



# WILLOWDALE ESTATE

TOPSFIELD, MASSACHUSETTS

## WEDDING INVESTMENT

MAY - OCTOBER

### TENT SEASON

140-240 GUESTS

#### Saturday

VENUE RENTAL . . . . . \$10,000

CEREMONY . . . . . \$1,500

CATERING MINIMUM . . . . . \$24,480

*Starting catering rate: \$144/person*

#### Friday or Sunday

VENUE RENTAL . . . . . \$7,000

CEREMONY . . . . . \$1,500

CATERING MINIMUM . . . . . \$18,760

*Starting catering rate: \$134/person*

*\*Request pricing for Sunday holidays and weekdays.*

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*



## 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 . . \$42-\$57/PP

BEER AND WINE HOSTED BAR . . . . . \$37-\$52/PP

HOSTED COCKTAIL HOUR BAR . . . . . \$21-\$34/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



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## CATERING PACKAGE

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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



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## WEDDING COORDINATION

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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

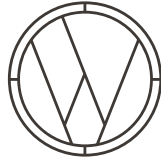
On the day of your event, your wedding coordinator will help coach your wedding party for a Willowdale ceremony, work with your vendors to accomplish your timeline, and be there for you when you need a drink or a bite to eat so you can relax and enjoy your day!

#### 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 <sup>GF</sup>

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

*\$45 serves 6 – 8 people*

### FRESH FRUIT BITES <sup>GF</sup>

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 <sup>GF</sup>  
*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 <sup>GF</sup>  
*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 <sup>GF</sup>  
*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 <sup>GF</sup>  
*egg and caper*

FLUKE CEVICHE <sup>GF</sup>  
*cucumber cup with kosho and sesame*

SMOKED SALMON  
*dill cream cheese on pumpernickel round*

FRIED CALAMARI  
*tartar sauce*

## VEGETARIAN

WATERMELON <sup>GF</sup>  
*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 <sup>GF</sup>

CORN HOECAKE  
*tomato relish*

BEET <sup>GF</sup>  
*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 <sup>GF</sup>

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 <sup>GF</sup> . . . . . \$3/PP

LAMB TURNOVER . . . . . \$4/PP  
*indian spices and raisins*

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

LOLLIPOP LAMB CHOP <sup>GF</sup> . . . . . \$6/PP  
*mint glaze and candied meyer lemon*

## VEGETARIAN

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

## SEAFOOD

SCALLOP <sup>GF</sup> . . . . . \$4/PP  
*wrapped with applewood bacon*

CLAM CHOWDER ON THE HALF SHELL . . . . . \$4/PP

BLUE CORN CRUSTED OYSTER <sup>GF</sup> . . . . . \$4/PP  
*kimchi and kewpie mayonnaise*

SUMMER ROLL <sup>GF</sup> . . . . . \$4/PP  
*lobster, thai basil and mango in rice paper*

THAI SHRIMP SKEWER\*\* <sup>GF</sup> . . . . . \$4/PP  
*green papaya and peanuts*

AVOCADO & CRAB SALAD <sup>GF</sup> . . . . . \$4/PP  
*lime*

POTATO <sup>GF</sup> . . . . . \$5/PP  
*crème fraîche and american paddlefish caviar*

OCTOPUS & POTATO SKEWER <sup>GF</sup> . . . . . \$5/PP  
*smoked paprika aioli*

SEARED TUNA <sup>GF</sup> . . . . . \$5/PP  
*daikon, wakame and ponzu*

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



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# DISPLAY TABLE ADDITIONS

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## 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 <sup>GF</sup> . . . . . \$300/120 SHRIMP  
*citrus poached with bloody mary cocktail sauce*

RAW BAR <sup>GF</sup> . . . . . \$15/PP  
*oysters, littleneck clam, cocktail shrimp*

### SEASONAL PLATTERS

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

CAPRESE <sup>GF</sup> . . . . . \$125/PLATTER  
*serves approximately 40 guests*  
*heirloom tomato, local basil and mozzarella; tuscan olive oil, fleur de sel*

SEASONAL FRUIT SUMMER ROLLS <sup>GF</sup>..\$125/PLATTER  
*serves approximately 40 guests*  
*mango dipping sauce*

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## SALADS

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### SIGNATURE

WILLOWDALE FARM GREENS <sup>GF</sup>  
*simple greens, Alprilla farm seasonal vegetables with cucumber and red wine vinaigrette*

CAESAR  
*parmigiano reggiano, garlic crouton and romaine heart*

CLASSIC COBB SALAD <sup>GF</sup>  
*egg, pickled onion and avocado*

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

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

### SEASONAL TENT

WATERMELON SALAD <sup>GF</sup> . . . . . \$3/PP  
*local lettuce, feta and banyuls vinegar*

