

CONGRATULATIONS

... on your engagement and forthcoming wedding! We are delighted that you are considering The Henderson House as a possible venue for this very special occasion

You will find we are very flexible and our experience, attention to detail and superb facilities will ensure your wedding day is one to remember.

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

THE HENDERSON HOUSE

Weddings

Northeastern University



AT - A - GLANCE

The Henderson House, is a beautiful English Tudor style home built in the 1920's as a summer "cottage" 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.

Weddings are celebrated year round at the Henderson House, along with Private Parties and Corporate Retreats including Bridal- Baby Showers, Rehearsal Dinners, Holiday Parties, Bereavements, Retirement Celebrations, Awards Ceremonies, Club Events, Religious Events, Bar/Bat Mitzvahs and Corporate Meetings.

Many spacious areas to choose from for the ceremony & dining areas. The bride and groom can make a dramatic entrance by descending the majestic grand staircase and joining their guests in the formal Reception Hall.

WEDDING PACKAGES

OUR PACKAGES INCLUDE THE FOLLOWING

*Includes Rental of Exclusive use of the Henderson House for Your Six Hour Reception
*Please note a House Rental of \$1500.00 will apply to weddings of 70 guests or less
Changing Room for the Bridal Party
Historic Setting for Perfect Photo Sessions
Hors D' Oeuvres for the Bridal Party during Formal Photos
Cake Cutting Service
Table Numbers
House Linen to include Ivory Floor length Linens and Dinner Napkins
Vendor Meals (Maximum 10 Vendors)
Experienced Wedding Consultant for your Wedding Planning
Dedicated Wedding Coordinator and Hostess to Greet your Guests on your wedding day.
Buffet, Stationed or Specialty Menus are available on request

OUR LUXURY PACKAGE INCLUDES:

Choice of Two Stationary Hors d'oeuvres
Choice of Six Passed Hors d'oeuvres
Champagne or Wine Toast for all Guests
Plated Dinner with Two Entrée Selections
Choice of One Additional Course ~ First Course, Intermezzo or Served Dessert
Choice of One Specialty Dessert and Coffee Station
Priced per person

OUR ELEGANT PACKAGE INCLUDES:

Choice of One Stationary Hors d'oeuvres
Choice of Four Passed Hors d'oeuvres
Champagne or Wine Toast for all Guests
Three Course Plated Dinner with Two Entrée Selections
Choice of one Plated Dessert Or Dessert Platter served buffet-style
Coffee service choice of served or buffet style
Priced per person

OUR BRUNCH PACKAGE INCLUDES:

*The Brunch package is a 5 hour event offered for morning events between 10:00 AM and 3:00 PM only

Unlimited Champagne, Mimosas, Bloody Mary's, Soft Drinks and Chilled Juices
Choice of Two Passed Hors d'oeuvres
Buffet Meal Customized with Your Selections of Menu Items
Coffee Station
Petite Pastry Table
Priced per person

*Dessert may be substituted for a Custom Wedding Cake by "The Icing on the Cake" or "Konditor Meister"

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

STATIONARY HORS D'OEUVRES

(Select One for Elegant Package, Two for Luxury Package)

Gourmet Cheese and Fruit Display with Assorted Breads and Crackers
Crudité 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 Two for the Buffet Package, Four for the Elegant Package, Six for Luxury Package)

Beef Pinwheels with Herbed Cheese and Horseradish Cream
Beef Teriyaki Skewers
Mini Beef Wellingtons
Mini Cocktail Franks en Croute
Chicken Salad with Grapes and Walnuts in Filo Cups
Coconut Crusted Chicken with Honey Mustard Dip
Sesame Chicken with Sweet Red Chili Dipping Sauce
Smoked Chicken, Jalapeno and Manchego Quesadillas
Chicken Sate Sabers
Mini Chicken Cordon Bleu
Crab Cakes with Lemon Herbed Aioli
Crab Wontons accompanied by Sweet Thai Chili Sauce
Crispy Coconut Shrimp with Spicy Pineapple Chutney
Endive Boats with Lemon Dijon Salmon Filling
Grilled Shrimp Skewers with Herb Mustard Vinaigrette
Scallops Wrapped in Bacon
Warm Smoked Salmon Quesadillas
Crispy Vegetable Spring Rolls with Plum Dipping Sauce
Figs and Goat Cheese Flat Breads
Four Cheese and Roasted Garlic Pizza Drizzled with Chive Oil
Polenta Cake with Onions and Sun-Dried Tomatoes
Potato Pancakes with Crème Fraiche
Spinach and Feta Cheese in Filo
Brie with Pear and Almond Filo Flowers

BRUNCH BUFFET

The Brunch package and following selections are offered for morning events between 10:00 a.m. and 3:00 PM only

BREAKFAST DISHES

(Choice of Two)

Cinnamon Bread Pudding French Toast with Bourbon Sauce
Griddle Cakes with Local Maple Syrup
Crepes filled with Cheese served with Warm Fruit Compote
Grilled Polenta Cakes with Cilantro and Sweet Corn Salsa
Scrambled Eggs with Fresh Herbs
Pesto Eggs with Leeks and Asparagus
Crab, Egg and Brie Soufflé with Chive Sauce
Egg Strata with Roasted Garlic, Tomatoes and Eggplant
Smoked Salmon with Capers, Chopped Egg, Tomato and Red Onion

