

# Weddings at The Publick House



## ***INTIMATE WEDDING PACKAGE***

*(Available for up to 40 guests)*

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*On the Common, 277 Main Street, Route 131 P.O. Box 187 · Sturbridge, MA 01566  
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# Weddings at The Publick House



## History of the Publick House Historic Inn

*Founded in 1771 • Listed in the National Register of Historic Places*

Since 1771, the Publick House has been the site of countless memorable weddings, celebrations, and revolutionary good times. Today the tradition continues. No one offers a more unique combination of location, charm and hospitality. The Publick House has been known for over 250 years for providing legendary Yankee hospitality, which will make your experience memorable. While maintaining its 18<sup>th</sup> century ambiance, we provide 21<sup>st</sup> century comforts. When you come to the Publick House to feast on our generous meals and enjoy the comfort of our Yankee hospitality, you'll be warmed by the same magnificent open hearths that warmed our early American ancestors.

Located at the junction of I-84 and I-90 in Sturbridge, Massachusetts, the Publick House Historic Inn is just 20 minutes from Worcester, one hour from Boston & Rhode Island, and 45 minutes from Hartford.



Historic Inn  
17 Historic Guest Rooms



Chamberlain House  
20 Guest Rooms



Country Lodge  
63 Guest Rooms



Tillyer House  
28 Guest Rooms

Through the years, this historical destination has grown into a landmark in Sturbridge, Massachusetts, offering two charming restaurants that boast a dining experience from an era that has long passed with post-beam ceilings and old-fashioned fireplaces. We have 128 guest rooms with your choice of four lodging facilities all in a historical setting with private baths and air conditioning. The Historic Inn has 17 country guest rooms each with their own 18<sup>th</sup> century décor, our renovated and expanded Chamberlain House now has 12 suites and 8 guest rooms, our newly built Tillyer House has 28 guests rooms, day spa and salon, and fitness room, and the Country Lodge has 63 guest rooms nestled on the hill with an outdoor pool!

Be sure to visit our Bake Shoppe, a real 18<sup>th</sup> century bakery, where delectable desserts come from our Yankee ovens. We offer several beautifully appointed private dining and meeting rooms, one that will surely fit your needs for any wedding occasion!

Our professional wedding sales team will work with you to create a most magical wedding day!

**HISTORIC HOTELS**  
*of AMERICA*  
National Trust for Historic Preservation®



# Weddings at The Publick House



## **CRAFT'S HALL**

The Publick House Historic Inn offers picture perfect settings for your wedding ceremony & reception

### *Features of Craft's Hall Venue*

Wooden Beams

Operational Wood Fireplace (Seasonal)

Bay Window

Beautiful Hardwood Floors

Lectern for Ceremony

Seats up to 40 Guests in Craft's Hall





# Weddings at The Publick House



## **HISTORIC BALLROOM**

**Our 1771 historic Ballroom is located on the second floor of the Inn  
without elevator accessibility**

The Publick House Historic Inn offers picture perfect settings for  
your wedding ceremony & reception

### ***Features of Historic Ballroom Venue***

Fireplace Backdrop for Photos

Benches around Perimeter of Room

Beautiful Hardwood Floors

Lectern for Ceremony

Seats up to 30 Guests in Historic Ballroom



# Weddings at The Publick House



## **PINEAPPLE ROOM**

The Publick House Historic Inn offers picture perfect settings for your wedding ceremony & reception

### ***Features of Pineapple Room Venue***

Fireplace Backdrop for Photos

Beautiful Hardwood Floors

Lectern for Ceremony

Seats up to 20 Guests in Pineapple Room



# Weddings at The Publick House



## *Included in Wedding Package*

Ceremony & Reception on Site  
Signature Cheese & Crudite Display  
An Elegant Three Course Plated Dinner  
Water with Lemon Wheels  
Wedding Cake created by our Pastry Chefs  
Professional Wedding Consultation with Catering Sales Manager  
Reception Room Available to Wedding Couple (1) Hour Prior to Set up any Décor, etc.  
Custom Floor Plan  
Heat & Air Conditioning  
White or Ivory Floor Length Table Linens, White or Ivory Overlays  
Your Choice of House Colored Napkins  
Lantern Centerpiece for each Guest Table  
Black Framed Table Numbers  
Cake Knife & Server as a Keepsake  
Suite for Wedding Couple Night of Wedding  
Overnight Guest Room Block Reserved for your Guests  
Beautiful Landscaped Grounds as a Backdrop for your Wedding Photos (*Scheduled in Advance*)  
On-Site Banquet Manager to Oversee Your Wedding Reception  
Referral List of Professional Wedding Services  
Host your Wedding Shower, Rehearsal Dinner & Post-Wedding Breakfast on Site Pending Availability

