

Weddings at The Publick House



2022 WEDDING PACKAGES & RECEPTION INFORMATION

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*On the Common, 277 Main Street, Route 131 P.O. Box 187 · Sturbridge, MA 01566
1-800-PUBLICK · 508-347-7323 Extension 287 · www.publickhouse.com · sales@publickhouse.com*

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, meetings, functions and revolutionary good times. Today the tradition continues. The Publick House makes any event special. No one offers a more unique combination of location, charm and hospitality. The Publick House has been known for over 240 years for providing legendary Yankee hospitality, which will make your event 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



Tillyer House
28 Guest Rooms



Country Lodge
63 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 fashion 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 newly 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 health club, 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 irresistible things come out of our Yankee ovens. On a beautiful day, you can enjoy your morning coffee and fresh baked pastries on our picturesque patio. We offer several beautifully appointed private dining and meeting rooms, one that will surely fit your needs for any occasion! Let us do the work from start to finish, including a delicious homemade cake to top off the day!

Weddings at The Publick House



Paige Hall



The Historic Barn



Paige Hall



Hillside Arbor



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

Lofts filled with Antique Charm

Beautiful Hardwood Floors

Palladian & a Greenhouse Wall of Windows

Seats up to 150 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 Reception Area 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 around the perimeter of the room, unless removal is requested for \$250 fee)

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

Wooden Lectern

Skirted Table with Access to Electricity for Music

Water Station

One 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



The Garden Tent *with the Little Red Barn Patio*

(Available May – October)

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

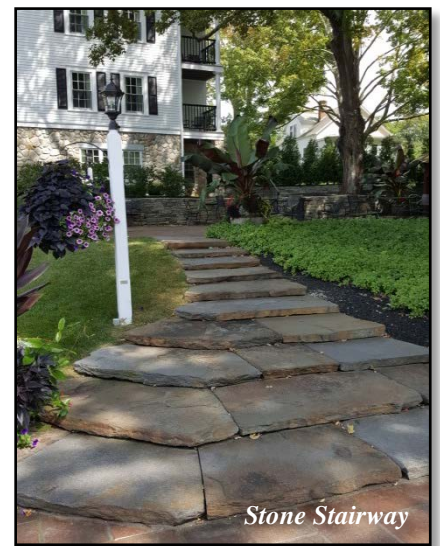
Garden Terrace with a 30' x 40' Tent

Grand Stone Stairway Leading from the Little Red Barn Patio to the Terrace

Private Wedding Party Reception Area for Suite 501



Garden Tent



Stone Stairway



Little Red Barn Patio



Garden Gazebo

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

Wooden Lectern

Skirted Table with Access to Electricity for Music

Water Station

One 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 or at theatre seating on the dance floor. Private event space is not guaranteed inside the Publick House Historic Inn.



WINTER WEDDINGS AT PUBLIC HOUSE HISTORIC INN

*We are decorated for the holidays
December through the 3rd weekend in January*





Included in Wedding Package

- A Five Hour Reception
- On-Site Ceremony Available Upon Request
- Private Wedding Party Reception Area
- Signature Cheese & Crudite Display for Cocktail Hour
- An Elegant Three Course Dinner
- Champagne or Sparkling Apple Cider Toast
- Water with Lemon Wheels
- Wedding Cake created by our Pastry Chefs
- Complimentary Wedding Tasting for Two
- White, Ivory or Navy Floor Length Table Linens, White Overlays and Your Choice of House Napkins
- Lantern Centerpiece for each Guest Table
- Silver or Gold Framed Table Numbers
- Cake Knife & Server and Toasting Glasses as a Keepsake
- Wooden Replica of Historic Inn for Gift Cards
- Suite with Full Breakfast the Next Morning
- Overnight Guest Room Block Reserved for your Guests
- Beautiful Landscaped Grounds as a Back Drop for your Wedding Photos
- Golf Cart Available to get Wedding Party to Ceremony and Photo Locations
- 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
- Complimentary Anniversary Cake on your 1st Anniversary

BAR & BEVERAGE MENU

Beverage Pricing

Soft Drink	\$3.00
Domestic Beer	\$5.00
Imported Beer	\$5.50
House Wine	\$7.00
Premium Wine	\$8.50
Call Drink	\$7.50
Premium Drink	\$8.50
Top Shelf Drink	\$9.50

- 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 \$2.00 upcharge

Cocktail Service

- Cocktail & beverage service is provided at no additional charge for less than (15) guests.
- A Designated Cocktail Server is recommended for events with more than (15) guests, \$30 fee

Private Event Bar (\$50 Set-Up Fee)

Recommended for events with over (20) guests. Fee will be waived if \$300.00 in revenue is generated excluding all taxes and fees.

