



PROVIDENCE ATHENAEUM
Weddings
WITH
EASY ENTERTAINING INC



Easy
Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

RENTAL INFORMATION

for hosting both your Ceremony + Reception

Take your vows surrounded by thousands of books, while your guests witness your commitment from two levels of the library. Create unforgettable photographs as you wander freely throughout the historic building, then gather in the book-lined Reading Room for a cocktail-style, buffet, or plated dinner and celebrations.

Full Building Rental Fee

\$6,500 (\$1,000 discount offered January – June)

Full building rentals are not available in July and August.

Locations

All three library floors, including mezzanine-level for ceremony & photographs; recently restored Art Room as a wedding party suite; courtyard access (weather permitting)

Time Frame

6 active event hours inclusive of ceremony time (plus 3 hours of vendor setup & breakdown). Additional hours can be reserved at a rate of \$500/hr.

Capacity

Ceremony seating for 65; 80 with standing room.

80 guests for seated dinner with room for dancing; 100 for cocktail-style reception

Included Furniture

100 wooden garden chairs, three 8' wooden banquet tables, antique library furnishings



RENTAL INFORMATION

for hosting your Reception only

The garden-level Reading Room transforms into a one-of-a-kind space for your celebration.

Reading Room Rental Fee

\$4,500 (\$1,000 discount offered January – June)

Locations

Lower level Reading Room and courtyard access (weather permitting).

Time Frame

5 active event hours (plus 2 hours of vendor setup & breakdown). Additional hours can be reserved at a rate of \$500/hr.

Capacity

80 guests for a seated dinner with room for dancing; 100 guests for a cocktail style reception.

Included Furniture

100 wooden garden chairs, three 8' wooden banquet tables, antique library furnishings



Menu Sample

COCKTAIL STYLE

100 guest capacity with seating available for roughly half of the guests

PASSED APPETIZERS

GENERAL TSO'S CAULIFLOWER (v, GF, DF)
crispy cauliflower florets in house-made sauce

SCALLOP WRAPPED IN BACON (GF, DF)
with bourbon infused balsamic reduction

CHICKEN PARMESAN BITE
crispy chicken with house-made tomato sauce, parmesan cheese and basil

ARANCINI (GF)
with pepperoni served over a roasted red pepper and tomato sauce

GRAZING TABLE

ASSORTED SANDWICH BITES
turkey + tomato jam bites - pesto-zucchini bites (v) - BLT bites

SNACKING BITES
carrots and celery, Monterey Jack cheese, grilled flatbread strips, artisanal crackers, hummus and pimiento cheese

PORK TENDERLOIN SLIDERS
build your own - roasted and thinly sliced pork with slider rolls, honey mustard and horseradish mayonnaise

DESSERT

includes Easy Entertaining servicing a client provided dessert, such as a wedding cake or styling dessert bites sourced from a licensed bakery. Make this a one-stop-shop and inquire with your booking agent about our dessert offerings.

BAR SERVICES

Beer & Wine Cash or Consumption Bar set up included.

PRICING

Starting at \$98/guest for food and beverage.

note: these are just samples, appetizer choices and grazing table inclusions can be tailored to your preferences, but that may adjust costs based on what you select.





Menu Sample

BUFFET STYLE

80 guest capacity

PASSED APPETIZERS

GENERAL TSO'S CAULIFLOWER (v, GF, DF)
crispy cauliflower florets in house-made sauce

CHICKEN PARMESAN BITE
crispy chicken with house-made tomato sauce, parmesan cheese and basil

ARANCINI (GF)
with pepperoni served over a roasted red pepper and tomato sauce

BUFFET DINNER

CIDER GLAZED CHICKEN BREAST (GF, DF)
grilled all-natural chicken breast with house-made apple cider and herb glaze

AUTUMN SALAD (GF, DF)
mesclun greens and pinch with dried figs, crispy pancetta, fresh apples, pickled onions and apple cider vinaigrette

CITRUS HARICOT VERTE (vegan, GF)
French style green beans with house-made citrus glaze

MUSHROOM AND SUN-DRIED TOMATO PASTA (v)
short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce

FOCACCIA BREAD (vegan)
freshly baked

PETIT DESSERT BAR

SALTED CARAMEL SPICE CAKE BITES
spiced vanilla cake with salted caramel buttercream

CHOCOLATE ORANGE TARTLETS
orange-infused chocolate in a sweet pastry shell

RICOTTA CHEESECAKE SHOOTERS (GF)
house-made ricotta cheesecake over a cornmeal crumb in a petit shot glass

BAR SERVICES

Beer & Wine Cash or Consumption Bar set up included.

PRICING

Starting at \$125/guest for food and beverage.

note: these are just samples, appetizer choices, buffet inclusions and petit desserts can be tailored to your preferences, but that may adjust costs based on what you select.

