



Your Forever Begins Here.

*Coachmen's Lodge
273 Wrentham Road
Bellingham, MA 02019
508-883-9888*



The Four Seasons Room

This rustic and charming space provides beautiful views of the grounds. The private terrace and lawn area are adjacent for your cocktail hour space and the room also has a private bar and bridal suite.

Maximum capacity 180 guests.

Peak Season & Holiday Weekends (May-October) Saturday:

\$2,000 room rental and \$9,500 food, beverage and package minimum

Peak Season Friday or Sunday:

\$1,500 room rental and \$8,500 food, beverage and package minimum

Off-Season: (November-April)

\$1,000 room rental and \$6,000 food, beverage and package minimum

The Wheelock Room (Opening Late 2020)

Our newly renovated Wheelock room exudes modern elegance with coffered ceilings, stunning chandeliers and a cozy fireplace. The adjacent cocktail garden or our Rakeville Room and lounge provide an indoor or outdoor cocktail hour option. Maximum capacity 180 guests.

Peak Season & Holiday Weekends (May-October) Saturday:

\$2,500 room rental and \$9,500 food, beverage and package minimum

Peak Season Friday or Sunday:

\$2,000 room rental and \$8,500 food, beverage and package minimum

Off-Season: (November-April)

\$1,500 room rental and \$6,000 food, beverage and package minimum

****PRICING IS BASED ON 5 HOURS FOR COCKTAIL HOUR/RECEPTION****

Please add 7% local and state taxes and 20% administrative charge



Your Ceremony

On-Site Ceremony

\$1,250 Peak Season Saturday & Holiday Weekends

\$625 Off-Peak or Friday/Sunday Peak

Choice of two ceremony locations: Pergola or Pond View

30 minute ceremony

White garden chairs

Ceremony rehearsal with your wedding coordinator

Ceremony Beverage Station- \$4 per person

Lemonade, iced tea and mini bottled waters

Tray Passed Champagne- \$6 per glass

Tray Passed Prosecco- \$10 per glass

Please add 7% local and state taxes and 20% administrative charge



Wedding Packages

Classic Package

House Ivory Floor Length Table Linens

White or Ivory Overlays

Selection of Colored Napkins

House Mahogany Chiavari Chairs

Hors D'oeuvres

Choice of Two Stationary Displays: Vegetable Crudité, Seasonal Fruit & Cheese Display or Mediterranean Display

\$25 per person

Grand Package

Limited Selection of Specialty Upgraded Linens & Napkins

House Mahogany Chiavari Chairs

Food & Beverage

Choice of One Stationary Displays: Vegetable Crudité, Seasonal Fruit & Cheese Display or Mediterranean Display

Three Passed Hors D'oeuvres

Champagne Toast or Sparkling Cider

\$35 per person

Please add 7% local and state taxes and 20% administrative charge



Lux Wedding Package

Décor

Premier upgraded specialty linens for your guest tables, sweetheart table, entry table, cake table and napkins

House Mahogany Chiavari Chairs

Hors D'Oeuvres

Choice of Stationary Display

Select Two: Seasonal Fruit & Cheese, Vegetable Crudité or Mediterranean

Or Select One: Charcuterie or Antipasto

&

Four Tray Passed Hors d'oeuvres

Beverages

Tray Passed Seasonal Sangria for Cocktail Hour (one per person)

Champagne Toast or Sparkling Cider

\$60 per person

Please add 7% local and state taxes and 20% administrative charge



Imperial Wedding Package

Décor

Premier upgraded specialty linens for your guest tables, sweetheart table, entry table, cake table and napkins

House Mahogany Chiavari Chairs

Hors D'Oeuvres

White glove service provided for cocktail hour and reception

Choice of Stationary Display: Charcuterie or Antipasto

Five Tray Passed Hors d'oeuvres

Beverages

Champagne Toast or Sparkling Cider

1 Hour Premium Open Bar– Beer, Wine, Liquor and Soda

Dessert

Dessert Station with small bride & groom cake (Provided by Wrights Dairy)

\$85 per person

Please add 7% local and state taxes and 20% administrative charge



Stationary Hors D'Oeuvres

Vegetable Crudité \$4

Celery, carrots, cucumber, cherry tomatoes, broccoli and peppers served with house made herb dill ranch and hummus

Seasonal Fruit and Artisan Cheese \$7

*Chef's selection of fresh seasonal fruit and imported and domestic cheeses
Served with assorted crackers*

**Upgrade to charcuterie station add \$4*

Mediterranean \$7

House made hummus, cucumber, kalamata olives, cherry tomatoes, feta cheese, roasted red peppers and pepperoncini peppers. Served with grilled pita and sliced focaccia.

