

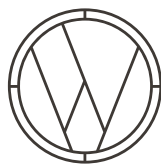
STEP INTO WILLOWDALE

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.





WILLOWDALE ESTATE

TOPSFIELD, MASSACHUSETTS

WEDDING INVESTMENT

PLEASE INQUIRE ABOUT SPECIAL PRICING FOR SUNDAY HOLIDAYS AND WEEKDAYS.

MAY - OCTOBER

TENT SEASON

140-240 GUESTS

Friday

VENUE RENTAL \$9,000

CEREMONY \$1,500

CATERING MINIMUM \$20,440

Starting catering rate: \$146/person

Saturday

VENUE RENTAL \$11,000

CEREMONY \$1,500

CATERING MINIMUM \$24,820

Starting catering rate: \$146/person

**Requires liquor, beer, and wine hosted bar. Starting at \$8,160*

Sunday

VENUE RENTAL \$7,000

CEREMONY \$1,500

CATERING MINIMUM \$20,440

Starting catering rate: \$146/person

NOVEMBER - APRIL

MANSION SEASON

80-125 GUESTS

Friday

VENUE RENTAL (*waived January to March*) \$5,000

CEREMONY \$1,250

CATERING MINIMUM \$10,720

Starting catering rate: \$134/person

Saturday

VENUE RENTAL (*waived January to March*) \$6,000

CEREMONY \$1,250

CATERING MINIMUM \$13,400

Starting catering rate: \$134/person

Sunday

VENUE RENTAL (*waived January to March*) \$4,000

CEREMONY \$1,250

CATERING MINIMUM \$10,720

Starting catering rate: \$134/person

BAR PACKAGES

BASED ON PRODUCT SELECTION

Please refer to page 8 of our Catering Menu for more detailed bar package information.

LIQUOR, BEER AND WINE HOSTED BAR . . . \$48-\$60/PP

BEER AND WINE HOSTED BAR \$41-\$51/PP

HOSTED COCKTAIL HOUR BAR \$23-\$36/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 22% ADMINISTRATIVE FEE, AND ALL PRICING IS SUBJECT TO ALL STATE AND LOCAL SALES TAX AT THE TIME OF YOUR EVENT.

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

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 butterfly 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 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 (November - April)

INCLUDES

- 5 hours of exclusive use of the Estate and grounds
- Full use of our 1902 Arts and Crafts style mansion throughout the evening
- Gas fireplaces contribute to the cozy atmosphere of your cocktail hour
- LED 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
- 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; 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; 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

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 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. 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 Cookie Station
- Cake Cutting

A group menu tasting for two guests is included. Up to two additional guests may be requested for \$75 each and will be permitted if space allows, based on event capacity and availability. Payment for additional guests must be made prior to the tasting via our payment portal, or by check only the day-of the event.

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.

Food and beverage upgrades will reflect the most current rates based on the time they are requested and confirmed on a signed proposal.

GETTING READY: BITES & SNACKS

ARTISAN CHEESE BOARD** V

artisan cheese with fresh dips, fruit and crackers
 \$65 serves 4 – 6 people

FRESH FRUIT SKEWERS GF V

selection of seasonal fruit, house-made yogurt
 \$65 serves 8 people

CLASSIC MUNCHIES GF V

tortilla chips with salsa, and house-made potato chips
 with herb dip
 \$48 serves 6 – 8 people

CHARCUTERIE BOARD**

artisan cheeses, cured meats, house-made jams, fruit, nuts,
 and crackers
 \$82 serves 6 – 8 people

GETTING READY: SANDWICH PLATTERS

SANDWICHES SERVED ON AN ASSORTMENT OF HOUSE BREAD (INCLUDES 8 SANDWICHES)

TURKEY AND SWISS \$88
 honey mustard spread and lettuce

BLT SANDWICH \$88
 baby spinach, avocado, mayo

ROASTED VEGETABLE WRAPS ☉. \$88
 caramelized onions, hummus and lettuce

CAPE COD CHICKEN SALAD WRAP \$88
 celery, onions, grapes and lettuce

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.

