



SAPPHIRE & AVENIR

— ESTATE —

THE PACKAGE INCLUDES

Personal Event Producer Throughout the Planning Process
Professional Event Manager for Your Event
Personal Attendant for You and Your Wedding Party
Bartenders (based on your guest count)
Parking Attendants
Magnificently Landscaped Grounds
Endless Photo Opportunities
Private Wedding Suite
Crisp White Napkins and Floor-Length Linens
Elegantly Framed Table Numbers
Complimentary Food Tasting for the Couple
Complimentary Bottle of Champagne in Wedding Suite
Mini Stationary Display from Your Menu for Your Wedding Party in Wedding Suite

FOR THE RECEPTION

Four Passed Hors D'oeuvres for Cocktail Hour
One Stationary Display for Cocktail Hour
Champagne Toast for All Guests
Choice of Salad
Freshly Baked French Rolls with Butter
Entrée Selection
Your Wedding Cake Served with No Cutting Fee
Freshly Brewed Coffee and Herbal Tea

PASSED HORS D'OEUVRES

INDICATES UPGRADED SELECTION: ♦ PLUS \$2 OR ♦♦ PLUS \$3
DF DAIRY FREE | GF GLUTEN FREE

MEAT

- GF Braised Beef Short Rib over Creamy Polenta
- Mini Meatloaf Cupcake with Spicy Tomato Glaze
- DF Chicken Tempura Lollipop with Vanilla Dijon Drizzle
- Philly Cheesesteak Roulade with Roasted Garlic Aioli
- Southern Fried Chicken and Waffle with Maple Crème Fraîche
- Smoked Buffalo Chicken Purse with Creamy Bleu Cheese Drizzle
- Grilled Naan Bread with Fig Jam, Prosciutto, Goat Cheese and Fresh Basil ♦
- DF/GF Herb Crusted Lamb Lollipop with Rosemary Gastrique ♦♦
- GF Medjool Date stuffed with Goat Cheese and wrapped in Smoked Bacon ♦♦

VEGETARIAN

- DF Pan-Seared Edamame Dumpling
- Summer Vegetable Risotto Bite with Basil Cream
- Deconstructed Brie Phyllo with Roasted Pear and Fig
- GF Chilled Roasted Baby New Potato with Chive Crème Fraîche
- Mini Grilled Peach Caprese with Basil and Balsamic Glaze
- DF Sea Salt and Basil Whipped Edamame on a Garlic Crostini
- Grilled Pizzette with Roasted Garlic and Tomato Bruschetta
- GF Mini Portobello stuffed with Roasted Parmesan Vegetables
- DF Fresh Tomato Basil Concassé on Toasted Garlic French Baguette
- Tomato and Mozzarella Brochette with Fresh Basil and Balsamic Drizzle
- Herb Whipped Boursin Crostini with Julienne of Roasted Red Pepper
- Balsamic Drizzled Burrata on Toasted Brioche ♦

SEAFOOD

- Crispy Calamari Rings with Chipotle Aioli Dip
- Crispy Rangoon filled with Maine Lobster Meat and Cream Cheese
- DF/GF Sea Scallop wrapped in Applewood Smoked Bacon ♦
- Mini Crab Cake with Smoked Chile Infused Remoulade ♦
- Buttered Maine Lobster on a Griddled Brioche Round ♦♦
- Freshly Baked Profiterole with Creamy Lobster Salad ♦♦
- DF Sesame Seared Tuna with Julienne Vegetables ♦♦
- DF Seared Sea Scallop with Sesame Cracker ♦♦

SOUP SIPS

- GF Spicy Butternut Squash Bisque
- GF Wild Mushroom Cappuccino
- GF Traditional New England Clam Chowder
- Roasted Tomato Soup with Grilled Cheese Stick
- GF Traditional Lobster Bisque with Dry Sherry Drizzle ♦

Notice under state sanitary code, 105 cmr 590.000 (Oct. 2013) Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

