Classic Accompaniments Including Sauerkraut, Diced Onions And Pickle Relish

Street Vendor Sausage Cart

Let Us Bring The Flavor Of Yawkey Way To Your Next Event With Our Authentic Stainless Steel Street Vendor Cart Serving Up Mouth-Watering Sausages With Peppers, Onions And Accompaniments

Take-Out Chinese Food Station

Crab Rangoon, Peking Dumplings, Kung Pao Chicken, Lo Mein Noodles And Pork Fried Rice. Complete With Chinese Take-Out Boxes, Chop Sticks, Hot Mustard, Soy Sauce, Duck Sauce And Fortune Cookies.

Sweet

Cotton Candy Cart

Old Fashioned Sweet Treats with Traditional Colors of Pink and Blue or Updated Flavors Including Organic Caramel, Mango, Coconut, Watermelon and Passion Fruit

The Ridiculous "S'mores" Station

Way Better than When You Were a Kid! Toast Your Own Marshmallows Over an Open Flame and Then Create Something Ridiculous with Way S'more Than Chocolate Bars and Graham Crackers!! Add Peanut Butter Cups, Whipped Cream, Strawberries, Bananas, Shaved Coconut and Caramel. Yum!

Caramel Apple Bar (Seasonal)

Crisp Russel Orchard Apples on a Stick to Customize with Caramel Sauce, Chocolate Sauce and Yummy Dusters to Include Coconut, M&M's, Toffee Bits, Chopped Nuts, Pretzels, Granola and Mini Chocolate Bits

Fabulous CHOCOLATE!!! Fondue

Sweet Milk Chocolate Fondue with Dippers of Strawberries, Bananas, Pineapple, Apricot, Pretzel Rods, Pound Cake Squares and Marshmallows!



VINWOOD DELUXE OPEN BAR PACKAGES

The Deluxe Full Open Bar and Deluxe Beer & Wine Open Bar Packages include certified bar staff, liquor liability insurance, liquor and/or beer & wine, soda, drink mixers, bottled waters, drink garnishes, glassware, cocktail napkins, stirrers, ice and fully dressed bar tables. Service of alcoholic beverages is limited to a maximum of 4.5 consecutive hours; however alcoholic beverages must be discontinued ½ hour prior to the scheduled end of the event or as deemed by the venue. Non-alcoholic beverages will be served until the end of the event.

Deluxe Full Open Bar Package *(prices listed are per person)*

One Hour	\$ 20	Four Hours	\$ 32
Two Hours	\$ 24	Four ½ Hours	\$ 36
Three Hours	\$ 28		

Deluxe Beer & Wine Open Bar Package *(prices listed are per person)*

One Hour	\$ 17	Four Hours	\$ 27
Two Hours	\$ 21	Four ½ Hours	\$ 30
Three Hours	\$ 24		

Deluxe Beverage Selections

Vodka	Rum	Gin	Cordials
Kettle One	Ipswich Privateer	Bombay Sapphire	Kahlua
Absolute Citron	Rumson's Dark Rum		Bailey's

Whiskey/Bourbon	Scotch	Tequila
Crown Royal	Chivas Regal	Espolòn
Maker's Mark		

Red Wine (Choice of 2)	White Wine (Choice of 2)	Bottled Beer (Choice of 4)
Hess Cabernet	Kendall Jackson Chardonnay	Harpoon IPA
Mark West Pinot Noir	Kris Pinot Grigio	Notch
Padrillos Malbec	Oyster Bay Sauvignon Blanc	Blue Moon
		Down East Cider
		Cape Ann Fisherman's Pils

Sparkling (choice of 1)

- Sofia Brut Rose
- Mumm Napa

**Table-Side Wine Service is Available For An Additional \$8 Per Person*

**A Champagne Toast is Available For An Additional \$4 Per Person*



VINWOOD HOUSE OPEN BAR PACKAGES

The House Open Bar And House Beer & Wine Open Bar Packages Include Certified Bar Staff, Liquor Liability Insurance, Liquor And/Or Beer & Wine, Soda, Drink Mixers, Bottled Waters, Drink Garnishes, Glassware, Cocktail Napkins, Stirrers, Ice And Fully Dressed Bar Tables. Service Of Alcoholic Beverages Is Limited To A Maximum Of 4.5 Hours, However Alcoholic Beverages Must Be Discontinued ½ Hour Prior To The Scheduled End Of The Event Or As Deemed By The Venue. Non-Alcoholic Beverages Will Be Served Until The End Of The Event. Table-Side Wine & Champagne Service Is Available At An Additional Charge.

