

THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS



Neil Gordon



WEDDINGWIRE
COUPLES' CHOICE
Awards
★★★★★
2015

WEDDINGS & EVENTS
2016 SEASON


FIRESIDE
CATERING
EXCLUSIVE CATERER



Beverly Ann Bonner

THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS

2016-2017 VENUE RENTAL & DINING PACKAGE

The Bradley Estate is a spectacular setting for weddings and private events. Located just minutes off I-95 in Canton, less than 20 miles from Boston, this historic estate is situated on 90 acres of conservation land amidst manicured lawns, a formal parterre garden, a pond, and scenic trails. The Bradley Estate is a property of The Trustees of Reservations, a non-profit land conservation organization, and is meticulously maintained to showcase the formal gardens and beauty of the early 1900s Georgian-style mansion.

The Bradley Estate mansion and grounds are available to rent for a limited number of private events per year. Tented events for up to 180 people are held on Friday, Saturday, and Sunday throughout the Spring, Summer and Fall. The Bradley Estate is open year-round for elegant indoor events for up to 100 people.

Wedding Ceremonies

The Bradley Estate is an ideal location for a wedding ceremony, and most couples exchange their vows on-site before their receptions. The formal parterre garden surrounds a manicured lawn, which makes for 360 degrees of beautiful backdrops for photographs. The low brick wall surrounding the garden adds a unique touch, and the water fountain makes for a serene setting.

Indoor Weddings & Events

Weddings or events with up to 100 guests can be held inside the Bradley Estate mansion. There are beautiful views from every window, which overlook the trees, gardens and lawns. The terrace may be used for the cocktail hour, and the entire first floor of the mansion is utilized for dinner and dancing. A private changing room is available on the second floor for the wedding couple and attendants.

Tented Weddings & Events

Weddings and events with more than 100 guests are held in an elegant high-peaked tent that is adjacent to the house on the North Lawn. Dinner and dancing takes place in the tent, and the terrace may be used for the cocktail hour. The entire first floor of the mansion is also available for socializing. A private changing room is available on the second floor for the wedding couple and attendants.

Our professional and experienced event staff are available to assist in any way possible to ensure your private event at The Bradley Estate is a success.

VENUE RENTAL

- Tented Weddings & Events -

What is included in the Venue Rental?

- 5-hour rental period. On Friday and Saturday, events begin at 5pm and conclude at 10pm. Sunday events have the option of beginning earlier, and extending the rental period, but must also conclude by 10pm.
- Use of the mansion for the cocktail hour and throughout the evening.
- Use of the Event Tent for dinner and dancing.
 - Our 50' x 80' white, high-peaked pole tent accommodates up to 180 guests with a dance floor. Clear sides, perimeter lighting, and chandeliers are included.
 - Tent heaters, fans, larger dance floors and lighting upgrades are available at an additional cost.
- Exclusive use of the surrounding grounds, the terrace and formal gardens.
- Event Manager to supervise all staff and vendor activities.
- A private changing room for the wedding party.
- Parking for up to 60 cars.

2016-2017 Season		
ESTATE HOUSE & TENT	Venue Rental Fee	Tent Fee
Friday:	\$3,800	\$1,500
Saturday or Holiday Sunday:	\$4,800	\$1,500
Sunday:	\$3,200	\$1,500
Trustees of Reservations Supporting-Level Membership:	\$165*	

* Details on member benefits are included in the package, along with instructions on how to purchase your membership directly from The Trustees of Reservations. Supporting Level membership is required to book a private event.

Ceremony Setup Fee: \$750

- The ceremony setup fee includes two hours of Wedding Party pre-arrival time with private access to the changing room. On Sunday only, the ceremony fee extends the venue rental by a half hour, with events ending no later than 10pm.
- Ceremony rehearsals are not permitted prior to the day of the event.

Notes:

- All parties will be subject to food and beverage minimums.
- Overtime is available for Sunday events only at \$750.00 per hour beyond 5-hour reception.
- All tented events must end by 10pm.

