







Weddings & Events

A day to remember forever...

Your Wedding

AT FRUITLANDS



FRUITLAND MUSEUM • WEDDINGS & EVENTS
102 Prospect Hill Road, Harvard, MA 01450
www.fruitlandsevents.com • info@fruitlandsevents.com • T 978.944.9799

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 property of the Trustees of Reservations, 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 the Trustees 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 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, bistro lighting, 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.
- Tent includes removable side walls with large windows, heating, bistro lighting and chandeliers.
- Use of the Dance Floor, podium, and 110V power source
- Use of the Bridal Suite and access to grounds for photography three hours prior to 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
 - o 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. Ceremony rehearsals are not included.

Note: The Town of Harvard requires one plain clothes police officer present for all functions. Fee is \$330. Your coordinator with Fireside Catering will schedule and manage your detail for the day of your event.

Dining Package

At Fireside Catering we are committed to providing the perfect menu for your event. Below are some examples of plated menus that 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 accommodations, 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, bartenders, chef and kitchen staff, and an Event Manager
- Planning services of our event coordinator
- The dining package includes:
 - o Fruit and cheese platter for the Wedding Party prior to your ceremony
 - o Choice of five passed hors d'oeuvres to be served during the cocktail hour
 - O A basket of assorted artisan breads and flatbreads with whipped butter at each table
 - o European style wedding cake sourced from one of our bakery partners
 - o Coffee & assorted tea station at the conclusion of the meal
 - o Tables, chairs & linens.
 - Set up and use of 60" round tables, 30" low cocktail tables, and banquet tables as needed, up to 192 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 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 menu packages include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake and a coffee and tea station for dessert.

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

Sample Menu #1

Roasted Beet & Goat Cheese Salad with Field Greens, Toasted Pistachios & Maple Vinaigrette

Pan Seared Hunter Style Statler Chicken Breast with Roasted Seasonal Mushrooms, Cipollini Onions, Smoked North Country Bacon and Tarragon Velouté

Parsnip-Potato Puree Roasted Brussels Sprouts with Chestnut Brown Butter \$81.50 per person

Sample Menu #2

Field Green Salad with Asparagus Tips, Vidalia Onion, Hazelnuts & Champagne Vinaigrette

Red Wine & Apricot Braised Beef Short Ribs

Garlic and Herb Roasted Fingerling Potatoes Sautéed Kale with Vidalia Onion \$90.50 per person

Sample Menu #3

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

Seared Beef Tenderloin with Great Hill Blue Cheese and Bacon Compound Butter (medium rare)

Sweet Potato Hash with Scallion, Onion & Garlic
Sautéed Green Beans with Herb Butter
\$91.50 per person

Sample Menu #4

Baby Arugula Salad with Roasted Pecans, Fresh Burrata & Maple Vinaigrette

Seared Faroe Island Salmon with Extra Virgin Olive Oil, Local Tomato Confit & Fresh Salsa Verde

Grafton Cheddar Scalloped Potatoes Sautéed Seasonal Gibbet Hill Farm Vegetables \$86.00 per person

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

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

Sample Menu #5

Gibbet Hill Farm Pickup Salad with Herb Vinaigrette

Fresh Cavatelli with Fat Moon Farm Mushrooms, Roasted Tomatoes and Arugula \$80.50 per person

Sample Menu #6

Romaine Hearts and Teardrop Tomatoes with Applewood Smoked Bacon, Cabot Sharp Cheddar & Homemade Buttermilk Ranch Dressing

Grilled Boneless Ribeye Steak with Caramelized Shallot Compound Butter (medium rare)

Sea Salt Roasted Baby Redskin Potatoes Grilled Asparagus \$89.50 per person

Sample Menu #7

Baby Spinach Salad with Local Strawberries, Golden Raisins, Cinnamon Spiced Pecans, Westfield Farms Goat Cheese & Tart Cherry Vinaigrette

Pan Seared Local Cod with Charred Leeks, Fat Moon Farm Mushrooms & Andouille Sausage Crumbles

> Celery Root and Potato Puree Maple-Glazed Heirloom Carrots \$86.50 per person

Sample Menu #8

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

Free-Range Statler Chicken Breast with Cabot Sharp Cheddar, Artichokes, Roasted Fennel & Herb Beurre Blanc

Leek and Fontina Redskin Potato Gratin Grilled Baby Squashes \$82.50 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

Fennel Seared Scallops with Pancetta & Potato Purée

Coriander-Scented Fried Clams with Sriracha Mayo and Cilantro-Ginger Sambal

Smoked Salmon Canapé with Lemon Crème Fraîche, Dill & Salmon Roe on Rye Toast

Fried Triple Cream Brie with Fireside Lime-Apricot Jam

Artichoke-Charred Leek Fonduta on 3-Seeded Ficelle

Seared Tuna with Saffron-Aioli & Blood Orange Gastique on Charred Focaccia Bread Zucchini Fritter with Buttermilk Ranch &, Dill