House Full Open Bar Package

One Hour	\$ 16	Four Hours	\$ 29
Two Hours	\$ 20	Four ½ Hours	\$ 31
Three Hours	\$ 24		

House Beer & Wine Open Bar Package

One Hour	\$ 13	Four Hours	\$ 23
Two Hours	\$ 17	Four ½ Hours	\$ 26
Three Hours	\$ 20		

House Beverage Selections

Vodka

Tito's

Rum

Bacardi
Captain Morgan's

Gin

Bombay

Cordials

Kahlua
Bailey's

Whiskey

Jack Daniel's

Scotch

Dewar's

Tequila

Sauza Gold

Red Wine

Canyon Road Cabernet
Canyon Road Pinot Noir

White Wine

Canyon Road Chardonnay
Canyon Pinot Grigio

Bottled Beer (Choice of 4)

Bud Light
Corona
Samuel Adams Seasonal
Ipswich Ale
Angry Orchard Hard Cider

Sparkling

Mionetto Prosecco

**Table-Side Wine Service is Available For An Additional \$6 Per Person*

**A Champagne Toast is Available For An Additional \$3 Per Person*



CONSUMPTION & CASH BAR

Deluxe: Liquor Selections \$9, Wine Selections \$8, Beer Selections, \$6, Soda/Juice, \$2 - Per Drink

House: Liquor Selections \$8, Wine Selections \$7 Beer Selections, \$6, Soda/Juice, \$2 - Per Drink

Bar Set Up Fee: \$250

The Consumption & Cash Bar Packages Includes Liquor, Beer, Wine, Soda, Drink Mixers, Bottled Waters, Drink Garnishes, Glassware, Cocktail Napkins, Stirrers, Ice And Fully Dressed Bar Tables. The Bar Setup Fee Is For Includes Certified Bar Staff, Liquor Liability Insurance, Bar Equipment And Set-Up & Breakdown Of The Bar.

For A Consumption The Client Must Set In Advance, A Consumption Bar Amount To Spend. This Will be Listed on Your Final Invoice and Will be Paid in Full Prior to Wedding Day. If Amount is Not Hit a Refund is Sent to Client within 10 Day of Event. Service Of Alcoholic Beverages Is Limited To A Maximum Of 4.5 Hours; However Alcoholic Beverages Must Be Discontinued 1/2 Hour Prior To The Scheduled End Of The Event Or As Deemed By The Venue. Non-Alcoholic Beverages Will Be Served Until The End Of The Event. Table-Side Wine & Champagne Service Is Available At An Additional Charge.

There Are No Additional Fees Associated With A Cash Bar.

**Management reserves the right to discontinue alcohol service to any individual, group or entire event at their discretion.

Additional Liquor Selections (Prices noted are per liter bottle)

Vodka

Tito's	\$ 75
Beauport (Gloucester)	\$ 70
Absolut	\$ 70
Absolut Citron	\$ 70
Belvedere	\$ 95
Grey Goose	\$100

Gin

Tanqueray	\$ 75
Beefeater	\$ 80
Hendricks	\$100
Knockabout (Gloucester)	\$ 70
Bombay Sapphire	\$ 85

Bourbon

Crown Royal	\$ 95
Makers Mark	\$ 75

Rum

Captain Morgan	\$ 65
Mount Gay	\$ 70
Folly Cove (Gloucester)	\$ 65
Goslings	\$ 60
Privateer (Ipswich)	\$ 70

Scotch

Chivas Regal	\$ 95
JW Red Label	\$ 75

Tequila

Sauza Conmemorativo	\$ 70
Patron Silver	\$100



SIGNATURE DRINK SUGGESTIONS *(up to 2 selections included with open bar)*

Spring and Summer

Cosmo Berry Spritz

White Wine and Powell & Mahoney Cosmopolitan Mix Topped with a Splash of Club Soda Served Over Ice with Fresh Strawberry Garnish

Sparkling Spiked Lemonade

Vodka, Powell & Mahoney Simple Syrup, Fresh Lemon Juice and Soda Water Served over Ice and Garnished with a Lemon Wheel

Mango Passion Fruit Paloma

Tequila, P&M Mango Passion Fruit Margarita Mix, Fresh Lime Juice and Club Soda Served in a Salt Rimmed Glass with Lime Wheel Garnish

Kentucky Peach Smash

Bourbon, P&M Peach Bellini Mix, Fresh lemon juice, and Simple Syrup Served Over Ice Garnished with Mint Sprig

French 75

Gin, Simple Syrup, and Fresh Lemon Juice Served in a Champagne Flute with Champagne Topper Garnished with a Lemon Twist

Summer White Sangria

White Wine and Brandy with Fresh Fruits to Include Peaches, Strawberries, Lemons and Limes. Served Over Ice and Topped with a Splash of Sprite.

Fall and Winter

Cinnamon Pear Margarita

Tequila, P&M Margarita Mix, Pear Juice, Sparkling Cider with a Cinnamon Sugar Rim

Apple Cider Mimosa

Prosecco Topped with Apple Cider with a Cinnamon Sugar Rim and Garnished With an Apple Slice

Cranberry Apple Sangria

White Wine, Brandy, Apple Cider and Cranberry Juice Garnished with Apples and Cranberries

Cranberry Pear Moscow Mule

Vodka and Ginger Beer, Topped with Cranberry & Pear Juices Served Over Ice with Cranberry and Pear Garnish

Apple Cinnamon Margarita

Tequila Blanco and Powell & Mahoney Margarita Mix Topped with a Splash of Apple Juice Served Over Ice Garnished with a Cinnamon Stick and an Apple Slice