

WILLOWDALE ESTATE

TOPSFIELD, MASSACHUSETTS

WEDDING INVESTMENT

MAY - OCTOBER

TENT SEASON

140-240 GUESTS

Friday

SATURDAY VENUE RENTAL \$8,000

CEREMONY \$1,500

CATERING MINIMUM \$20,160

Starting catering rate: \$144/person

Saturday

SATURDAY VENUE RENTAL \$10,000

CEREMONY \$1,500

CATERING MINIMUM \$24,480

Starting catering rate: \$144/person

Sunday

VENUE RENTAL \$7,000

CEREMONY \$1,500

CATERING MINIMUM \$20,160

Starting catering rate: \$144/person

NOVEMBER - APRIL

MANSION SEASON

80-125 GUESTS

Saturday

VENUE RENTAL \$6,000

Waived January to March

CEREMONY \$1,250

CATERING MINIMUM \$13,400

Starting catering rate: \$134/person

Friday or Sunday

VENUE RENTAL \$4,000

Waived January to March

CEREMONY \$1,250

CATERING MINIMUM \$9,920

Starting catering rate: \$124/person

** Request pricing for Sunday holidays and weekdays.*

BAR PACKAGES

BASED ON PRODUCT SELECTION

Please refer to page 9 of our Catering Menu for more detailed bar package information.

LIQUOR, BEER AND WINE HOSTED BAR . . \$45-\$60/PP

BEER AND WINE HOSTED BAR \$40-\$55/PP

HOSTED COCKTAIL HOUR BAR \$25-\$38/PP

CONSUMPTION BAR \$20/PP

For beverage setup and deposit

CASH BAR SETUP COST \$10/PP

ALL FOOD AND BEVERAGE RATES ARE SUBJECT TO A 20% ADMINISTRATIVE FEE, AND ALL PRICING IS SUBJECT TO ALL STATE AND LOCAL SALES TAX AT THE TIME OF YOUR EVENT.

WEDDING VENUE PACKAGES

The Venue Rental at Willowdale Estate includes exclusive use of our mansion, grounds, and tent, 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 butterfly garden courtyard.

VENUE RENTAL

Tent Season

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 butterfly 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

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 frosted votive candles are placed on windowsills and shelves 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
- 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)

CEREMONY

INCLUDES



BUTTERFLY 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; mahogany chiavari chairs available for an additional fee



RAIN PLAN (MAY-OCT)

Ceremony held under our Sperry Tent with the garden courtyard as your backdrop; your wedding coordinator will follow up-to-the-minute radar, and will only require 1 hour to transition the space if needed



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

- Wedding coordinator
- Chef and culinary team
- Catering captain / lead server
- Bartenders and barbacks
- Waitstaff

RENTALS

- 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 contract 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 and additional seats may be purchased. 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

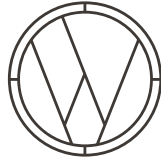
On the day of your event, your wedding coordinator will help coach your wedding party for a Willowdale ceremony, work with your vendors to accomplish your timeline, and be there for you when you need a drink or a bite to eat so you can relax and enjoy your day!

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.

Depending on the quantity of your décor, staffing of an event assistant may be necessary at an additional expense.

**Full service planning packages also available (additional pricing will apply)*



WILLOWDALE ESTATE

TOPSFIELD, MASSACHUSETTS

WEDDING CATERING MENU

- 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 Dessert Station
- Cake Cutting & Presentation

A group menu tasting for two guests is included. Additional guests are welcome to attend for \$75 each, which can be paid in advance or added to your final invoice. Any food item that is not included with our base catering package will be followed by a price per person, or as a flat rate for some platters and getting ready items. We are happy to add menu items in addition to the included catering package offerings.

GETTING READY: BITES & SNACKS

CHEESE BOARD SAMPLER **

artisan cheese with fresh dips, fruit and crackers

\$38 serves 4 – 6 people

CLASSIC MUNCHIES ^{GF}

tortilla chips with salsa, and house-made potato chips with herb dip

\$45 serves 6 – 8 people

FRESH FRUIT BITES ^{GF}

selection of seasonal fruit: apple, grape, berry, melon, kiwi, citrus, strawberry and pineapple

\$65 serves 8 – 10 people

MEDITERRANEAN PLATTER

kalamata olives, feta cheese, cucumber-dill yogurt dip, pita, cucumber, lemon and slow-roasted vegetables