## BAR & BEVERAGE MENU

### Beverage Pricing

Soft Drink	\$3.50
Domestic Beer	\$6.00
Imported/Micro Beer	\$7.00
House Wine	\$8.00
Premium Wine	\$9.00
Call Drink	\$8.50
Premium Drink	\$9.50
Top Shelf Drink	\$11.50
Champagne Toast	
Or Sparkling Cider	\$4.00

- All base liquor pricing is a 1.5oz pour
- Two liquor/rocks/up is a 2oz pour \$1.50 upcharge
- Martini/Manhattan is a 2.5oz pour \$2.50 upcharge

### Cocktail Service

- Cocktail & beverage service is provided at no additional charge for (15) or less guests
- A Designated Cocktail Server is recommended for events with (16-25) guests with a \$30 fee

### Private Event Bar (\$50 Set-Up Fee)

Recommended for events with (25) or more guests. Fee will be waived if \$400.00 in revenue is generated excluding all taxes and fees.

### Hosted Bar Options

#### Billed on Consumption

- Based on a pre-determined length of time
- Based on a pre-determined dollar amount the bar then can turn to a cash bar or can be extended on event date.

#### Billed on Flat Fee per Guest

for a pre-determined length of time.

- (1) Hour: \$18
- (5) Hours: \$40
- Under (21) Years of Age: \$3.50 per Person / Hour

### Beverage Stations

*Pricing Per Order Yields 20 Servings*

- Fruit Punch
- Lemonade
  - without Liquor, \$50
  - with Liquor, \$100
- Mimosa \$100
- Bloody Mary \$100
- Red or White Sangria with Fresh Fruit \$125



- Hot Chocolate \$75
- Hot Mulled Cider
  - without Liquor, \$75
  - with Liquor, \$100



#### Add Fresh Flavors to your Lemonade

\$10 per order

- Basil    Strawberry
- Mint    Blueberry

#### Add Toppings to Create a Hot Chocolate Bar

\$10 per order

Miniature Marshmallows, Chocolate Curls  
& House-Made Whipped Cream

#### Coffee & Tea Station

Regular & Decaffeinated Coffee & Assorted Hot Teas \$3.50

#### Table-Side Wine Service with Dinner

Your choice of one red & one white wine offered to your guests during dinner. One bottle yields roughly five glasses. You will only be billed for wine bottles opened. See Banquet Wine Menu for selections.

*A 7% Massachusetts meal tax, a 18% service charge and an 8% taxable fees & commission will be added to the above prices. Prices are subject to change. Pricing is per person unless otherwise noted. 3.1.23*

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## WINES

Cabernet Sauvignon  
Chardonnay  
Merlot  
Pinot Grigio  
Pinot Noir  
Riesling  
Sauvignon Blanc  
Sparkling Wine

## CALL LIQUORS

Jack Daniel's Whiskey  
Wild Turkey Bourbon Whiskey  
West Cork Irish Whiskey  
Seagram's 7  
Dewar's White Label Scotch  
Tanqueray Gin  
Bacardi Silver Rum  
Captain Morgan Rum  
Malibu Rum  
3 Olives Triple Shot Vodka  
Absolut Citron Vodka  
Absolut Vanilia Vodka  
Stoli Razberi Vodka  
\*Tito's Vodka  
Lunazul Blanco Tequila  
Jose Cuervo Gold Tequila  
Aperol  
Kahlua  
*\*Gluten Free*

## TOP SHELF LIQUORS

Knob Creek Bourbon Whiskey  
Glenfiddich 12yr  
Glenlivet 12yr  
Johnnie Walker Black Scotch  
Patron Silver Tequila  
Grand Marnier  
Hennessey Cognac

