



WILLOWDALE ESTATE

TOPSFIELD, MASSACHUSETTS

WEDDING & BABY SHOWERS

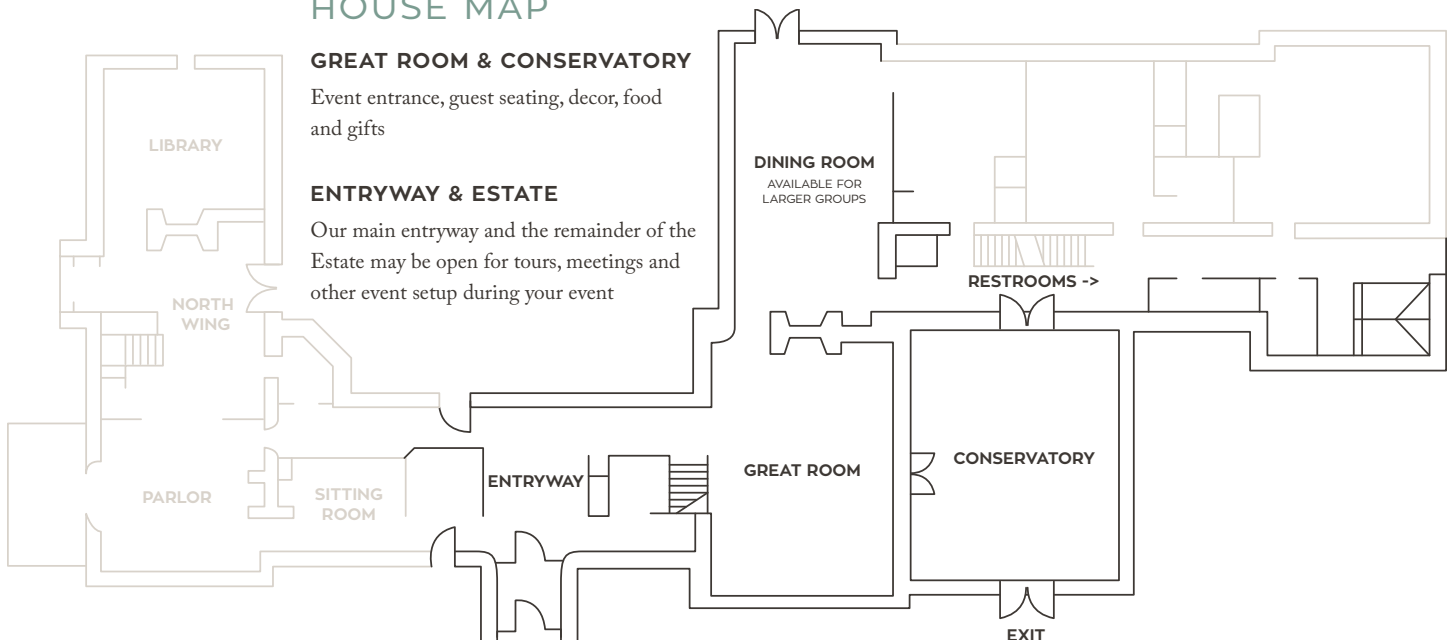
\$1,500 SITE PACKAGE INCLUDES

- 3 hours in the Great Room & Conservatory
- Dining & curated food station tables
- Mahogany Chiavari ballroom chairs
- Floor-length ivory linens
- Ivory napkins
- Flatware and Stemware
- Classic white china
- Beverage station
- Event host
- Executive Chef
- Waitstaff

YOUR SPACE

Willowdale Estate hosts showers for parties between 40-70 guests in our Great Room and Conservatory. The Dining Room is added for parties between 70-125 guests. Our Estate also features parking for up to 65 cars, comfortably appointed restrooms, a coat rack for your guests, and full accessibility.

HOUSE MAP



All food and beverage prices are subject to a 20% administration fee, with all pricing subject to the MA State Meal Tax at the time of the event.



BRUNCH PLATED

STARTING AT \$45/PERSON

Plated meals require that your guests choose an entrée selection before arriving at the event. Please contact our planning team to discuss the best way to request this information from your guests. Custom additions to the menu will require special pricing.