Menu Sample

PLATED DINNER

80 guest capacity

PASSED APPETIZERS

GENERAL TSO'S CAULIFLOWER (v, GF, DF)

crispy cauliflower florets in house-made sauce

CHICKEN PARMESAN BITE

crispy chicken with house-made tomato sauce, parmesan cheese and basil

ARANCINI (GF)

with pepperoni served over a roasted red pepper and tomato sauce

PLATED DINNER

choice of two entrees and a vegetarian offerings

CRANBERRY - ALMOND SALAD (v, GF, DF)

mesclun greens, dried cranberries, toasted almonds, fresh apples and honey-balsamic vinaigrette

SMOKED PORK LOIN

ultra crispy roasted potatoes - carrot puree - house-made chimichurri

or

MISO SALMON (GF, DF)

crispy rice cake - braised cabbage - ginger-soy sauce

PETIT DESSERT BAR

includes a complimentary cutting cake in addition to

PUMPKIN BUTTERSCOTCH PUDDING SHOOTER (GF)

with whipped cream and caramelized white chocolate

PETIT TURTLE BROWNIES

house-made brownies with a caramel-pecan topper

ALMOND-PRALINE CREAM PUFFS

freshly baked cream puffs with an almond-praline filling and torched meringue

BAR SERVICES

Beer & Wine Cash or Consumption Bar set up included.

PRICING

Starting at \$153/guest for food and beverage.

note: these are just samples, appetizer choices, plated inclusions and petit desserts can be tailored to your preferences, but that may adjust costs based on what you select.



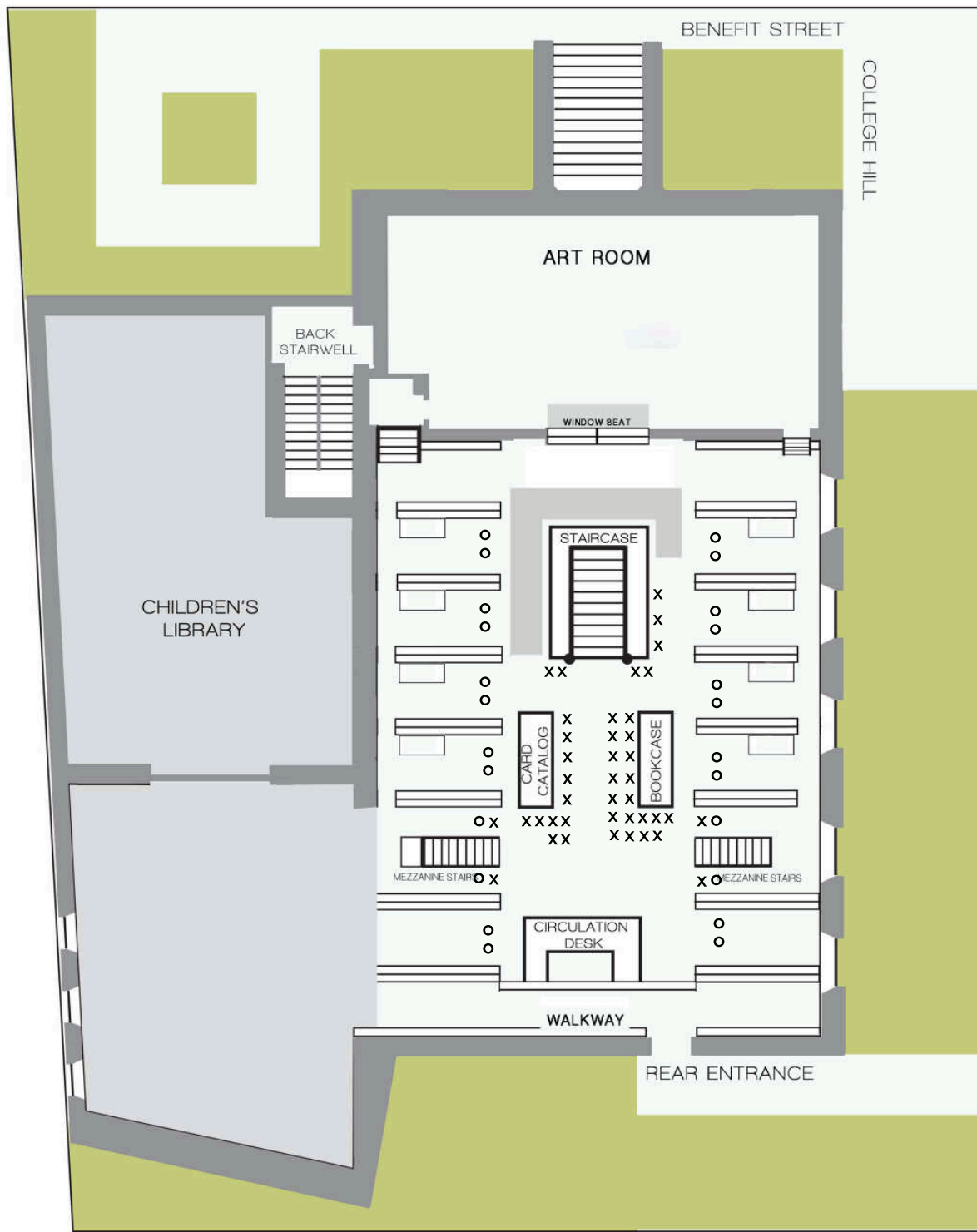
Miso Salmon

FLOOR PLANS

samples based on service style

Ceremony Floor Plan

at maximum capacity on main and mezzanine levels



x = main level seating (41)

o = mezzanine seating (24)

65 seats total

■ = standing room

Reading Room Floor Plan

Buffet or plated meal with a seat for every guest, up to 80

