

*Special Wedding Discounts



2012 WEDDING SPECIALS

“Wonderful Winter Wedding Package”

\$28 per person on remaining dates in
January, February, March & April 2012

\$38 per person for December 2012

**New Tent
Special!**

“Garden Romance”

Tent Wedding Package

\$55 per person

for all remaining dates in 2012

“Wedding Bliss Package”

\$38 per person for May 2012

\$42 per person for July, August,
September & November 2012

*These specials do not apply to previously booked weddings.

2013 WEDDING SPECIALS

“Wonderful Winter Wedding Package”

\$35 per person for

January, February & March 2013

\$42 per person for December 2013

“Spring Wedding Bliss Package”

\$42 per person for April 2013



Contact our Sales Office Today to Begin Planning Your Special Day!

(508) 347-7323 Ext. 286 • 1-800-782-5425 • Email: sales@publickhouse.com

View all our wedding packages & take a virtual tour at www.publickhouse.com 1/27/12



Wedding Bliss Package

\$38 per person for May 2012

**\$42 per person for July,
August, September & November 2012**

\$42 per person for April 2013

Publick House Bakery Basket

An Assortment of our Homemade Sweet Rolls, Nut Bread, Cornbread and Dinner Rolls

Choice of One Appetizer

- New England Clam Chowder
- Seasonal Fresh Fruit with Mango Sorbet
- Sweet Butternut Squash Bisque with Chive Crème Fraiche
- Seasonal Mixed Greens, Sliced Cucumber, Tomatoes, Shaved Carrots, Red Onion and our House Maple Dressing
- Candied Pecans, Stilton Cheese, Port-Poached Cranberries over Field Greens with Herb Vinaigrette
- Roasted Beets, Cherry Tomatoes, English Cucumbers, Balsamic Herb Dressing and Parmesan Crisps
- Caesar Salad, Herbed Croutons, and Parmesan Cheese
- Spinach Tortellini with Roasted Tomatoes and Grilled Portobello Mushrooms with Basil Pesto
- Pan-Fried New England Crab Cake with Remoulade Sauce (*additional \$4.00 per person*)
- Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce (*additional \$4.00 per person*)

Intermezzo

Your Choice of Lemon, Raspberry, Lime, Strawberry or Champagne Sorbet (*additional \$3.00 per person*)

Choice of Two Entrees

- Baked-Stuffed Breast of Chicken with Spinach, Goat Cheese and Sundried Tomatoes
- Orchard Chicken with Cornbread and Sausage Stuffing, Cider Cream Sauce with Apples and Grapes
- Boneless Breast of Chicken Marinated in Lemon and Herbs, Topped with a Creamy Chicken Velouté Sauce
- Boneless Breast of Chicken topped with Lobster, Asparagus and Lemon Sauce (*additional \$4.00 per person*)
- Roasted Pork Loin with Pan Gravy and Spiced Apples
- Roasted Native Turkey with Cornbread and Sausage Stuffing, Gravy and Cranberry Sauce
- Porcini-Pistachio Crusted Tenderloin of Beef and Au Jus (*additional \$8.00 per person*)
- Roast Prime Rib of Beef and Au Jus, with a Popover (*additional \$6.00 per person*)
- Pan-Seared Salmon with Citrus-Thyme Buerre Blanc
- Butter Crumb Broiled Boston Scrod with Lemon, Dill and White Wine
- Duet of Petit Filet Mignon with Baked-Stuffed Jumbo Shrimp (*additional \$10.00 per person*)

***All Entrees Served with Market Fresh Vegetable and
Choice of Potato ~ Red Roasted, Garlic Whipped, Scalloped, or Herbed Rice Pilaf***

Dessert

♥ Your Cake is served with a Chocolate Dipped Strawberry, and Drizzled with Raspberry, Strawberry, or Chocolate Sauce

Freshly-Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

A 7% Massachusetts Meal Tax, a 15% Service Charge and a 5% taxable administrative fee will be added to the above prices. Prices are subject to change.12/11

This package does not apply to previously booked weddings.

On the Common, Route 131, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 286 • 1-800-782-5425 • sales@publickhouse.com