

We are pleased that you are considering Longfellow's Wayside Inn as the premier site to celebrate your upcoming wedding.

The Wayside Inn is a Massachusetts Historic Landmark and the oldest operating Inn in America. Licensed in 1716, we continue to provide food, drink and lodging to travelers from around the world. Our grounds are comprised of a Grist Mill where we grind our grain for the flour used in your fresh Grist Mill Bakery Baskets; the Redstone Schoolhouse, made famous by Mary and her Little Lamb; and the air-conditioned Martha Mary Chapel, built by Henry Ford in memory of his mother-in-law and mother. All of this is surrounded by 120 acres of meadows and protected woodlands.

We offer two phenomenal locations for your Wedding Reception: either our Main Dining Room or our Canopy Tent. Our Main Dining Room inside the historic Inn has a wonderful ambience, seating 80-110 guests in the months of January through November. Our gorgeous 40' x 100' peaked white tent is located next to a large English Country Garden overlooking Josephine's Pond with its towering weeping willows. The tent is available from mid-May through mid-October and can accommodate 100-200 guests.

As a non-profit historic trust we strive to maintain the feeling and warmth that Longfellow found here so many years ago, and hope that we have the opportunity to show you the hospitality that has made this Inn so unique and popular for hundreds of years. Hardly a day will pass that we are not able to create and share in the celebration of an anniversary or wedding. Our quiet elegance and rustic charm provides the perfect setting for weddings that one dreams about...And we look forward to yours!

Yours truly,

Longfellow's

The Wayside Inn Functions Team

WAYSIDE INN

Room Rental Costs

Main Dining Room

Capacity 80-120 Guests

Afternoon Reception

12:00pm - 4:00pm

January - September & November

\$1,500

October

\$2,500

Evening Reception

6:00pm - 11:00pm

January - September & November

\$2,000

October

\$3,000

Tent

Capacity 100-200 Guests

5 Hour Period Ending by 10:00pm

Mid-May – Mid-October

\$5,000

Discounts available for non-prime days

Additional Information:

- A \$2,000 non-refundable deposit is required in order to reserve a date for all above function space with either a personal or bank certified check.
- A second non-refundable deposit will be required with either a personal or bank certified check.
- The remaining balance of your function is due one week prior to the day of the event with a bank certified check.
- An estimated guest count is require two weeks prior to the date of your function.
- A guaranteed guest count is required four business days prior to the event.





Longfellow's
WAYSIDE INN

Tent and Main Dining Room Weddings

Our Packages Include:

Personal Wedding Coordinator
Wedding Hostess for your Special Day

Elegant Meal
Wine or Champagne Toast
Cheese and Fruit Display
Vegetable Crudités Display
Homemade Grist Mill Bakery Basket

White Table Linen with a Napkin Color of Your Choice

Dance Floor
Tables and Chairs

Tiered Wedding Cake

One complimentary overnight guest room for the Wedding Couple that evening at Longfellow's Wayside Inn or the Wayside Carriage House Inn

Special Wedding Package Rates for out of town guests at Longfellow's Wayside Inn and the Wayside Carriage House Inn.

•For any guest with a food allergy please let your Wedding Coordinator know ahead of time. Please have the guest identify themselves to their server.

*•Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness**



The Martha Mary Dinner

\$59.95 per person

Grist Mill Bakery Basket

First Course

Select One

Salad of Mixed Field Greens

Wayside Clam Chowder

Traditional Caesar Salad*

Main Course

Select Two

Sliced London Broil* with Sherry Mushroom Sauce

Baked Boston Schrod with Lemon Butter

Roast Turkey with Sausage and Cornbread Stuffing and Giblet Gravy

Boneless Breast of Chicken with Cranberry Walnut Stuffing

Fillet of Sole with Shrimp and Crabmeat Stuffing and Lobster Sauce

Herb Roasted Pork Loin with Peach Glaze

Yankee Pot Roast with Jardiniere Sauce

Vegetarian options available upon request

Entrees are served with the Chef's choice of appropriate starch and fresh seasonal vegetables

Dessert

Tiered Wedding Cake

Served with Regular and Decaf Coffee and Tea

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Longfellow Wayside Inn Functions.