* RAW / UNDERCOOKED | ** CONTAINS NUTS | GF - GLUTEN FREE | V - VEGETARIAN | ☉ - VEGAN

HORS D'OEUVRES

PRICES LISTED ARE TO ADD PREMIUM HORS D'OEUVRES;
IF USING AS A SUBSTITUTION, 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

MINI REUBEN SANDWICH
*house-made sauerkraut, swiss cheese, thousand
island dressing*

DECONSTRUCTED DEVILED EGGS ^{GF}
bacon lard

FILET OF BEEF * ^{GF} \$6/PP
red miso-orange aioli

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

BEEF TARTARE* \$6/PP
*roasted 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 ^{GF}
sweet tamari glaze

CHILI-LIME CHICKEN TOSTADA ^{GF}
avocado sour cream, cilantro

CHICKEN POT PIE
seasonal vegetables and butter crust

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

SEAFOOD

LOCAL COD CROQUETTE
lemon aioli

MAINE CRAB RANGOON*
sweet chili sauce

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

FRIED CALAMARI
tartar sauce

CRABCAKE \$5/PP
pumpkin seed pesto

SCALLOP ^{GF} \$6/PP
wrapped with applewood bacon

BAKED CLAM CHOWDER . . \$6/PP

LOBSTER SUMMER ROLL ^{GF} . . \$6/PP
lobster, thai basil, mango in rice paper

SPICY TUNA TARTARE * ^{GF} . . \$6/PP
tamari-wasabi vinaigrette, cucumber cup

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

COCKTAIL SHRIMP ^{GF} \$6/PP
citrus poached, cocktail sauce

BUFFALO FRIED OYSTER . . \$6/PP
house-made buttermilk ranch

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 and kumquat

SESAME PONZU TOFU ^{GF} ^V
shiso, pickled carrot

FALAFEL ^V
cucumber, onion

SESAME CAULIFLOWER BITES ^{GF} ^V
sweet tamari glaze

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

* RAW / UNDERCOOKED | ** CONTAINS NUTS | GF - GLUTEN FREE | V - VEGETARIAN | ^V - VEGAN



CHEESE AND CRUDITÉS** (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.

DISPLAY TABLE ADDITIONS

PLATTERS

HOUSE SMOKED SALMON PLATTER* . . \$180/PLATTER

*serves approximately 45 guests
cornichon, red onion, capers, rye toast points and hard boiled egg*

TUSCAN ANTIPASTO^{GF} \$300/PLATTER

*serves approximately 50 guests
imported italian meats, marinated mini-mozzarella, kalamata olive,
marinated mushroom, asparagus, and roasted red pepper*

COCKTAIL SHRIMP^{GF} \$360/120 SHRIMP

citrus poached with bloody mary cocktail sauce

OYSTERS*^{GF} \$400/120 OYSTERS

*oysters on the half shell with bloody mary cocktail sauce and classic
mignonette*

SEASONAL PLATTERS

FIG & LOCAL RICOTTA**^V \$160/PLATTER

*serves approximately 40 guests
honey pine nuts and crostini*

CAPRESE^{GF V} \$160/PLATTER

*serves approximately 40 guests
heirloom tomato, local basil and mozzarella; tuscan olive oil, fleur de sel*

SALADS

SIGNATURE

WILLOWDALE FARM GREENS^{GF V}

*simple greens, alprilla farm seasonal vegetables with cucumber and red
wine vinaigrette*