Antipasto \$13

Assorted cured Italian meats and cheeses, roasted vegetables, imported long stem artichokes, imported olives and caprese salad. Served with assorted crackers, breads and crostini

Raw Bar

Little necks \$3

Oysters \$4

Shrimp Cocktail \$4.50

Jonah Crab Claw– Market Price

Lobster Claw– Market Price

Please add 7% local and state taxes and 20% administrative charge



Passed Hors D'Oeuvres

Chicken

Chicken Satay

Chicken & Spinach Meatballs

Chicken Marsala Puff Pastry

Buffalo Chicken Spring Roll

Seafood

Bacon Wrapped Scallops

Mushroom Caps with Seafood Stuffing

Crab Cakes with Cajun Aioli

Mini Lobster Rolls

Ahi Tuna Bite

Shrimp Cocktail +\$1

Lobster Cocktail +\$2

Beef

Beef Satay

Bacon Wrapped Short Rib

Lamb Lollipops +\$3

Steak & Cheese Spring Roll

Vegetarian

French Onion Soup Boule

Raspberry & Brie Phyllo

Fig & Goat Cheese Phyllo

Wild Mushroom Phyllo

Caprese Skewer

Watermelon & Feta Bits

Wild Mushroom Arancini

Asparagus Arancini

Mac & Cheese Fritter

Vegetable Spring Roll

Vegetarian Meatballs

Vegetarian Chicken Satay



Family Style Meals

All entrée selections are served with crisp garden salad, assorted dinner rolls, Chef's seasonal pairing of starch and vegetable and a coffee station

Add pasta course- \$5 per person

Your wedding cake will be served with fresh whipped cream and a chocolate covered strawberry

Chicken Scallopini \$38

Boneless chicken pan seared and topped with choice of garlic butter sauce, marsala, or piccata

Chicken & Braised Beef \$48

Tender braised beef served with a red wine demi glaze

Chicken & Baked Stuffed Filet of Sole \$44

Crab seafood stuffing and topped with a lobster Newburg sauce

Chicken, Baked Stuffed Sole & Braised Beef \$52

Entrée Enhancements

Baked Stuffed Shrimp +\$6

Colossal shrimp baked with savory crabmeat and lobster stuffing, served with lemon and butter. Two per person.

Beef Sirloin +\$5

Sliced herb marinated sirloin topped with a mushroom demi glaze and horseradish cream

Faroe Island Salmon +\$7

Served with a ginger soy glaze

Prime Rib of Beef +\$8

Our signature Coachmen's prime rib served medium rare, sliced and topped with au jus

Roasted Pork Loin +\$3

Sliced herb marinated pork loin served with pan jus

Braised Short Rib of Beef +\$10

Cabernet braised beef served with pan gravy and root vegetables

Please add 7% local and state taxes and 20% administrative charge



Buffet Style Meals

Signature Buffet

Crisp Garden Salad & Assorted Dinner Rolls

Choice of Two: Chicken Marsala, Chicken Piccata, Chicken Parmesan, Baked Stuffed Filet of Sole, Baked Haddock, Sliced Pork Loin or Braised Beef

Choice of Pasta: Primavera, Alfredo, House Ragu or Pink Vodka Cream

Choice of Whipped Mashed Potatoes, Oven Roasted Potatoes or Seasonal Risotto

Fresh Seasonal Vegetables

Freshly Brewed Coffee & Assorted Tea

\$52 per person

Artisan Buffet

Crisp Garden Salad & Assorted Dinner Rolls

Choice of Two: Chicken Marsala, Chicken Piccata, Chicken Parmesan, Baked Stuffed Filet of Sole, Baked Haddock or Braised Beef

Carving Station (Select One): Pork Loin, Turkey Breast, Beef Sirloin or Prime Rib

Tortellini or Seasonal Ravioli

Choice of Whipped Mashed Potatoes, Oven Roasted Potatoes, Seasonal Risotto, Mac & Cheese or Potato Gratin