## BEER

### **Domestic**

Bud Light  
Budweiser  
Founders All Day IPA  
Michelob Ultra

### **Import/Micro-Brew**

Blue Moon Belgian White  
Corona  
Harpoon IPA  
Sam Adams Lager & Seasonal  
\*White Claw Hard Seltzers

### **Specialty Beer Prices Vary**

Berkshire Steel Rail 8  
Berkshire Coffeehouse Porter 9  
\*Downeast Cider 8.50  
Greater Good Pulp Daddy IPA 10  
Guinness Draught Can 8  
Sam Adams Wicked Hazy NE IPA 9.50  
*\*Gluten Free*

## PREMIUM LIQUORS

Bulleit Bourbon Whiskey  
Bulleit Rye  
Maker's Mark Bourbon Whisky  
Jameson Irish Whiskey  
Crown Royal  
Bombay Sapphire Gin  
Hendricks Gin  
Grey Goose Vodka  
Ketel One Vodka  
Amaretto Disaronno  
Bailey's  
Chambord  
Sambuca Romana

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## BANQUET WINE MENU BY THE BOTTLE OFFERING

### SPARKLING WINES

Sparkling, House, <i>California</i>	\$28
Prosecco, Mionetto Prestige Brut, <i>Italy</i>	\$38
Champagne, Nicolas Feuillatte Cuvee Brut, <i>France</i>	\$75
Champagne, Moët & Chandon, <i>France</i>	\$100

### WHITE WINES

Moscato, Stella, <i>Italy</i>	\$32
Riesling, Stonefruit, Pfalz, <i>Germany</i>	\$32
Pinot Grigio, Casalini, <i>California</i>	\$32
Sauvignon Blanc, Kono, Marlborough, <i>New Zealand</i>	\$32
Chardonnay, House, <i>California</i>	\$28
Chardonnay, Chateau Ste Michelle, <i>Columbia Valley, Washington</i>	\$34
Chardonnay, La Crema, <i>Monterey, California</i>	\$42
Chardonnay, Kendall-Jackson, <i>California</i>	\$38
Chardonnay, Domaine Christian Moreau Chablis, <i>Burgundy, France</i>	\$76

### RED WINES

Pinot Noir, House, <i>California</i>	\$28
Pinot Noir, Carmel Road, <i>Monterey, California</i>	\$36
Pinot Noir, Erath, <i>Willamette Valley, Oregon</i>	\$46
Malbec, Catena Vista Flores, <i>Mendoza, Argentina</i>	\$40
Merlot, House, <i>California</i>	\$28
Merlot, 14 Hands, <i>Washington</i>	\$32
Super Tuscan, Guado al Tasso Il Bruciato, <i>Tuscany, Italy</i>	\$66
Cabernet Sauvignon, House, <i>California</i>	\$28
Cabernet Sauvignon, Coppola Claret, <i>California</i>	\$40
Cabernet Sauvignon, Chateau Ste Michelle, <i>Columbia Valley, Washington</i>	\$44
Cabernet Sauvignon, Justin, <i>Paso Robles, California</i>	\$58
Cabernet Sauvignon, Stonestreet Estate, <i>Alexander Valley, California</i>	\$88
Cabernet Sauvignon, Scattered Peaks, <i>Napa Valley, California</i>	\$60
Cabernet Sauvignon, Stag's Leap Wine Cellars Artemis, <i>Napa Valley, California</i>	\$110

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# HORS D'OEUVRES & ENHANCEMENTS MENU

## COLLECTIONS

Unlimited hors d'oeuvres served with each collection during your cocktail hour

**Collection I** - choice of two additional stationary or butlered hors d'oeuvres \$10

**Collection II** - choice of three additional stationary or butlered hors d'oeuvres \$12

**Collection III** - choice of five additional stationary or butlered hors d'oeuvres \$14

\***Stationary Hors d'Oeuvres**, included in Collections price above.

