



Weddings

Cocktails.

Hors d'oeuvres.

Entrees.

Champagne.

Cake.

Good caterers
make great food.

Great ones make
sweet memories.



PLANNING YOUR WEDDING

BOOKING YOUR EVENT

Old Sturbridge Village looks forward to making your event memorable. A Sales Manager will tentatively hold a function date up to 14 days without a deposit or contract. To confirm an event as definite, a non-refundable deposit and a signed contract is required.

RECEPTION TIMES AND SPACES

The Oliver Wight Tavern may be reserved for daytime receptions from 11:00 AM – 4 PM, and for evening receptions from 6:30 PM – 11:30 PM.

The Center Meetinghouse is available for wedding ceremonies for an additional fee after the closing of the museum.

The Bullard Tavern may be reserved for evening receptions one hour after the closing of the museum, either 5pm or 6pm depending on the season.

Receptions may be extended an extra hour earlier for a daytime reception, or an extra hour later for an evening reception for an additional charge.

FACILITY RENTAL

Please inquire with our sales staff for food and beverage minimums or facility usage fees.

PAYMENT

All payments are due in the form of a check, cash or credit card. The final balance must be paid in full by 12 noon, four days prior to the event based on the final guaranteed number of guests.

GUARANTEES

A final attendance guarantee must be specified by 12 noon, four business days prior to the event. This guarantee is not subject to reduction. If a guarantee is not received four business days prior to the event, the estimated count will be used as the final guarantee. Attendance increases after the final guarantee, is subject to Chef's approval who reserves the right to substitute menu items.

EVENT DETAILS

All arrangements should be finalized at least 14 days in advance of your function. A Banquet Event Order of your event will be submitted to you for approval. It is the client's responsibility to review all arrangements, notify your event coordinator of any changes, and return the agreement signed at least two weeks prior to the date of the function.

SERVICE VENDORS

All vendors including musicians, florists, bakers, etc., may make deliveries no earlier than one hour prior to the start of the reception. Please complete our vendor guideline forms.

SERVICE CHARGE

All food and beverage is subject to a 20% service charge and 6.25% MA sales tax.

EVENT GUIDELINES

Please see our facility event guidelines for all additional information on hosting an event at Old Sturbridge Village.



2010 WEDDING PACKAGES

At Old Sturbridge Village, your wedding celebration will become the first of many unforgettable memories together. Our experienced event planners will assist you with every decision and our staff will attend to the smallest detail with professional, impeccable service. Our unique 19th century setting for a ceremony in the 1830's Center Meeting-house, a romantic walk thru the garden or a carriage ride down a candlelit path to a celebration in the Oliver Wight Tavern, all set the stage for exquisite culinary creations so you and your guests can celebrate your special day.

Select from our three wedding packages which represent a variety of creative selections designed and prepared by our Executive Chef including a four hour three-course reception, five hour four-course reception or a non-traditional five hour station reception. We can customize alternative menus for your guests with specific dietary restrictions. Create your perfect wedding celebration from the many amenities and endless possibilities Old Sturbridge Village has to offer.

All packages include

- One hour cocktail and hors d' oeuvres reception
- Complimentary champagne toast
- Select three course served, four course served or station presentation
- Uninterrupted premium open bar
- Custom Wedding Cake from Sweet Bakery or Francesco's Bakery

- Private wedding party reception in hospitality room during the cocktail reception
- Elegant table setting with ivory floor length linen and napkins
- Gift and Cake Tables
- Dance Floor
- Entertainment Power
- Tin Lanterns or Votive Candles

- Candlelit walkways
- Hand-crafted OSV redware platter engraved with your names and wedding date
- One year family membership to Old Sturbridge Village

All food and beverage is subject to a 20% service charge and 6.25% MA meal tax.
Packages are for receptions of 75 guests or more,
prices are guaranteed through 2010 with proper deposit



THREE COURSE SERVED WEDDING

PREMIUM BAR

Dewar's Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Skyy Vodka, Bacardi Rum, Plymouth Gin, Milagro Tequila, Triple Sec, Apple Pucker, Sweet Vermouth, Dry Vermouth, Smoking Loon Chardonnay and Pinot Noir, Domestic & Imported Beer, Assorted soda, juices & Bottled Water

STATIONARY HORS D' OEUVRES

Pounded Cheese, Roasted Corn Relish, French Baguette Slices, Bread Sticks
Assorted Market Fresh Vegetables, Sliced Apple, Seedless Red & Green Grapes, Bleu Cheese & Herb Dips