CAESAR

parmigiano reggiano, garlic crouton, and romaine heart

ARUGULA[Ⓞ] \$3/PP

crisp pita chips, sweet sour pepper, cretan olive oil and fennel

LOCAL LETTUCE**^{GF V} \$3/PP

pear, speck, blue cheese and hazelnut vinaigrette

ADD SOUP SHOOTER \$2/PP

DUO OF SOUP AND SALAD \$4/PP

SEASONAL TENT

WATERMELON SALAD^{GF V} \$3/PP

local lettuce, feta and banyuls vinegar

PEACH SALAD**^{V GF} \$3/PP

almond, burrata and mâche

CAPRESE^{GF V} \$4/PP

local tomato, mozzarella and assorted basil with micro greens

SEASONAL MANSION

BEEF & GOAT CHEESE^V \$3/PP

topped with crisp shallots and sherry vinegar

FIG SALAD^{GF V} \$3/PP

invierno cheese, mesclun greens and roasted peppers

FALL GREENS^{GF} \$3/PP

caramelized pears, gorgonzola and bacon in mustard vinaigrette

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

* RAW / UNDERCOOKED | ** CONTAINS NUTS | GF - GLUTEN FREE | V - VEGETARIAN | Ⓞ - VEGAN



SOUPS

SIGNATURE

- TOMATO SOUP ^{GF} ^V
MUSHROOM BISQUE ^V
NEW ENGLAND CLAM CHOWDER \$4/PP
LOBSTER BISQUE ^{GF} \$6/PP

SEASONAL MANSION

- CAULIFLOWER BISQUE
pancetta and crouton
RED CURRY BUTTERNUT SQUASH SOUP ^{GF} ^V
sweet and spicy roasted pepitas

SEASONAL TENT

- CORN BISQUE ^V
smoked pimentón cream
CHILLED LOCAL GAZPACHO ^{GF} ^V
roasted red pepper tapenade

OPTIONAL FIRST COURSE

PERFECT FOR THE FOODIE COUPLE!

PASTA

- TORTELLINI \$18/PP
lobster, herbed butter sauce
GNOCCHI ^V \$12/PP
seasonal vegetables, white wine cream sauce
WILD MUSHROOM RAVIOLI ^V \$12/PP
truffled parmesan cream
PENNE ARRABIATA \$12/PP
italian sausage, broccoli rabe

SEASONAL RISOTTO

- THREE CHEESE RISOTTO ^V \$12/PP
SUMMER RISOTTO \$12/PP
local corn, chives, bacon (add lobster +5)
SPRING RISOTTO ^V \$12/PP
english pea, fava bean, tarragon (add smoked salmon +2)
FALL RISOTTO ^V \$12/PP
wild mushroom, pecorino, truffle
WINTER RISOTTO ^V \$12/PP
butternut squash, sage

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* RAW / UNDERCOOKED | ** CONTAINS NUTS | GF - GLUTEN FREE | V - VEGETARIAN | ^V - VEGAN



ENTRÉES

BEEF

TOP SIRLOIN *GF

potato purée, asparagus, red wine demi

BRAISED BEEF SHORT RIB *GF

roasted garlic mashed potatoes, green beans, pickled onions

FILET MIGNON *GF \$18/PP

truffled potato, creamed spinach and kale

ADD LOBSTER TAIL MKT

ADD HERB ROASTED SHRIMP SKEWERS +\$12/PP

SEAFOOD

COD

roasted cherry tomatoes, wilted spinach, basil rice

SALMON *

fennel, fregola, lemon

SWORDFISH \$15/PP

lentil rice pilaf, asparagus, lemon-dill pesto

HALIBUT GF \$15/PP

smoky red pepper sauce, seasonal succotash

SCALLOPS GF \$15/PP

green pea purée, carrots, bacon marmalade

CHICKEN

CHICKEN PAILLARD

marsala-mushroom sauce, barley risotto

STATLER CHICKEN BREAST GF

butternut squash, kale, wild rice, cranberry chutney

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 V

LAYERED FRIED EGGPLANT V

basil, marinara, herb salad

MUSHROOM RISOTTO V (VEGAN OPTION AVAILABLE)

wild mushrooms, fresh herbs

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DESSERT & COFFEE

INCLUDED DESSERT TABLE

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

DESSERT STATIONS & BARS

AMERICAN PIE STATION (*choose 3 flavors*) \$8/PP
*mini pies with all butter crusts: maine blueberry, dutch apple and
bing cherry*

seasonal pies: pumpkin and maple pecan *

ICE CREAM SUNDAE BAR ** (*choose 2 flavors*) . . . \$10/PP
*chocolate, vanilla, strawberry, oreo, or mint chip served with chopped nuts,
peanut butter cups, seasonal berries, sprinkles, chocolate sauce, caramel
sauce, fresh whipped cream, and sugar cone pieces*

CLASSIC S'MORES BAR ** \$10/PP
*jumbo marshmallows and graham crackers ready to roast and served with
all the toppings: chocolate pieces, peanut butter pieces, chocolate caramel
squares and chocolate mint bars*

CHURROS \$8/PP
crispy fried dough with mexican dark chocolate sauce

MINI DESSERT STATION (*choose 4*) \$10/PP
hand-rolled truffles
chocolate dipped strawberries
mini cannolis
mini cupcakes (chocolate or vanilla)
mini cheesecakes
cream puffs
brownies
berry shortcakes