VENUE RENTAL

- Indoor Weddings & Events -

What is included in the Venue Rental?

- 5-hour rental period. On Friday and Saturday, events begin no earlier than 5pm and conclude no later than 11pm. Sunday events have the option of beginning earlier, but must also conclude by 11pm.
- Exclusive use of The Bradley Estate mansion for up to 100 guests for seated dinners or cocktail parties.
- Use of the terrace and garden for cocktail hour and photos.
- Event Manager to supervise all staff and vendor activities.
- Seating inside the mansion accommodates 60 guests in the Living Room, and an additional 40 guests in the Grand Hallway. Dancing extends out onto the Loggia in warmer months.
- On-site parking for up to 60 cars.

2016-2017 Season: Year Round	
ESTATE HOUSE ONLY	Venue Rental Fee
Friday:	\$3,800
Saturday or Holiday Sunday:	\$4,800
Sunday and Mid-Week:	\$3,200
Trustees of Reservations Supporting-Level Membership:	\$165*

* Details on member benefits are included in the package, along with instructions on how to purchase your membership directly from The Trustees of Reservations. Supporting Level membership is required to book a private event.

Ceremony Setup Fee: \$750

- Ceremony fee for indoor events extends the venue rental by a half hour. This also includes two hours of Wedding Party pre-arrival time with private access to the changing room.
- Ceremony rehearsals are not permitted prior to the day of the event.

Notes:

- All parties will be subject to food and beverage minimums – please see page 4
- Overtime is available at \$750.00 per hour beyond 5-hour reception.
- All indoor events must end by 11pm.

DINING PACKAGE

The Bradley Estate

Fireside Catering is the exclusive caterer at The Bradley Estate. A division of Webber Restaurant Group, Fireside Catering shares a commitment to local food, conservation, and sustainability with The Trustees of Reservations. The event professionals and culinary team at Fireside will create the perfect menu for your event, customized to your needs. Below are some examples of seasonal plated dinner menus. These are intended only to give you a sense of our style and capabilities. We welcome the opportunity for you to create the unique menu you have always envisioned with our wide range of options.

While the composition of these menus is designed to flow naturally from one course to the next, we invite you to combine items from different menus if you desire. Note that we have dozens of additional items not shown that can be substituted into your menu if you choose. Prices will be adjusted accordingly as courses are added or deleted. Vegetarian or Vegan options, special dietary needs, children's menus and vendor meals can easily be arranged during your planning process.

You have the option of giving a choice of two different entrées to your guests. The guaranteed guest count as well as the number of people having each entrée, and at which tables, will be needed 14 days in advance of your event.

What is included in your Dining Package?

- Full on-site/day-of staffing: Servers, Bartenders, Chefs and Event Managers.
- Event planning services and outside vendor coordination as needed.
- For both plated and buffet dinners, the dining package includes:
 - Elegant white-rim china, all necessary glassware and stemware, and European-sized flatware
 - Dining tables with elegant full-length linens and garden chairs for up to 180 guests.
 - Choice of five passed hors d'oeuvres to be served during the cocktail hour
 - A basket of assorted artisan breads and flatbreads with whipped butter at each table
 - European style wedding cake sourced from one of our bakery partners
 - Coffee & assorted tea station at the conclusion of the meal

Food and Beverage Minimums: Tented Events

Minimums are based on the menu selections and the bar setup fee for the event, calculated according to an estimated guest count. In the event that this estimate is lower than the food and beverage minimums for a particular day, additional items may be added to the menu to reach the minimum. Minimums exclude tax, administrative fee, and gratuity.

- Friday/Sunday: \$9,000
- Saturday or Holiday Sundays: \$12,500
- Indoor events may also have food and beverage minimums. Ask your sales associate for details.
- 12% gratuity and 6% administrative fee will be added on to all food and beverage charges. The administrative fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.
- Tax of 7% will be added to your total bill (excluding gratuity).

