

# *Weddings at The Publick House*



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## ***2026 WEDDING PACKAGES & RECEPTION INFORMATION***

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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



## Paige Hall with the Historic Barn



Paige Hall



The Historic Barn

### Features of Paige Hall with the Historical Barn Venue...

- Grand Ballroom with Post & Beam Cathedral Ceiling
- Iron Chandeliers & Wall Sconces from the 1700's
- Chiffon Garland & White Lights on the Wood Beams
- Lofts filled with Antique Charm
- Beautiful Hardwood Floors
- Palladian & a Greenhouse Wall of Windows
- Seats up to 160 Guests in Paige Hall
- (Maximize seating in the Historic Barn for up to 190 guests)
- 1771 Original Barn featuring Horse Stables with Built-In Bar
- Barn Doors Leading to a Charming Flower-Lined Brick Patio
- Private Wedding Party Room in the Library

## Paige Hall Ceremony Package

The Publick House Historic Inn offers picture perfect settings for your wedding ceremony, with outdoor and indoor locations.

### PAIGE HALL

*(guest tables will be pre-set off to the side of the room)*

### HILLSIDE ARBOR

*(available May through October)*

### MEADOW

*(available May through October, based on availability)*

*All ceremony packages include the following:*

Banquet Chairs, White Padded Folding Chairs or  
Wooden Bench Seating based on Location

Lectern

Skirted Table with Access to Electricity for Music

Water Station

Half Hour Ceremony Rehearsal with a Banquet Team Member

*(Time/date based on ceremony location availability,  
alternate rehearsal locations available if the location is reserved by contract)*

If weather is inclement with an outdoor location,  
your ceremony will be moved into Paige Hall



Paige Hall Reception



Meadow



# Weddings at The Publick House



## **The Garden Tent** *with the Little Red Barn Patio* *(Available late April – mid-November)*

### **Features of The Garden Tent...**

50' X 60' Grand Tent with Side Walls & Clear Arched Windows  
Elegant Tent Ceiling Liners, Chandeliers, & Perimeter Lighting

Stone Paver Flooring Under the Tent

Mounted Fans & Heaters Provided, as Needed

Beautiful Restrooms Attached to the Garden Tent

Built-in Gas Fireplace with Comfortable Sitting Area

Guest Seating Accommodates 200 people under the Tent  
*with Additional Seating on the Garden Terrace*

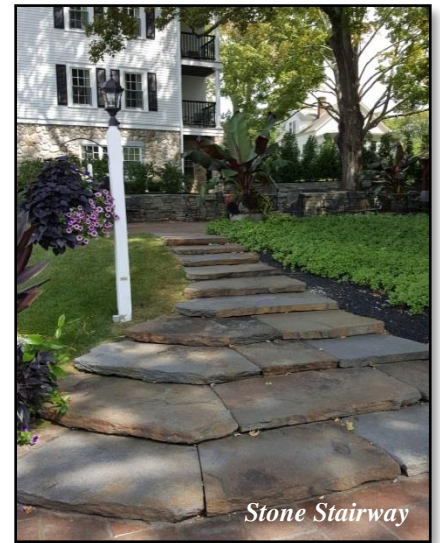
Garden Terrace with a 30' x 40' Tent

Grand Stone Stairway Leading from the Little Red Barn Patio to the Terrace

Private Wedding Party Room in Suite 501



*Garden Tent*



*Stone Stairway*



*Little Red Barn Patio*



*Garden Gazebo*

## **Tent Ceremony Package**

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

**GARDEN GAZEBO**

**MEADOW**

*(Based on availability)*

*All ceremony packages include the following:*

White Padded Folding Chairs

Lectern

Skirted Table with Access to Electricity for Music

Water Station

Half Hour Ceremony Rehearsal with a Banquet Team Member

*(Time/date based on ceremony location availability,  
alternate rehearsal locations available if the location is reserved by contract.)*

If weather is inclement, your wedding ceremony will be hosted under

The Garden Tent with guests seated at their tables.  
Private event space is not guaranteed inside the Inn.

