

*A Wedding at*

# *Chamberlain Farm & Pavilion*

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2021

# 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 twelve plus years we have been helping brides and grooms provide a unique setting for their wedding. We provide your guests 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 or barn.*



*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 Chamberlain's 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 – on consumption**

*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 tastes 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 five passed appetizers and one stationary appetizer. Your guests will be invited by table for the buffet, your choice of two entrees and a pasta dish with a choice of a complementary starch, seasonal vegetable and salad.*

*The Buffet Reception is \$65.00 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 five passed appetizers and one stationary appetizer. Following a plated salad, each guest will be served their choice of two entrees. Third option can be a vegetarian option. The Plated Reception is \$68.00 per guest.*

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

### **Station Reception**

*During cocktail hour five passed appetizers and one stationary appetizer will be served. During dinner your guests 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.*

### **Friday & Saturday Rentals**

**(All Friday & Saturday weddings must have 130 guest or more. All events are done at 11:00 pm)**

Weddings of 130 guests	\$5000.00 pavilion fee
Weddings of 131 to 150 guests	\$5500.00 pavilion fee
Weddings of 151 to 180 guests	\$5800.00 pavilion fee
Wedding of 181 to 200 guests`	\$6000.00 pavilion fee

### **Sunday – all events are done at 10:00 pm**

75 to 100 guests	\$4200.00 pavilion fee
101 to 125 guests	\$4500.00 pavilion fee
126 to 150 guests	\$4900.00 pavilion fee
151 to 180 guests	\$5500.00 pavilion fee
181 to 200 guests	\$5800.00 pavilion fee

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

***Use of pavilion and grounds for 7hrs (This includes the bride and groom 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.***

#### ***Fees and payments:***

*A \$600 save the day fee is needed to save a date. This is a fee and is non-refundable and does not get applied to your bill.*

*Each January a deposit of \$1,500.00 is due by the end of the month.*

***This is a non-refundable deposit for any reason and will be applied to the bill.***

*If booking in the same year as the wedding a \$1500.00 payment is due by May 1.*

***Half the remaining balance is due 60 days prior to the wedding. This is non-refundable.***

***The remaining balance is due 3 weeks prior to wedding.***

***If paying by personal check final payment is due 3 weeks prior to wedding. This is non-refundable.***

*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.*

*Seating chart needs to be supplied 2 weeks prior to the wedding.*



**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 they will be asked to leave. Please don't make us ask you or your guest to leave.*

*If you want to bring in desserts 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.*

**Bar**

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

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

We do not allow wine bottles on the tables.

Specialty drinks & beverage requests need pre-approval

Notes - - allowed/not allowed:

**NO DRONE USE**

**NO OUTSIDE ALCOHOL**

**NO CONFETTI ON THE TABLES**

**SMOKING ONLY IN DESIGNATED AREAS**

**MUSIC DONE BY 11PM – EXCEPT SUNDAYS BY 10PM**

**BRIDAL PARTIES EARLY ARRIVAL RESRICTED TO BRIDAL CHANGING AREA**

**NO CHINESE LANTERNS**

**NO STREAMERS**

**NO SPARKLERS**

**NO FAKE FLOWERS TO BE DROPPED BY FLOWER GIRL**

**USE OF REAL CANDLES NEEDS PRE-APPROVAL. FAILURE TO GET PRE-APPROVAL MAY**

**RESULT IN CHAMBERLAIN FARM NOT USING THEM**

**DESSERTS MUST COME FROM A BAKERY/COMPANY**

**CHAMBERLAIN FARM STAFF DOES ALL THE SETUP – EXCEPT REAL FLOWERS.**

**8, 9 or 10 GUESTS PER TABLE ELSE MAY BE CHARGED A LINEN CHARGE.**

**Rehearsals:**

**Friday and Saturday weddings – rehearsal will be Thursday evening**

**Sunday weddings – rehearsal will be Saturday late morning unless other arrangements have been made.**



## **Appetizers:**

*Scallops wrapped in bacon*  
*Fried scallops w/tartar sauce*  
*Chicken Sate with peanut dipping sauce*  
*Mini Beef Wellington*  
*Coconut Shrimp w/pineapple, mango salsa*  
*Seafood Stuffed Mushroom*  
*Meat Stuffed Mushroom*  
*Spinach & Feta Stuffed Mushroom*  
*Chicken Mozambique Skewers*  
*Shrimp Mozambique Skewers*  
*Raspberry Brie Bites*  
*Southwestern Rolls*  
*Crab Rangoon*  
*Mini Chicken Cordon Bleu*  
*Shrimp cocktail*  
*Asparagus wrapped in maple bacon and puff pastry*  
*Tomato & Basil brochette*  
*Herb Marinated Antipasto Skewers*  
*Stuffed cucumber with cream cheese & vegetables*  
*Served on Triscuit topped with hot pepper jelly*  
*Tortellini Pasta Skew*  
*Cucumber Sandwich wedges*  
*Cauliflower Sweet & Spicy (Vegetarian)*  
*Fried Cheese Ravioli w/marinara sauce*  
*Cocktail Meatballs*  
*Spring Rolls*  
*Fresh rice wrapped rolls (Vegan)*  
*Fried wontons (Vegetarian)*

## **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*

### **Soup Station**

*3 Soup Choices for your guest: Raman, Chowder, Chili white or red, Kale Soup, Gazpacho, Butternut Lobster Bisque, Minestrone*

### **Paella Station**

*Meat Paella, Chourico, chicken, sirloin,  
Seafood Paella, shrimp, scallops, little necks, mussels, calamari*

### **Taco Station**

*All the toppings needed for great tacos,  
Chicken, pork, hamburger, vegetables*

### **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, choice of starch, a seasonal vegetable, and rolls & butter.*

### ***Poultry 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 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.*

#### ***Roasted Turkey***

*Fresh roasted turkey served with cranberry sauce*

### ***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.*

#### ***New York Sirloin Strip***

*Served off the bone.*

## ***From The Sea***

### ***Broiled Salmon***

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

### ***Baked Cod***

*With Ritz crackers, herbs and butter*

### ***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.*

### ***Fried Scallops***

*Juicy sweet scallops deep fried and served with chili aioli*

### ***Seafood Newburg***

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

## ***Pork Options***

### ***Stuffed pork loin***

*Stuffed with onions, celery, raisins, bread, butter*

### ***Pork Milanese***

*Pork medallions encrusted in parmesan cheese and panko crumbs*

### ***Pulled Pork***

*Pork cooked and pulled to make a great pulled pork*

### ***Pork & Little Necks***

*Tender pork cooked in a saffron and white wine garlic sauce*

### ***Chourico & Pepper***

*Native chourico and peppers and onions cooked together*

***Baked Ham***

*Tender ham cooked and based in a brown sugar and pineapple gravy*

***Pasta Options***

***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*

***Pasta Alfredo***

*Choice of pasta tossed in our homemade Alfredo sauce*

***Spaghetti and Meatballs***

*Our homemade meatball and spaghetti*

***Pasta Bolognese***

*Homemade Bolognese served over pasta of your choice*

***Starch Choices***

*Mashed Potato*

*Red Roasted Bliss*

*Garlic Roasted Yukon*

*Baked Potato*

*Scalloped Potatoes*

*Au gratin Potatoes*

*Sweet Potatoes*

*Tater Tots*

*Sweet Potato Fries*

*Fingerling Potato*



## *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. Choice of starch, 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 couples 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 \$600.00 is required to hold a date and does not get applied to the total. An additional nonrefundable deposit of \$1,500.00 is due in the middle of each January. This is nonrefundable. Half of the remaining balance is due 60 days prior to the wedding. Final guest count and payment due 3 weeks prior to the wedding.

### **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 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 events.