



Longfellow's  
**WAYSIDE INN**  
Sudbury, Massachusetts 01776

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SANDY BROWN, FUNCTION COORDINATOR • FUNCTIONS@WAYSIDE.ORG • (978) 440-9982 • WWW.WAYSIDE.ORG

We are pleased that you are considering Longfellow's Wayside Inn for your upcoming wedding.

The Wayside Inn, a Massachusetts Historic Landmark on the National Register of Historic Places, includes a Grist Mill where we continue to grind grain for the flour used in our bake shop; the Redstone Schoolhouse, made famous by Mary and her Little Lamb; the Martha-Mary Chapel, built by Henry Ford in memory of his mother-in-law and mother; as well as 120 acres of grassy fields and protected woodlands. The Inn itself is the oldest operating inn in America, licensed in 1716, and continues to provide food, drink, and lodging to the travelers of the old Post Road.

It was poet Henry Wadsworth Longfellow who immortalized the Inn in 1863 when he published his *Tales of a Wayside Inn*. One of the many notable passages in this collection of poems reads:

*As ancient is this hostelry  
As many in the land may be,  
Built in the old Colonial day  
When men lived in a grander way,  
With ampler hospitality*      -Henry Longfellow 1863

As a non-profit historic trust, we strive to maintain the feeling of warmth that Longfellow found here so many years ago, and hope that we will have the opportunity to show you the hospitality that has made this Inn so famous.

Hardly a day goes by that we aren't visited by someone celebrating an anniversary of their wedding at the Inn. Some of these couples haven't missed this celebration in over 50 years, and we hope that you too will become part of this rich tradition.

Yours truly,

A handwritten signature in cursive script that reads 'Sandy Brown'.

Sandy Brown  
Function Coordinator



## The Martha Mary Chapel



Modeled after a 19th-century Bradford, Massachusetts meetinghouse with the addition of a Christopher Wren steeple, the chapel was constructed in 1940 from timber and stone found on the Wayside Inn estate. Named in honor of Martha Bryant and Mary Ford—the mother-in-law and mother of former Inn owner Henry Ford—the Chapel decor is highlighted by an elegant, recently restored 18th-century crystal chandelier. Its otherwise simple interior exudes an understated New England charm that will beguile you and your guests. A non-sectarian Christian chapel, the Martha Mary can accommodate 120 people on the main floor and 30 in the balcony, with a total capacity of 150 guests. To help you through the planning process, brides will have access to our Preferred Vendor brochure, designed to help guide you as you arrange for those special touches, including custom floral design; music selection; festive attire; limousine service; photography; and wedding officiants. And if you're looking for a unique and beautiful reception site, the Inn's main dining room or seasonal canopy tent provides the perfect backdrop for an unforgettable celebration

Please observe the following when planning your event:

- The Chapel fee is \$750, with a \$350 deposit due within 2-weeks of the time of booking and the balance due 1-month prior to the event.
- All fees and deposits are non-refundable and non-transferable. This fee includes our sexton's services as well as a scheduled rehearsal time.
- After contacting clergy, it is the responsibility of the wedding party to schedule a rehearsal time with the function coordinator. Sextons will not conduct rehearsals.
- Strict adherence to rehearsal and ceremony times are necessary in order to insure ample time for other events scheduled at the Chapel.
- After-ceremony pictures and receiving lines are not permitted at the Chapel.
- The throwing of rice, bird seed, confetti, rose petals or other materials in or near the Martha Mary Chapel is not permitted.
- Please note that the Catholic Church will not allow a Catholic priest to perform services except in the case of Jewish/Catholic union.



