

## CONGRATULATIONS

... on your families milestone We are delighted that you are considering The Henderson House as a possible venue for this very special occasion

You will find our rooms offer great flexibility for dining, activities and games and our experience, attention to detail will ensure your party runs smoothly and guests feel welcome, entertained and relaxed.

Discuss your requirements with us and we will be happy to create a unique package to suit your needs.

Accommodations	Not available on site
Audio/Visual	Most provided or can be arranged
Catering	In House Catering
Dance floor	Provided
Decorations	Can be arranged
Piano	Provided
Pianist	Can be arranged
Satellite Music System	Provided
Dressing Area	Bride and Groom
Garden/Landscaped Grounds	Provided
Insurance	Provided
Parking	Self Parking – Valet can be arranged
Patio	Provided
Restrooms	12 - 3 on first floor including handicap
Silverware/Linens	Provided
Smoking	Designated areas outside
Tables/Chairs	Provided
Set Up	Provided
Cleanup	Provided
Telephone	Provided
Water Features	Provided
Wheelchair Access	First floor and patio

### Contact us

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Visit our website ~ [www.thehendersonhouse.net](http://www.thehendersonhouse.net)

# Henderson House

## *Northeastern University*



### AT - A - GLANCE

The Henderson House, a picturesque English Tudor style home built in the 1920's, is a well-preserved example of the Victorian Era in Weston MA. The three-story mansion boasts 36 rooms many with the added warmth of a working fireplace. Located just five minutes from the Mass Pike, Route 128 interchanges and only 15 miles west of Boston.

A Bar/Bat Mitzvah is a very special occasion. The Henderson House provides an intimate setting to host your son or daughters ceremony. A reception at the Henderson House can be a fantastic party like no other, our professional staff will work closely with you guiding you through your event planning so that you may enjoy this time with your child. We've gathered some information that may help you plan one of the most important parties of your child's life.

# BAR /BAT PACKAGES

## OUR PACKAGES INCLUDE THE FOLLOWING

Exclusive use of the Henderson House for Your Six Hour Reception  
Reasonable and Customary set up of Tables and Chairs  
Historic Setting for Perfect Photo Sessions  
Table Numbers  
House Linen to include Ivory Floor length Linens with Linen Napkins  
Fine China  
Large Dance Floor  
Reception and Gift table  
Experienced Event Consultant for your Event Planning  
Microphone for Toasts & Announcements  
Use of VCR Player, LCD Projector, Screen or Monitor to play any "Photo Montage"  
Dedicated On-Site Manager  
Dedicated Hostess to Greet your Guests.

## OUR ADULT BUFFET PACKAGE INCLUDES:

Choice of Two Stationary Hors d'oeuvres  
Choice of Three Passed Hors d'oeuvres (based on 1 hour)  
Dinner Buffet with Two or Three Entrée Selections  
Choice of One Specialty Dessert and Coffee Station  
Two Entrees priced per person                      Three Entrees priced per person

## OUR ADULT SERVED MEAL PACKAGE INCLUDES:

Choice of Two Stationary Hors d'oeuvres  
Choice of Three Passed Hors d'oeuvres (based on 1 hour)  
Plated Dinner with One Entrée Selections  
Choice of One Served Dessert

## OUR CHILDRENS PACKAGE INCLUDES:

Choice of Three Hors d'oeuvres (based on 1 hour)  
Choice of One Buffet Selection  
Create your own Ice Cream Bar  
Priced per child

*Rates are for children ages 14 or younger*

## STATIONARY HORS D'OEUVRES

*(Select Two)*

Gourmet Cheese and Fruit Display with Assorted Breads and Crackers  
Crudit  Display with Dipping Sauce  
Fresh Sliced Fruit Platter with Dipping Sauce  
Mediterranean Station Hummus, Tabbouleh and Boursin Cheese  
Whole Wheel of Baked Brie, with Fruit Garnish, Sliced Baguette and Crackers  
Warm Spinach-Artichoke Dip served with Sliced Baguette Crackers  
Side of Smoked Salmon with Condiments, Breads and Crackers  
\*\*A Selection of California Rolls, Maki Rolls, Nigiri served with Condiments  
*\*\*Based on two pieces per person*

