

Chamberlain Farm & Pavilion

12 Friend Street
Berkley, MA. 02779
508-880-2817

Plated Dinner Service Style

When selecting your dinner time please take into consideration the following:
bridal party line up after formal pictures for introductions
First dance, Dances with parents, Speeches & Toasts, Blessing

Please work with wedding coordinator for a table number layout explanation to insure the best service for you and your guests. We serve the sweetheart/head table first and then table #1, #2 and so on and then your vendors (if applicable).

Vendors if not seated with the guests eat at the high top tables under the pavilion.

Typically the lower table numbers are up front so tables 1-4 would be laid out as such

Restroom side Table 4 Table 3 Table 2 Table 1 Outside bar side
 Table 8 Table 7 Table 6 Table 5 (and so on)

*If your table count is 16 or less there are 2 table layouts – please ask coordinator for the layouts.

A document stating the table number and the amount of each dinner selection is required 1 week before the wedding date. This does not have to be anything fancy.

Ex: sweetheart table 1 chicken 1 beef
 Table 1 6 chicken 4 beef
 Table 2 5 chicken 5 beef (and so on)
 Vendors 2 chicken 1 beef

*Totals – **MUST** match the FINAL COUNT you provided Jacqui.

We also require you to provide the bridal coordinator with a listing by table number stating the guest's first name (if there are 2 guests with same first name please include the first letter of last name), dinner selection (please include allergies) – Chamberlain staff will approach each table and call your guest by their first name. If there is a toast please note which guest (if any are under age) will get a ginger ale toast.

Example: Table 1

Mary - chicken
Steve - beef
Al - Vegetarian
Jason - kids meal

The bridal coordinator will work with your vendors to keep the time line as close to the times given to Chamberlain's.

Thank you