## Floral Guidelines



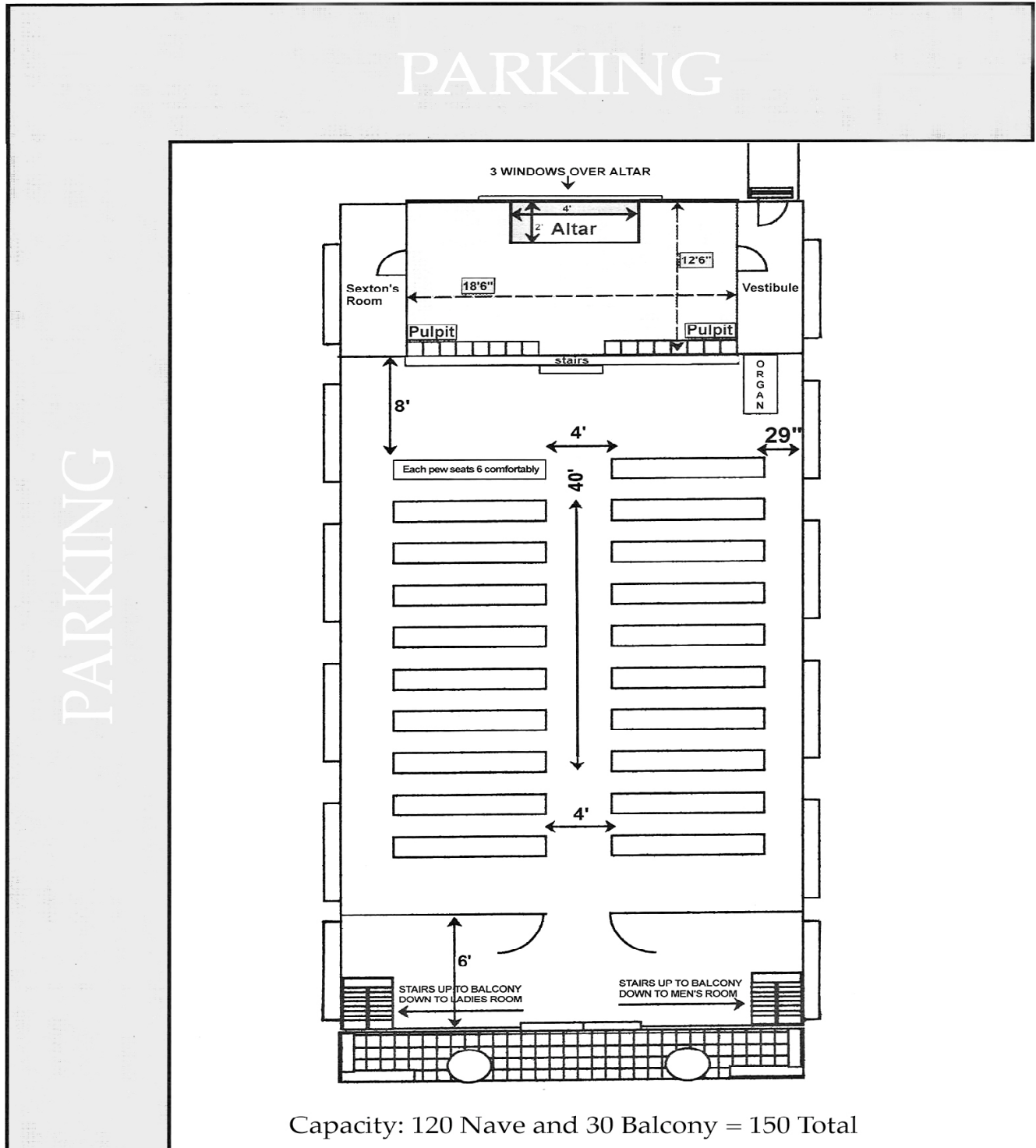
The Martha Mary Chapel is one of seven major buildings that comprise the Wayside Inn Historic Site—a Massachusetts Historic Landmark. As such, we request that all visitors experience our buildings and grounds gently. Please acquaint your chosen florist with the following guidelines so that the Chapel is properly preserved for future generations to enjoy. Your cooperation in this regard is gratefully appreciated.