## PASSED HORS D'OEUVRES

*(Select Three)*

Sesame Chicken with Sweet Red Chili Dipping Sauce  
Beef Teriyaki Skewers  
Mini Cocktail Franks en Croute  
Coconut Crusted Chicken with Honey Mustard Dip  
Chicken Pesto Salad in Filo Cups  
Smoked Chicken, Jalapeno and Manchego Quesadilla  
Beef Pinwheels with Herbed Cheese and Horseradish Cream  
Endive Boats with Lemon Dijon Salmon Filling  
Smoked Salmon Quesadilla  
Crispy Vegetable Spring Rolls with Spicy Apricot Mustard  
Vegetable Samosas with Raisin Tomato Chutney  
Pear and Stilton Bruschetta  
Figs and Goat Cheese Flat Breads  
Four Cheese and Roasted Garlic Pizza Drizzled with Chive Oil  
Spinach and Feta Cheese in Phyllo  
Toasted Goat Cheese on Crostini with Red Pepper Coulis  
Potato Pancakes with Cr me Fraiche

If you do not find exactly what you are looking for please inquire our chef is happy to create a menu to meet your specific needs.

Please add 20% Operations Fee 6.25% MA State Tax to all packages

## ADULTS SERVED MEAL

### SALADS

*(Choice of one)*

Henderson House Salad Black Olives, Grated Carrot, Red Onion and Balsamic Vinaigrette  
Caesar Salad Baby with House Made Croutons, Grated Parmesan Cheese, Caesar Dressing  
Baby Spinach Salad with Dried Cranberries, Vermont Goat Cheese and Pistachio Vinaigrette

### ENTRÉES

*\*(Choice of One)*

*Dinners are accompanied by a choice of fresh seasonal vegetable and starch, dinner rolls and butter*

Mediterranean Pasta with Sun-Dried Tomatoes, Capers, Olives, Herbs & Light Wine Sauce  
Wild Mushroom Ravioli, in Brown Butter Sauce with Toasted Pine-nuts and Parmesan Cheese  
Chicken Marsala with Sautéed Woodland Mushrooms  
Chicken Milanese with Light Lemon White Wine Sauce  
New England Baked Scrod with Fresh Bread Crumbs, Lemon and White Wine  
Grilled Salmon Glazed with Local Maple Syrup  
Teriyaki Glazed Flank Steak  
Oven Roasted Beef Tenderloin Sliced and served with a Merlot Demi (add \$3.00)

*We are happy to offer split entrees (Limited to two entrees).*

*We request that all starter and dessert menu selections be the same for all guests in attendance.*

*A definite count of each entrée is due (7) business days prior to the event.*

### ACCOMPANIMENTS

*(Choice of two)*

Oven Roasted Red Bliss Potatoes  
Rosemary Garlic Mashed Potatoes  
Basmati Rice with Scallion Butter  
Herbed Couscous with Citrus Butter

Baby Carrots with Dill  
Sautéed Vegetable Medley  
Summer and Zucchini Squashes  
Green Beans

### DESSERTS

*(Choice of one dessert)*

#### Served Dessert Selections

Vanilla Bean Cheese Cake with Grand Marnier Topping  
Warm Apple Blossom, Vanilla Ice Cream & Caramel  
Molten Chocolate Lava Cake with Berries & Whipped Cream  
Seasonal Pie or Tart  
Warm Seasonal Bread Pudding with Dessert Sauce  
Carrot Cake  
Crème Brûlée  
Apple Crisp Vanilla Ice Cream

## ADULTS BUFFET MENU

### SALADS

*(Choice of two for the buffet package)*

Henderson House Garden Salad  
Classic Caesar Salad  
Baby Spinach, Strawberries, Goat Cheese and Maple Pistachio Vinaigrette  
Caprese Salad  
Spicy Thai Noodle Salad Noodles with Spicy Sesame- Ginger Vinaigrette  
Broccoli Slaw with Mandarin Oranges, Almonds, and Citrus Vinaigrette

