

# *Your Oceanfront Wedding at Tupper Manor*



*Imagine hosting your wedding celebration in a grand oceanfront mansion offering the elegance of a bygone era merged with the best of today's amenities.*

Built as the summer home of the Bryce Allen family in 1901, this Georgian style mansion now offers the perfect setting for life's most important moments. From the time you enter property through the stone pillars, you and your guests will be amazed by the elegant estate behind the picturesque lawn and monumental fountain.

As you enter Tupper Manor, you will be enveloped by a sophisticated marble entry, sweeping grand staircase, hand-carved woodwork, and all the character of times past. Continuing through the venue, you will find yourself in our glass enclosed conservatory with its stunning ocean views– the setting for your intimate wedding dinner. Amongst this historic and elegant setting, you will find exceptional service and modern culinary creations, creating a unique and memorable experience for you and your guests.

Here is sampling of the many amenities and services we offer:

- Professional wedding consultation
- Personal wedding consultant to assist you through all stages of your planning and coordinate your special day
- Exclusive use of our beautifully restored mansion, manicured grounds and private beach
- Oceanfront views from the Conservatory and adjacent rooms
- Dedicated, onsite award-winning culinary team, providing the best in cuisine
- Onsite indoor and outdoor ceremony options
- Wedding packages and customized menu options available
- Individual wedding tasting for up to four guests
- Personalized service and unparalleled attention to detail
- Private rooms for each the Bride and the Groom to prepare and throughout your wedding
- Guest accommodations onsite at The Inn, our newly constructed 92 guest room hotel
- Large paved complimentary parking areas directly accessible to the entrance of the mansion
- Security Officer stationed at front gate to greet your guests, remaining onsite for the wedding

*Oceanfront elegance, sophistication, romance and intimacy...*

Our wedding professionals are ready to assist you in creating your perfect wedding celebration.

To schedule a visit to Tupper Manor or for more details, please call 978.867.1997



**TUPPER MANOR**

AT THE WYLIE INN & CONFERENCE CENTER

295 Hale Street, Beverly, Massachusetts 01915

978.867.1997

[www.wyliecenter.com/tuppersite](http://www.wyliecenter.com/tuppersite)

# *The Traditional Wedding*



*Selection of Four Butler Passed Hors d'Oeuvres*

*Champagne Toast  
(non-alcoholic options available)*

*Selection of One Salad*

*Selection of Up to Two Entrées or One Duet Entrée  
Plus One Vegetarian/Vegan Alternative*

*Red and White Wine Service with Dinner*

*Fresh Baked Rolls and Sweet Butter*

*Customized Wedding Cake from our exclusive list of wedding cake bakeries  
(\$3.00 per person allocation towards cake)*

*Fresh floral centerpieces for guest tables from our exclusive list of floral designers  
(\$40 allocation per dining table)*

*Your Wedding Cake, Cut and Served on a Decorated Plate with a Chocolate-Dipped Strawberry*

*Assorted European-Style Miniature Pastries*

*Dakota Roast Coffee, Decaffeinated Coffee and Selection of Tea*

*Choice of Upscale Floor-Length White or Ivory Linen*

*House China, Glassware and Flatware*

*White Gloved Service*

*Complimentary Guest Parking*

**Room rental and ceremony fees are additional**

All prices are subject to 6.25% MA Tax and 0.75% City Tax, which are subject to change, and a 20% taxable administrative fee.

An administrative fee of 20% of the total food and beverage revenue will be added to the final bill. The administrative fee, and any other fees or charges (including but not limited to a set-up fee, staffing fee, culinary fee, delivery fee, carving fee, AV fee, room rental fee, bar fee, etc.) are retained by the Hotel and are not a tip, gratuity or service charge for any employee and are not the property of the employee(s) providing service to you.

Before planning your menu, please inform your Social Event Manager if a person in your party has a food allergy.