**Fresh House-Made Potato Chips** served with Ranch Dip

**Fresh Fruit, Melon & Berries** with Vanilla Yogurt Dip

SEE OUR ENHANCED STATIONARY HORS D'OEUVRES MENU FOR ADDITIONAL UPGRADED OPTIONS

## Butlered Hors d'Oeuvres

### Cold Canapes

Cranberry, Almond & Goat Cheese Tartlets

Mini Caprese Bites

Tomato Bruschetta

Truffled Ratatouille Tartlets

Waldorf Tartlets with Apples, Walnuts, Raisins & Celery

Prosciutto-Wrapped Cantaloupe & Fresh Basil

Crab Louis Canapé with Crab, Bacon, Bleu Cheese,  
Tomato in a Pastry Shell

\*Chilled-Orange Chili-Glazed Shrimp +\$1

\*Mini New England Lobster Roll +\$3

Chilled Roasted Sirloin with Tomato Vinaigrette  
on Gluten-Free Crisp

Classic Beef Tartare on Potato Crisp

Smoked Salmon & Shaved Fennel Salad on Cucumber

Seared Tuna & Radish Salad on Wonton Crisp

Tuna Tartare & Seaweed Salad on Wonton Crisp

### Beef

Beef Bourguignon in Puff Pastry

Braised Short Rib and Manchego Empanadas

Southwest Beef Empanadas with Sour Cream Dunk

Teriyaki Beef Satay

Roasted Garlic and Basil Beef Skewers

Beef Barbacoa Taquito with Cilantro Sour Cream Dip

### Poultry

Peking Duck Spring Rolls

Buffalo Chicken Crisps

Ginger Chicken Meatballs

Mini Chicken Pot Pies

Sesame Chicken with Pineapple-Ginger Dip

Bacon-Wrapped Turkey Tenderloins

Chicken and Lemongrass Potstickers with Soy Dip

### Pork

Traditional Pork Dumplings with Sesame Ginger Dip

Bacon-Wrapped Pork with Lime Sour Cream Dunk

Spicy Pork Belly-Wrapped Brisket with Peach BBQ Sauce

### Seafood

Crab Rangoons

Mini Crabcakes with Lemon Aioli

Lobster Cobbler Tartlets

Bacon-Wrapped Scallops

Casino Bacon-Wrapped Shrimp

Shrimp Tempura with Ginger Soy Dip

Shrimp Spring Rolls with Curry Yogurt Dunk

Coconut Shrimp with Pina Colada Dip

### Vegetarian

Jackfruit Cakes with Mango Chutney

Pear & Brie Beggars Purse

Wild Mushroom & Goat Cheese Tartlets

Porcini Mushroom Arancini

Artichoke Beignets

Asparagus & Blue Cheese in Phyllo

Butternut Arancini

Butternut Squash & Pecan Tartlets

Mac & Cheese Bites

Spanakopita

Potato Latkes with Apple Sauce

Vegetable Spring Rolls with Sweet & Sour Sauce

### Vegan

Edamame Dumpling with Soy Dip

Vegan Caponata Purses

Mini Caprese Bites Tomato Bruschetta

### Gluten-Free

Bacon-Wrapped Scallops

Bacon-Wrapped Turkey Tenderloins

Spicy Pork Belly-Wrapped Brisket with Peach BBQ

\*Chilled Orange-Chili Glazed Shrimp +\$1

Prosciutto-Wrapped Cantaloupe

Smoked Salmon & Shaved Fennel Salad on Cucumber Round

Chilled Roasted Sirloin & Tomato Vinaigrette  
on Gluten-Free Crisp

Goat Cheese Stuffed Dates

\*Mini Lobster Rolls in a Gluten Free Roll +\$4

\*Additional fee per person when using collection price

## ENHANCED STATIONARY HORS D'OEUVRES

### VEGETARIAN

Baked Brie \$10

Assorted Crackers, French Bread & Fresh Fruit

Charcuterie Board \$19.95

Country Pate, Sliced Saucisson, Prosciutto, Speck & Aged Dried Salami, Accompanied by Assorted Mustards, Fig Spread, Crostini & Fresh Sliced Breads

Great American Cheese Board \$25

Vermont Goat Cheese Spread, Wisconsin Aged Cheddar, California Drunken Goat Cheese, Clemson Blue Cheese, Accompanied by Sliced French Bread, Grapes, Apples & Berries

Marinated Olive Tray \$5

A Wide Variety of Mixed European & Middle Eastern Olives Whole (not Pitted)