**PUBLIC HOUSE  
HISTORIC INN**  
Paige Hall & The Historic Barn  
at Christmas Time

*We are decorated for the Holidays  
Weekend after Thanksgiving through  
the 3<sup>rd</sup> Weekend in January*



# *Weddings at The Publick House*



## *Included in Wedding Package*

A Five Hour Reception  
On-Site Ceremony Available Upon Request  
Private Wedding Party Room  
Signature Cheese & Crudite Display for Cocktail Hour  
An Elegant Three Course Plated Dinner  
Water with Lemon Wheels  
Wedding Cake created by our Pastry Chefs  
Complimentary Wedding Tasting for Two  
White or Ivory Floor Length Table Linens, White or Ivory Overlays and  
Your Choice of House Colored Napkins  
Lantern Centerpiece for each Guest Table  
Black Framed Table Numbers  
Cake Knife & Server as a Keepsake  
Wooden Replica of Historic Inn for Gift Cards  
Suite for Wedding Couple Night of Wedding  
Overnight Guest Room Block Reserved for your Guests  
Beautiful Landscaped Grounds as a Back Drop for your Wedding Photos  
Seasonal Golf Cart Available to get Wedding Couple to Ceremony and Photo Locations, Thereafter  
On-Site Banquet Manager & Wedding Assistant to Oversee Your Wedding Day  
Referral List of Professional Wedding Services  
Private Event Rooms Available for your Wedding Shower, Rehearsal Dinner & Post-Wedding Breakfast

## BAR & BEVERAGE MENU

### Beverage Pricing

Soft Drink	\$3.50
Domestic Beer	\$6.50
Imported/Micro Beer	\$7.50
House Wine	\$9.00
Premium Wine	\$10.00
Call Drink	\$9.00
Premium Drink	\$10.00
Top Shelf Drink	\$13.00
Champagne Toast	\$4.50
Sparkling Cider Toast	\$4.50

- 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 in revenue is generated excluding all taxes and fees.

### Hosted Bar Options

#### Billed on Consumption

- Full hosted bar for a predetermined amount of time
- Hosted beer, wine & soft drinks only for a predetermined amount of time

#### Bar Cap

- Hosted bar capped at a specific amount not to exceed without approval
  - Bar capped for a full mixed brands liquor bar
  - Bar capped for beer, wine and soft drinks only
- NOTE: Bar caps may be extended on wedding day

#### Billed on Flat Fee per Guest

for a pre-determined length of time.

(1) Hour: \$20

(5) Hours: \$45

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, \$125

Mimosa \$125  
Bloody Mary \$125  
Red or White Sangria with Fresh Fruit \$150  
Hot Chocolate \$75  
Hot Mulled Cider  
without Liquor, \$75  
with Liquor, \$125



#### Add Fresh Flavors to your Lemonade

\$10 per order

Flavor Options: Strawberry, Blueberry, Basil & Mint

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

\$10 per order

Miniature Marshmallows, Chocolate Curis & House-Made Whipped Cream

#### Coffee & Tea Station

Regular & Decaffeinated Coffee & Assorted Hot Teas \$3.50

#### Sparkling Champagne Toast

Sparkling House Wine or Sparkling Apple Cider per Person

NOTE: Alternate Champagne/Wine Available by the Bottle

#### 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 state 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. 10-15-25*

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## WINES

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

## CALL LIQUORS

*\*Gluten Free*

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 Vanilla Vodka  
Stoli Razberi Vodka  
*\*Tito's Vodka*  
Lunazul Blanco Tequila  
Jose Cuervo Gold Tequila  
Aperol  
Kahlua

## TOP SHELF LIQUORS

Knob Creek Bourbon Whiskey  
Glenfiddich 12yr Single Malt Scotch  
Glenlivet 12yr Single Malt Scotch  
Johnnie Walker Black Scotch  
Casamigos Silver Tequila  
Patron Silver Tequila  
Grand Marnier  
Hennessy 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*  
Stella N/A (non-alcohol)

### **Specialty Beer Prices Vary**

*\*Gluten Free*

Berkshire Steel Rail 9  
Berkshire Coffeehouse Porter 10  
*\*Downeast Cider 9*  
Greater Good Pulp Daddy IPA 11  
Guinness Draught Can 8.50  
Sam Adams Wicked Hazy NE IPA 10

## 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  
Campari

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# Weddings at The Publick House

## BANQUET WINE MENU BY THE BOTTLE OFFERING

### SPARKLING WINES

Sparkling, House, <i>California</i>	\$30
Prosecco, Mionetto Prestige Brut, <i>Italy</i>	\$40
Champagne, Deutz, <i>France</i>	\$90
Champagne, Moët & Chandon, <i>France</i>	\$100