TRAY PASSED HORS D' OEUVRES

HOT

Risotto Croquettes with fresh mozzarella
Mushrooms stuffed with andouille sausage
Grilled Shrimp & Pineapple wrapped in apple-wood smoked bacon
Coconut Fried Shrimp with a sweet orange marmalade
Vietnamese Spring Roll with thai dipping sauce
Peking Duck Spring Roll with hoisin sauce
Tomato Soup & Mini Grilled Cheese
Baked Brie with raspberry preserves & roasted almonds
Confit of Duck with a roast fig jam

COLD

Fig, mascarpone & prosciutto bruschetta
Asian Spoon of Marinated Tuna with an avocado-infused crème fraiche
Roasted Garlic & four cheese tartlet
Grilled Tenderloin Crostini with a caramelized onion jam
Roast Turkey, cream cheese & cranberry serve on a baguette
Romesco Shooter with tomatillo and avocado
Grilled Shrimp Skewers with chorizo, roasted garlic and glazed with rosemary butter
Caprese Skewers with marinated tomato, mozzarella & basil
Olive & Onion pissaladière

(please select five items from above)

CHAMPAGNE TOAST

Sparkling House Wine

SALAD

SPINACH SALAD
sliced apples, bleu cheese, spicy caramelized pecans, warm bacon vinaigrette

TOSSED MIXED GREENS
parmesan tuile, oregano vinaigrette

ICEBERG WEDGE
vine-ripened tomatoes, crumbled bleu cheese, bacon dressing

ARUGULA SALAD
pancetta, egg, truffle vinaigrette

CLASSIC CAESAR
creamy caesar dressing

(please select one from above)

ENTRÉES

BAKED SCROD
lemon caper sauce, seasonal grilled vegetables, wild rice

BRAISED SHORT RIBS
cheddar polenta, roasted root vegetables

ROAST SALMON WITH APPLE BUTTER SAUCE
herbed potato cakes

TRADITIONAL NEW ENGLAND TURKEY DINNER
cranberry-sausage stuffing, fork mashed potatoes, pan gravy

SUN-DRIED TOMATO PESTO CRUSTED CHICKEN BREAST
creamy herbed polenta

PAN ROASTED SAGE CHICKEN
sweet onion ragout, thyme seasoned fingerling potatoes

ROSEMARY PORK TENDERLOIN
wild mushroom risotto, roasted butternut squash

HORSERADISH & GARLIC ROAST PRIME RIB OF BEEF
creamy new potato pie, candied carrots

NEW YORK STRIP STEAK WITH GORGONZOLA BUTTER
grilled asparagus, parmesan, truffle oil house fries

ADD \$5 PER PERSON

BEEF TENDERLOIN WITH SHALLOT CONFIT COMPOTE & GRAPE PORT REDUCTION
5 spiced sweet potatoes & grilled broccolini

ADD \$10 PER PERSON

DUETS

FILET MIGNON
rosemary new potatoes
BAKED STUFFED JUMBO SHRIMP
grilled seasonal vegetable

BRAISED SHORT RIB
rustic mashed potatoes
HIRAMASA
Fennel pollen, braised fennel tomatoes, leeks, saffron

BRAISED PORK BELLY
field mushrooms, artisan grits
SEARED DIVER SCALLOP
watercress emulsion

ADD \$10 PER PERSON

(please select one from above)

DESSERT

DULCE DE LECHE BREAD PUDDING
brown butter glazed pears

BAKED APPLE
caramel sauce, whipped cream

TRIPLE CHOCOLATE CHEESECAKE
dark chocolate crust, chocolate ganache

KEY LIME PIE

WHITE CHOCOLATE MOUSSE
pistachios, raspberry coulis

KENTUCKY PIE
warm chocolate chip cookie joined with a georgia style pecan pie

Regular Coffee, Decaffeinated Coffee and Assorted Teas, Sugar, Equal, Sweet & Low and Half & Half

Custom Wedding Cake may be sliced and served or boxed for your guests to take home

\$80 PER PERSON FOR FOUR HOURS

All food and beverage is subject to a 20% service charge and 6.25% MA meal tax. Prices are subject to change.