SPRING PLATED MENUS

Menus include your choice of 5 passed hors d'oeuvres, a bread basket with artisan breads and flatbreads, wedding cake, & coffee and tea service.

Spring Menu #1

Baby Arugula with Pickled Beets,
Pistachio-Crusted Goat Cheese Croquette
& Aged Sherry-Shallot Vinaigrette

~

**Herb Roasted All-Natural Statler Breast of
Chicken with
Caramelized Shallot Compound Butter**

~

Grilled Baby Squashes with Cipollini Onions
Artisanal White Polenta Cake with Grafton
Cheddar

\$89.50 per person

Spring Menu #2

Mâche "BLT" Salad with Teardrop Tomatoes,
Toasted Prosciutto, Hard-Boiled Egg, Shaved
Parmesan Reggiano & Aged Sherry-Shallot
Vinaigrette

~

Red Wine & Apricot Braised Beef Short Ribs

~

Butter Braised Rainbow Chard
Grafton Cheddar & Cauliflower Gratin

\$100.50 per person

Spring Menu #3

Avocado, Frisée & Shaved Fennel Salad
with Cabernet Vinaigrette, Fresh Cracked Pepper
& Shaved Aged Parmesan Cheese

~

**Pan Roasted Organic Faroe Island Salmon
with Sorrel Sauce**

~

Sautéed Napa Vegetables
Celery Root and White Potato Puree

\$92.00 per person

Spring Menu #4

Roasted Beet & Tomato Salad with
Grapefruit Suprêmes, Crumbled Vermont Goat
Cheese & Micro Greens;
Champagne Vinaigrette

~

**Seared Bone-In Beef Tenderloin Chop with
Chive Roasted Marrow Butter**

~

Sautéed Baby Vegetables
Truffled Cauliflower Puree

\$104.00 per person

SUMMER PLATED MENUS

Menus include your choice of 5 passed hors d'oeuvres, a bread basket with artisan breads and flatbreads, wedding cake, & coffee and tea service.

Summer Menu #1

Heirloom Tomato & Maplebrook Farms Cow's
Milk Mozzarella with Fresh Basil, Extra Virgin
Olive Oil, Sea Salt &
Balsamic Reduction

~

**La Quercia Ham & Taleggio Stuffed Boneless
Chicken Breast**

~

Sautéed Asparagus
Yukon Gold Potato Tart
\$91.50 per person

Summer Menu #2

Chopped Salad with Local Radishes, Carrots,
Cucumbers, Red Onion, Tomatoes &
Green Goddess Dressing

~

**Grilled Boneless Rolled Ribeye Steak with
Maitre d' Butter**

~

Sautéed Baby Carrots with Thyme Butter
White Maine Potato Puree
\$95.50 per person

Summer Menu #3

Organic Field Greens with Fresh Raspberries,
Candied Walnuts, Vermont Brie & Champagne
Vinaigrette

~

Miso-Mustard Cod

~

Baby Bok Choy
Caramelized Shallot Risotto
\$98.50 per person

Summer Menu #4

Baby Field Greens with Grilled Asparagus, Cherry
Tomatoes, Hard-boiled Farm Egg & Lemon
Vinaigrette

With a Sprinkle of Truffle Salt

~

Porcini Grilled Wagyu Tips

~

Grilled Fingerling Potatoes, Shy Brothers'
Cloumage, Smoked Corn Salad, Crispy Kale
\$97.00 per person

AUTUMN PLATED MENUS

Menus include your choice of 5 passed hors d'oeuvres, a bread basket with artisan breads and flatbreads, wedding cake, & coffee and tea service.

