

Longfellow's Wayside Inn

Make the wedding of your dreams come true.....

We are pleased that you are considering Longfellow's Wayside Inn as the site to celebrate your upcoming wedding. As a Massachusetts Historic Landmark, and the oldest operating Inn in America, the Wayside Inn has been providing food, drink and lodging to travelers from around the world since 1716. Our grounds are comprised of a Grist Mill where we grind the grain for the flour used in our fresh Grist Mill Bakery Baskets; the Redstone Schoolhouse, made famous by Mary and her Little Lamb; and the Martha Mary Chapel, built by Henry Ford in memory of his mother and mother-in-law. Surrounded by 200 acres of meadows and protected woodlands, the Wayside Inn is New England's premier destination to celebrate your very special day.

As a non-profit historic trust, we strive to maintain the feeling and warmth that Henry Longfellow found here so many years ago, and look forward to the opportunity of showing you the hospitality that has made this Inn so unique and famous 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 hope to continue that tradition with yours!

Yours truly,

The Wayside Inn Events Team

Longfellow's Wayside Inn, a Non-Profit Massachusetts Historic Landmark,



Room Rental Costs and Packages

Main Dining Room

Afternoon Reception

12:00pm - 4:00pm

Capacity 80-120 Guests

\$2,000

Evening Reception

6:00pm - 11:00pm

\$3,000

Sept. through Dec. \$3,500

Events Tent

Mid May - Mid October

5 Hour Period Ending by 10:00pm

Capacity 100-200 Guests

\$5,000

Additional Venues and Experiences

Martha Mary Chapel

\$750

Horse and Surrey

\$300

Longfellow's Garden

\$250

Militia Gun Salute

\$225

Chair and Table rentals for Longfellow Garden events are not provided by the Inn and must be arranged by the host

Package Includes:

Wedding Hostess for your Special Day

Cheese and Fruit Display

Vegetable Crudités Display

Wine or Champagne for the Toast

Homemade Grist Mill Bakery Basket

Tiered Wedding Cake

White Table Linen with choice of Napkin Color

Dance Floor

Tables and Chairs

Please see the catering menus and prices on the following pages

Discounts available for non-prime days

There is a \$200 bartender fee for all Tent and Main Dining Room receptions
Before placing your order, please inform us if a person in your party has a food allergy.

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



Room Rental Costs and Packages

Ballroom with Hobgoblin

Capacity 30-56 Guests

Afternoon Reception

12:00pm - 4:00pm

\$275

Evening Reception

6:00pm - 10:00pm

\$275

Ford

Capacity 20-36 Guests

Afternoon Reception

12:00pm - 4:00pm

\$175

Evening Reception

6:00pm - 10:00pm

\$175

Additional Venues and Experiences

Martha Mary Chapel

\$750

Longfellow's Garden

\$250

Horse and Surrey

\$300

Militia Gun Salute

\$225

Wedding Hostess for your Special Day \$100

Chair and Table rentals for Longfellow Garden events are not provided by the Inn and must be arranged by the host

Package Includes:

Cheese and Fruit Display

Vegetable Crudités Display

Wine or Champagne for the Toast

Homemade Grist Mill Bakery Basket

White Table Linen and Napkins

Tiered Wedding Cake

Please see the catering menus and prices on the following pages

Dancing is Permitted in the Events Tent or the Main Dining Room only, however, you can have your very special 'first dance' in any of our rooms

There is a \$35 Bartender Fee per hour for all Ballroom & Hobgoblin Room receptions. Before placing your order, please inform us if a person in your party has a food allergy.

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



Martha Mary Dinners

Package Includes:

Cheese and Fruit Display
Vegetable Crudités Display
Wine or Champagne for the Toast
Homemade Grist Mill Bakery Basket
Tiered Wedding Cake

First Course

Select one:

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

Main Course

Select one or two:

If more than two are selected, a surcharge of \$2 per person will be applied for each additional

Roast Prime Rib of Beef* with Au Jus.....	\$59.95
Roast Turkey with Sausage and Cornbread Stuffing and Giblet Gravy.....	\$53.95
Boneless Breast of Chicken with Cranberry Walnut Stuffing.....	\$52.95
Chicken Stuffed with Spinach and Boursin Cheese.....	\$53.95
Fillet of Sole with Shrimp and Crabmeat Stuffing and Lobster Sauce.....	\$54.95
Baked Boston Schrod with Lemon Butter.....	\$54.95
Dijoiniase Encrusted Baked Salmon.....	\$54.95

Vegetarian 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.

Prices are subject to change



Colonial Buffet

\$59.95 per person

Package Includes:

Cheese and Fruit Display
Vegetable Crudités Display
Wine or Champagne for the Toast
Homemade Grist Mill Bakery Basket
Tiered Wedding Cake

Served First Course

Select One of the following:

Salad of Mixed Field Greens
Traditional Caesar Salad*
Wayside Clam Chowder
Seasonal Chilled Soup

Buffet

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

Select Two of the following:

Sliced Prime Rib of Beef, Au Jus
Chicken Piccata with Lemon Caper Sauce
Sliced Turkey with Sausage Cornbread Stuffing and Giblet Gravy
Herb Roasted Pork Loin with Peach Glaze
Baked Boston Schrod with Lemon Butter
Fillet of Sole with Shrimp and Crabmeat Stuffing and Lobster Sauce

*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

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Longfellow Buffet

\$69.95 per person

Package Includes:

Cheese and Fruit Display
Vegetable Crudités Display
Wine or Champagne for the Toast
Homemade Grist Mill Bakery Basket
Tiered Wedding Cake

Served

First Course

Select One:

Shrimp Cocktail
Maine Crab Cakes
Wayside Clam Chowder
Chilled Seasonal Soup

Second Course

Select One:

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

Buffet

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

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

Dessert

Tiered Wedding Cake
Chocolate Covered Strawberry
Served with Regular and Decaf Coffee and Tea

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The Howe Dinners

\$85.95 per person

Package Includes:

Cheese and Fruit Display
Vegetable Crudités Display
Wine or Champagne for the Toast
Homemade Grist Mill Bakery Basket
Tiered Wedding Cake

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

First Course

Select One

Shrimp Cocktail
Maine Crab Cake
Wayside Lobster Bisque
Chilled Seasonal Soup

Second Course

Select One

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

Main Course

Select one or two of the following:

Filet Mignon* with a Brandy Mushroom Sauce
Roast Tenderloin of Beef* with Roasted Red Peppers and Demi Glaze
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
Lobster Casserole with a Sherry Crumb Topping

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
Chocolate Covered Strawberry
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.

Prices are subject to change



Bountiful Buffet

\$89.95 per person

Package Includes:

Cheese and Fruit Display
Vegetable Crudités Display
Wine or Champagne for the Toast
Homemade Grist Mill Bakery Basket
Tiered Wedding Cake

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

Served

First Course

Select One

Shrimp Cocktail
Maine Crab Cakes
Wayside Lobster Bisque
Chilled Seasonal Soup

Second Course

Select One

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

Buffet

Hand Carved Watermelon Basket with Fresh Fruit
Beefsteak Tomatoes and Crumbled Blue Cheese
Marinated Mushrooms with Artichoke Hearts
Sliced Tenderloin of Beef* with Roasted Red Peppers and Demi Glaze
Sautéed Chicken Breast with Artichoke and Spinach
Dijonaise Encrusted Baked Salmon
Chilled Half Lobster Tail with Lemon Caper Sauce

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

Dessert

Tiered Wedding Cake
Chocolate Covered Strawberry
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.

Prices are subject to change



The Innkeeper's List of Displayed Hors D'oeuvres

Cheese & Fruit Display (Included in the Wedding Package)

Imported & Domestic Cheese Display Served with Fresh Fruit & Assorted Crackers...

\$4.95 per person

Vegetable Crudités (Included in the Wedding Package)

Served with dipping sauce.....

\$4.95 per person

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

Dried Fruit, Caramelized Brown Sugar and Toasted Almonds

Serves up to 30 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

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**

Crab Claws, Shrimp, Oysters, Little Neck Clams

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. Prices are subject to change



Innkeeper's List of Passed Hors D'oeuvres

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

Hot

Spanikopita	\$44.00
Petite Beef Wellington.....	\$52.00
Quiche Tartlets.....	\$41.00
Skewered Chicken Satay, peanut sauce.....	\$49.00
Scallops Wrapped in Bacon.....	\$49.00
Mini Crab Cakes.....	\$50.00
Fried Coconut Shrimp.....	\$50.00
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

Cold

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

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Beverages and Bar

BEVERAGES

Call Brands (Hard liquor).....	\$6.95
Domestic Beer.....	\$4.25
Premium Beer.....	\$5.25
Champagne.....	\$7.00
House Wine.....	\$7.00
Premium Wine.....	\$8.00 & up
Soft Drinks.....	\$2.00
Juice.....	\$2.95
Bottled Water.....	\$2.25
Perrier Sparkling Water.....	\$2.95
Passed Signature Drinks*.....	\$8.95

SPECIALTY PUNCHES

(Priced Per Gallon)

Non-Alcoholic.....	\$30.00
Champagne.....	\$55.00
White or Red Sangria.....	\$65.00
Mimosa.....	\$55.00
Meeting House Punch.....	\$75.00
Poinsettia.....	\$75.00
Brandy Egg Nog.....	\$75.00
Non-Alcoholic Egg Nog.....	\$30.00
Hot Mulled Cider.....	\$30.00
Wassail Bowl.....	\$75.00

* Signature drinks include -Cosmopolitan, Limoncello Raspberry Martini, Razzle Dazzle, Midori Melon Ball Martini, Pearl Harbor, Pomegranate Cosmopolitan
 . Passed signature drinks are available by hosted bar only
 with a pre-determined minimum required.

For our complete wine list with pricing for table side service, please refer to our website

Options for bar service include Cash Bars, Hosted Bars, or a blend of the two. All hosted bars are charged based on consumption at the above per drink prices, plus tax and gratuity.

An estimated price for beverages is to be paid in advance.
 Then a credit card is required to be on file for any overages.

Bar and Alcohol Policies

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 service 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.

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.

There is a \$200 bartender fee for all Tent and Main Dining Room receptions
 \$35 per hour for Ballroom/ Hobgoblin Room receptions



Decorating Guidelines & Procedures

General Information & Decorating Procedures for the Martha Mary Chapel:

- Florists are required to deliver and arrange floral materials no earlier than 30 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.
- 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 as we wish to ensure ample time for other scheduled events.
- Receiving lines are not permitted at the chapel after the ceremony as we need to ensure timeliness for the next ceremony.
- Strict observance of times and regulations for both rehearsal and ceremony are necessary. The popularity of the Martha-Mary Chapel requires the courtesy and cooperation of everyone.
- Rehearsal time should be scheduled with the Functions Office and should include the officiate of the ceremony. The Sexton does not conduct rehearsals.
- The wedding party arranges for flowers, officiate, music, aisle runner and unity candle.
- There is not a changing room for wedding preparation. Overnight accommodations are available at the Wayside Inn and should be reserved well in advance to ensure availability.
- The Chapel seats 120 guests on the main floor and 30 in the balcony.

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 votive 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.