Floral 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, tacks, pins, nails, screws, and other similar devices to secure floral arrangements to pews and walls are strictly prohibited.
- Corsages should be delivered in cellophane wrappers and properly labeled. All delivery boxes and associated refuse must be removed at the completion of the floral delivery. and set-up
- 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.



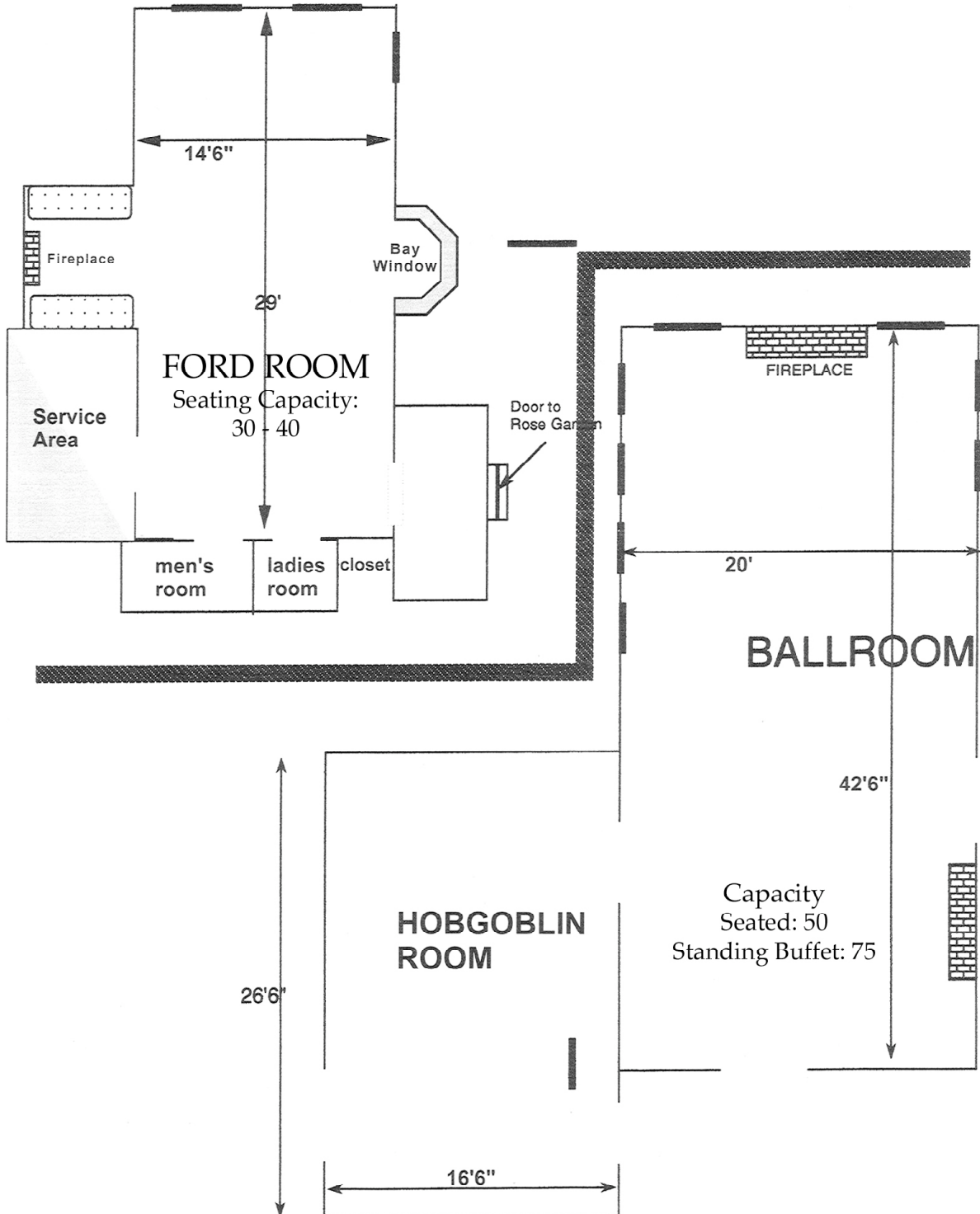
## Chapel Diagram



Capacity: 120 Nave and 30 Balcony = 150 Total



## Ballroom and Ford Room Diagrams





## Function Room Rental Rates



<u>ROOM</u>	<u>CAPACITY</u>	<u>RENTAL CHARGE</u>
Howe Room	15	\$25.00
Innkeeper's Room (walk-through)	15	\$25.00
Display Room	16	\$25.00
Old Kitchen (walk-through)	24	\$50.00
Hobgoblin Room	25	\$25.00
Ford Room	25 - 40	\$50.00
Ballroom	40 - 55	\$100.00
Main Dining Room	80 - 110	\$1,000.00
Tent Rental (May - October)	100 - 200	\$5000.00

- Function rooms are available from 12:00pm to 4:00pm and from 6:00pm to 10:30pm.
- The Main Dining Room fee includes the availability of a dance floor (dancing is not allowed in the smaller function rooms). The Main Dining Room is not available for weddings during the months of October and December.
- Walk-through rooms are used to access other rooms and therefore not entirely private.
- The tent is available for non-prime days at a reduced rate. Please speak to the function coordinator for further information.
- A 5% Mass Sales Tax will be added to all function room and tent charges.



## Tent Weddings at the Wayside Inn



Our dramatic 40' x 100' peaked white tent is located next to a large English country garden and overlooks tranquil Josephine's Pond with its towering weeping willow trees. The tent can accommodate up to 200 people, and provides a beautiful dining and dancing atmosphere to celebrate and commemorate your special day.