SALADS

(Choice of One)

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

ENTREES

(Choice of Two)

Chicken Salad with Tarragon Pesto and Red Grapes
Chicken Marsala
Mushroom Ravioli with Fontina Cheese and Prosciutto in a Tomato Cream Sauce
Honey Glazed Baked Ham
Beef Tenderloin Stroganoff
Poached Salmon with Dill Sauce
Creamy Seafood Pasta in Lobster Cream Sauce

ACCOMPANIED BY

Oven Roasted Potatoes
Seasonal Vegetables
Assorted Breakfast Pastries with Butters and Jams

DESSERT TABLE

Assortment of Petite Pastries, Cookies and Bars
Fresh Sliced Fruit
Coffee, Decaffeinated Coffee and Assorted Teas

SERVED MEAL

FIRST

(Choice of one for luxury package)

New England Clam Chowder
Seafood Bisque
Tomato Basil Soup
Wild Mushroom Strudel, Champagne Beurre Blanc, Red Pepper Coulis
Penne Pasta with Pancetta, English Peas, Arugula & Goat Cheese Cream

SALADS

(Choice of one for the elegant and luxury packages)

Henderson House Field Green Salad with Vegetables
Classic Caesar Salad
Baby Spinach Salad with Dried Fruits, Manchego Cheese & Pistachio Vinaigrette
Fresh Buffalo Mozzarella, Vine Ripened Tomatoes, Romaine Lettuce and Basil Vinaigrette
Iceberg Lettuce Wedge with Vine Ripened Tomato, Bacon and Crumbled Blue Cheese
Poached Pear Salad with Wild Field Greens, Walnuts, and Gorgonzola

ENTRÉES

(Choice of two for the elegant and luxury packages)

Mediterranean Grilled Chicken
Chicken Champagne with a Reduction of Champagne Cream Sauce
Chicken Roma Prosciutto, Tomato, Basil, Provolone Cheese and Marsala Sauce
Baked Scrod Herb Crusted with a Lemon Beurre Blanc
Grilled Salmon with Soy and Maple Glaze
Oven Poached Salmon with Dill Sauce and Horseradish Cream
Butternut Squash Ravioli In a Creamy Sauce with Walnuts and Matchstick Vegetables
Polenta Triangles with Saffron Tomatoes
Herb Encrusted Filet of Beef with Frizzled Onions and Homemade Demi Glace
Roast Prime Rib of Beef with Au Jus & Creamy Horseradish Sauce
Dinners are accompanied by a choice of fresh seasonal vegetable and starch, dinner rolls and butter

DESSERTS

(Choice of one dessert from either the served or buffet style selections for the elegant package)

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

Or

Dessert Platter Selections

Cookie & Brownie Platter
Seasonal Fruit & Berry Platter
Chocolate Dipped Strawberry Platter

Coffee Service choice of served or buffet style

Coffee, Decaffeinated Coffee and Assorted Teas

DESSERT BUFFETS

DESSERT STATIONS

(Choice of one for the luxury packages)

PETITE PASTRY TABLE

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

CREATE YOUR OWN SUNDAE BAR

Sorbet du jour, Vanilla & Chocolate Ice Creams
Served with Hot Fudge, Caramel & Strawberries Sauces
M&M's, Crumbled Oreo Cookies, Crushed Heath Bars, Nuts
Whipped Cream & Cherries
Fresh Seasonal Sliced Fruit Platter
Coffee, Decaffeinated Coffee and Assorted Teas
A Culinary Attendant can be added. Priced per attendant

DESSERT TABLE

A Selection of Assorted
Whole Cakes, Tarts & Mousses
Assorted Cookies
Brownies and Bars
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
A Culinary Attendant can be added. Priced per attendant

CREATE YOUR OWN SHORTCAKE

A Selection of Assorted Traditional and Chocolate Shortcakes
Served with Strawberry, Peach and Berry Toppings
With Fresh Whipped Cream

Coffee, Decaffeinated Coffee and Assorted Teas

ENHANCEMENTS

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.

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

BEVERAGE INFORMATION

(The Henderson House limits bar service to a total of five hours. Bars must close at least one hour prior to guest departure.)

BAR PACKAGES

PREMIUM BRAND BAR PACKAGES

Priced per person

Premium Liquor, Imported and Domestic Beer, House Wine, Soda, Juices and Waters.

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

HOUSE BRAND 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

BEER AND WINE BAR PACKAGE

Priced per person

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

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

BEVERAGE INFORMATION CONTINUED

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

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 BEER

Amstel Light
Samuel Adams
Heineken

DOMESTIC BEER

Budweiser
Bud Light
O'Doul's non alcoholic Beer

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

We are happy to provide alternative selections to suit your preferences. We require a minimum of four weeks for Special Orders. Specialty Wines and Beers priced accordingly

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
Beringer 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 % MA meal tax will be added to your invoice total.