# *The Regency Wedding*



*Selection of Four Butler Passed Hors d'Oeuvres*

*One Hour Premium Open Bar and Bartender Fees*

*Champagne Toast  
(non-alcoholic options available)*

*Selection of One Salad*

*Selection of Up to Two Entrées or One Duet Entrée  
Plus One Vegetarian/Vegan Alternative*

*Red and White Wine Service with Dinner*

*Fresh Baked Rolls and Sweet Butter*

*Customized Wedding Cake from our exclusive list of wedding cake bakeries  
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*Fresh floral centerpieces for guest tables from our exclusive list of floral designers  
(\$40 allocation per dining table)*

*Your Wedding Cake, Cut and Served on a Decorated Plate with a Chocolate-Dipped Strawberry*

*Assorted European-Style Miniature Pastries*

*Dakota Roast Coffee, Decaffeinated Coffee and Selection of Tea*

*Choice of Upscale Floor-Length White or Ivory Linen*

*House China, Glassware and Flatware*

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# *The Grand Wedding*



*Selection of Four Butler Passed Hors d'Oeuvres*

*International Cheese Display with Vegetable Crudités, and Baked Brie en Croute*

*One Hour Premium Open Bar and Bartender Fees*

*Champagne Toast  
(non-alcoholic options available)*

*Selection of One Appetizer*

*Selection of One Salad*

*Selection of Up to Two Entrées or One Duet Entrée  
Plus One Vegetarian/Vegan Alternative*

*Red and White Wine Service with Dinner*

*Fresh Baked Rolls and Sweet Butter*

*Customized Wedding Cake from our exclusive list of wedding cake bakeries  
(\$3.00 per person allocation towards cake)*

*Fresh floral centerpieces for guest tables from our exclusive list of floral designers  
(\$40 allocation per dining table)*

*Your Wedding Cake, Cut and Served on a Decorated Plate with a Chocolate-Dipped Strawberry*

*Assorted European-Style Miniature Pastries*

*Dakota Roast Coffee, Decaffeinated Coffee and Selection of Tea*

*Choice of Upscale Floor-Length White or Ivory Linen*

*House China, Glassware and Flatware*

*White Gloved Service*

*Complimentary Guest Parking*

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# *Selection of Hors d'Oeuvres*

*Please select four for all packages*



## **HOT**

- Fresh Bay Scallops wrapped in smoked bacon*
- Miniature Beef Wellington with mushroom duxelle*
- Balsamic Fig and Goat Cheese on flatbread*
- Wild Mushrooms in a filo triangle*
- Miniature Crab Cake with spicy red pepper aioli*
- Butternut Squash Tartlets with brandy, dried fruit, and parmesan crust*
- Chicken Quesadillas with guacamole cream*
- Spinach and Feta Cheese layered in puff pastry*
- New England Pot Pie with lobster*
- Duck Spring Roll with spicy orange ginger sauce*
- Shrimp Tempura served with scallion soy dipping sauce*
- Vegetable Empanada with guacamole cream*
- Beef, Pepper and Onion Kabob with teriyaki glaze*
- Parmesan-Crusted Artichoke Hearts with spicy red pepper aioli*
- Sweet Potato and Coconut Chicken with honey-pineapple dipping sauce*
- Smoked Cornucopia Quesadillas with guacamole cream*

## **COLD**

- Mediterranean Skewer drizzled with basil-infused olive oil*
- Smoked Salmon on a toasted point with cornichons and fresh dill*
- Cucumber Cups stuffed with crab salad*
- Portobello Mushroom canapé with goat cheese*
- Mozzarella, Tomato and Basil served on crostini*
- Vegetable Canapé with cream cheese, red pepper on wheat round*
- Lobster Salad in filo cup*
- Red Potato Cup with rock shrimp salad*
- Snow Peas with Boursin Cheese and vegetable confetti*
- Cherry Tomato Canapé with hummus*
- Canape Cup with shrimp cocktail*
- Canape Cup with vegetable and hummus*
- California Maki Roll with wasabi and pickled ginger*
- Tuna Maki Roll with spicy dipping sauce*

# *Reception Embellishments*

*to enhance your wedding package*



## STATIONARY DISPLAYS

### INTERNATIONAL CHEESE DISPLAY

*A selection of imported and domestic cheeses including dilled havarti, smoked gouda, muenster, Swiss gruyere, sharp cheddar and herbed Boursin accompanied by sugared grapes, seasonal berries and assorted crackers.*

