

*A Wedding at*

# *Chamberlain Farm & Pavilion*

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❧ 2020 ❧

# *Chamberlain Farm & Pavilion Weddings*

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*We here at Chamberlain's would like to congratulate you on your engagement. Thank you for considering us. For the last ten years we have been helping brides and grooms provide a unique setting for their wedding. We provide your guest with the highest standard in cuisine and service that guarantees the most perfect memorable experience.*



*Chamberlain's is conveniently located in Berkley, MA and is less than 20 minutes from Providence and other South Coast Communities and minutes from Route 24. Our beautiful wooden pavilion and elegant tent provide the perfect setting for up to 200 of your guests. We also offer a beautiful area for ceremonies in the garden.*



*Whether you want a very casual or an elegant wedding, Chamberlain Farm & Pavilion is the venue for you. Our Wedding Coordinator can assist you in decoration ideas, menu selections, and other ideas that will make your day special.*



*Chamberlain Farm & Pavilion prides itself on our attention to detail. Our Wedding Coordinator and Staff are here to make sure that your special day is a day to remember.*





## Wedding Cuisine



*All food served at Chamberlains is prepared in house using only the highest quality ingredients available. Locally grown produce is used when available. Please remember that our staff is extremely flexible and creative. If you don't see exactly what you would like on our menus, we would be more than happy to discuss alternatives or substitutions.*

### **Bar Service**

*We offer several beverage service options to ensure that your guests enjoy themselves – cash bar, limited open bar, or open bar.*

### **Appetizers**

*All wedding packages at Chamberlain's come with a minimum of 5 passed appetizers and 1 stationary appetizer. We feel that a great cocktail hour sets the tone for the entire evening and that presentation is just as important as the food quality itself. We want your guests to relax and enjoy.*

### **Dinner Selections**

*We offer three distinct wedding packages for different taste and budgets. All are served with the same high quality ingredients and attention to detail. Our menu includes a variety of chicken, seafood, and beef options, but if you don't see specifically what you have in mind, we would love to work with you to create your dream menu. Substitutions can be made for vegetarians and children.*



## Wedding Packages

### Buffet Reception

*Buffet Reception includes a choice of four passed appetizers and one stationary appetizer. Your guests will be invited by table for the buffet, your choice of two entrees with a chef's choice of a complementary starch and seasonal vegetables and salad. The Buffet Reception is \$62.00 per guest.*

*Third entrée is an additional \$6.00 per guest. **Toast is an additional \$4.00 per person***

### Plated Reception

*Our Plated Reception includes four passed appetizers and one stationary appetizer. Following a plated salad, each guest will be served their choice of two entrees. The Plated Reception is \$67. Per guest.*

***Champagne Toast included.** Prime Rib can be substituted for an additional \$8.00 per guest.*

### Station Reception

*Our Station Reception has become our most popular reception style. During cocktail hour four passed appetizers and one stationary appetizer will be served. During dinner your guest will explore three stations featuring a variety of culinary treats. The Station Reception is \$72.00 per guest and provides a less structured experience for your guests.*

***Champagne Toast included.***

## *Pricing for Weddings, Large Parties & Reception*

***Pricing for food is separate from pavilion fee. Pavilion fee is for the rental of the property separate from the per person food charge.***

*Sundays of long holiday weekends is a Saturday pricing.*

### **Saturday Rentals**

**(All Saturday wedding must have 125 guest or more. All events are done at 11:00 pm)**

*(We do not allow outside catering on Saturdays)*

Weddings 125	\$4800.00 rental fee
Weddings of 126 to 150 guest	\$5300.00 rental fee
Weddings of 151 to 180 guest	\$5800.00 rental fee

### **Friday 11 pm & Sunday 10 pm**

75 to 100 guest	\$3800.00 rental fee
101 to 125 guest	\$4500.00 rental fee
126 to 150 guest	\$4900.00 rental fee
151 to 180 guest	\$5500.00 rental fee
Above 180	\$20.00 pp.

### **Outside Catering Friday & Sundays**

75 to 125 guest	\$5000.00 rental fee
126 to 150 guest	\$5800.00 rental fee
151 to 200 guest	\$6800.00 rental fee

### ***Wedding Pavilion Fee with Chamberlain catering includes:***

***Use of pavilion and grounds for 7hrs (this includes bride and grooms arrival time), chairs, tables, buffet set up, 120 inch table clothes or larger, wedding rehearsal, bartender for parties over 100, heating if needed and AC when needed.***

*Seating chart needs to be supplied two to three days before wedding. A \$500 save the day fee is need to save a date. This is a fee and is nonrefundable. A deposit of 1500.00 is due by January 8, 2020. **This is a nonrefundable deposit for any reason and will be applied to the bill. Half the remaining balance is due 6 months from wedding. This is nonrefundable. The reaming balance due prior to wedding. If paying by check final payment is due 3 weeks prior to wedding. This is nonrefundable.** For all parties a credit card needs to be on file. Weddings with excessive decorations (more than can fit in one car) will be subject to a \$200 decorations fee. Chamberlain Staff will put up decorations and take down at the end of the evening. Couples are responsible for taking items with them after the event.*