Autumn Menu #1

Fall Field Greens Salad with Vermont Maple
Roasted Pecans, Sliced Local Apples, Crumbled
Westfield Farm Goat Cheese & White Balsamic
Vinaigrette

~

**Balsamic-Glazed Chicken with Roasted
Portobello Mushrooms with
Balsamic Beurre Blanc and Balsamic
Reduction with Fried Sage**

~

Garlic Confit Smashed Sweet Potatoes
Sea Salt Roasted Radishes and Turnips

\$88.25 per person

Autumn Menu #2

Salad of Mixed Greens & Roasted Pears
with Candied Walnuts, Great Hill Blue Cheese &
Cabernet Vinaigrette

~

**Pan Roasted Native Cod with Smoked Corn
Purée and Maple-Sea Salt Vermont Pork Belly
Croutons**

~

Sautéed Green Beans
Herb Roasted Fingerling Potatoes

\$95.50 per person

Autumn Menu #3

Baby Spinach Salad with
Dried Cherries, Bayley Hazen Blue, &
Maple-Balsamic Vinaigrette

~

**Grilled Brined Kurobuta Pork Chop
with Chestnut, Rutabega, Pork Belly and
Apple Hash; Cider Jus**

~

Parsnip-Potato Puree
Roasted Brussels Sprouts

\$99.00 per person

Autumn Menu #4

Orange, Date, Pistachio & Ricotta Salata Salad
with Baby Arugula & Citrus Vinaigrette

~

**Bacon Wrapped Filet Mignon with
Morel Jus**

~

Kale, Spinach and Chard Gratin
Oven Roasted Root Vegetables with Garlic and
Herbs

\$103.00 per person

SAMPLE BUFFET MENU

Menus include your choice of 5 passed hors d'oeuvres, a bread basket with artisan breads and flatbreads, wedding cake, & coffee and tea service.

Urban Harvest Farmers Market

Grilled Shrimp Skewers, Chorizo Sausage and Vegetables
Fresh Salsa Verde

Yuca a la Huancaína
Yuca Fries with Peruvian Cheese Sauce

Ancho-Rubbed Flank Steak
Avocado-Corn Salad and Hominy Fricassee

Grilled Dry Rubbed Chicken
Sweet Red Onion-Smoked Bacon Barbecue Sauce

Yukon Gold Potato Salad
Fresh Green Chilies, Cilantro & Toasted Cumin

Avocado, Frisée & Shaved Fennel Salad
*Cabernet Vinaigrette, Fresh Cracked Pepper
& Shaved Aged Parmesan Cheese*

Fireside Pretzel Bread with Whole Grain Mustard Butter

Grafton Buttermilk Biscuits, Fireside Cornbread
& *Crystallized Ginger Zucchini Bread with Sea Salt Whipped Butter*
\$105.00 per person

PASSED HORS D'OEUVRES

Our plated and buffet dinner packages come with a choice of five hors d'oeuvres to be passed during your cocktail hour. Additional hors d'oeuvres start at \$3.00 per piece. Some items may have limited availability depending on seasonality.