### VEGETABLE CRUDITÉ

*A colorful mélange of crisp vegetables including carrots, celery, red peppers and yellow peppers, served with creamy dips*

### BAKED BRIE EN CROUTE

*Domestic wheel of ripe brie baked in flaky puff pastry and served with sugared grapes, seasonal berries, dried fruit, nuts and sliced baguettes*

### TRIO OF CHEESE, CRUDITÉ AND BAKED BRIE EN CROUTE

*A lavish display combining domestic and imported cheeses, baked brie en crouete and fresh seasonal vegetables accompanied by sugared grapes and seasonal berries, assorted crackers, sliced baguettes and complimentary dipping sauces*

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# *Reception Embellishments*

*to enhance your wedding package*



## GRAND STATIONARY DISPLAYS

*Please consult your sales or event manager for recommended order quantities*

### MEDITERRANEAN EXPERIENCE

*Roasted red pepper and mushroom salad, antipasto skewers with fresh basil oil, Kalamata olive salad with artichokes and feta, curried couscous salad, tabbouleh, roasted garlic and red pepper hummus, baba ghanouj, pita chips, grilled nan bread and aged balsamic vinegar*

### TUSCAN ANTIPASTO

*Assorted Italian meats and authentic cheese, Kalamata olive salad with artichokes and feta, olive tapenade, marinated vegetable pepperoncini, focaccia cubes, prosciutto and fresh melon*

### CHARCUTERIE

*Seasonal display of roasted specialty wild game sausages, pâtés and smoked salmon mousse with French bread, assorted crackers and crostini displayed with a selection of dried fruits, nuts, mustards, Berkshire bleu cheese, Port du Salut, Grafton maple smoked cheddar, green onion & Stilton dip, caramelized onion-peach chutney and caper berries*

### WATER'S EDGE

*Cracked cocktail crab claws, seasonal oysters, clams on the half shell and jumbo shrimp, served over crushed ice with wasabi, spicy cocktail sauce, shallot-Champagne vinegar mignonette and lemon wedges*

### SOMETHING SUSHI (ACTION) STATION

*Our sushi chef will prepare an assortment of sushi in your reception room for all your guests to enjoy. per one hundred guests, per two-hour event, based on four pieces of sushi per person*

### SHRIMP COCKTAIL DISPLAY

*Succulent jumbo shrimp over crushed ice with fresh lemon wedges and spicy cocktail sauce*

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## *Selection of Appetizer*

*Choice of one appetizer included in the Grand Wedding*  
*For the Traditional and Regency Weddings, please add \$5.95 per person*



- Seasonal Gazpacho Soup drizzled with balsamic reduction  
Fresh Fruit Cocktail with Grand Marnier and a sprig of fresh mint  
New England Clam Chowder with fresh parsley garnish  
Potato and Leek Soup garnished with crispy onion straws  
Striped Lobster Ravioli in a cognac cream sauce  
Roasted Pumpkin Bisque with a dollop of sour cream  
Butternut Squash Ravioli in a light maple cream sauce with candied pecans  
Farfalle Primavera bowtie pasta and fresh vegetables with a pink tomato vodka sauce  
Three Cheese Ravioli with fresh tomato and basil sauce  
Jumbo Shrimp Cocktail with a spicy cocktail sauce  
Lobster Bisque with a pancetta crisp

## *Selection of Salad*

*Choice of one salad included in all packages*



- Water's Edge Salad mixed field greens accented with fresh seasonal red berries, candied pecans and biscotti-encrusted gorgonzola cheese, served with raspberry vinaigrette  
Mediterranean Salad hearts of romaine, roasted red tomatoes, feta cheese, Kalamata olives, marinated artichokes and red onions, served with balsamic vinaigrette  
Artesian Spinach Salad baby spinach salad and radicchio with grilled pears, sun-dried cranberries, toasted almonds and crumbled goat cheese, served with Parisian dressing  
Traditional Caesar Salad crisp romaine lettuce with, grilled seasoned croutons, creamy Caesar dressing, with a parmesan crisp  
Classic Garden Salad iceberg lettuce, romaine, and radicchio topped with English cucumber, seasonal tomatoes, shredded carrots, served with a choice of balsamic or ranch dressing  
Chopped Salad Boston Bibb lettuce, sweet corn, black beans, avocado, diced tomato with cilantro-lime vinaigrette and tortilla crisp (Seasonal)  
Wedge Salad Iceberg lettuce, seasonal tomatoes, crumbled Vermont blue cheese, crisp pancetta and homemade blue cheese dressing  
Caprese Salad Fresh Buffalo mozzarella, heirloom tomatoes, basil and aged balsamic vinegar (Seasonal)

