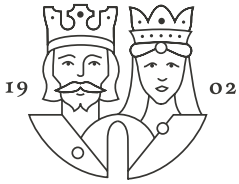
STEP INTO WILLOWDALE

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.



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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	$7,000	$2,500	120 Guests	$154/pp	$34-$66/pp
FRIDAY AND SUNDAY HOLIDAY	$12,000	$2,500	140 Guests	$154/pp	$34-$66/pp
SATURDAY	$14,000	$2,500	170 Guests	$154/pp	*$54-$66/pp
SUNDAY	$10,000	$2,500	120 Guests	$154/pp	$34-$66/pp

MANSION SEASON (NOVEMBER - APRIL)

70–125 GUESTS

JAN-MARCH	VENUE	CEREMONY	GUEST COUNT MINIMUM	CATERING	HOSTED BAR RANGE
WEEKDAY	$1,500	$2,000	70 Guests	$148/pp	$34-$66/pp
FRIDAY	$2,500	$2,000	80 Guests	$148/pp	$34-$66/pp
SATURDAY	$4,000	$2,000	100 Guests	$148/pp	$34-$66/pp
SUNDAY	$2,000	$2,000	70 Guests	$148/pp	$34-$66/pp

NOV, DEC, APRIL	VENUE	CEREMONY	GUEST COUNT MINIMUM	CATERING	HOSTED BAR RANGE
WEEKDAY	$4,000	$2,000	80 Guests	$148/pp	$34-$66/pp
FRIDAY	$8,000	$2,000	80 Guests	$148/pp	$34-$66/pp
SATURDAY	$9,000	$2,000	100 Guests	$148/pp	$34-$66/pp
SUNDAY	$7,000	$2,000	80 Guests	$148/pp	$34-$66/pp

*REQUIRES A LIQUOR, BEER, AND WINE FULL HOSTED BAR | SEE CATERING MENU FOR ADDITIONAL BAR PACKAGE OPTIONS AND SHELF LEVELS.

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
- 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 3-6 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.

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PRE-CEREMONY

BITES & SNACKS

ARTISAN CHEESE BOARD ** V $68
artisan cheese with fresh dips, fruit, and crackers. serves 4-6 people

CLASSIC MUNCHIES GF V $50
tortilla chips with salsa, and house-made potato chips with herb dip serves 6-8 people

FRESH FRUIT PLATTER GF V $68
selection of seasonal fruit, house-made yogurt. serves 8 people

CHARCUTERIE BOARD ** $88
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. $96
honey mustard spread, lettuce, and tomatoes

ROASTED VEGETABLE WRAPS V $96
caramelized onions, hummus, and lettuce

BLT SANDWICH. $96
baby spinach, avocado, mayo

CAPE COD CHICKEN SALAD WRAP $96
celery, onions, grapes, and lettuce

COFFEE

COLD BREW COFFEE $6/9.6OZ
COFFEE CART $50

MIMOSA

Includes: one bottle of chilled sparkling wine and two juices

CLASSIC $42/BOTTLE
WILLOWDALE. $47/BOTTLE
PREMIUM. $52/BOTTLE

CHILLED BEER

Includes: 6 chilled beers with choice of two brands

CLASSIC . . . . . $45/6 BEERS
WILLOWDALE. . . . . $51/6 BEERS
PREMIUM. . . . . $57/6 BEERS

WINE

Includes: one bottle of chilled white or sparkling wine

CARDETO PIERLEONE, ORVIETO . . . $44/BOTTLE
TERREDIRAI, PINOT GRIGIO $48/BOTTLE
STONE BAY, SAUVIGNON BLANC. . . . $44/BOTTLE
CHARLES DE FÈRE, BLANC DE BLANC . $44/BOTTLE
ARROWFLITE, CHARDONNAY. $48/BOTTLE
CHATEAU PARADIS, ROSÉ $44/BOTTLE
GOSSET GRANDE RESERVE $64/BOTTLE
CANARD-DUCHÊNE BRUT $64/BOTTLE

PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD 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

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 GF
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 GF
piquillo pepper dip