STATIONARY DISPLAYS

ARTISAN CHEESE TABLE

Great Hill Bleu Cheese Wedge, Brie Wedge,
Sliced Sharp Cheddar, Gouda, Creamy Havarti,
Fig and Honey Spread, Infused Honey, Dried Apricots,
Banana Chips, Fresh Grapes and Strawberries
with Assortment of Crackers
Add Garlic Breadsticks with Dipping Oil 5
Add Baked Brie En Croûte with Brandied Fig Spread 10
Add Warm Spinach and Artichoke Fondue 10

GF MASHED POTATO BAR

Cheddar Cheese, Bleu Cheese, Caramelized Onions,
Truffle Oil, Bacon Bits, Sautéed Mushrooms,
Chives and Sour Cream

ARTISAN PIZZETTE TABLE 12 (CHOICE OF THREE)

Classic Margherita
Shaved Sirloin and Arugula
Crispy Prosciutto with Chèvre and Fig
Red Grape and Gorgonzola with Balsamic Drizzle

SLIDERS AND FRIES 13

Traditional All-Beef Cheeseburger
and Southern Fried Chicken on Brioche
with Sweet Potato and Yukon Gold Fries
Add Hot Honey
Served with Classic Condiments

ARTISANAL GRILLED CHEESE 14

Fontina and Gouda on Brioche
with French Fries and Roasted Tomato Soup Sip
Add Hot Honey or Vine Ripened Tomato
Add Applewood Smoked Bacon \$1

DELUXE CHARCUTERIE TABLE 18

Sweet Sopressata, Prosciutto Di Parma, Saucisson, Brie,
Smoked Gruyère, Great Hill Bleu Cheese, Burrata,
Kilchurn Estate Sharp Cheddar, Whipped Feta,
Whipped Chèvre, Rosemary and Thyme Marinated Olives,
Fire Roasted Peppers, Grilled Artichokes, Herb Shallot Dijon,
Glacé Figs, Infused Honey, Pomegranate Honey,
Dried Apricots and Pears, Spiced Walnuts, Candied Pecans,
Carr's Table Water Crackers, Toasted Crostini
and Fresh Baguettes

CROSTINI STATION

Traditional Tomato and Basil Concassé,
Chilled Olive Puttanesca, Roasted Garlic and Basil Ricotta,
Whipped Feta, Whipped Chèvre, Eggplant Caponata,
Spinach and Artichoke Spread, Fig Jam and an Assortment
of Toasted Pita, Baguettes and Focaccia Crostini
Add Burrata \$2

POMME FRITES

Yukon Gold and Sweet Potato Fries served with
Truffle Salt, Smoked Salt, Spicy Ketchup, Irish Honey Mustard,
Roasted Garlic Parsley Aioli and Fried Pickle Dip

BAVARIAN PRETZEL BAR 12

Pretzel Bites and Braids in your choice of Two Flavors:
Salted, Everything, Maple Sugar, Cinnamon Sugar and more
with Assorted Dipping Sauces
\$100 attendant fee

PUB-STYLE PIZZA BAR 13

Ten-Inch Pub Style Pizzas with choice of toppings
(Up to Four Varieties)

CHICKEN AND BISCUITS 13

Freshly Breaded Chicken Tenders, Buttermilk Biscuit
and Yukon Gold Fries with Classic Condiments

DIM SUM 15

Beef and Chicken Satay
Chicken or Vegetable Spring Rolls
Fried Rice and Vegetable Lo Mein
Served with Duck Sauce,
Chinese Takeout Boxes and Chopsticks

DF/GF CUSTOM RAW BAR

Black Tiger Shrimp 12/21/29
Duxbury Oysters 12/21/29
Little Neck Clams 12/21/29
Crab Claws *Market*
Lobster Tails *Market*
Full Raw Bar *Market*
Over Seaweed with House Cocktail Sauce & Lemon
\$450 Ice Sculpture and Setup

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seafood, shellfish or egg may increase your risk of foodborne illness.*

Prices do not include a 22% administrative fee, 6.25% state tax and a .75% local tax.