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# *Selection of Entrées*

*Choice of up to two entrée selections or choice of one duet entrée , plus one vegetarian/vegan alternative*



## **MEAT**

- Grilled Beef Filet Mignon *with a red wine and wild mushroom demi-glace*  
Grilled Beef Sirloin Steak Maitre d'Hôtel *choice cut of aged sirloin, garlic and herb compound butter, and served with a classic veal demi-glace*  
Pan-Roasted Pork Tenderloin *apple cider marinated, grilled apples, Cognac and cranberry demi-glace*  
Pistachio Crusted Lamb Chop *with Irish stout and stone ground mustard sauce*

## **POULTRY**

- Prosciutto Wrapped Chicken *lightly floured pan seared chicken breast wrapped in prosciutto with fontina cheese served with a dry marsala wine sauce*  
Statler Breast of Chicken *lightly floured, pan seared, fancy bone in chicken breast with choice of sauce: light artichoke-chardonnay cream sauce, marsala wine sauce, or picatta sauce*  
Grilled Statler Breast of Chicken *lightly marinated and choice of light seasonal salsa: grilled pineapple salsa, tomato bruschetta or cranberry pecan*  
Mediterranean Stuffed Chicken *with sun-dried tomatoes, baby spinach, artichokes, Kalamata olives and garlic-herb cheese with a light tomato basil cream reduction*  
Cranberry-Apple Stuffed Chicken *with sun-dried cranberries, diced apples and cornbread stuffing served with an apple cider demi-glace*  
Pan-Seared Long Island Duck Breast *served with a wild berry reduction*

## **FISH**

- Pan Seared Trout *with lemon tarragon butter, caramelized onion and caper relish*  
Roasted Atlantic Salmon *with aged balsamic and fig reduction*  
New England Baked Haddock *with light garlic, buttered crumbs served with a lemon white wine sauce*  
Herb Roasted Halibut *wilted rainbow chard with a light tomato-basil cream reduction*  
Grilled Swordfish Steak *thick cut swordfish steak with a mango, pineapple salsa*  
Seafood Gratin *with seasonal fresh shrimp, scallops and crabmeat in a creamy lobster brandy sauce, topped with lightly buttered crumbs*

## **DUETS**

- Grilled Balsamic Chicken and Herb-Roasted Salmon *aged balsamic and port wine glazed chicken breast and Atlantic salmon filet, finished with Mediterranean salad and a balsamic vinegar reduction*  
Herb Roasted Statler Breast of Chicken and Grilled Swordfish Steak *served with a dry sauce and lemon tarragon butter*  
Statler Chicken Breast and Petite Filet Mignon *served with a dry Marsala sauce and roasted shallot demi-glace*  
Petite Filet Mignon and Pan-Seared Sea Scallops *served with a thyme-infused demi-glace and garlic herb butter*  
Petite Filet Mignon and Baked Stuffed Shrimp *grilled filet mignon paired with three colossal shrimp filled, scampi style or filled with seafood breading*  
Petite Filet Mignon and Baked Stuffed Lobster *with garlic herb butter and classic veal Demi-glace*

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## *Selection of Entrées (continued)*

*Choice of up to two entrée selections or choice of one duet entrée , plus one vegetarian/vegan alternative*



### **VEGETARIAN** **(\* indicates a vegan selection)**

Grilled Vegetable Napoleon\* *fresh grilled vegetables layered with sautéed mushroom duxelle with roasted red pepper sauce and a balsamic reduction*

Curried Vegetable Melange\* *seasonal vegetables in a sweet coconut curry sauce served in a roasted seasonal vegetable cup with jasmine rice*