Hosted Bar Options

Billed on Consumption

- Based on a pre-determined length of time
- Based on a pre-determined dollar amount the bar then can turn to a cash bar or can be extended on event date.

Billed on Flat Fee per Guest

for a pre-determined length of time.

- Call Brands, (1) Hour: \$15
- Call Brands, (5) Hours: \$35
- Premium Brands, Add \$4
- Top Shelf Brands, Add \$6
- Under (21) Years of Age: \$3 per Person / Hour

Beverage Stations

Pricing Per Order Yields 20 Servings

- Fruit Punch
- Lemonade
 - without Liquor, \$50
 - with Liquor, \$100
- Mimosa \$100
- Bloody Mary \$100
- Red or White Sangria with Fresh Fruit \$125



- Hot Chocolate \$75
- Hot Mulled Cider
 - without Liquor, \$75
 - with Liquor, \$100



Add Fresh Flavors to your Lemonade

\$10 per order

- | | |
|-------|------------|
| Basil | Strawberry |
| Mint | Blueberry |

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 \$2.95

Table-Side Wine Service with Dinner

Your choice of one red & one white wine butlered to your guests during dinner. One bottle yields five glasses. You will only be billed for wine bottles opened. See Banquet Wine Menu for selections.

A 7% Massachusetts meal tax, a 15% 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. 10.20.20

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WHITE WINES

Riesling
Moscato
White Zinfandel
Pinot Grigio
Sauvignon Blanc
Chardonnay

RED WINES

Merlot
Pinot Noir
Cabernet Sauvignon
Malbec

CALL LIQUORS

Absolut Citron Vodka
Absolut Vodka
Amaretto Disaronno
Bacardi Silver Rum
Beefeater Gin
Canadian Club
Captain Morgan Rum
Dewar's White Label Scotch
Jack Daniel's Whiskey
Jim Beam Whiskey
Johnnie Walker Red Scotch
Jose Cuervo Gold Tequila
Kahlua
Pama Pomegranate Liqueur
Seagram's 7
Stoli Razberi Vodka
Tanqueray Gin
*Tito's Vodka
**Gluten Free*

BEER

Bud Light
Budweiser
Coors Light
Corona
*Downeast Cider
Founders All Day IPA
Guinness (Can)
O'Doul's
*Redbridge
Samuel Adams
Smuttnose Old Brown Dog
**Gluten Free*

PREMIUM LIQUORS

Bailey's
Bombay Sapphire Gin
Grey Goose Vodka
Jameson Irish Whiskey
Ketel One Vodka
Maker's Mark
Myers's Dark Rum
Sambuca Romana

TOP SHELF LIQUORS

Chivas Regal Scotch
Courvoisier Cognac
Hennessy Cognac
Knob Creek Whiskey
Johnnie Walker Black Scotch

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BANQUET WINE MENU
BY THE BOTTLE OFFERING

SPARKLING WINES

Dom Pierre, <i>France</i> *	\$26
Cava, Codorniu, <i>Spain</i>	\$30
Sparkling Mionetto 'il' Prosecco, <i>Italy</i>	\$36
Champagne, Nicolas Feuillatte Cuvee Brut, <i>France</i>	\$70
Champagne, Dom Perignon, <i>France</i>	\$200

WHITE WINES

Moscato, Twisted, <i>Mendoza, Argentina</i>	\$32
Riesling, Columbia Crest, <i>Washington</i>	\$32
White Zinfandel, Foxbrook, <i>California</i> *	\$26
Pinot Grigio, Casalini, <i>Trentino, Italy</i>	\$32
Pinot Gris, La Crema, <i>Monterey, California</i>	\$32
Sauvignon Blanc, Harbortown, <i>Marlborough, New Zealand</i>	\$32
Chardonnay, Domino, <i>California</i> *	\$26
Chardonnay, Chateau Ste. Michelle, <i>Columbia Valley, Washington</i>	\$32
Chardonnay, Carmel Road Unoaked, <i>Monterey, California</i>	\$36
Chardonnay, Kendall Jackson Vintner's Reserve, <i>California</i>	\$38
Chardonnay, Jordan, <i>Russian River Valley, California</i>	\$56

