



## *MIT Endicott House Wedding Packages*



The MIT Endicott House is proud to offer one of New England's most unique and charming venues for an intimate 50-100 person wedding. Endicott House is an early 20<sup>th</sup> century estate located on 25 acres of Olmsted designed grounds and gardens.

We offer a variety of wedding packages that feature foods made from the freshest and finest ingredients and are prepared by our Executive Chef and his culinary team. Our Event Coordinator will guide you through the planning process and our Onsite Manager will ensure that your event will be a successful and memorable one.

**All packages include, in addition to your chosen menu, the following:**

- ❖ MIT Endicott House Gardens for Wedding Photos
- ❖ Standard Linens, Tables & Chairs
- ❖ Complimentary Parking
- ❖ Changing Rooms for the Bride & Groom
- ❖ Bartender Fees
- ❖ Cake Plating Fees
- ❖ Audio System
- ❖ Wedding Rehearsal with Iced Tea & Lemonade served





## Packages and Fees



## Facility Rental Fees

**Our facility rental of \$3,200 provides you with five hours exclusive use of the mansion function space and grounds adjacent to the mansion.**

**Bride can arrive two hours prior to event.**

**Overtime is available at \$300 per hour.**



## Ceremonies

**Ceremony Fee: \$1,200**

**Host your ceremony in a variety of outdoor spaces.**

**Fee includes ceremony time of one hour, pre-arrival dressing rooms for the wedding party and water station. Fee also includes ceremony rehearsal at a time to be scheduled based on availability.**

**Reservation & Deposit policies are included on our Special Events Contract.**





Wedding Packages – Choice of 4 Packages



*The Hydrangea*

Choose (1) stationary hors d'oeuvres  
Choose (3) passed hors d'oeuvres  
Choose (1) first course or salad  
Choose (2) Hydrangea Package preselected entrées  
Coffee, Decaf and Tea Service

**\$135.00 per person**



*The Rose*

Choose (2) stationary hors d'oeuvres  
Choose (4) passed hors d'oeuvres  
Choose (1) first course or salad  
Choose (2) Rose or Hydrangea preselected entrées  
Choice (1) Gelato to accompany your Wedding Cake or Chocolate Dipped Strawberries  
Coffee, Decaf and Tea Service

**\$145.00 per person**



*The Orchid*

Choose (2) stationary hors d'oeuvres  
Choose (5) passed hors d'oeuvres  
Choose (1) first course  
Choose (1) salad  
Choose (2) Rose, Hydrangea or Orchid preselected entrées  
Choice (1) Gelato to accompany your Wedding Cake or Chocolate Dipped Strawberries  
Sparkling Water  
Coffee, Decaf and Tea Service

**\$155.00 per person**

**All Food and Beverage is plus a 19% Administrative Fee and  
Applicable State and Local Taxes**





## **The Lily of the Valley Buffet**



Your choice of 2 Stationary Hors D'Oeuvres and 4 Passed Hors D'Oeuvres  
Assorted Fruit Platter

Choice of First Course (Clam Chowder, Squash Apple, Pasta Fagioli, Wild Mushroom,  
Wedding Soup, Roasted Stuffed Red Bell Pepper or Fresh Melon, Prosciutto and Buffalo  
Mozzarella with a Balsamic Glaze)

Choice of Salad (Caesar, Baby Spinach with Seasonal Berries & Chevre or Tossed Greens  
with Julienned Vegetables)

Assorted Relishes

Assorted Breads, Rolls and Focaccias

Two Cold Chefs Choice Salads

Chef's Choice of Starch and Vegetables to Best Compliment Your Selections

### **Choose One Carved Item:**

Prime Rib of Beef Au Jus

Roasted Sirloin of Beef

Porketta

Roasted Semi Boneless Turkey

(Chef Attendant Fee for Carving Station included in the above price)