Colonial Buffet

\$69.95 per person

Grist Mill Bakery Basket

Served

Select One

Salad of Mixed Field Greens
Wayside Clam Chowder
Traditional Caesar Salad*

Medley of Seasonal Fruits
Penne Pasta Salad with Garden Vegetables
Assorted Baby Grape Tomatoes with Fresh Mozzarella Salad

Select Two

Sliced London Broil* with Sherry Mushroom Sauce
Baked Boston Schrod with Lemon Butter
Herb Roasted Pork Loin with Peach Glaze
Fillet of Sole with Shrimp and Crabmeat Stuffing and Lobster Sauce
Chicken Piccata with Lemon Caper Sauce
Yankee Pot Roast with Jardiniere Sauce
Chicken Pot Pie

Accompanied by the Chef's choice of appropriate starch and fresh seasonal vegetables

Dessert

Tiered Wedding Cake
Served with Regular and Decaf Coffee and Tea

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Longfellow Wayside Inn Functions.



The Howe Dinner

\$69.95 per person

Grist Mill Bakery Basket

First Course

Select One

Shrimp Cocktail
Wayside Clam Chowder
Maine Crab Cakes
Homemade Soup du Jour

Second Course

Select One

Salad of Mixed Field Greens
Traditional Caesar Salad*
Wedge of Iceberg with Crumbled
Wensleydale Cranberry Stilton

Main Course

Select Two

Roast Prime Rib of Beef* with Au Jus
Baked Boston Schrod with Lemon Butter
Parmesan Crusted Chicken Breast with Spinach and Supreme Sauce
Baked Stuffed Shrimp with Sherry and Parmesan Ritz Crackers
Chicken Piccata with Lemon Caper Sauce
Dijonaise Encrusted Baked Salmon

Vegetarian options are available upon request

Entrees are served with the Chef's choice of appropriate starch and fresh seasonal vegetables

Dessert

Tiered Wedding Cake
Served with Regular and Decaf Coffee and Tea

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Longfellow Wayside Inn Functions.



Longfellow Buffet

\$79.95 per person

Grist Mill Bakery Basket

Served

First Course

Select One

Shrimp Cocktail
Wayside Clam Chowder
Maine Crab Cakes
Homemade Soup du Jour

Second Course

Select One

Salad of Mixed Field Greens
Traditional Caesar Salad*
Wedge of Iceberg with Crumbled
Wensleydale Cranberry Stilton

Medley of Seasonal Fruits
Tortellini Salad with Garden Vegetables
Fresh Mozzarella Salad with Basil Vinaigrette and Assorted Baby Grape Tomatoes

Select Three

Roast Prime Rib of Beef* with Au Jus
Dijonaise Encrusted Baked Salmon
Fillet of Sole with Shrimp and Crabmeat Stuffing and Lobster Sauce
Roast Turkey with Sausage and Cornbread Stuffing and Giblet Gravy
Chicken Piccata with Lemon Caper Sauce
Baked Boston Schrod with Lemon Butter

Accompanied by the Chef's choice of appropriate starch and fresh seasonal vegetables

Dessert

Tiered Wedding Cake
Served with Regular and Decaf Coffee and Tea

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Longfellow Wayside Inn Functions.



The Wayside Dinner

\$89.95 per person

Passed Hors D'oeuvres

Total of 4 Pieces Per Person

Scallops Wrapped in Bacon

Parmesan Crusted Artichoke Hearts

Petite Beef Wellington

Phyllo Wrapped Asparagus with Asiago Cheese

Grist Mill Bakery Basket

First Course

Select One

Shrimp Cocktail

Wayside Lobster Bisque

Maine Crab Cake

Homemade Soup du Jour

Second Course

Select One

Salad of Mixed Field Greens

Traditional Caesar Salad*

Wedge of Iceberg with Crumbled

Wensleydale Cranberry Stilton

Main Course

Select Two

Lobster Casserole with a Sherry Crumb Topping

Roast Half Duck with Plum Sauce

Filet Mignon* with a Brandy Mushroom Sauce

Sautéed Chicken Breast with Artichoke and Spinach

Surf and Turf 1 ~ Petite Filet* with Butter Poached Half Lobster Tail

Surf and Turf 2 ~ Petite Filet* with Baked Stuffed Shrimp

Roast Tenderloin of Beef* with Roasted Red Peppers and Demi Glaze

Hazelnut and Panko Encrusted Halibut

Vegetarian options are available upon request

Entrees are served with the Chef's choice of appropriate starch and fresh seasonal vegetables

Dessert

Tiered Wedding Cake

Served with Regular and Decaf Coffee and Tea

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Longfellow Wayside Inn Functions.