### ***Responsibilities of Outside Catering: All Linens***

***All the responsibilities in regards to the menu are the responsibility of the hired caterer***

***This includes all tableware, dishes, stemware, setting tables, banquet linens, Chafers, trash, cleaning kitchen, clearing and cleaning tables. The kitchen will only be available to those who paid the kitchen fee. The kitchen is not to be used for plate cleaning, pan washing or anything else that involves large amount of water.***

**There is a \$500.00 charge to use kitchen and coolers.**



***The pavilion fee will not be changed 3 weeks prior to the wedding for a decline in guest count.***

*Any changes to menu or seating within 3 weeks of the wedding will accrue an administration fee of \$100.00*

*Special request for menu items may be subject to an up charge.*

*We do not allow wine bottles on the tables. Please do not ask. All alcohol must go thru bar. This includes specialty drinks. If you or your guests are found with outside alcohol you will be asked to leave. Please don't make us ask you or your guest to leave.*

*If guest want to bring in desserts or food they must be by a licensed baker/caterer.*

*This may also be subject to a fee for additional work.*

**GUESTS WILL NOT BE ALLOWED IN UNTIL AGREED UPON GUEST ARRIVAL TIME.**

*All bills are subject to Ma Tax of 7% and a 20% administration fee.*

A Cash Bar is Available.

The bar set up is complementary for parties of 100 or more.

\$275.00 bar charge for parties of less than 100 guests.

\$350.00 is charged for Bar & Bartender if using outside catering

We do not allow wine bottles on the tables.

Specialty drinks & beverage request need pre-approval

**NO OUTSIDE ALCOHOL, NO MYLAR CONFETTI ON THE TABLES, NO DRONE USE, SMOKING ONLY IN DESIGNATED AREAS, MUSIC DONE BY 11PM except Sundays by 10 pm, BRIDAL PARTIES EARLY ARRIVAL RESRICTED TO BRIDAL CHANGING AREA.**



**Appetizers:**

*Scallops wrapped in bacon*  
*Chicken Sate with peanut dipping sauce*  
*Mini Beef Wellington*  
*Coconut Shrimp*  
*Seafood Stuffed Mushroom*  
*Meat Stuffed Mushroom*  
*Spinach & Feta Stuffed Mushroom*  
*Mini Crab Cakes*  
*Shrimp Mozambique Skewers*  
*Raspberry Brie Bites*  
*Southwestern Rolls*  
*Caramelized Red Onion on top of goat cheese spread on a Crostini*  
*Lobster Rangoon*  
*Mini Chicken Cordon Bleu*  
*Shrimp cocktail*  
*Asparagus wrapped in prosciutto*  
*Tomato & Basil brochette*  
*Herb Marinated Antipasto Skewers*  
*Smoked salmon rolls*  
*Stuffed cucumber with cream cheese & vegetables served on Triscuit topped with hot pepper jelly*  
*Tortellini Pasta Skew*  
*Cucumber Sandwich wedges*

***Stationary Appetizer Choices******Cheese, Crackers & Fruit***

*A selection of cheeses and fresh seasonal fruit, served with crackers*

***Smoked Salmon & Cream Cheese***

*Smoked Salmon and cream cheese, served with crackers (can be added for 4.00 per guest)*

***Chowder & Clam Cakes***

*Creamy New England chowder served with light fluffy clam cakes and homemade tartar sauce*

***Mac & Cheese Bar***

*Mac & Cheese served with several toppings. Example bacon, broccoli, cheese, sour cream, ground hamburger, chives, olives*

***Mashed Potato Bar***

*Mashed Potatoes served with several toppings. Example Cheese, broccoli, bacon, sour cream, chives, salsa*

***Raw Bar***

*Shrimp cocktail, oysters, little neck clams, cracked crab claws,  
All served with lemon, cocktail sauce, and wasabi. Add \$12.95 per person*

*Additional appetizers \$3.00 per guest*

*Prices are subject to change without notice (although we have never done this, and won't without major increase in our food cost).*

*The prices here do not include Ma meals tax 7%, 20% administration, facility fee, or other extras.*

## *Wedding Dinner Selections*

*All entrées are served with choice of Garden or Caesar salad, mashed or scalloped potato, a seasonal vegetable, and rolls.*

### ***Chicken Dishes***

*Baked Stuffed Chicken*

*Boneless breast of chicken stuffed with Ritz cracker, onion & celery*

*Chicken Cordon Bleu*

*Grilled boneless breaded chicken wrapped around black forest ham & cheddar cheese*

*Grilled Chicken*

*Grilled boneless chicken breast finished in a marmalade glaze*

*Chicken Alfredo*

*Grilled boneless chicken breast served in a classic Alfredo sauce over penne pasta*

