



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

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

MAY-OCTOBER

\$3,200 | Monday - Thursday - \$4,200 | Friday & Sunday  
\$5,000 | 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*

6 consecutive event hours with 1 hour included for an on-site ceremony, 5 hour reception

## *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*

## COCKTAIL HOUR

*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

## DINNER SERVICE

*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

## DESSERT

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

## BAR SERVICES

Classic Tier Beer Wine & Liquor Open Bar  
*5 hours included with glassware*

## PRICING

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.





# *Buffet Sample*

## COCKTAIL HOUR

*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

## BUFFET DINNER

*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

## DESSERT

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

## BAR SERVICES

Beer, Wine and Liquor Cash or Consumption Bar  
*up to 5 hours of service*

## PRICING

Starting at \$117/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.