RED WINES

Super Tuscan, Capezzana, <i>Tuscany, Italy</i>	\$36
Merlot, Domino, <i>California</i> *	\$26
Merlot, Drumheller, <i>Washington</i>	\$32
Malbec, Tilia, <i>Mendoza, Argentina</i>	\$32
Malbec, Luigi Bosca, <i>Mendoza, Argentina</i>	\$42
Red Blend, Seven Falls, <i>Washington</i>	\$36
Pinot Noir, Contour, <i>Monterey/Napa/Sonoma, California</i>	\$34
Pinot Noir, Erath, <i>Willamette Valley, Oregon</i>	\$42
Shiraz, Oxford Landing, <i>South Australia</i>	\$28
Cabernet Sauvignon, Domino, <i>California</i> *	\$26
Cabernet Sauvignon, Red Diamond, <i>California</i>	\$30
Cabernet Sauvignon/Merlot, Chateau Nicot, <i>Bordeaux, France</i>	\$32
Cabernet Sauvignon, Avalon, <i>California</i>	\$32
Cabernet Sauvignon, Kendall Jackson Vintner's Reserve, <i>California</i>	\$40
Cabernet Sauvignon, Stonestreet Monument, <i>Alexander Valley-Sonoma, California</i>	\$62

* House Wines

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Prices & Offerings are subject to change. 2.14.19

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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, included in Collections price above.

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 Hors d'Oeuvres

Cranberry, Almond & Goat Cheese Tartlets
Butternut, Pecan & Sage Tartlets
Mini Caprese Bites
Roasted Beet, Basil & Goat Cheese Tartlets
Tomato Bruschetta
Truffled Ratatouille Tartlets
Waldorf Tartlets
with Apples, Walnuts, Raisins & Celery

Classic Beef Tartar on Potato Crisp
Prosciutto-Wrapped Cantaloupe & Fresh Basil
Crab Louis Canapé
Crab, Bacon, Bleu Cheese, Tomato in Cucumber Cup
Smoked Salmon & Apple Chutney Crostini
*Chilled-Orange & Chili-Glazed Shrimp +\$.50
*Mini New England Lobster Roll +\$2

Hot Hors d'Oeuvres

Artichoke Beignets
Butternut, Pecan & Sage Tartlets
Edamame Dumplings with Ginger-Soy Sauce
Mac & Cheese Croquettes
Potato Latkes with Sour Cream Dip
Spanakopita
Spinach & Sundried Tomato-Stuffed Mushrooms
Vegetable Spring Rolls with Plum Dip
Sausage & Cornbread-Stuffed Mushrooms
Buffalo Chicken Crisps
Mini Chicken Pot Pies
Sesame-Fried Chicken with Ginger-Pineapple Dip
Thai Chicken on Sugar Cane Skewer
Thai Peanut Chicken Satay with Peanut Sauce
Bacon & Sage-Wrapped Turkey Tenderloin

Duck, Apricot & Brandy in Phyllo
Jalapeno Bacon-Wrapped Pork with Lime-Sour Cream Dip
Moroccan Lamb & Fig Kabobs
Beef Bourguignon Puffs
Bacon-Wrapped Short Ribs
Teriyaki Beef Satay
Crab Rangoon with Teriyaki Sauce
Deep-Fried Coconut Shrimp with Basil-Pesto Aioli
Lobster Cobblers
Maple Bacon-Wrapped Scallops
Shrimp Tempura with Sweet & Sour Soy Sauce
Maple Bacon-Wrapped Shrimp
Warm Cod "Cioppino-Style" in Demitasse Cups
*Seared Scallops-Leek Salad on Potato Crisps + \$2
** Additional fee per person when using collection price*

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ENHANCED STATIONARY HORS D'OEUVRES

VEGETARIAN

Baked Brie \$8

Assorted Crackers, French Bread & Fresh Fruit

Pasta Station \$6

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 \$5

Ketchup, Sweet & Sour Sauce, Vinegar, Salt & Pepper
Shredded Cheddar Cheese, Garlic Aioli, & Tomato Salsa