BEVERAGE STATION

FRESHLY BREWED COFFEE AND SELECTION OF TEAS
ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
ICED WATER ON TABLES

SALADS AND STARTERS *(select 1)*

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

CAESAR
parmigiano reggiano, garlic crouton and romaine heart

BEET & GOAT CHEESE
topped with crisp shallots and sherry vinegar

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

HOUSE-SMOKED SALMON PLATE
cornichon, red onion, capers, rye toast points and hard boiled egg

STEEL CUT OATMEAL
brown sugar, dried cranberries and fruit

YOGURT PARFAIT
granola and seasonal fruit

ENTRÉES *(select 2)*

SLICED HANGER STEAK ^{GF}
fried egg and chimichurri sauce

FRITTATA ^{GF}
gruyère, roasted peppers and potatoes or spinach and onion

BRIOCHE FRENCH TOAST
seasonal fruit compote

SEASONAL CHEF'S CHOICE QUICHE
petite green salad

BLUEBERRY OR BANANA PANCAKES
house-made sausage

DESSERT *(select 1)*

CHOCOLATE BOUCHON CAKE

LEMON TART

VANILLA BEAN PANNA COTTA ^{GF}
seasonal fruit compote

CHOCOLATE MOUSSE ^{GF}
whipped cream, berries and shaved chocolate

OPTIONS TO ENHANCE

THESE ITEMS WILL REPLACE YOUR INCLUDED OPTION AND ARE PRICED PER GUEST

SALADS AND STARTERS

CHEF'S CHOICE CEVICHE ^{GF} \$3/PP

SEAFOOD SALAD ^{GF} \$8/PP
poached shrimp, mussels and clams

POACHED COCKTAIL SHRIMP ^{GF} \$300/EACH
120 shrimp, bloody mary cocktail sauce

ENTRÉES

HOUSE-MADE HASH ^{GF} \$5/PP
poached eggs, hollandaise sauce and potatoes

LOBSTER BENEDICT \$10/PP
hollandaise sauce and potatoes

GF - Gluten Free Item / **CONTAINS NUTS

Please note that individual ingredients may be eliminated to accommodate gluten-free and other allergy requests.

All food and beverage prices are subject to a 20% administration fee, with all pricing subject to the MA State Meal Tax at the time of the event.



BRUNCH STATION

STARTING AT \$50/PERSON

BEVERAGE STATION

FRESHLY BREWED COFFEE AND SELECTION OF TEAS
ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
ICED WATER ON TABLES

FRUIT/YOGURT *(select 1)*

FRESH FRUIT SKEWERS ^{GF}
YOGURT PARFAIT
granola and seasonal fruit

BAKED GOODS *(select 1, served with house-made jam)*

ORANGE AND VALRHONA CHOCOLATE SCONES
BUTTER CROISSANTS
LEMON POPPY TEA CAKE
SEASONAL MUFFINS **

SIDES *(select 2)*

SAGE-SCENTED SAUSAGE PATTY ^{GF}
APPLEWOOD SMOKED BACON ^{GF}
HERB-ROASTED POTATOES ^{GF}
HOUSE-MADE HASHBROWN ^{GF}

ENTRÉES *(select 1)*

CREAMY HERBED SCRAMBLED EGGS ^{GF}
HAM AND GRUYÈRE SCRAMBLED EGGS ^{GF}
ROSEMARY AND POTATO FRITTATA ^{GF}
ZUCCHINI AND GOAT CHEESE FRITTATA ^{GF}
BRIOCHE FRENCH TOAST TRIANGLES
seasonal fruit compote
BLUEBERRY OR BANANA PANCAKES
local maple syrup

SALADS *(select 1, served with house-made focaccia)*

WILLOWDALE FARM GREENS ^{GF}
simple greens, Alprilla farm seasonal vegetables with cucumber and red wine vinaigrette
CAESAR
parmigiano reggiano, garlic crouton and romaine heart
BEET & GOAT CHEESE
topped with crisp shallots and sherry vinegar
ARUGULA
crisp pita chips, sweet sour pepper, cretan olive oil and fennel