After you exchange vows at our historic Martha Mary Chapel, our professional staff, exceptional food, and impeccable service will combine to make an unforgettable wedding reception designed to impress you and your guests. Our wedding hostess will cater exclusively to your needs, ensuring an enjoyable and worry-free day for the entire wedding party.

Tent weddings at the Wayside Inn are available from May through October. The \$5,000 fee includes the rental of the tent, chairs and tables, linens, bathroom facilities, and dance floor. It does not include the price of food, beverage, or use of the Martha Mary Chapel. Non-prime event days are available at reduced rates. Please speak to the function coordinator for further information.

Please review the following before booking your tent function with us:

- A \$2000 non-refundable deposit is required in order to reserve a date for all tent functions.
- The balance on your tent function is due one week before the day of the event.
- A guaranteed guest count is required two weeks prior to the date of your tent function.
- Available options at additional cost include specialty linens, decorative chairs, custom lighting, auxiliary heating, and air-conditioning.



## Tent Wedding Banquet Menu

*Includes the Following:*

Bride & Groom Toasting Glasses

Candles and Bridal Linen

Champagne Toast

Guest Book

Cake Knife & Server

Wedding Cake

Fresh Flowers

• **APPETIZER** •

*One selection for the Group*

Fresh Melon Balls

New England Clam Chowder

Soup of the Day

• **SALAD** •

*One selection for the Group*

Mixed Green Salad

Caesar Salad

• **MAIN COURSE** •

*Maximum of two selection for the Group*

Roast Prime Rib of Beef, Au Jus .....	\$43.95
Filet Mignon, Brandy Mushroom Sauce.....	\$45.95
Roast Native Turkey, Sausage & Cornbread Stuffing, Giblet Gravy.....	\$39.95
Boneless Breast of Chicken, Cranberry Walnut Stuffing .....	\$38.95
Baked Salmon, with Dijonaise Crust .....	\$41.95
Baked Boston Schrod, Lemon Butter.....	\$41.95