Stuffed Avocado Station \$7

Half Avocados served with Crispy Tortillas,
Cheddar-Jack Cheese, Salsa (Medium Heat),
Sour Cream, Roasted Corn Salsa & Lime Wedges

Mediterranean Station \$7

Marinated Tomatoes, Lemony Hummus, Olive Tapenade,
Pita & Focaccia Crisps

The Mashed Potato Station \$7.50

Garlic Whipped & Whipped Sweet Potato, Gravy,
Sour Cream, Horseradish Cream, Bacon Bits, Scallions, Chives,
Goat Cheese, Candied Pecans,
Shredded Cheddar Cheese

Italian Vegetable Station \$9

Whole Poached Artichokes with Lemon Aioli;
Eggplant Caviar with Focaccia Crisps;
Broccoli Rabe with Garlic & Oven-Cured Tomatoes

The French Station \$12

Vichyssoise Shooters;
Country Pate with Cornichons & Whole Grain Mustard; Rouille
with Baguettes; Brie with Toasted Nuts Board (Served Cold)

CHICKEN / PORK

“Build Your Own” Taco Bar \$9.50

Hard & Soft Tacos, Pulled Pork & Grilled Chicken
served with Chopped Tomatoes, Shredded Lettuce,
Cheese, Black Beans, Rice,
Guacamole, Sour Cream & Salsa

The Southern \$8

BBQ Pork Sliders with Chipotle BBQ Sauce;
Southern-Fried Chicken Bites served with Buttermilk Sauce;
Spiced Pralines & Pickled Watermelon Bites

Sizzling Bacon Bar \$8

Jalapeño, Maple, & Pecan-Smoked Bacons

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LAMB

Grilled Miniature Lamb Chops (Market Price)

ANTIPASTO

Italian Antipasto Platter \$8.50

Italian Cured Meats, Aged Cheeses & Marinated Vegetables

BEEF

Beef Slider Bar \$8.50

Miniature Hamburgers
served with Chopped Tomatoes, Shredded Lettuce,
Cheddar Cheese, Onions & Pickles

Midwest Station \$9

Wisconsin Cheese Board; Corn Chowder Shooters;
Memphis-Style Boneless Ribslets; Bulgur Wheat Salad

SEAFOOD

Stuffed Seafood Station \$13

Oyster Rockefeller with Arugula & Bacon; New England Stuffed Clams;
Casino Butter-Stuffed Bacon-Wrapped Shrimp;
served with Lemon, Tabasco & Hollandaise Sauce

Smoked Seafood Station \$16

Smoked Salmon, Trout, Shrimp, Mussels
served with Lemon Emulsion, Dill Mustard,
Spicy Tomato Dip, Crostinis & Flat Breads

The West Coast \$16

California Rolls served with Wasabi, Pickled Ginger & Soy Sauce;
Dungeness Crab Flat Breads;
Drunken Goat Cheese Board (Red Wine-Marinated Goat Cheese);
Salmon Rillette with Toast Points

The Pan Pacific \$11

Tekka Rolls (Tuna) with Soy, Ginger & Wasabi;
Peking Raviolis with Ginger Dip; Vietnamese Beef Salad;
South American Quinoa Salad;
Drunken Goat Cheese Board (Red Wine-Marinated Goat Cheese)

New England Raw Bar (Market Price)

Jumbo Shrimp, Littlenecks, Crab Claws, Oysters,
served with Horseradish-Cocktail Sauce & Lemons

Shrimp Cocktail \$200 (Price per 50 pieces)

served with Horseradish-Cocktail Sauce & Lemons

“This Land is Your Land” All American \$16

California Rolls served with Wasabi, Pickled Ginger & Soy Sauce;
Southern-Fried Chicken Bites with Buttermilk Sauce;
Wisconsin Cheese Board; New England Stuffed Clams



PUBLIC HOUSE OLD FASHIONED HOT DOG CART



Hot Dogs

Served with Mustard, Ketchup, Relish, & Chopped Raw Onion

Minimum Order of 80 Hot Dogs	\$200
Additional Hot Dogs (<i>increments of 20</i>)	\$50
Gallon of Chili (<i>65-75 servings</i>)	\$40
Gallon of Cheese Sauce (<i>65-75 servings</i>)	\$30

Bratwurst with Peppers & Onions

Served with Mustard, Ketchup, & Relish

Minimum Order of 50 Bratwurst	\$260
Additional Bratwurst (<i>increments of 20</i>)	\$100