FOUR COURSE SERVED WEDDING

PREMIUM BAR

Dewar's Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Skyy Vodka, Bacardi Rum, Plymouth Gin, Milagro Tequila, Triple Sec, Apple Pucker, Sweet Vermouth, Dry Vermouth, Smoking Loon Chardonnay and Pinot Noir, Domestic & Imported Beer, Assorted soda, juices & Bottled Water

STATIONARY HORS D' OEUVRES

Pounded Cheese, Roasted Corn Relish, French Baguette Slices, Bread Sticks
Assorted Market Fresh Vegetables, Sliced Apple, Seedless Red & Green Grapes, Bleu Cheese & Herb Dips

TRAY PASSED HORS D' OEUVRES

HOT

Risotto Croquettes with Fresh Mozzarella
Mushrooms stuffed with Andouille Sausage
Grilled Shrimp & Pineapple wrapped in apple-wood smoked bacon
Coconut Fried Shrimp with a sweet orange marmalade
Vietnamese Spring Rolls with thai dipping sauce
Peking Duck Spring Roll with hoisin sauce
Tomato Soup & Mini Grilled Cheese
Baked Brie with raspberry preserves & roasted almonds
Confit of Duck with a roast fig jam

COLD

Fig, Mascarpone & Prosciutto Bruschetta
Asian Spoon of Marinated Tuna with an avocado-infused crème fraiche
Roasted Garlic & Four Cheese Tartlet
Grilled Tenderloin Crostini with a caramelized onion jam
Roast Turkey, Cream Cheese & Cranberry serve on a Baguette
Romesco Shooter with tomatillo and avocado
Grilled Shrimp Skewers with chorizo, roasted garlic and glazed with rosemary butter
Caprese Skewers with marinated tomato, mozzarella & basil
Olive & Onion Pissaladière

(please select five items from above)

CHAMPAGNE TOAST

House Sparkling Wine

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

CARAMELIZED ONION & SHIITAKE SOUP
with gruyere-bleu cheese toast

ROASTED TOMATO SOUP
grilled cheese wedge

BUTTERNUT SQUASH BISQUE
crème fraiche

SHRIMP COCKTAIL
with horseradish cocktail sauce

SEAFOOD MARTINI
lobster, scallops, crab and shrimp with spicy cocktail sauce

ADD \$3 PER PERSON

(please select one from above)

SALAD

SPINACH SALAD
sliced apples, bleu cheese, spicy caramelized pecans, warm bacon vinaigrette

MIXED GREENS TOSSED
oregano vinaigrette, parmesan tuile

ICEBERG WEDGE
vine-ripened tomatoes, crumbled bleu cheese, bacon dressing

ARUGULA SALAD
pancetta, egg, truffle vinaigrette

CLASSIC CAESAR
creamy caesar dressing

(please select one from above)

ENTRÉES

BAKED SCROD
lemon caper sauce, seasonal grilled vegetables, wild rice

BRAISED SHORT RIBS
cheddar polenta, roasted root vegetables

ROAST SALMON WITH APPLE BUTTER SAUCE
herbed potato cakes

TRADITIONAL NEW ENGLAND TURKEY DINNER
cranberry-sausage stuffing, fork mashed potatoes, pan gravy

SUN-DRIED TOMATO PESTO CRUSTED CHICKEN BREAST
creamy herbed polenta

PAN ROASTED SAGE CHICKEN
sweet onion ragout, thyme seasoned fingerling potatoes

ROSEMARY PORK TENDERLOIN
wild mushroom risotto, roasted butternut squash

HORSERADISH & GARLIC ROAST PRIME RIB OF BEEF
creamy new potato pie, candied carrots

NEW YORK STRIP STEAK WITH GORGONZOLA BUTTER
grilled asparagus, parmesan, truffle oil house fries

ADD \$5 PER PERSON

BEEF TENDERLOIN WITH SHALLOT CONFIT COMPOTE, GRAPE PORT REDUCTION
5 spiced sweet potatoes, grilled broccolini

ADD \$10 PER PERSON

DUETS

FILET MIGNON
rosemary new potatoes
BAKED STUFFED JUMBO SHRIMP
grilled seasonal vegetable

BRAISED SHORT RIB
rustic mashed potatoes
HIRAMASA
Fennel pollen, braised fennel tomatoes, leeks, saffron

BRAISED PORK BELLY
field mushrooms, artisan grits
SEARED DIVER SCALLOP
watercress emulsion

ADD \$10 PER PERSON

(please select one from above)

