



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

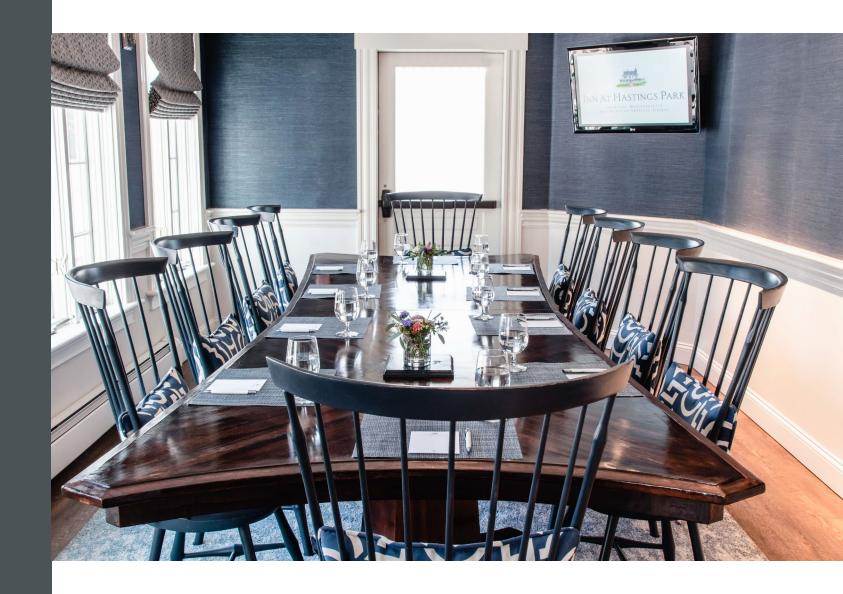




# GALLERY

250 sq. ft. HD T.V. Included Board Room Seating Up to 10 guest capacity

\$350 ROOM RENTAL FEE \$800 F&B MINIMUM

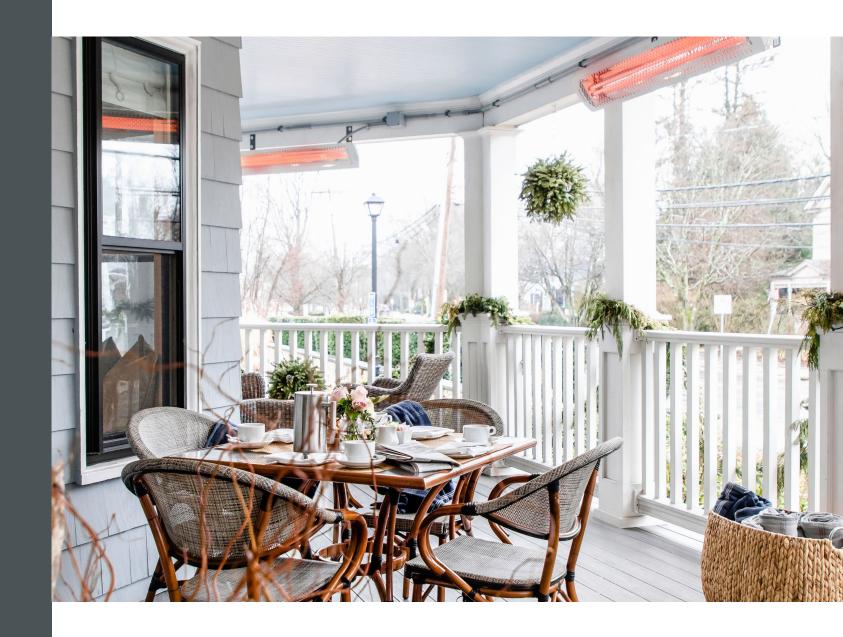


# PORCH

400 sq. ft. Ceiling Heaters

CAPACITY:
16 SEATED SERVICE
25 COCKTAIL RECEPTION

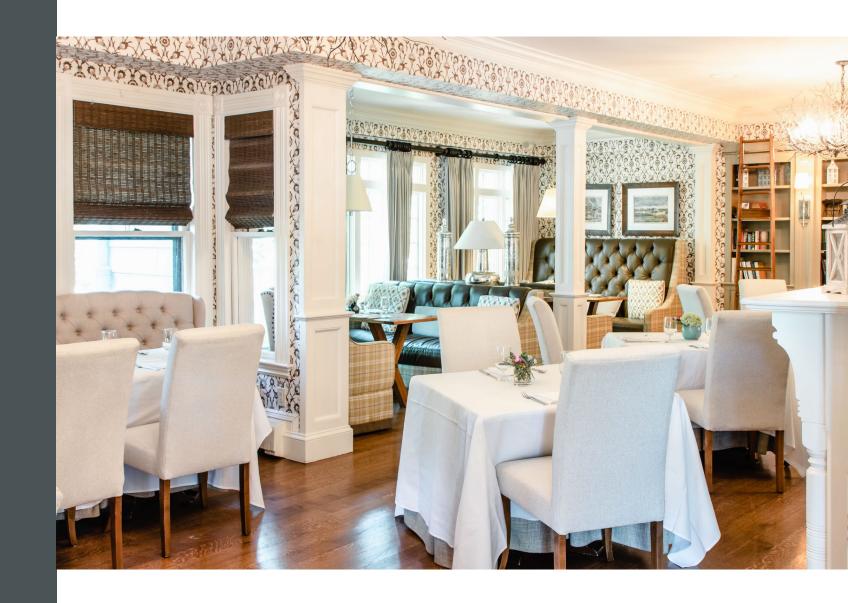
\$800 ROOM RENTAL FEE \$1,000 F&B MINIMUM