### WHITE WINES

Moscato, Stella, <i>Italy</i>	\$34
Riesling, Stonefruit, Pfalz, <i>Germany</i>	\$34
Pinot Grigio, Casalini, <i>California</i>	\$34
Sauvignon Blanc, Crowded House, Marlborough, <i>New Zealand</i>	\$36
Chardonnay, House, <i>California</i>	\$30
Chardonnay, Black Stallion, <i>North Coast, California</i>	\$42
Chardonnay, La Crema, <i>Monterey, California</i>	\$44
Chardonnay, Kendall-Jackson, <i>California</i>	\$38
Chardonnay, Domaine Christian Moreau Chablis, <i>Burgundy, France</i>	\$78

### RED WINES

Pinot Noir, House, <i>California</i>	\$30
Pinot Noir, Z. Alexander Brown, <i>California</i>	\$40
Pinot Noir, Violet Hill, <i>Oregon</i>	\$50
Malbec, Catena Vista Flores, <i>Mendoza, Argentina</i>	\$42
Merlot, House, <i>California</i>	\$30
Merlot, Noble Vines, <i>Lodi, California</i>	\$32
Zinfandel, Klinker Brick	
Chianti Classico Riserva, Monsanto, <i>Tuscany, Italy</i>	\$60
Cabernet Sauvignon, House, <i>California</i>	\$30
Cabernet Sauvignon, Coppola Claret, <i>California</i>	\$40
Cabernet Sauvignon, Black Stallion, <i>North Coast, California</i>	\$56
Cabernet Sauvignon, Jordan, <i>Sonoma, 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>	\$115

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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** (Signature Cheese & Crudite Display included in wedding package)

**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 & Almond 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  
Mini Caprese Bites  
Spanakopita  
Potato Latkes with Apple Sauce  
Vegetable Spring Rolls with Sweet & Sour Sauce

### Vegan

Edamame Dumpling with Soy Dip  
Vegan Caponata Purses  
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 \$8

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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# Weddings at The Publick House

## PUBLICK HOUSE OLD FASHIONED HOT DOG CART



### Hot Dogs

Served with Mustard, Ketchup, Relish, & Chopped Raw Onion

Minimum Order of 80 Hot Dogs	\$295
Additional Hot Dogs ( <i>increments of 20</i> )	\$50
Gallon of Chili ( <i>65-75 servings</i> )	\$40
Gallon of Cheese Sauce ( <i>65-75 servings</i> )	\$30

### Bratwurst with Peppers & Onions

Served with Mustard, Ketchup, & Relish

Minimum Order of 50 Bratwurst	\$315
Additional Bratwurst ( <i>increments of 20</i> )	\$100

### Italian Sausage with Peppers & Onions

Served with Mustard, Ketchup, & Relish

Minimum Order of 50 Italian Sausage	\$305
Additional Italian Sausage ( <i>increments of 20</i> )	\$95

*A Fun Late Night Snack or  
Cocktail Hour Enhancement!*



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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)*
- 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

Pasta Primavera  
with Roasted Garden Vegetables in a Light Cream Sauce

Parmesan Risotto  
With Grilled Vegetables, Portabella Mushrooms & Fresh Basil

Pesto Pasta  
with Olives, Tomato, Asparagus & Spinach

## VEGAN ENTREES

Vegan Ravioli  
with sauteed greens & balsamic glaze

Roasted Tofu  
with Roasted Tomato Vinaigrette, Basmati Rice & Marinated Vegetables

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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# Weddings at The Publick House

## 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 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

### 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*

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# Weddings at The Publick House

## DINNER ENHANCEMENTS

**Intermezzo**, Chef's Choice of Sorbet \$3

**Carving Stations** (\$75 Chef Fee) served with Dinner Rolls & Condiments

Baked-Glazed Ham with Raisin Sauce \$8

Roasted Native Turkey with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy \$9

Leg of Lamb with Mint Jelly \$14

Roasted Prime Rib of Beef Au Jus & Creamy Horseradish Sauce \$15

Roasted Beef Tenderloin with Demi-Glace & Creamy Horseradish Sauce \$19

## DESSERT ENHANCEMENTS

### Pastry Stations

*Assorted Pastries Displayed on Elevated Platters*

*Favor bags not Included*

**Old-Fashioned Cookies** \$15/dozen

Sugar, Oatmeal, M & M, Peanut Butter, & Chocolate Chip

**Premium Cookies** \$18/dozen

Greek Butter, Raspberry Truffles, Chocolate Chip Truffles,  
& Chocolate-Dipped Macaroons