FIRST COURSE

SALAD

- GF Signature Salad with Little Leaf Lettuce wrapped in a Cucumber, Tomato and Parmesan with Balsamic Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmesan
- Baby Arugula with Freshly Shaved Parmesan, Crushed Toasted Croutons with House-Made Lemon Vinaigrette
- GF Baby Mesclun, Crumbled Goat Cheese, Spiced Walnuts, Julienne Apple with Champagne Vinaigrette 4
- GF Caprese Salad with Fresh Local Tomato, Mozzarella, Basil Chiffonade with Balsamic Reduction 6

SOUP

- DF Portuguese Kale Soup 6
- GF Spicy Butternut Squash Bisque 6
- GF Traditional New England Clam Chowder 6
- GF Maine Lobster Bisque with Sweet Sherry Drizzle 8

PASTA

- Penne Alla Vodka 6
- DF Gemelli Pasta Bolognese 8
- Cheese Ravioli with Spicy Tomato Confit 8
- Lobster Ravioli with Sherry Cream 10

INTERMEZZO

- DF/GF Raspberry or Lemon Sorbet
Served in a Glass Bowl with a Fresh Mint Spring 5
- or -
- Served atop Champagne 7

ENTRÉE SELECTIONS

Create your own signature entrée.

All entrées come with chef's choice of starch and seasonal vegetable.

DF Dairy Free | GF Gluten Free

BEEF

GF 12oz Slow Roasted Prime Rib 112

GF 12oz New York Sirloin 112

GF 12oz Delmonico Steak 112

GF 6oz Barrel Cut Filet Mignon 121

SEAFOOD

GF Roasted Cod 99

GF Pan-Seared Salmon 99

GF Pan-Seared Scallops *Market*

GF Sesame Crusted Sea Bass *Market*

CHOICE OF:

Au Jus

Béarnaise Sauce

Madeira Sauce

Truffle Demi-Glaze

Bordelaise Sauce

Horseradish Cream

CHOICE OF:

Triple Citrus Glaze

Basil Cream Sauce

Lemon Beurre Blanc

Mango Pineapple Salsa

Ginger Teriyaki Glaze

Garlic Herb Crème Fraîche

POULTRY

Featuring Bell & Evans Chicken

GF Pan-Seared Chicken 98

Chicken Milanese 99

CHOICE OF:

Mango Salsa

Wild Mushroom Sauce

Lemon Parsley Sauce

Lemon Caper Cream Sauce

Heirloom Tomato & Basil Confit

Sundried Tomato & Basil Cream

UPGRADED ACCOMPANIMENTS 4

DF/GF Roasted Garlic & Thyme Fingerling Potatoes

GF Caramelized Shallot & Parmesan Mashed Potatoes

GF Mascarpone & Chive Whipped Pommes Purée

GF Yukon Potato & Gruyère Gratin

GF Seasonal Vegetable Risotto

GF Crispy Garlic Potato Wedges

GF Wild Rice Pilaf

GF Herb & Butter Roasted Mini Carrots

GF Garlic Parmesan Broccolini

DF/GF Sea Salt & Olive Oil Haricot Vert

DF/GF Roasted Brussel Sprouts and Crispy Pancetta

DF/GF Prosciutto Wrapped Asparagus Bundle

DF/GF Roasted Medley of Rainbow Carrots

DF/GF Lemon Garlic Roasted Asparagus

CHOICE OF ENTRÉE OR ACCOMPANIMENT

\$3 per person for a Split Starch or Vegetable

\$3 per person for a Choice of Two Entrées

\$5 per person for a Choice of Three Entrées

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CHEF CURATED ENTRÉES

DF DAIRY FREE | GF GLUTEN FREE | V VEGAN

TUSCAN CRUSTED CHICKEN 99

Sundried Tomato & Basil Cream Sauce, Caramelized Shallot & Parmesan Mashed Potatoes and Sea Salt & Olive Oil Haricot Vert