### ENTRÉES

*(Choice of two or three)*

Mediterranean Pasta ~ with Sun-Dried Tomatoes, Capers, Olives in a Light Wine Sauce  
Wild Mushroom Ravioli ~ Tossed in a Brown Butter Sauce with Toasted Pine Nuts  
Oven Roasted Turkey ~ served with Gravy and Cranberry Chutney  
Chicken Marsala ~ with Sautéed Woodland Mushrooms  
Chicken Milanese ~ with a Light Lemon White Wine Sauce  
Grilled Salmon ~ glazed with Local Maple Syrup  
Oven Roasted Beef Tenderloin ~ sliced & served with a Merlot Demi (Add \$3.00 per person)  
Salmon Piccata ~ with Lemon Caper Sauce  
Chicken Scaloppini~ with Roasted Tomato Sauce  
Grilled Teriyaki Flank Steak  
Carved Roasted Sirloin with Frizzled Onions with a Port Demi Glace  
*Buffets are accompanied by a choice of fresh seasonal vegetable and starch, dinner rolls and butter*

A culinary attendant may be added

### DESSERT STATIONS

*(Choice of one)*

Petite Pastry Table  
Assortment of Miniature Pastries Cookies, Brownies and Bars  
Fresh Seasonal Sliced Fruit, Chocolate Dipped Strawberries  
Coffee, Decaffeinated Coffee and Assorted Teas

Create Your Own Sundae Bar  
Vanilla & Chocolate Ice Creams Hot Fudge, Caramel & Strawberries Sauces  
Assorted Candy and Nut Toppings, Whipped Cream & Cherries  
Fresh Seasonal Sliced Fruit Platter  
Coffee, Decaffeinated Coffee and Assorted Teas

#### Dessert Table

A Selection of Assorted Whole Cakes, Tarts & Mousses  
Fresh Sliced Fruits Served with a Dipping Sauce  
Coffee, Decaffeinated Coffee and Assorted Teas

#### Crepe Station

A Selection of Fruits Sautéed with Sugar and Liquor served over Crepes  
Accompanied by Whipped Cream and Vanilla Ice Cream

## CHILDRENS MENU

### HORS D'OEUVRES

*(Choice of three)*

Popcorn & Chips  
Warm Soft Pretzels  
Pizza Bites  
Potato Pancakes  
Vegetarian Spring Rolls

Meatballs & Tomato Sauce  
Pigs in a Blanket  
Sesame Chicken Fingers  
Chicken Quesadillas  
Mini Cheese Quiche

### SALAD

*(Choice of One)*

House Salad with Cucumber, Tomato, Onion & Balsamic Vinaigrette Dressing  
Classic Caesar with Romaine Lettuce, Parmesan Crouton & Caesar Dressing  
Raw Vegetables- with Dip

### BUFFET

*(Choice of One)*

American Country Fair  
Hamburgers & Hot Dogs with Condiments, Chicken Fingers with Dipping Sauce,  
Cheese Pizza & French Fries

Italian  
Garlic Bread, Breaded Chicken Tenders Cheese Pizza, Buttered Penne Pasta with  
Marinara Sauce and Parmesan Cheese

Mexican Fiesta-  
Seasoned Beef & Chicken, Flour Tortillas Served with Condiments, Nachos,  
Salsa & Spanish Rice

### DESSERT ~ CREATE YOUR OWN SUNDAE BAR

Create Your Own Sundae Bar  
Vanilla & Chocolate Ice Creams Hot Fudge, Caramel & Strawberries Sauces  
Assorted Candy and Nut Toppings, Whipped Cream & Cherries,

### BEVERAGE STATION

Priced Per Child  
Coke, Diet Coke, Sprite & Ginger ale Cherries & Grenadine

### TEENS NON ALCHOLIC FROZEN DRINK BAR

Priced Per Child

## ENHANCMENTS

Fruit Sorbet Intermezzo  
Assorted Fruit Flavors served in a Martini Glass  
Priced per person

Cookie and Brownie Platters  
(1 Cookie, 1 Brownie per person)  
Priced per person

Chocolate Dipped Strawberries – Fresh Strawberries hand-dipped in Dark Chocolate  
Priced per strawberry

