

LINDEN PLACE

Weddings

WITH

EASY ENTERTAINING INC



Easy Entertaining

PRESERVING LOCAL FLAVOR SINCE 2006

RENTAL INFORMATION

Host your wedding surrounded by classic, coastal New England charm.

Rental Fee

NOVEMBER-APRIL

$1,500 | Monday - Thursday. - Friday & Sunday $2,000
$3,000 | Saturday

MAY-OCTOBER

$2,500 | Monday - Thursday - $4,000 | Friday & Sunday
$6,000 | Saturday

Included Locations

Your rental fee includes the use of the grounds of Linden Place. Let us help you decide how to best use them! The house will be open for welcome and cocktail hour only. Guests will remain in the ballroom for reception or under a tent added on to increase capacity.

Note: The ballroom is temperature controlled with both heat and air conditioning. The main house has heat.

Time Frame

5 consecutive event hours with two hours added for vendor load in and one hour for vendor strike to produce a 5 hour reception. On site ceremony may be added on for +$750, which adds one hour to the active event rental time. Receptions are limited to 5 hours only.

Capacity

The Ballroom can accommodate up to 110 seated guests with room for a dance floor, or up to 130 seated guests without a dance floor.

Note: Events above 110, can easily be accommodated with a tent on the lawn. That tent is not included in the Linden Place rental fee. We find tenting ranges from $6,000-$9,000 depending on style. If you would like to move forward with a larger event, we will happily coordinate your tent for you.

Included Furniture

Your rental includes the use of Linden Place's tables and chairs. The venue has both banquet tables and round tables in their inventory. Inquire with your booking agent for more details.



Plated Sample

C O C K T A I L H O U R
a trio of passed hors d'oeuvres

CRISPY HALLOUMI BITE (v, GF)
fried halloumi cheese with a pickled peach and fresh basil - skewered

ARANCINI (v, GF)
cheesy fried risotto balls served over a reasoned red pepper and tomato sauce

TUNA POKE (GF, DF)
fresh Ahi tuna with tamari and scallions on a crispy rice cake

D I N N E R S E R V I C E
a salad course followed by entree service

SUMMER SALAD (v, GF)
mesclun greens, shaved asparagus, goat cheese, quinoa, fresh tomatoes and lemon-herb vinaigrette - served with a wedge of house-made focaccia bread

PEACH CHICKEN (GF)
grilled chicken breast topped with peach jam and goat cheese served alongside a twice baked potato and fresh corn puree

HERB GRILLED FLANK STEAK (GF, DF)
grass-fed beef served alongside ultra crispy roasted potatoes, butternut squash puree and demi-glace

D E S S E R T
a petit dessert bar and cutting cake for your guests to enjoy alongside New Harvest Coffee *(available hot or iced)*

VANILLA BERRY CAKE
vanilla cake layers with a berry jam gilling and vanilla Swiss meringue buttercream

VANILLA BERRY CAKE BITES
petit version of your cutting cake for guests to enjoy

COFFEE PANNA COTTA SHOOTERS (GF)
house-made coffee custard served in disposable shot glasses with a petit spoon

S'MORES TARTLETS
dark chocolate and torched meringue in a petit tart shell

B A R S E R V I C E S
Classic Tier Beer Wine & Liquor Open Bar
5 hours included with glassware

P R I C I N G
Starting at $195/guest for food and beverage based on 100 guests
note: these are just samples, menu choices can be tailored to your preferences, but that may adjust costs based on what you select. Please note these prices do not include the rental fee paid to Linden Place for your rental.


Arancini



Buffet Sample

C O C K T A I L H O U R
Stationary noshes to welcome guests

TRADITIONAL CRUDITÉS
carrots, cucumbers, cherry tomatoes, radishes, celery and French green beans with house-made green goddess dip and creamy tomato dip

CLASSIC CHEESES
cheddar, Colby Jack and gouda cheeses with grapes, artisanal crackers and crostini

B U F F E T D I N N E R
serviced by our professional team

CHICKEN PICCATA
breaded and seared chicken breast in a lemon-butter caper pan sauce

BERRY-BALSAMIC SALAD (v, GF)
mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette

BURST TOMATO PASTA (vegan)
short cut pasta in a. burst tomato and garlic pan sauce

GRILLED VEGETABLES (vegan, GF)
zucchini, eggplant and bell peppers with garden herbs and balsamic reduction

WHIPPED POTATOES (v, GF)
skin-on with cream and butter

FOCACCIA BREAD (vegan)
freshly baked

D E S S E R T

Easy Entertaining will style and serve dessert of your choice from your favorite bakery, paired with New Harvest Coffee *(available hot or iced)*

B A R S E R V I C E S
Beer, Wine and Liquor Cash or Consumption Bar
up to 5 hours of service

P R I C I N G
Starting at $125/guest for food and beverage based on 100 guests
note: these are just samples, menu choices can be tailored to your preferences, but that may adjust costs based on what you select. Please note these prices do not include the rental fee paid to Linden Place for your rental.

SAMPLE FLOOR PLANS



100 Seated Guests, Plated or Family Style Service

assumes cocktail hour will be held in the courtyard



100 Seated Guests, Buffet Service

assumes cocktail hour will be held in the courtyard

OPEN FULL BAR PACKAGES

CLASSIC FULL BAR

Beer

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw Hard Seltzer (GF)

Wine

Sean Minor Chardonnay | The Cottage Sauvignon Blanc
Le Grande Pinot Noir | Nicolas Cabernet | Aimee Roquesante Rosé

Spirits

Titos Vodka
Bombay Gin
Jack Daniels
Dewars White Label Scotch
Bacardi Silver Rum
Captain Morgan Spiced Rum
Cleveland Bourbon
Hornito's Tequila
Southern Comfort
Amaretto
Malibu Rum
Stoli Raspberry Vodka
Peachtree Schnapps
Deep Eddy Cranberry Vodka
Sweet & Dry Vermouth

Mixers, Garnish and non-alcoholic

Coca-Cola (Regular & Diet)
Asst. Polar Seltzer
Ginger Ale
Bottled Water
Tonic Water/Club Soda
Sour Mix
Cranberry, Orange, Pineapple & Grapefruit Juices



35+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	$28	$30	$32	$34	$37
Glassware	$30	$32	$34	$36	$39

Please Note: Bartenders tending to full liquor bars can not serve shots of any kind.

**An included 12% gratuity will be added to your invoice based on your total bar costs.