GF BRAISED BEEF SHORT RIB 107

Demi-Glaze, Mascarpone & Chive Whipped Pommes Purée and Herb & Butter Roasted Mini Carrots

GRILLED PETITE FILET MIGNON WITH TWO JUMBO BAKED SHRIMP 121

Lemon Beurre Blanc, Seasonal Risotto and Lemon Garlic Roasted Asparagus

GF GRILLED PETITE FILET MIGNON WITH SEARED SEA SCALLOPS *Market*

Basil Cream Sauce, Seasonal Risotto and Lemon Garlic Roasted Asparagus

DF/GF GRILLED PETITE FILET MIGNON WITH SESAME CRUSTED SEA BASS *Market*

Ginger Teriyaki Glaze, Seasonal Risotto and Lemon Garlic Roasted Asparagus

GF GRILLED PETITE FILET MIGNON WITH MAINE LOBSTER TAIL *Market*

Sherry Cream, Seasonal Risotto and Lemon Garlic Roasted Asparagus

VEGETARIAN ENTRÉES

GF INDIVIDUAL VEGETABLE LASAGNA 94

DF/GF/V ROASTED SUMMER VEGETABLE NAPOLEAN 94

DF/GF/V FRESH HERB-INFUSED VEGETABLE JULIENNE OVER RISOTTO 94

BUTTERNUT SQUASH RAVIOLI WITH BASIL CREAM SAUCE 97

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SWEET STATIONS

CUPCAKE TOWER 7

The fun alternative to a plated wedding cake with your choice of six assorted flavors

COOKIES AND MILK 11

White and Chocolate Milk served in a Mini Cosmo Glass
with our Signature Chocolate Chip Cookie

DONUT STATION 13

Assorted Donuts and Donut Holes served with Glazes, Dipping Sauces, and Fillings
with Crushed Candies and Cookie Topping

CANDY BAR 13

A beautiful display of jars filled with up to ten of your favorite candies
(Scoops and Bags Provided)

ICE CREAM SUNDAE BAR 13

Your two favorite flavors served in Waffle Cones and Waffle Bowls with a variety of toppings:
Whipped Cream, Walnuts, Cherries, Sprinkles, Cookie Pieces, Two Crushed Candies, Chocolate and Caramel Sauces
\$75 attendant fee

THE GRAND FINALE 16

A display of Mini Chocolate Cakes, Fruit Tortes, Mini Cheesecakes, Bavarois Cakes, Chocolate Mousse Parfaits, Cannoli,
Vanilla Cream Puffs, Roulades, Dessert Squares, Tarts and Hand-Dipped Strawberries in Chocolate
Add Seasonal Fruits, Carved Melons, Berries and Honey Yogurt Dip 10

TO-GO STATIONS

All Items are Packed To-Go with a Bottle of Water.
Add a Classic Glass Bottle of Coca-Cola \$1

DF/GF TRAIL MIX 6

Our Own Blend of Peanuts, Cashews, Almonds,
Dried Fruits and Chocolate

GF POPCORN 7

Choice of Buttered, Caramel or Chocolate-Covered Popcorn

DF CHOCOLATE-COVERED PRETZELS 7

Crunchy Pretzel Twists covered in Chocolate

DF BAVARIAN PRETZEL 7

Warm, Salted Bavarian Pretzel Braid

CHOCOLATE CHIP & SIP 7

Our Signature Chocolate Chip Cookies
with choice of Hot Chocolate or Coffee & Tea