Champagne or Mimosa Punch Served During Cocktail Hour  
Priced Per Gallon – Serves 25 glasses

Chocolate Fountain  
The Ultimate in Chocolate Decadence. A Cascade of Slightly Warm Premium Belgium  
Chocolate Flowing Continuously with an Assortment of Sinful Delights and Fresh Fruit for  
dipping, including Personal Attendant.  
Priced per person (Minimum of 50 people)

Cappuccino/Espresso Station  
Served During Dessert Course – Market Price

Upgraded Linens to Enhance Your Guest Tables

Chivari Ballroom Chairs - with Seat Cushion in your choice of Color  
Priced per chair

Chair Covers in White or Ivory with a Choice of Colored Sashes in Organza or Satin to  
Enhance Our Dining Room Chairs  
Priced per chair

Ice Sculpture  
Please ask your Catering Manager for a Selection of Designs- Market Price

Chairs for the ceremony will need to be rented.  
Your sales person will discuss the specifics of the rental and pricing.

## BEVERAGE INFORMATION

### PREMIUM OPEN BAR PACKAGES

*Priced per person*

*Premium Liquor, Imported and Domestic Beer, \* Premium Wine Soda, Juices and Waters. \* Some restrictions may apply*

One Hour  
Two Hours  
Three Hours  
Four Hours  
Five Hours

### HOUSE BRAND OPEN BAR PACKAGE

*Priced per person*

*House Liquors, Imported and Domestic Beer, House Wine, Soda, Juices and Waters.*

One Hour  
Two Hours  
Three Hours  
Four Hours  
Five Hours

### CONSUMPTION / TICKET BAR

*Priced per drink*

House Mixed Drinks  
Premium Mixed Drinks  
Martinis & Cordials  
Domestic Beer  
Premium & Imported Beer  
House Wine by the Glass  
Soda, Juice and Water

### HOUSE BRANDS

Seagram's 7, V.O. & C.C.  
Smirnoff Vodka  
Clan Macgregor Scotch  
Gordon's Gin  
Bacardi Silver Rum  
Sauza Gold Tequila  
Jim Beam Bourbon  
Malibu Coconut Rum

### PREMIUM BRANDS

Maker's Mark Whiskey  
Absolut Vodka  
Dewar's Scotch  
Tanqueray Gin  
Bacardi Gold Rum  
Jose Cuervo Gold Tequila  
Knob Creek Bourbon  
Captain Morgan Spiced Rum

### DOMESTIC BEER

Budweiser  
Bud Light  
O'Doul's non alcoholic Beer

### PREMIUM BEER

Amstel Light  
Samuel Adams  
Heineken

A certified bartender is required for all alcohol events. One bartender is recommended for every 50 guests. Priced per bartender.

## WHITE WINE SELECTIONS

*Wines are priced per bottle*

### CHAMPAGNE

Veuve Du Vernay Brut, France  
Lindauer Brut NV, New Zealand  
Roederer Estate NV, CA

### WHITE WINE

House Chardonnay  
Cavit Pinot Grigio  
Campanile Pinot Grigio  
Hogue Fume Blanc  
Matua Sauvignon Blanc  
Groth Sauvignon Blanc  
Murphy Goode Chardonnay  
Meridian Chardonnay  
McManis Chardonnay  
Clos Du Bois Chardonnay  
J. Lohr Chardonnay  
Chateau Souverain Chardonnay  
Berringer White Zinfandel

## RED WINE SELECTIONS

House Cabernet Sauvignon  
House Merlot  
Meridian Pinot Noir  
Rocca delle Macie Chianti Classico  
Jaboulet Cotes Du Rhone Parallel 45  
Cline Zinfandel  
Hahn Merlot  
McManis Merlot  
Rodney Strong Merlot  
Wolf Blass Shiraz South Australia  
Rosemount Estate Shiraz  
McManis Cabernet Sauvignon  
J Lohr Cabernet Sauvignon  
Rodney Strong Cabernet Sauvignon  
Hahn Meritage

A certified attendant is required for all alcohol events.

An 20 % Operations Fee and 6.25% meal tax will be added to your invoice total.