Tofu Stir Fry\* *silky tofu stir-fried with seasonal vegetables with sesame-garlic sauce and served with Lo Mein noodles*

Vegetable Lasagna *hand-rolled lasagna filled with roasted vegetables and served with spicy marinara sauce*

Butternut Squash Tartlet *butternut squash, dried cranberries and currants baked in parmesan crust*

Roasted Vegetable Wellington *roasted vegetables baked in a pastry crust drizzled with tomato sauce and basil pesto*

Tomato and Garbanzo Bean Tart *spicy roasted tomatoes and hearty garbanzo beans, herbed cheese, baked in a flaky tart shell*

Mediterranean Purse *filled with couscous, roasted vegetables and asiago cheese in a flakey filo pastry*

Butternut Squash Ravioli *tender ravioli filled with roasted butternut squash served in a light maple cream sauce with pecans*

Wild Mushroom Ravioli *served in a fresh tomato-basil pesto sauce*

Grilled Vegetable Ravioli *served with a sun-dried tomato vodka sauce*

Spinach and Garlic Ravioli *lightly tossed with parmesan cheese, extra virgin olive oil and lemon juice*

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# *Selection of Accompaniments*

*Please select one starch and one vegetable to accompany your entrees*



## **STARCH**

Yukon Gold Mashed Potatoes *with butter and cream*

Red Bliss Mashed Potatoes *with roasted garlic*

Mashed Sweet Potatoes *with nutmeg and honey*

Roasted Yukon Gold Potatoes *with garlic and parsley*

Roasted Fingerling Potatoes *with pesto*

Basmati Rice *with saffron and chives*

Classic Rice Pilaf

Wild Rice Pilaf

Tomato and Herb Risotto

Roasted Butternut Squash Risotto

Spring Risotto *with sweet corn, asparagus and baby peas*

Twice Baked Potato

## **VEGETABLE**

Asparagus *with roasted red pepper or carrot wrap*

Tender Haricots Verts *with roasted red pepper or carrot wrap*

Roasted Vegetable Stack *with zucchini, yellow squash, red onion and red pepper*

Glazed Baby Carrots *with tops*

Miniature Patty Pan Squash *with herbed compound butter*

Roasted Butternut Squash *with caramelized red onion*

Chef's Seasonal Vegetable Medley

## *Dessert*



Your Wedding Cake, *cut and presented on a decorated plate with a sauce to compliment your cake selection and a chocolate covered strawberry*

Miniature Pastries *assorted European-style miniature pastries*

Freshly brewed Dakota Roast coffee, decaffeinated coffee and selection of teas

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# *Sweet Endings*

*to enhance your wedding package*



## **CHOCOLATE WATERFALL FOUNTAIN**

*Server-attended chocolate fountain station featuring:*

*A cascade of melted dark chocolate with diced pineapple, strawberries, bananas, pound cake, almond and chocolate biscotti, mini cream puffs, pretzels, chocolate chip cookies, rice crispy treats and marshmallows for dipping*

## **ICE CREAM SUNDAE STATION\***

*Stationed displayed of a choice of three ice creams (chocolate, vanilla, strawberry or coffee), hot fudge, warm caramel sauce, strawberry sauce, and a variety of toppings such as, crushed Oreo's, chopped nuts, M&M's, whipped cream, sprinkles and an assortment of ice cream cones and waffle bowl's.*

## **CHEESECAKE BAR**

*Stationed displayed of a variety of plain and flavored cheesecakes with a decadent display of toppings such as: hot fudge, warm caramel sauce, strawberry sauce, blueberry sauce and a variety of toppings such as crushed Oreo's, chopped nuts, M&M's, whipped cream, sprinkles, crumbled brownie pieces, Reese's Pieces, miniature marshmallows, crumbled almond biscotti, caramelized bananas or diced pineapple*

## **FLAMBÉ STATION\***

*Chef attended flambé station with your choice of cherries jubilee, bananas foster, pineapple-brandy or apple-calvados  
Served with vanilla bean gelato*

## **CREATE YOUR OWN CUPCAKE STATION**

*A variety of cupcakes vanilla, chocolate, lemon and red velvet with an assortment of icings and candied toppings*

