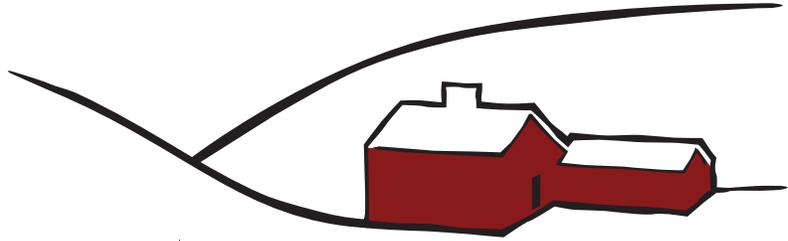


FRUITLANDS MUSEUM

Weddings & Events



2019 PICK
the knot
best of
weddings



- 2019-2020 seasons -

Weddings & Events

FRUITLANDS MUSEUM

Unsurpassed Views - Spectacular Sunsets - Traditional New England Setting

Fruitlands was founded in 1843 on Prospect Hill in pastoral Harvard, MA. The beautiful hilltop grounds overlook the Nashua River Valley and offer some of the most incredible views in the region. In 1914, Clara Endicott Sears established Fruitlands Museum. In addition to farmland, an historic farmhouse, and the Prospect House, the grounds contain the first Shaker Museum, a Native American Gallery, and an early American Art Gallery. Today, the 200-acre Fruitlands Museum is protected and maintained as a property of the Trustees of Reservations, and is open to the public for viewing and touring the grounds. In addition, the property is available for exclusive rental for weddings and special events. An absolutely unique example of stunning rural landscape combined with local history, art, and artifacts, Fruitlands Museum is a truly special and meaningful place for events.

Fireside Catering is proud to partner with the Trustees to provide exclusive catering and event coordination for weddings and special events. From the planning stages to the completion of your event, the experienced staff at Fireside will be available to attend to every detail. In addition to sourcing from our own farm, Gibbet Hill Farm, events at Fruitlands Museum will feature produce and artisan foods from local farms and food purveyors. Our Executive Chef designs menus to reflect the best flavors of each season, elegantly prepared and thoughtfully presented.

Please contact our capable sales and events team at Fireside Catering with any questions, to receive more information, or to inquire about availability for booking an event at Fruitlands Museum.

Congratulations on your engagement! Thank you for considering Fruitlands Museum as the backdrop for your joyous occasion.

CATERING EXCLUSIVELY BY
FIRESIDE CATERING



Venue Rental Package

During the warmer months, from April 15 to October 31, Fruitlands Museum is available to rent for weddings and events in the evening and can accommodate up to 192 guests. Fruitlands Museum maintains a seasonal tent complete with beautiful chandeliers, bistro lighting, removable walls, and large windows. This tent is included in the rental and is set on a large brick patio overlooking the Nashua River Valley. The historic Prospect House is adjacent to the tent and serves as the perfect location to stage your bar, serve appetizers, or display your wedding cake.

What is included in the Venue Rental?

- Private and exclusive use of the Prospect House, beautiful tented patio, and adjacent grounds for a 5-hour rental period.
- Capacity: The tented patio can hold 192 for a seated dinner with a dance floor.
- Tent includes removable side walls with large windows, heating, bistro lighting and chandeliers.
- Use of the Dance Floor, podium, and 110V power source
- Use of the Bridal Suite and access to grounds for photography three hours prior to your event.
- Ample on-site parking
- Rental Rates:
 - Saturdays and Holidays \$4,000 (5:30-10:30pm)
 - Sundays \$3,000 (5:30-10:30pm)
 - Fridays \$2,500 (5:30-10:30pm)
 - Monday-Thursday \$1,500 (5-10pm)
- Ceremony Fee: \$500
 - Includes ceremony set-up and use of ceremony chairs and extends the rental period by 1 hour, with guest arrival beginning at 4:30pm Friday through Sunday, and the ceremony held at 5pm. Ceremony rehearsals are not included or allowed on site prior to the day of your wedding.