CIDER & DONUT DUO 8

Hot Apple Cider paired with a
Warm Cider Donut coated with Cinnamon Sugar

PUB-STYLE CHEESE PIZZA 13

Our Fresh Ten-Inch Pub-Style Cheese Pizza

BEVERAGES

PRE-CEREMONY BEVERAGE

- Classic Lemonade, Raspberry Lemonade, Iced Tea or Peach Iced Tea 4
- Still Water Freshly Infused with Strawberry Basil, Citrus Mint or Blackberry Thyme 4
- Sparkling Water Freshly Infused with Strawberry Basil, Citrus Mint or Blackberry Thyme 4
- Hot Apple Cider with Cinnamon Stick Stirrers 4
- Hot Chocolate with Mini Marshmallows 4
- Mini Bottle of Bubbly 10
(plus \$150 attendant fee)

GUEST PAID BAR

OPEN BAR BY CONSUMPTION

ONE-HOUR FULL OPEN BAR 32

FULL OPEN BAR (4.5 HOURS) 55

Full selection of top-shelf Vodka, Gin, Rum, Tequila, Rye, Bourbon, Scotch, Brandy, Liqueurs, Cordials, Beer, Wine, Soda and Juice

BAR STATIONS

MARTINI BAR (CHOOSE ONE)

Choices include: Espresso, Chocolate, Pomegranate, Very Berry or Watermelon
Served by an Interactive Bartender with a Custom Ice Display
(By Consumption plus \$450 Ice Sculpture and Setup)

MOJITO BAR

Choose from Traditional or Strawberry
with crushed Mint Leaves
(By Consumption plus \$450 Ice Sculpture and Setup)

SIGNATURE ICED SANGRIA BAR

Red Wine, Brandy and Fruit Juice
Served in an Ice Bowl with Floating Fresh Fruit
(By Consumption plus \$350 Ice Sculpture and Setup)

BUBBLY BAR

Customize Your Glass of Champagne
with Fresh Fruits and Purées
(By Consumption plus \$500 Ice Sculpture and Setup)

CONSUMPTION BAR

Mocktail	7
Domestic Beer	7
Imported Beer	8
Craft Beer	9
Hard Seltzer	9-12
Wine by the Glass	10
Champagne by the Glass	11
House Liquor	10
Call Liquor	11
Top Liquor	12+

GUEST PAID BAR

Setup Charge \$250

Mocktail	8
Domestic Beer	8
Imported Beer	9
Craft Beer	10
Hard Seltzer	10-13
Wine by the Glass	11
Champagne by the Glass	12
House Liquor	11
Call Liquor	12
Top Liquor	13+

WINES

The number indicates the price per bottle for table wine service.
Wine Attendant(s) required for table service (by the bottle only) 150
1 Attendant per 75 Guests

SPARKLING & ROSÉ

Wycliff, California Champagne	36
Prima Perla Prosecco, Veneto, Italy	42
Château Routas, Rosé, Provence, France	42

WHITE WINES

Fox Brook Chardonnay, Sonoma Valley, California	36
Fox Brook Sauvignon Blanc, California	36
Astica Sauvignon Blanc, Mendoza, Argentina	38
Spasso Pinot Grigio, Calco, Italy	38

RED WINES

Fox Brook Merlot, Sonoma Valley, California	36
Fox Brook Cabernet, Sonoma Valley, California	36
Coastal Ridge Pinot Noir, California	38

Please inquire with your Event Producer if you have any specific requests.
These selections are subject to change based on availability.

POLICY GUIDELINES

Saphire Event Group prides itself in having all costs for services in writing.

VENUE CAPACITIES

(Capacities may vary depending on table arrangement)

AVENIR

430 guests seated without a dance floor

390 guests seated with a dance floor

SAPHIRE ESTATE

270 guests seated without a dance floor

240 guests seated with a dance floor

PROPERTY RENTAL INFORMATION

- The package for a reception-only event is a five (5) hour rental period. Additional time may be purchased as well.
- For events that include both an on-site ceremony and a reception, the rental period is five and a half (5.5) hours. This includes thirty (30) minutes for the ceremony and five (5) hours for the reception.
 - The fee for an on-site ceremony is \$1,500.
 - Split time fees may apply (please contact your Sales Manager for more information).
- On holiday weekends such as Memorial Day, Labor Day, and Columbus Day, a Sunday is treated as a Saturday evening.
- There are surcharges for certain holidays and holiday eves including but not limited to 4th of July and New Year's Eve.
 - There is a fee of \$150 for the use of a coat room attendant.

