

# STEP INTO WILLOWDALE

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Less than 30 miles north of Boston, Willowdale Estate sits along the banks of the Ipswich River, amid the 720 acres of pristine woodlands that comprise Bradley Palmer State Park.

Willowdale Estate opened its doors in 2007 after an extensive renovation as part of the Historic Curatorship Program through the Department of Conservation and Recreation (DCR). Since that time, we have transformed Willowdale into a magical and serene environment, where special celebrations take place in an exclusive setting with an atmosphere of understated elegance. Each event is hosted by seasoned professionals who pride themselves on flawless execution. Our innovative and refined cuisine is prepared by an award-winning culinary team who partners with local farms and purveyors to source the freshest, locally-grown produce, meats and seafood.

We invite you to step back in time to an era of unparalleled leisure and refinement and allow Willowdale Estate to create unforgettable memories for you and your guests.





# WILLOWDALE ESTATE

TOPSFIELD, MASSACHUSETTS

## WEDDING INVESTMENT

*All food and beverage rates are subject to a 22% administrative fee, and all pricing is subject to state and local sales tax at the time of your event.*

### TENT SEASON (MAY - OCTOBER)

120-240 GUESTS

	VENUE	CEREMONY	GUEST COUNT MINIMUM	CATERING	HOSTED BAR RANGE
WEEKDAY	\$5,000	\$2,000	120 Guests	\$148/pp	\$25-\$62/pp
FRIDAY AND SUNDAY HOLIDAY	\$9,000	\$2,000	140 Guests	\$148/pp	\$25-\$62/pp
SATURDAY	\$12,000	\$2,000	170 Guests	\$148/pp	*\$50-\$62/pp
SUNDAY	\$7,500	\$2,000	120 Guests	\$148/pp	\$25-\$62/pp

### MANSION SEASON (NOVEMBER - APRIL)

80-125 GUESTS

JAN-MARCH	VENUE	CEREMONY	GUEST COUNT MINIMUM	CATERING	HOSTED BAR RANGE
WEEKDAY	\$1,000	\$1,500	80 Guests	\$138/pp	\$25-\$62/pp
FRIDAY	\$1,500	\$1,500	80 Guests	\$138/pp	\$25-\$62/pp
SATURDAY	\$2,000	\$1,500	100 Guests	\$138/pp	\$25-\$62/pp
SUNDAY	\$1,500	\$1,500	80 Guests	\$138/pp	\$25-\$62/pp
NOV, DEC, APRIL	VENUE	CEREMONY	GUEST COUNT MINIMUM	CATERING	HOSTED BAR RANGE
WEEKDAY	\$3,000	\$1,500	80 Guests	\$138/pp	\$25-\$62/pp
FRIDAY	\$5,500	\$1,500	80 Guests	\$138/pp	\$25-\$62/pp
SATURDAY	\$6,500	\$1,500	100 Guests	\$138/pp	\$25-\$62/pp
SUNDAY	\$4,500	\$1,500	80 Guests	\$138/pp	\$25-\$62/pp

# WEDDING VENUE PACKAGES

Your wedding at Willowdale Estate includes exclusive use of our mansion, grounds, and tent (May-October), providing the perfect setting for both your ceremony and reception. Our original 1902 fieldstone mansion sits within Bradley Palmer State Park, surrounded by 720 acres of woodlands, the Ipswich River and our lavish garden courtyard.

## VENUE RENTAL

### Tent Season (May - October)

#### INCLUDES

- 5 hours of exclusive use of the Estate and grounds
- Custom handcrafted Sperry Tent with natural sailcloth canopy, and smooth concrete tent flooring
- Beaded lighting along the perimeter of the tent, with stylish lanterns adorning each of the spruce center poles
- Use of the mansion and our beautiful garden courtyard throughout the evening
- Covered walkway connecting the tent and the mansion, as well as floor-length clear side panels for inclement weather
- Dining, cocktail and café tables, as well as classic white garden chairs for your reception
- Tent heaters and fans available for use as needed; the Estate is air-conditioned and heated; backup generator available as needed
- Parking attendants for up to 65 parking spaces, comfortably appointed restrooms, and full accessibility for your guests (client is required to provide a shuttle for over 130 guests)
- Three private hospitality suites for use during your event
- Dance floor, courtyard bistro lights, courtyard heaters, upgraded chairs, farm tables, custom lighting, and other custom features can be added to your reception (additional pricing will apply)

### Mansion Season (November - April)

#### INCLUDES

- 5 hours of exclusive use of the Estate and grounds
- Full use of our 1902 Arts and Crafts style mansion throughout the evening
- Gas fireplaces contribute to the cozy atmosphere of your cocktail hour
- LED votive candles are placed in the Great Room and Conservatory
- A dance floor is provided in the Great Room
- Dining, cocktail and café tables, as well as classic white garden chairs for your reception
- Parking attendants for up to 50 parking spaces, comfortably appointed restrooms, and full accessibility for your guests (client is required to provide a shuttle for over 100 guests)
- Three private hospitality suites for use during your event
- Backup generator available as needed
- Seasonal decorations are included throughout the Estate for the month of December
- Upgraded chairs, farm tables, custom lighting, and other custom features can be added to your reception (additional pricing will apply)

## CEREMONY

#### INCLUDES



#### GARDEN COURTYARD (MAY-OCT)

Available for 1 hour for guest arrival and ceremony



#### GLASS CONSERVATORY & GREAT ROOM (NOV-APR)

Available for 1 hour for guest arrival and ceremony



#### THREE HOSPITALITY SUITES

Available to prepare for your processional and to take photos 2 hours prior to your wedding



#### WEDDING COORDINATOR

To assist you and your family during the important time period before the ceremony; coordinates you and your wedding party as you get ready to take the walk down the aisle



#### GREETING STAFF & WELCOME BEVERAGE

A passed non-alcoholic beverage is provided to your guests as they enter the mansion and find their seats in the courtyard, under the tent or in the conservatory



#### SEATING

Classic white garden chairs with set-up and breakdown included; additional chair styles available for an additional fee



#### RAIN PLAN (MAY-OCT)

Ceremony held under our Sperry Tent with the garden courtyard as your backdrop.