# ARTISTRY

650 sq. ft. 20 Person Imperial Table Up to 35 guest capacity for SEATED OR RECEPTION SERVICE

\$2,100 ROOM RENTAL FEE \$3,500 F&B MINIMUM



# INNGLOO WONDERLAND

OPEN NOVEMBER — APRIL

900 sq. ft.

3 INNGLOOS WITH
6-PERSON CAPACITY EACH

\$1,500 ROOM RENTAL FEE \$2,000 F&B MINIMUM

A 4 HR. RENTAL FOR ALL INNGLOOS



# CULINARY GARDEN

OPEN MAY- OCTOBER

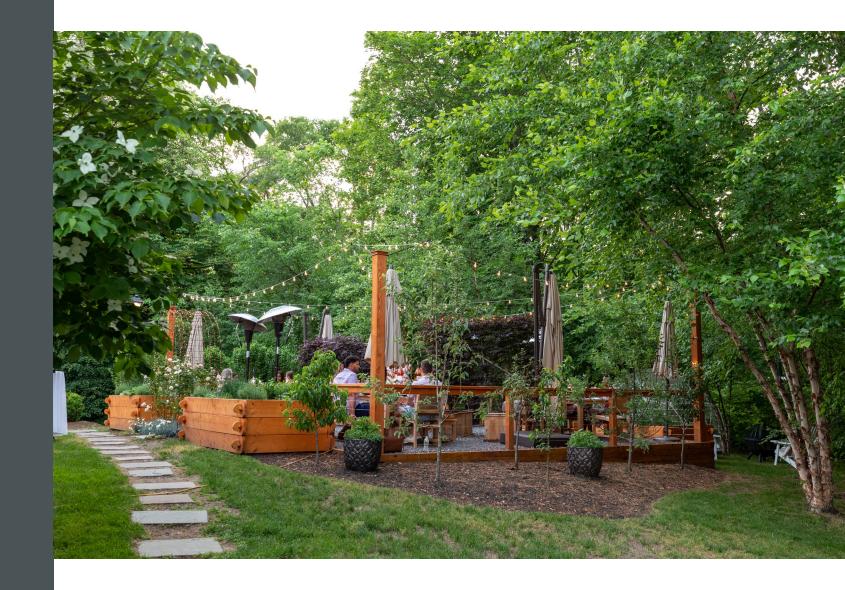
900 sq. ft.

CAPACITY:
30 SEATED CEREMONY\*
45 COCKTAIL RECEPTION

\$1,600 ROOM RENTAL FEE \$2,500 F&B MINIMUM

4 HR. RENTAL

\*INCLUDES A \$1,000 SET-UP FEE



7% TAX AND 20% TAXABLE ADMIN FEE ARE APPLIED TO ALL ROOM RENTAL FEES

# TOWN MEETING BISTRO

1,200 sq. ft.

CAPACITY:

60 SEATED WITH DANCE FLOOR
75 SEATED CONFERENCE
90 COCKTAIL RECEPTION

\$4,200 ROOM RENTAL FEE \$7,000 F&B MINIMUM





# SIDE LAWN

CAPACITY:
30 SEATED CEREMONY
\$600 SET-UP FEE

SEATED CEREMONY FOR 31-60 \$1,000 SET-UP FEE



# FRONT STEPS

CAPACITY: 24 SEATED CEREMONY

\$400 SET-UP FEE









# 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

**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

LAMB HASH
SQUASH, KALE, POTATOES,
ALEPPO SUMAC VINAIGRETTE, AND SUNNY-SIDE UP EGGS

ORANGE. CRANBERRY, AND GRAPEFRUIT JUICES FRESHLY BREWED GEORGE HOWELL COFFEE ASSORTED J'ENWEY TEAS

\$42 PER PERSON







# **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

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

CHEF'S CHOICE PETITE DESSERTS

ORANGE AND GRAPEFRUIT JUICES
FRESHLY BREWED GEORGE HOWELL 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, DUKKAH, AND ZA'ATAR

