



Wylie Center & Tupper Manor

at Endicott College

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 offers the perfect setting for life's most important moments. From the time you enter the 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 event manager to assist you through all stages of your planning and coordinate your day
- Beautifully restored mansion and manicured grounds
- Dedicated, onsite award-winning culinary team
- Onsite indoor and outdoor ceremony options
- Wedding packages and customized menu options available
- Guest accommodations onsite at the Wylie Inn, our 91 guest room hotel
- Complimentary parking areas directly accessible to the entrance of the mansion

Oceanfront elegance & sophistication

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



Tupper Manor Wedding Package

Selection of five butler passed hors d'oeuvres

Champagne toast
(*non-alcoholic options available*)

Selection of one salad

Selection of two entrées or one duet entrée
plus one vegetarian/vegan alternative

Red & white wine service with dinner

Fresh baked rolls & sweet butter

Dessert charcuterie board

Cutting & presentation of cake

Coffee, decaffeinated coffee, & selection of tea

Elegant floor length ivory linens

House fruitwood Chiavari chairs



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Selection of butler passed

Hors D'oeuvres

Select Five

Hot

Parmesan Artichoke Popper
with spicy red pepper aioli

Coconut Chicken
with sweet chili dipping sauce

Fig & Goat Cheese Flat Bread

Maryland Style Crab Cake

Buffalo Chicken Eggroll
with blue cheese sauce

Chicken Tandoori
with cilantro yogurt sauce

Beef Taquito
with avocado ranch sauce

Butternut Squash Arancini
with sage honey

Fresh Bay Scallops wrapped in Bacon

Mini Artisanal Grilled Cheese
with tomato chutney

Vegetable Empanada
with mole sauce

Mini Stuffed Potatoes
with Gorgonzola Sauce

Spanakopita

Truffle Potato Croquette
with tarragon mayonnaise

French Onion Boule

Short Rib Hand Pie
with cilantro lime crema

Hot (Continued)

Jackfruit Cake
with buffalo dipping sauce

Edamame Dumpling
soy dipping sauce

Cold

Belgian Endive
Stuffed with blue cheese

Chilled Jumbo Shrimp Cocktail
with lemon cocktail sauce

Tuna Tartare
Soy pearls, micro greens

Poached Shrimp, Peanut Sauce, Thai Basil
Cucumber Round

Sicilian Calamari
in a tasting spoon

Fresh Mozzarella, Tomato, & Basil Skewer
with balsamic drizzle

Antipasto Skewer
kalamata olives, aged provolone, salami, grape tomatoes

Mashed Edamame Toast
gingered cucumbers, toasted shiitakes, and sambal aioli

Lobster Phyllo Cup

Crispy Parmesan Crusted Asparagus Spears

Beef Carpaccio
caramelized red onion jam on crostini

Seared Beef Tenderloin Crostini
with smoked horseradish cream

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Selection of Appetizer

Add \$8 per guest

Soup Course

New England Clam Chowder
with fresh parsley garnish

Carrot Ginger Soup

Tomato Basil Soup

Potato Leek Soup

Lobster Bisque

Italian Wedding Soup

Pasta Course

Potato Gnocchi
with a lemon basil sauce

Penne Pasta, Roasted Tomatoes
with a basil pesto sauce

Three Cheese Ravioli
with fresh marinara sauce

Selection of Salad

Select One

Tupper Wedge

*Iceberg wedge, crumbled blue cheese, vine ripened tomatoes, bacon,
served with house made blue cheese dressing*

Caprese Salad

heirloom tomatoes, fresh mozzarella, basil chiffonade, and balsamic glaze

Water's Edge Salad

*Baby field greens, red berries, biscotti, crumbled blue cheese, candied pecans,
served with a raspberry vinaigrette*

Caesar Salad

*Crispy romaine, roasted red tomatoes, panko parmesan dust,
served with caesar dressing*

Classic Garden Salad

*Trio of lettuce, English cucumber, grape tomatoes, shredded carrots,
served with balsamic or ranch dressing*

Cobb Salad

*Chopped romaine, diced tomatoes, hard boiled eggs, avocado,
smoked bacon, served with blue cheese dressing*

