

THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS

2021-2022 Venue Rental and 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 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.

Tented Weddings & Events

Weddings and events are held in an elegant sail cloth 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 from 5pm to 10pm. All 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 44' x 83' white, sail cloth tent accommodates up to 180 guests.
 - Tent heaters, fans and lighting upgrades are available at an additional cost.
- Exclusive use of the surrounding grounds, the terrace and formal gardens.
- Parking for up to 80 cars.

2021-2022 RENTAL FEES

ESTATE HOUSE & TENT	Venue Rental Fee	Tent Fee	Menu Package Minimum
Friday:	\$3,300	\$2,000	\$9,000**
Saturday or Holiday Sunday:	\$4,300	\$2,000	\$13,500**
Sunday:	\$2,900	\$2,000	\$9,000**
Trustees of Reservations			
Supporting-Level Membership:	\$165*		

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

** Menu package minimums include food only and do not include rental fees, ceremony fees, tent fees, taxes, gratuities or alcohol.

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.

- 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).
- Overtime is available, at the beginning of your event only, for \$1,000 per hour.

Ceremony Setup Fee: \$750* *Ceremony rehearsals are not included or permitted on site prior to the day of the event.

- The ceremony setup fee includes:
 - 30 minutes added to your rental with guests invited to arrive 30 minutes prior to your ceremony start time
 - The use of the bridal suite two hours prior to guest-arrival
 - The use of our folding white garden chairs

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 accommodations, 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, timeline management, ceremony coordination and outside vendor support as needed.
- Your dining package will include:
 - Event Manager to supervise all staff and vendor activities
 - 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 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

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

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

Sample Menu #1

Field Greens, Brie & Raspberries
Spiced Pecans, White Balsamic Vinaigrette

-

Herb Roasted Free-Range Statler Chicken
Celery Root Purée, Shaved Fennel Salad,
Lemon Jus

-

Snap Beans, Peas, Broccoli Rabe, Chili and Garlic
Sea Salted Red Skin Potatoes and Caramelized Onion

\$110.50 per guest

Sample Menu #2

Gibbet Hill Farm Pickup Salad
Herb Vinaigrette

-

Seared Faroe Island Salmon
Caramelized Fennel, Lemon Chive Beurre Blanc

-

Baby Zucchini, Sunburst Squash, Baby Carrot,
Cipollini
Orzo, Feta, Kalamata, Tomato, Red Onion

\$114.50 per guest

Sample Menu #3

Caprese Salad
Tomato, Fresh Mozzarella, Basil, Aged Balsamic
Reduction

-

Seared Atlantic Halibut
Fennel Cream

-

Garlic & Herb Roasted Baby Carrots
Celery Root & Potato Mash

\$122.50 per guest

Sample Menu #4

Field Greens & Local Apples
Westfield Farms Goat Cheese, Dried Cranberries,
Spiced Pecans, Maple Vinaigrette

-

Free Range Statler Chicken Breast
Parsnip Purée, Apple-Sage Chutney

-

Spiced Butternut, Dried Cranberries, Pepitas
Roasted Root Vegetables, Celeric, Sweet Potatoes,
Parsnips

\$111.50 per guest

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

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

Sample Menu #5

Baby Spinach & Strawberries
Spiced Pecans, Golden Raisins, Great Hill Blue
Cheese, White Balsamic Vinaigrette
-
Miso Roasted Native Cod
Sweet Corn Purée
-
Asparagus, Haricot Vert, Sweet Pea
Oven Roasted Garlic & Herb Fingerling Potatoes

\$116.50 per guest

Sample Menu #6

Summer Burrata Salad
Heirloom Tomato, Native Corn, Braised Apricots,
Basil & Mint, Frisée & Radicchio Garnish, White
Balsamic Vinaigrette
-
Black Garlic Dijon Crusted Lamb Loin
Rosemary Lamb Jus
-
Herb Butter Green Beans
Parmesan Barley Risotto

\$124.50 per guest

Sample Menu #7

Romaine, Applewood Smoked Bacon, Tomatoes
Aged Cheddar, Buttermilk Ranch
-
Grilled Beef Tenderloin Filet
Caramelized Shallot & Red Wine Demi Glace
-
Roasted Brussels Sprouts, Bacon & Cider Gastrique
Wild Mushroom Farro

\$125.50 per guest

Sample Menu #8

Baby Spinach & Roasted Yellow Beets
Westfield Farms Goat Cheese, Salted Cashews,
Honey Vinaigrette
-
Red Wine & Apricot Braised Short Rib
-
Roasted Parsnip & Sweet Potato, Dried Cherries
White Cheddar Polenta

\$120.50 per guest

PASSED HORS D'OEUVRES

Our dinner packages include five hors d'oeuvres to be passed during your cocktail hour. Below is a sample list of the items that are offered, this is not an exhaustive list of all of the items that are available. Some offerings carry an upcharge; please see your sales director for more information.