\$75 serves 8 – 10 people

GETTING READY: SANDWICH PLATTERS

SANDWICHES SERVED ON AN ASSORTMENT OF HOUSE BREAD

serves 6-8

TURKEY AND SWISS \$80

honey mustard spread and lettuce

ROASTED VEGETABLE WRAPS. \$80

caramelized onions, hummus and lettuce

ROAST BEEF. \$88

baby spinach and cracked pepper dressing

CAPE COD CHICKEN SALAD \$88

celery, onions, grapes and lettuce

GF - Gluten Free Item / **CONTAINS NUTS

INCLUDED HORS D'OEUVRES

POULTRY

CHICKEN SATAY **
spicy peanut dipping sauce

PECAN-CRUSTED CHICKEN BITE **
sweet maple dipping sauce

BUTTERMILK FRIED CHICKEN
honey-orange glaze and bib lettuce

FRIED SESAME CHICKEN BITE
sweet soy glaze

SMOKED CHICKEN DRUMETTE ^{GF}
pomegranate glaze

CHICKEN POT PIE
seasonal vegetables and butter crust

THAI GROUND CHICKEN KABOB

PORK & BEEF

BARBECUE PULLED PORK BISCUIT
topped with coleslaw

PROSCIUTTO WRAPPED ASPARAGUS ^{GF}
balsamic and parmesan

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

CHORIZO AND CHEESE EMPANADA

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

BACON WRAPPED SAUSAGE STUFFED DATE ^{GF}
piquillo pepper dip

KOREAN BBQ LETTUCE WRAP

POLENTA SQUARE
braised short rib and porcini

SEAFOOD

LOCAL COD CROQUETTE
lemon aioli

MAINE CRAB RANGOON

SMOKED SALMON ON POTATO CHIP ^{GF}
egg and caper

FLUKE CEVICHE ^{GF}
cucumber cup with kosho and sesame

SMOKED SALMON
dill cream cheese on pumpernickel round

FRIED CALAMARI
tartar sauce

VEGETARIAN

WATERMELON ^{GF}
spicy whipped feta and mint (seasonal)

ZUCCHINI FRITTER
mint and feta cheese

FALAFEL
greek yogurt and cucumber salad

FRIED MAC AND CHEESE BITE

MUSHROOM SPRING ROLL

BROILED TOFU WITH MISO ^{GF}

CORN HOECAKE
tomato relish

BEET ^{GF}
whipped goat cheese and kumquat

EDAMAME DIP
wonton chip

WARM BRIE **
walnut streusel on a crostini

ASPARAGUS AND GOAT CHEESE SPRING ROLL
red pepper dip

POTATO TORTILLA ^{GF}

EGGPLANT POLPETTE
tomato dip



PREMIUM HORS D'OEUVRES

PRICES LISTED ARE TO ADD ADDITIONAL HORS D'OEUVRES; IF USING AS A SUBSTITUTION, PLEASE SUBTRACT \$1 FROM LISTED PRICE.

POULTRY, BEEF, PORK AND LAMB

PEKING-STYLE DUCK SPRING ROLL \$3/PP
orange-ginger dipping sauce

OXTAIL TARTLET \$3/PP
mushroom duxelle

BEEF & HERB STUFFED GRAPE LEAF ^{GF} \$3/PP

LAMB TURNOVER \$4/PP
indian spices and raisins

FILET OF BEEF TERIYAKI \$4/PP
red miso-orange aioli

LOLLIPOP LAMB CHOP ^{GF} \$6/PP
mint glaze and candied meyer lemon

VEGETARIAN

STUFFED SQUASH BLOSSOM (SEASONAL) . . \$3/PP
house ricotta

SEAFOOD

SCALLOP ^{GF} \$4/PP
wrapped with applewood bacon

CLAM CHOWDER ON THE HALF SHELL \$4/PP

BLUE CORN CRUSTED OYSTER ^{GF} \$4/PP
kimchi and kewpie mayonnaise

SUMMER ROLL ^{GF} \$4/PP
lobster, thai basil and mango in rice paper

THAI SHRIMP SKEWER** ^{GF} \$4/PP
green papaya and peanuts

AVOCADO & CRAB SALAD ^{GF} \$4/PP
lime

POTATO ^{GF} \$5/PP
crème fraîche and american paddlefish caviar

OCTOPUS & POTATO SKEWER ^{GF} \$5/PP
smoked paprika aioli

SEARED TUNA ^{GF} \$5/PP
daikon, wakame and ponzu

MINI LOBSTER ROLL \$6/PP
homemade roll with fine herbs and citrus greens



DISPLAY TABLE ADDITIONS

CHEESE AND CRUDITÉS** (included)

