

THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS



Neil Gordon



WEDDINGS AND EVENTS
2017 - 2018



Beverly Ann Bonner

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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 during the evening hours on Fridays, Saturdays, and Sundays throughout the Spring, Summer and Fall.

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 90 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 90 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.

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.

2017-2018 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*	

* Supporting Level membership is required to book a private event.

Ceremony Setup Fee: \$750

- The ceremony setup fee includes the use of the bridal suite two hours prior to guest-arrival
- Ceremony rehearsals are not included or permitted on site prior to the day of the event.

Notes:

- All parties will be subject to food and beverage minimums. Friday and Sunday minimums are set at \$10,500.00 and Saturday minimums are \$12,500.00.
- Overtime is available for Sunday events only at \$1,000.00 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 90 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 50 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.

2017-2018 Season	
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*

* 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 non-tented parties will be subject to food and beverage minimums of \$6,500.00.
- 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 offering your guests a choice of two entrees. 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.
- Your dining package will include:
 - Elegant white-rim china, all necessary glassware, stemware, and European-sized flatware
 - Dining tables with elegant full-length white 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: \$10,500
- Saturday or Holiday Sundays: \$12,500
- 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).



Sample Menus

You will have the option to offer your guests a choice between two entrees; requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menu packages include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake and a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should stand to give you an idea of the pricing options you have to choose from. All menu items are interchangeable.

Sample Menu #1

Roasted Beet & Goat Cheese Salad with Field Greens, Toasted Pistachios & Maple Vinaigrette

~

Pan Seared Hunter Style Statler Chicken Breast with Roasted Seasonal Mushrooms, Cipollini Onions, Smoked North Country Bacon and Tarragon Velouté

~

Parsnip-Potato Puree

Roasted Brussels Sprouts with Chestnut Brown Butter

\$92.00 per person

Sample Menu #2

Field Green Salad with Asparagus Tips, Vidalia Onion, Hazelnuts & Champagne Vinaigrette

~

Red Wine & Apricot Braised Beef Short Ribs

~

Garlic and Herb Roasted Fingerling Potatoes
Sautéed Kale with Vidalia Onion

\$100.50 per person

Sample Menu #3

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

~

Seared Beef Tenderloin with Great Hill Blue Cheese and Bacon Compound Butter (medium rare)

~

Sweet Potato Hash with Scallion, Onion & Garlic
Sautéed Green Beans with Herb Butter

\$101.50 per person

Sample Menu #4

Baby Arugula Salad with Roasted Pecans, Fresh Burrata & Maple Vinaigrette

~

Seared Faroe Island Salmon with Extra Virgin Olive Oil, Local Tomato Confit & Fresh Salsa Verde

~

Grafton Cheddar Scalloped Potatoes
Sautéed Seasonal Gibbet Hill Farm Vegetables

\$96 per person

Sample Menus

You will have the option to offer your guests a choice between two entrees; requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menu packages include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake and a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should stand to give you an idea of the pricing options you have to choose from. All menu items are interchangeable.

Sample Menu #5

Gibbet Hill Farm Pickup Salad with Herb
Vinaigrette

~

**Fresh Cavatelli with Fat Moon Farm
Mushrooms, Roasted Tomatoes and Arugula**

\$90.50 per person

Sample Menu #7

Baby Spinach Salad with Local Strawberries,
Golden Raisins, Cinnamon Spiced Pecans,
Westfield Farms Goat Cheese & Tart Cherry
Vinaigrette

~

**Pan Seared Local Cod with Charred Leeks, Fat
Moon Farm Mushrooms & Andouille Sausage
Crumbles**

~

Celery Root and Potato Puree
Maple-Glazed Heirloom Carrots

\$96.50 per person

Sample Menu #6

Romaine Hearts and Teardrop Tomatoes with
Applewood Smoked Bacon, Cabot Sharp Cheddar
& Homemade Buttermilk Ranch Dressing