Note: The Town of Harvard requires one plain clothes police officer present for all functions. Fee is \$363, subject to change. Your coordinator with Fireside Catering will schedule and manage your detail for the day of your event.

Dining Package

At Fireside Catering we are committed to providing the perfect menu for your event. Below are some examples of plated menus that our Executive Chef has created. These are intended only to give you a sense of our style and capabilities.

While the composition of these menus is designed to flow naturally from one course to the next, we invite you to combine items from different menus if you desire. Note that we have dozens of additional items not shown that can be substituted into your menu if you choose. Prices will be adjusted accordingly as courses are added or deleted. Vegetarian or vegan options, special dietary accommodations, children's menus and vendor meals can easily be arranged during your planning process.

Our menu packages are priced to include a selection of two entrées. The guaranteed guest count as well as the number of people having each entrée, and at which tables, will be needed 14 days in advance of your event.

What is included in your Dining Package?

- Full staffing of servers, bartenders, chef and kitchen staff, and an Event Manager
- Planning services of our event coordinator
- The dining package includes:
 - Fruit and cheese platter for the Wedding Party prior to your ceremony
 - Choice of five passed hors d'oeuvres to be served during the cocktail hour
 - A basket of assorted artisan breads and flatbreads with whipped butter at each table
 - European style wedding cake sourced from one of our bakery partners
 - Coffee & assorted tea station at the conclusion of the meal
 - Tables, chairs, linens, glassware, flatware and china
 - Set up and use of 60" round tables, 30" low cocktail tables, and banquet tables as needed, up to 192 Chiavari Ballroom chairs for the tented reception, white folding chairs for a lawn ceremony, and elegant floor-length white linens.

* Note: Menu package minimums may apply, please contact your sales associate for details. Any and all minimums would apply to food only, not inclusive of beverage packages, rentals, gratuity, administration fee or tax.

* Gratuity of 14% and a 6% administration fee will be added on to the package price.

* The Administration fee does not represent a tip or service charge for wait staff employees or service employees. Tax of 7% will be added to your total bill (excluding gratuity).

* Pricing for the bar in this package is for the bar program offered by Fruitlands Museum. Please contact your sales representative for more details.

PLATED SAMPLE MENUS

You will have the option to offer your guests a choice between two entrees; requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menus include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake & a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should simply stand to give you an idea of the pricing options you have to choose from. All menu items are interchangeable.

Sample Menu #1

Field Greens, Brie & Raspberries
Spiced Pecans, White Balsamic Vinaigrette

~

**Prosciutto, Mozzarella & Basil Stuffed Free-
Range Statler Chicken, Tomato Beurre Blanc,
Balsamic Reduction**

~

Roasted Baby Squash, Cipollini Onion, & Red Pepper
Celery Root & Potato Purée

\$87.00 per guest

Sample Menu #2

Baby Spinach & Strawberries
Spiced Pecans, Golden Raisins,
Westfield Farms Goat Cheese, White Balsamic
Vinaigrette

~

Red Wine & Apricot Braised Beef Short Ribs

~

Roasted Brussels Sprouts
Local Mushroom & Brie Risotto Cake

\$98.00 per guest

Sample Menu #3

Romaine Hearts, Applewood Smoked Bacon, &
Tomatoes, Cabot Sharp Cheddar, Buttermilk Ranch

~

**Grilled Beef Tenderloin Filet with
Smoked Paprika and Caramelized Shallot
Compound Butter**

(medium – rare)

~

Grilled Asparagus
White Cheddar Polenta Cake

\$100.00 per guest

Sample Menu #4

Baby Spinach & Roasted Yellow Beets
Westfield Farms Goat Cheese, Salted Cashews,
Honey Vinaigrette

~

**Honey, Garlic & Hoisin Glazed Bone-In Pork
Chop**

~

Roasted Root Vegetables
Yukon Gold Mashed Potatoes

\$94.00 per guest

PLATED SAMPLE MENUS

You will have the option to offer your guests a choice between two entrees;
requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menus include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake
& a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should simply stand to give you an idea
of the pricing options you have to choose from. All menu items are interchangeable.