Bountiful Buffet

\$99.95 per person

Passed Hors D'oeuvres

Total of 4 Pieces Per Person

Scallops Wrapped in Bacon
Petite Beef Wellington

Parmesan Crusted Artichoke Hearts
Phyllo Wrapped Asparagus with Asiago Cheese

Grist Mill Bakery Basket

Served

First Course

Select One

Shrimp Cocktail
Wayside Lobster Bisque
Maine Crab Cakes
Homemade Soup du Jour

Second Course

Select One

Salad of Mixed Field Greens
Traditional Caesar Salad*
Wedge of Iceberg with Crumbled
Wensleydale Cranberry Stilton

Hand Carved Watermelon Basket with Fresh Fruit
Beefsteak Tomatoes and Crumbled Blue Cheese
Marinated Mushrooms with Artichoke Hearts

Sautéed Chicken Breast with Artichoke and Spinach
Sliced Tenderloin of Beef* with Roasted Red Peppers and Demi Glaze
Chilled Half Lobster Tail with Lemon Caper Sauce
Hazelnut and Panko Encrusted Halibut

**Accompanied by the Chef's selection of appropriate starch and
fresh seasonal vegetables**

Dessert

Tiered Wedding Cake
Served with Regular and Decaf Coffee and Tea

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Longfellow Wayside Inn Functions.



Spectacular Wedding Enhancers

For your Menu

Action Stations custom designed and priced

New England Seafood Raw Bar*

Additional Hors D'oeuvres

Cake Complements: \$1.50 per person

Biscotti, Chocolate Dipped Strawberry, Ice Cream** with Chocolate Shavings

Viennese (dessert pastry) Station \$6.95 per person

Elaborate Wedding Cake \$2.95 per person

Chocolate Fountain with Accompaniments \$850

**Not available in the Tent

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Longfellow Wayside Inn Functions.

For your Experience

Martha Mary Chapel \$750

Horse and Surrey \$200

Two Heaters for the Tent \$400

(two day notification required)

Longfellow's Garden \$250

Josephine's Pond \$250

All chair and table rentals for the Pond and Garden are provided by host and there is no alternative for inclement weather .

Unique Touches

Please Inquire for Pricing

Customized Favors

Customized Gift Bags

Wayside Inn Charms



The Innkeeper's List of Displayed Hors D'oeuvres

Spinach and Artichoke Dip

Served in our Home-Made Bread Bowl
Serves up to 50 people..... \$75.00

Roasted Red Pepper Hummus

Served with Pita Chips and Assorted Crackers
Serves up to 50 people..... \$75.00

Warmed Wheel of Brie

Seasonal Fruit, Caramelized Brown Sugar and Toasted Almonds
Serves up to 50 people..... \$75.00

Chilled Mediterranean Grilled Vegetable Display

Fresh Arrangement of Zucchini, Onions, Eggplant, Peppers, and Mushrooms
Serves up to 50 people..... \$250.00

Antipasto Display

Fresh Variety of Italian Meats and Cheeses
Serves up to 50 people..... \$350.00

Smoked Seafood Display

A Selection of Seafood including Rock Shrimp, Mussels, Scallops, Bluefish and Trout with a Horseradish Dipping Sauce
Serves up to 25 people..... \$400.00

Cocktail Shrimp Display

Jumbo Shrimp Cocktail served with Zesty Cocktail Sauce and Fresh Lemon
Ordered by Individual Pieces..... \$Market Price

New England Seafood Raw Bar*

Various Fresh Traditional New England Shell Fish
Ordered by Individual Pieces..... \$Market Price

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Longfellow Wayside Inn Functions.



Innkeeper's List of Passed Hors D'oeuvres

*Ordered in Increments of 25 pieces
(Served Butler Style)*

Hot

Spanikopita	\$44.00	Scallops Wrapped in Bacon.....	\$49.00
Petite Beef Wellington.....	\$52.00	Mini Crab Cakes.....	\$50.00
Quiche Tartlets.....	\$41.00	Fried Coconut Shrimp.....	\$50.00
Skewered Chicken Satay.....	\$49.00	Risotto & Blue Cheese Croquettes.....	\$44.00
Baked Stuffed Mushrooms with Shrimp & Crabmeat.....			\$49.00
Phyllo Triangles with Caramelized Onion & Blue Cheese.....			\$41.00
Parmesan Crusted Artichoke Hearts			\$49.00
Crispy Phyllo Wrapped Asparagus with Asiago Cheese.....			\$49.00
Grilled Mini Lamb Chops.....			\$Market Price