OPTIONS TO ENHANCE

THESE ITEMS ARE SERVED IN ADDITION TO YOUR STATION OPTIONS AND ARE PRICED PER GUEST

PLATTERS

TUSCAN ANTIPASTO PLATTER ^{GF} \$250/EACH
serves approximately 50 people
POACHED COCKTAIL SHRIMP ^{GF} \$300/EACH
120 shrimp, bloody mary cocktail sauce
HOUSE-SMOKED SALMON PLATTER. . . \$145/EACH
cornichon, red onion, capers, rye toast points and hard boiled egg

PLATTER OF MINI ASSORTED QUICHE \$4/PP
LOBSTER SALAD \$6/PP
brioche round

DESSERT

COOKIE STATION ** \$3/PP
VANILLA BEAN PANNA COTTA ^{GF} \$3/PP
seasonal fruit compote
CHOCOLATE MOUSSE ^{GF} \$4/PP
whipped cream, berries and shaved chocolate
SEASONAL CHOCOLATE DIPPED FRUIT ^{GF} . . \$4/PP
DONUT STATION \$5/PP

ENTRÉES

HAM AND GRUYÈRE BUCKWHEAT CRÊPE. . . \$3/PP
STRAWBERRY AND CREAM CRÊPE. . . . \$3/PP
CARVED HAM \$3/PP
dijon and fresh rolls

GF - Gluten Free Item / **CONTAINS NUTS

Please note that individual ingredients may be eliminated to accommodate gluten-free and other allergy requests.

All food and beverage prices are subject to a 20% administration fee, with all pricing subject to the MA State Meal Tax at the time of the event.



LUNCH PLATED

STARTING AT \$45/PERSON

Plated meals require that your guests choose an entrée selection before arriving at the event. Please contact our planning team to discuss the best way to request this information from your guests. Custom additions to the menu will require special pricing.

BEVERAGE STATION

FRESHLY BREWED COFFEE AND SELECTION OF TEAS

ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

ICED WATER ON TABLES

SALADS AND STARTERS *(select 1)*

WILLOWDALE FARM GREENS^{GF}

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

CAESAR

parmigiano reggiano, garlic crouton and romaine heart

BEET & GOAT CHEESE

topped with crisp shallots and sherry vinegar

ARUGULA

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

HOUSE-SMOKED SALMON PLATE

cornichon, red onion, capers, rye toast points and hard boiled egg

ENTRÉES *(select 2)*

SEASONAL CHEF'S CHOICE QUICHE
petite green salad

PAN ROASTED CHICKEN WITH HERB BUTTER^{GF}

seared asparagus and roasted fingerling potatoes

TUNA NICOISE SALAD

capers, egg, olives, salsa verde and grilled baguette

BRAISED SHORT RIB SANDWICH

potato salad

POACHED COD^{GF}

seasonal vegetables, citrus pilaf

DESSERT *(select 1)*

CHOCOLATE BOUCHON CAKE

LEMON TART

VANILLA BEAN PANNA COTTA^{GF}

seasonal fruit compote

CHOCOLATE MOUSSE^{GF}

whipped cream, berries and shaved chocolate

OPTIONS TO ENHANCE

THESE ITEMS WILL REPLACE YOUR INCLUDED OPTIONS AND ARE PRICED PER GUEST

SALADS AND STARTERS

CUP OF TOMATO SOUP \$3/PP

paired with mini grilled cheese triangles

CUP OF LOBSTER BISQUE \$6/PP

CALAMARI WITH SPICY PEPPERS \$8/PP

SEAFOOD SALAD^{GF} \$8/PP

poached shrimp, mussels and clams

ENTRÉES

CONFIT DUCK LEG^{GF} \$12/PP

wilted greens, pommes frites

BUTTER POACHED LOBSTER ROLL \$17/PP

hand-cut fries

GF - Gluten Free Item / **CONTAINS NUTS

Please note that individual ingredients may be eliminated to accommodate gluten-free and other allergy requests.

All food and beverage prices are subject to a 20% administration fee, with all pricing subject to the MA State Meal Tax at the time of the event.