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Selection of Entrées

Choice of Two Entrée Selections or Choice of One Duet Entrée, Plus One Vegetarian/Vegan Alternative

Beef

Grilled Marinated Bistro Steak

Shallot butter served with twice baked mashed potatoes and roasted Brussels sprouts

Tupper Beef Wellington

Seasoned and grilled beef tenderloin atop mushroom duxelle, puff pastry triangle, and an herb red wine reduction served with mashed potatoes and roasted asparagus

Vermouth Braised Short Ribs

Short rib, slow roasted and served with tri-colored carrots, onion straws, and baked mashed potatoes

Sirloin Steak

Slow roasted sirloin steak with cippolini onions, haricot verts, and wild rice with a grain mustard demi-glaze

Grilled Beef Filet Mignon

Served on a polenta cake with a roasted garlic demi-glaze and vegetable medley

Poultry

Stuffed Chicken

*Apricot, wild rice, corn bread stuffed chicken, finished with a pomegranate orange glaze.
Served with rissole potatoes and roasted root vegetables*

Chicken Saltimbocca

*Pan roasted chicken with prosciutto, fontina cheese, fried sage served
with forest mushroom risotto cake and wilted spinach*

Garlic & Thyme Roasted Chicken

Crispy croutons and served with glazed carrots and roasted sweet potatoes

Cranberry Maple Chicken

*Crispy chicken breast, topped with a cranberry maple glaze, served
with roasted potatoes and braised butternut squash*

Chicken Marsala

*Sautéed chicken cutlets, wild mushrooms, and a sweet marsala sauce,
served with linguine and broccoli rabe*

Chicken Victoria

*Seared chicken cutlets with caramelized apples, creamy brie sauce,
served with broccolini and fingerling potatoes*

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Selection of Entrees–Continued

Sea

Baked New England Haddock

Topped with a buttery herb crumb topping with potato pancakes, glazed carrots, and finished with a lemon sauce

Tupper Seafood Trio

Maryland style crab cake (1), baked stuffed shrimp, baked haddock served with rice pilaf, vegetable stack, and remoulade sauce

Honey Pecan Crusted Salmon

Pan seared, finished with an orange butter and served with basmati rice and steamed asparagus

Grilled Scallops & Mango

Served in a citrus marinade with bell peppers and onions over a lime scented jasmine rice with roasted fennel

Lobster Thermidor

Sautéed lobster tail with cremini mushroom sherry sauce topped with parmesan cheese and served with shoestring potatoes and caramelized corn with mint

Miso Glazed Sea Bass

Slow roasted seasoned with a miso Asian glaze and served with mustard greens and farro

Olive Oil Poached Halibut

With garlic and mint and served over couscous, and sautéed green beans with almonds

Duets

Statler Chicken Breast & Petit Filet Mignon

served with a dry marsala sauce and roasted shallot demi-glaze

Charbroiled Chicken & Salmon

served with a wild mushroom sauce and tarragon beurre blanc sauce

Petite Grilled Filet & Baked Stuffed Shrimp

served with herbed garlic butter (\$8 additional per guest)

Petite Grilled Filet & Crab Cakes

served with remoulade sauce (\$8 additional per guest)

Petite Grilled Filet & Seared Sea Scallops

served with herbed garlic butter (\$8 additional per guest)

Petite Grilled Filet & Broiled Lobster Tail

served with a lobster bisque sauce (Market Price)

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Selection of Entrees-Continued

Vegetarian

Crispy Massaman Tofu Curry

Crispy pan-fried tofu, vegetables, and sweet potatoes simmered in a peanut Thai spiced curry accompanied by pineapple salsa and scallion rice

Grilled Polenta Cakes

served with vegetable ragout

Spanakopita Roasted Cauliflower Steak

Over pine nut couscous and topped with phyllo strings

Vegan Quinoa Stuffed Mushrooms

Spinach forest mushrooms, roasted shallots on top of a cauliflower puree

Butternut Squash Ravioli

Amaretto cream sauce, spinach, & toasted almonds

Mushroom Risotto

Arborio rice, wild forest mushrooms, & fresh herbs

Napolean

Roasted red pepper polenta, topped with grilled zucchini, yellow squash, portobello mushroom, heirloom tomatoes served with herb tomato pesto and balsamic reduction

Dessert

Your wedding cake cut and plated

Dessert Charcuterie Board—An assortment of miniature desserts that may include:

Cannolis, chocolate covered strawberries, mini dessert cups, petit fours, short bread cookies, eclairs, and fruit tartlets

Freshly brewed coffee, decaffeinated coffee, and a selection of teas



Add on: Receptions Displays

Taste of Tupper

Bountiful display of domestic and imported cheeses such as Cabot cheddar, drunken goat, sage darby, havarti, muenster. Served with a selection of crackers and garnished with fresh fruit.