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

CAPRESE <sup>GF</sup> . . . . . \$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 <sup>GF</sup> . . . . . \$3/PP  
*invierno cheese, mesclun greens and roasted peppers*

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

GF - Gluten Free Item / \*\*CONTAINS NUTS



# SOUPS

## SIGNATURE

- TOMATO SOUP <sup>GF</sup>
- CHILLED BEET SOUP <sup>GF</sup>
- NEW ENGLAND CLAM CHOWDER . . . . . \$3/PP
- LOBSTER BISQUE <sup>GF</sup> . . . . . \$4/PP

## SEASONAL MANSION

- CAULIFLOWER BISQUE  
*pancetta and crouton*
- RED CURRY BUTTERNUT SQUASH SOUP <sup>GF</sup>

## SEASONAL TENT

- CHILLED CUCUMBER SOUP <sup>GF</sup>  
*dill pollen yogurt*
- CORN BISQUE  
*smoked pimentón cream*
- CHILLED LOCAL GAZPACHO <sup>GF</sup>  
*roasted red pepper tapenade*

# OPTIONAL FIRST COURSE

A FIRST COURSE ADDS ABOUT 25 MINUTES TO YOUR DINING TIMELINE

## POULTRY & PORK

- QUAIL <sup>GF</sup> . . . . . \$9/PP  
*celery, pomegranate, lemon and garbanzo bean*
- EN PERSILLADE DOUBLE CHOP LAMB <sup>GF</sup> . . . \$10/PP  
*lentils and rosemary jus*

## SEAFOOD

- COD <sup>GF</sup> . . . . . \$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*





# ENTRÉES

## TENT

### STATLER CHICKEN BREAST <sup>GF</sup>

*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 <sup>GF</sup>

*potato purée with asparagus and black pepper cream*

### PORK MEDALLIONS <sup>GF\*\*</sup>

*sweet glaze with pine nuts, basil and roasted vegetables*

### SWORDFISH <sup>GF</sup> . . . . . \$8/PP

*curried carrot purée and frisée*

### HALIBUT . . . . . \$12/PP

*smoky red pepper sauce and seasonal succotash*

### SCALLOPS <sup>GF</sup> . . . . . \$12/PP

*parsnip purée, carrots and bacon marmalade*

### FILET MIGNON <sup>GF</sup> . . . . . \$15/PP

*truffled potato, creamed spinach and kale*

## MANSION

### STATLER CHICKEN BREAST <sup>GF</sup>

*brown butter squash purée, crispy brussel sprouts and bacon jus*

### COD

*roasted new potato, braised celery and "chowder" sauce*

### SALMON <sup>GF</sup>

*black lentils, wilted greens and chive cream*

### BRAISED BEEF SHORT RIB <sup>GF</sup>

*root vegetable "stew" polenta*

### ROASTED PORK CHOP <sup>GF</sup>

*sweet potato, roasted onions and mustard sauce*

### SWORDFISH <sup>GF</sup> . . . . . \$8/PP

*curried carrot purée and frisée*

### HALIBUT . . . . . \$12/PP

*celeriac purée, roasted leek and fumé blanc*

### SCALLOPS <sup>GF</sup> . . . . . \$12/PP

*mushroom, potato and truffle cream*

### FILET MIGNON <sup>GF</sup> . . . . . \$15/PP

*truffled potato, creamed spinach and kale*

## VEGETARIAN/VEGAN (offered year-round)

### SEASONAL AGNOLOTTI

### ROASTED VEGETABLE QUINOA NAPOLEON <sup>GF</sup> (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

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# 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*



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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> . . . . . \$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*

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## ADDITIONAL MEALS

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### 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](mailto: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 . . . . .	\$42/PP
WILLOWDALE . . . . .	\$50/PP
PREMIUM . . . . .	\$57/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 . . . . .	\$37/PP
WILLOWDALE . . . . .	\$47/PP
PREMIUM . . . . .	\$52/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 . . . . .	\$24/PP
WILLOWDALE . . . . .	\$29/PP
PREMIUM . . . . .	\$34/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 . . . . .	\$21/PP
WILLOWDALE . . . . .	\$23/PP
PREMIUM . . . . .	\$25/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 . . . . .	\$7/DRINK
WILLOWDALE . . . . .	\$8/DRINK
PREMIUM . . . . .	\$9/DRINK

### LIQUOR

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

### PASSED SIGNATURE DRINK

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



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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 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

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## GETTING READY BEVERAGES\*

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### 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

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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

*\*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.*

