



HOST A MEMORABLE BIRTHDAY CELEBRATION, PRIVATE DINNER, CORPORATE RETREAT, WEDDING, BABY SHOWER, OR SPECIAL OCCASION AT ONE OF LEXINGTON'S MOST DISTINCTIVE VENUES, A LUXURY INN WHERE HISTORIC REVOLUTIONARY WAR ERA CHARM MERGES PERFECTLY WITH CONTEMPORARY STYLE. EACH EVENT HOSTED AT THE INN AT HASTINGS PARK IS A TRULY PERSONALIZED EXPERIENCE, FROM THE VENUE DESIGN AND AUDIOVISUAL SETUPS TO SUMPTUOUS BANQUET MENU CHOICES AND CREATIVE DÉCOR SERVICES.

ÅLLOW US TO DESIGN A SPECIAL EVENT THAT MEETS YOUR VISION PERFECTLY.

AVAILABLE OFFERINGS AND SERVICES:

CUSTOMIZED CATERING MENUS
UNIQUE MEETING SPACES
ON-SITE AUDIOVISUAL EQUIPMENT SERVICE
GROUP OVERNIGHT ROOM RATES AVAILABLE
PERSONALIZED MENU CARDS AND PLACE CARDS

CUSTOM LINENS, FURNITURE RENTAL, TRANSPORTATION, DJ, PERFORMERS, STATIONERY AND ART, PHOTOGRAPHER, CAKE, BALLOON AND FLORAL SERVICES AVAILABLE









BREAKFAST BUFFET

CONTINENTAL BREAKFAST

YOGURT PARFAIT
WITH LABNEH, HOUSE-MADE GRANOLA, AND BERRIES

CABOT CLOTHBOUND CHEDDAR

SELECTION OF SLICED SEASONAL FRUITS AND BERRIES

FRESHLY BAKED BREAKFAST PASTRIES

ORANGE, CRANBERRY, AND GRAPEFRUIT JUICES
FRESHLY BREWED BROADSHEET COFFEE ROASTERS COFFEE
ASSORTED J'ENWEY TEAS

\$32 PER PERSON





BREAKFAST BUFFET

CONTINENTAL BREAKFAST ENHANCEMENTS

CHEF'S SEASONAL QUICHE \$16 PER PERSON

STEEL CUT IRISH OATMEAL
DRIED FRUIT-MAPLE COMPOTE
AND TOASTED PUMPKIN SEEDS
\$12 PER PERSON

BAGELS AND LOX
CAPERS, RED ONIONS, LEMON,
AND ASSORTED CREAM CHEESES
\$22 PER PERSON

ASSORTED MINI DONUTS \$10 PER PERSON **BUCKWHEAT WAFFLES**

SEASONAL FRUIT COMPOTE, CHANTILLY CREAM, AND VERMONT MAPLE SYRUP \$16 PER PERSON

FARM FRESH EGGS ANY STYLE
CHOICE OF NORTH COUNTRY BACON,
BREAKFAST SAUSAGE, OR HAM
\$18 PER PERSON

ASSORTED BREAKFAST SMOOTHIES \$16 PER PERSON





PLATED BREAKFAST

APPETIZER - SELECT ONE

YOGURT PARFAIT
WITH LABNEH, HOUSE-MADE GRANOLA, AND SEASONAL BERRIES

FRESH SEASONAL FRUIT PLATE

MAIN COURSE - SELECT ONE

CHEF'S CHOICE OMELETTE
BREAKFAST POTATOES AND NORTH COUNTRY BACON

BUCKWHEAT PANCAKES
SEASONAL FRUIT COMPOTE, CHANTILLY CREAM, AND VERMONT MAPLE SYRUP

DUCK CONFIT HASH
BEETS, POTATOES, ONIONS, AND SUNNY-SIDE UP EGGS

ORANGE. CRANBERRY, AND GRAPEFRUIT JUICES
FRESHLY BREWED BROADSHEET COFFEE ROASTERS COFFEE
ASSORTED J'ENWEY TEAS

\$42 PER PERSON \$10.00 UPCHARGE PER ADDITIONAL COURSE OR CHOICE







BRUNCH

\$85 PER PERSON

BUFFET (ALL ARE INCLUDED)