Fresh Seasonal Vegetables

Freshly Brewed Coffee & Assorted Tea

\$64 per person

Seasonal Buffet

Chef's Seasonal Salad & Assorted Dinner Rolls

Soup Course: Selection of Italian Wedding, Butternut Bisque, Clam Chowder, Corn Chowder, Chicken & Rice, Pasta Fagioli

Choice of Two: Chicken Marsala, Chicken Piccata, Chicken Parmesan, Baked Stuffed Filet of Sole, Baked Haddock, Faroe Island Salmon, Braised Beef or Braised Short Rib

Carving Station (Select One): Pork Loin, Turkey Breast, Beef Sirloin, Prime Rib

Pasta Course: Shrimp Scampi, Seafood Fra Diabolo, Seasonal Ravioli or Tortellini

Choice of Whipped Mashed Potatoes, Oven Roasted Potatoes, Seasonal Risotto, Truffle Mac & Cheese or Potato Gratin

Choice of Seasonal Vegetables, Green Bean Almandine or Roasted Asparagus

Freshly Brewed Coffee & Assorted Tea

\$78 per person

Buffets will be on display for a maximum of 90 minutes to ensure food quality and safety

Please add 7% local and state taxes and 20% administrative charge



Plated Entrees

All entrée selections are served with crisp garden salad, assorted dinner rolls, Chef's seasonal pairing of starch and vegetable and a coffee station

Add pasta course- \$5 per person

Your wedding cake will be served with fresh whipped cream and a chocolate covered strawberry

Chicken

Chicken Scallopini \$47

*Pan fried and finished in your choice of style:
marsala, piccata or francaise*

Chicken Parmigiana \$47

*Boneless breast of chicken, breaded and pan seared.
Topped with house marinara and fresh mozzarella*

Seasonal Stuffed Chicken \$49

*Spring/Summer: Spinach, Ricotta & Tomato
Fall/Winter: Harvest Stuffing*

Seafood

Baked Haddock \$48

*Roasted in a lemon, garlic and white wine sauce
and topped with bread crumbs*

Faroe Island Salmon \$55

Ginger soy glaze

Halibut \$62

Pan roasted and topped with a lemon beurre blanc

Surf & Turf \$70

Beef tenderloin served with lobster risotto

Beef & Pork

Pork Ribeye \$54

Rosemary encrusted bone-in pork ribeye

NY Sirloin \$56

*Grilled herb marinated sirloin finish with choice of a
red wine demi glace or compound butter*

Braised Short Rib of Beef \$60

*Burgundy braised beef served with pan gravy
and root vegetables*

Filet of Beef \$62

*Center cut beef tenderloin with choice of a
red wine demi glace or compound butter*

Vegetarian/Vegan

Roasted Vegetable Ravioli \$42

*Filled with eggplant, zucchini, roasted red
peppers and tomatoes. Topped with a hearty
ragu and fresh mozzarella. (Vegan available)*

Pasta & Meatballs \$38

*Choice of pasta with our house marinara and
topped with vegetarian meatballs*

Asian Stir Fry \$42

*Vegetarian chicken bites tossed in an Asian
glaze and served with stir fry vegetables and
jasmine rice*

Please add 7% local and state taxes and 20% administrative charge



Late Night Snacks

Savory

Munchie Station

Choice of: Mozzarella sticks, French fries, soft pretzels, mac and cheese fritters, pigs in a blanket, Tuscan chicken wings, onion rings, mini grilled cheese

Select Two: \$10 Select Three: \$12 Select Four: \$14

Flatbread Station \$10

Select three options: fig & prosciutto, margherita, pepperoni, roasted vegetable

Fiesta Station \$8

Tri colored tortilla chips and assorted quesadillas served with sour cream, salsa, queso and guacamole

Sweet

Milk & Cookies \$8

Assorted cookies served with mini bottles of chocolate, coffee and whole milk

Petite Pastry Display \$8

Assorted pastries to include eclairs, cream puffs, brownies, carrot cake, cheesecake, tiramisu and cannolis

Chocolate Dipped Strawberries \$36/Dozen

Assorted Cupcakes \$48/Dozen

Yellow, chocolate and marble with traditional white or chocolate frosting

Donut Station

Donut stations are available through KNEAD Doughnuts and Allie's Donuts BASED ON AVAILABILITY

Please consult your wedding specialist for more information

50 minimum guarantee for stations. Please add 7% local and state taxes and 20% administrative charge



Beverage Service

*All bars will require a bartender fee of \$75 per bartender. Recommended one bartender per 75 guests. Outdoor bar setup will require a \$250 setup fee.
There is a "NO SHOT" policy for all event bars.*

Gold Package

\$15 First Hour/\$35 Five Hours

Beer, wine and non-alcoholic beverages

Platinum Package

\$20 First Hour/\$45 Five Hours

**Under 21- \$10 First Hour/\$20 Five Hours*

Beer, wine, liquor and non-alcoholic beverages

Consumption Bar

Host of the event will be charged for the number of drinks consumed and pre-determined deposit must be paid. Remaining balance due night of.