Maine Lobster BLT on Buttery Toasted Brioche

Peppered Beef & Great Hill Blue Cheese Fondue

Grilled White Pizzetta with Asparagus, Mushrooms, Caramelized Onion and Garlic Confit, Shaved Parmesan & Fresh Herbs

Crispy Fried Calamari with Rice Flour & Jalapeno Aioli in a Bamboo Cone Cup

Jumbo Lump Crab Meat in English Cucumber Cup with Crab Louie Sauce & Tobiko

Chicken Pot Pie Bite with Farm Vegetables and Yukon Gold Potato Puree Hubbardston Capri with Butternut Arancini & Sweet Onion Jam

Miniature Jumbo Lump Crab Cakes with Rémoulade

Mixed Mushroom Tartlet with Sweet Garlic Custard

Pumpkin Bisque Shooter with Maple Crème Fraîche & Spiced Pumpkin Seeds

Craft Stout Braised Beef Short Rib on Scratch Soda Bread with Parsnip-Potato Purée

Day Boat Scallops with Smoked Bacon

Oyster Po' Boy Slider on Grilled Scratch Brioche Slider Bun with Mache Greens & Rémoulade

New England Lobster Roll on a Traditional Toasted Bun

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 \$75.00 each (feeds 25 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

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 \$8.00 per person

Tapas Table

Grilled Chorizo Sausage, Sliced Spanish Cheeses, Shaved Serrano Ham, Glaceed Dried Figs, Marcona Almonds, Gambas al Ajillo Garlicky Shrimp, Albondigas Spanish Meatballs with Spicy Tomato Sauce \$11.00 per person

Artisan Cheese Fondue Display

Seasonal Vegetables, Grilled Baguette, Scratch Pretzel Bites \$8.00 per person

Charcuterie Table

Prosciutto di Parma, Hard Salami, Spicy Sopressata, Triple Crème, Grafton Cheddar, Great Hill Blue Cheese, Fennel Salad with Lemon and Olive Oil, Cornichons, Olives, Coarse Mustard, Jam, Dried Fruit, Honey & Grilled Sourdough \$10.00 per person

Additional Dessert Options

While a traditional European-style wedding cake is included in your package, dessert stations or trays of confections can be added to supplement your cake or as a replacement.

Cider Donut Muffins

Warm Cider Doughnut Muffins served with Cinnamon Sugar (this makes a great offering to welcome your guests to your ceremony site, as well) \$4.50 per person

Gelato Station

Choice of Three Flavors: Pistachio, Strawberry, Chocolate, Coconut or Vanilla Served with 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

\$9.50 per person

Trio of Miniature Whoopie Pies

Gingerbread, Red Velvet & Chocolate \$5.00 per person

Assorted Homemade Pie Station

Choice of Three: Apple, Apple-Cranberry, Blueberry, Strawberry Rhubarb, Pecan,
Pumpkin
\$6.00 per person – a la mode: add \$3.50 per person

Ice Cream Sundae Station

Choice of Three Flavors: Vanilla, Chocolate, Coffee, Chocolate Chip, Mint Chocolate
Chip, Strawberry, Cookie Dough
Served with Hot Fudge, Caramel Sauce, Chocolate and Rainbow Sprinkles, M&M's,
Candied Walnuts, Heath Bar Crumbles, Oreo Crumbles, Cherries & Whipped Cream
\$7.50 per person

Chef's Selection of Miniature Pastries

May include but not limited to Espresso Chocolate Tortes, Carrot Cake, Cream Puffs and Cannoli \$7.50 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:

Bud Light, Sierra Nevada, Sam Adams Seasonal, Harpoon IPA, Wachusett Country Pale Ale, Harvard Cider Co.

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
			J

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
Dewar's Scotch Seagram's VO	JW Red Scotch	JW Black Scotch
ocagiani o v o	Maker's Mark	Bulleit Rye

Champagne Toast (included with open bar):

Premium: \$3/person

Wine Poured with Dinner, Choice of Two (included with open bar):

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' property 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
 - o 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.
 - o Ceremony rehearsals are not included on site.

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 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 speak with your coordinator.

Music/Entertainment

As a courtesy to our neighbors, music volume must be kept to a reasonable level. Museum and catering staff will monitor and 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 and all other décor must be approved by the Museum. Sparklers, fireworks and other incendiary devices are not allowed.

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 Elm Lawn based upon published rates. **Guests will be admitted to the property at 4:30 for a 5:00pm ceremony.** Rehearsals are not included on site.

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 40 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.

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.
- 9. Shots are not permitted and will not be served.

Equipment, Security & Vendors

The Museum has the tables and chairs necessary for almost any event. Rental fees include the use of up to 192 white chiavari chairs, twenty-five 60" round tables, dance floor, podium, 110V power source, a bridal room that will be made 3 hours prior to guest arrival, heat for the Patio Tent and use of the grounds for photography 3 hours 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. Please speak with your coordinator for assistance.

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 after the conclusion of your event 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 recommend that the Renter assign someone to watch over cards and 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

- 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 ½ 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.

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 ½ 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.