*Chicken Parmesan*

*Pan seared chicken breast topped with tomato sauce and fresh mozzarella*

*Chicken Puff*

*Boneless breast of chicken topped with herb cheese baked in a puffed pastry*

*And served with a Madeira sauce*

*Chicken Kiev*

*Boneless breast of chicken stuffed with butter and herbs, encrusted in a golden brown coating.*

*Chicken Marsala*

*Boneless breast of chicken bathed in a Marsala wine sauce with mushrooms and pancetta.*

### ***Beef Dishes***

*All beef entrees will be cooked to medium rare or above.*

*Steak Tips*

*Marinated grilled steak tips served with au jus.*

*Roast Beef Au Jus*

*Sliced roast beef served in au jus.*



*Roast Sirloin.*

*New York Sirloin Strip*  
*Served off the bone.*

### *From The Sea*

*Broiled Salmon*  
*Broiled to perfection and topped with honey mustard sauce.*

*Grilled Swordfish*  
*Fresh Sword fish grilled to perfection.*

*Encrusted Salmon*  
*Pan seared with a wasabi & parmesan cheese.*  
*Baked Haddock*  
*Fresh haddock baked with Ritz cracker & butter topping.*

*Baked Stuffed Shrimp*  
*Stuffed with crabmeat stuffing and topped with lemon garlic butter.*

*Baked Sea Scallops*  
*Baked in a lemon butter sauce and topped with Ritz crackers.*

*Seafood Newburg*  
*Haddock, shrimp, scallops, lobster in a creamy sherry sauce topped with puff pastry.*

### ***Other Options***

***Baked Ham***  
*Smoked ham served with a brown sugar sauce.*

***Roasted Turkey***  
*Roasted turkey served with stuffing & gravy.*

***Lasagna***  
*Homemade lasagna made with a choice of meat or three cheeses.*

***Pasta Primavera***  
*Fresh seasonal vegetables tossed with penne and a classic Alfredo sauce.*

***Butternut Ravioli***  
*Butternut ravioli served on a bed of greens and drizzled with maple syrup, basil, and butter sauce.*



## Wedding Dinner Stations

### ***Pasta Station***

*Our pasta station starts with penne pasta and a choice of Marinara or Alfredo sauce. A choice of a ravioli is also included along with a salad. Or couples can choose the options of 3 Ravioli choices with salad at this station.*

### ***Stir Fry Station***

*A culinary professional will create a fresh stir fry. This station allows your guests to choose fresh vegetables to stir fry with either chicken or shrimp in a garlic or white wine sauce served over jasmine rice.*

### ***Carving Station***

*A culinary professional will carve 2 choices of either, Roast Sirloin of Beef, Oven Roasted Turkey Breast, or Honey Glazed Ham. Mashed garlic potatoes, seasonal vegetables, and a display of fresh rolls will be served with this station.*

*A third meat can be added for \$4.00 per guest.*

### ***Seafood Station (\$9.00 more per guest for this station)***

*This station includes some of New England's Best Clam Chowder, Shrimp Cocktail, Crab legs, Baked Haddock; Oyster Rockefeller. A culinary professional will sear sweet scallops to your liking.*

*Coffee, Ice Tea and Ice water Station Included*



## **The Facility**

### **What is the seating capacity of Chamberlain?**

Our seating capacity is up to 200.

### **Can I rent the space and bring my own food or beverages?**

The pavilion is available for rent without food, but all alcohol must be supplied by Chamberlain's, as licensee in accordance with Massachusetts State Liquor Regulations. **Anyone caught with outside alcohol will be asked to leave.**

### **What if I have unique ideas for my event?**

By all means, we encourage our guests to come up with innovative ways to set their events apart. Please feel free to ask us if your ideas are feasible, or if we can think of any alternatives or other interesting ideas we have seen in the past.

### **Fees and Charges**

What deposit is required to hold a date?

For wedding events, a non-refundable fee of \$500.00 is required to hold a date. An additional nonrefundable deposit of 1500.00 is due beginning of January. This is nonrefundable. Half of the remaining balance is due

### **I need to cancel my event; can I get my deposit back?**

Because of the nature of the event business, and the fact that the vast majority of events need to be booked well in advance and require a lot of work prior to the event, all deposits are non- refundable.

### **Are the prices subject to change?**

Although we have never done so, we reserve the right to change our prices without notice. Food costs, especially beef and seafood, can be extremely volatile and out of our control, and if need be, we may need to adjust our prices accordingly.

### **What if my numbers change?**

The number given three weeks before will be the number charged for. Additional guests can be added up to 1 week before hand, but guest cannot be subtracted.

### **Why is there a pricing difference between weddings and other functions?**

There is a difference between weddings and other functions because of the amount of work it takes to put on a wedding both before and during the day of the event versus a business or social gathering.. The day of the event, weddings require extra fixtures, such as place cards, cake, and gift table and linens, and extra staff to attend to the wedding party and ensure the timetable for the night goes smoothly. There is a big and important difference between weddings and other event.