Pulled Chicken Taco

Cheddar, Avocado Cream, Cilantro

Fried Chicken and Waffles

Maple Butter

Tandoori Chicken Skewer

Tamarind Reduction

Buffalo Chicken Slider

Blue Cheese Dressing, Carrot & Celery Slaw, Brioche Bun

Smoked Duck & Cherry Quesadilla

Cumin, Lime, Spiced Smoked Pepper Crema

Peppered Beef Tenderloin Skewer

Great Hill Blue Cheese Fondue

Grilled Thai Beef Salad

Chili, Cilantro, Mint

Black Angus Beef Slider

Aged Cheddar, Ketchup

Red Wine Braised Short Rib

Parsnip Purée, Crispy Garlic, Pickled Onion

Black Garlic Mustard Seared Lamb Chop

Rosemary Crumble

Ahi Tuna Cone

Basil, Lemon, Black Garlic

New England Lobster Roll

Chilled Lobster Salad, Griddled Bun

Alaskan King Crab

Chive Beurre Blanc

Applewood Smoked Bacon Wrapped Scallops

Local Oyster on the Half Shell

Classic Mignonette

Lobster Bisque

Maine Crab Cakes

Sriracha Remoulade

Chilled Jumbo Shrimp Cocktail

Spicy Tuna

Scallion Pancake, Sweet Soy, Pickled Ginger

Smoked Salmon

Everything Bagel Crisp, Caper Cream Cheese

Fried Local Whole-Belly Clams

Sriracha Mayo

Maine Lobster BLT

Crispy Bacon, Arugula, Tomato, Brioche

Kurobuta Pork Belly Slider

Pineapple-Lime Slaw, Sriracha Mayo, Bourbon Glaze, King's Hawaiian Bun

Thai Pork Meatball

Garlic & Ginger Soy

Barbeque Pulled Pork

Coleslaw, Brioche

Bacon Wrapped Dates

Toasted Almond, Blue Cheese Cream

Parmesan Truffled Pommes Frites

Local Mushroom & Gruyere Pastry

Tomato Soup

Aged Cheddar Grilled Cheese

Miniature Cheese Board

Crème de Brie, Fig, Pistachio

Garlic & Chili Szechuan Cauliflower

Black Bean & Poblano Taco

Salsa Verde, Pickled Onion

Confit Grapefruit & Endive

White Bean, Spiced Chickpea

Artichoke & Charred Leek Fonduta

STATIONARY HORS D'OEUVRES DISPLAYS

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

Artisan Cheese Board

Clothbound Cheddar, Humboldt Fog Goat,
Manchego Sheep, Danish Blue, Brie
Dried Fruit, Preserves, Toasts & Crackers
\$10.00 per guest

Gibbet Hill Farm Vegetable Crudités

Seasonal Selection, such as:
Baby Carrots, Romanesco, peppers, Asparagus,
Radish, Sugar Snap Peas & Local 100 Tomatoes
Roasted Garlic Hummus
\$7.50 per guest

Local Raw Bar

Oysters on the Half & Jumbo Shrimp
Mignonette, Cocktail Sauce, Lemon, Horseradish
\$15.00 per guest

RAW BAR ADD ONS:

Additional Local Oysters or Shrimp \$4.00 per piece
Countneck Clams \$3.00 per guest
Jonah Crab Claws \$4.00 per guest

Antipasto Display

Salami, Capicola, Marinated Mushrooms, Mixed
Olives, Roasted Eggplant, Pepperoncini, Heirloom
Tomato, Pepper Drops, Artichoke & Fennel Salad,
Aged Provolone, Mozzarella, White Bean Dip
Crostinis and Grissini
\$11.00 per guest

Mediterranean Mezze

Caponata, Artichoke & Fennel Salad, Marinated
Olives, Capers, Cherry Tomatoes, Pepper Argo Dolce,
Marinated Mushrooms, Fresh Mozzarella, Feta,
Hummus, Crostinis & Soft Pita
\$10.00 per guest

Burrata Bar

Pepperonata, Heirloom Tomato, Native Corn, Mixed
Olives, Pickled Onion, Marinated Apricots, Roasted
Peaches, Strawberries, Pistachios, Pecans, Basil, Mint,
White Balsamic Vinaigrette, Extra Virgin Olive Oil,
Lemon Juice, Pesto Baguette
\$12.00 per guest

Charcuterie

Spicy Sopressata, Capicola, Hard Salami,
Pâté de Campagne, Grafton Cheddar, Parmesan,
Cured Olives, Grainy Mustard, Cornichons
Rustic Baguette and Herbed Flatbread
\$12.00 per guest