Cash Bar

Guests will be responsible for purchasing drinks

Banquet Drink Prices

Mixed Drinks \$9

Premium Drinks \$10

Martinis & multiple liquor drinks may increase price

Soft Drinks \$3

House Wine \$9

Domestic Beer \$5

Imported Beers \$6

Seasonal Sangria

\$250 per gallon (Approximately 35 glasses)

Watermelon & Summer Berry (Spring/Summer)

Brown Sugar Pear & Apple Cranberry (Fall & Winter)

Wine Service

House Wine Served by the Bottle \$30

Champagne Toast \$4

Prosecco Toast \$8

Please add 7% local and state taxes and 20% administrative charge

Terms & Conditions

REVENUE MINIMUM:

A food and beverage minimum is required for all bookings. The food and beverage minimum is prior to administrative fee (20%) and tax (7%).

DEPOSIT & PAYMENT SCHEDULE:

An initial deposit payment of \$3,000 is required to confirm an event. A second deposit payment of \$3,000 is due six months prior to event date. Payment in full is due two weeks prior to event date. Final payment must be made by cash or bank check only. All deposits and payments are non-refundable. Coachmen's Lodge reserves the right to void any contract for lack of contracted payment and will retain all deposits paid. Additional deposits may be required depending on length of time between contracting and event date.

TAXES & ADMINISTRATIVE CHARGE:

All food and beverage, rental fees, ceremony fees, rental items and any other item listed on your event order is subject to applicable taxes (currently 7% local and state) and these are subject to change without notice. The current tax rate on the date of the event will apply. Prior to applied taxes, event subtotal will be subject to a 20% administrative fee (15% banquet staff service fee and 5% house retained fee). Additional gratuity may be given for exceptional service during your event. Please keep in mind, the administrative fee is not distributed to your event coordinator.

MENU SELECTION & PACKAGE SELECTION:

Final menu selection and package selection is due a minimum of 90 days prior to the event; thereafter any changes must be agreed upon by Coachmen's Lodge. For any plated meals, meal selections must be provided by table. If there is no assigned table seating, meal tickets must be provided to each guest indicating their pre-selected meal. Any menu customization, including specialty meals, kosher meals, dietary restrictions, etc. must be given to the Coachmen's Lodge at least 90 days prior to the event. Custom menu items may require additional fees and Coachmen's Lodge must approve all requests.

FOOD & BEVERAGE:

Coachmen's Lodge is responsible for the quality and safety of all food provided during events. Due to health and safety regulations, all food served must be provided by our culinary team with the exception of wedding cakes and select dessert items that are not offered by our services. These items must be purchased from a licensed store or bakery with proof of insurance. Food should not be taken from the premises after it has been prepared and served. The sale of alcoholic beverages is regulated by the state of Massachusetts. The Coachmen's Lodge and all staff must adhere to those regulations and it is our policy that no alcoholic beverages may be brought onto the premises or taken off premises.

MENU PRICING:

Menu items and menu prices are subject to change without notice. Menu prices will be guaranteed 90 days prior to your event. In the event of any menu changes, your event specialist will provide you with specific changes in writing. Menu prices do not include applicable taxes and administrative fees. The Coachmen's Lodge will guarantee a maximum menu price increase of 10% year over year.

GUARANTEE:

Guest count guarantees are due 2 weeks prior to your event and at that point the guest count guarantee cannot be reduced. If no guarantee is given at that time, the estimated guest count on the event order will be used for the guarantee and any changes would need to be approved by the Coachmen's Lodge. The Coachmen's Lodge will guarantee a maximum increase of 5% for your meal counts. Any further increase would need to be approved by the Coachmen's Lodge.

Terms & Conditions

VENDOR AND CHILDREN'S MEALS:

Meals for vendors are available and must be included in your final meal count and final payment. Vendors will only be served non-alcoholic beverages and they will not be permitted to purchase or consume any alcoholic beverages. Vendor meals are charged at the full retail cost and they will also be counted for any appetizer selections. Children's meals are available for children ten (10) years and under and must be included in final meal count and final payment.