## **SHORTCAKE BAR**

*Fresh display of diced pineapple, sliced strawberries, seasonal mixed berries, sliced peaches with an assortment of angel food cake, pound cake, warm biscuits and fresh whipped cream*

**\*Requires Chef Attendant**

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# *Sweet Endings*

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## **CANDY STATION**

*A Fun Display of Novelty Candy Features:*

*An assortment of miniature candies such as Reese's Peanut Butter Cups, Swedish Fish, M&M's, Twizzlers, Red Hot's, Tootsie Pops, Sweet Hearts and Malted Milk Balls or seasonal foil wrapped chocolates.*

## **LATE NIGHT BALL PARK STATION**

*A nostalgic display of fresh popped popcorn, roasted peanuts, warm pretzels with mustard, corn dogs and hamburger sliders*

## **ESPRESSO BAR**

*Server-attended espresso bar featuring:*

*Signature Cappuccino espresso topped with a cap of thick, frothed milk*

*Latte espresso with gently steamed milk*

*Mochaccino espresso with a shot of Ghirardelli chocolate topped with a cap of thick, frothed milk*

*Gourmet Espresso rich, intense dark roasted with a smooth body*

*Macchiato espresso with a spoonful of frothy, foamed milk*

*Chai Tea Latte spiced green tea with gently steamed milk*

*Plus an array of flavor shots and BeverageToppers™ Monograms*

## **GOURMET FLATBREAD PIZZA STATION**

*A delicious and fun way to end your wedding day after an evening of drink and dance. Choose two gourmet flatbread pizza's: fresh mozzarella and tomato bruschetta, prosciutto with blue cheese and balsamic fig, grilled chicken and roasted garlic with smoked cheddar cheese, caramelized onion and butternut squash with sage pesto and provolone cheese, or spinach and sweet Italian sausage with feta cheese*

*\$12.50 per person with a 100 guests minimum*

*Enhancements*

*Lobster, pancetta - add \$ per guest*

*Crab, avocado - add \$ per guest*

*Barbeque Pork, pineapple - add \$ per guest*

*Baby Shrimp, sweet corn - add \$ per guest*

*Thai peanut steak, broccoli - add \$ per guest*

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# Beverage List



## CALL BRANDS

Smirnoff Vodka  
Beefeaters Gin  
Bacardi Rum  
Cuervo Gold Tequila  
Dewars Scotch  
Canadian Club Whiskey  
Jack Daniels Bourbon

## TUPPER BRANDS

Stolichnaya Vodka  
Tanqueray Gin  
Myer's Rum  
Salsa Tequila  
Chivas Scotch  
Crown Royal Whiskey  
Wild Turkey Bourbon

## PREMIUM BRANDS

*Included for one hour in Regency & Grand Weddings*

Grey Goose Vodka  
Bombay Sapphire Gin  
Captain Morgan Rum  
Cuervo 1800 Tequila  
Glenlivet Scotch  
Crown Royal Whiskey  
Makers Mark Bourbon

## BEER

*Included for one hour in Regency & Grand Weddings*

Budweiser  
Coors Light  
Miller Lite  
Heineken  
Samuel Adams  
Corona  
Amstel Light  
Fisherman's Brew

## WINE

*House wine service included with all packages  
and for one hour in Regency & Grand Weddings*

Grayson Chardonnay  
Grayson Merlot  
Grayson Cabernet Sauvignon  
Kris Pinot Grigio

## SOFT DRINKS

Soda  
Bottled Water  
Juice

## CORDIALS & COGNACS

BAR CAN BE CASH BAR, HOSTED BAR ON CONSUMPTION (PRICING PER DRINK ABOVE)  
OR HOSTED BAR PER PERSON PER HOUR

### HOSTED BAR PER PERSON PER HOUR

#### CALL BRANDS

\$ per person- first hour  
\$ per person- second hour  
\$ per person- each additional hour

#### TUPPER BRANDS

\$ per person- first hour  
\$ per person- second hour  
\$ per person- each additional hour

#### PREMIUM BRANDS

\$ per person- first hour  
\$ per person- second hour  
\$ per person- each additional hour

#### OPEN BEER, WINE & NON-ALCOHOLIC

\$ per person- first hour  
\$ per person- each additional hour

A bartender fee of \$75 per bartender will apply for the first two hours of service. A bartender fee of \$50 per bartender for each additional hour will apply. Bartender fees will be waived if beverage sales exceed \$500.00 per bartender prior to tax and administrative fee. Cash bar prices are includes of taxes and not subject to 20% administrative fee.

