



WEDDINGS AT THE WENHAM TEA HOUSE
*BASED ON 50-125 GUESTS; FIVE HOUR RECEPTION; 2.5 HOUR BAR
SERVICE*

COCKTAIL & HORS D'OEUVRES RECEPTION
ONE HOUR RECEPTION

AS YOUR GUESTS JOIN US WE WILL HAVE A BAR SETUP IN THE BOARD ROOM AND
IN THE TENT ON THE PATIO WITH STATIONARY HORS D'OEUVRES.

STATIONARY HORS D'OEUVRES SELECTIONS
PLEASE CHOOSE TWO

INTERNATIONAL CHEESE & FRUIT PLATTER

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TRADITIONAL CHARCUTERIE & IMPORTED CHEESE PLATTER

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CRUDITE PLATTER & CRACKER BASKETS

~

MEDITERRANEAN OLIVE & FLATBREAD STATION

~

WARM CRAB & ARTICHOKE DIP

~

EASTERN ASIA SUSHI STATION

WITH WASABI, PICKLED GINGER AND SOY SAUCE

AS YOUR GUESTS SOCIALIZE WE WILL HAVE LIGHT BACKGROUND MUSIC PLAYING
AS WE PASS HOT AND COLD HORS D'OEUVRES BUTLER-STYLE ON BEAUTIFULLY
GARNISHED SILVER TRAYS.

PASSED HORS D'OEUVRES SELECTIONS
PLEASE CHOOSE SIX

BROILED BABY LAMB CHOPS DIJONNAISE

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SCALLOPS WRAPPED IN BACON

~

BEEF TERIYAKI SKEWERS

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CHICKEN SATE SKEWERS OFFERED WITH SPICY THAI PEANUT SAUCE

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MINI CHICKEN CORDON BLEU

PASSED HORS D'OEUVRES SELECTIONS (CONTINUED)

PLEASE CHOOSE SIX

MINIATURE MARYLAND CRAB CAKES OFFERED
WITH HOMEMADE TARTAR SAUCE SHRIMP "STAR" IN FILO

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COCONUT SHRIMP OFFERED WITH WILD PLUM SAUCE

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ASIAN MUSHROOM SPRING ROLL STICKS OFFERED WITH GINGER DIPPING SAUCE

~

MINI GRILLED CHEESE CLUB SANDWICHES

~

POACHED PEAR AND BRIE FILO PURSES

~

WILD MUSHROOM TRIANGLES

COLD HORS D' OEUVRES

CALIFORNIA ROLLS
WITH PICKLED GINGER, WASABI AND SOY SAUCE

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MINIATURE FRUIT KABOBS

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TOMATO & BASIL CROSTINI

~

TENDERLOIN CROUSTADES

BAR SELECTIONS

WINE, BEER & LIQUOR IS AVAILABLE. IF YOU WOULD LIKE SOMETHING SPECIFIC,
WE WILL ARRANGE A COMPLIMENTARY BEER & WINE TASTING FOR YOU AT OUR
WINE CELLAR, HENRY'S WINE CELLAR.

DINNER RECEPTION

APPROXIMATELY ONE AND A HALF HOURS

AT THIS TIME WE WILL HAVE YOUR GUESTS BE SEATED AND WILL BEGIN THE DINNER RECEPTION.

CHAMPAGNE TOAST

WE WILL BEGIN POURING CHAMPAGNE WITH A RASPBERRY GARNISH FOR EACH GUEST IN PREPARATION FOR THE SPEECHES.

SALAD CHOICES

CHOOSE ONE

TEA HOUSE SALAD

LETTUCE, ONIONS, CUCUMBERS, TOMATOES, BALSAMIC VINAIGRETTE (VEGAN)

CLASSIC CAESAR SALAD

ROMAINE, GARLIC CROUTONS, SHAVED PARMESAN & CREAMY CAESAR DRESSING

TRADITIONAL GREEK SALAD

MIXED GREENS, CUCUMBERS, TOMATOES, FETA CHEESE, GREEK DRESSING

ORANGE SUNBURST SALAD

LEAF LETTUCE, RED ONION, OLIVES, MANDARIN ORANGES, PINK POPPY SEED DRESSING (VEGAN)