Italian Sausage with Peppers & Onions

Served with Mustard, Ketchup, & Relish

Minimum Order of 50 Italian Sausage	\$235
Additional Italian Sausage (<i>increments of 20</i>)	\$95

*A Fun Late Night Snack or
Meeting Break!*

*Contact Us to Inquire About
Adding to Your Next Event*



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CLASSIC ELEGANCE WEDDING MENU

Three Course Dinner includes Bread Basket, Appetizer or Salad, Entrée with Vegetable & Starch,
Your Wedding Cake for Dessert, Coffee & Tea. Vegetarian & Dietary Restricted Entrees are Available upon Request.

“Publick House” Bakery Basket

House-Made Pecan Sweet Rolls, Nut Bread, Cornbread, 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 \$2.00 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)*
- Pan-Roasted Chilean Sea Bass *with Smoked Sea Salt & Chive-Butter Sauce (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

Forest Mushroom Pocket

Mushrooms with Shallots, Herbs, Goat Cheese, White Wine & Cream served in a Buttery Pastry

Wild Mushroom Ravioli

with Parmesan Cheese & Alfredo Sauce

Butternut Squash Ravioli

with Julienne Vegetables in an Amaretto-Cream Sauce

Asiago Risotto

with Grilled Vegetables, Portabella Mushrooms & Fresh Basil

Pasta Primavera

with Roasted Garden Vegetables in a Light Cream Sauce

Pasta with Plum Tomatoes

Garlic, Basil & Extra Virgin Olive Oil

Seasonal Vegetable Risotto

Pesto Pasta

with Olives, Tomato, Asparagus & Spinach

VEGAN ENTREES

Tofu

with Roasted Fingerling Potatoes, Asparagus, Oven-Roasted Tomatoes, Kalamata Olives, Roasted Peppers, Mushrooms & Extra Virgin Olive Oil

Soy-Braised Tofu

with Stir-Fry Seasonal Vegetables & Basmati Rice

Red Wine-Marinaded Tofu

with 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

(3-11 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 Fingers

with French Fries

Baked Macaroni & Cheese

Classic Hamburger or Cheeseburger

with French Fries

Hot Dog

with French Fries

Grilled Cheese Sandwich

with French Fries

Dessert

Wedding Cake served with a Chocolate-Covered Strawberry

If under 3 and you would like a meal to be served, the children's price would apply.

A 7% Massachusetts meal tax, a 15% service charge and a 8% taxable fees & commission will be added to the above prices. Prices are subject to change. 8.19

**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

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. 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

FILLING FLAVORS

Raspberry, Strawberry, Apricot or Lemon

FROSTING FLAVORS

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

Chocolate Ganache Glaze

a silky sweet rich chocolate glazing

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

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Weddings at The Publick House

DINNER ENHANCEMENTS

Intermezzo, Chef's Choice of Sorbet \$3

Custom Ice Sculpture starting at \$300

Carving Stations (\$75 Chef Fee) served with Dinner Rolls & Condiments

Baked-Glazed Ham with Raisin Sauce \$7

Roasted Native Turkey with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy \$8

Leg of Lamb with Mint Jelly \$9

Roasted Prime Rib of Beef Au Jus & Creamy Horseradish Sauce \$11

Roasted Beef Tenderloin with Demi-Glace & Creamy Horseradish Sauce \$15

DESSERT ENHANCEMENTS

Pastry Stations

Assorted Pastries Displayed on Elevated Platters

Favor bags not Included

Old-Fashioned Cookies \$12/dozen

Sugar, Oatmeal, M & M, Peanut Butter, & Chocolate Chip

Premium Cookies \$15/dozen

Greek Butter, Raspberry Truffles, Chocolate Chip Truffles,
& Chocolate-Dipped Macaroons

Miniature Pastries \$20/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 \$5

Graham Crackers, Chocolate & Marshmallows

Viennese Pastry Station \$14

Assortment of Miniature Cupcakes & Pastries;
Fresh Fruit, Melon & Berries with Vanilla Yogurt Dip;
Regular & Decaffeinated Coffee & Assorted Hot Teas

Chocolate Fountain (pricing upon request)

Small Fountain (serves 80-100 people)

Large Fountain (serves up to 200 people)

Dipping Items \$3.50

Strawberries, Grapes, Biscotti, Marshmallows, Pretzel Rods & Cookies



Belgian Waffle Station \$5

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 \$2.95

Regular & Decaffeinated Coffee & Assorted Hot Teas

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Prices are subject to change. Pricing is per person unless otherwise noted. Revised 12.19*

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Weddings at The Publick House



FAVORS MENU

Cookies

wrapped in clear cellophane with curling ribbon.