Pasta Station \$9

Choice of Two Pastas & Two Sauces  
ADD Grilled Chicken \$5 or Grilled Shrimp \$8

Pastas	Sauces
Penne	Basil Pesto Cream Sauce
Farfalle	Plum Tomato
Orecchiette	Alfredo

The French Fry Station \$7

Ketchup, Sweet & Sour Sauce, Vinegar, Salt & Pepper Cheese Sauce, Garlic Aioli & Tomato Salsa

Stuffed Avocado Station \$13

Half Avocados Served with Crispy Tortillas, Cheddar-Jack Cheese, Salsa (Medium Heat), Sour Cream, Roasted Corn Salsa & Lime Wedges

Mediterranean Station \$7

Marinated Tomatoes, Lemony Hummus, Olive Tapenade, Pita & Focaccia Crisps

The Mashed Potato Station \$9.95

Whipped, Garlic Whipped & Whipped Sweet Potato, Gravy, Sour Cream, Horseradish Cream, Bacon Bits, Scallions, Candied Pecans, Marshmallows, Brown Sugar, Butter & Shredded Cheddar Cheese

Italian Vegetable Station \$12

Oven Cured Tomatoes, Marinated Olives, Poached Artichoke Bottoms with Lemon Aioli, Eggplant Caviar with Focaccia Crisp, & Pickled Peppadews

The French Station \$16

Country Pate with Cornichons & Whole Grain Mustard; Rouille with Baguettes; Brie with Toasted Nuts Board

### ANTIPASTO

Italian Antipasto Platter \$13.50

Italian Cured Meats, Aged Cheeses & Marinated Vegetables

### CHICKEN / BEEF / PORK

“Build Your Own” Taco Bar \$11.00

Hard & Soft Tacos, Grilled Chicken or Ground Beef with Chopped Tomatoes, Shredded Lettuce, Cheese, Black Beans, Rice, Guacamole, Sour Cream & Salsa

The Southern \$11.00

BBQ Pork Sliders with Chipotle BBQ Sauce; Southern-Fried Chicken Bites served with Buttermilk Sauce; Spiced Pralines & Pickled Watermelon Bites

Beef Slider Bar \$9.95

Miniature Hamburgers served with Chopped Tomatoes, Shredded Lettuce, Cheddar Cheese, Onions & Pickles

### SEAFOOD

Stuffed Seafood Station \$17

Oyster Rockefeller with Arugula & Bacon; New England Stuffed Clams; Casino Butter-Stuffed Bacon-Wrapped Shrimp; served with Lemon, Tabasco & Hollandaise Sauce

New England Raw Bar \$18

Jumbo Shrimp, Littlenecks & Oysters  
Served with Horseradish-Cocktail Sauce & Lemons

Oyster Bar \$200 (Price per 50 pieces)

Fresh Local New England Oyster Shucked Raw served over Ice, Accompanied with Cracked Pepper Mignonette, Cocktail Sauce & Lemons

Shrimp Cocktail \$225 (Price per 50 pieces)

Served with Horseradish-Cocktail Sauce & Lemons



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# CLASSIC ELEGANCE WEDDING MENU

Three Course Dinner includes Bread Basket, Appetizer or Salad, Entrée with Starch & Vegetable, Your Wedding Cake for Dessert, Coffee & Tea. Vegetarian & Dietary Restricted Entrees are Available upon Request.

## “Publick House” Bakery Basket

House-Made Pecan Sweet Rolls & Dinner Rolls with Whipped Butter

## Choice of Appetizer or Salad

add an additional course for \$5.00 per person

### Appetizers

- New England Clam Chowder
- Butternut Squash Bisque *with Chive Crème Fraiche*
- Spinach Tortellini *with Roasted Tomatoes, Grilled Portobello Mushrooms & Basil Pesto*
- Crab Cake *with Corn-Tomato Relish & Basil Aioli (additional \$4.00 per person)*
- Jumbo Shrimp Cocktail *with Horseradish-Cocktail Sauce (additional \$4.00 per person)*