## EVENT PACKAGE

All of our restaurant-style catering is prepared on-site by the Willowdale Estate culinary team using only wholesome ingredients that are locally sourced whenever possible. We are happy to plan for guests with special dietary needs, as well as accommodate requests for custom menus.

### MENU

- Passed hors d'oeuvres (5)
- Cheese and crudités table
- Soup or salad course
- Formal plated entrées (2)
- Coordination of dietary meals as needed
- Coffee/tea station
- Signature cookie station
- Cake cutting

### STAFF

- Event Coordinator
- Culinary Team
- Catering Captain/Lead Server
- Wait Staff and Bartenders
  - 1 bartender per 50-60 guests
  - 2 bars for 200+ guests

### CATERING EQUIPMENT

- Linens: Ivory
- Napkins: Folded ivory
- China: Classic white porcelain
- Flatware: Stylish 4-piece set
- Stemware: Wine, champagne and water
- Table numbers



## WEDDING COORDINATION

Your package includes full access to our events team as soon as your event agreement is signed and received! Then look forward to collaborating with our team throughout the duration of your planning period and enjoying personalized day-of assistance. Our client coordination services are complimentary to ensure you enjoy each moment of your planning process and wedding day!

### PLAN

#### RECEIVE A PLANNING GUIDE

Full of information about our catering selections, vendor recommendations, and wedding day resources.

#### DIGITAL PLANNING DOCUMENTS

Willowdale provides a cloud-based platform for you to access your wedding details and day-of documents that can be easily shared.

#### EVENTS TEAM

Available by phone and email for any and all questions.

### VISIT

#### GROUP TASTINGS

Scheduled for our booked clients 4-6 months in advance of your wedding date. Two seats are included in your package. The group tasting is our way of introducing you to our flavors, style and presentation, and allows couples to taste our chef's selection of hors d'oeuvres, a salad and soup, and a sampling of our most popular entrées.

#### WEDDING COORDINATOR

Your details meeting will give you the opportunity to meet your wedding coordinator and discuss your menu, timeline, layout and the details of your event design. You can expect to meet with your assigned coordinator 6-8 weeks before your wedding day.

#### MEET VENDORS

Meet your vendors on-site as needed (by appointment only).

### YOUR DAY

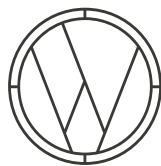
#### DAY OF COORDINATION\*

On the day of your event, your wedding coordinator will help coach your wedding party for a Willowdale ceremony, work with your vendors to accomplish your timeline, and be there for you when you need a drink or a bite to eat so you can relax and enjoy your day!

*\*Due to our event schedule, Willowdale does not offer on-site ceremony rehearsals, but your coordinator will provide you with all the resources you need to take the walk down the aisle.*

#### DÉCOR

Let us place all of your décor on the day of the event. Your wedding coordinator will meet with you the week of your wedding to receive and organize your personal décor.



# WILLOWDALE ESTATE

TOPSFIELD, MASSACHUSETTS

## WEDDING CATERING MENU

Nothing delights like exquisite cuisine. Our Executive Chef leads an expert culinary team, expressing the rich history and character of the region through seasonal flavors, local produce, and the freshest ingredients we can source.

*All food and beverage rates are subject to a 22% administrative fee, and all pricing is subject to all state and local sales tax at the time of your event.*

### PRE-CEREMONY

#### BITES & SNACKS

ARTISAN CHEESE BOARD \*\* V . . . . . \$65

*artisan cheese with fresh dips, fruit and crackers. serves 4-6 people*

CLASSIC MUNCHIES GF V . . . . . \$48

*tortilla chips with salsa, and house-made potato chips with herb dip serves 6-8 people*

FRESH FRUIT SKEWERS GF V . . . . . \$65

*selection of seasonal fruit, house-made yogurt. serves 8 people*

CHARCUTERIE BOARD \*\* . . . . . \$82

*artisan cheeses, cured meats, house-made jams, fruit, nuts, and crackers serves 6-8 people*

#### SANDWICH PLATTERS

*Served on an assortment of house bread (includes 8 sandwiches)*

TURKEY AND SWISS . . . . . \$88

*honey mustard spread and lettuce*

ROASTED VEGETABLE WRAPS . . . . . \$88

*caramelized onions, hummus and lettuce*

BLT SANDWICH . . . . . \$88

*baby spinach, avocado, mayo*

CAPE COD CHICKEN SALAD WRAP . . . . . \$88

*celery, onions, grapes and lettuce*

#### COLD BREW COFFEE

COFFEE . . . . . \$6/9.6OZ

#### MIMOSA

*Includes: one bottle of chilled sparkling wine and two juices.*

CLASSIC . . . . . \$30/BOTTLE

WILLOWDALE . . . . . \$35/BOTTLE

PREMIUM. . . . . \$40/BOTTLE

#### CHILLED BEER

*Includes: 6 chilled beers with choice of two brands*

CLASSIC . . . . . \$42/6 BEERS

WILLOWDALE . . . . . \$48/6 BEERS

PREMIUM. . . . . \$54/6 BEERS

#### WINE

*Includes: one bottle of chilled white or sparkling wine*

CARL SITTMAN RIESLING. . . . . \$30/BOTTLE

TERREDIRAI, PINOT GRIGIO. . . . . \$30/BOTTLE

STONE BAY, SAUVIGNON BLANC. . . . \$30/BOTTLE

CHARLES DE FÈRE, BLANC DE BLANC \$30/BOTTLE

HAYES RANCH, CHARDONNAY . . . . . \$30/BOTTLE

LE CHEVALIER, ROSÉ . . . . . \$30/BOTTLE

GOSSET GRANDE RESERVE . . . . . \$60/BOTTLE

CANARD-DUCHENE BRUT AUTHENTIC \$60/BOTTLE

PLEASE INFORM YOUR SERVER IF YOU HAVE AN ALLERGY

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. | \*\* CONTAINS NUTS | GF - GLUTEN FREE | V - VEGETARIAN | V - VEGAN

# COCKTAIL HOUR: HORS D'OEUVRES

## SELECT 5

Prices listed are to add Premium hors d'oeuvres; if using as a substitution for an included hors d'oeuvres, please subtract \$1 from listed price.