DESSERT

DULCE DE LECHE BREAD PUDDING
brown butter glazed pears

BAKED APPLE
caramel sauce, whipped cream

TRIPLE CHOCOLATE CHEESECAKE
dark chocolate crust, chocolate ganache

KEY LIME PIE

WHITE CHOCOLATE MOUSSE
pistachios, raspberry coulis

KENTUCKY PIE
warm chocolate chip cookie joined with a georgia style pecan pie

Regular Coffee, Decaffeinated Coffee and Assorted Teas, Sugar, Equal, Sweet & Low and Half & Half

Custom Wedding Cake may be sliced and served or boxed for your guests to take home

\$105 PER PERSON FOR FIVE HOURS

All food and beverage is subject to a 20% service charge and 6.25% MA meal tax. Prices are subject to change.



RECEPTION STATION WEDDING PACKAGE

PREMIUM BAR

Dewar's Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Skyy Vodka, Bacardi Rum, Plymouth Gin, Milagro Tequila, Triple Sec, Apple Pucker, Sweet Vermouth, Dry Vermouth, Smoking Loon Chardonnay and Pinot Noir, Domestic & Imported Beer, Assorted soda, juices & Bottled Water

STATIONARY HORS D' OEUVRES

Pounded Cheese, Roasted Corn Relish, French Baguette Slices, Bread Sticks
Assorted Market Fresh Vegetables, Sliced Apple, Seedless Red & Green Grapes, Bleu Cheese & Herb Dips

TRAY PASSED HORS D' OEUVRES

HOT

Risotto Croquettes with Fresh Mozzarella
Mushrooms stuffed with andouille sausage
Grilled Shrimp & Pineapple wrapped in apple-wood smoked bacon
Coconut Fried Shrimp with a sweet orange marmalade
Vietnamese Spring Rolls with thai dipping sauce
Peking Duck Spring Roll with hoisin sauce
Tomato Soup & Mini Grilled Cheese
Baked Brie with Raspberry Preserves & Roasted Almonds
Confit of Duck with a roast fig jam

COLD

Fig, Mascarpone & Prosciutto Bruschetta
Asian Spoon of Marinated Tuna with an avocado-infused crème fraiche
Roasted Garlic & Four Cheese Tartlet
Grilled Tenderloin Crostini with a caramelized onion jam
Roast Turkey, Cream Cheese & Cranberry serve on a Baguette
Romesco Shooter with Tomatillo and Avocado
Grilled Shrimp Skewers with chorizo, roasted garlic and glazed with rosemary butter
Caprese Skewers with Marinated Tomato, Mozzarella & Basil
Olive & Onion Pissaladière

(please select five items from above)

CHAMPAGNE TOAST

House Sparkling Wine

ITALIAN STATION

Artichoke & Tomato Panzanella
Agnolotti tossed with olive oil, black olives, roasted tomato & basil
Eggplant Parmesan
Sun Dried Tomato Pesto Crusted Chicken
Garlic cheese bread

PASTA STATION

Rigatoni with sausage, garlic & rapini
Cavatappi with caramelized vegetable bolognese & toasted pine nuts
Chicken Arrabiata
tossed with penne pasta with roasted tomato & caramelized eggplant

ASIAN NOODLE BAR

Lo-Mein & Soba Noodles
Broccoli, Carrots, Green Bean, Scallions
Snap Peas, Mushrooms & Tofu
Chopped Peanuts
Pad Thai
Stir Fried Chicken
Szechuan Pork, sesame garlic sauce & memmi sauce

MEXICAN

Tortilla Soup
Chorizo, Bean & Cheese Nachos
Jicama Salad
Tequila Marinated Chicken with Mexican Mole Sauce
Warm Corn & Flour Tortillas
Dirty Rice

SOUTHERN STYLE

Biscuits & Cornbread
Slow Cooked Apple Smoked BBQ Pulled Pork
Southern Style Green Beans with Bacon
Fork Mashed Potatoes & Gravy

CLASSIC BISTRO

Baby Greens, roasted apple, feta, candied pecans & oregano vinaigrette
Grilled Asparagus, Roasted Mushroom, Blue Cheese & Red Chile Mustard Vinaigrette
Braised Short Ribs
Cheddar Polenta

NEW ENGLAND

England Clam Chowder
Salt Cod & Lobster Cakes, roasted corn relish red pepper & lobster remoulade
Arugula, Apple & Radish Salad with Cider Vinaigrette
New England Corn Sticks & Apple Butter