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

CUSTOMIZE YOUR CHEESE
market price

PLATTERS

HOUSE SMOKED SALMON PLATTER. . \$145/PLATTER
serves approximately 45 guests
cornichon, red onion, capers, rye toast points and hard boiled egg

TUSCAN ANTIPASTO \$250/PLATTER
serves approximately 50 guests
imported italian meats, marinated mini-mozzarella, kalamata olive, marinated mushroom, asparagus, and roasted red pepper

COCKTAIL SHRIMP ^{GF} \$300/120 SHRIMP
citrus poached with bloody mary cocktail sauce

RAW BAR ^{GF} \$15/PP
oysters, littleneck clam, cocktail shrimp

SEASONAL PLATTERS

FIG & LOCAL RICOTTA ** \$125/PLATTER
serves approximately 40 guests
honey pine nuts and crostini

CAPRESE ^{GF} \$125/PLATTER
serves approximately 40 guests
heirloom tomato, local basil and mozzarella; tuscan olive oil, fleur de sel

SEASONAL FRUIT SUMMER ROLLS ^{GF}..\$125/PLATTER
serves approximately 40 guests
mango dipping sauce

SALADS

SIGNATURE

WILLOWDALE FARM GREENS ^{GF}
simple greens, Alprilla farm seasonal vegetables with cucumber and red wine vinaigrette

CAESAR
parmigiano reggiano, garlic crouton and romaine heart

CLASSIC COBB SALAD ^{GF}
egg, pickled onion and avocado

ARUGULA \$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

SEASONAL TENT

WATERMELON SALAD ^{GF} \$3/PP
local lettuce, feta and banyuls vinegar

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

CAPRESE ^{GF} \$4/PP
local tomato, mozzarella and assorted basil with micro greens

SEASONAL MANSION

BEET & GOAT CHEESE
topped with crisp shallots and sherry vinegar

FIG SALAD ^{GF} \$3/PP
invierno cheese, mesclun greens and roasted peppers

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

GF - Gluten Free Item / **CONTAINS NUTS



SOUPS

SIGNATURE

- TOMATO SOUP ^{GF}
- CHILLED BEET SOUP ^{GF}
- NEW ENGLAND CLAM CHOWDER \$3/PP
- LOBSTER BISQUE ^{GF} \$4/PP

SEASONAL MANSION

- CAULIFLOWER BISQUE
pancetta and crouton
- RED CURRY BUTTERNUT SQUASH SOUP ^{GF}

SEASONAL TENT

- CHILLED CUCUMBER SOUP ^{GF}
dill pollen yogurt
- CORN BISQUE
smoked pimentón cream
- CHILLED LOCAL GAZPACHO ^{GF}
roasted red pepper tapenade

OPTIONAL FIRST COURSE

A FIRST COURSE ADDS ABOUT 25 MINUTES TO YOUR DINING TIMELINE

POULTRY & PORK

- QUAIL ^{GF} \$9/PP
celery, pomegranate, lemon and garbanzo bean
- EN PERSILLADE DOUBLE CHOP LAMB ^{GF} . . . \$10/PP
lentils and rosemary jus

SEAFOOD

- COD ^{GF} \$8/PP
onion jam, bacon cream and pepper cress
- LOBSTER. \$12/PP
saffron broth with mussels, garlic and crostini

VEGETARIAN

- THREE CHEESE RISOTTO \$5/PP
- HOUSE-CRAFTED AGNOLOTTI \$6/PP
ricotta, marinara and basil

SEASONAL RISOTTO

- SUMMER RISOTTO \$5/PP
local corn, chives, bacon (add lobster +3)
- SPRING RISOTTO \$5/PP
english pea, fava bean, tarragon (add smoked salmon +2)
- FALL RISOTTO. \$5/PP
wild mushroom, pecorino, truffle
- WINTER RISOTTO \$5/PP
butternut squash, sage