POTATO

*One selection for the Group*

Whipped

Rice Pilaf

Oven Roasted

VEGETABLE

*One selection for the Group*

Whipped Butternut Squash

Green Beans Almandine

Orange Glazed Carrots with Cranberries

DESSERT

Wedding Cake

Coffee, Tea, Decaf

A 5% Massachusetts Meals Tax and 18% Administrative Fee will be added to the above prices. These fees do not represent a tip or service charge for wait staff, service employees or bartenders, as all wedding staff are paid hourly. Prices are subject to change. The Wayside Inn requires menu selection three weeks in advance of the Function with a guaranteed number four days prior to the event. A non-refundable deposit is required for all events.



## Colonial Tent Wedding Buffet

\$48.95



*Includes the Following:*

Bride & Groom Toasting Glasses	
Candles and Bridal Linen	Cake Knife & Server
Champagne Toast	Wedding Cake
Guest Book	Fresh Flowers

Gristmill Bakery Basket  
Mixed Green Salad with House Vinaigrette  
Medley of Seasonal Fruits  
Tortellini Salad with Garden Vegetables  
Baby Grape Tomatoes with Fresh Mozzarella Salad  
Sliced Prime Rib Au Jus  
Baked Boston Schrod with Lemon Butter  
Chicken Piccata with Lemon Caper Sauce  
Orange Glazed Carrots  
Oven Roasted Potatoes

Freshly Brewed Coffee and Selected Teas

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## Bountiful Tent Wedding Buffet

\$58.95



*Includes the Following:*

Bride & Groom Toasting Glasses	
Candles and Bridal Linen	Cake Knife & Server
Champagne Toast	Wedding Cake
Guest Book	Fresh Flowers

Gristmill Bakery Basket  
Mixed Green Salad with House Vinaigrette  
Watermelon Basket with Fresh Fruit  
Beefsteak Tomatoes & Blue Cheese  
Marinated Mushrooms with Artichoke hearts  
Cheddar Whipped Potatoes with Bacon and Scallions  
Fresh Medley of Vegetables  
Chicken Piccata  
Baked Salmon Dijonaise  
Sliced Tenderloin of Beef with Roasted Red Peppers  
Chilled Half Lobster Tail with Lemon Caper Sauce

Freshly Brewed Coffee and Selected Teas

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## Wedding Banquet Menu

*Includes the Following:*

Bride & Groom Toasting Glasses

Candles and Bridal Linen  
Champagne Toast  
Guest Book

Cake Knife & Server  
Wedding Cake  
Fresh Flowers

• **APPETIZER** •

*One selection for the Group*

Fresh Melon Balls

New England Clam Chowder  
Lobster Bisque - \$1.95 additional

Homemade Soup of the Day  
Shrimp Cocktail - \$6.00 additional

• **SALAD** •

*One selection for the Group*

Mixed Green Salad

Jerusha Peach Mold

Caesar Salad

• **MAIN COURSE** •

*Maximum of two selection for the Group*

Roast Prime Rib of Beef, Au Jus . . . . .	\$43.95
Filet Mignon, Brandy Mushroom Sauce. . . . .	\$45.95
Yankee Surf & Turf, Roast Tenderloin and Baked Stuffed Shrimp . . . . .	\$52.95
Roast Native Turkey, Sausage & Cornbread Stuffing, Giblet Gravy. . . . .	\$39.95
Boneless Breast of Chicken, Cranberry Walnut Stuffing . . . . .	\$38.95
Baked Salmon, with Dijonaise Crust . . . . .	\$41.95
Baked Boston Schrod, Lemon Butter. . . . .	\$41.95
Baked Stuffed Shrimp, Crispy Ritz Topping . . . . .	\$41.95
Lobster Casserole, Sherried Cracker Crumbs. . . . .	\$48.95

POTATO

*One selection for the Group*

Whipped

Rice Pilaf

Oven Roasted

VEGETABLE

*One selection for the Group*

Fresh Vegetable Medley  
Whipped Butternut Squash

Green Beans Almandine  
Orange Glazed Carrots with Cranberries

DESSERT

Wedding Cake      Vanilla Ice Cream with Shaved Chocolate      Coffee, Tea, Decaf

A 5% Massachusetts Meals Tax and 18% gratuity will be added to the above prices. Prices are subject to change. The Wayside Inn requires menu selection three weeks in advance of the Function with a guaranteed number four days prior to the event. A non-refundable deposit is required for all events.