### Salads

- “Publick House” Salad *Mixed Greens, Cucumbers, Tomatoes, Carrots & Red Onion*
- Bleu Cheese Salad *with Mixed Greens, Dried Cranberries & Walnuts*
- Roasted Beet Salad *with Mixed Greens, Tomatoes, Cucumbers & Radishes, topped with Parmesan Crisps*
- Spinach Salad *with Dried Cranberries, Candied Pecans & Crumbled Goat Cheese*
- Caesar Salad *with Parmesan Cheese, Garlic Herb Croutons & Caesar Dressing*

## Entrées

choice of (2) entrees, or (3) entrees for an additional \$3.00 per person

Chef’s choice of vegetarian entrée always available at no additional fee per person

- Baked-Stuffed Chicken *with Spinach, Goat Cheese & Sundried Tomatoes, topped with Velouté Sauce*
- Orchard Chicken *with Cornbread-Sausage Stuffing, topped with Cider-Cream Sauce*
- Statler Chicken Breast *with Lemon-Herb Sauce*
- Mustard-Crusted Pork Loin *with Spiced Apple-Pan Gravy*
- Roasted Native Turkey *with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy*
- Pan-Roasted Salmon *with Citrus-Thyme Beurre Blanc*
- Buttercrumb Scrod *with Lemon-Dill Sauce*
- Yankee Pot Roast *with Pan Gravy*
- Roasted Prime Rib of Beef *au Jus (additional \$6.00 per person)*
- Roasted Tenderloin of Beef *with Porcini-Pistachio Crust & Demi-Glace (additional \$10.00 per person)*
- Pan-Roasted Chilean Sea Bass *with Smoked Sea Salt & Chive-Butter Sauce (additional \$10.00 per person)*
- Duet of Petit Filet Mignon & Baked-Stuffed Jumbo Shrimp *(additional \$14.00 per person)*

## Accompaniments

Choice of Starch & Market Fresh Vegetable

## Dessert

Your Wedding Cake is served with a Chocolate-Covered Strawberry

## Beverage

Regular & Decaffeinated Coffee & Assorted Hot Teas

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## VEGETARIAN ENTREES

Wild Mushroom Ravioli  
with Parmesan Cheese & Alfredo Sauce

Butternut Squash Ravioli  
with Julienne Vegetables in an Amaretto-Cream Sauce

Asiago Risotto  
with Grilled Vegetables, Portabella Mushrooms & Fresh Basil

Pasta Primavera  
with Roasted Garden Vegetables in a Light Cream Sauce

Vegetarian Bolognese  
over Pasta with Romano Cheese

Seasonal Vegetable Risotto

Pesto Pasta  
with Olives, Tomato, Asparagus & Spinach

## VEGAN ENTREES

Vegan Ravioli  
with sauteed greens & balsamic glaze

Tofu  
with Roasted Fingerling Potatoes, Asparagus, Oven-Roasted Tomatoes,  
Kalamata Olives, Roasted Peppers, Mushrooms and Extra Virgin Olive Oil

Soy-Braised Tofu  
with Stir-Fry Seasonal Vegetables & Basmati Rice

Red Wine-Marinated Tofu  
Red Wine Reduction, Baked Potato & Vegetable

Mixed Grain-Stuffed Portabella Mushrooms  
with Roasted Vegetables

Spinach, Tomato & White Bean-Stuffed Portabella  
with Basil-Tomato Puree & Herbed Rice

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## CHILDREN'S MENU

(Up to 12 Years Old)

### Appetizer

(Choice of One for all in Attendance)

Fresh Fruit Cup

Mixed Green Salad

with Cucumbers, Tomatoes, Carrots & Ranch Dressing

Cucumber Slices & Carrot Sticks

with Ranch Dip

### Entrée

(Choice of One for all in Attendance)

"Little Tom" Turkey Dinner

Chicken Tenders

with French Fries

Baked Macaroni & Cheese

Classic Hamburger or Cheeseburger

with French Fries

Grilled Cheese Sandwich

with French Fries

### Dessert

Wedding Cake served with a Chocolate-Covered Strawberry

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# Weddings at The Publick House

## WEDDING CAKES

A Traditional-Style Wedding Cake is included with each Wedding Package.

Your Wedding Cake is served with a Chocolate-Covered Strawberry



Our highly skilled cake decorators will create your dream wedding cake from a wide variety of beautiful styles and delicious flavors, fillings & frostings. Please see our complete wedding cake album for styles. Each cake is customized to your specifications. Traditional cake layers are round or square. Additional fees may apply for special requests.