### PORK, BEEF, & LAMB

BARBECUE PULLED PORK  
BISCUIT  
*topped with coleslaw*

PROSCIUTTO WRAPPED  
ASPARAGUS <sup>GF</sup>  
*balsamic and parmesan*

CUBANO  
*french bread, pork, ham, chipotle sauce, pickles*

HAM & CHEESE CROQUETTE  
*horseradish-dijon dip*

BLT BITE  
*smoked pork belly, tomato jam, lettuce on brioche*

BACON WRAPPED SAUSAGE  
STUFFED DATE <sup>GF</sup>  
*piquillo pepper dip*

KOREAN BBQ BEEF LETTUCE WRAP  
*kimchi, cilantro*

STEAKHOUSE POTATO BITE <sup>GF</sup>  
*creamed spinach, seared sirloin, piquillo pepper*

MANGO SOY GLAZED MEATBALLS  
*beef, pork, ginger, hoisin*

DECONSTRUCTED DEVILED EGGS <sup>GF</sup>  
*bacon lard*

FILET OF BEEF \* <sup>GF</sup> . . . . \$7/PP  
*red miso-orange aioli*

LOLLIPOP LAMB CHOP \*<sup>GF</sup> . . \$7/PP  
*mint glaze, candied meyer lemon*

BEEF TARTARE \* . . . . \$7/PP  
*roasted crostini, caper-shallot aioli, shaved parmesan*

PORK BELLY . . . . \$5/PP  
*burnt ends, cornbread, peach salsa*

### POULTRY

CHICKEN SATAY \*\*<sup>GF</sup>  
*spicy peanut dipping sauce*

PECAN-CRUSTED CHICKEN BITE \*\*  
*bourbon-maple glaze*

CHICKEN & WAFFLES  
*jalapeño cornbread waffle, maple chipotle aioli, pickled onions*

FRIED SESAME CHICKEN BITE <sup>GF</sup>  
*sweet tamari glaze*

CHILI-LIME CHICKEN TOSTADA<sup>GF</sup>  
*avocado sour cream, cilantro*

CHICKEN POT PIE  
*seasonal vegetables and butter crust*

PEKING-STYLE DUCK CONFIT  
SPRING ROLL . . . . . \$4/PP  
*orange-ginger dipping sauce*

### SEAFOOD

LOCAL COD CROQUETTE  
*lemon aioli*

MAINE CRAB RANGOON\*  
*sweet chili sauce*

SMOKED SALMON ON POTATO  
CHIP <sup>GF</sup>  
*egg, caper*

FRIED CALAMARI  
*tartar sauce*

CRABCAKE . . . . . \$7/PP  
*pumpkin seed pesto*

SCALLOP <sup>GF</sup> . . . . . \$7/PP  
*wrapped with applewood bacon*

BAKED CLAM CHOWDER . . \$7/PP

LOBSTER SUMMER ROLL <sup>GF</sup> . . \$8/PP  
*lobster, thai basil, mango in rice paper*

SPICY TUNA TARTARE \*<sup>GF</sup> . . \$7/PP  
*tamari-wasabi vinaigrette, cucumber cup*

MINI LOBSTER SALAD ROLL . . \$8/PP  
*house-made roll, fine herbs, citrus greens*

COCKTAIL SHRIMP <sup>GF</sup> . . . \$6/PP  
*citrus poached, cocktail sauce*

BUFFALO FRIED OYSTER . . \$7/PP  
*house-made buttermilk ranch*

### VEGETARIAN / VEGAN

WATERMELON <sup>GF</sup>  
*spicy whipped feta, mint (seasonal)*

ZUCCHINI FRITTER  
*mint, feta cheese*

FRIED MAC & CHEESE BITE  
*sriracha aioli*

MUSHROOM SPRING ROLL  
*salsa verde*

MINI PESTO RICOTTA  
TARTELETTE  
*oven-roasted tomatoes*

MEXICAN STREET CORN  
FRITTER  
*tajin seasoning, lime crema*

BEET <sup>GF</sup>  
*whipped goat cheese and kumquat*

SESAME PONZU TOFU <sup>GF</sup> <sup>V</sup>  
*shiso, pickled carrot*

FALAFEL <sup>V</sup>  
*cucumber, onion*

SESAME CAULIFLOWER BITES<sup>GF</sup> <sup>V</sup>  
*sweet tamari glaze*

TRUFFLED RICOTTA  
GNOCCHI . . . . . \$4/PP  
*black truffle, parmesan cream*

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# COCKTAIL HOUR: DISPLAY TABLES

## CHEESE & CRUDITÉ *(included)*

Artisan cheeses and accoutrements, cut seasonal vegetables and an assortment of crackers with our unique homemade dips (hummus and tzatziki) in a curated display.