GF - Gluten Free Item / **CONTAINS NUTS



ENTRÉES

TENT

STATLER CHICKEN BREAST ^{GF}

roasted carrots, thyme scented jus and olive oil braised potatoes

COD

roasted cherry tomatoes, wilted spinach and basil rice

SALMON

sticky rice, miso-glazed bok choy and ginger sesame vinaigrette

TOP BEEF AU POIVRE ^{GF}

potato purée with asparagus and black pepper cream

PORK MEDALLIONS ^{GF**}

sweet glaze with pine nuts, basil and roasted vegetables

SWORDFISH ^{GF} \$8/PP

curried carrot purée and frisée

HALIBUT \$12/PP

smoky red pepper sauce and seasonal succotash

SCALLOPS ^{GF} \$12/PP

parsnip purée, carrots and bacon marmalade

FILET MIGNON ^{GF} \$15/PP

truffled potato, creamed spinach and kale

MANSION

STATLER CHICKEN BREAST ^{GF}

brown butter squash purée, crispy brussel sprouts and bacon jus

COD

roasted new potato, braised celery and "chowder" sauce

SALMON ^{GF}

black lentils, wilted greens and chive cream

BRAISED BEEF SHORT RIB ^{GF}

root vegetable "stew" polenta

ROASTED PORK CHOP ^{GF}

sweet potato, roasted onions and mustard sauce

SWORDFISH ^{GF} \$8/PP

curried carrot purée and frisée

HALIBUT \$12/PP

celeriac purée, roasted leek and fumé blanc

SCALLOPS ^{GF} \$12/PP

mushroom, potato and truffle cream

FILET MIGNON ^{GF} \$15/PP

truffled potato, creamed spinach and kale

VEGETARIAN/VEGAN (offered year-round)

SEASONAL AGNOLOTTI

ROASTED VEGETABLE QUINOA NAPOLEON ^{GF} (vegan)

LAYERED FRIED EGGPLANT

basil, marinara and herb salad

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF - Gluten Free Item / **CONTAINS NUTS

24 ASBURY STREET TOPSFIELD, MA 01983 EVENTS@WILLOWDALEESTATE.COM 978.887.8211 WWW.WILLOWDALEESTATE.COM



DESSERT & COFFEE

INCLUDED DESSERT TABLE

WILLOWDALE SIGNATURE COOKIE STATION

CHOCOLATE CHIP COOKIES

with or without pecans

INCLUDED COFFEE & TEA STATION

ELEGANT DISPLAY OF REGULAR AND DECAF COFFEE, HOT WATER, TEA ASSORTMENT, CREAM, MILK AND SWEETENERS

OPTIONS TO IMPRESS

HOT CHOCOLATE STATION. \$3/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

DESSERT UPGRADES

AMERICAN PIE STATION (*choose 3 flavors*) \$5/PP

mini pies with all butter crusts: maine blueberry, dutch apple and bing cherry

**seasonal pies: pumpkin and maple pecan*

ICE CREAM SUNDAE BAR **GF (*choose 2 flavors*) . . . \$6/PP

chocolate, vanilla, strawberry, oreo, or mint chip served with chopped nuts, cookie pieces, seasonal berries, sprinkles, chocolate sauce, caramel sauce and fresh whipped cream

CLASSIC S'MORES BAR ** \$8/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

CARAMEL APPLE BAR **GF (*choose 2 flavors*) \$6/PP

skewered apple wedges served with chocolate and caramel dipping sauces, pretzel pieces, oreo pieces, m&ms and nuts

MINI BAKED DONUTS (*choose 3 flavors*)

SPRING/SUMMER DONUTS \$5/PP

frosted vanilla bean, coconut crunch, sugared blueberry, lavender glazed, honey cornbread, chocolate with espresso glaze

FALL/WINTER DONUTS. \$5/PP

maple glazed, pumpkin, brown butter apple cider, triple chocolate, iced gingerbread, cranberry orange

CHURROS \$4/PP

crispy fried dough with mexican dark chocolate sauce

HAND ROLLED TRUFFLES **GF. \$36/DOZEN

bite sized meltaway variety with a choice of plain, rolled with cocoa powder, rolled in pistachios, or drizzled with white, dark, and milk chocolate

3 dozen minimum

CHOCOLATE DIPPED STRAWBERRIES GF. MP

long stem strawberries and slow melted swiss chocolate

market price / 3 dozen minimum

COOKIE PLATTER ** \$65/4 DOZEN

cookie tray with a choice of chocolate chip pecan, crunchy peanut butter or oatmeal cranberry

CLASSIC POPCORN CART \$200

Everyone's favorite! Your guests won't be able to resist the aroma of freshly popped corn from our vintage cart. \$200



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} \$4/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! \$5pp

HOMEMADE SOFT PRETZEL BITES. \$4/PP
bite-sized pretzels with honey mustard and warm cheese sauce

GROWN-UP MAC N' CHEESE BOWLS \$4/PP
traditional macaroni and cheese topped with crispy bread crumbs and bacon pieces