Sample Menu #5

Gibbet Hill Farm Pickup Salad with Herb Vinaigrette

~

**Cavatelli, Fat Moon Farm Mushrooms, Roasted
Tomatoes, Arugula Pesto**

\$88.00 per guest

Sample Menu #7

Traditional Caprese with Tomato, Fresh Mozzarella,
Basil & Aged Balsamic Reduction

~

**Pan Seared Native Bass with
Citrus Shaved Radish & Garlic Beurre Blanc**

~

Herb Butter Green Beans
Sea Salt Roasted Redskin Potatoes

\$98.00 per guest

Sample Menu #6

Baby Arugula, Roasted Peach & Burrata
with Aged Balsamic Reduction

~

**Seared Faroe Island Salmon with
Roasted Fennel, Brown Butter**

~

Grilled Asparagus
Oven Roasted Garlic & Herb Fingerling Potatoes

\$92.00 per guest

Sample Menu #8

Field Greens & Local Apples with
Westfield Farms Goat Cheese, Dried Cranberries,
Spiced Pecan, Maple Vinaigrette

~

**Herb Roasted Rack of Lamb with
Caramelized Shallot & Red Wine Demi Glace**

~

Farro & Farm Greens
Maple Glazed Carrots

\$104.00 per guest

PASSED HORS D'OEUVRES

Our dinner packages include five hors d'oeuvres to be passed during your cocktail hour. Some items carry a surcharge and pricing for additional hors d'oeuvres starts at \$3.00 per piece; please see your sales manager for details. Some items may have limited availability depending on time of year. Below is a sample list of what is available.

Duck Confit and Goat Cheese Quesadilla, Spiced Cherry Salsa	Crispy Prosciutto & Fresh Mozzarella Crostini, Honey Drizzle	Pastrami Spiced Tuna House-made Pickle, Whole Grain Mustard, Rosemary Cracker
Grilled Chicken Taco Spiced Pulled Chicken, Cheddar, Avocado Cream, Cilantro	Thai Pork Meatball Ginger, Garlic and Soy	Foraged Mushroom and Gruyere Pastry
Tandoori Chicken Poppadum Crisp	Classic Cuban Slider	Pimento Mac and Cheese Bites
Five Spiced Seared Baby Lamb Chop, Tangy Orange Reduction	Smoked Pork Loin, Peach Compote, Cornmeal Cracker	Tomato Soup, Aged Cheddar Grilled Cheese
Short Rib & Maple Smoked Cheddar Grilled Cheese	Applewood Bacon Wrapped Scallops	Roasted Squash Bruschetta, Cojita, Arugula Pesto, Pine Nuts
Beef and Chorizo Empanada, Shishito Pepper Salsa	Fennel Dusted Bay Scallop Scallion Corn Cake, Herb Butter	Farmer's Market Flatbread
Black Angus Beef Sliders Brioche Roll, Aged Cheddar, Ketchup	Fried Local Clams Sriracha Mayo	Cilantro Lime Black Bean Taco, Sweet Potato, Avocado
Peppered Beef Tenderloin Skewers Great Hill Blue Cheese Fondue	Maine Lobster BLT Crispy Bacon, Arugula, Tomato	Szechuan Cauliflower Spicy Lentil Samosa
	New England Lobster Roll Chilled Lobster Salad, Griddled Bun	Polenta, Tomato Jam, Cured Olive

STATIONARY HORS D'OEUVRES DISPLAYS

In addition to your passed hors d'oeuvres, stationary displays may be added to enhance your cocktail hour.