## PLATTERS

HOUSE SMOKED SALMON PLATTER \* . \$360/PLATTER  
serves approximately 45 guests  
cornichon, red onion, capers, rye toast points and hard boiled egg

TUSCAN ANTIPASTO GF . . . . . \$300/PLATTER  
serves approximately 30 guests  
imported italian meats, marinated mini-mozzarella, kalamata olive, marinated mushroom, asparagus, and roasted red pepper

COCKTAIL SHRIMP GF . . . . . \$375/120 SHRIMP  
citrus poached with bloody mary cocktail sauce

OYSTERS \*GF . . . . . \$420/120 OYSTERS  
oysters on the half shell with bloody mary cocktail sauce and classic mignonette

## SEASONAL PLATTERS

FIG & LOCAL RICOTTA \*\*V . . . . . \$200/PLATTER  
serves approximately 40 guests  
honey pine nuts and crostini

CAPRESE GF V . . . . . \$200/PLATTER  
serves approximately 40 guests  
heirloom tomato, local basil and mozzarella; tuscan olive oil, fleur de sel

# RECEPTION: SOUP OR SALAD

## SELECT 1

### SIGNATURE

TOMATO SOUP GF V

MUSHROOM BISQUE GF V

WILLOWDALE FARM GREENS GF V  
local farm greens, seasonal vegetables with cucumber and red wine vinaigrette

CAESAR V  
green and red romaine, grana padano parmesan, garlic crouton

ARUGULA V . . . . . \$3/PP  
crisp pita chips, sweet sour pepper, cretan olive oil and fennel

LOCAL LETTUCE\*\* GF . . . . . \$3/PP  
pear, speck, blue cheese and hazelnut vinaigrette

NEW ENGLAND CLAM CHOWDER . . . . . \$6/PP

LOBSTER BISQUE GF . . . . . \$10/PP

ADD SOUP SHOOTER . . . . . \$3/PP

DUO OF SOUP AND SALAD. . . . . \$6/PP

### SEASONAL TENT

CAULIFLOWER BISQUE  
pancetta and crouton

RED CURRY BUTTERNUT SQUASH SOUP GF V  
sweet and spicy roasted pepitas

WATERMELON SALAD GF V . . . . . \$3/PP  
local farm greens, feta and banyuls vinegar

PEACH SALAD\*\*V GF . . . . . \$3/PP  
almond, burrata and mâche

CAPRESE GF V . . . . . \$4/PP  
local tomato, mozzarella and assorted basil with micro greens

### SEASONAL MANSION

CORN BISQUE GF V  
smoked pimentón cream

CHILLED LOCAL GAZPACHO GF V  
roasted red pepper tapenade

BEEF & GOAT CHEESE V . . . . . \$3/PP  
topped with crisp shallots and sherry vinegar

FIG SALAD GF V . . . . . \$3/PP  
invierno cheese, mesclun greens and roasted peppers

FALL GREENS GF . . . . . \$3/PP  
caramelized pears, gorgonzola and bacon in mustard vinaigrette

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# RECEPTION: OPTIONAL FIRST COURSE

PERFECT FOR THE FOODIE COUPLE!

## PASTA

TORTELLINI . . . . .	\$22/PP
<i>lobster, herbed butter sauce</i>	
GNOCCHI <sup>V</sup> . . . . .	\$18/PP
<i>seasonal vegetables, white wine cream sauce</i>	
WILD MUSHROOM RAVIOLI <sup>V</sup> . . . . .	\$18/PP
<i>truffled parmesan cream</i>	
PENNE ARRABIATA . . . . .	\$18/PP
<i>italian sausage, broccoli rabe</i>	

## SEASONAL RISOTTO

THREE CHEESE RISOTTO <sup>V</sup> . . . . .	\$18/PP
<i>local corn, chives, bacon (add lobster +5)</i>	
SPRING RISOTTO <sup>V</sup> . . . . .	\$18/PP
<i>english pea, fava bean, tarragon (add smoked salmon +2)</i>	
FALL RISOTTO <sup>V</sup> . . . . .	\$18/PP
<i>wild mushroom, pecorino, truffle</i>	
WINTER RISOTTO <sup>V</sup> . . . . .	\$18/PP
<i>butternut squash, sage</i>	

# RECEPTION: ENTRÉES

SELECT 2 PROTEIN AND 1 VEGETARIAN/VEGAN

## BEEF

TOP SIRLOIN <sup>*GF</sup>	
<i>spring/summer - potato purée, asparagus, red wine demi</i>	
<i>fall/winter - potato purée, roasted root vegetables, red wine</i>	
BRAISED BEEF SHORT RIB <sup>*GF</sup>	
<i>roasted garlic mashed potatoes, green beans, pickled onions</i>	
FILET MIGNON <sup>*GF</sup> . . . . .	\$18/PP
<i>truffled potato, creamed spinach and kale</i>	
ADD LOBSTER TAIL . . . . .	MKT
ADD HERB ROASTED SHRIMP SKEWERS . . . . .	+\$12/PP

## SEAFOOD

COD	
<i>roasted cherry tomatoes, wilted spinach, basil rice</i>	
SALMON <sup>*</sup>	
<i>fennel, fregola, lemon</i>	
SWORDFISH <sup>GF</sup> . . . . .	\$15/PP
<i>lentil rice pilaf, asparagus, lemon-dill pesto</i>	
HALIBUT . . . . .	\$15/PP
<i>smoky red pepper sauce, seasonal succotash</i>	
SCALLOPS <sup>GF</sup> . . . . .	\$15/PP
<i>green pea purée, carrots, bacon marmalade</i>	

## CHICKEN

CHICKEN PAILLARD	
<i>marisala-mushroom sauce, barley risotto</i>	
STATLER CHICKEN BREAST <sup>GF</sup>	
<i>spring/summer - citrus wild rice, snow peas, cherry tomato confit</i>	
<i>fall/winter - butternut squash, kale, wild rice, cranberry chutney</i>	

## PORK

PORK MEDALLIONS <sup>GF**</sup>	
<i>sweet glaze with pine nuts, basil, roasted vegetables</i>	