MINI GRILLED CHEESE SANDWICHES \$4/PP
bite-sized grilled cheese with white bread
add a tomato soup shooter \$2pp

WILLOWDALE PU-PU PLATTER \$5/PP
spring roll, crab rangoon, beef teriyaki with duck sauce and fortune cookie

MINI CHEESEBURGER OR PORK SLIDER. \$5/PP
mini sirloin burger with pickle, mustard and ketchup, or barbeque pork slider with coleslaw on brioche roll

ADDITIONAL MEALS

CHILDREN'S MEALS

(\$40/PP)

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 and french fries*
- homemade creamy mac and cheese
- chicken fingers and french fries*

**substitute carrot or celery sticks upon request*

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.



BEVERAGE PACKAGE INFORMATION

In addition to our award-winning catering, Willowdale Estate offers a comprehensive beverage program that covers all of the logistics and ordering of alcoholic product. Our beverage packages complement other key elements that make your event a memorable, customized and tailored experience. Your sales manager will guide in steps one through three during the booking process and your selections will be reflected on your signed contract. The Planning Team will then assist you in selecting the specific products from your chosen package that will be offered to your guests. Our Planning Team will also handle all of the ordering and delivery of the alcohol for your wedding.

If you would like further guidance, please don't hesitate to e-mail us at : Events@WillowdaleEstate.com.

STEP ONE: DECIDE WHICH TYPE OF BAR YOU WOULD LIKE

Decide what you would like offered on your bar:

LIQUOR, BEER AND WINE
BEER AND WINE ONLY

STEP THREE: SELECT YOUR SHELF LEVEL

Pick your shelf level; prices range from Classic (the lowest) to Premium (the highest).

CLASSIC
THE WILLOWDALE
PREMIUM

BASIC PLANNING TIMELINE ...

You will have access to our beverage details form from the moment you book your wedding. When you are ready to make your selections, fill out the form on the Willowdale Dashboard (client portal). Your submissions will go directly to your coordinator and will be reviewed during your details meeting.

TWO MONTHS AHEAD

If you haven't filled out your beverage details yet, your Coordinator will start the process during your details meeting.

STEP TWO: CHOOSE YOUR SERVICE LEVEL

Choose a service level based on how you would like to provide alcohol to your guests.

HOSTED ENTIRE EVENT
HOSTED COCKTAIL HOUR
CASH
CONSUMPTION

STEP FOUR: PRODUCT SELECTION

Make specific product selections (beer and wine) based on your chosen shelf level. Your coordinator will handle all ordering and delivery of the alcohol for your wedding.

THREE WEEKS AHEAD

You will finalize your beverage menu with your Coordinator.

When you submit your final numbers to your Coordinator, please provide a count of all guests age 21 and over.

**if not already included*



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	\$45/PP
WILLOWDALE	\$53/PP
PREMIUM	\$60/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	\$40/PP
WILLOWDALE	\$50/PP
PREMIUM	\$55/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	\$27/PP
WILLOWDALE	\$32/PP
PREMIUM	\$35/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	\$22/PP
WILLOWDALE	\$25/PP
PREMIUM	\$28/PP

PAY PER PRICING**

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

Cash Bar: Your guests pay per drink; cash & cards accepted. A \$10pp beverage set-up fee is required in advance.

WINE

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

BEER

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

LIQUOR

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

PASSED SIGNATURE DRINK

CLASSIC	\$.11/PP
WILLOWDALE	\$.12/PP
PREMIUM	\$.13/PP

DINNER WINE SERVICE

\$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.

**CLIENT IS RESPONSIBLE FOR CHOOSING LIQUOR, WINE AND BEER OPTIONS FOR GUEST PURCHASE WITHIN SELECTED SHELF LEVEL. PASSED SIGNATURE DRINK AND DINNER WINE SERVICE UPGRADES ARE ONLY APPLICABLE FOR BAR PACKAGES THAT DON'T ALREADY INCLUDE THESE SERVICES.