Cold

Chilled Cocktail Shrimp.....			\$Market Price
Chicken Cashew Salad Tartlet.....			\$49.00
Smoked Salmon Canapés.....			\$50.00
Oysters or Clams on the 1/2 Shell*			\$Market Price
Endive Scoops with Lobster Salad.....			\$62.00
Assorted Fresh Sushi Rolls*			\$Market Price
Skewered Fresh Grape Tomato and Mozzarella with Fresh Basil.....			\$50.00

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Longfellow Wayside Inn Functions.



Beverages and Bar

BEVERAGES

Call Brands.....	\$6.30
Premium Brands.....	\$6.55
Domestic Beer.....	\$4.00
Imported Beer.....	\$4.95
Champagne.....	\$7.00
House Wine.....	\$7.00
Premium Wine.....	\$8.00 & up
Cognac.....	\$7.50 & up
Cordials.....	\$5.95 & up
Soft Drinks & Juice.....	\$2.00
Bottled Water.....	\$1.75

SPECIALTY PUNCHES

(Priced Per Gallon)

Non-Alcoholic.....	\$30.00
Champagne.....	\$55.00
Daiquiri.....	\$55.00
Mimosa.....	\$55.00
Wine.....	\$45.00
Poinsettia.....	\$55.00
Brandy Egg Nog.....	\$55.00
Non-Alcoholic Egg Nog.....	\$30.00
Hot Mulled Cider.....	\$30.00
Wassail Bowl.....	\$55.00

WINE & CHAMPAGNE SUGGESTIONS

(For our complete wine list and pricing please refer to our website)

Robert Mondavi Chardonnay, *California* - "Private Selection" Well Balanced, Rich and Elegant

Kendall Jackson Chardonnay, *California* - "Vintner's Reserve" Fruity with a Light Creamy Finish

Sonoma Cutrer Chardonnay, *Sonoma* - "Russian River Ranches" Ripe Peach Flavors

Cakebread Chardonnay, *Napa Valley* - "Highlights of Pear, Pineapple, and Melon

Fontana Candida Pinot Grigio, *Italy* - A Crisp and Fruity Selection

Chateau St. Michelle Riesling, *California* - Mandarin Orange and Lime Aromas

Robert Mondavi Pinot Noir, *California* - Layers of Cherry, Violet, and Spice

Robert Mondavi Merlot, *California* - Layers of Berry, Plum, and Spice

Sterling Merlot, *Napa Valley* - Deep Cherry Varietals Character and Silky Texture

14 Hands Merlot, *Washington* - Impressions of Black Fruit and Raspberry Preserves

J. Lohr "Seven Oaks" Cabernet Sauvignon, *California* - Highlights of Dark Cherry & Black Currents

Stags Leap Artemis Cabernet Sauvignon, *Napa Valley* - Cherry-Berry Flavors with a touch of Tobacco and Chocolate

Korbel Brut, *California* - A Classic American Sparkling Wine

Taittinger Domaine Carneros Brut, *California* - Complex with a Delightful Finish

Current State and Local Meal Taxes will be applied. An 18% Gratuity will be applied to all Longfellow Wayside Inn Functions.



Bar and Alcohol Policy

- All Events in either the Main Dining Room or Tent has a Bartender Fee of \$200 plus tax.
- Current State and Local Meal Taxes will be applied.
- An 18% Gratuity from Hosted Bars will be applied to all Functions.
- Prices are subject to change.
- Bars serviced in the Main Dining Room or Tent Event will close 1/2 hour before the function ends.
- Guests are not permitted to bring their own alcoholic beverages on to Wayside Inn grounds and events.
- No self-service bars are allowed.
- Bartenders are required on all bars.
- Proper I.D. is required for all events.
- We reserve the right to discontinue alcohol service to anyone at our discretion.
- We are not responsible for any lost or stolen items.