## VEGETARIAN/VEGAN

SEASONAL AGNOLOTTI <sup>V</sup>	
<i>spring/summer - sweet pea, tarragon</i>	
<i>fall/winter - butternut squash, sage</i>	
ROASTED VEGETABLE QUINOA NAPOLEON <sup>GF</sup> <sup>V</sup>	
LAYERED FRIED EGGPLANT <sup>V</sup>	
<i>basil, marinara, herb salad</i>	
MUSHROOM RISOTTO <sup>V</sup> (VEGAN OPTION AVAILABLE)	
<i>wild mushrooms, fresh herbs</i>	

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# DESSERT & COFFEE

Guests can enjoy our award-winning house-made chocolate chip cookies, freshly brewed coffee, and selection of Harney & Son's teas.  
If you bring a cake from an outside bakery, we are happy to cut and plate.

## INCLUDED

### SIGNATURE CHOCOLATE CHIP COOKIES

*with or without pecans*

### COFFEE & TEA STATION

*elegant display of regular and decaf coffee, hot water, tea assortment, cream, milk and sweeteners*

## ENHANCEMENTS

### HOT CHOCOLATE STATION. . . . . \$4/PP

*add hot chocolate and mini marshmallows to the coffee and tea station*

### FLAVORS & TOPPINGS . . . . . \$4/PP

*add vanilla and hazelnut flavor syrups, chocolate-dipped spoons for mocha, fresh whipped cream, and cinnamon*

### AMERICAN PIE STATION (choose 3 flavors) . . . . \$10/PP

*mini pies with all butter crusts: maine blueberry, dutch apple, bing cherry, pumpkin, maple pecan \*\**

### ICE CREAM SUNDAE BAR \*\* (choose 2 flavors) . . . \$10/PP

*chocolate, vanilla, strawberry, oreo, or mint chip served with chopped nuts, peanut butter cups, seasonal berries, sprinkles, chocolate sauce, caramel sauce, fresh whipped cream, and sugar cone pieces*

### CLASSIC S'MORES BAR \*\* . . . . . \$10/PP

*jumbo marshmallows and graham crackers ready to roast and served with all the toppings: chocolate pieces, peanut butter pieces, chocolate caramel squares and chocolate mint bars*

### CHURROS . . . . . \$8/PP

*crispy fried dough with mexican dark chocolate sauce*

### MINI DESSERT STATION (choose 4) . . . . . \$10/PP

*hand-rolled truffles*

*chocolate dipped strawberries*

*mini cannolis*

*mini cupcakes (chocolate or vanilla)*

*mini cheesecakes*

*cream puffs*

*brownies*

*berry shortcakes*

### COOKIE ICE CREAM SANDWICHES (choose 2) . . \$10/PP

*Ginger Molasses with vanilla ice cream*

*Double chocolate with mint ice cream*

*Peanut butter with strawberry ice cream \*\**

*Oatmeal Coconut with vanilla ice cream*

*Chocolate chip with chocolate ice cream*

### MINI BAKED DONUTS (choose 3 flavors) . . . . . \$10/PP

**Spring/Summer:** *frosted vanilla bean, coconut crunch, orange creamsicle, lavender glazed, lemon poppyseed, red velvet*

**Fall/Winter:** *maple glazed, vanilla chai spice, cinnamon sugar pumpkin, carrot cake, triple chocolate, caramel apple walnut \*\**

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## LATE NIGHT SNACKS

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Keep the surprises coming with a treat for your guests at the end of the night!

*If you choose to lengthen your reception over 5 hours, we **require** that you provide a savory food source for guests in the last hour of your event. Dessert stations **DO NOT** apply as savory food for the extra hour. Late night snacks are always passed unless otherwise noted.*

CLASSIC FRENCH FRIES <sup>GF</sup> <sup>V</sup> . . . . . \$6/PP  
*choose between sweet potato or traditional fries with ketchup, warm cheese sauce, lemon aioli or honey mustard (choose two sauces)  
make them truffle fries! . . . . . + \$2/pp*

HOMEMADE SOFT PRETZEL BITES <sup>V</sup> . . . . . \$6/PP  
*bite-sized pretzels with honey mustard and warm cheese sauce*

GROWN-UP MAC N' CHEESE BOWLS . . . . . \$8/PP  
*traditional macaroni and cheese topped with crispy bread crumbs and bacon pieces*

PIZZA BITES . . . . . \$6/PP  
*choice of cheese or pepperoni*

MINI GRILLED CHEESE SANDWICHES <sup>V</sup> . . . . . \$6/PP  
*bite-sized grilled cheese with white bread  
add a tomato soup shooter . . . . . +\$3pp*

WILLOWDALE PU-PU PLATTER . . . . . \$8/PP  
*spring roll, crab rangoon, beef teriyaki with duck sauce and fortune cookie*

MINI CHEESEBURGER OR PORK SLIDER . . . . . \$8/PP  
*mini sirloin burger with pickle, mustard and ketchup, or barbecue pork slider with coleslaw on brioche roll*

CLASSIC POPCORN CART <sup>V</sup> <sup>GF</sup> . . . . . \$300  
*Everyone's favorite! Your guests won't be able to resist the aroma of freshly popped corn from our vintage cart.*

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## ADDITIONAL MEALS

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**CHILDREN'S MEALS . . . . . \$50/PP**  
*includes unlimited soft drinks*

Choose one of the following available for children under 12 years old. Children do not count towards your final adult guest count minimum.