SEASONAL FRUIT PLATE

LOCAL CHEESE

LOCAL OYSTERS AND CHILLED SHRIMP

FRESHLY BAKED BREAKFAST PASTRIES

YOGURT PARFAIT LABNEH, HOUSE-MADE GRANOLA, AND BERRIES

ASPARAGUS AND RADISH SALAD GOAT CHEESE, MESCLUN, AND LEMON VINAIGRETTE

CHEF'S CHOICE PETITE DESSERTS

ORANGE AND GRAPEFRUIT JUICES
FRESHLY BREWED BROADSHEET COFFEE ROASTERS COFFEE
ASSORTED J'ENWEY TEAS

PLATED MAIN COURSE SELECTIONS
CHOICE OF TWO

FARM FRESH SCRAMBLED EGGS
NORTH COUNTRY BACON AND TOAST

BUCKWHEAT WAFFLES
SEASONAL COMPOTE AND CHANTILLY CREAM

SMOKED SALMON TOAST AVOCADO, SCRAMBLED EGGS, AND ZA'ATAR

EGG SANDWICH AVOCADO, TOMATO, AND SMOKY RANCH DRESSING

DUCK CONFIT HASH
BEETS, POTATOES, ONIONS, AND SUNNY-SIDE UP EGGS

ARCTIC CHAR
BRUSSELS SPROUTS, BREAKFAST POTATOES, AND CITRUS BUTTER

SHAKSHUKA
TOMATO SAUCE, POTATOES, AND SUNNY-SIDE UP EGGS







HIGH TEA

HIGH TEA RECEPTIONS INCLUDE 6 ASSORTED J'ENWEY TEAS AND ONE GLASS OF SCHRAMSBERG MIRABELLE ROSE

SWEET

CANNOLI
SEASONAL FRUIT TARTS
MADELEINES
CHOCOLATE CUPCAKES
SEASONAL SCONES WITH LEMON CURD AND CLOTTED CREAM

SAVORY

DEVILED EGG
CUCUMBER-BUTTER
CORONATION CHICKEN
SMOKED SALMON AND CREAM CHEESE
TURKEY WITH TRUFFLE AIOLI

\$78 PER PERSON







BUSINESS LUNCH BUFFET

\$75 PER PERSON

SELECTIONS INCLUDE CAPE COD KETTLE CHIPS, PICKLES, AND HOUSE-BAKED COOKIES

APPETIZER - SELECT ONE

NEW ENGLAND CLAM CHOWDER

TRADITIONAL CAESAR SALAD

COBB SALAD
TOMATO, BACON, BLUE CHEESE, HARD-BOILED EGG,
AVOCADO, AND RED WINE VINAIGRETTE

ASPARAGUS AND RADISH SALAD GOAT CHEESE, KALE, AND LEMON VINAIGRETTE

> MIXED GREENS SALAD TOMATO, CUCUMBER, RED ONION, AND BALSAMIC VINAIGRETTE

MAIN COURSE - SELECT THREE

CHICKEN CAESAR WRAP
ROASTED GARLIC AND HERB MARINATED CHICKEN,
ROMAINE LETTUCE, AND CAESAR DRESSING

HASTINGS TURKEY SANDWICH CHEDDAR, LETTUCE, ONION, AND SMOKY RANCH

AVOCADO BLT CLUB
APPLEWOOD SMOKED BACON, LETTUCE, AND TOMATO

CAPRESE SANDWICH
LOCAL MOZZARELLA, MARINATED TOMATO, BASIL,
AND BALSAMIC VINAIGRETTE

PORTOBELLO SANDWICH ROASTED RED PEPPER, HUMMUS, RED ONION, AND KALE

SCALLOP ROLL

JALAPEÑO TARTARE ON A BRIOCHE BUN

ADDITIONAL \$12 PER PERSON





PLATED LUNCHEON

ALL LUNCHES INCLUDE HOUSE BAKED PARKER HOUSE ROLLS AND LOCAL SWEET CREAM BUTTER

APPETIZER - SELECT ONE