## Colonial Wedding Buffet

\$48.95



*Includes the Following:*

Bride & Groom Toasting Glasses	
Candles and Bridal Linen	Cake Knife & Server
Champagne Toast	Wedding Cake
Guest Book	Fresh Flowers

Gristmill Bakery Basket  
Mixed Green Salad with House Vinaigrette  
Medley of Seasonal Fruits  
Tortellini Salad with Garden Vegetables  
Baby Grape Tomatoes with Fresh Mozzarella Salad  
Sliced Prime Rib Au Jus  
Baked Boston Schrod with Lemon Butter  
Chicken Piccata with Lemon Caper Sauce  
Orange Glazed Carrots  
Oven Roasted Potatoes

Vanilla Ice Cream with Shaved Chocolate  
Freshly Brewed Coffee and Selected Teas

Minimum of 30 persons. A 5% Massachusetts Meals Tax and 18% gratuity will be added to the above prices. Prices are subject to change. The Wayside Inn requires menu selection three weeks in advance of the Function with a guaranteed number four days prior to the event. A non-refundable deposit is required for all events.



## Bountiful Wedding Buffet

\$58.95



*Includes the Following:*

Bride & Groom Toasting Glasses	
Candles and Bridal Linen	Cake Knife & Server
Champagne Toast	Wedding Cake
Guest Book	Fresh Flowers

Gristmill Bakery Basket  
Mixed Green Salad with House Vinaigrette  
Watermelon Basket with Fresh Fruit  
Beefsteak Tomatoes & Blue Cheese  
Marinated Mushrooms with Artichoke hearts  
Cheddar Whipped Potatoes with Bacon and Scallions  
Fresh Medley of Vegetables  
Chicken Piccata  
Baked Salmon Dijonaise  
Sliced Tenderloin of Beef with Roasted Red Peppers  
Chilled Half Lobster Tail with Lemon Caper Sauce  
  
Freshly Brewed Coffee and Selected Teas

Minimum of 30 persons. A 5% Massachusetts Meals Tax and 18% gratuity will be added to the above prices. Prices are subject to change. The Wayside Inn requires menu selection three weeks in advance of the Function with a guaranteed number four days prior to the event. A non-refundable deposit is required for all events.



## Hors D'oeuvre Menu

### Cheese and Fruit Platters

Imported and Domestic Cheese Display with Fresh Fruit and Assorted Crackers

Small (10 - 35 persons) . . . . .	\$75.00
Large (35 - 60 persons) . . . . .	\$100.00

### Chilled Vegetable Tray

A Variety of Fresh Vegetables with Dipping Sauces

Small (10 - 35 persons) . . . . .	\$65.00
Large (35 - 60 persons) . . . . .	\$90.00

### Spinach and Artichoke Dip

Served in Our Own Home-Made Bread Bowl

Serves 15 - 50 persons . . . . .	\$75.00
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### Crab Dip Imperial

Served Warm with Corn Chips and Tera Vegetable Chips

Serves 15 - 50 persons . . . . .	\$95.00
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### Bowls of Snacks

Two Pound Servings Each

Wayside Snack Mix . . . . .	\$20.00
Gourmet Mixed Mix . . . . .	\$35.00
Honey Roasted Peanuts . . . . .	\$35.00

