



A day to remember  
forever...

# Your Wedding

## AT FRUITLANDS



FRUITLAND MUSEUM • WEDDINGS & EVENTS

102 Prospect Hill Road, Harvard, MA 01450

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- 2016-2017 seasons -

# *Weddings & Events*

## FRUITLANDS MUSEUM

*Unsurpassed Views - Spectacular Sunsets - Traditional New England Setting*

Fruitlands was founded in 1843 on Prospect Hill in pastoral Harvard, MA. The beautiful hilltop grounds overlook the Nashua River Valley and offer some of the most incredible views in the region. In 1914, Clara Endicott Sears established Fruitlands Museum. In addition to farmland, an historic farmhouse, and the Prospect House, the grounds contain the first Shaker Museum, a Native American Gallery, and an early American Art Gallery. Today, the 200-acre Fruitlands Museum is protected and maintained as a non-profit museum, and is open to the public for viewing and touring the grounds. In addition, the property is available for exclusive rental for weddings and special events. An absolutely unique example of stunning rural landscape combined with local history, art, and artifacts, Fruitlands Museum is a truly special and meaningful place for events.

Fireside Catering is proud to partner with Fruitlands Museum to provide exclusive catering and event coordination for weddings and special events. From the planning stages to the completion of your event, the experienced staff at Fireside will be available to attend to every detail. In addition to sourcing from our own farm, Gibbet Hill Farm, events at Fruitlands Museum will feature produce and artisan foods from local farms and food purveyors. Our Executive Chef designs custom menus to reflect the best flavors of each season, elegantly prepared and thoughtfully presented.

Please contact our capable sales and events team at Fireside Catering with any questions, to receive more information, or to inquire about availability for booking an event at Fruitlands Museum.

Congratulations on your engagement! Thank you for considering Fruitlands Museum as the backdrop for your joyous occasion.

CATERING EXCLUSIVELY BY  
FIRESIDE CATERING



# Venue Rental Package

During the warmer months, from April 15 to October 31, Fruitlands Museum is available to rent for weddings and events in the evening and can accommodate up to 192 guests. Fruitlands Museum maintains a seasonal tent complete with beautiful chandeliers, removable walls, and large windows. This tent is included in the rental and is set on a large patio overlooking the Nashua River Valley. The historic Prospect House is adjacent to the tent, and serves as the perfect location to stage your bar, serve appetizers, or display your wedding cake.

## What is included in the Venue Rental?

- Private and exclusive use of the Prospect House, beautiful tented patio, and adjacent grounds for a 5-hour rental period.
- Capacity: The tented patio can hold 192 for a seated dinner with a dance floor. Additional guests can be accommodated with rented tent extensions. Please see your sales associate for details.
- Tent includes removable side walls with large windows, heating, and chandeliers.
- Use of the Dance Floor, podium, and 110V power source
- Use of the Bridal Suite and access to grounds for photography on the day of your event
- Ample on-site parking
- Rental Rates:
  - Saturdays and Holidays \$4,000 (5:30-10:30pm)
  - Sundays \$3,000 (5:30-10:30pm)
  - Fridays \$2,500 (5:30-10:30pm)
  - Monday-Thursday \$1,500 (5-10pm)
- Ceremony Fee: \$500
  - Includes ceremony set-up and use of ceremony chairs and extends the rental period by 1 hour, with guest arrival beginning at 4:30pm Friday through Sunday, and the ceremony held at 5pm. Includes ceremony rehearsal during the week prior to your event.

\*Note: The Town of Harvard requires one plain clothes police officer present for all functions. Fee is \$330. Please inquire regarding 200+ guests.

# Dining Package

At Fireside Catering we are committed to customizing the perfect menu for your event. Below are some seasonal plated menus our Executive Chef has created. These are intended only to give you a sense of our style and capabilities.

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.

Our menu packages are priced to include a selection of two entrées. 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 staffing of servers, chef and kitchen staff, and an Event Manager
- Planning services of our event coordinator
- The dining package includes:
  - Fruit and cheese platter for the Wedding Party prior to your ceremony
  - 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
  - Tables, chairs & linens.
    - Set up and use of 60" round tables, 30" low cocktail tables, and banquet tables as needed, up to 175 Chiavari Ballroom chairs for the tented reception, white folding chairs for a lawn ceremony, and elegant floor-length white linens.