KOREAN BBQ BEEF LETTUCE WRAP GF
kimchi, cilantro

STEAKHOUSE POTATO BITE GF
creamed spinach, seared sirloin, piquillo pepper

MANGO SOY GLAZED MEATBALLS
beef, pork, ginger, hoisin

DECONSTRUCTED DEVILED EGGS GF
bacon lardon

BEEF TERIYAKI * GF $5/PP
red miso-orange aioli

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

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

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

POULTRY

CHICKEN SATAY **GF
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
sweet tamari glaze

CHILI-LIME CHICKEN TOSTONE GF
avocado crema, cilantro, pico, cotija, plantain

CHICKEN POT PIE
seasonal vegetables and butter crust

DUCK CONFIT SPRING ROLL $4/PP
orange-ginger gastrique

SEAFOOD

LOCAL COD CROQUETTE
lemon aioli

MAINE CRAB RANGOON*
sweet chili sauce

SMOKED SALMON GF
hashbrown, egg, caper

FRIED CALAMARI
pepperoncini, parsley, lemon

CRABCAKE $7/PP
pumpkin seed pesto

SCALLOP GF $7/PP
wrapped with applewood bacon

CLAMS CASINO $7/PP

LOBSTER SUMMER ROLL GF . . . MKT
lobster, thai basil, mango in rice paper

SPICY CRUNCHY TUNA TARTARE * $7/PP
wonton, sesame, scallion, sweet soy

MINI LOBSTER SALAD ROLL. . . . MKT
house-made roll, fine herbs, citrus greens

COCKTAIL SHRIMP GF . . . $7/PP
citrus poached, cocktail sauce

BUFFALO FRIED OYSTER . . . $7/PP
house-made buttermilk ranch, pickled celery

VEGETARIAN / VEGAN

WATERMELON GF
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 GF**
whipped goat cheese, walnut, citrus

SESAME PONZU TOFU GF Ⓥ
shiso, pickled carrot

FALAFEL Ⓥ
cucumber, onion

SESAME CAULIFLOWER BITES GF Ⓥ
sweet tamari glaze

TRUFFLED RICOTTA GNOCCHI $5/PP
black truffle mushroom duxelle, parmesan cream

Please inquire with your coordinator if you are interested in a gluten free cocktail hour.

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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 $360/PLATTER
serves approximately 30 guests
imported italian meats, marinated mini-mozzarella, kalamata olive, marinated mushroom, asparagus, and roasted red pepper

COCKTAIL SHRIMP GF . . . . . $480/120 SHRIMP
citrus poached with bloody mary cocktail sauce

OYSTERS *GF . . . . . $400/100 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 Ⓥ
local farm greens, seasonal vegetables with cucumber, and red wine vinaigrette

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

ARUGULA V $5/PP
parmesan, sun-dried tomatoes, pickled onion, oregano vinaigrette

LOCAL LETTUCE** GF $5/PP
pear, speck, bleu cheese, and hazelnut vinaigrette

NEW ENGLAND CLAM CHOWDER $6/PP

LOBSTER BISQUE GF $10/PP

ADD SOUP SHOOTER $5/PP

DUO OF SOUP AND SALAD $8/PP

SEASONAL TENT

CORN BISQUE GF V
smoked pimentón cream

CHILLED LOCAL GAZPACHO GF Ⓥ
roasted red pepper tapenade

BEET & GOAT CHEESE V $6/PP
topped with crisp shallots and sherry vinegar

WATERMELON SALAD GF V $6/PP
local farm greens, feta, and banyuls vinegar

PEACH SALAD**V GF $6/PP
almond, burrata, peach white balsamic

CAPRESE GF V $6/PP
local tomato, mozzarella, and assorted basil with micro greens

SEASONAL MANSION

CAULIFLOWER BISQUE
pancetta and crouton

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

FIG SALAD GF V $6/PP
invierno cheese, mesclun greens, and roasted peppers

FALL GREENS GF $6/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
lobster, herbed butter sauce

GNOCCHI [V] $18/PP
seasonal vegetables, white wine cream sauce

WILD MUSHROOM RAVIOLI [V] $18/PP
truffled parmesan cream

PENNE ARRABIATA $18/PP
italian sausage, broccoli rabe

SEASONAL RISOTTO

THREE CHEESE RISOTTO [V] $18/PP

SUMMER RISOTTO $18/PP
local corn, chives, bacon (add lobster +5)

SPRING RISOTTO [V] $18/PP
english pea, fava bean, tarragon (add smoked salmon +2)