Baby Lamb Chop with Dijon, Panko & Rosemary	Seared Tuna with Saffron- Aioli & Blood Orange Gastrique on Charred Focaccia Bread	Miniature Jumbo Lump Crab Cakes with Rémoulade
Fennel Seared Scallops with Pancetta & Potato Purée	Chilled Gazpacho Shooter	Mixed Mushroom Tartlets with Sweet Garlic Custard
Beef Tenderloin Tartar on Baguette Crostini with Cage-Free Egg Yolk & Micro Greens	Zucchini Fritter Buttermilk Ranch, Dill	Warm Duck Confit with Pickled Apple & Rosemary Aioli on a Grilled Toast Point
Coriander-Scented Fried Clams with Sriracha Mayo and Cilantro- Ginger Sambal	No. 1 Tuna Crudo with Watermelon, Wasabi-Dusted Macadamia Nut Crumb, Sweet Soy Drizzle and Miso-Dashi Broth	Pumpkin Bisque Shooter with Maple Crème Fraîche & Spiced Pumpkin Seeds
Fig & White Buck Tartlet with Roasted Garlic Jam	Maine Lobster BLT on Buttery Toasted Brioche	Citron Shrimp Cocktail, Poached in Aromatic Broth, Yuzu Marmalade & Micro Greens
Smoked Salmon Canapé with Lemon Crème Fraîche, Dill & Salmon Roe on Rye Toast	Peppered Beef & Great Hill Blue Fondue	Craft Stout Braised Beef Short Rib on Scratch Soda Bread with Parsnip-Potato Purée
Maine Lobster Salad in Profiterole with Micro Celery	Crispy Fried Calamari with Rice Flour & Jalapeno Aioli in a Bamboo Cone Cup	Seared Duck with Port Cherry Sauce on Brioche
Fried Triple Cream Brie with Fireside Lime-Apricot Jam	Jumbo Lump Crab Meat in English Cucumber Cup with Crab Louie Sauce & Tobiko	Grilled Pear, Beef Marrow & Blue Cheese Tartlet
Artichoke-Charred Leek Fonduta on 3-Seeded Ficelle	Grilled Peach Lassi, Cardamom-Scented Yogurt & Mint	Day Boat Scallops with Smoked Bacon
Lacquered Lamb Belly with Turnip Mash and Pea Tendrils	Hamachi Crudo with Baby Giardiniera, Fresh Mini Vegetable Pickle; Fireside Chermoula	Oyster Po' Boy Slider Oyster Po Boy on Grilled Scratch Brioche Slider Bun, Mache, Remoulade
	Hubbardston Capri with Butternut Arancini & Sweet Onion Jam	Parsnip Potage with Organic White Truffle Oil & Micro Garnish

STATIONARY DISPLAY HORS D'OEUVRES

In addition to your passed hors d'oeuvres, stationary displays may be added to enhance your cocktail hour.

Baked Brie with Seasonal Jams & Preserves

Served with French Baguette & Assorted Crackers
\$90.00 (for 20 people)

Fireside Pretzel Bites

Scratch Pretzel Bites with Craft Ale-Local Cheddar
Sauce & Assorted Mustards
\$6.50 per person

New England Raw Bar

Served on Ice.

Customize your own Raw Bar.

Choose from among:

Shrimp Cocktail, Shucked Littleneck Clams,
Shucked Oysters with Lemon,
King Crab Legs, Marinated Calamari Salad,
Crab Cocktail.

Served with Spicy Cocktail Sauce & Horseradish
Market Price

Local Farmhouse Cheeses

An assortment of locally sourced cheeses may
include but are not limited to:

Grafton Cheddar (Grafton, VT)

Westfield Farms White Buck (Hubbardston, MA)

Smith's Country Smoked Gouda (Winchendon, MA)

Great Hill Blue (Marion, MA)

Vermont Brie (Cookeville, VT)

Assorted Toasts, Crackers, Dried Fruit & Seasonal
Preserves Accompany the Cheeses

\$7.50 per person

Smoked Salmon Display

With Classic Accompaniments of Chopped Egg,
Capers, Minced Red Onion &

Finely Chopped Parsley

Served with Mustard Dill Sauce, Sour Cream
Mayonnaise, Rye Toast Points

\$8 per person

Fresh Seasonal Vegetable Crudité

Served with Fire Roasted Red Pepper Dip
\$2.50 per person

Antipasto

Assorted Italian Meats & Cheeses, Marinated
Olives, Marinated Mushrooms, Marinated
Artichokes, Roasted Red Peppers, Grilled Yellow
Squash & Zucchini, Stuffed Cherry Peppers,
Eggplant Caponata & Oven Roasted Tomato
Chutney Served with Aged Balsamic Vinegar,
Garlic-Rosemary Sourdough & Breadsticks
\$9.75 per person

Farmhouse Vegetable Display

House Marinated Pitted Olives, Caramelized Onion
& Fennel Fondue, Provencal Ratatouille, Sweet Bell
Peppers, Pickled Beets, Pickled Carrots & Parsnips,
Seasonal Bean Salad, Marinated Roasted Tomatoes
& Marinated Grilled Asparagus.