\* Note: Menu package minimums may apply, please see your sales associate for details. Any and all minimums would apply to food only, not inclusive of beverage packages, rentals, gratuity, administration fee or tax.

\* Gratuity of 14% and a 6% administration fee will be added on to the package price.

\* The Administration fee does not represent a tip or service charge for wait staff employees or service employees. Tax of 7% will be added to your total bill (excluding gratuity).

\* Pricing for the bar in this package is for the bar program offered by Fruitlands Museum. Please contact your sales representative for more details.





# Sample Seasonal Plated Meals - Spring

Menus include your choice of five passed hors d'oeuvres, a bread  
basket with artisan breads, wedding cake  
& a coffee and tea station

## Spring Menu #1

Baby Arugula with Pickled Beets,  
Pistachio-Crusted Goat Cheese Croquette  
& Aged Sherry-Shallot Vinaigrette

~

**Herb Roasted All-Natural Statler Breast of  
Chicken with Caramelized Shallot  
Compound Butter**

~

Grilled Baby Squashes  
Artisanal White Polenta Cake with Grafton  
Cheddar  
*\$79.50 per person*

## Spring Menu #3

Avocado, Frisée & Shaved Fennel Salad  
with Cabernet Vinaigrette, Fresh Cracked  
Pepper & Shaved Aged Parmesan Cheese

~

**Pan Roasted Organic Faroe Island  
Salmon with Sorrel Sauce**

~

Sautéed Napa Vegetables  
Celery Root and White Potato Puree  
*\$82.00 per person*

## Spring Menu #2

Mâche "BLT" Salad with Teardrop Tomatoes,  
Toasted Prosciutto, Hard-Boiled Egg, Shaved  
Parmesan Reggiano & Aged Sherry-Shallot  
Vinaigrette

~

**Red Wine & Apricot Braised Beef Short  
Ribs**

~

Butter Braised Rainbow Chard  
Grafton Cheddar & Cauliflower Gratin  
*\$90.50 per person*

## Spring Menu #4

Roasted Beet & Tomato Salad with  
Grapefruit Suprêmes, Crumbled Vermont  
Goat Cheese & Micro Greens;  
Champagne Vinaigrette

~

**Seared Bone-In Beef Tenderloin Chop  
with Chive Roasted Marrow Butter**

~

Sautéed Baby Vegetables  
Truffled Cauliflower Puree  
*\$94.00 per person*

# Sample Seasonal Plated Meals - Summer

Menus include your choice of five passed hors d'oeuvres, a bread  
basket with artisan breads, wedding cake  
& a coffee and tea station

## Summer Menu #1

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

~

**La Quercia Ham & Taleggio Stuffed  
Boneless Chicken Breast**

~

Sautéed Asparagus  
Yukon Gold Potato Tart  
*\$81.50 per person*

## Summer Menu #2

Chopped Salad with Local Radishes, Carrots,  
Cucumbers, Red Onion, Tomatoes &  
Green Goddess Dressing

~

**Grilled Boneless Rolled Ribeye Steak with  
Maitre d' Butter**

~

Sautéed Baby Carrots with Thyme Butter  
White Maine Potato Puree  
*\$85.50 per person*

## Summer Menu #3

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

~

**Miso-Mustard Cod**

~

Baby Bok Choy  
Caramelized Shallot Risotto  
*\$88.50 per person*

## Summer Menu #4

Baby Field Greens with Grilled Asparagus,  
Cherry Tomatoes, Hard-boiled Farm Egg &  
Lemon Vinaigrette  
With a Sprinkle of Truffle Salt

~

**Porcini Grilled Wagyu Tips**

~

Grilled Fingerling Potatoes, Shy Brothers'  
Cloumage, Smoked Corn Salad, Crispy Kale  
*\$87.00 per person*

# Sample Seasonal Plated Meals - Autumn

Menus include your choice of five passed hors d'oeuvres, a bread  
basket with artisan breads, wedding cake  
& a coffee and tea station

## Autumn Menu #1

Fall Field Greens Salad with Vermont Maple  
Roasted Pecans, Sliced Local Apples,  
Crumbled Westfield Farm Goat Cheese &  
White Balsamic Vinaigrette

~

**Balsamic-Glazed Chicken with Roasted  
Portobello Mushrooms with  
Balsamic Beurre Blanc and Balsamic  
Reduction with Fried Sage**