FALL RISOTTO [V] $18/PP
wild mushroom, pecorino, truffle

WINTER RISOTTO [V] $18/PP
butternut squash, sage

RECEPTION: ENTRÉES

SELECT 2 PROTEIN AND 1 VEGETARIAN/VEGAN

BEEF

TOP SIRLOIN [*GF]
spring/summer *– potato purée, asparagus, red wine demi*
fall/winter *– potato purée, roasted root vegetables, red wine demi*

BRAISED BEEF SHORT RIB [*GF]
smoked carrot purée, pickled onion, broccolini

FILET MIGNON [*GF] $35/PP
truffled potato, creamed spinach and kale

ADD LOBSTER TAIL . . . . . MKT

ADD HERB ROASTED SHRIMP SKEWERS . . +$18/PP

SEAFOOD

COD
roasted cherry tomatoes, spinach, basil, roasted new potatoes, gremolata

SALMON [*]
celeriac, fennel, lemon aioli

SWORDFISH [GF] $25/PP
lentils, asparagus, lemon-dill pesto

HALIBUT $28/PP
smoky red pepper sauce, seasonal succotash

SCALLOPS [GF] $28/PP
green pea purée, carrots, bacon marmalade

CHICKEN

CHICKEN PAILLARD
spinach, roasted garlic mashed potatoes, marsala-mushroom sauce

STATLER CHICKEN BREAST [GF]
spring/summer *– fingerling potatoes, baby dill carrots, chicken jus*

fall /winter *– sweet potato mash, roasted brussels sprouts, cranberry chutney, herb jus*

PORK

PORK MEDALLIONS [GF**]
sweet glaze with pine nuts, basil, roasted vegetables

VEGETARIAN/VEGAN

SEASONAL AGNOLOTTI [V]
spring/summer *– sweet pea, tarragon*
fall/winter *– butternut squash, sage*

ROASTED VEGETABLE QUINOA NAPOLEON [GF Ⓥ]

LAYERED FRIED EGGPLANT [V]
basil, marinara, herb salad

MUSHROOM RISOTTO [V]
wild mushrooms, fresh herbs

FARRO [** Ⓥ]
roasted vegetables, cranberry, almonds

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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 $6/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)* $12/PP
mini pies with all butter crusts: maine blueberry, dutch apple, bing cherry, pumpkin, maple pecan **

ICE CREAM SUNDAE BAR ** *(choose 2 flavors)*. . . . $14/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 ** $14/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

MINI DESSERT STATION *(choose 4)* $14/PP
hand-rolled truffles
mini cupcakes (chocolate or vanilla)
mini cheesecakes
cream puffs
brownies
berry shortcakes

COOKIE ICE CREAM SANDWICHES *(choose 2)* . . $14/PP
Ginger molasses with vanilla ice cream
Double chocolate with mint ice cream
Chocolate chip with vanilla ice cream
Chocolate chip with chocolate ice cream

CANNOLIS $10/PP
*hand-filled with ricotta cheese and chocolate chips. Served with assorted toppings: chocolate dipped, pistachios**, coconut*

CHOCOLATE DIPPED STRAWBERRIES . . $48/DOZEN
3 dozen minimum

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LATE NIGHT SNACKS

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 GF V $8/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

GROWN-UP MAC N' CHEESE BOWLS 10/PP
traditional macaroni and cheese topped with crispy bread crumbs and bacon pieces

WOOD-FIRED PIZZA *(select 2)* $12/PP

quattro formaggi

margherita

pepperoni

mushroom ricotta

fig, goat cheese, arugula

prosciutto, garlic oil, parmesan, balsamic

HOMEMADE SOFT PRETZEL BITES V $8/PP
bite-sized pretzels with honey mustard and warm cheese sauce

MINI GRILLED CHEESE SANDWICHES V $10/PP
bite-sized grilled cheese with white bread

add a tomato soup shooter . . . . . .+$3pp

WILLOWDALE PU-PU PLATTER * $12/PP
spring roll, crab rangoon, beef teriyaki with duck sauce and fortune cookie

MINI CHEESEBURGER* OR PORK SLIDER $12/PP
mini sirloin burger with pickle, mustard and ketchup, or barbecue pork slider with coleslaw on brioche roll

CLASSIC POPCORN CART V GF $350
Everyone's favorite! Your guests won't be able to resist the aroma of freshly popped corn from our vintage cart.