COOKIE ICE CREAM SANDWICHES (*choose 2*) . . \$8/PP
Ginger Molasses with vanilla ice cream
Double chocolate with mint ice cream
*Peanut butter with strawberry ice cream ***
Oatmeal Coconut with vanilla ice cream
Chocolate chip with chocolate ice cream

MINI BAKED DONUTS (*choose 3 flavors*)

SPRING/SUMMER DONUTS \$8/PP
frosted vanilla bean
coconut crunch
orange creamsicle
lavender glazed
lemon poppyseed
red velvet

FALL/WINTER DONUTS. \$8/PP
maple glazed
vanilla chai spice
cinnamon sugar pumpkin
carrot cake
triple chocolate
*caramel apple walnut ***

* RAW / UNDERCOOKED | ** CONTAINS NUTS | GF - GLUTEN FREE | V - VEGETARIAN | @ - VEGAN



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} \$6/PP

choose between sweet potato or traditional fries with ketchup, warm cheese sauce, lemon aioli or honey mustard (choose two sauces)

make them truffle fries! + \$2/pp

HOMEMADE SOFT PRETZEL BITES ^V \$6/PP

bite-sized pretzels with honey mustard and warm cheese sauce

GROWN-UP MAC N' CHEESE BOWLS \$8/PP

traditional macaroni and cheese topped with crispy bread crumbs and bacon pieces

PIZZA BITES \$6/PP

choice of cheese or pepperoni

MINI GRILLED CHEESE SANDWICHES ^V \$6/PP

bite-sized grilled cheese with white bread

add a tomato soup shooter +\$2pp

WILLOWDALE PU-PU PLATTER \$8/PP

spring roll, crab rangoon, beef teriyaki with duck sauce and fortune cookie

MINI CHEESEBURGER OR PORK SLIDER \$8/PP

mini sirloin burger with pickle, mustard and ketchup, or barbecue pork slider with coleslaw on brioche roll

CLASSIC POPCORN CART ^{V GF} \$250

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

ADDITIONAL MEALS

CHILDREN'S MEALS \$50/PP

includes unlimited soft drinks

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

GRILLED CHEESE ^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.



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+). 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	\$48/PP
WILLOWDALE	\$54/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	\$41/PP
WILLOWDALE	\$46/PP
PREMIUM	\$51/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	\$28/PP
WILLOWDALE	\$33/PP
PREMIUM	\$36/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	\$23/PP
WILLOWDALE	\$29/PP
PREMIUM	\$32/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 \$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	\$9/DRINK
WILLOWDALE	\$10/DRINK
PREMIUM	\$11/DRINK

BEER

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

LIQUOR

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

PASSED SIGNATURE COCKTAIL

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

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



CLASSIC LEVEL

WINE

WHITE

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

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

BARTON & GUESTIER, CHARDONNAY, Vin de Pays d'Oc
pairs well with statler chicken, salmon, swordfish

SPARKLING

BARTON & GUESTIER, BLANC DE BLANC, France
pairs well with scallops

RED

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

RYDER ESTATE, MERLOT, California
pairs well with braised beef short rib

BARTON & GUESTIER, CABERNET SAUVIGNON,
Vin de Pays d'Oc
pairs well with top sirloin, filet mignon

LIQUOR

NEW AMSTERDAM VODKA

NEW AMSTERDAM GIN

BACARDI RUM

SAILOR JERRY RUM

CANADIAN CLUB WHISKEY

FOUR ROSES BOURBON

DEWARS, WHITE LABEL SCOTCH

CASA SAUZA TEQUILA

DI AMORE AMARETTO

PICCALA COFFEE LIQUEUR

CAROLANS IRISH CREAM

LUXARDO LIMONCELLO

ELDERFLOWER LIQUEUR

DEKUYPER TRIPLE SEC

BEER

BUD LIGHT

SAM ADAMS BOSTON LAGER

DOWNEAST CIDER OR SPIKED SELTZER

HARPOON IPA

CORONA EXTRA



WILLOWDALE LEVEL

WINE

WHITE

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

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

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

SPARKLING

DIBON, CAVA, Spain
pairs well with halibut, scallops

RED

MASSO ANTICO SALENTO PRIMITIVO APPASSITO,
Puglia, Italy
pairs well with pork medallions