Charcuterie

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

Vegetable Crudite

Colorful mélange of crisp vegetables including carrots, celery, red peppers, broccoli, & seasonal tomatoes served with creamy dips

Water's Edge Raw Bar

East coast oysters, littleneck clams, jumbo shrimp, lobster tails. Accompanied with lemons and cocktail sauce, horseradish, tabasco, and remoulade

Cheese, Crudite, & Baked Brie En Croute Trio

A wheel of brie baked in a delicate puff pastry. Served with fresh & dried fruits, nuts, fig spread, and gourmet crackers

Olive & Crostini Bar

A colorful display of olives and antipasti served alongside housemade olive oil crisps to be topped with ricotta, tapenade, roasted peppers, pesto, etc.

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Late Night Snacks

Tater Tot Bar

Nacho: cheese sauce, olives, banana peppers, salsa, micro cilantro

Buffalo: smoked bacon, blue cheese, buffalo sauce, micro celery

Poutine: brown gravy, cheese curds

Chinese Take Out

Crab rangoon, Peking ravioli, beef teriyaki, boneless spare ribs, lo mein noodles, fried rice, tempura chicken. Served in takeout boxes with chopsticks, dipping sauces, and fortune cookies

New England

Mini lobster salad rolls, Cape Cod Potato Chips, and whoopie pies

Candy Wonderland

Bountiful display of candies including: jellybeans, Skittles, M&M's, Reese's Pieces, Twizzlers, Jolly Ranchers, licorice bites, lollipops, miniature chocolates

Pizzettas

Pepperoni, margherita, goat cheese—all served on focaccia

Wings & Things

Honey stung wings, popcorn chicken, hand cut french fries, onion rings, zucchini sticks—served with assorted condiments and dipping sauces

Taco Bar

Shredded chicken and marinated skirt steak—Served with corn-relish and cilantro lime crema, selection of tomato salsa, cheese, guacamole, and flour tortillas

Doughnut Hole Bar

House-made doughnut holes—plain, vanilla, & chocolate filled

Toppings may include: chocolate drizzle, maple caramel, powdered sugar, sprinkles, roasted chopped peanuts, Oreo cookie crumbles, and toasted coconut

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Beverage List

Cash bar: Guests pay for their own beverages
Hosted bar on consumption: priced per drink: prices below

Tupper Brands

Tito's Vodka
Tanqueray Gin
Bacardi Silver Rum
Captain Morgan Rum
Jose Cuervo Gold Tequila
Johnnie Walker Red
Seagram's 7 Whiskey
Jim Beam Bourbon

Premium Brands

Grey Goose Vodka
Bombay Sapphire Gin
Mount Gay Rum
Captain Morgan Rum
Don Julio Blanco
Glenlivet Scotch Crown Royal
Maker's Mark Bourbon

Hosted Bar

per guest for 4.5 hours

Tupper Brands + Beer, Wine & Non-Alcoholic
Premium Brands + Beer, Wine & Non-Alcoholic
Open Beer, Wine, & Non-Alcoholic

Domestic Beer

Budweiser, Bud Light, Coors Light, Miller Lite,
Wachusett Green Monsta IPA, Samuel Adams,
Samuel Adams Seasonal

Imported Beer

Amstel Light, Heineken
Corona (seasonal)

House Wine

Pinot Grigio
Chardonnay
Sauvignon Blanc
Pinot Noir
Merlot
Cabernet Sauvignon
Moscato
White Zinfandel
Rose

Martinis

Call Brands
Tupper Brands
Premium Brands
Cordials & Cognacs

Soft Drinks

Soda, Juice, Bottled Water

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