(Excluded from required late night snack option for extended events)

ADDITIONAL MEALS

CHILDREN'S MEALS $60/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 V
french fries, carrot and celery sticks

HOMEMADE CREAMY MAC AND CHEESE V
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.

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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 BAR TYPE, 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+).

BEVERAGE SETUP

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

Additional items: glassware, ice, sparkling water and grenadine

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

BAR PACKAGES

Complimentary sparkling wine toast included with all wedding packages. A $20 non-alcoholic beverage fee will be added for all guests under the age of 21.

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 $54/PP
WILLOWDALE $60/PP
PREMIUM. $66/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 $34/PP
WILLOWDALE $39/PP
PREMIUM. $42/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 $20pp beverage set-up fee and a $20pp deposit are required in advance.

Cash Bar: Your guests pay per drink; cash & cards accepted. A $20pp beverage set-up fee is required in advance.

WINE

CLASSIC $12/DRINK
WILLOWDALE $14/DRINK
PREMIUM. $16/DRINK

BEER

CLASSIC $8/DRINK
WILLOWDALE $9/DRINK
PREMIUM. $10/DRINK

LIQUOR

CLASSIC $14/DRINK
WILLOWDALE $16/DRINK
PREMIUM. $18/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.

DINNER WINE SERVICE UPGRADES ARE ONLY APPLICABLE FOR BAR PACKAGES THAT DON'T ALREADY INCLUDE THESE SERVICES.

CLASSIC LEVEL

WINE

WHITE

CARDETO PIERLEONE, ORVIETO, Umbria, IT
pairs well with chicken paillard, pork medallions

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

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

LIQUOR

NEW AMSTERDAM VODKA

NEW AMSTERDAM GIN

BACARDI RUM

SAILOR JERRY RUM

FOUR ROSES BOURBON

DEWARS, WHITE LABEL SCOTCH

SAUZA SILVER TEQUILA

DI AMORE AMARETTO

PICCALA COFFEE LIQUEUR

EMMET'S IRISH CREAM

LUXARDO LIMONCELLO

ELDERFLOWER LIQUEUR

TRIPLE SEC

BEER

BUD LIGHT

SAM ADAMS BOSTON LAGER

WHITE CLAW SPIKED SELTZER

FIDDLEHEAD IPA

JACK'S ABBY POST SHIFT

WILLOWDALE LEVEL

WINE

WHITE

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

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

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

SPARKLING

DIBON, CAVA, Spain
pairs well with halibut, scallops

RED

CHATEAU DU CAILLAU, CAHORS MALBEC
Southwest, France
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

LIQUOR

TITO'S VODKA

BACARDI RUM

AVIATION GIN

CAPTAIN MORGAN RUM

OLD FORESTER BOURBON

JAMESON IRISH WHISKEY

JACK DANIEL'S TENNESSEE WHISKEY

JOHNNIE WALKER, RED LABEL SCOTCH

JOSE CUERVO SILVER TEQUILA

DI AMORE AMARETTO

PICCALA COFFEE LIQUEUR

EMMETS IRISH CREAM

LUXARDO LIMONCELLO

ELDERFLOWER LIQUEUR

TRIPLE SEC

BEER

BUD LIGHT

SAM ADAMS BOSTON LAGER

HIGH NOON HARD SELTZER

CISCO BREWERS GREY LADY WHEAT ALE

RIVERWALK IPA

PREMIUM LEVEL

WINE

WHITE

DR. LOOSEN, RIESLING, Mosel, Germany
pairs well with cod, staler chicken, chicken paillard

GUY ALLION, SAUVIGNON BLANC
Loire Valley, France
pairs well with swordfish, halibut, scallops

CHALK HILL, CHARDONNAY, Russian River, California
pairs well with salmon, cod

RED

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

SOLROOM, RED BLEND, California
pairs well with pork medallions

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

SPARKLING

CANDONI, PROSECCO, Glera, Veneto, Italy
pairs well with lobster tail, scallops

LIQUOR

GREY GOOSE VODKA

TANQUERAY GIN

BULLY BOY WHITE RUM

BULLY BOY DARK RUM

BULLEIT BOURBON

JAMESON IRISH WHISKEY

JACK DANIEL'S TENNESSEE WHISKEY

JOHNNIE WALKER RED SCOTCH

1800 SILVER TEQUILA

DISARONNO AMARETTO

KAHLUA COFFEE LIQUEUR

BAILEY'S IRISH CREAM

LUXARDO LIMONCELLO

ELDERFLOWER LIQUEUR

TRIPLE SEC

BEER

BUD LIGHT

SAM ADAMS BOSTON LAGER

HIGH NOON HARD SELTZER

ALLAGASH WHITE

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.