### TRADITIONAL FLAVORS

#### CAKE FLAVORS

Vanilla, White, Chocolate, Marble or Lemon

#### FRUIT FILLING FLAVORS

Raspberry, Strawberry, Apricot or Lemon

#### FROSTING FLAVORS (may also be a filling)

Snow White Frosting

Buttercream Frosting

*Vanilla, Chocolate, Mocha, Raspberry or Peanut Butter*

### SPECIALTY CAKES - \$2.00 additional per person

#### Carrot Cake

moist and flavorful with cream cheese filling, iced with buttercream or snow white frosting

#### Spice Cake

made with cinnamon, cloves & nutmeg, with a cream cheese filling & buttercream frosting

#### Red Velvet Cake

a deep ruby red cake, made with a hint of cocoa, layered with a cream cheese filling & buttercream frosting

### FROSTING UPGRADE - \$2.00 additional per person

**Rolled Fondant Icing** - a sweet icing that is rolled and draped over your cake, giving a porcelain-like finish and a smooth base for sugar paste flowers, tailoring with ribbon and decorative details

#### Chocolate Ganache Glaze

a silky sweet rich chocolate glazing

### WEDDING CUPCAKES - \$50 additional chef fee

In lieu of your wedding cake, you may choose to offer cupcakes with a ceremonial cake topper.

#### CUPCAKE FLAVORS

Vanilla, White or Chocolate

#### FROSTING FLAVORS

Snow White Frosting

Butter Cream Frosting

*Vanilla, Chocolate, Mocha, Raspberry or Peanut Butter*

### DÉCOR OPTIONS

Frosting Rose Flower or Rosebud, Colored Sugar Crystals or Sprinkles



*Inquire about our Special Ordered Favors from our Bake Shoppe*

A 7% Massachusetts meal tax, an 18% service charge and an 8% taxable fees & commission will be added to the above prices. Prices are subject to change. 11.29.22

On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • [www.publickhouse.com](http://www.publickhouse.com)  
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • [sales@publickhouse.com](mailto:sales@publickhouse.com)



# Weddings at The Publick House

## FAVORS MENU

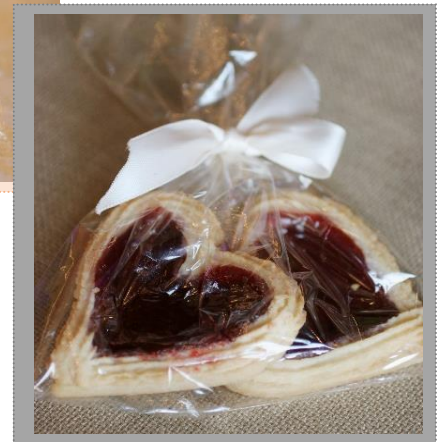
### Cookies

*wrapped in clear cellophane with curling ribbon.*

**Sweetheart Chocolate-Dipped Sugar Cookie \$3.50**  
one heart-shaped sugar cookie, ½ dipped in chocolate  
& ½ sprinkled with your choice of colored sugar crystals.

**Custom Glazed Monogrammed Sugar Cookie \$3.50**  
one cookie per package with your choice of icing  
& lettering colors.

**Almond Ring Heart Cookies \$4.50**  
two heart-shaped cookies with a ring of almond paste  
and a raspberry filled center.



### Donuts

\$30.00 per dozen

Flavors: assorted cake, assorted raised, Boston crème, blueberry cake, butternut, chocolate cream filled, chocolate frosted, chocolate glazed, cinnamon, coconut, colored sprinkles, glazed cruller, honey dipped, jelly, lemon, maple frosted, plain, powdered, strawberry frosted, sugar raised, vanilla frosted.

\*Seasonal - Apple Cider, Pumpkin Cake

*A 7% Massachusetts meal tax, an 18% service charge and an 8% taxable fees & commission will be added to the above prices.  
Prices are subject to change. Pricing is per person unless otherwise noted. 1.17.25*

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# Weddings at The Publick House

## Wedding Reception Information

### Wedding Reception Locations, Guest Minimums & Fees, Arrival Time

- Craft's Hall, Historic Ballroom & Pineapple Room are reserved for (5) hour intervals – (1) hour for setup, (30) minutes for guest arrival & ceremony, (30) minutes for cocktails & hors d'oeuvres reception and (3) hours for dinner reception.
- Restrictions may apply for guest counts, facility fees & packages on holiday weekends.