~

Garlic Confit Smashed Sweet Potatoes  
Sea Salt Roasted Radishes and Turnips

*\$78.25 per person*

## Autumn Menu #2

Salad of Mixed Greens & Roasted Pears  
with Candied Walnuts, Great Hill Blue Cheese  
& Cabernet Vinaigrette

~

**Pan Roasted Native Cod with Smoked  
Corn Purée and Maple-Sea Salt Vermont  
Pork Belly Croutons**

~

Sautéed Green Beans  
Herb Roasted Fingerling Potatoes

*\$85.50 per person*

## Autumn Menu #3

Baby Spinach Salad with  
Dried Cherries, Bayley Hazen Blue, &  
Maple-Balsamic Vinaigrette

~

**Grilled Brined Kurobuta Pork Chop  
with Chestnut, Rutabaga, Pork Belly and  
Apple Hash; Cider Jus**

~

Parsnip-Potato Puree  
Roasted Brussels Sprouts  
*\$89.00 per person*

## Autumn Menu #4

Orange, Date, Pistachio & Ricotta Salata Salad  
with Baby Arugula & Citrus Vinaigrette

~

**Bacon Wrapped Filet Mignon with  
Morel Jus**

~

Kale, Spinach and Chard Gratin  
Oven Roasted Root Vegetables with Garlic  
and Herbs  
*\$93.00 per person*



# **SAMPLE BUFFET MENU**

Menus include your choice of 5 passed hors d'oeuvres, a bread basket with artisan breads and flatbreads, wedding cake, & coffee and tea service.

## **Urban Harvest Farmers Market**

Grilled Shrimp Skewers, Chorizo Sausage and Vegetables  
*Fresh Salsa Verde*

Yuca a la Huancaína  
*Yuca Fries with Peruvian Cheese Sauce*

Ancho-Rubbed Flank Steak  
*Avocado-Corn Salad and Hominy Fricassee*

Grilled Dry Rubbed Chicken  
*Sweet Red Onion-Smoked Bacon Barbecue Sauce*

Yukon Gold Potato Salad  
*Fresh Green Chilies, Cilantro & Toasted Cumin*

Avocado, Frisée & Shaved Fennel Salad  
*Cabernet Vinaigrette, Fresh Cracked Pepper  
& Shaved Aged Parmesan Cheese*

Fireside Pretzel Bread with Whole Grain Mustard Butter

Grafton Buttermilk Biscuits, Fireside Cornbread  
& *Crystallized Ginger Zucchini Bread with Sea Salt Whipped Butter*  
*\$95.00 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	Seared Tuna with Saffron- Aioli & Blood Orange Gastrique on Charred Focaccia Bread	Miniature Jumbo Lump Crab Cakes with Rémooulade
Fennel Seared Scallops with Pancetta & Potato Purée	Chilled Gazpacho Shooter	Mixed Mushroom Tartlets with Sweet Garlic Custard
Beef Tenderloin Tartar on Baguette Crostini with Cage- Free Egg Yolk & Micro Greens	Zucchini Fritter Buttermilk Ranch, Dill	Warm Duck Confit with Pickled Apple & Rosemary Aioli on a Grilled Toast Point
Coriander-Scented Fried Clams with Sriracha Mayo and Cilantro-Ginger Sambal	No. 1 Tuna Crudo with Watermelon, Wasabi- Dusted Macadamia Nut Crumb, Sweet Soy Drizzle and Miso-Dashi Broth	Pumpkin Bisque Shooter with Maple Crème Fraîche & Spiced Pumpkin Seeds
Fig & White Buck Tartlet with Roasted Garlic Jam	Maine Lobster BLT on Buttery Toasted Brioche	Citron Shrimp Cocktail, Poached in Aromatic Broth, Yuzu Marmalade & Micro Greens
Smoked Salmon Canapé with Lemon Crème Fraîche, Dill & Salmon Roe on Rye Toast	Peppered Beef & Great Hill Blue Fondue	Craft Stout Braised Beef Short Rib on Scratch Soda Bread with Parsnip-Potato Purée
Maine Lobster Salad in Profiterole with Micro Celery	Crispy Fried Calamari with Rice Flour & Jalapeno Aioli in a Bamboo Cone Cup	Seared Duck with Port Cherry Sauce on Brioche
Fried Triple Cream Brie with Fireside Lime-Apricot Jam	Jumbo Lump Crab Meat in English Cucumber Cup with Crab Louie Sauce & Tobiko	Grilled Pear, Beef Marrow & Blue Cheese Tartlet
Artichoke-Charred Leek Fonduta on 3-Seeded Ficelle	Grilled Peach Lassi, Cardamom-Scented Yogurt & Mint	Day Boat Scallops with Smoked Bacon
Lacquered Lamb Belly with Turnip Mash and Pea Tendrils	Hamachi Crudo with Baby Giardiniera, Fresh Mini Vegetable Pickle; Fireside Chermoula	Oyster Po' Boy Slider Oyster Po Boy on Grilled Scratch Brioche Slider Bun, Mache, Remoulade
	Hubbardston Capri with Butternut Arancini & Sweet Onion Jam	Parsnip Potage with Organic White Truffle Oil & Micro Garnish