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



LUNCH STATION

STARTING AT \$50/PERSON

BEVERAGE STATION

FRESHLY BREWED COFFEE AND SELECTION OF TEAS

ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

ICED WATER ON TABLES

SALADS *(select 1, served with house-made focaccia)*

WILLOWDALE FARM GREENS ^{GF}

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

CAESAR

parmigiano reggiano, garlic crouton and romaine heart

BEEF & GOAT CHEESE

topped with crisp shallots and sherry vinegar

ARUGULA

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

ENTRÉES *(select 2)*

MARINATED STEAK TIPS ^{GF}

LOCAL FISH AND CHIPS
house-made tartar sauce

SEARED CHICKEN WITH SPINACH, ARTICHOKE AND LEMON ^{GF}

SEASONAL CHEF'S CHOICE MINI QUICHES

SEASONAL HOUSE-MADE AGNOLOTTI

SIDES *(select 2)*

SEASONAL GRILLED VEGETABLES ^{GF}

FINGERLING POTATOES ^{GF}

POTATO GRATIN

ASPARAGUS WITH LEMON ^{GF}

DESSERT

SIGNATURE CHOCOLATE CHIP COOKIES**

OPTIONS TO ENHANCE

THESE ITEMS ARE SERVED IN ADDITION TO YOUR STATION OPTIONS AND ARE PRICED PER GUEST

PLATTERS

TUSCAN ANTIPASTO PLATTER ^{GF} \$250/EACH
serves approximately 50 people

POACHED COCKTAIL SHRIMP ^{GF} \$300/EACH
120 shrimp, bloody mary cocktail sauce

HOUSE-SMOKED SALMON PLATTER. . . \$145/EACH
cornichon, red onion, capers, rye toast points and hard boiled egg

ENTRÉES

GRILLED HANGER STEAK ^{GF} \$14/PP

BUTTER POACHED LOBSTER ROLL \$17/PP
hand-cut fries

DESSERT

VANILLA BEAN PANNA COTTA ^{GF} \$3/PP
seasonal fruit compote

MINI TRIO OF DESSERTS **. \$4/PP
cheesecake, brownies, cupcakes

CHOCOLATE MOUSSE ^{GF} \$4/PP
whipped cream, berries and shaved chocolate

SEASONAL CHOCOLATE DIPPED FRUIT ^{GF} . . \$4/PP

DONUT STATION \$5/PP

GF - Gluten Free Item / **CONTAINS NUTS

Please note that individual ingredients may be eliminated to accommodate gluten-free and other allergy requests.

All food and beverage prices are subject to a 20% administration fee, with all pricing subject to the MA State Meal Tax at the time of the event.

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



VINTAGE TEA PARTY

STARTING AT \$55/PERSON
tea party items served on vintage china

BEVERAGE

LEMONADE WILL BE SERVED TO GUESTS
AS THEY ARRIVE

ICED WATER ON TABLES

SCONES *(select 2)*

served with sweet cream butter, strawberry preserves and clotted cream

ORANGE AND VALRHONA CHOCOLATE

LEMON LAVENDER

ENGLISH CURRANT

BLUEBERRY BUTTERMILK

SELECTION OF TEAS *(select 3)*

ENGLISH BREAKFAST

CEYLON & INDIA

EARL GREY

DARJEELING

JAPANESE SENCHA GREEN

PARIS *(vanilla, caramel & black currants)*

CHAMOMILE

ORGANIC GREEN WITH CITRUS

HOT CINNAMON SPICE

VANILLA BLACK

PLATTER OF MINI TEA SANDWICHES *(select 3)*

SMOKED SALMON AND DILL CREAM CHEESE

CURRIED CHICKEN SALAD

HAM, BRIE AND APPLE

EGG SALAD WITH CUCUMBER AND TOMATO

HERB CREAM CHEESE AND TOMATO

SWEETS *(select 2)*

CRÈME ÉCLAIRS

JAM SHORTBREAD COOKIES

CHOCOLATE DIPPED ASSORTED FRUITS ^{GF}

OPTIONS TO ENHANCE

THESE ITEMS ARE SERVED IN ADDITION TO YOUR INCLUDED MENU OPTIONS AND ARE PRICED PER GUEST

ENTRÉES

SEASONAL CHEF'S CHOICE QUICHE \$6/PP
fruit salad

CONFIT DUCK LEG ^{GF} \$8/PP
wilted greens, pommes frites

PAN ROASTED CHICKEN ^{GF} \$8/PP
with herb butter, asparagus and fingerling potatoes