Local Farmhouse Cheeses

Grafton Cheddar, Westfield Farms White Buck,
Smith's Country Smoked Gouda, Vermont Brie
Farmer's Cheese Spread
Dried Fruit, Preserves, Toasts, and Crackers
\$ 7.50 per person

Farmer's Market Vegetables

Vegetable Crudités such as Roasted Beets, Asparagus,
Radish,
Sugar Snap Peas, & Sweet 100 Tomatoes
Green Goddess Dip
\$7.50 per person

Local Raw Bar

Oysters on the Half & Jumbo Shrimp
Mignonette, Cocktail Sauce, Lemon, Horseradish
\$15.00 per person

RAW BAR ADD ONS:

Additional Local Oysters \$4.00 per piece
Countneck Clams \$3.00 per piece
Jonah Crab Claws \$4.00 per piece

Tapas Table

Rioja Braised Chorizo, Italian Speck, Aged Manchego,
Gambas al Ajillo | Garlicky Shrimp,
Beef & Chorizo Empanada, Shishito Pepper Salsa, Fig
Jam, Rustic Baguette
\$11.00 per person

Farmers Market Flatbreads

Farm Cheese, Vegetables & Herbs
\$9.00 per person

Two Fondues

Craft Ale Fondue, Warm Pretzel Bites & Grainy
Mustard
Spinach, Leek & Artichoke Fondue, Three-Seeded
Ficelle,
Chicken & Apple Sausage Skewers
\$9.00 per person

Charcuterie Table

Sopressata, Speck, Hard Salami,
Grafton Cheddar, Parmesan,
Sundried Tomato & Bacon Jam,
Cured Olives, Grainy Mustard, Cornichons,
Rustic Baguette, Herb Flatbread & Roasted Garlic
Fennel Sticks
\$10.00 per person

Mezze Table

Roasted Vegetables such as Baby Squash, Cauliflower
& Zucchini,
Spinach and Feta Flatbread,
Artichokes, Capers, Garlic Dill Vinaigrette,
Rosemary White Bean Spread
Garlic Hummus, Rustic Bread & Pitas
\$10.00 per person

Rustic Bread Table

Artisan Breads, Crunchy Baguettes and Whole Loaves
Sweet and Savory Compote Butters, Pestos, Salts and
Spreads
\$10.00 per person

ADDITIONAL DESSERT OPTIONS

In addition to a custom European-style wedding cake, dessert stations or trays of confections can be added during the coffee and tea service. Additional desserts can be added as a supplement to your cake or as a replacement.

Gelato Station

Lemon, Vanilla & Chocolate
Sugared Cherries, Pistachios, White Chocolate Chips,
Ganache
\$10.00 per guest

Warm Cinnamon Sugar Cider Beignets Station

\$6.00 per guest

Country Pie Station

Apple, Pecan, Seasonal Berry
Vanilla Ice Cream, Whipped Cream
\$9.00 per guest

Milk & Cookies Station

Chocolate Chip, Oatmeal Raisin,
Cinnamon Sugar
Served with Ice Cold Milk
\$6.00 per guest

Petit Apple Pie Jar Station

Cinnamon Whipped Cream
\$7.00 each

Espresso Pot de Crème Station

Almond Biscotti
\$6.00 each

Chocolate Dipped Salted Caramel Rice Krispie Treat

available passed or as a station
\$5.00 each

Petit Tiramisu Pavlova

available passed or as a station
\$4.00 each

Lemon & Raspberry Buttercream

Whoopie Pie

available passed or as a station
\$4.00 each

Chocolate Gingersnap Marshmallow Cookie

available passed or as a station
\$4.00 each

Pumpkin Cheesecake Bite

Boozy Cherry
available passed or as a station
\$3.50 each

Individual Coffee Crème Brulee

Chocolate Covered Espresso Bean
available passed or as a station
\$5.00 each

Lemon Curd & Sugared Blueberry Tartlet

available passed or as a station
\$3.50 each

Chocolate Ganache & Fresh Raspberry Tartlet

available passed or as a station
\$3.50 each

Warm Coffee Cake Bite

Apple Cider Syrup
available passed or as a station
\$3.50 each

Candied Waffle Pop

Dipped, Drizzled & Sprinkled with Sweet Treats
available passed or as a station
\$7.00 each

Beverage & Bar Service Options

Option 1: OPEN BAR

The host of the function is charged a flat rate per person. The total price is based on the guaranteed guest count. Drinks are unlimited for guests with a pre-selected choice of Premium, Deluxe or Ultra Deluxe level options. Cordials and Cognacs are not included and will be charged on a hosted basis if desired. Note that guests under 21 years of age will be given a reduced price for unlimited consumption of soft drinks only.