Assorted Crackers, Flatbreads and Baguette
Crostoni.

with Hummus & Fire Roasted Pepper Dip.

\$7.50 per person

Beef & Blue Display

Cast Iron Display of Local Tenderloin Skewers
with Great Hill Blue Cheese Fondue

\$6.00 per person

Tapas Table

Grilled Chorizo Sausage, Sliced Spanish Cheeses,
Shaved Serrano Ham, Glaced Dried Figs,
Marcona Almonds, Gambas al Ajillo Garlicky
Shrimp, Albondigas Spanish Meatballs with Spicy
Tomato Sauce

\$11.00 per person

Traditional Shrimp Cocktail

Aromatic Poached Shrimp with Fresh Cocktail
Sauce & Lemon Wedges served on Ice

\$6.50 per person

ADDITIONAL DESSERT OPTIONS

In addition to a custom European-style wedding cake, dessert stations or trays of confections for guest tables can be added during the coffee and tea service.

Chocolate Espresso Torte Bite

with Toasted Hazelnut Crème Anglaise & Stout Syrup

\$3.00 each

Mini Sweet Potato Cupcakes

Toasted Marshmallow Frosting

\$3.00 per person

Assorted Seasonal Pies

Chef's Selection of House-Made Fruit Pies with Whipped Cream

\$6.00 per person (Available a la mode)

Chocolate Ganache and Sea Salted Caramel Profiteroles

with Whipped Vermont Marscapone

\$2.75 each

Spumoni Cannoli

Chocolate Dipped with Chopped Dried Cherry Ricotta-Mascarpone Filling and Crushed Pistachio Crumb

\$3.00 each mini / \$5.00 each regular

Fresh Fruit & Berry Tart

with Pastry Cream and Grand Marnier Apricot Glaze

\$3.00 each

Miniature Crème Brulee

Select from Vanilla Bean, Chocolate, Lavender, Pistachio, & Grand Marnier

\$2.00 each

Miniature Trio of Whoopie Pies

Carrot, Red Velvet & Chocolate

\$5.00 per person

Cider Donut Station

Warm Cider Doughnuts served with Cinnamon Sugar and Powdered Sugar

(Available September through early November)

\$4.50 per person

Gelato Station

With Pistachio, Strawberry, Chocolate, Coconut or Vanilla Gelatos; Chocolate Ganache, Vanilla Bean Whipped Cream, Fresh Raspberry Coulis, Caramel Sauce, Candied Cherries with Brandy Syrup, Toasted Pistachios, White & Dark Chocolate Pieces, and Toasted Almonds

\$8.50 per person

BEVERAGE & BAR SERVICE

Hosted Bar:

Clients can offer guests their choice of non-alcoholic drinks, wine, beer, and liquor at the bar. Fireside Catering can coordinate the purchase and delivery of beverages on behalf of the client through a retail package store if needed. Our bartenders will mix and serve drinks to order. Specialty drinks can be pre-arranged. At the completion of the event, any unopened bottles will be returned to the package store for a refund to the client. Any open bottles are the property of the client and can be retrieved after the event. No alcohol can leave the premises the evening of the event.

Fireside Catering charges a \$5.50 per person bar setup fee which covers our costs for ice, bar garnish, bar setup, supplies and glassware.

Cash Bar:

Guests are responsible for the cost of the alcoholic drinks consumed and cash is collected at the time of service. The client is responsible for paying a \$4.00 per person bar setup fee to cover our costs for non-alcoholic drinks, ice, supplies and glassware.

Individual pricing per beverage will be determined by selections and varietals.

Notes:

- For events where alcohol is served, a liquor liability fee of \$1.50 per person is charged.
- Bar service may not exceed 4.5 consecutive hours and must end one half hour prior to the conclusion of any event, whichever comes first.
- Gratuity of 12% with a 6% administration fee will be added onto all food and beverage charges. The Administration fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.
- Tax of 7% will be added to your total bill (excluding gratuity).