## 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

*\$90.00 (for 20 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*

### **Smoked Salmon Display**

With Classic Accompaniments of Chopped Egg,

Capers, Minced Red Onion &

Finely Chopped Parsley

Served with Mustard Dill Sauce, Sour Cream

Mayonnaise, Rye Toast Points

*\$8 per person*

### **Fresh Seasonal Vegetable Crudit **

Served with Fire Roasted Red Pepper Dip

*\$2.50 per person*

### **Antipasto**

Assorted Italian Meats & Cheeses, Marinated Olives,  
Marinated Mushrooms, Marinated Artichokes,  
Roasted Red Peppers, Grilled Yellow Squash &

Zucchini, Stuffed Cherry Peppers, Eggplant

Caponata & Oven Roasted Tomato Chutney Served

with Aged Balsamic Vinegar, Garlic-Rosemary

Sourdough & Breadsticks

*\$9.75 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 Crostini.  
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

*\$6.00 per person*

### **Tapas Table**

Grilled Chorizo Sausage, Sliced Spanish Cheeses,

Shaved Serrano Ham, Glac ed Dried Figs,

Marcona Almonds, Gambas al Ajillo Garlicky

Shrimp, Albondigas Spanish Meatballs with Spicy

Tomato Sauce

*\$11.00 per person*

### **Traditional Shrimp Cocktail**

Aromatic Poached Shrimp with Fresh Cocktail

Sauce & Lemon Wedges served on Ice

*\$6.50 per person*



## Additional Dessert Options

In addition to a custom European-style wedding cake, dessert stations or trays of confections can be added.

### **Chocolate Espresso Torte Bite**

with Toasted Hazelnut Crème Anglaise & Stout Syrup

*\$3.00 each*

### **Mini Sweet Potato Cupcakes**

Toasted Marshmallow Frosting

*\$3.00 per person*

### **Assorted Seasonal Pies**

Chef's Selection of House-Made Fruit Pies with Whipped Cream

*\$6.00 per person*

*Available a la mode*

### **Chocolate Ganache and Sea Salted Caramel Profiteroles**

with Whipped Vermont Mascarpone

*\$2.75 each*

### **Spumoni Cannoli**

Chocolate Dipped with Chopped Dried Cherry Ricotta-Mascarpone Filling and Crushed Pistachio

Crumb

*\$3.00 each mini / \$5.00 each regular*

### **Fresh Fruit & Berry Tart**

Pastry Cream and Grand Marnier Apricot Glaze

*\$3.00 each*

### **Miniature Crème Brûlée**

Select from Vanilla Bean, Chocolate, Lavender, Pistachio, & Grand Marnier

*\$2.00 each*

### **Miniature Trio of Whoopie Pies**

Carrot, Red Velvet & Chocolate

*\$5.00 per person*

### **Cider Donut Station**

Warm Cider Doughnuts served with Cinnamon Sugar and Powdered Sugar

(Available September through early November)

*\$4.50 per person*

### **Gelato Station**

Choice of Three Flavors: Pistachio, Strawberry, Chocolate, Coconut or Vanilla Gelatos; 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

*\$8.50 per person*



# Beverage & Bar Service Options

## Option 1: OPEN BAR

The host of the function is charged a flat rate per person. The total price is based on the guaranteed guest count. Drinks are unlimited for guests with a pre-selected choice of Premium, Deluxe or Ultra Deluxe level options. Cordials and Cognacs are not included and will be charged on a hosted basis if desired. Note that guests under 21 years of age will be given a reduced price for unlimited consumption of soft drinks only.