We do not charge for children three (3) years and under, but please include them in our guest counts for table assignments. Children must be supervised by an adult at all times and may not be left unattended at any time. Please specify with your event coordinator if any high chairs or booster seats will be needed.

ALCOHOL SERVICE POLICY:

All alcohol service will end fifteen minutes prior to the contracted end of the event. Clients and guests are not permitted to bring alcohol onto the premises or remove alcohol from the premises (this includes parking lot). Wedding or event favors that include alcohol are also not permitted. It is against the law for any person under the age of 21 to consume or purchase alcohol. It is against the law for any adult to provide alcohol to a person under age 21. Proper identification is required for all guests to purchase or consume alcohol. Persistent or blatant disregard for this policy may result in all bar services being terminated. Coachmen's Lodge reserves the right, at their sole discretion, to discontinue or refuse alcohol service to any client or guest at any time. No refund will be provided in this event when continued service is considered irresponsible. Coachmen's Lodge has a "no shot" policy for all events.

CONTRACTED SPACE:

All events are contracted for the spaces and times specified in the contract. The grounds and bridal suites are available up to one and a half hours before your contracted event time. If an earlier time is needed, this is based on availability and must be approved by your event coordinator.

PHOTOS:

Coachmen's Lodge reserves the right to photograph on-site events and to use those photographs for marketing. Coachmen's Lodge reserves the right to use any photos utilizing the property, buildings, props or structures for marketing and promotion.

DECORATIONS & PERSONAL PROPERTY:

Arrangements for set up or displays must be made through your event coordinator the week of your event. All proposed displays or decorations shall be subject to approval. All client and guest property brought onto the premises shall be at the sole risk of the client or guest. Coachmen's Lodge is not responsible for any damage or loss to any client or guest property for any reason. Fire Department regulations forbid the use of open flames. All candles must be enclosed to the tip of the flame in glass and sit low in the candle holder. The use of loose glitter and confetti is not allowed. Sparklers are not permitted. Service animals are allowed on the property at all times. Dogs are allowed for ceremonies and outside photos only and arrangements must be approved by your event coordinator. Animals cannot be left unattended and there must be a member of your party designated to clean up after any animals on the premises. Any personal property left on premises for more than 24 hours after your event will be disposed of by management.

RENTAL ITEMS:

Any rental items being brought in for your event must be approved by the Coachmen's Lodge. Specific items such as linens, upgraded chairs, ice sculptures, etc. must be rented through the Coachmen's Lodge directly. Before booking any outside rental items, please consult with your event coordinator.

Terms & Conditions

CANCELLATIONS AND REFUNDS/FORCE MAJURE:

All deposits and payments are non-refundable. Coachmen's Lodge is not liable for failure to complete the contract due to strikes, accidents, interruption in utilities, adverse weather, or any other cause outside of its control. An alternative room, time, and date will be offered if Coachmen's Lodge cancels the event for any of these reasons. In the event Coachmen's Lodge is unable to accommodate an event canceled due to force majeure ("Act of God", unforeseen extreme circumstances beyond control, state of emergencies, pandemics, epidemics, etc.), Coachmen's Lodge will provide a future date and time based on availability. If there is no mutually agreeable date to reschedule, deposit payments may be used toward a separate future event or multiple smaller events, but there will be no refund provided. The only scenario which would allow a refund is if the Coachmen's Lodge is unable to accommodate an event or provide the guaranteed services for a reason that is completely within their control.

VENDOR INSURANCE:

All vendors contracted by the client are required to follow the policies and procedures set at Coachmen's Lodge. All vendors are required to provide Coachmen's Lodge with proof of liability insurance prior to the event date. If proof of insurance is not provided, the vendor will not be allowed to provide their services on the property.

LIABILITY & DAMAGE:

Coachmen's Lodge reserves the right to inspect and control all private functions. Coachmen's Lodge is not liable for any damages to or loss of equipment, merchandise, or articles left at Coachmen's Lodge prior to, during, or following your event. The client is responsible for any damage to the building, equipment, decorations, furniture or fixtures belonging to Coachmen's Lodge, and for any item lost, stolen, or damaged during your event due to the actions of your guests. Any damages or excessive clean-up will be charged to the client.