Middle Eastern Mezze

Israeli Salad, Chickpea Salad, Baba Ganoush,
Tabbouleh, Falafel, Whipped Goat Cheese, Spicy Feta,
Hummus, Sriracha, Tzatziki
Naan and Crispy Pita
\$10.00 per guest

Bruschetta Bar

Kalamata Olive Tapenade, White Bean Dip, Garlic &
Herb Ricotta, Crumbled Goat Cheese, Fresh
Mozzarella, Heirloom Tomato, Basil, Arugula, Grilled
Artichoke, Shaved Fennel
Genoa Salami, Crumbled Bacon, Toasted Almonds,
Golden Raisins, Pine Nuts,
Garlic Rubbed Ciabatta and Focaccia
\$11.00 per guest

ADDITIONAL DESSERT OPTIONS

In addition to a custom European-style wedding cake, dessert stations or trays of confections can be added during the coffee and tea service. If you are not interested in having a full-sized wedding cake Fireside Catering can provide a 10" cutting cake. Additional desserts can be added as a supplement to your cake or as a replacement.

STATIONS

Gelato Station

Lemon, Vanilla & Chocolate Gelato
Sugared Cherries, Pistachios, Waffle Cookie, Ganache
\$12.00 per serving

Cookies & Brownies Station

choose 3
Double Chocolate Chip Brownie
Chocolate Chip Cookie
Oatmeal Coconut Cookie
Brown Sugar Maple Cookie
\$6.00 per serving

Blueberry Shortcake Station

Lemon Lavender Biscuit, Blueberry Compote,
Lemon Whipped Cream
\$9.00 per serving

Ice Cream Sundae Bar

Vanilla, Coffee, Chocolate Chip Ice Cream
Brownie Bits, Toffee, Toasted Almonds, Fresh
Strawberries, Cherries
Hot Fudge, Caramel Sauce, Whipped Cream
\$10.00 per serving

Individual Apple Crisp

Maple Crème Anglaise
\$7.00 per serving

Country Pies

choose 3
Apple Crumb, Pecan, Pumpkin, Cherry, Strawberry
Rhubarb, Blueberry, Chocolate Cream
Vanilla Ice Cream, Whipped Cream
\$10.00 per serving

Cider Donuts

Cinnamon Sugar
presented in individual paper bags
\$4.00 per serving

Kane's Donuts Table

\$6.00 per serving

Milk & Cookies Station

Chocolate Chip, Oatmeal Coconut,
Brown Sugar Maple
Ice Cold Milk
\$8.00 per serving

10" Cutting Cake

choose 1
Chocolate Cake, Chocolate Buttercream
Vanilla Cake, Vanilla Buttercream
Carrot Cake, Cream Cheese Frosting
\$80.00 per cake

ADDITIONAL DESSERT OPTIONS

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BITES

Chocolate Dipped Salted Caramel Rice Krispie Treat \$5.00 per serving	Chocolate Ganache & Caramel Tartlet Sea Salt Sprinkle \$4.00 per serving	Raspberry Chocolate Truffle \$4.00 per serving
Chocolate Dipped Strawberry \$4.00 per serving	Espresso Pots de Crème Almond Biscotti Bite, Apricot \$5.00 per serving	Classic Chocolate Truffle \$4.00 per serving
Classic Chocolate & Vanilla Whoopie Pie \$4.00 per serving	Summer Peach Pavlova Peach Chutney, Mint Cream \$4.00 per serving	Classic Cannoli \$4.00 per serving
Chocolate Chip & Banana Whoopie Pie Cookie-Butter Cream Filling \$4.00 per serving	Miniature S'mores Cupcake Graham Cracker Cupcake, Chocolate, Toasted Marshmallow Frosting \$4.00 per serving	Chocolate Chip Cannoli \$4.00 per serving
Oatmeal Cookie & Salted Caramel Butter Cream Whoopie Pie \$4.00 per serving	Miniature Red Velvet Cupcake Cream Cheese Frosting \$4.00 per serving	Pistachio Cannoli \$4.00 per serving
Pumpkin Cheesecake Bite Boozy Cherry \$4.00 per serving	Miniature Chocolate Cupcake Vanilla Frosting \$4.00 per serving	Lemon Cannoli \$4.00 per serving
Individual Vanilla & Honey Crème Brûlée Edible Flower \$5.00 per serving	Hibiscus & Strawberry Curd Tartlet Meringue Garnish \$4.00 per serving	Strawberry Mousse Cream Puff White Chocolate Glaze \$4.00 per serving
Individual Chocolate Ancho Crème Brûlée Cinnamon Dust \$5.00 per person	Chocolate Champagne Truffle \$4.00 per serving	Earl Grey & Blueberry Cream Puff White Chocolate Glaze \$4.00 per serving
		Honey & White Chocolate Mousse Cream Puff \$4.00 per serving
		Espresso Pots de Crème Almond Biscotti Bite, Apricot \$5.00 per serving

SNACKS

Available as an upgrade to accompany your standard package.
All offerings can be presented as pre-ceremony and/or late night snacks.