Sweetheart Chocolate-Dipped Sugar Cookie \$3.50
one heart-shaped sugar cookie, ½ dipped in chocolate
& ½ sprinkled with your choice of colored sugar crystals.

Custom Glazed Monogrammed Sugar Cookie \$3.50
one cookie per package with your choice of icing
& lettering colors.

Almond Macaroon Heart Cookies \$4.50
two heart-shaped almond flavored cookies
with a raspberry filled center.

Linzer Cookie \$4.50
two shortbread cookies sandwiched together
with raspberry preserves.



Candy Bar

clear cellophane favor bags included

Assortment of Old-Fashioned Candies \$3.00

Donuts

\$24.00 per dozen

Flavors: plain, jelly, Boston crème, lemon, chocolate / strawberry / vanilla / maple frosted, sprinkles, honey dipped, double chocolate frosted, chocolate glazed, blueberry, apple (cider), powdered, cinnamon, coconut.

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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 150 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 an evening 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 May through October. 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. Reservations 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 one to two weeks from the date of reserving 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 building, equipment, decorations or fixtures belonging to the hotel, lost or damaged during the event due to the activities of its guests.

2022 Wedding Package Price Sheet

Pricing is based on per person unless stated otherwise.

*These specials do not apply to previously booked weddings.

ADULT GUEST MINIMUMS:

Paige Hall and Garden Tent (The tent is offered May through October)

(75 or \$3,500 food minimum) for a Saturday daytime wedding offered in Paige Hall until 4:30 PM

(75) for Sunday & Mid-Week Weddings

(100) for Friday Evenings & Mid-Week Holidays

(125) for Saturday Evenings and Sundays of Holiday Weekends

FACILITY & SITE FEES

Paige Hall with the Historic Barn

\$1,000 for Fridays, Sundays, Saturday Daytimes & Mid-Week

\$2,000 for all Saturday Evenings & Sundays of Holiday Weekends

The Garden Tent with the Little Red Barn

\$1,000 for Sundays & Mid-Week

\$1,500 for Fridays

\$3,000 for all Saturday Evenings & Sundays of Holiday Weekends

Additional time added onto Reception: \$250 per (30) minutes

AFTER-WEDDING GATHERING RENTAL FEE

\$500 Facility Fee

The Cottage: Check-in is at 3:00 PM on the day of your wedding with check-out at 11:00 AM the next day

Tillyer House Hospitality Room: Check-in is at 5:00 PM on the day of your wedding with check-out at 11:00 AM the next day

Catering Available including House-Made Pizzas, Roll-Up Sandwich Platters & Pastry Trays ~ See Special Menu for Pricing

WEDDING PACKAGES

Classic Elegance Package

June, September & October

Friday, Saturday Daytime, Sunday \$68

Saturday Evening \$74

May, July, August, November, December

Friday, Saturday Daytime, Sunday \$58

Saturday Evening \$64

January, February, March, April

Friday, Saturday Daytime, Sunday \$38

Saturday Evening \$44

*Sundays of Holiday Weekends offered at Saturday pricing

MISCELLANEOUS RENTAL FEES

Display Easel \$15

JBL Sound System with Microphone \$100

50" Flat Screen TV [connects to your laptop] - \$125

50" Flat Screen TV with VCR/DVD Player - \$150

LCD Projector with Screen - \$150

Uplighting - Individual \$40 / Package \$375

THANK YOU FOR YOUR SERVICE

Active Military, Police, Fire & EMS Personnel

Receive a 10% Discount Off Full Price Wedding Packages with valid ID



Does not apply to dates with special pricing including winter pricing (January - April) and mid-week package.

Not applicable to previously booked weddings or discounted packages

Traditional Brunch Wedding Package \$52

Country Buffet Wedding Package \$72

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 \$2
- 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

A 7% Massachusetts Meal Tax, a 15% Service Charge and an 8% taxable fees & commission will be added to prices.

Prices are subject to change. Revised 11.23.20