TUNA NICOISE SALAD \$8/PP
capers, egg, olives, salsa verde and grilled baguette

BRAISED SHORT RIB SANDWICH. \$8/PP
potato salad

POACHED COD ^{GF} \$8/PP
seasonal vegetables, citrus pilaf

BUTTER POACHED LOBSTER ROLL \$17/PP
hand-cut fries

ADDITIONAL MINI TEA SANDWICHES

COUNTRY PÂTE \$4/PP
dijon mustard and cornichon

TALEGGIO, PEAR AND FIG JAM \$4/PP

LOBSTER SALAD \$6/PP

GF - Gluten Free Item / **CONTAINS NUTS

Please note that individual ingredients may be eliminated to accommodate gluten-free and other allergy requests.

All food and beverage prices are subject to a 20% administration fee, with all pricing subject to the MA State Meal Tax at the time of the event.



SHOWER BEVERAGE MENU

CURATED SPECIALTY STATIONS

\$20/PERSON, CHOOSE 1

price is based on 2 1/2 hours of bar service

BLOODY MARY

Includes: Willowdale house mix, vodka, olive, pickled onion and pepperoncini skewer, celery, citrus, assorted pickled vegetables

MIMOSA

Includes: Willowdale house sparkling wine, orange juice, cranberry juice, grapefruit juice, assorted fruit garnishes

ADD SHRIMP COCKTAIL \$2.50/PP

À LA CARTE OPTIONS

PASSED SIGNATURE ARRIVAL BEVERAGE

pro tip: choose a featured drink like a Bellini or French 75 to inspire celebration

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

PAY PER DRINK PRICING*

Your choice of four (4) beers, two (2) white wines, two (2) red wines, one sparkling wine, and the liquor selections from your chosen package

WINE

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

BEER

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

LIQUOR

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

**There is a \$5/person bar setup cost for a cash or consumption bar; this includes service, liability insurance, equipment, mixers, garnishes, ice and glassware.*

Please note that individual ingredients may be eliminated to accommodate gluten-free and other allergy requests. All food and beverage prices are subject to a 20% administration fee, with all pricing subject to the MA State Meal Tax at the time of the event.



PLANNING YOUR SHOWER

Willowdale will provide support from an Event Coordinator to design a layout and timeline for your event. This service includes a 1 hour walk-through with your Event Coordinator to finalize the details of your event.

HOW MANY GUESTS CAN YOUR SPACE ACCOMMODATE?

Willowdale Estate can host showers for groups of 40-125 guests. The Great Room and Conservatory are used for parties of 70 or less. The Dining Room is added for parties above 70 guests.

WHERE DO MY GUESTS PARK?

Self parking in our lot is available for parties with less than 30 cars planned. Willowdale will provide Parking Attendants for parties over 30 cars, with a limit of 65 cars total (May through October) and 50 cars total (November through April).

CAN WE PLAY MUSIC OR HIRE MUSICIANS?

Yes! Willowdale Estate will provide background level music from a house playlist, or from a Bluetooth enabled device. We can also refer you to a list of preferred vendors for music and photography if you are interested in hiring an event professional.

WHAT DO I NEED TO BRING FOR DECORATIONS?

Willowdale Estate will provide setup and signs for all food stations. You may want to plan for table centerpieces, a guest favor and seating cards for your guests if you plan to assign seating. You may also choose to add personal décor to the Great Room shelves and mantelpiece.

ARE THERE ANY RULES OR RESTRICTIONS ABOUT DÉCOR?

We do not allow confetti or glitter on our property. Lightweight decorations can be hung from pre-existing hooks in the house. We do not allow any new nails, hooks or adhesive strips to be placed on our walls. We do allow the use of real candles, but they must be in a vessel or votive. We also encourage you to have all décor pre-assembled prior to your arrival. If you have a specific décor request, please ask your coordinator.

CAN I BRING IN ADDITIONAL FOOD?

We do not allow any outside food or drink to be brought into the mansion, with the exception of an approved cake or dessert from a licensed vendor. A \$2 per person cake-cutting fee will apply.