BEER & LIQUOR LIST

BEER

SELECT FOUR OPTIONS FROM YOUR PREFERRED SHELF LEVEL

CLASSIC

Amstel Light
Angry Orchard Hard Cider
Bass Ale
Bud Light
Budweiser
Coors Light
Corona Extra
Miller Lite
Newcastle
Yuengling
Truly Spiked Seltzers

THE WILLOWDALE

Blue Moon Belgian White
Guinness
Harpoon IPA
Heineken
Ipswich Ale
Sam Adams Boston
Sam Adams Seasonal
Shipyard Seasonal
Sierra Nevada
Stella Artois

PREMIUM

Allagash White
Ballast Point Big Eye IPA
Cape Ann Fisherman's Brew
Downeast Cider
Lagunitas IPA
Smuttynose Robust Porter
Magic Hat #9
Murphy's Irish Stout
Old Planters Crop Rotation IPA
Smuttynose Old Brown Dog

LIQUOR

ALL LIQUOR LISTED WITHIN YOUR PREFERRED SHELF LEVEL WILL BE INCLUDED FOR YOUR EVENT

CLASSIC

Svedka Vodka
Seagram's Gin
Bacardi Superior Rum
Appleton Estate Rum
Canadian Club Whiskey
Jim Beam Bourbon
Dewar's Scotch
Sauza Tequila
Amaretto, Coffee Liqueur, Irish Cream

THE WILLOWDALE

Tito's Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan's Rum
Jack Daniel's Whiskey
Jameson Irish Whiskey
Maker's Mark Bourbon
Johnnie Walker Red Scotch
Jose Cuervo Gold Tequila
Amaretto, Coffee Liqueur, Irish Cream

PREMIUM

Grey Goose Vodka
Tanqueray 10 Gin
Privateer White Rum
Privateer Spiced Rum
Jack Daniel's Whiskey
Jameson Irish Whiskey
Bulleit Bourbon
Johnnie Walker Black Scotch
1800 Reposado Tequila
Amaretto, Coffee Liqueur, Irish Cream

SIGNATURE COCKTAIL SUGGESTIONS

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

sweet white wine, sparkling wine, simple syrup, garnished with pear slices, cranberries and lime

WINTER WHISPERER

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

SPRING

RASPBERRY BELLINI

Prosecco, raspberry liqueur, with raspberries

BELMONT BREEZE

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

RUBY GREYHOUND

grapefruit vodka, ruby red grapefruit juice, garnished with a lime

PALOMA

silver tequila, grapefruit juice, fresh lime juice, club soda, garnished with a lime

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 pomegranate syrup

PEACH SANGRIA

gin, elderflower liqueur, sweet white wine, peach puree, 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



CLASSIC WINE LIST

SELECT TWO WHITE WINES, TWO RED WINES AND ONE SPARKLING WINE FROM OUR CLASSIC LIST

WHITE

FRUITY + FORWARD

Sometimes leaning in the 'off-dry' direction, always of a more medium-bodied persuasion, these wines deliver an extra touch of decadence and intrigue – from start to finish.

ZONIN, PINOT GRIGIO
DELLE VENEZIE

Pairs well with: swordfish/cod

LES PLANTAGENETS,
SAUMUR BLANC
FRANCE

Pairs well with: salmon/scallops/pork

AGILE + BRIGHT

These wines add a little pep to your step. Mouthwateringly bright, they are just as suited for cocktail hour as they are for dinnertime.

CASA SANTOS LIMA, BLANCO
PORTUGAL

*Pairs well with: swordfish/scallops/halibut/
statler chicken*

LE BALLON
SAUVIGNON BLANC
FRANCE

*Pairs well with: swordfish/halibut/statler
chicken*

RICH + DRAMATIC

These wines are full-bodied and bolder, offering a nice bit of exotic drama.

KENWOOD YULUPA
CHARDONNAY
SONOMA, CALIFORNIA

*Pairs well with: swordfish/scallops/statler
chicken*

BARTON & GUESTIER,
CHARDONNAY
VIN DE PAYS D'OC

*Pairs well with: swordfish/scallops/halibut/
statler chicken*

RED

CHARMING + NUANCED

With a lithe and often silky texture, light-bodied red wines are wonderfully versatile. They can be oh-so-gently aromatic, and are perfect for people who enjoy the subtler side of life.

RYDER ESTATE, MERLOT
CALIFORNIA

Pairs well with: statler chicken/pork

ANCIANO 5YR RESERVE,
TEMPRANILLO
VALDEPENAS, SPAIN

Pairs well with: statler chicken/pork

ATTRACTIVE + FAMILIAR

Appealing and affable, these choices offer bright personalities, savory nuances and soft edges. They strike a happy middle ground and are some of the best food pairing wines.

ZONIN, CHIANTI, TUSCANY
ITALY

Pairs well with: pork

CASA DE SIMA, TINTO
PORTUGAL

*Pairs well with: filet/top beef au poivre/
short rib*

BIG + BOLD

These wines are as big as they get! They're self-assured without a doubt, and are best when they've met their match: equally bold-flavored dishes.