PAYMENT SCHEDULE

\$3,000 is required to reserve a date

\$3,000 fifteen (15) months before

\$3,000 one (1) year before

\$3,000 ten (10) months before

50% of your estimated total bill is due six months prior to the event

75% of your estimated total bill is due three months prior to the event

- If you are booking closer than this timeline indicates, we may work out a new payment schedule with you.
- If you are booking over fifteen (15) months out from your event date, we may add additional payments based on the date booked.
 - All payments are non-refundable.

GUARANTEE AND DUE DATE

Final guaranteed guest count and menu with a completed guest list template shall be provided by the client twenty-one (21) days prior to the event date. Don't forget yourselves and any child over the age of two! We require final payment fourteen (14) days prior to the event date by certified check, bank cashier's check, or wire transfer. Saphire Event Group will prepare the bill based on the guest count provided. The guest count cannot be lowered after fourteen (14) days. No credit can be used towards other item(s) offered by Saphire Event Group if the guaranteed number of dinners is not used or is lower than the number of guests paid for.

CREDIT CARDS

Credit cards are accepted only for the initial payment \$3000 as well as for incidental charges for last-minute changes (i.e., consumption bar, extra time added, wine service by consumption, actual guest count exceeding the guaranteed amount, etc.) These charges will be paid post-event with the credit card and credit card authorization form that is on file. Personal checks are accepted for all payments except the final balance, which must be a certified check, bank cashier's check, or wire transfer.

ADMINISTRATIVE FEES AND TAXES

A 22% administrative fee and a 6.25% Massachusetts tax is added to your subtotal where applicable and noted on your catering contract. There is an additional local tax of .75% added to food and beverage items only.

SECURITY AND LIABILITY

Saphire Event Group requires either a security or police detail at all events at the client's expenditure. Please note the contracting party is fully responsible for any damages or actions done by any of their guests and will support any consequence.

ARRIVAL TIMES

The couple and wedding party can arrive up to an hour and a half (ninety minutes) before the event to take pictures if your ceremony is on-site and if there are no events prior. Early arrival times *may* be available for an additional fee, which must be approved by Saphire Event Group in advance. For earlier arrivals, a charge will apply per half hour (consult your Event Producer for pricing). The property time begins when your ceremony begins (as listed on your invitation) or when cocktail hour starts if your ceremony is off-site.

REHEARSALS

A rehearsal is included in your wedding package when hosting a ceremony on-site. Rehearsal time is available depending on the events scheduled and must be coordinated in advance with your Event Producer. This includes a Saphire Event Group Event Producer to guide you through the rehearsal and use of the facility for thirty (30) minutes. For a water station and cheese display, please add \$300.

MENU SELECTION

Menu selection is approximately four (4) months before your event. A group tasting is usually organized by season or a private tasting can be arranged if you prefer. The food tasting is complimentary for the couple.

FOOD SERVICE

Food allergies and other dietary restrictions are accommodated upon advance request. Please note that dairy free (DF), gluten free (GF), and vegan (V) options are denoted throughout the menu. The only food we allow to be brought on or off the property is cake and/or desserts from licensed bakeries. Saphire Event Group does not charge a cake-cutting fee.

CHILDREN

Children must be supervised at all times. Meals for children under the age of twelve (12) are \$40.

SEATING ARRANGEMENTS

A guaranteed guest count and seating plan is due twenty-one (21) days prior to your event.

MEALS FOR THE VENDORS

We would be happy to provide the main course for the vendors (photographer, band members, DJ, videographer, etc.) for \$50 per person. We only allow soft drinks to be served to vendors.