### One Hour:

	Premium	Deluxe	Ultra Deluxe
Full Bar:	\$15.00/person	\$17.00/person	\$20.00/person
Beer & Wine Only:	\$13.00/person	\$15.00/person	\$17.00/person

### 4 1/2 Hour (Must close by 10pm):

*Includes wine poured with dinner at same price level and a Champagne Toast.*

	Premium	Deluxe	Ultra Deluxe
Full Bar:	\$28.00/person	\$32.00/person	\$35.00/person
Beer & Wine Only:	\$24.00/person	\$26.00/person	\$28.00/person

## Option 2: 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. See beverage pricing below.

## Option 3: CASH BAR

The individual guests pay the bartender directly for their own drinks, based on the pricing below:

Soft Drink	\$2.50
Mineral Water/Juice	\$3.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Champagne	\$7.00
Wine: Premium	\$7.00
Wine: Deluxe	\$8.00
Wine: Ultra Deluxe	\$9.00
Liquor: Premium	\$6.00
Liquor: Deluxe	\$7.00
Liquor: Ultra Deluxe	\$8.00
Martinis	\$9.00
Cordial	\$8.00
Cognac	\$9.00

\* Pricing for the bar in this package is for the bar program offered by Fruitlands Museum. Fruitlands is responsible for the bar and all bar staffing. Bar must close by 10pm, according to Harvard ordinance. Please see your sales representative for more details.



## Beverage & Bar Service Options

### Beer Selections:

Sierra Nevada, Sam Adams Seasonal, Harpoon IPA, Wachusett Country Pale Ale, Bud Light

### Wine Options:

	Premium	Deluxe	Ultra Deluxe
WHITE	Salmon Creek Pinot Grigio	Campanile Pinot Grigio	Borgo M Pinot Grigio
	Salmon Creek Chardonnay	Angeline Sonoma Chardonnay	J Lohr Chardonnay
	Beringer White Zinfandel	Beringer White Zinfandel	Trimbach Riesling
RED	Rex Goliath Merlot	Hahn Pinot Noir	Angeline Pinot Noir
	Rex Goliath Cabernet	McManis Merlot	Josh Merlot
		Cellar #8 Cabernet Sauvignon	J Lohr Cabernet Sauvignon

### Full Bar Selections:

	Premium	Deluxe	Ultra Deluxe
	Smirnoff Vodka	Tito's Vodka	Grey Goose Vodka
	Bacardi White Rum	Bacardi Gold	Bacardi Gold
	Gordons Gin	Tanqueray Gin	Bombay Sapphire Gin
	Dewars Scotch	JW Red Scotch	JW Black Scotch
	Seagram's VO	Maker's Mark	Bulleit Rye

### Champagne Toast:

Premium: \$3/person

### Wine Poured with Dinner, Choice of Two:

Premium: \$28/bottle      Deluxe: \$32/bottle      Ultra: \$36/bottle

\* Pricing for the bar in this package is for the bar program offered by Fruitlands Museum. Fruitlands is responsible for the bar and all bar staffing. Bar must close by 10pm, according to Harvard ordinance. Please see your sales representative for more details.





## General Guidelines for Rental of Museum Facilities

### Our Museum

Sitting atop Prospect Hill in Harvard, Mass., Fruitlands Museum encompasses more than 200 acres that have been shaped by the many generations who have passed through, hunted, worked, farmed, and changed the land once known as the “Valley of the Nashaway.” The view is unparalleled and provides an inspirational backdrop for your special occasion. A National Landmark and Historic District, Fruitlands site includes the original farmhouse that was the site of the 1843 Fruitlands experiment led by transcendentalist Bronson Alcott. It is also home to the world’s first Shaker Museum, a Native American gallery, and a fine art gallery. The Museum is one of the few early outdoor museums in America.

Fruitlands Museum is a non-profit educational organization dedicated to being a place where people can enjoy the inspiration of natural beauty, exploration of different ideals, and up-lifting stories of experimentation. The Museum’s collections and landscape provide visitors with a gathering place for community involvement, education, discovery, recreation, and enjoyment.