BARTON & GUESTIER,
CABERNET SAUVIGNON
VIN DE PAYS D'OC

Pairs well with: filet/top beef au poivre/pork

MDZ, MALBEC
MENDOZA, ARGENTINA

*Pairs well with: swordfish/scallops/halibut/
statler chicken*

SPARKLING

LIVELY + LUXE

Bubbles are always a celebratory choice – and it turns out they are also a match made in food pairing heaven! You can't go wrong here.

BARTON & GUESTIER, BLANC DE BLANC
FRANCE

BARTON & GUESTIER, SPARKLING ROSÉ
FRANCE

KENWOOD YULUPA, SPARKLING BRUT
SONOMA, CALIFORNIA



WILLOWDALE WINE LIST

SELECT TWO WHITE WINES, TWO RED WINES AND ONE SPARKLING WINE FROM OUR WILLOWDALE LIST

WHITE

FRUITY + FORWARD

Sometimes leaning in the 'off-dry' direction, always of a more medium-bodied persuasion, these wines deliver an extra touch of decadence and intrigue – from start to finish.

SANTA BARBARA VERDICCHIO,
PINOT GRIGIO
MARCHE, ITALY
Pairs well with: salmon/cod

LES CHANCELIERES
VOUVRAY, FRANCE
Pairs well with: scallops/halibut

AGILE + BRIGHT

These wines add a little pep to your step. Mouthwateringly bright, they are just as suited for cocktail hour as they are for dinnertime.

KUNDE MAGNOLIA LANE,
SAUVIGNON BLANC
SONOMA COUNTY
Pairs well with: scallops/halibut/cod

CASAMARO VERDELHO,
BLEND
RUEDA, SPAIN
Pairs well with: statler chicken/pork

RICH + DRAMATIC

These wines are full-bodied and bolder, offering a nice bit of exotic drama.

LAMOREAUX LANDING,
CHARDONNAY
FINGER LAKES, NY
Pairs well with: swordfish/scallops/statler chicken

BARRIQUE, CHARDONNAY
SONOMA, CALIFORNIA
Pairs well with: swordfish/scallops/halibut/statler chicken

RED

CHARMING + NUANCED

With a lithe and often silky texture, light-bodied red wines are wonderfully versatile. They can be oh-so-gently aromatic, and are perfect for people who enjoy the subtler side of life.

GUINTRANDY CÔTES DU
RHÔNE BLEND
RHÔNE, FRANCE
Pairs well with: top beef au poivre/pork

LA BERGERIE,
CABERNET FRANC
LOIRE, FRANCE
Pairs well with: pork

ATTRACTIVE + FAMILIAR

Appealing and affable, these choices offer bright personalities, savory nuances and soft edges. They strike a happy middle ground and are some of the best food pairing wines.

BARRIQUE, PINOT NOIR
CALIFORNIA
Pairs well with: top beef au poivre/short rib/statler chicken

ARMANDIÈRE CAHORS,
MALBEC
CAHORS, FRANCE
Pairs well with: top beef au poivre/pork

BIG + BOLD

These wines are as big as they get! They're self-assured without a doubt, and are best when they've met their match: equally bold-flavored dishes.

ZONIN, MONTEPULCIANO
D'ABRUZZO, ITALY
Pairs well with: filet/top beef au poivre/short rib

KENWOOD YULUPA,
CABERNET SAUVIGNON
CALIFORNIA
Pairs well with: filet/top beef au poivre

THE BOATMAN, BLEND
CALIFORNIA
Pairs well with: filet/top beef au poivre

SPARKLING

LIVELY + LUXE

Bubbles are always a celebratory choice – and it turns out they are also a match made in food pairing heaven! You can't go wrong here.

DIBON, CAVA
SPAIN

ZONIN, PROSECCO
VENETO, ITALY



PREMIUM WINE LIST

SELECT TWO WHITE WINES, TWO RED WINES AND ONE SPARKLING WINE FROM OUR PREMIUM LIST

WHITE

FRUITY + FORWARD

Sometimes leaning in the 'off-dry' direction, always of a more medium-bodied persuasion, these wines deliver an extra touch of decadence and intrigue – from start to finish.