NEW ENGLAND CLAM CHOWDER

BLUEFISH PÂTÉ
CUCUMBERS AND CROSTINI

TRADITIONAL CAESAR SALAD
PARMESAN, CROUTONS, ANCHOVIES, AND CAESAR DRESSING

BEET AND RADISH SALAD
GOAT CHEESE, KALE, MINT, AND LEMON VINAIGRETTE

MAIN COURSE - SELECT ONE OR TWO

HASTINGS GRAIN BOWL QUINOA, SPRING VEGETABLES, AVOCADO, AND JALAPEÑO VINAIGRETTE

ARCTIC CHAR
SEASONAL ACCOMPANIMENTS

ROASTED CHICKEN BREAST SEASONAL ACCOMPANIMENTS

FISH AND CHIPS
BEER-BATTERED FISH AND FRENCH FRIES

DESSERTS - SELECT ONE

BASQUE CHEESECAKE
BERRIES AND BUBBLE TUILLE

LEMON POSSET
MERINGUE AND SHORTBREAD

MANGO SORBET AND CARAMELIZED PINEAPPLE
COCONUT CREAM, RUM CARAMEL, AND CANDIED CASHEWS

\$80.00 PER PERSON WITH ONE ENTRÉE CHOICE \$85.00 PER PERSON WITH TWO ENTRÉE CHOICES \$10.00 UPCHARGE PER ADDITIONAL COURSE OR CHOICE







MEETING BREAKS

COFFEE SERVICE

FRESHLY BREWED BROADSHEET COFFEE ROASTERS COFFEE
AND ASSORTED J'ENWEY TEAS
WITH MILK, CREAM, ALMOND OR OAT MILK,
AND ASSORTED SWEETENERS
\$16 PER PERSON

UPGRADED BEVERAGE SERVICE

COMPLETE COFFEE SERVICE
COCA-COLA AND SPINDRIFT PRODUCTS
\$20 PER PERSON

FRUIT-INFUSED WATER STATION \$40

THE APPLE ORCHARD STATION

SUMAC LEMONADE, APPLE CIDER, CIDER DOUGHNUTS, AND CHEESE STRAWS \$36 PER PERSON (12 PERSON MINIMUM)

BAKE SHOP

ASSORTED FRESHLY BAKED COOKIES, BROWNIES, AND BARS \$30 PER PERSON

HEALTH BREAK

Fresh Fruit Skewers, Granola Bars, Crudités and Hummus \$32 per person

NEW ENGLAND FARMHOUSE

CHEESE AND CHARCUTERIE
ASSORTED CRACKERS, CRISPS, AND CONDIMENTS
\$40 PER PERSON

TOUR OF BOSTON STATION

MINI FENWAY FRANKS AND CRACKER JACKS
CHINATOWN SHUMAI AND STIR-FRY NOODLES
NORTH END CANNOLI
\$50 PER PERSON (12 PERSON MINIMUM)







PASSED HORS D'OEUVRES

ALL RECEPTIONS ARE REQUIRED TO ORDER A MINIMUM OF YOUR TOTAL GUEST COUNT FOR EACH TYPE OF OFFERING SELECTED

COLD SELECTIONS

DEVILED EGGS \$8 PER PIECE | ADD CAVIAR FOR \$11 PER PIECE
SHRIMP WITH COCKTAIL SAUCE AND LEMON \$10 PER PIECE
WATERMELON SKEWER WITH FETA, CHILI, AND MINT \$8 PER PIECE
OYSTERS ON THE HALF SHELL WITH APPLE CIDER MIGNONETTE \$11 PER PIECE
SALMON TARTARE CORNET WITH CRÈME FRAÎCHE AND SALMON ROE \$11 PER PIECE
DATES STUFFED WITH GOAT CHEESE, PISTACHIO, CARDAMOM, AND ROSE PETAL \$8 PER PIECE