### Rental Fees

- Saturdays and Holidays \$4,000 (5:30-10:30pm)
- Sundays \$3,000 (5:30-10:30pm)
- Fridays \$2,500 (5:30-10:30pm)
- Monday-Thursday \$1,500 (5-10pm)
- Ceremony Fee: \$500
  - Includes ceremony set-up and use of ceremony chairs and extends the rental period by 1 hour, with guest arrival beginning at 4:30pm Friday through Sunday, and the ceremony held at 5pm. Monday through Thursday, guest arrival begins at 4pm with the ceremony held at 4:30pm.
  - Includes ceremony rehearsal during the week prior to event.

### Museum Tours

You may add private, after-hours access to our Museum buildings to make your celebration at Fruitlands even more special for your guests.

Any group of 10 or more who would like exclusive, private access to the Museum buildings after regular Museum hours can choose from one of the following options:

Option 1. Art Gallery 1 hr. \$250

Option 2. Art Gallery 2 hrs. \$500

A Museum interpreter will be on hand to give guests an introduction to the Art Gallery and current exhibits. Guests can then tour the Art Gallery at their own pace.



Guests can arrive all at once as a group, or arrive at any time during the rental period. The interpreter will be present for the entire period.

Private access can be available to our other galleries (Native American Gallery, Shaker Office and Fruitlands Farmhouse) upon request with advance notice to Fruitlands Museum. The private Museum tour option is available only during the Museum's regular season of operations, which is April 15 – October 30.

Notes:

- This package allows guests the special opportunity for private access to Museum buildings after hours.
- There is no grounds lighting available, so it is important to book these packages to begin and end before it gets dark.
- This option is ideal if you plan to have a gap of time in between your ceremony and reception start time.

### **Capacities**

Up to 60 people in the Tea Room

Up to 20 in the Sears Room

Up to 80 in the Tea Room and Sears Room

Up to 192 people in the Patio Tent (sit down with dance area)

### **Photography**

Photography is allowed the day of the event in the restaurant and the surrounding Patio Tent grounds as long as it does not interfere with the Museum's daily operations. No photography is allowed in the Museum collection buildings. There is an additional charge of \$250 for any special photography that is not associated with an event or if it is to occur on a separate date from the event. This must be approved and coordinated with the Museum's management. For more information please call (978) 456-3924, ext. 228.

### **Music/Entertainment**

As a courtesy to our neighbors, music volume must be kept to a reasonable level. Museum and catering staff will monitor and strictly enforce volume, which is not to exceed 85 decibels. Music must end by 10:30pm.

### **Decorations**

Decorations are limited to tabletop floral arrangements and ceremony arrangements. Large plants, balloons and all other décor must be approved by the Museum.

### **Museum Store**

Give your event an extra special touch by offering your guests a Fruitlands Museum pass so they can return to visit our changing exhibits, galleries and grounds. The Museum Store will help you coordinate passes, gifts, event bags and Museum memberships for friends and family.

For questions, you can call our store year-round at (978) 456-3924, Ext 235.

### **Ceremonies & Rehearsals**

A ceremony may take place at the Arbor, Fountain/Garden or Patio Tent grounds based upon published rates. Permission to use the Elm Lawn must be requested. **Guests will be admitted to the Museum at 4:30 for a 5:00pm ceremony.** Rehearsals are scheduled through your caterer and must not interfere with Museum activities.



## **Liquor & Entertainment**

The Museum staff and board are committed to preserving the integrity of our operations and the rights of our neighbors to peacefully enjoy their property. While drinking, music and entertainment are very important aspects of gatherings, receptions, or events, we require all who use Fruitlands spaces and grounds to be familiar with the following noise and liquor control guidelines in order to better understand and accept the responsibilities associated with our commitment to our neighbors and town.

### **Noise Control Guidelines**

1. The determination of acceptable levels of music and noise is at the sole and exclusive discretion of Fruitlands Museum, Inc.
2. No noise, music, or announcements will be allowed to exceed 85 decibels at the source. (The intensity of sound is measured in decibels.) Normal conversation has a level of approximately 60 decibels and a lawnmower emits noise of about 85 decibels.
3. At no time will any source of sound from an event be allowed to cause any increase to the ambient sound pressure level of the neighborhood when measured at the owner's property line. Ambient sound pressure level means the sound pressure level of the all-encompassing noise associated with a given environment, usually a composite of sounds from many sources.
4. Musicians/music will be monitored at least 1/2 hour before your event to establish sound levels compliant with these terms.
5. Acceptable noise levels will be continuously monitored, and adjusted, during the event to ensure acceptable levels are maintained.