4 1/2 Hour (Must close by 10pm):

Includes wine poured with dinner at same price level and a Champagne Toast.

	Premium	Deluxe	Ultra Deluxe
Full Bar:	\$28.00/person	\$32.00/person	\$35.00/person
Beer & Wine Only:	\$24.00/person	\$26.00/person	\$28.00/person

Option 2: CONSUMPTION BAR

The host of the function is charged based on the total number of drinks consumed. Drink price is on a per drink basis and is tracked by the bartender. See beverage pricing below.

Soft Drink	\$2.50
Mineral Water/Juice	\$3.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Champagne	\$7.00
Wine: Premium	\$7.00
Wine: Deluxe	\$8.00
Wine: Ultra Deluxe	\$9.00
Liquor: Premium	\$6.00
Liquor: Deluxe	\$7.00
Liquor: Ultra Deluxe	\$8.00
Martinis	\$9.00
Cordial	\$8.00
Cognac	\$9.00

* Pricing for the bar in this package is for the bar program offered by Fruitlands Museum. Fruitlands is responsible for the bar and all bar staffing. Bar must close by 10pm, according to Harvard ordinance. Please see your sales representative for more details. Cash bars are not allowed.

Beverage & Bar Service Options

Beer Selections:

Bud Light, Sierra Nevada, Sam Adams Seasonal, Harpoon IPA, Wachusett Country Pale Ale, Harvard Cider Co.

Wine Options:

	Premium	Deluxe	Ultra Deluxe
WHITE	Salmon Creek Pinot Grigio	Campanile Pinot Grigio	Borgo M Pinot Grigio
	Salmon Creek Chardonnay	Angeline Sonoma Chardonnay	J Lohr Chardonnay
	Beringer White Zinfandel	Beringer White Zinfandel	Trimbach Riesling
RED	Rex Goliath Merlot	Hahn Pinot Noir	Angeline Pinot Noir
	Rex Goliath Cabernet	McManis Merlot	Josh Merlot
		Cellar #8 Cabernet Sauvignon	J Lohr Cabernet Sauvignon

Full Bar Selections:

Premium	Deluxe	Ultra Deluxe
Smirnoff Vodka	Tito's Vodka	Grey Goose Vodka
Bacardi White Rum	Bacardi Gold	Bacardi Gold
Gordons Gin	Tanqueray Gin	Bombay Sapphire Gin
Dewar's Scotch	JW Red Scotch	JW Black Scotch
Seagram's VO	Maker's Mark	Bulleit Rye

Champagne Toast (included with open bar):

Premium: \$3/person

Wine Poured with Dinner, Choice of Two (included with open bar):

Premium: \$28/bottle

Deluxe: \$32/bottle

Ultra: \$36/bottle

* Pricing for the bar in this package is for the bar program offered by Fruitlands Museum. Fruitlands is responsible for the bar and all bar staffing. Bar must close by 10pm, according to Harvard ordinance. Please see your sales representative for more details. Cash bars are not allowed.



General Guidelines for Rental of Museum Facilities

Our Museum

Sitting atop Prospect Hill in Harvard, Mass., Fruitlands Museum encompasses more than 200 acres that have been shaped by the many generations who have passed through, hunted, worked, farmed, and changed the land once known as the “Valley of the Nashaway.” The view is unparalleled and provides an inspirational backdrop for your special occasion. A National Landmark and Historic District, Fruitlands’ property includes the original farmhouse that was the site of the 1843 Fruitlands experiment led by transcendentalist Bronson Alcott. It is also home to the world’s first Shaker Museum, a Native American gallery, and a fine art gallery. The Museum is one of the few early outdoor museums in America.

Fruitlands Museum is a non-profit educational organization dedicated to being a place where people can enjoy the inspiration of natural beauty, exploration of different ideals, and up-lifting stories of experimentation. The Museum’s collections and landscape provide visitors with a gathering place for community involvement, education, discovery, recreation, and enjoyment.