**Craft's Hall** accommodates up to (40) guests with seating reception timing based on availability.

**Historic Ballroom** accommodates up to (30) guests with seating reception timing based on availability.

**Pineapple Room** accommodates up to (20) guests with seating reception timing based on availability.

### Overnight Accommodations

We have (128) overnight rooms and an outdoor swimming pool. With (2) restaurants and a bake shoppe on property, your guests will experience a wonderful weekend retreat! We offer a wedding room block for your overnight guests. Reservations by room block are recommended upon signing your wedding contract to ensure availability.

There are four lodging facilities all with private baths, air conditioning, flat screen TVs and wireless internet.

- The *Historic Inn* which has (17) country guest rooms each with their own 18<sup>th</sup> century décor.
- The *Chamberlain House* has (12) suites and (8) guest rooms.
- The *Tillyer House* has (28) guest rooms, day spa & salon, and fitness room.
- The *Country Lodge* has (63) guest rooms nestled on the hill near the outdoor pool.

### WEDDING GUEST ROOM RESERVATIONS / BLOCK OF ROOMS

Guests should make their reservation before the *Room Block Release Date* to secure accommodation with a credit card. The Room Block Release date for all weddings is (45) days prior to the wedding date, after which time all unreserved rooms in the block will be transferred into open inventory.

### Deposits and Additional Payments

- All deposits and payments are payable by cash, credit card, personal or certified bank check. Personal checks are not accepted for final payment.
- An initial, non-refundable deposit of \$750 is required to reserve your wedding.
- Estimated 50% of your wedding balance is due (60) days prior to wedding day.
- Your guaranteed guest count of attendance is due (11) business days prior to your wedding day.
- Your final payment is due (7) business days prior to your wedding day.
- Any charges billed on consumption or estimated will be payable on departure on the day of your wedding and charged to the credit card on file.

### Cancellation Policy

All deposits are non-refundable. All cancellation notices must be in writing and are effective on the date of receipt by the Publick House Historic Inn. Cancellations received (60) days or less from the date of the wedding will be charged the minimum guaranteed amount on all food and beverage contracted, in addition to any facility fees and lost revenues to the Publick House Historic Inn.

### Liability & Damage

The Publick House reserves the right to inspect and control all private functions. The Publick House will not be liable for any damages to or to loss of equipment, merchandise or articles left in the Hotel prior to, during or following events. All personal property of our clients brought in for your event shall be at the sole risk of the client. Publick House will not be liable for any loss or damage to any property for any reason. The client will be responsible for any damage to the building, equipment, decorations or fixtures belonging to the hotel, lost or damaged during the event due to the activities of its guests.

## Intimate Wedding Package Price Sheet

Pricing is based on per person unless stated otherwise.

*\*These specials do not apply to previously booked weddings.*

### ADULT GUEST MINIMUMS:

Craft's Hall, Historic Ballroom & Pineapple Room

(20) minimum & (40) maximum

### FACILITY & SITE FEES

Craft's Hall & Historic Ballroom \$750

Pineapple Room \$600



Heather Fuller Photography

## INTIMATE WEDDING PACKAGE

January through August

\$79

November & December

\$85

## ADDITIONAL ENTRÉES OFFERED

- Offer a 3<sup>rd</sup> entrée to your guests for an additional \$3 per person
- Add an additional course to your menu for \$5 per person
- Vendor dinner offered at package price
- Vegetarian/vegan menu available upon request

## MISCELLANEOUS RENTAL FEES

Display Easel \$25

### THANK YOU FOR YOUR SERVICE

Active Military, Police, Fire & EMS Personnel

Receive a 10% discount off full price wedding packages with valid ID (wedding couple only)



*Does not apply to dates with special pricing including winter or mid-week pricing.*

*\*Not applicable to previously booked weddings or discounted package*

*A 7% Massachusetts meal tax, an 18% service charge and an 8% taxable fees & commission will be added to prices.*

*Prices are subject to change. Revised 2.27.2025*