Weddings at The Publick House



Mermaids Reel, Megan Severino

2027 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 18th century ambiance, we provide 21st 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 18th 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 18th 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


The Historic Barn


Paige Hall Reception


Meadow



Paige Hall
with 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

Weddings at The Publick House


Garden Tent

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

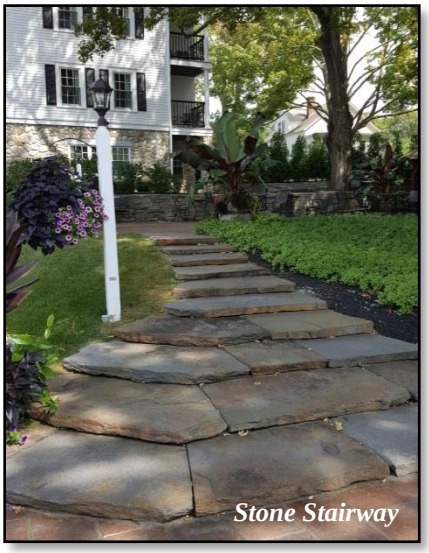
Built-in Gas Fireplace with Comfortable Sitting Area

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


Stone Stairway


Little Red Barn Patio

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.


Garden Gazebo

PUBLICK HOUSE HISTORIC INN

Paige Hall & The Historic Barn at Christmas Time

We are decorated for the Holidays Weekend after Thanksgiving through the 3rd 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

Discounts on Your Wedding Shower, Rehearsal Dinner & Post-Wedding Breakfast

Publick House
Historic Inn & Country Lodge

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 Curls
& 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
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
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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BANQUET WINE MENU
BY THE BOTTLE OFFERING

SPARKLING WINES

Sparkling, House, *California*	$30
Prosecco, Mionetto Prestige Brut, *Italy*	$40
Champagne, Deutz, *France*	$90
Champagne, Moët & Chandon, France	$100

WHITE WINES

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

RED WINES

Pinot Noir, House, *California*	$30
Pinot Noir, Z. Alexander Brown, *California*	$40
Pinot Noir, Violet Hill, *Oregon*	$50
Malbec, Catena Vista Flores, *Mendoza, Argentina*	$42
Merlot, House, *California*	$30
Merlot, Noble Vines, *Lodi, California*	$32
Zinfandel, Klinker Brick	
Chianti Classico Riserva, Monsanto, *Tuscany, Italy*	$60
Cabernet Sauvignon, House, *California*	$30
Cabernet Sauvignon, Coppola Claret, *California*	$40
Cabernet Sauvignon, Black Stallion, *North Coast, California*	$56
Cabernet Sauvignon, Jordan, *Sonoma, California*	$88
Cabernet Sauvignon, Scattered Peaks, Napa Valley, *California*	$60
Cabernet Sauvignon, Stag's Leap Wine Cellars Artemis, *Napa Valley*, *California*	$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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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 *(increments of 20)*	$50
Gallon of Chili *(65-75 servings)*	$40
Gallon of Cheese Sauce *(65-75 servings)*	$30

Bratwurst with Peppers & Onions

Served with Mustard, Ketchup, & Relish

Minimum Order of 50 Bratwurst	$315
Additional Bratwurst *(increments of 20)*	$100

Italian Sausage with Peppers & Onions

Served with Mustard, Ketchup, & Relish

Minimum Order of 50 Italian Sausage	$305
Additional Italian Sausage *(increments of 20)*	$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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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

A 7% Massachusetts state tax, an 18% service charge and an 8% taxable fees & commission will be added to the above prices. Prices are subject to change. 3.7.24

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

A 7% Massachusetts state tax, an 18% service charge and an 8% taxable fees & commission will be added to the above prices.
Prices are subject to change 3.31.26

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

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 (+ $75 Staff Attendee Fee)

(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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FAVORS MENU

Cookies

sealed in a cellophane bag

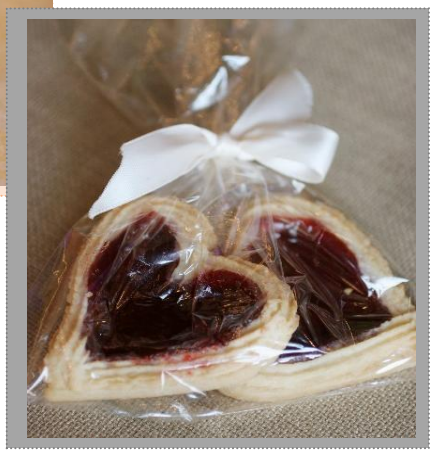


Sweetheart Chocolate-Dipped Sugar Cookie $4.50
one heart-shaped sugar cookie, ½ dipped in chocolate
& ½ sprinkled with your choice of colored sugar crystals.

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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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 aneven-ing 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. Reserva-tions 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 18th 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 build-ing, equipment, decorations or fixtures belonging to the hotel, lost or damaged during the event due to the activities of its guests.

Publick House
Historic Inn & Country Lodge

2027 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) or $5,000 food minimum for Saturday Daytime Wedding in September & October offered in Paige Hall until 4:30 PM
(75) for Sunday & Mid-Week Wedding
(100) for Friday Wedding
(125) for Saturday Evening Wedding

FACILITY& SITE FEES

Day of the Week	January - March	April – August, November & December	September & October
Friday	$2,500	$3,000	$4,000
Saturday Daytime (10:30am - 4:30pm)	$2,000	$3,000	$3,500
Saturday Evening (6:00pm – 12:00am)	$3,000	$3,500	$4,000
Sunday	$2,000	$2,500	$3,000
Mid-Week (Monday – Thursday)	$900	$1,200	$1,500

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

January through March
ALL remaining dates $27.27 (excludes Mid-Week)
April, May & November
Friday, Saturday Daytime, Sunday $45
Saturday Evening $55
June
Friday, Saturday Daytime, Sunday $65
Saturday Evening $75
July & August
Friday, Saturday Daytime, Sunday $60
Saturday Evening $70
September & October
Saturday Daytime, Sunday $79
Friday & Saturday Evening $89
December
Friday, Saturday Daytime, Sunday $55
Saturday Evening $65

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 3rd 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 meal tax, an 18% service charge and an 8% taxable fees & commission will be added to prices.
Prices are subject to change. *Revised 11.11.26*

Publick House
Historic Inn & Country Lodge

2027 Wedding Package Price Sheet for a Garden Tent Wedding
Offered late-April through mid-November

Pricing is based on per person unless stated otherwise.
**Specials do not apply to previously booked weddings.*

ADULT GUEST MINIMUMS:

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

Day of the Week	April – August, November & December	September & October
Friday	$3,000	$4,000
Saturday (4:00pm – 10:00pm)	$3,500	$4,000
Sunday	$2,500	$3,000
Mid-Week (Monday – Thursday)	$1,200	$1,500

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)

April, May & November
- Friday & Sunday $45
- Saturday $55

June
- Friday & Sunday $65
- Saturday $75

July & August
- Friday & Sunday $60
- Saturday $70

September & October
- Sunday $79
- Friday & Saturday $89

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 3rd 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

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