WARM SELECTIONS

CLAM CHOWDER \$8 PER PIECE

MAINE CRAB CAKE WITH RED PEPPER REMOULADE \$11 PER PIECE

BAKED BRIE TARTLETS WITH DRIED APRICOT, PISTACHIO, AND HONEY \$8 PER PIECE

FRIED SCALLOPS WITH JALAPEÑO TARTARE ON BRIOCHE \$12 PER PIECE

KOREAN FRIED CHICKEN WITH GOCHUJANG MAYONNAISE \$9 PER PIECE

MEATBALLS WITH SPICY TOMATO SAUCE \$9 PER PIECE

BLUE CHEESE STEAK CROSTINI \$10 PER PIECE

BACON CROQUETTE WITH TRUFFLE HONEY \$8 PER PIECE





SIGNATURE RECEPTION STATIONS

ALL RECEPTIONS ARE REQUIRED TO ORDER A MINIMUM OF YOUR TOTAL GUEST COUNT FOR EACH TYPE OF OFFERING SELECTED

VEGETABLE MEZZE

Crudités, Hummus, and Green Goddess Dressing \$30 per person

NEW ENGLAND FARMHOUSE

CHEESE AND CHARCUTERIE,
ASSORTED CRACKERS, CRISPS, AND CONDIMENTS
\$ 40 PER PERSON

RAW BAR

JUMBO SHRIMP AND LOCAL OYSTERS
ADD LOBSTER TAIL MP
COCKTAIL SAUCE, LEMON, AND SHALLOT MIGNONETTE
\$58 PER PERSON

CAVIAR BAR

BLINIS, CRÈME FRAICHE, RED ONION, AND CHIVES
HARD-BOILED EGGS
MP

HOME-MADE POPCORN BAR

CLASSIC BUTTER, TRUFFLE, AND CARAMEL \$20 PER PERSON

PRETZEL BAR

CHEDDAR ALE, SMOKY RANCH, CINNAMON-SUGAR CREAM CHEESE, AND ASSORTED MUSTARDS \$25 PER PERSON

SLIDER BAR

CHEDDAR, MUSHROOMS, AND SWISS
BLUE CHEESE AND BACON
FRIED CHICKEN SLIDER
CHOICE OF ONE \$36 | CHOICE OF TWO \$40 |
CHOICE OF THREE \$45





DESSERTS

ALL RECEPTIONS ARE REQUIRED TO ORDER A MINIMUM OF YOUR TOTAL GUEST COUNT FOR EACH TYPE OF OFFERING SELECTED

MINI DESSERTS \$8 PER PIECE

SEASONAL FRUIT TARTS

CHOCOLATE CUPCAKES

ASSORTED FRENCH MACARONS

ASSORTED TRUFFLES

WHITE CHOCOLATE LAVENDER MADELEINES

STATIONARY

S'MORE STATION

CLASSIC AND CHOCOLATE GRAHAM CRACKERS, MILK CHOCOLATE, COOKIES AND CREAM, AND HOUSE-MADE BOURBON MARSHMALLOWS \$25 PER PERSON

*ICE CREAM BAR

ASSORTED RANCATORE'S ICE CREAM
SPRINKLES, CHOCOLATE AND CARAMEL SAUCE,
CHANTILLY CREAM, MARASCHINO CHERRIES, AND NUTS
\$30 PER PERSON (20 PERSON MINIMUM)

