The Dane Estate Platinum Wedding Package

- Private “Bride’s room for getting ready.
- Five hours of guest time, two hours of set up and one hour of clean up time in your function room.
- Stationary and passed hors d’oeuvres for one-hour.
- Four-course plated, served meal including artisan bread, coffee and tea service.
- Five hours of full top shelf brands open bar. (Alcohol service concludes 30 minutes prior to event end time)
- Champagne toast for all guests.
- Red and White wine service with dinner.
- Wedding cake, plated and served with coordinating accompaniments.*
- Elegant floor length solid table linen for all tables. (Choice of color)
- Three votive candles for guest dining tables.
- 15x15 (indoor only) Parquet dance floor.
- Event manager on your wedding day.

Per guest prices are inclusive of the above, and are coordinate with each entrée. Please note, 7% town of Brookline meal tax and an 18% administrative fee will be added to the total. The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees.

All of our products and services are fully customizable! This package has been designed based upon our most popular food and beverage items, as well as our most successful events, in order to assist you in creating a memorable and unique event. Please contact us to discuss your vision – we will be happy to work with you to design the event that suits your specific needs and preferences.

*A cake cutting fee will be charged for any wedding cakes being provided another bakery.
Stationary Display Hors d’oeuvres

Please select two:
- Baked brie, apricot chutney, crusty French bread, assorted crackers, pecan raisin bread
- Smoked salmon, chopped egg, Bermuda onion, diced tomato local caper berries, horseradish cream, sliced lemon & pumpernickel toast points.
- Tuscan antipasto – prosciutto, soppressatta, mortadella, mozzarella, provolone, parmesan, grilled balsamic marinated vegetables, country olives, foccacia, roasted garlic olive oil

Passed Hors d’oeuvres

Please select five:
- Maine lobster cake, citrus remoulade
- Blackened beef tenderloin, horseradish cream on sourdough crostini
- Jumbo gulf shrimp cocktail, zesty cocktail sauce
- Flatbread pizza, goat cheese, caramelized onion, kalamata olive
- Belgium endive, crab salad, mango & red pepper pan roasted
- Truffle mac & cheese cube
- Rice paper summer roll, barrel-aged ginger soy
- Chicken roulade, basil, parmesan, red pepper
- Smoked duck spring roll, barrel-aged ginger soy

Plated Salad

Please select one:
- Boston butter lettuce, red watercress and Belgian endive, grilled pears, crumbledchèvre, candied walnuts, fig vinaigrette
- Baby spinach, grilled portobello, pancetta crisp, grape tomatoes, shaved red onion, gorgonzola, aged sherry dressing
- Ice berg wedge, smoky crisp bacon, vine ripe tomatoes, gorgonzola blue cheese dressing
- English cucumber wrapped field greens, roquefort, roasted bell pepper, balsamic syrup
- Red & yellow vine ripened tomatoes, fresh mozzarella, basil-balsamic dressing & a bouquet of greens
- Traditional Caesar salad, shaved pecorino & focaccia croutons
Select either the Plated Appetizer or the Intermezzo.

**Plated Appetizer**

Please select one:
- Grilled Vegetable Ravioli, plum tomato sauce & braised Swiss chard
- Forest Mushroom Sauté over Fontina Polenta Cake, madeira jus & truffle oil
- Potato Gnocchi, roasted bell peppers, spinach & parmesan cream
- Striped Mushroom Triangoli, white truffle oil & gorgonzola cream
- Butternut Squash Soup, toasted almonds & pumpkin seed oil
- Tuna Niçoise Medallion, haricot verts, roasted new potatoes, vine ripened tomatoes, kalamata olives & White balsamic vinaigrette

**Intermezzo**

Please select one:
- House-made Sorbet – lemon, blood orange, lime or raspberry.

**Plated Main Course**

Served with Chef’s choice of seasonal vegetable and starch accompaniments.

- Adobe rubbed grilled filet mignon & garlic jumbo shrimp, cabernet & saffron reductions
- Rosemary & garlic rubbed New Zealand rack of lamb, red wine mint sauce
- New York strip steak, tobasso onions, cabernet reduction
- Sole roulade of julienne vegetables & boursin cheese, chardonnay chive sauce
- Baked native cod, parmesan-leek crumbs & lemon butter sauce
- Skillet roasted herb crusted Atlantic salmon fillet, cucumber-dill relish & lemon beurre blanc
- Pan seared statler breast of chicken, lemon, caper & parsley white wine sauce
- Chicken roulade with roasted red bell pepper, sautéed spinach, Swiss cheese and tarragon reduction
- Three cheese lasagna roll, roasted smokey tomato, shaved pecorino
- Vegetable wellington, roasted vegetables, portobello mushroom wrapped in puff pastry, grilled baby vegetables, red pepper coulis

You may select up to two entrees (plus one vegetarian entrée) to offer your guests. If choosing a split-entrée menu, the highest priced entrée will prevail for all, and a pre-count of each entrée is required with the final guest count guarantee.

**Children’s Meals**

Guests under 10 may opt for chicken fingers and mac ‘n cheese. This choice includes all you can drink soda.

**Wedding Cake**

Please contact The Icing on the Cake, located in Newton, MA at 617-969-1830 to schedule a cake tasting to design your ultimate wedding cake. The Dane Estate Culinary Team will expertly portion and plate your cake with an ice cream truffle (your choice of white chocolate raspberry or chocolate hazelnut), fresh berries and raspberry coulis.

Any enhancements to the wedding cake that incur additional costs are the responsibility of the client and will be paid directly to Icing on the Cake.

**Beverage Service**

Additional top shelf brand open bar hours will be charged at an additional per person cost.

*Certain menu items are cooked to order or may be undercooked. The commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of food borne illness. Please consult your sales manager for further information.*

*Please inform your server if anyone in your party has a food allergy*

Updated 7/12/12