**Miniature Pastries** \$36/dozen

choices include Cannolis, Fruit Tarts, Éclairs, Cream Puffs, Key  
Lime Tarts, Carrot Squares & Whoopie Pies

**Freshly-Baked Pies** priced per pie

Apple, Blueberry, Cherry, Key Lime, Lemon Meringue,  
Chocolate Cream, Boston Cream, \*Pecan, \*Pumpkin

*\*Ask for full pie menu, based on the season.*

**S'mores Station** \$6

*(available for Garden Tent weddings only)*

Graham Crackers, Chocolate & Marshmallows

**"Build Your Own" Sundae Bar** \$8.50

Vanilla & Chocolate Ice Cream with Assorted Toppings to Include:  
Chocolate Sauce, Strawberry Sauce, Caramel, Chocolate Shavings,  
Miniature Marshmallows, M&M's, Sprinkles, Whipped Cream &  
Cherries

**Churros & Chocolate**

Warm Cinnamon Sugar Coated Churros & Warm Chocolate  
Sauce \$5.95

Dolce de Leche Stuffed Churros with Carmel Dunk \$7.95



**Belgian Waffle Station** \$6

served with Fresh Berries, Warm Syrup,  
Chocolate Sauce & House-Made Whipped Cream

**Beverage Stations**

**Gourmet Hot Chocolate Bar** \$85

*Pricing Per Order Yields 20 Servings*

served with Miniature Marshmallows, Chocolate Curls  
& House-Made Whipped Cream

**Coffee Station** \$3.95

Regular & Decaffeinated Coffee & Assorted Hot Teas

**Iced Coffee Station** \$6.00

Iced Coffee with Choice of Flavors to Include:  
French Vanilla, Hazelnut & Caramel Flavorings

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# Weddings at The Publick House



## FAVORS MENU

### Cookies

*sealed in a cellophane bag*

**Sweetheart Chocolate-Dipped Sugar Cookie \$4.50**

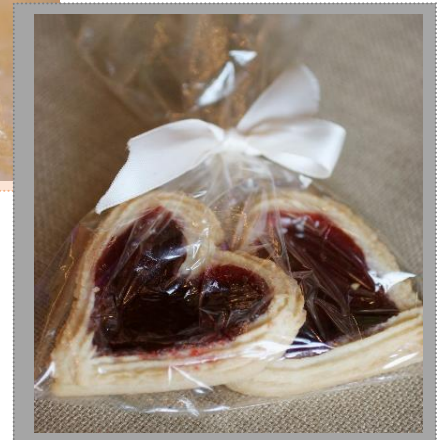
one heart-shaped sugar cookie, ½ dipped in chocolate & ½ sprinkled with your choice of colored sugar crystals.

**Custom Glazed Monogrammed Sugar Cookie \$4.50**

one cookie per package with your choice of icing & lettering colors.

**Almond Ring Heart Cookies \$5.00**

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

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# Weddings at The Publick House

## Wedding Reception Information

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

- Both Paige Hall with the Historic Barn, and The Garden Tent are reserved for (5) hour intervals
- Reception times may be extended for an additional fee of \$250 per (30) minutes.
- Restrictions may apply for guest counts, facility fees & packages on holiday weekends.

**Paige Hall with the Historic Barn** accommodates up to 160 guests with seating in Paige Hall, and up to 190 guests with extended seating in the Barn. There are two reception times on a Saturday; a daytime wedding up to 4:30 PM and an evening wedding beginning at 6:00 PM.

**The Garden Tent with the Red Barn Patio** accommodates 200+ guests with a dance floor. It is available during the months of April through November. There is one tent reception on a Saturday with your ceremony time beginning no later than 4:30 PM, and your cocktail reception beginning no later than 5:00 PM.

### Overnight Accommodations

We have 128 overnight rooms and an outdoor swimming pool. With two 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 accommodations 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 \$2,000 is required to reserve your wedding.
- An additional payment, equal to 50% of your estimated balance, is due six months prior to your wedding.
- 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 six months 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.