ASSORTED MINI CHEESECAKES

CHOCOLATE, CARAMEL, AND FRUIT CHEESECAKES \$25 PER PERSON

NORTH END DESSERT BAR
TIRAMISU, CANNOLI, AND CREAM PUFFS
\$30 PER PERSON







PLATED DINNER

ALL DINNERS INCLUDE HOUSE-BAKED PARKER HOUSE ROLLS AND LOCAL SWEET CREAM BUTTER

APPETIZERS - SELECT ONE

SEASONAL SOUP

ASPARAGUS AND RADISH SALAD GOAT CHEESE, KALE, AND LEMON VINAIGRETTE

BLUEFISH PÂTÉ
CUCUMBERS AND CROSTINI

STEAK TARTARE
CORNICHON, CAPER, MUSTARD, AND TOAST POINTS
ADDITIONAL \$12 PER PERSON

MAIN COURSES - SELECT ONE OR TWO

ARCTIC CHAR
SEASONAL ACCOMPANIMENTS

HANGER STEAK
SEASONAL ACCOMPANIMENTS

STUFFED ACORN SQUASH
WILD RICE, MUSHROOMS, AND PICKLED CRANBERRIES

RISOTTO
SEASONAL VEGETABLES, BUTTER, AND PARMESAN

ROASTED CHICKEN BREAST SEASONAL ACCOMPANIMENTS DESSERT - SELECT ONE

LEMON POSSET
MERINGUE AND LAVENDER SHORTBREAD

BASQUE CHEESECAKE
BERRIES AND BUBBLE TUILLE

CHOCOLATE TORTE
CHANTILLY CREAM

\$90.00 PER PERSON WITH ONE ENTRÉE CHOICE \$120.00 PER PERSON WITH TWO ENTRÉE CHOICES \$10.00 UPCHARGE PER ADDITIONAL COURSE OR CHOICE





DINNER BUFFET

BASED ON 90 MINUTES OF SERVICE. ADDITIONAL \$15 PER PERSON FOR EVENTS OF 25 GUESTS OR LESS

APPETIZERS (ALL INCLUDED)

ROASTED ASPARAGUS AND FENNEL SALAD RADISH, CUCUMBER, AND LEMON VINAIGRETTE

SEASONAL SOUP

LOCAL CHEESE

LOCAL OYSTERS AND CHILLED SHRIMP

HOUSE-BAKED PARKER HOUSE ROLLS AND LOCAL SWEET CREAM BUTTER

ENTRÉES

SUMAC ROASTED CHICKEN

PAN SEARED ARCTIC CHAR WITH LEMON MUSTARD SAUCE

FLANK STEAK WITH CHIMICHURRI

STUFFED ACORN SQUASH WILD RICE, MUSHROOMS, AND KALE SIDES - SELECT TWO

RED BLISS MASHED POTATOES

LEMON PARMESAN BROCCOLI RABE WITH ALEPPO PEPPER

SESAME MAPLE GLAZED SWEET POTATOES

GREEN BEANS WITH BACON SHALLOT VINAIGRETTE

Za'ATAR ROASTED CARROTS WITH TAHINI YOGURT

SAFFRON COUSCOUS WITH RAISINS AND ALMONDS

GINGER SESAME SOY BOK CHOY

CHEF'S CHOICE PETITE DESSERTS

\$130.00 PER PERSON WITH TWO ENTRÉES \$145.00 PER PERSON WITH THREE ENTRÉES \$10.00 UPCHARGE PER ADDITIONAL ENTRÉE OR SIDE







VEGAN MENU

ALL OFFERINGS ARE PREPARED IN A KITCHEN THAT PROCESSES ANIMAL PRODUCTS

APPETIZER - SELECT ONE

CHEF'S SEASONAL SOUP

ASPARAGUS AND RADISH SALAD KALE, MINT, CANDIED ALMONDS, AND LEMON VINAIGRETTE

MAIN COURSE

STUFFED ZUCCHINI
SUCCOTASH AND GARDEN HERB SALAD

SESAME AND MISO GLAZED EGGPLANT
GINGER BOK CHOY AND CAULIFLOWER PURÉE

PEARL BARLEY RISOTTO
MUSHROOMS, VEGAN CHEESE, AND GREMOLATA

DESSERT - SELECT ONE

CHOCOLATE CAKE

CHEESECAKE

MANGO SORBET
CARAMELIZED PINEAPPLE, PEANUTS,
AND COCONUT CREAM

BLACKBERRY MOUSSE VANILLA CASHEW CREAM

\$80.00 PER PERSON WITH ONE ENTRÉE CHOICE \$95.00 PER PERSON WITH TWO ENTRÉE CHOICES \$10.00 PER ADDITIONAL COURSE OR CHOICE