• AVAILABLE BY THE PIECE •

*Minimum 25 pieces per Selection - Prices Quoted are Per Piece*

#### Hot

Spanikopita . . . . .	\$1.65	Scallops wrapped in Bacon . . . . .	\$1.95
Chicken Wings . . . . .	\$1.65	Mini Crab Cakes . . . . .	\$2.25
Quiche Tartlets . . . . .	\$1.65	Fried Coconut Shrimp . . . . .	\$2.50
Breaded Chicken Fritters . . . . .	\$1.75	Fried Scallops . . . . .	\$1.75
Baked Stuffed Mushrooms with Shrimp & Crabmeat . . . . .	\$1.95		
Phyllo Triangles with Caramelized Onion & Blue Cheese . . . . .	\$1.65		

#### Cold

Chicken Cashew Salad Tartlet . . . . .	\$1.95	Smoked Salmon Canapés . . . . .	\$2.00
Petite Sandwich Wrap . . . . .	\$2.00	Port Wine Cheese in Phyllo Shell . . . . .	\$1.75
Chilled Shrimp Cocktail with Cocktail Sauce and Horseradish . . . . .	\$2.50		

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• BEVERAGES •

House Pour . . . . .	5.50
Call Brands . . . . .	5.95
Premium Brands . . . . .	6.45
Domestic Beer . . . . .	3.75
Imported Beer . . . . .	4.70
Champagne . . . . .	5.00
House Wine. . . . .	5.95
Cognac. . . . .	7.50 & up
Cordials . . . . .	5.50 & up
Soft Drinks & Fruit Juice . . . . .	2.25
Bottled Water . . . . .	1.75

• SPECIALTY PUNCHES •  
 priced per gallon

Non-Alcoholic . . . . .	30.00
Champagne . . . . .	55.00
Daiquiri . . . . .	55.00
Bloody Mary . . . . .	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 •

Our complete wine list is available on request

Beringer White Zinfandel, California . . . . .	19.00
Jacob's Creek, Chardonnay, South Eastern Australia . . . . .	21.00
Robert Mondavi Chardonnay, California . . . . .	22.00
Kendall Jackson Chardonnay, Napa Valley . . . . .	25.00
Sonoma Cutrer Chardonnay, Russian River Ranches. . . . .	36.00
Cakebread Cellars Chardonnay, Napa Valley . . . . .	58.00
Mercer Riesling, Columbia Valley . . . . .	28.00
Louis Jadot Pouilly Fuisse, France . . . . .	38.00
Fontana Candida Pinot Grigio, Italy. . . . .	22.00
Lange Pinot Gris, Willamette, Oregon . . . . .	32.00
Robert Mondavi Pinot Noir, California . . . . .	24.00
Louis Jadot Beaujolais-Villages, Burgundy, France . . . . .	28.00
Stonehaven Shiraz, Australia . . . . .	20.00
Jacob's Creek, Cabernet Sauvignon, South Eastern Australia . . . . .	21.00
Robert Mondavi Cabernet Sauvignon, California . . . . .	22.00
14 Hands Merlot, Washington State . . . . .	22.00
Robert Mondavi Merlot, California . . . . .	22.00
Sterling Merlot, Central Coast . . . . .	29.00
Korbel Brut, California . . . . .	33.00
Taittinger Domaine Carneros Brut . . . . .	45.00

BAR AND ALCOHOL POLICY

A 5% Mass Meal Tax and 18% Service Charge will be added to the above prices. Prices are subject to change. Parties with over 30 people require a bar set-up. Bar set-up with bartender is \$35.00 per hour. Small function rooms with bars are limited to two-hours. Bars set-up in the Main Dining Room or any Tent Event will close 1/2 hour before the function ends. No self-service bars are allowed. Bartenders are required on all bars. Proper I.D. is required for all events. Guests are not permitted to bring their own alcoholic beverages to function events. We reserve the right to discontinue alcohol service to anyone at our discretion.