# 2026 Wedding Package Price Sheet for a Paige Hall with the Historic Barn Wedding

Pricing is based on per person unless stated otherwise.

*\*Specials do not apply to previously booked weddings.*

## ADULT GUEST MINIMUMS:

(75 or \$3,500 food minimum) for Saturday Daytime Wedding offered in Paige Hall until 4:30 PM

(75) for Sunday & Mid-Week Wedding

(100) for Friday Wedding

(125) for Saturday Evening Wedding offered in Paige Hall beginning at 6:00 PM

## FACILITY & SITE FEES

**July through August, November & December**

\$2,000 for a Friday, Saturday Daytime, Sunday & Mid-Week Wedding

\$2,500 for Saturday Evening Wedding

**September & October**

\$2,500 for Saturday Daytime, Sunday & Mid-Week Wedding

\$4,000 for Friday & Saturday Evening Wedding

\*Additional time added onto Reception: \$250 per (30) minutes

## AFTER-WEDDING GATHERING RENTAL FEE

\$750.00 Cottage Facility Fee - \$500.00 Tillyer House Facility Fee

Check-in is at 3:00 PM on the day of your wedding with check-out at 11:00 AM the next day

Catering Available including Sandwich Platters and Cookie & Brownie Trays ~ See Special Menu for Pricing

## WEDDING PACKAGES

**Paige Hall Classic Elegance Package**

**SPECIAL!!**

**ALL Remaining dates in 2026 \$45**

**Traditional Brunch Wedding Package**

Pricing Available Upon Request

**A Mid-Week Romance Wedding Package**

**\$42** Include a One Hour Call Brands Bar \$52

## ADDITIONAL ENTRÉES OFFERED

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

## MISCELLANEOUS RENTAL FEES

Display Easel \$25

Sound System with Microphone \$225

50" Flat Screen TV [connects to your laptop] \$150

50" Flat Screen TV with DVD Player \$150

Uplighting – Individual \$35 / Package \$375

## THANK YOU FOR YOUR SERVICE

Military, Veterans, 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 packages*

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

*Prices are subject to change. Revised 6.22.26*

# 2026 Wedding Package Price Sheet for a Garden Tent Wedding Offered late-April through mid-November

**ADULT GUEST MINIMUMS:**

(75) for Sunday & Mid-Week Tent Wedding  
 (100) for Friday Evening Tent Wedding  
 (125) for Saturday Wedding offered under the Garden Tent beginning at 4:00 PM

Pricing is based on per person unless stated otherwise.

*\*Specials do not apply to previously booked weddings.*

**FACILITY & SITE FEES**

**July through August**

\$2,000 for Sunday & Mid-Week Tent Wedding  
 \$2,500 for Friday Tent Wedding  
 \$3,500 for Saturday Tent Wedding

**SPECIAL!! - \$2,000 Flat Site Fee for Any remaining date in November**

**September & October**

\$2,500 for Sunday & Mid-Week Tent Wedding  
 \$4,000 for Friday & Saturday Tent Wedding

\*Additional time added onto Reception: \$250 per (30) minutes

**AFTER-WEDDING GATHERING RENTAL FEE**

\$750.00 Cottage Facility Fee - \$500.00 Tillyer House Facility Fee  
 Check-in is at 3:00 PM on the day of your wedding with check-out at 11:00 AM the next day  
 Catering Available including Sandwich Platters and Cookie & Brownie Trays ~ See Special Menu for Pricing

**WEDDING PACKAGES**

**Garden Tent Classic Elegance Package**  
 (The tent is offered late-April through mid-November)

**SPECIAL!!**

**July – October \$45 meal package**  
**November \$39 meal package**

**Traditional Brunch Tent Wedding Package**  
 Pricing Available Upon Request

**A Mid-Week Romance Tent Wedding Package \$42**  
 Include a One Hour Call Brands Bar \$52

**ADDITIONAL ENTRÉES OFFERED**

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

**MISCELLANEOUS RENTAL FEES**

Display Easel \$25  
 Sound System with Microphone \$225  
 50” Flat Screen TV [connects to your laptop] \$150  
 50” Flat Screen TV with DVD Player \$150  
 Uplighting – Individual \$35 / Package \$375

**THANK YOU FOR YOUR SERVICE**

Military, Veterans, 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 packages*