DO YOU OFFER KIDS' MEALS?

We offer more kid-friendly meal options for our plated brunch and lunch menus, at a rate of \$15 per child under the age of 12. We do not offer a brunch or lunch buffet rate for children.

WHEN CAN I SETUP FOR THE SHOWER?

Clients have access for setup 1 hour before the event and for 30 minutes after the event end time. Please note that Willowdale Estate reserves the right to remain open for tours and meetings in other areas of the house before, during, and after your event. The exclusive use of our Great Room and Conservatory will not begin until your event start time.

IS SMOKING PERMITTED?

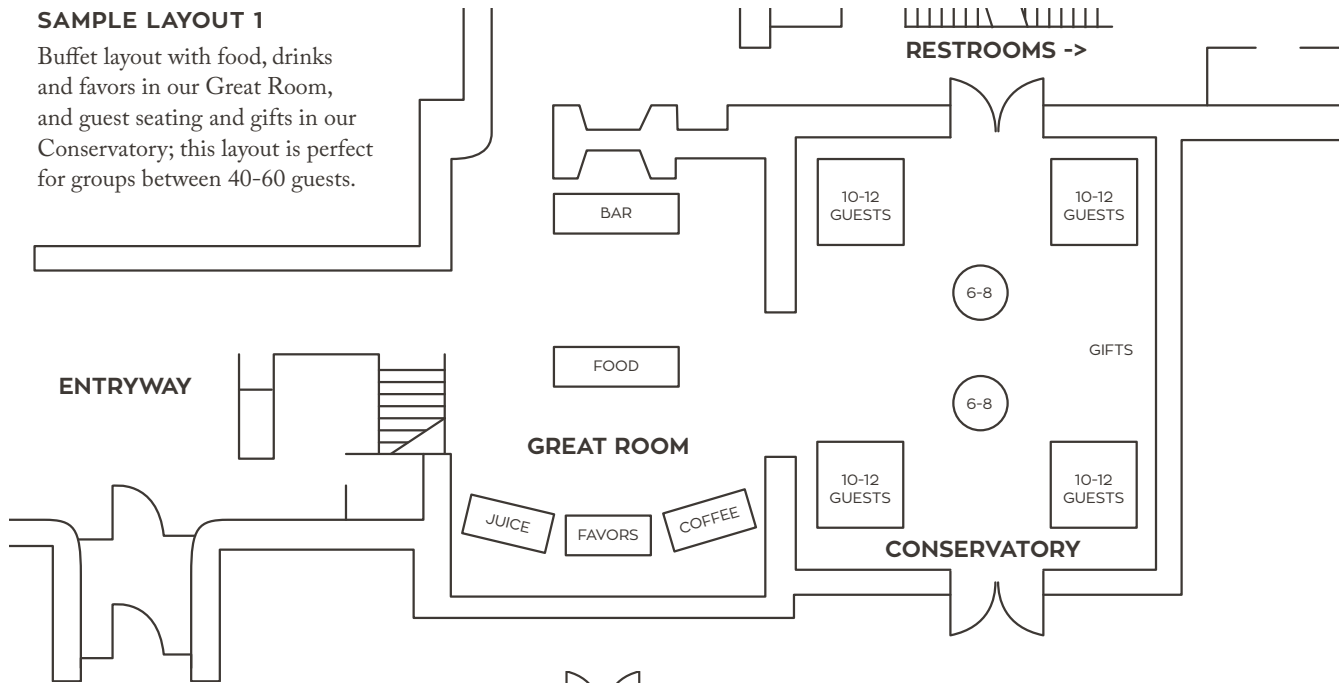
There is absolutely no smoking indoors. We can arrange for a smoking area to be setup outside of the conservatory door upon request.



SAMPLE LAYOUTS

SAMPLE LAYOUT 1

Buffet layout with food, drinks and favors in our Great Room, and guest seating and gifts in our Conservatory; this layout is perfect for groups between 40-60 guests.



SAMPLE LAYOUT 2

Plated layout with coffee, dessert and favors in our Dining Room, and guest seating and gifts in our Conservatory and Great Room; perfect for groups between 60-125 guests.