Fresh Berries

In bamboo cones
\$4.00 per guest

Bacon Bourbon Chex Mix

In individual glass jars
\$4.50 per guest

Sea Salt and Rosemary Potato Chips

In individual paper bags
\$3.00 per guest

Honey Roasted Nuts

In individual glass jars
\$6.50 per guest

D.I.Y. Trail Mix Display

Sweet, Spicy, Salty, Crunchy & Chewy
Presented with Paper Bags
\$6.50 per guest

Popcorn Bar

Sea Salt & Butter, Spiced Caramel, Garlic Parmesan
Presented with Bamboo Cones
\$4.00 per guest

Miniature Soft Pretzel

Whole Grain, Ball Park and Honey Mustard
\$3.50 per guest

Maple & Cayenne Candied Bacon

\$4.00 per guest

Soy Ginger Lo Mein

Julienne Vegetables
\$6.00 per guest

Pad Thai Style Rice Noodles

Shredded Carrot, Bean Sprouts, Scallions
\$6.00 per guest

Spicy Udon

Shiitake Mushroom, Red Pepper, Napa Cabbage
\$6.00 per guest

BEVERAGE STATIONS

A beautiful beverage display to welcome your guests to your ceremony. Included in package with ceremony on site.

Basil-Infused Lemonade

Fresh Lemon

Lemon, Cucumber & Mint Water

Hibiscus Orange Water

Old Fashioned Lemonade & Iced Tea

Fresh Lemon

Apple Cider Station

Hot Chocolate Station

Whipped Cream, Miniature Marshmallows, Shaved Chocolate, Peppermint Sticks

BEVERAGE & BAR SERVICE

Consumption Bar

The host of the function is charged based on the total number of drinks consumed.

Drink price is on a per drink basis and is tracked by the bartender. An estimated per person bar cost of \$30 per adult and \$4.00 per child is collected upfront. The client is invoiced for any amount owed or is reimbursed any overage following the event. Beverage prices include setup, ice, bar garnish and glassware as well as liquor liability insurance.

*Specialty drinks not available for consumption bar.

Open Bar

The host of the function is charged a flat rate per person. The total price is based on the guaranteed guest count and drinks are unlimited for guests. Note that guests under 21 years of age will be given a reduced price of \$4.00 for unlimited consumption of soft drinks only. Open bar includes 4.5 hours of service, setup, ice, bar garnish and glassware as well as liquor liability insurance.

Full Bar: \$35.00/person

Beer & Wine Only: \$28.00/person

*Open bar packages include beverages passed during cocktail hour, wine poured with dinner and a sparkling wine toast

Please Note;

- Bar service to end one half hour prior to the conclusion of any event. Soft drinks will be served through the remainder of the event. If you wish to extend your rental, extra bar service may apply.
- 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).

FIRESIDE CATERING BAR MENU

Liquor

Grey Goose
Tito's
Bombay Sapphire
Tanqueray
Bacardi Superior
Captain Morgan
Jack Daniels
Balvenie 12yr.
Bulliet Bourbon
Bulliet Rye
Olmeca Altos

Beer

Bud Light
Sam Adams Boston Lager
Corona
Ipswich Ale
Newburyport Sessions IPA

Wine | Choose 4

Barone Fini Pinot Grigio,
Valdadige, Italy
Jacob's Creek "Reserve"
Chardonnay, *Adelaide Hill,*
Australia

Chateau Nicot Rose, Bordeaux,
France
Rickshaw Pinot Noir, *California*
Broadside Cabernet Sauvignon,
Paso Robles, California
Silver Palm Cabernet Sauvignon,
North Coast, California

Sparkling | Choose 1

Kenwood Yulupa, *Sonoma Valley,*
California
Ruffino Prosecco, *Trieste, Italy*

Specialty Cocktails

Your choice of 2 specialty cocktails are included in the cost of the open full bar package only.
Specialty drinks not available on consumption basis or in the open beer + wine bar package.

Blackberry Margarita

Tequila Blanco, Blackberry, Orange Liqueur, Lime

Mint Julep Sour

Bourbon, Mint, Sugar, Lemon

10 Year Punch

Inspired by Fireside's 10+ years of service
Rum, Batavia Arrack, Fruit Juices, Bitters

Respect Your Elders

Gin, Elderflower, Rosemary, Lime

Dalliance

Vodka, Thyme, Strawberry, Elderflower, Lemon, Bubbles

Mass Mule

Vodka, Ginger Beer, Cranberry Lime

Blood Orange Sangria

White wine, Brandy, Blood Orange, Apricot

Fall Spiced Sangria

Red Wine, Clove, Cinnamon, Brandy, Citrus