LAMOREAUX LANDING,
RIESLING
FINGERS LAKE, NY
Pairs well with: scallops/halibut

VAL SAINT GREGOIRE
PINOT BLANC
ALSACE, FRANCE
*Pairs well with: swordfish/scallops/salmon/
halibut/cod/statler chicken*

AGILE + BRIGHT

These wines add a little pep to your step. Mouthwateringly bright, they are just as suited for cocktail hour as they are for dinnertime.

KUNDE ESTATE,
SAUVIGNON BLANC
SONOMA COUNTY
*Pairs well with: swordfish/salmon/scallops/
halibut/statler chicken*

CANTINA BOLZANO,
PINOT GRIGIO,
ALTO ADIGE, ITALY
*Pairs well with: swordfish/salmon/halibut/
cod/pork/statler chicken*

BARTON & GUESTIER,
SANCERRE
FRANCE
*Pairs well with: swordfish/salmon/scallops/
halibut/pork*

RICH + DRAMATIC

These wines are full-bodied and bolder, offering a nice bit of exotic drama.

BENCH, CHARDONNAY
RUSSIAN RIVER, CALIFORNIA
*Pairs well with: statler chicken/scallops/
halibut/cod*

OSTATU BLANCO, BLEND
RIOJA, SPAIN
*Pairs well with: swordfish/scallops/halibut/
statler chicken*

RED

CHARMING + NUANCED

With a lithe and often silky texture, light-bodied red wines are wonderfully versatile. They can be oh-so-gently aromatic, and are perfect for people who enjoy the subtler side of life.

AUGUST CELLARS
PINOT NOIR
WILLAMETTE VALLEY, OREGON
Pairs well with: salmon/statler chicken/pork

COLETTE BV, GAMAY
BEAUJOLAIS, FRANCE
Pairs well with: salmon/statler chicken/pork

ATTRACTIVE + FAMILIAR

Appealing and affable, these choices offer bright personalities, savory nuances and soft edges. They strike a happy middle ground and are some of the best food pairing wines.

MAS DU COLOMBEL, SYRAH
LANGUEDOC, FRANCE
*Pairs well with: salmon/top beef au poivre/
statler chicken*

ZONIN,
VALPOLICELLA RIPASSO
VENETO, ITALY
*Pairs well with: statler chicken/salmon/pork/
filet/top beef au poivre/short rib*

BIG + BOLD

These wines are as big as they get! They're self-assured without a doubt, and are best when they've met their match: equally bold-flavored dishes.

DOMAIN CHANTE CIGALE
L'APOSTROPHE, SYRAH
RHONE, FRANCE
*Pairs well with: filet/top beef au poivre/
short rib*

KUNDE,
CABERNET SAUVIGNON
SONOMA COUNTY
*Pairs well with: filet/top beef au poivre/
short rib*

SPARKLING

LIVELY + LUXE

Bubbles are always a celebratory choice – and it turns out they are also a match made in food pairing heaven! You can't go wrong here.

SANTA MARGHERITA, BRUT PROSECCO
VENETO, ITALY

AUGIS ST. MICHELE, SPARKLING
LOIRE, FRANCE



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

FRESH FROM THE ORCHARD

YOU'RE THE APPLE OF MY EYE

There is something about apple cider that New Englanders find irresistible. Serve it hold 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

GETTING READY BEVERAGES*

MOJO COFFEE

available in original, unsweetened and black magic

COFFEE \$6/9.6oz

MIMOSA

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

CLASSIC \$25/BOTTLE

THE WILLOWDALE \$30/BOTTLE

PREMIUM \$35/BOTTLE

CHILLED BEER

Includes: 6 chilled beers with choice of two brands

CLASSIC \$30/6 BEERS

THE WILLOWDALE \$32/6 BEERS

PREMIUM \$42/6 BEERS

WINE

Includes: one bottle of chilled white or sparkling wine

CASA SANTOS LIMA BLANCO \$25/BOTTLE

ZONIN, PINOT GRIGIO \$25/BOTTLE

LE BALLON, SAUVIGNON BLANC \$25/BOTTLE

BARTON & GUESTIER, BLANC DE BLANC . \$25/BOTTLE

KENWOOD YULUPA, CHARDONNAY . . . \$25/BOTTLE

ROSÉ ANJOU \$25/BOTTLE

LAURENT PERRIER, SPARKLING \$50/BOTTLE

CHATEAU DE BLIGNY, SPARKLING \$50/BOTTLE

NEW! SPARKLING SPLITS

Say thank you to your wedding party with these individualized sparkling splits that include a specialty straw and tag

SPLIT \$8/EACH

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.*