GRILLED PEAR & GOAT CHEESE SALAD

MIXED LETTUCE GREENS, GRILLED PEARS, DRIED CRANBERRIES, GOAT CHEESE, BALSAMIC VINAIGRETTE

ENTRÉE COURSE CHOICES

CHOOSE TWO

ARTICHOKE CHICKEN

WITH VELOUTE SAUCE

PANKO CHICKEN

WITH A CREAMY PESTO SAUCE

BAKED HADDOCK

HENRY'S PERFECT CRUMBS, LEMON BUTTER

CITRUS SALMON

MARINATED IN ORANGE JUICE, LEEKS, CAPERS & WHITE WINE

ROASTED TENDERLOIN OF WESTERN BEEF

WITH MUSHROOM-MADEIRA OR HORSERADISH SAUCE

GRILLED VEGETABLE CREPES

VEGETARIAN OPTION

MAKI SPRING ROLLS

VEGAN OPTION

STARCH CHOICES

CHOOSE ONE

OVEN ROASTED RED BLISS POTATOES

PRESENTED IN A MUSHROOM SHAPE

CREAMY YUKON MASHED POTATOES

TRADITIONAL RICE PILAF

LAVENDER SCENTED JASMINE RICE

WITH FRESH DICED VEGETABLES

VEGETABLE CHOICES

CHOOSE ONE

LEMON-BUTTER ASPARAGUS SPEARS

SAUTÉED SPINACH & GARLIC

GRILLED SEASONAL VEGETABLES

STEAMED SEASONAL VEGETABLES

DESSERT OPTIONS

SERVED WITH COFFEE OR TEA SERVICE

BELGIAN CHOCOLATE MOUSSE

STRAWBERRY SHORTCAKE

WITH HOMEMADE BISCUITS AND FRESH WHIPPED CREAM

KEY LIME PIE WITH FRESH RASPBERRIES

DOUBLE FUDGE CAKE SLICES

AFTER DESSERT, YOU AND YOUR GUESTS ARE INVITED TO THE DANCE FLOOR.
THE EVENING WOULD END AFTER FIVE HOURS.

BASED ON 50-125 GUESTS

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|----------------|------------------|
| CHICKEN CHOICE | \$95 PER PERSON |
| FISH CHOICE | \$105 PER PERSON |
| BEEF CHOICE | \$115 PER PERSON |
| TENTING FEE | \$2000 |

ADDITIONALS

ADDITIONAL SOUP COURSE: \$3-5 PER PERSON

BAR INFORMATION

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|----------------------|----------------------------|
| WINE BY THE GLASS | \$8-\$10; <i>SEE LIST</i> |
| WINE BY THE BOTTLE | \$32 & UP; <i>SEE LIST</i> |
| BEER | \$4 |
| COCKTAILS | \$8-\$12 |
| SCOTCH/WHISKEY | \$10-\$25 |
| SPECIALTY/SIGNATURE | \$6-10 |
| ADDITIONAL BAR HOURS | \$60/HOUR |

IN ADDITION TO THE ABOVE MENU SELECTIONS

THE PRICE PER PERSON INCLUDES:

ROOM CHARGE

ONE SERVICE PERSON PER 15 GUESTS

CHEF AND KITCHEN STAFF

ALL THE CHINA, GLASSWARE, AND FLATWARE NECESSARY FOR DINING,
TABLES, CHAIRS, IVORY LINENS AND CLOTH NAPKINS

THE TOTAL PRICE WOULD BE BASED ON YOUR CHOICE OF MAIN COURSE, PLUS A
20% ADMINISTRATION FEE, BAR SELECTION/CONSUMPTION COST AND ALL STATE
AND MUNICIPAL TAXES OF 6.25%. ADDITIONAL CHARGES WILL APPLY FOR
ENTERTAINMENT, CENTERPIECES, CANDY, FAVORS, AND DECORATIONS. FOR
SUNDAY EVENTS, ADMINISTRATION FEE IS 30%.

AGREEMENT

BY SIGNING THE LINE BELOW, I AGREE TO COMMIT TO THE ABOVE MENU, PRICE AND CONDITIONS FOR THE AFOREMENTIONED EVENT AND ENTER INTO AGREEMENT WITH THE WENHAM TEA HOUSE FEATURING HENRY'S FINE FOODS. I UNDERSTAND THAT THE DEPOSIT TO HOLD MY DATE OF \$300.00 IS NON-REFUNDABLE IF I NEED TO CANCEL THE EVENT. IF THE EVENT IS CANCELLED, I UNDERSTAND THAT 50% OF THE REMAINING BILL WILL BE DUE IF CANCELLED ONE WEEK BEFORE THE EVENT.

CLIENT NAME

DATE

INTERNAL USE ONLY BELOW THIS LINE

TEA HOUSE REPRESENTATIVE/WITNESS

DATE