### **Liquor Control Guidelines**

1. Alcoholic beverage service is provided for by Fruitlands Museum. No alcohol can be brought into or removed from the premises. Alcoholic beverages will be *served* only in the Prospect House and adjacent Patio Tent. Alcohol can be *consumed* in the designated Prospect House, adjacent Patio Tent and designated outdoor areas only. Please familiarize your guests with this requirement.
2. It is the responsibility of the Renter to monitor the use of alcohol during their event and advise patrons who appear to be overindulging.
3. One police detail is required by the town and is paid for directly by the Renter. This is to assist patrons and staff in the enforcement of safe and responsible drinking.
4. Our bartenders are TIPS trained and certified and we ask that you assist and support them when they refuse to serve an intoxicated person. Fruitlands Museum or its exclusive caterer reserves the right to close the bar entirely in extreme cases if it is the opinion of the staff in charge that too much alcohol has been consumed. This policy is for the safety of all guests.
5. At no time can minors be served and your identification and addressing of this breach is necessary and expected. No form of alcoholic beverages may be given as "favors."
6. All patrons wishing to be served alcohol will be required to show valid identification that they are of legal age to be served alcoholic beverages. Only two alcoholic beverages will be served a patron at a time.
7. The Renter agrees to hold Fruitlands Museum harmless for any and all claims that may result from Renter or their guests relative to their participation at this function.
8. All serving of Alcoholic beverages must stop at 10 p.m. according to town ordinances.



## **Equipment, Security & Vendors**

The Museum has the tables and chairs necessary for almost any event. Rental fees include the use of up to 175 white chairs, twenty-five 60" round tables, dance floor, podium, 110V power source, one hour rehearsal (to be scheduled) prior to weddings, a bridal room, heat for the Patio Tent and use of the grounds for photography one hour prior to function start. A Bose LT1 Speaker System is available to rent for \$250.

Equipment such as additional/specialty tables & chairs, linens, audio/media equipment, etc. required may be rented from vendors on our recommended vendor list.

The Museum reserves the right to approve all function floor plans, including the placement of bars, dance area, band, tables and additional tenting. Any decorations, chairs, plants, etc. provided by the Renter and not removed the next day by 10am will become the property of the Museum and will result in a deduction from the security deposit for clean-up.

The Renter must provide the caterer with a list of names, phone numbers and arrival times of all vendors for the event, i.e. florists, musicians, cake supplier and other vendors.

Museum and catering staff are not responsible for any personal belongings left in the buildings, Patio Tent or on the grounds after a function. Smoking is not permitted in the tent, Tea Room, bathrooms or any indoor space and is restricted to designated areas. The Museum and its caterer are not responsible for the security of wedding gifts and recommends that the Renter assign someone to watch over the presents.

## **Parking**

Guest parking is on the lawns adjacent to main driveway. There is no parking along the driveway or beside the restaurant. Parking attendants can be arranged through your caterer, at a cost or you can arrange your own.

## **Other**

- Fruitlands Museum is a non-smoking facility. There is no smoking allowed in any part of any building or in the garden/fountain area. The Renter will be charged for any clean up of smoking materials found in these restricted areas. Smoking is allowed in the paved parking lot adjacent to the store.
- All vendors are at the discretion of and are subject to approval by the Museum and Fireside Catering.
- No fireworks may be used on the premises, including sparklers.
- No open candles are permitted in any building on the property. Small votive candles in ¼ to ½ inches of water or in a votive candle container are permitted in the Tea Room and under the Patio Tent. "Floating candles" and candles protected by a hurricane glass are also permitted. In addition, citronella candles are permitted outside of the Prospect House in a suitable container.
- No artwork or Museum artifacts may be moved or altered.
- Flower arrangements may not touch portraits hung over mantle(s).
- No candles may be lit on mantle(s).
- Vendors are not permitted to drop off or setup anything until after 2:30pm.
- The Museum reserves the right to refuse any rental request at its discretion.
- Rates and policies of Fruitlands Museum are subject to change without notice.