CARIBBEAN STATION

Red Beans & Rice
Jerk Chicken
Fried Plantains
Braise Summer Greens Jamaican Style

(please select four stations from above)

DESSERT STATION

Bite Size House Baked Assorted Brownies, Blondes & Dessert Bars
Freshly Brewed Coffee, Select Tazo Teas, Flavored Syrups
Whipped Cream, Chocolate Chips, Lemon & Orange Twists

Custom Wedding Cake may be sliced and served or boxed for your guests to take home

Regular Coffee, Decaffeinated Coffee and Assorted Teas, Sugar, Equal, Sweet & Low and Half & Half

\$105 PER PERSON FOR FIVE HOURS

All food and beverage is subject to a 20% service charge and 6.25% MA meal tax. Prices are subject to change.



SOMETHING EXTRA FOR YOUR WEDDING

ADDITIONAL AMENITIES

ICE SCULPTURES
starting at \$250

SEASONAL INTERMEZZO
to cleanse the palette before your entrée
ADD \$4 PER PERSON

CUSTOM MARTINI ICE LUGE
Starts at \$500 each

CHOCOLATE FONDUE STATION
candied orange peels, almond macaroons, strawberries, seedless red and green grapes, dried apricots,
sliced melon, fresh pineapple chunks, angel food cake, pound cake, pretzel sticks, marshmallows
ADD \$8 PER PERSON

SPECIALTY LINENS
Chair Covers, Textured Cloths, Napkins And Colored Linens
please inquire for pricing

ADDITIONAL BEVERAGE SERVICE

CORDIAL BAR ADD-ON
Hennessy VS, Kahlua, Grand Marnier, Coole Swan Irish Cream, Sambucca, Amaretto Di Saronno
UP TO TWO HOURS \$4 PER PERSON
EACH ADDITIONAL HOUR \$2 PER PERSON

WINE SERVICE

Santa Christina Pinot Grigio	\$38
Kim Crawford Sauvignon Blanc	\$32
14 Hands Chardonnay	\$28
Smoking Loon Chardonnay, Pinot Noir	\$26
Hogue Merlot	\$26
Yalumba "Y" Series Shiraz	\$28
Chateau St. Michelle "Indian Wells" Cabernet Sauvignon	\$46
Domaine St. Michelle Sparkling	\$38
Duval Brut Champagne	\$95

ADDITIONAL STAFFING

RESTROOM ATTENDANT

With mouthwash, hairspray, hand lotion

ADD \$100 FOR UP TO 150 GUESTS

VALET SERVICE

Please inquire for price

ADDITIONAL EVENT TIME

Extra Reception Hour

ADD 3% SERVICE CHARGE PER PERSON PER HOUR

All food and beverage is subject to a 20% service charge and 6.25% MA meal tax. Prices are subject to change.



WE STARTED PLANNING YOUR WEDDING 175 YEARS AGO . . .

YOUR WEDDING CEREMONY

Make history on your wedding day! Greeters attired in the style of 19th-century New Englanders will assist your guests as they arrive to our historical village. Begin your life together in the unforgettable beauty and quiet country charm that is Old Sturbridge Village. Choose from a candlelit ceremony in our antique meetinghouse or a serene ceremony on our grounds. After your ceremony, visit our countless romantic backdrops for your wedding photographs. And finally, celebrate your new life together surrounded by family and friends in one of our two on-site taverns. The memories you make at Old Sturbridge Village are sure to last a lifetime!

THE CEREMONY PACKAGE INCLUDES

- Costumed greeter to assist your guests upon their arrival
- Candle lanterns to light the Village pathways
- Musician for your on-site ceremony
- Costumed ceremony coordinator
- Hospitality room for the wedding party
- Private ceremony rehearsal
- Discount in OSV gift shop for favors and gifts
- Discounted OSV admission rates for your guests

CEREMONY PRICING

April - October
\$1500 (WITH ON-SITE RECEPTION)
\$2000 (WITH OFF-SITE RECEPTION)

November - March
\$1000 (WITH ON-SITE RECEPTION)
\$1500 (WITH OFF-SITE RECEPTION)

CEREMONY ENHANCEMENTS

Horse-drawn carryall for wedding guests
accommodates up to 35 guests per trip
\$550

Horse and carriage for the special couple
\$650

Musket firing salute
\$150 PER MUSKETMAN

sodexo 