GRILLED CHEESE <sup>V</sup>  
*french fries, carrot and celery sticks*

HOMEMADE CREAMY MAC AND CHEESE <sup>V</sup>  
*french fries, carrot and celery sticks*

CHICKEN FINGERS  
*french fries, carrot and celery sticks*

### VENDOR MEALS

It is standard to feed any vendor who will be providing service throughout your reception. Whether you allow them to choose (it is nice to ask for meal preference as well as allergies/dietary restriction information) or assign them plates, vendor meals are billed at 50% of the catering package cost and do not count towards your final adult guest count minimum.

PLEASE INFORM YOUR SERVER IF YOU HAVE AN ALLERGY

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. | \*\* CONTAINS NUTS | GF - GLUTEN FREE | V - VEGETARIAN |  - VEGAN



# WEDDING BEVERAGE MENU

As part of your wedding package, our Events Team is available to assist with the consultation and management of your bar menu and the liquor order for your wedding day. You can opt for a full open bar, beer and wine open bar, hosted cocktail hour, or a cash or consumption bar. First choose your BARTYPE, then choose the SHELF LEVEL (Classic, Willowdale or Premium) that will be the best fit for you and your guests. Bar packages will be reduced on your final invoice to reflect your actual adult guest count (age 21+). A \$10 bar fee will be charged for all guests under the age of 21.

## BEVERAGE SETUP

**Services:** beverage consultation, TIPS-certified bartenders, liability insurance, police detail

**Beverages:** coke, diet coke, ginger ale, sprite, tonic water, soda water, orange juice, cranberry juice, grapefruit juice; garnishes including: lemons, limes, cocktail olives and maraschino cherries

**Additional items:** glassware, ice, sparkling water and grenadine

## BAR PACKAGES

*Complimentary sparkling wine toast included with all wedding packages.*

### LIQUOR, BEER & WINE HOSTED

*Includes: Beverage setup, passed signature drink and dinner wine service. Liquor, beer and wine available for 4.5 hours based on a 5 hour reception.*

CLASSIC . . . . .	\$50/PP
WILLOWDALE . . . . .	\$56/PP
PREMIUM . . . . .	\$62/PP

### BEER & WINE HOSTED

*Includes: Beverage setup, passed signature drink (beer or wine based) and dinner wine service. Beer and wine available for 4.5 hours based on a 5 hour reception.*

CLASSIC . . . . .	\$43/PP
WILLOWDALE . . . . .	\$48/PP
PREMIUM . . . . .	\$53/PP

### LIQUOR, BEER & WINE HOSTED COCKTAIL HOUR FOLLOWED BY CASH BAR

*Includes: Beverage setup and passed signature drink. Liquor, beer and wine available for 1 hour of service based on a 5 hour reception.*

CLASSIC . . . . .	\$30/PP
WILLOWDALE . . . . .	\$35/PP
PREMIUM . . . . .	\$38/PP

### BEER & WINE HOSTED COCKTAIL HOUR FOLLOWED BY CASH BAR

*Includes: Beverage setup and passed signature drink (beer or wine based). Beer and wine available for 1 hour of service based on a 5 hour reception.*

CLASSIC . . . . .	\$25/PP
WILLOWDALE . . . . .	\$31/PP
PREMIUM . . . . .	\$34/PP

## PAY PER DRINK PRICING\*\*

**Consumption:** Totals are based on the total number of drinks consumed, and payable via credit card at the conclusion of your event. A \$15pp beverage set-up fee and a \$10pp deposit are required in advance.

**Cash Bar:** Your guests pay per drink; cash & cards accepted. A \$15pp beverage set-up fee is required in advance.

### WINE

CLASSIC . . . . .	\$9/DRINK
WILLOWDALE . . . . .	\$10/DRINK
PREMIUM . . . . .	\$11/DRINK

### BEER

CLASSIC . . . . .	\$7/DRINK
WILLOWDALE . . . . .	\$8/DRINK
PREMIUM . . . . .	\$9/DRINK

### LIQUOR

CLASSIC . . . . .	\$10/DRINK
WILLOWDALE . . . . .	\$11/DRINK
PREMIUM . . . . .	\$12/DRINK

Add a custom passed drink at the start of your cocktail hour.  
\*See liquor, beer, and wine pricing per drink.

Add a wine pour. \$2 per person service fee (added to your final invoice). Total wine consumed will be added to your bar bill the night of your event.

\*\*PASSED SIGNATURE COCKTAIL AND DINNER WINE SERVICE UPGRADES ARE ONLY APPLICABLE FOR BAR PACKAGES THAT DON'T ALREADY INCLUDE THESE SERVICES.

# CLASSIC LEVEL

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## WINE

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### WHITE

CARL SITTMANN, RIESLING, Rheinhessen, Germany  
*pairs well with chicken paillard, pork medallions*

STONE BAY, SAUVIGNON BLANC, Marlborough, NZ  
*pairs well with statler chicken, cod, balibut*

HAYES RANCH, CHARDONNAY, California  
*pairs well with statler chicken, salmon, swordfish*

### SPARKLING

CHARLES DE FÈRE, BLANC DE BLANC, France  
*pairs well with scallops*

### RED

SAN FELIPE, MALBEC, Mendoza, AR  
*pairs well with salmon, top sirloin*

RICKSHAW, PINOT NOIR, California  
*pairs well with braised beef short rib*

HAYES RANCH, CABERNET SAUVIGNON, California  
*pairs well with top sirloin, filet mignon*

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## LIQUOR

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NEW AMSTERDAM VODKA

NEW AMSTERDAM GIN

BACARDI RUM

SAILOR JERRY RUM

FOUR ROSES BOURBON

DEWARS, WHITE LABEL SCOTCH

CASA SAUZA TEQUILA

DI AMORE AMARETTO

PICCALA COFFEE LIQUEUR

CAROLANS IRISH CREAM

LUXARDO LIMONCELLO

ELDERFLOWER LIQUEUR

DEKUYPER TRIPLE SEC

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## BEER

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BUD LIGHT

SAM ADAMS BOSTON LAGER

WHITE CLAW SPIKED SELTZER

HARPOON IPA

CORONA EXTRA



# WILLOWDALE LEVEL

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## WINE

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### WHITE

ARROWFLITE, CHARDONNAY, California, US  
*pairs well with salmon, statler chicken, chicken paillard*