### **Choose One Seafood or Chicken Item:**

Baked Haddock with Horseradish Crumbs, Crispy Leeks and Raifort Sauce

Pan Seared Porcini Crusted Salmon with Lemon Buerre Blanc Sauce

Broiled Tuna, Chesapeake Style (Topped with Crabmeat, Crispy Prosciutto, Cheddar Cheese  
and Béarnaise Sauce) served Rare

Chicken Chatelaine (Sautéed Chicken Breast with White Wine and Artichoke Sauce)

### **Choose One Pasta:**

Wild Mushroom Ravioli

Penne with Lemon Artichoke Sauce

Butternut Squash Ravioli with Browned Butter and Sage

Lobster Ravioli

Gelato or Chocolate Dipped Strawberries to Compliment Your Wedding Cake

Coffee, Decaf and Tea Service

**\$140.00 per person**

**All Food and Beverage is plus a 19% Administrative Fee and**





**Applicable State and Local Taxes**  
**Food Selections**

**Stationary Hors D'oeuvres**



Baked Brie en Croute with Raspberry Preserves

Broiled Vegetable Platter

Antipasto Platter

St. Andre Cheese with Pecan Brittle

Assorted Cheese and Fruit Platter

Cold Blanched Vegetable Crudités

Baked Artichoke and Spinach Dip with Toasted Baguettes

Cheese Torta with Fig Preserves and Pesto

Shrimp Cocktail Bowl (add \$3.00 per person)

Smoked Salmon Platter (add \$2.00 per person)

Raw Bar with Oysters, Littlenecks, and Assorted Sauces (Seasonal – Market Price)

Mediterranean Table

(hummus, marinated olives, tomato & mozzarella, taboule, tapenade, sopressata, and bruschetta) (add \$4.00 per person)





### **Passed Hors D'oeuvres**



- Miniature Parmesan Baskets with Spicy Pulled Pork and Caesar Salad
- Miniature Beef Wellingtons
- Thai Chicken Satay
- Seared Tuna Crostini with Wasabi Aioli and Pomegranate Balsamic Glaze
- Miniature Filo Cups Filled with Mint Pea Puree and Pan Seared Scallops
- Coconut Crusted Chicken Tenderloins
- Spanakopita
- Miniature Lump Crab Cakes
- Baked Asparagus Spears wrapped in Filo and Shredded Parmesan
- Miniature Potato Latkes with Smoked Salmon and Sour Cream
- Baked Clams Casino
- Miniature Demi Tasse Cups Filled with Butternut Squash, Apple, and Pure Maple Syrup
- Vietnamese Spring rolls
- Steak & Cheese Spring rolls
- Miniature Cucumber Cups Filled with Gazpacho
- Wonton Crisps with Tuna Tartare, Wakami Salad, and Wasabi Sesame Seeds
- Beef Tenderloin Crostini with Julienned Tomato Relish and Horseradish Sauce (Add \$2.00 per person)
- Miniature Lobster Cakes (add \$1.00 per person)
- Lobster Rangoon (add \$1.00 per person)
- Broiled Lollipop Lamb Chops (add \$3.00 per person)





### **First Course**

Butternut Squash and Apple

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Clam Chowder

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Pasta Fagioli

Italian Wedding

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Vichyssoise

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Fresh Fruit Yogurt Soup

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Roasted Red Bell Pepper filled with Creamy Risotto, Sweet Sausage Parmesan and Fontina Cheese

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Fresh Melon, Prosciutto, Buffalo Mozzarella with a Balsamic Glaze

### **Salads**

Sustainable Tossed Salad with Seasonally Available Greens from our Greenhouse

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Baby Iceberg Wedge Salad with Roasted Tomato, Apple Smoked Bacon, Crumbled Maytag Blue Cheese and a Buttermilk Ranch Dressing

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Broiled Vegetable Salad with Balsamic Vinaigrette

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Sustainable Tossed Salad with Seasonally Available Greens from our Greenhouse

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Baby Spinach with Berries, Toasted Chevre and Raspberry and White Balsamic Vinaigrette