BAR PACKAGES

ALL GROUPS OF 20 OR MORE GUESTS ARE REQUIRED TO SELECT A BEVERAGE PACKAGE

PROHIBITIONIST PACKAGE

PACKAGE INCLUDES ASSORTED SOFT DRINKS, SPINDRIFT PRODUCTS, JUICES, COFFEE AND TEA SERVICE, AND A CHOICE OF TWO MOCKTAILS \$25 PER PERSON

WINE & BEER PACKAGE

ALL PACKAGES INCLUDES RED, WHITE, AND SPARKLING WINES, LOCAL CRAFT BEERS AS WELL AS COFFEE AND TEA SERVICE AND ASSORTED SOFT DRINKS

1 HOUR \$28 PER PERSON 2 HOUR \$42 PER PERSON 3 HOUR \$50 PER PERSON 4 HOUR \$62 PER PERSON





BAR PACKAGES

ALL GROUPS OF 20 OR MORE GUESTS ARE REQUIRED TO SELECT A BEVERAGE PACKAGE

ALL PACKAGES INCLUDE SOFT DRINKS, LOCAL CRAFT BEER, AND HOUSE RED, WHITE, SPARKLING WINES, CORDIALS, COFFEE AND TEA SERVICE, AND A SEASONAL SIGNATURE COCKTAIL

SELECT BAR

Tito's, Beefeater, Bacardi, Dewar's 12, Four Roses, Luna Azul

1 HOUR \$34 PER PERSON

2 HOUR \$46 PER PERSON

3 HOUR \$58 PER PERSON

4 HOUR \$66 PER PERSON

PREMIUM BAR

GREY GOOSE, HENDRICKS, RUMSON'S, JOHNNY WALKER BLACK, MAKER'S MARK, DON JULIO

1 HOUR \$39 PER PERSON

2 HOUR \$60 PER PERSON

3 HOUR \$72 PER PERSON

4 HOUR \$80 PER PERSON





NOVELTY BAR PACKAGES

ALL PACKAGES INCLUDE COFFEE AND TEA SERVICE AND A SIGNATURE SEASONAL BAR DISPLAY

SPRITZ BAR

APEROL, ST. GERMAINE SPRITZ

1 HOUR \$32 PER PERSON

2 HOUR \$46 PER PERSON

3 HOUR \$58 PER PERSON

4 HOUR \$70 PER PERSON

MIMOSA AND BLOODY MARY BAR

ORANGE AND POMEGRANATE MIMOSA, BELLINI, HASTINGS BLOODY MARY

1 HOUR \$32 PER PERSON

2 HOUR \$46 PER PERSON

3 HOUR \$58 PER PERSON

4 HOUR \$70 PER PERSON

ESPRESSO MARTINI BAR

CLASSIC, CARAMEL, CHOCOLATE, BAILEYS CREAM
1 HOUR \$26 PER PERSON





WINE

PARTIES OF 19 GUESTS OR LESS MAY ORDER À LA CARTE COCKTAIL SERVICE AND WINES BY THE BOTTLE

NV	BISOL "CREDE" PROSECCO SUPERIORE DOCG, VALDOBBIADENE, ITALY \$65
NV	Mirabelle, Brut, Rose by Schramsberg, Napa Valley, CA, USA \$74
2019	SCHRAMSBERG, BLANC DE BLANCS, BRUT, NAPA VALLEY, CA, USA \$94
NV	Veuve Clicquot, Brut, Rosé, France \$125
NV	Veuve Clicquot, Brut, France \$125
2021	Touraine, Domaine Paul Buisse, Sauvignon Blanc, Loire Valley, France \$56
2021	Cloudy Bay, Marlborough, New Zealand \$85
2020	Jermann, Pinot Grigio, Venezia Giulia, Italy \$65
2020	Louis Michael & Fils, Chablis, Burgundy, France \$72
2019	Pieropan, Soave Classico Calvarino, Veneto, Italy \$78
2021	Chamisal, Chardonnay, Monterey County, CA, USA \$68
2020	Rombauer, Chardonnay, Carneros, Napa Valley, CA, USA \$89