~

**Grilled Boneless Ribeye Steak with
Caramelized Shallot Compound Butter
(medium rare)**

~

Sea Salt Roasted Baby Redskin Potatoes
Grilled Asparagus

\$99.50 per person

Sample Menu #8

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

~

**Free-Range Statler Chicken Breast with Cabot
Sharp Cheddar, Artichokes, Roasted Fennel &
Herb Beurre Blanc**

~

Leek and Fontina Redskin Potato Gratin
Grilled Baby Squashes

\$92.50 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

Fennel Seared Scallops
with Pancetta & Potato
Purée

Coriander-Scented Fried
Clams with Sriracha Mayo
and Cilantro-Ginger Sambal

Smoked Salmon Canapé with
Lemon Crème Fraîche, Dill
& Salmon Roe on Rye Toast

Fried Triple Cream Brie with
Fireside Lime-Apricot Jam

Artichoke-Charred Leek
Fonduta on 3-Seeded Ficelle

Seared Tuna with Saffron-
Aioli & Blood Orange
Gastrique on Charred
Focaccia Bread

Zucchini Fritter with
Buttermilk Ranch &, Dill

Maine Lobster BLT
on Buttery Toasted Brioche

Peppered Beef & Great Hill
Blue Cheese Fondue

Grilled White Pizzetta with
Asparagus, Mushrooms,
Caramelized Onion and
Garlic Confit, Shaved
Parmesan & Fresh Herbs

Crispy Fried Calamari with
Rice Flour & Jalapeno Aioli
in a Bamboo Cone Cup

Jumbo Lump Crab Meat in
English Cucumber Cup with
Crab Louie Sauce & Tobiko

Chicken Pot Pie Bite with
Farm Vegetables and Yukon
Gold Potato Puree

Hubbardston Capri with
Butternut Arancini & Sweet
Onion Jam

Miniature Jumbo Lump Crab
Cakes with Rémoulade

Mixed Mushroom Tartlet
with Sweet Garlic Custard

Pumpkin Bisque Shooter
with Maple Crème Fraîche &
Spiced Pumpkin Seeds

Craft Stout Braised Beef
Short Rib on Scratch Soda
Bread with Parsnip-Potato
Purée

Day Boat Scallops with
Smoked Bacon

Oyster Po' Boy Slider
on Grilled Scratch Brioche
Slider Bun with Mache
Greens & Rémoulade

New England Lobster Roll
on a Traditional Toasted Bun

Stationary Display Hors d'oeuvres

In addition to your passed Hors d'oeuvres, stationary displays may be added to your cocktail hour. These items represent an upgrade to your package.

Baked Brie with Seasonal Jams & Preserves

Served with French Baguette & Assorted Crackers
\$75.00 each (feeds 25 people)

Fireside Pretzel Bites

Fresh 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

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
\$8.00 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

Artisan Cheese Fondue Display

Seasonal Vegetables, Grilled Baguette, Scratch
Pretzel Bites
\$8.00 per person

Charcuterie Table

Prosciutto di Parma, Hard Salami, Spicy Sopressata,
Triple Crème, Grafton Cheddar, Great Hill Blue
Cheese, Fennel Salad with Lemon and Olive Oil,
Cornichons, Olives, Coarse Mustard, Jam, Dried
Fruit, Honey & Grilled Sourdough
\$10.00 per person

Additional Dessert Options

While a traditional European-style wedding cake is included in your package, dessert stations or trays of confections can be added to supplement your cake or as a replacement.

Cider Donut Muffins

Warm Cider Doughnut Muffins served with Cinnamon Sugar
(this makes a great offering to welcome your guests to your ceremony site, as well)

\$4.50 per person

Gelato Station

Choice of Three Flavors: Pistachio, Strawberry, Chocolate, Coconut or Vanilla
Served with 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

\$9.50 per person

Trio of Miniature Whoopie Pies

Gingerbread, Red Velvet & Chocolate

\$5.00 per person

Assorted Homemade Pie Station

Choice of Three: Apple, Apple-Cranberry, Blueberry, Strawberry Rhubarb, Pecan,
Pumpkin

\$6.00 per person – a la mode: add \$3.50 per person

Ice Cream Sundae Station

Choice of Three Flavors: Vanilla, Chocolate, Coffee, Chocolate Chip, Mint
Chocolate Chip, Strawberry, Cookie Dough
Served with Hot Fudge, Caramel Sauce, Chocolate and Rainbow Sprinkles, M&M's,
Candied Walnuts, Heath Bar Crumbles, Oreo Crumbles, Cherries & Whipped Cream

\$7.50 per person

Chef's Selection of Miniature Pastries

May include but not limited to Espresso Chocolate Tortes, Carrot Cake, Cream Puffs
and Cannoli

\$7.50 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 licensing, staffing, 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 in addition to the bar setup fee.
- 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).