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A Wedding at

Chamberlain Farm & Pavilion

12 Friend Street Berkley, Massachusetts 02779

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chamberlainfarm.com

508-880-2817



2026 & 2027



We here at Chamberlain's would like to congratulate you on your engagement. Thank you for considering us. For years we have been helping couples 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 and barn.

Whether you want a very casual or an elegant wedding, Chamberlain Farm & Pavilion is the venue for you.

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.

To enhance your stay, we offer Harriet's house as a rental. It is a five-bedroom/four-bath home on the property. It can sleep up to 15 guests.

Chamberlain Farm is a seasonal venue, May through November.

ALL WEDDING INCLUDED THE FOLLOWING:

Ceremonies included

- Team of event professionals to assist with your event
- Professional event coordinator for the day of your event
- Country gardens and landscaping for photo opportunities
- Bartender
- Ivory or White floor length linens & napkins
- All tables, chairs, glassware & dishes
- Use of wine barrels
- Use of lawn games
- Invitation to annual food tasting
- Reduce rate for vendor meals
- On site parking
- Fire pits for chilly nights

WEDDING MENU PACKAGES INCLUDES

CEREMONY

HOUSE CHAMPAGNE TOAST

BEVERAGE STATION

WEDDING CAKE CUT

COFFEE & TEA STATION

TIDE MEADOWS \$90.00

Welcome beverage station

One stationary appetizer

Choice of 4 appetizers

Choice of Caesar Salad or Fresh Garden Salad

Soft Warm Rolls

Choice of 3 entree's

Choice of Roasted Fingerlings or Mashed Potatoes

Seasonal Vegetable

Choice of late night snack

HARVEST \$75.00

Welcome beverage station

Choice of 4 appetizers

Choice of Caesar Salad or Fresh Garden Salad

Soft Warm Rolls

Choice of 2 entree's

Choice of Roasted Fingerlings or Mashed Potatoes

Seasonal Vegetable

FARMER'S DINNER \$65.00

Welcome beverage station

Choice of 2 appetizers or Stationary Appetizer

Garden Salad

Soft Warm Rolls

Choice of 2 entrees

Choice of Roasted Fingerlings or Mashed Potatoes *Seasonal Vegetable* **Additional Entrée** – please inquire about upcharge pricing Does not include MASS TAX 7% OR HOUSE FEE 20% No additional gratuity is necessary



Pavilion Rental Pricing

CEREMONY INCLUDED

Rental of Pavilion & Grounds Include:

Use of Pavilion, Tent and Barn areas

Table, Chairs, Banquet tables, Escort Table

Set up for Ceremony

Use of Bridal Suite

Wedding Coordinator for the Rehearsal and Day of the Wedding

Full Cash Bar

Beverage Station

Friday rental fee – All events end at 11:00 with last dance completed by 10:30

75 – 145 \$7,500.00

146 – 175 \$8,500.00

Saturday rental fee – All events end at 11:00 with last dance completed by 10:30

75 to 124 \$8,000.00

125 – 150 \$8,500.00

151 – 199 \$9,500.00

Sunday rental fee – All events end at 10:00 with last dance completed by 9:30

75 – 149 \$7,500.00

150 – 175 \$8,500.00

Monday thru Thursday

75 – 120 \$5,000.00

121- 150 \$6,500.00

*Book within 10 days of viewing the venue and receive 5% off the total before taxes
or*

Book a date in July or August and receive 10% off the total before taxes.

We offer Micro Weddings available Mondays thru Thursdays. **\$4,000**

This package offers a two-hour mini wedding, a ceremony, cake and a toast for up to 35 guests.

Mini cocktail half hour with three appetizers included.



Open Bar Options

Beer, Wine & Soda	(1 hr open bar)	\$20.00 pp
	(5 hrs open bar)	\$35.00 pp
Beer, Wine, Soda & Signature Cocktail	(1 hr open bar)	\$26.00 pp
	(5 hrs open bar)	\$46.00 pp
Premium Open Bar	(1hr open bar)	\$25.00 pp
	(4 hrs open bar)	\$50.00 pp
	(5 hrs open bar)	\$60.00 pp
Non-alcoholic - 18 and under (all event)		\$30.00pp

OPEN BARS DO NOT INCLUDE SHOTS * All Open Bars include Mocktails

Hot Chocolate Bar	\$6.00 pp
Marshmallows, Whipped Cream, Chocolates	

LATE NIGHT SNACK

Sliders & Fries	\$9.00 pp
Pizza	\$10 pp
Chicken Chow Mien	\$10 pp
Chicken Fingers & Fries	\$10 pp

Prices are per person unless noted otherwise, plus MA & Local tax & 20% House Fee.

The House fee is utilized by the venue to cover operating expenses related to your function and does not represent a tip or service charge for employees.

WE ENCOURAGE ALL CLIENTS TO PURCHASE WEDDING INSURANCE

Wedding Rental with Chamberlain catering includes:

(6 hours includes the arrival time into the bridal suite. \$350.00 per hour for additional hours. No arrival before noon time.)

Use of pavilion and grounds for 6hrs, chairs, tables, buffet set up, wedding rehearsal, bartender, heating if needed and AC when needed. All silverware, plates, salad plates, water glasses, champagne glasses will be provided.