COCKTAILS & MOCKTAILS

M - MOCKTAIL OPTION, S - SEASONAL AVAILABILITY

RED SANGRIA
red wine, peach liqueur, raspberry liqueur, citrus, lemonade, sprite, flowers and orange wheel garnish

WHITE SANGRIA
white wine, citron vodka, elderflower liqueur, citrus, lemonade, sprite, lemon wheel garnish

STRAWBERRY SANGRIA M S
white wine, strawberry purée, citron vodka, orange liqueur, lemon juice, soda water, sliced strawberries garnish

CIDER SANGRIA M S
apple cider, maple bourbon, lemon juice, orange liqueur, sparkling wine, cinnamon apple slice garnish

CUCUMBER COOLER M
muddled cucumber, choice of gin or vodka, lime juice, simple, sprite, cucumber coin garnish

PEACH BOURBON SMASH M
bourbon, peach purée, lemon juice, rosemary sprig garnish

SPICED PEAR MARTINI
citron vodka, pear purée, lemon juice, ginger liqueur, thyme sprig garnish

PALOMA M
tequila, grapefruit juice, sprite, grapefruit half wheel garnish

BLUEBERRY MINT FIZZ M
vodka, blueberry purée, elderflower, sprite, mint sprig and blueberries garnish

LAVENDER LEMONADE M
vodka, lavender syrup, lemonade, lemon wheel and dried lavender garnish

MAPLE MANHATTAN
maple bourbon, sweet vermouth, bitters, luxardo cherry garnish

BRADLEY PALMER
vodka, lemonade, iced tea, lemon wedge garnish

POMEGRANATE LEMON DROP M
citron vodka, orange liqueur, pomegranate juice, lemon juice, lemon twist garnish

RUM PUNCH
white rum, spiced rum, orange juice, pineapple juice, lime juice, orange and cherry garnish

LIMONCELLO SPRITZ
limoncello, spa, soda water, lemon wheel garnish

TRANSFUSION M
vodka, lime juice, grape juice, ginger ale, lime wedge garnish

WATERMELON MARTINI M S
citron vodka, fresh watermelon

CLASSIC COCKTAILS

TRADITIONAL FAVORITES

MARGARITA M
FRENCH 75
BEE'S KNEES
OLD FASHIONED
MOSCOW MULE M
MOJITO M
GIMLET

UPGRADED SELECTION +4/PP

APEROL SPRITZ
sparkling wine, aperol, soda, orange garnish

RUM OLD FASHIONED
aged rum, simple, bitters, orange half wheel and luxardo cherry garnish

CHAMBORD BRAMBLE
gin, chambord, lemon juice, simple, raspberries garnish

CURATED COCKTAIL STATIONS

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

SANGRIA STATION

SUMMER'S BEST DRINK!

Enjoy a thirst quenching glass of refreshing white or red sangria. Add in your choice of fruit garnishes and fresh juices to customize it just how you like it!

$500 setup fee

$12 per drink, upon consumption

COCKTAIL TOWERS

ESPRESSO MARTINI TOWER

Serves 32 people - $450

CAN'T GET ENOUGH ESPRESSO MARTINIS?

- Make it a signature cocktail - $5/pp
- Late night passed cocktail - $8/pp
- Available for the last 2 hours of your event - $350

SPARKLING WINE TOWER

Serves 32 people - $350

UPON ARRIVAL BEVERAGES

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

**Willowdale has the right to regulate the amount of alcohol purchased based on factors such as food consumption, amount of guests and time in suites.*

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 $135 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 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 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 for pricing.

IF I'VE CHOSEN A PACKAGE THAT DOES NOT INCLUDE DINNER WINE SERVICE. CAN I STILL OFFER IT TO MY GUESTS?

Absolutely! 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 $20 per person deposit and $20 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 $20 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.