GUY ALLION LES MEZELLES, SAUVIGNON BLANC,  
Loire Valley, France  
*pairs well with halibut, cod, scallops*

TERREDIRAI, PINOT GRIGIO, Italy  
*pairs well with swordfish, statler chicken, chicken paillard*

### SPARKLING

DIBON, CAVA, Spain  
*pairs well with halibut, scallops*

### RED

MASSO ANTICO, RIORTA PRIMITIVO, Puglia, Italy  
*pairs well with pork medallions*

SUVALI PINOT NOIR, California, US  
*pairs well with braised beef short rib*

HORSE HEAVEN HILLS, CABERNET SAUVIGNON,  
Columbia Valley Washington, US  
*pairs well with filet mignon, top sirloin*

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## LIQUOR

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TITO'S VODKA

BACARDI RUM

TANQUERAY GIN

CAPTAIN MORGAN RUM

OLD FORESTER BOURBON

JAMESON IRISH WHISKEY

JOHNNIE WALKER, RED LABEL SCOTCH

JOSE CUERVO TEQUILA

DI AMORE AMARETTO

PICCALA COFFEE LIQUEUR

CAROLANS IRISH CREAM

LUXARDO LIMONCELLO

ELDERFLOWER LIQUEUR

DEKUYPER TRIPLE SEC

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## BEER

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BUD LIGHT

SAM ADAMS BOSTON LAGER

HIGH NOON HARD SELTZER

ALLAGASH BELGIAN WHITE

FIDDLEHEAD IPA



# PREMIUM LEVEL

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## WINE

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### WHITE

CROQUE ALBARINO, Rías Baixas, Spain  
*pairs well with cod, staler chicken, chicken paillard*

DOMAINE CELESTIN BLONDEAU, SAUVIGNON BLANC  
Loire Valley, France  
*pairs well with swordfish, halibut, scallops*

BENCH, CHARDONNAY, Russian River, California  
*pairs well with salmon, cod*

### SPARKLING

GANCIA, PROSECCO, Glera, Veneto, Italy  
*pairs well with lobster tail, scallops*

### RED

NOAH'S RIVER PINOT NOIR, North Coast, California  
*pairs well with braised beef short rib*

THE BOATMAN, BLEND, California  
*pairs well with pork medallions*

WENTE VINEYARDS, CABERNET SAUVIGNON,  
California  
*pairs well with top sirloin, filet mignon*

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## LIQUOR

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GREY GOOSE VODKA

TANQUERAY 10 GIN

PRIVATEER WHITE RUM

PRIVATEER DARK RUM

BULLEIT BOURBON

JAMESON IRISH WHISKEY

JOHNNIE WALKER BLACK SCOTCH

1800 TEQUILA

DISARONNO AMARETTO

KAHLUA COFFEE LIQUEUR

BAILEY'S IRISH CREAM

LUXARDO LIMONCELLO

ELDERFLOWER LIQUEUR

DEKUYPER TRIPLE SEC

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## BEER

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BUD LIGHT

SAM ADAMS BOSTON LAGER

HIGH NOON HARD SELTZER

SWITCHBACK ALE

NOTCH LEFT OF THE DIAL IPA



# SIGNATURE COCKTAIL SUGGESTIONS

Having a signature cocktail is a fun way to personalize your wedding! We highly recommend having it passed after your ceremony (and most of our bar packages include it!), and we will serve it to your guests all night long. You can have up to **two** different signature cocktails for your wedding. Have another favorite cocktail that isn't on the list? Our Events Team can help coordinate the perfect passed drink.

## SPRING

### RASPBERRY BELLINI

*sparkling wine, raspberry liqueur, with raspberries*

### BELMONT BREEZE

*bourbon, lemonade, pomegranate juice, garnished with lemon wedge or cherry*

### RUBY GREYHOUND

*grapefruit vodka, ruby red grapefruit juice, lime garnish*

### PALOMA

*silver tequila, grapefruit juice, fresh lime juice, club soda, lime garnish*

## SUMMER

### SKINNY STRAWBERRY SPRITZ

*white wine, fresh lime juice, club soda, garnished with strawberry slices*

### ISLAND PUNCH

*spiced rum, dark rum, amaretto, pineapple and orange juice, splash of grenadine*

### PEACH SANGRIA

*gin, elderflower liqueur, sweet white wine, peach purée, lime juice, simple syrup*

### BLUEBERRY MINT FIZZ

*blueberry vodka, elderflower liqueur, club soda, mint leaves, garnished with blueberries*

## FALL

### APPLE OF MY EYE

*bourbon, ginger liqueur, apple cider, lemon juice, garnished with an apple slice*

### RED SANGRIA

*red wine, raspberry vodka, garnished with assorted fresh fruit*

### SPIKED APPLE CIDER

*apple cider, dark rum, cinnamon liqueur, pineapple juice*

### WHISKEY SMASH

*bourbon, honey, lime juice and mint leaves*

## WINTER

### MISTLETOE MOJITO

*white rum, cranberry juice, mint simple syrup, soda water, cranberry garnish*

### POINSETTIA COCKTAIL

*sparkling wine, orange liqueur, cranberry juice, cranberry garnish*

### MAPLE MANHATTAN

*maple-infused whiskey, sweet vermouth, dash of bitters*

### WINTER SANGRIA

*white wine, raspberry vodka, peach schnapps, garnished with pear slices, cranberries and lime*

### WINTER WHISPERER

*peppermint vodka, pomegranate syrup, lime juice, mint leaves and club soda*



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## CURATED COCKTAIL STATIONS

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Who says that fun drinks are only for cocktail hour? An after dinner drink could be just what your guests need to inspire some legendary moves on the dance floor!