Seating chart needs to be supplied three weeks before wedding. A \$1,200.00 save the day fee is needed to save a date. This is nonrefundable. A deposit of \$1,500.00 is due by the end of each January. **This is a nonrefundable deposit for any reason and will be applied to the bill. ¼ the remaining balance is due 6 months from wedding. This is nonrefundable. Another ¼ is due 60 days out. The remaining balance is due 3 weeks 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. Couples are responsible for taking items with them the night of the event.

Prep decorations before dropping off at Chamberlain Farm. Put batteries in any items needing batteries, remove plastic wrap, remove price tags. Chamberlain Farm set up staff is to place the items where they belong and not prep them.

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.

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.

PLEASE NOTE: Rental items. If Chamberlain Farm staff has to do more than place the item down and pick it up at the end of the event, there will be a charge of \$1.00 per person. For example, charger plates.

GUESTS WILL NOT BE ALLOWED IN UNTIL AGREED UPON GUEST ARRIVAL TIME. All bills are subject to Ma Tax of 7% and a 20% House fee.

A Cash Bar is Available. Specialty drinks & beverage request need per-approval

NO OUTSIDE ALCOHOL, NO MYLAR CONFETTI ON THE TABLES, NO DRONE USE, SMOKING ONLY IN DESIGNATED AREAS, MUSIC DONE BY 10:30PM except Sundays by 9:30 pm,

BRIDAL PARTIES EARLY ARRIVAL RESTRICTED TO BRIDAL-CHANGING AREA. There is an up charge per hour for early arrival.

The Facility

What is the seating capacity of Chamberlain?

Our seating capacity is up to 200.

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 count 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 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 events.

Chamberlain Farm & Pavilion

Hot Appetizers:

Scallops wrapped in bacon
(available for up charge, market pricing)

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
Raspberry Brie Bites
Southwestern Rolls
Caramelized Red Onion on top of goat cheese spread on a Crostini
Mini Chicken Cordon Bleu
Spanakopita
Stuffed Butternut Squash Arancini
Fontina Arancini
Thai Chicken Spring Roll
Pastrami Spring Roll
Beef Sirloin Satay
Crab Rangoon
Ginger Chicken Meatball Skewer
Cocktail Size Vegetable Spring Roll
Sweet & Sour Cauliflower
Vegetable Spring Roll
Jalapeno poppers
Chicken Quesadillas

Cold Appetizers:

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 w/ hot pepper jelly
Tortellini Pasta Skew

Stationary Appetizer Choices

Chicken Chow Mein w/noodles

Taco Bar: chicken, beef, shrimp and all the toppings.

Grazing table: A STEP UP FROM YOUR REGULAR CHEESE AND CRACKERS

A selection of cheeses and fresh seasonal fruit, cured meats, crackers, dips, bruschettas and jams.

Chowder & Clam Cakes: Made right here on the farm. 20 years went into this chowder
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

Wedding Dinner Selections

All entrees are served with choice of Garden or Caesar salad, choice of starch, a seasonal vegetable, and rolls.

Baked Stuffed Chicken

Boneless breast of chicken stuffed with Ritz cracker, bread cubes, onion & celery and raisins

Chicken Cordon Bleu

Grilled boneless breaded chicken pounded thin and wrapped around black forest ham & cheddar cheese
(can substitute Swiss)

Grilled/Pan Seared Chicken

Grilled boneless chicken breast finished in an olive oil and garlic sauce

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 Kiev

Boneless breast of chicken pounded thin and 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.

Sweet & Sour Chicken

Bone in chicken thighs baked with pineapple in a sweet and tangy sauce.

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

Roast Beef Au Jus

Sliced roast beef served in au jus.

New York Sirloin Strip

Served off the bone

Steak Tips served with peppers & onions

Prime Rib is available for an up-charge.

Surf & Turf (Note: this is 2 entrees when dinner service is buffet)

Filet mignon with a choice of two baked stuff shrimp

Seafood Dishes

Broiled Salmon

Broiled to perfection and topped with honey mustard sauce

Baked Cod or Haddock

Fresh Cod or Haddock topped with buttered Ritz Crackers

Grilled Swordfish

Fresh Swordfish grilled to perfection.

Encrusted Salmon

Pan seared with a wasabi & parmesan cheese.

Baked Stuffed Shrimp

Stuffed with Ritz crackers, red pepper and scallion stuffing and topped with lemon butter.

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: Penne pasta tossed with fresh vegetables in a garlic olive oil sauce.

Butternut Ravioli: Butternut ravioli served on a bed of greens and drizzled with maple syrup, basil, and butter sauce or Bourbon, maple cream sauce or Garlic & Olive Oil topped with greens

Vegetarian Options

Garlic Parmesan Cauliflower: cauliflower seared in cooked in a Parmesan and garlic sauce

Stir Fry of fresh vegetables in a soy sauce ginger and garlic sauce served over white rice.

Risotto with seasonal vegetables.

Eggplant Parmesan: fresh eggplant pan fried and topped with marinara sauce and mozzarella.

Late night options

Pizza

Chow Mein

Sliders & Fries

Chicken Wings & Fries

Assorted Dessert Bar is available

Potato Options

Mashed Potato

Fingerling Potato

Red Roasted Bliss

Garlic Roasted Yukon

Baked Potato

Scalloped Potato

Au Gratin Potato

Sweet Potato

French Fries