All prices are subject to 6.25% MA Tax and 0.75% City Tax, which are subject to change, and a 20% taxable administrative fee.

An administrative fee of 20% of the total food and beverage revenue will be added to the final bill. The administrative fee, and any other fees or charges (including but not limited to a set-up fee, staffing fee, culinary fee, delivery fee, carving fee, AV fee, room rental fee, bar fee, etc.) are retained by the Hotel and are not a tip, gratuity or service charge for any employee and are not the property of the employee(s) providing service to you.

# *Wine List*



## **INCLUDED IN OUR WEDDING PACKAGES**

*Choice of one red and one white*

Grayson Chardonnay, Napa, California

Kris Pinot Grigio, Trentiono-Alto Adige region

Grayson Cabernet Sauvignon, Napa, California

Grayson Merlot, Napa, California

## **WHITE**

Cuvaison Chardonnay, Calistoga, California

Morgan Pinot Gris, Santa Lucia, California

Mer Soleil Chardonnay, Rutherford, California

## **RED**

Terra Rosa Malbec, Mendoza, Argentina

Castello di Bossi, Firenze, Italy

Russian Hill Pinot Noir, California

Groth Cabernet Sauvignon, Oakville, California

## **CHAMPAGNE AND SPARKLING WINE**

Gruet Brut Méthode Champenoise, Albuquerque, New Mexic

Gruet Demi-Sec Méthode Champenoise, Albuquerque, New Mexico

Moët & Chandon Brut Champagne, Épernay, France

These wines may be added to your event at listed price or used as an upgraded substitute for wines which are included in the wedding packages. Please consult your sales manager for upgrade charges.

All beverages must be purchased from Tupper Manor.

Proper identification will be required in compliance with Massachusetts State Liquor Laws

All prices are subject to 6.25% MA Tax and 0.75% City Tax, which are subject to change, and a 20% taxable administrative fee.

An administrative fee of 20% of the total food and beverage revenue will be added to the final bill. The administrative fee, and any other fees or charges (including but not limited to a set-up fee, staffing fee, culinary fee, delivery fee, carving fee, AV fee, room rental fee, bar fee, etc.) are retained by the Hotel and are not a tip, gratuity or service charge for any employee and are not the property of the employee(s) providing service to you.

# *Tupper Manor Linen Packages*

*These linen and chair enhancements are a great way to customize the mansion and create a look all your own.  
Many colors, styles and fabrics are available. To view full selection visit [www.rentals-unlimited.net](http://www.rentals-unlimited.net).*



## **GOLD PACKAGE**

*Choice of Bridal Satin, Bengaline or Iridescent Crush*

**Includes:**

- Floor Length Linens for All Dining Tables including Sweetheart Table (if applicable)
- Floor Length Linens for all cocktail tables (5 low and 4 high)
- Floor Length Linen for Cake Table
- Floor Length Linen for DJ Table (if applicable)
- One Coordinating Satin/Bengaline Napkin per Guest and One per Breadbasket

## **PLATINUM PACKAGE**

*Choice of Pintuck or Romance Crushed Taffeta*

**Includes:**

- Floor Length Linens for All Dining Tables including Sweetheart Table (if applicable)
- Floor Length Linens for all cocktail tables (5 low and 4 high)
- Floor Length Linen for Cake Table
- Floor Length Linen for DJ Table (if applicable)
- One Coordinating Satin/Bengaline Napkin per Guest and One per Breadbasket

## **CHIAVARI CHAIRS**

*Choice of Gold, Fruitwood, Walnut, Natural, Silver, White or Black Chiavari Chair*

**Includes choice of white, ivory or black cotton cushion**

**Upgrade to satin or bengaline cushion**

All prices are subject to 6.25% MA Tax and 0.75% City Tax, which are subject to change.  
All linen and chair orders are subject to \$70 delivery charge.