WINE

PARTIES OF 19 GUESTS OR LESS MAY ORDER À LA CARTE COCKTAIL SERVICE AND WINES BY THE BOTTLE

2019	Domaine Dubost, Pierreux, Brouilly, France \$59
2016	Château Greysac, Médoc, Gironde, France \$72
2020	Cambria, Pinot Noir, Santa Maria Valley, CA, USA \$60
2017	Domaine Anderson, Pinot Noir, Anderson Valley, CA, USA \$137
2020	Gaja, Ca'marcanda Promis, Castagnetto Carducci, Italy \$82
2019	Domaine Joseph Voillot, Pommard Vieilles Vignes, Burgundy, France \$157
2020	Davies Vineyards, Nobles Vineyard, Pinot Noir, St. Helena, CA \$190
2020	Volpaia, Chianti Classico, Toscana, Italy \$55
2021	Domaine de l'Horizon, "Mar i Muntanya," Côtes Catalanes, France \$76
2016	3 de Valandraud, Saint-Émillion Grand Cru, Gironde, France \$95
2017	Seghesio, Home Ranch, Zinfandel, Sonoma, CA, USA \$150
2020	Domaine Du Vieux Lazaret, Châteauneuf-du-Pape, Rhone Valley, France \$125
2018	Ferrari-Carano, Merlot, Sonoma Valley, CA, USA \$68
2020	Duckhorn Vineyards, Merlot, Napa Valley, CA, USA \$120
2019	Iron + Sand, Cabernet Sauvignon, Paso Robles, CA, USA \$58
2018	Iconoclast, Cabernet Sauvignon, Napa Valley, CA, USA \$110
2019	Shafer TD-9, Red Blend, Napa Valley, CA, USA \$128







EVENT ENHANCEMENTS

Upgrade your next event with unique and memorable experiences for your guests

TEA BLENDING BAR

TEA MASTER FROM J'ENWEY TEA WILL GUIDE YOU THROUGH THE ART, HISTORY, AND BENEFITS OF TEA TO CREATE YOUR UNIQUE BLEND \$65 PER PERSON

SUPPER CLUB

INTERACTIVE DINNER PARTY COOKING CLASS, DINNER AND WINE PAIRING HOSTED BY INN AT HASTINGS PARK OWNER AND CHEF TRISHA PEREZ KENNEALY \$250 PER PERSON

MASTER WINE CLASS

LEARN THE FUNDAMENTALS OF WINEMAKING, VARIETALS, TASTING, ETIQUETTE, AND EVEN SABER A BOTTLE OF BUBBLY WITH AN INDUSTRY WINE EXPERT \$110 PER PERSON

BONFIRE EXPERIENCE

COZY UP BY THE FIRE PITS IN THE GARDEN AND ENJOY ARTISANAL S'MORE KITS AND AN "ON THE ROCKS" BRAND COCKTAIL \$75 PER PERSON

CRAFT COCKTAIL CLASS

EXPERT-GUIDED CRAFT COCKTAIL CLASS WHERE YOU WILL LEARN THE BASICS OF BUILDING THE PERFECT COCKTAIL \$120 PER PERSON

HISTORIANS

MINUTEMAN HISTORIAN \$400 FIFE AND DRUM MUSICIANS IN COSTUME \$800

LIBERTY TROLLEY TOUR

LIBERTY RIDE TROLLEY EXCURSION OF LEXINGTON AND CONCORD'S ICONIC HISTORICAL LANDMARKS,
FOLLOWED BY A LIVE MUSKET DEMONSTRATION AND A PRIVATE TOUR OF BUCKMAN TAVERN
INCLUDING REFRESHMENTS, BEER TASTING AND LIGHT BITES.

EXPERIENCE OFFERED ONLY IN THE SUMMER AND FALL
MINIMUM 10 PEOPLE, \$550 PER PERSON









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