Decorating Guidelines

Decorating Procedures for the Martha Mary Chapel:

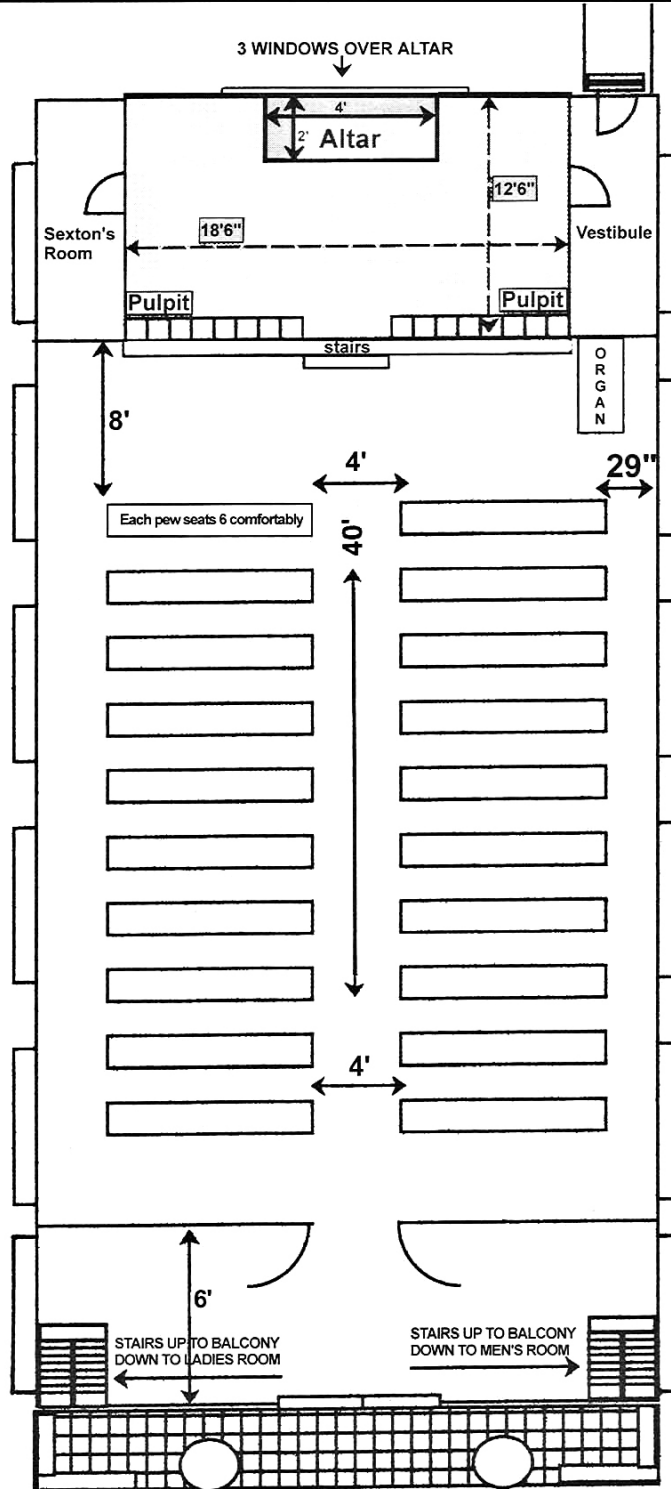
- Florists are required to deliver and arrange floral materials no earlier than 45 minutes in advance of the ceremony start time and must be finished at least 15 minutes prior to the beginning of the ceremony.
- Materials such as floral tape, 3M hooks, tacks, pins, nails, screws, etc. are not to be used and are strictly prohibited for the use inside or outside the Chapel.
- Corsages should be delivered in cellophane wrappers and properly labeled. All delivery boxes and associated refuse must be removed at the completion of floral delivery and setup.
- At the conclusion of the ceremony, it is the responsibility of the florist to arrange for removal of any flowers affixed to windows, pews, walls, and wall sconces.
- We do not permit any open flames or candles, except for a unity candle for ceremony purposes.
- No throwing of rice, confetti, bird seed, or flower petals is permitted inside or outside the Chapel.
- Pictures are permitted in the Chapel during your ceremony only, and not before or after .

Decorating Procedures for the Main Dining Room and Tent:

- Vendor delivery and arrival is one hour prior to the start time of the event.
- Entertainment arrival and setup time is one hour prior to the event.
- Please have your Entertainment Provider see the Restaurant Manager upon arrival and before unloading any equipment.
- No open flames are permitted. Candles enclosed in votives or hurricane lanterns are permitted.
- Materials such as floral tape, 3M hooks, tacks, pins, nails, screws, etc. are not to be used and are strictly prohibited for the use in the Wayside Inn or the Canopy Tent.



PARKING



Capacity: 120 Nave and 30 Balcony = 150 Total