Rental Fees

- Saturdays and Holidays \$4,000 (5:30-10:30pm)
- Sundays \$3,000 (5:30-10:30pm)
- Fridays \$2,500 (5:30-10:30pm)
- Monday-Thursday \$1,500 (5-10pm)
- Ceremony Fee: \$500
 - Includes ceremony set-up and use of ceremony chairs and extends the rental period by 1 hour, with guest arrival beginning at 4:30pm Friday through Sunday, and the ceremony held at 5pm. Monday through Thursday, guest arrival begins at 4pm with the ceremony held at 4:30pm.
 - Ceremony rehearsals are not included or allowed on site prior to the day of your wedding.

Museum Tours

You may add private, after-hours access to our Museum buildings to make your celebration at Fruitlands even more special for your guests.

Any group of 10 or more who would like exclusive, private access to the Museum buildings after regular Museum hours can choose from one of the following options:

Option 1. Art Gallery 1 hr. \$250

Option 2. Art Gallery 2 hrs. \$500

A Museum interpreter will be on hand to give guests an introduction to the Art Gallery and current exhibits. Guests can then tour the Art Gallery at their own pace.

Guests can arrive all at once as a group, or arrive at any time during the rental period. The interpreter will be present for the entire period.

Private access can be available to our other galleries (Native American Gallery, Shaker Office and Fruitlands Farmhouse) upon request with advance notice to Fruitlands Museum. The private Museum tour option is available only during the Museum's regular season of operations, which is April 15 – October 30.

Notes:

- This package allows guests the special opportunity for private access to Museum buildings after hours.
- There is no grounds lighting available, so it is important to book these packages to begin and end before it gets dark.
- This option is ideal if you plan to have a gap of time in between your ceremony and reception start time.

Capacities

Up to 192 people in the Patio Tent (sit down with dance area)

Photography

Photography is allowed the day of the event in the restaurant and the surrounding Patio Tent grounds as long as it does not interfere with the Museum's daily operations. No photography is allowed in the Museum collection buildings. There is an additional charge of \$250 for any special photography that is not associated with an event or if it is to occur on a separate date from the event. This must be approved and coordinated with the Museum's management. For more information please speak with your coordinator.

Music/Entertainment

As a courtesy to our neighbors, music volume must be kept to a reasonable level. Museum and catering staff will monitor and volume, which is not to exceed 85 decibels. Music must end by 10:30pm.

Decorations

Decorations are limited to tabletop floral arrangements and ceremony arrangements. Large plants and all other décor must be approved by the Museum. Sparklers, fireworks and other incendiary devices are not allowed.

Museum Store

Give your event an extra special touch by offering your guests a Fruitlands Museum pass so they can return to visit our changing exhibits, galleries and grounds. The Museum Store will help you coordinate passes, gifts, event bags and Museum memberships for friends and family.

For questions, you can call our store year-round at (978) 456-3924, Ext 235.

Ceremonies

A ceremony may take place at the Elm Lawn based upon published rates. **Guests will be admitted to the property at 4:30 for a 5:00pm ceremony.** Rehearsals are not included or allowed on site prior to the day of your wedding.

Liquor & Entertainment

The Museum staff and board are committed to preserving the integrity of our operations and the rights of our neighbors to peacefully enjoy their property. While drinking, music and entertainment are very

important aspects of gatherings, receptions, or events, we require all who use Fruitlands spaces and grounds to be familiar with the following noise and liquor control guidelines in order to better understand and accept the responsibilities associated with our commitment to our neighbors and town.

Noise Control Guidelines

1. The determination of acceptable levels of music and noise is at the sole and exclusive discretion of Fruitlands Museum, Inc.
2. No noise, music, or announcements will be allowed to exceed 85 decibels at the source. (The intensity of sound is measured in decibels.) Normal conversation has a level of approximately 40 decibels and a lawnmower emits noise of about 85 decibels.
3. At no time will any source of sound from an event be allowed to cause any increase to the ambient sound pressure level of the neighborhood when measured at the owner's property line. Ambient sound pressure level means the sound pressure level of the all-encompassing noise associated with a given environment, usually a composite of sounds from many sources.
4. Musicians/music will be monitored at least 1/2 hour before your event to establish sound levels compliant with these terms.