*All stations available during your reception only, open for two hours.  
Beverage bill will be paid at the end of the event by credit card. Cash bar option available.*

### BRADLEY'S BOURBONS

#### CHEERS TO NEW FRONTIERS

Select five of our premium bourbons for your guests. Serve them neat, over ice or perhaps in the form of an old fashioned. Willowdale's original owner would approve.

\$500 setup fee

Bourbons priced per glass, upon consumption

### POP, CLINK, FIZZ

#### POP THE BUBBLY AND CELEBRATE!

Choose four sparkling wines and give your guests the option to add a splash of your favorite fruit nectar, liqueur or citrus twist!

\$500 setup fee for up to 175 guests (add \$250 for 175-240 guests)

Sparkling wine priced per glass, upon consumption

### FRESH FROM THE ORCHARD

#### YOU'RE THE APPLE OF MY EYE

There is something about apple cider that New Englanders find irresistible. Serve it hot or cold; add whiskey and/or rum and you have all the ingredients you need for the perfect fall cocktail.

\$500 setup fee

\$10 per drink, upon consumption

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## UPON ARRIVAL BEVERAGES

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INCLUDED WITH ON-SITE CEREMONIES ONLY, YOUR CHOICE OF ONE:

### SPRING/SUMMER

slightly sweetened iced tea, cucumber mint water, herbal fruit iced tea, lemonade

### FALL/WINTER

warm apple cider, warm mulled cranberry juice, spiced cranberry and orange juice





# FAQ

## WHAT'S INCLUDED?

- Your choice of 5 Passed Hors D'oeuvres
- Curated Cheese and Crudités Table
- A Soup or Salad Starter Course
- Two Formal Plated Entrées
- Coordination of Dietary Meals
- Coffee/Tea Station
- Signature Cookie Station
- Cake Cutting

## HOW MANY PEOPLE CAN I INVITE TO THE GROUP TASTING?

A group menu tasting for two guests is included. Up to two additional guests may be requested for \$75 each and will be permitted if space allows, based on event capacity and availability.

## CAN I REQUEST A FOOD ITEM NOT LISTED ON THE MENU?

Yes! We are happy to prepare custom menu items. An additional price may be applicable.

## CAN I OFFER TWO ENTRÉE CHOICES TO MY GUESTS? THREE ENTRÉE CHOICES?

Yes! You may give your guests a choice of two proteins at your event. A third vegetarian option is also available for guests with dietary restrictions. If you would like to offer three protein options additional fees will apply.

## CAN I LIST MY ENTRÉE CHOICES ON MY RESPONSE CARD BEFORE MY TASTING/DETAILS MEETING?

We recommend listing only the proteins that you know you will serve (i.e. fish, chicken or beef) as this will give you more flexibility to customize your entrées in your details meeting. We strongly suggest NOT listing a vegetarian option on your response card but would recommend including a line like: "Other dietary requests:\_\_\_\_" that will allow your guests to fill in their specific needs if necessary.

## WHEN DO I HAVE TO LET YOU KNOW ABOUT THE CATERING SELECTIONS I HAVE MADE? CAN I MAKE CHANGES?

You will review your catering selections at your Details Meeting. If you aren't quite sure which items to choose that's fine! Your Event Coordinator will walk you through the menu and give helpful suggestions. You are allowed to make changes to your catering selections up until three weeks prior to your wedding.

## DO YOU ACCOMMODATE GUESTS WITH ALLERGIES?

Yes! We are happy to provide special meals for your guests with dietary restrictions. Let your coordinator know of the specific allergy and the Chef will ensure that the guest has something safe to eat that night.

## SHOULD I ACCOUNT FOR CHILDREN IN MY SEATING CHART?

Yes! When you are creating your seating chart please count children as "guests" and provide them with a seat. We do have a limited amount of high chairs and booster seats for children under the age of two. E-mail the Events Team for more information!

## WHEN DO I SCHEDULE MY GROUP TASTING AT WILLOWDALE?

Group tastings are scheduled throughout the year to accommodate all of our couples. The Events Team will contact you with the scheduled dates. You can expect to attend a tasting 3-6 months prior to your wedding.

## CAN I PURCHASE SINGLE BOTTLES OF A SPECIAL WINE OR SPIRIT?

Yes, you can absolutely choose a special bottle of wine or spirit to have at your event. Individual bottles are sold at a per bottle cost. Please e-mail [Events@WillowdaleEstate.com](mailto:Events@WillowdaleEstate.com) for pricing.

## IF I'VE CHOSEN A PACKAGE THAT DOES NOT INCLUDE A SIGNATURE COCKTAIL OR DINNER WINE SERVICE CAN I STILL OFFER THOSE ITEMS TO MY GUESTS?

Absolutely! A passed signature cocktail may be added at a per person cost, and dinner wine service may be added for \$2 per person plus the amount of wine consumed.

## IF WE'VE CHOSEN TO OFFER OUR GUESTS A CONSUMPTION BASED BEVERAGE PACKAGE HOW WILL WE BE BILLED?

Consumption based beverage packages require a 10 per person deposit and \$15 per person beverage set-up fee which will be included in your contract and deposit structure, and paid to Willowdale before your event. The remaining balance must be paid the night of your event via credit card or cash at the end of alcohol service.

## I DON'T WANT TO GO OVER A CERTAIN DOLLAR AMOUNT FOR MY BAR. CAN I PUT A PRICE CAP ON A CONSUMPTION BASED BEVERAGE PACKAGE?

Yes, you can certainly put a price cap on a consumption based bar. Your \$10 per person deposit will go towards your consumption bar, with the remainder being paid the night of your event once the cap has been reached.