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

KENWOOD YULUPA, CABERNET SAUVIGNON,
California
pairs well with filet mignon, top sirloin

LIQUOR

TITO'S VODKA

TANQUERAY GIN

CAPTAIN MORGAN RUM

JAMESON WHISKEY

JACK DANIELS WHISKEY

BUFFALO TRACE BOURBON

JOHNNIE WALKER, RED LABEL SCOTCH

JOSE CUERVO TEQUILA

DI AMORE AMARETTO

PICCALA COFFEE LIQUEUR

CAROLANS IRISH CREAM

LUXARDO LIMONCELLO

ELDERFLOWER LIQUEUR

DEKUYPER TRIPLE SEC

BEER

BUD LIGHT

SAM ADAMS BOSTON LAGER

DOWNEAST CIDER OR SPIKED SELTZER

ALLAGASH BELGIAN WHITE

FIDDLEHEAD IPA



PREMIUM LEVEL

WINE

WHITE

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

BARTON & GUESTIER, SANCERRE, Vin de Pays d'Oc
pairs well with swordfish, halibut, scallops

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

SPARKLING

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

RED

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

THE BOATMAN, BLEND, California
pairs well with pork medallions

AWD CELLARS RANCHO COSTERO CABERNET SAUVIGNON, Paso Robles, California, US
pairs well with top sirloin, filet mignon

LIQUOR

GREY GOOSE VODKA

TANQUERAY 10 GIN

PRIVATEER WHITE RUM

PRIVATEER DARK RUM

BULLEIT BOURBON

JOHNNIE WALKER BLACK SCOTCH

1800 TEQUILA

DISARONNO AMARETTO

KAHLUA COFFEE LIQUEUR

BAILEY'S IRISH CREAM

LUXARDO LIMONCELLO

ELDERFLOWER LIQUEUR

DEKUYPER TRIPLE SEC

BEER

BUD LIGHT

SAM ADAMS BOSTON LAGER

DOWNEAST CIDER OR SPIKED SELTZER

SWITCHBACK ALE

NOTCH LEFT OF THE DIAL IPA



SIGNATURE COCKTAIL SUGGESTIONS

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

SPRING

RASPBERRY BELLINI

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, lime garnish

PALOMA

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

SUMMER

SKINNY STRAWBERRY SPRITZ

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

ISLAND PUNCH

spiced rum, dark rum, amaretto, pineapple and orange juice, splash of pomegranate syrup

PEACH SANGRIA

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

BLUEBERRY MINT FIZZ

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

FALL

APPLE OF MY EYE

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

RED SANGRIA

red wine, raspberry vodka, garnished with assorted fresh fruit

SPIKED APPLE CIDER

apple cider, dark rum, cinnamon liqueur, pineapple juice

WHISKEY SMASH

bourbon, honey, lime juice and mint leaves

WINTER

MISTLETOE MOJITO

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

POINSETTIA COCKTAIL

sparkling wine, orange liqueur, cranberry juice, cranberry garnish

MAPLE MANHATTAN

maple-infused whiskey, sweet vermouth, dash of bitters

WINTER SANGRIA

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



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*

COLD BREW COFFEE

COFFEE \$6/9.6oz

MIMOSA

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

CLASSIC \$30/BOTTLE

WILLOWDALE \$35/BOTTLE

PREMIUM \$40/BOTTLE

CHILLED BEER

Includes: 6 chilled beers with choice of two brands

CLASSIC \$42/6 BEERS

WILLOWDALE \$48/6 BEERS

PREMIUM \$54/6 BEERS

WINE

Includes: one bottle of chilled white or sparkling wine

CARL SITTMAN RIESLING \$30/BOTTLE

TERREDIRAI, PINOT GRIGIO \$30/BOTTLE

STONE BAY, SAUVIGNON BLANC \$30/BOTTLE

BARTON & GUESTIER, BLANC DE BLANC . \$30/BOTTLE

BARTON & GUESTIER, CHARDONNAY . \$30/BOTTLE

ROSÉ ANJOU \$30/BOTTLE

LAURENT PERRIER, SPARKLING \$55/BOTTLE

CHATEAU DE BLIGNY, SPARKLING \$55/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.*