Liquor Control Guidelines

1. Alcoholic beverage service is provided for by Fruitlands Museum. **No alcohol can be brought into or removed from the premises.** Alcoholic beverages will be *served* only in the Prospect House and adjacent Patio Tent. Alcohol can be *consumed* in the designated Prospect House, adjacent Patio Tent and designated outdoor areas only. **Please familiarize your guests with this requirement.**
2. It is the responsibility of the Renter to monitor the use of alcohol during their event and advise patrons who appear to be overindulging.
3. One police detail is required by the town and is paid for directly by the Renter. This is to assist patrons and staff in the enforcement of safe and responsible drinking.
4. Our bartenders are TIPS trained and certified and we ask that you assist and support them when they refuse to serve an intoxicated person. Fruitlands Museum or its exclusive caterer reserves the right to close the bar entirely in extreme cases if it is the opinion of the staff in charge that too much alcohol has been consumed. This policy is for the safety of all guests.
5. At no time can minors be served and your identification and addressing of this breach is necessary and expected. **No form of alcoholic beverages may be given as "favors."**
6. All patrons wishing to be served alcohol will be required to show valid identification that they are of legal age to be served alcoholic beverages. Only two alcoholic beverages will be served a patron at a time.
7. The Renter agrees to hold Fruitlands Museum harmless for any and all claims that may result from Renter or their guests relative to their participation at this function.
8. All serving of Alcoholic beverages must stop at 10 p.m. according to town ordinances.
9. Shots are not permitted and will not be served.
10. Cash bars are not allowed.

Equipment, Security & Vendors

The Museum has the tables and chairs necessary for almost any event. Rental fees include the use of up to 192 white chiavari chairs, twenty-five 60" round tables, dance floor, podium, 110V power source, a bridal

room that will be made 3 hours prior to guest arrival, heat for the Patio Tent and use of the grounds for photography 3 hours prior to function start. A Bose LT1 Speaker System is available to rent for \$250. Equipment such as additional/specialty tables & chairs, linens, audio/media equipment, etc. required may be rented from vendors on our recommended vendor list. Please speak with your coordinator for assistance.

The Museum reserves the right to approve all function floor plans, including the placement of bars, dance area, band, tables and additional tenting. Any decorations, chairs, plants, etc. provided by the Renter and not removed after the conclusion of your event will become the property of the Museum and will result in a deduction from the security deposit for clean-up.

The Renter must provide the caterer with a list of names, phone numbers and arrival times of all vendors for the event, i.e. florists, musicians, cake supplier and other vendors.

Museum and catering staff are not responsible for any personal belongings left in the buildings, Patio Tent or on the grounds after a function. Smoking is not permitted in the tent, Tea Room, bathrooms or any indoor space and is restricted to designated areas. **The Museum and its caterer are not responsible for the security of wedding gifts and recommend that the Renter assign someone to watch over cards and presents.**

Parking

Guest parking is on the lawns adjacent to main driveway. There is no parking along the driveway or beside the restaurant. Parking attendants can be arranged through your caterer, at a cost or you can arrange your own.

Other

- All vendors are at the discretion of and are subject to approval by the Museum and Fireside Catering.
- No fireworks may be used on the premises, including sparklers.
- No open candles are permitted in any building on the property. Small votive candles in ¼ to ½ inches of water or in a votive candle container are permitted in the Tea Room and under the Patio Tent. “Floating candles” and candles protected by a hurricane glass are also permitted. In addition, citronella candles are permitted outside of the Prospect House in a suitable container.
- No artwork or Museum artifacts may be moved or altered.
- Flower arrangements may not touch portraits hung over mantle(s).
- No candles may be lit on mantle(s).
- Vendors are not permitted to drop off or setup anything until after 2:30pm.
- The Museum reserves the right to refuse any rental request at its discretion.
- Rates and policies of Fruitlands Museum are subject to change without notice.