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Baby Arugula Salad with Spiced Pears, Crumbled Chevre and a White Balsamic and Whole Grain Mustard Vinaigrette





### *Package Entrées*

#### *Hydrangea Entrées*

##### **Roast Prime Rib of Beef Au Jus**

*Served with Baked Stuffed Potato and Crispy Fried Wonton Wrapped Asparagus with Parmesan*

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##### **Chicken Statler**

*Broiled Marinated Chicken Statler Breast Basted with Guava B.B.Q. Sauce, Pineapple Salsa, and Crispy Wontons; Served with Caribbean Style Rice and Beans with a Roasted Corn-Stuffed Tomato*

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##### **Porcini-Crusted Salmon**

*Pan Seared Porcini-Crusted Salmon served over Sautéed Spinach and Topped with a Creamy Meyer Lemon Buerre Blanc; Accompanied by Sautéed Mushroom, Shallot, and Artichoke Medley; Lyonnaise Potatoes*

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#### *Rose Entrées*

##### **Broiled Veal Chop**

*Veal Chop with Roasted Garlic and Fresh Tomato Salad served with Wild Mushroom Risotto and Broccoli Rabe. Garnished with Herb Oil and a Crispy Fried Basil Leaf*

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##### **Sirloin Steak Au Poivre**

*10 ounce Sirloin Steak coated with loosely cracked peppercorns, accompanied by a Cheese Stuffed Potato and Steamed Vegetables*

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##### **Chesapeake Style Atlantic Swordfish**

*Broiled Fresh Atlantic Swordfish Topped with Lump Crab, Cheddar Cheese, Crispy Prosciutto, and Béarnaise Sauce; Served with Bamboo Rice and Baby Bok Choy*

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**Sautéed Chicken Breast with a Vodka Sauce and Balsamic Glaze  
Stuffed with Prosciutto, Sun Dried Tomatoes and Buffalo Mozzarella;  
Served with Risotto and Ratatouille**





### *Orchid Entrées*

#### **Beef Wellington**

*Beef Wellington with a Merlot Demi-Glacé served with Asparagus wrapped in a Crispy Wonton and coated with Parmesan Cheese; Accompanied by Horseradish and Wasabi Mashed Potatoes*

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#### **Rack of Lamb**

*Roasted Domestic Rack of Lamb coated with Dijon, Roasted Garlic, Fresh Rosemary and Thyme, and Buttered Panko Crumbs; Served with Garlic Smashed Potatoes, Grilled Asparagus, and Lamb Demi Glace*

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#### **Surf and Turf**

*Sliced Roasted Tenderloin of Beef with Madeira Sauce and a Cedar wrapped Salmon Filet with Ginger Glaze; Accompanied by Baked Vegetables and Cheese Stuffed Potato, and Sautéed Collard Greens*

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#### **Baked Stuffed Jumbo Shrimp**

*Accompanied by Bamboo Rice and Roasted Vegetables*

### *Vegetarian Options available with all packages*

#### **Striped Wild Mushroom Ravioli**

**Served in a Fresh Marinara Sauce**

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#### **Baked Stuffed Portabello Mushroom**

**Marinated Mushroom with Assorted Vegetables and Fontina Cheese**

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#### **Baked Vegetable Strudel with Balsamic Glaze**

**Julienned Vegetables layered in Phyllo Dough**





## **Beverage & Bar Service Options**



**Host Bar:** The host of the function is charged based on the total number of drinks consumed, priced on a per drink basis.

**Cash Bar:** The individual guests pay for their own drinks.

***All Food & Beverage is subject to a 19% Administrative Fee and Applicable State and Local Taxes.***





Wedding Photography by: Emily Delamater

***Please ask about our Winter Discount Special offered January through March***

***MIT Endicott House also hosts Engagement Parties, Rehearsal Dinners and Bridal Showers***

***All Weddings must be sponsored by a current member of the MIT Community.***

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