EGG SANDWICH AVOCADO, TOMATO, AND SMOKY RANCH DRESSING

LAMB HASH
SQUASH, KALE, POTATOES,
ALEPPO SUMAC VINAIGRETTE, AND SUNNY-SIDE UP EGGS

ARTIC 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 ROSEMARY MUSTARD

\$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

COCONUT CURRY BUTTERNUT SQUASH SOUP

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

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

BOK CHOY AND PEAR SALAD
NAPA CABBAGE, RADISH, AND SESAME MISO 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

STONINGTON MAINE LOBSTER ROLL
CELERY, CHIVES, AND LEMON MAYONNAISE 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

COCONUT CURRY BUTTERNUT SQUASH SOUP

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

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

MAIN COURSE

HASTINGS GRAIN BOWL QUINOA, SQUASH, CABBAGE, CARROT, AVOCADO, AND JALAPEÑO VINAIGRETTE

ARCTIC CHAR
FENNEL, ORANGE, FARRO, AND LEMON MUSTARD SAUCE

SUMAC ROASTED CHICKEN BREAST COLCANNON, BRAISED GREENS, AND LEMON BUTTER

BRAISED LAMB YANKEE POT ROAST CARROTS, ONIONS, AND POTATOES

DESSERTS
SELECT ONE

BASQUE CHEESECAKE
SANGRIA COMPOTE AND BUBBLE TUILLE

LEMON POSSET
MERINGUE AND BROWN BUTTER CRUMBLE

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







# 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

#### BAKE SHOP

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

#### HEALTH BREAK

FRESH FRUIT SKEWERS, GRANOLA BARS
ASSORTED SEASONAL VEGETABLES, HUMMUS,
AND GREEN GODDESS DRESSING
\$32 PER PERSON

#### **NEW ENGLAND FARMHOUSE**

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







# 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
STONINGTON MAINE LOBSTER SALAD ON BRIOCHE \$12 PER PIECE
BEET TARTARE WITH CRÈME FRAÎCHE, CAPERS ON CUCUMBER \$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

Tomato Soup and Cheese Crostini \$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
Korean Fried Chicken with Gochujang Mayonnaise \$8 per piece
Lamb Meatballs with Harissa Sauce \$9 per piece
Blue Cheese Steak Crostini \$8 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**

CHEFS' SELECTION OF FRESH, ROASTED, AND MARINATED VEGETABLES ASSORTED DIPS AND CONDIMENTS \$35 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

#### **BAKED BRIE**

DRIED APRICOTS, PISTACHIO, AND HONEY \$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

PASSED \$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

#### 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

APPETIZER
SELECT ONE

DESSERT SELECT ONE

COCONUT CURRY BUTTERNUT SQUASH SOUP

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

DUCK RILLETE
PICKLES AND TOAST POINTS

MAIN COURSE SELECT ONE OR TWO

ARCTIC CHAR
FENNEL, ORANGE, FARRO, AND LEMON MUSTARD SAUCE

HANGER STEAK
BROCCOLI RABE, FINGERLING POTATOES, AND CHIMICHURRI

STUFFED ACORN SQUASH
WILD RICE, MUSHROOMS, AND PICKLED CRANBERRIES

RISOTTO
SEASONAL VEGETABLES, BUTTER, AND PARMESAN

SUMAC ROASTED CHICKEN BREAST COLCANNON, BRAISED GREENS, AND LEMON BUTTER

BRAISED LAMB "YANKEE POT ROAST" CARROTS, ONIONS, AND POTATOES

LEMON POSSET
MERINGUE AND BROWN BUTTER CRUMBLE

BASQUE CHEESECAKE
SANGRIA COMPOTE AND BUBBLE TUILLE

CHOCOLATE TORTE
CHERRY BOURBON SAUCE AND CHANTILLY CREAM

\$90.00 PER PERSON WITH ONE ENTRÉE CHOICE \$120.00 PER PERSON WITH TWO ENTRÉE CHOICES





# **DINNER BUFFET**

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

APPETIZERS (ALL INCLUDED)

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

COCONUT CURRY BUTTERNUT SQUASH 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







### **VEGAN MENU**

ALL OFFERINGS ARE PREPARED IN A KITCHEN THAT PROCESSES ANIMAL PRODUCTS

APPETIZER
SELECT ONE

CHEF'S SEASONAL SOUP

BEET 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







#### 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

<ul> <li>Château Greysac, Médoc, Gironde, France \$72</li> <li>Cambria, Pinot Noir, Santa Maria Valley, CA, USA \$60</li> <li>Domaine Anderson, Pinot Noir, Anderson Valley, CA, USA \$137</li> <li>Gaja, Ca'marcanda Promis, Castagnetto Carducci, Italy \$82</li> <li>Domaine Joseph Voillot, Pommard Vieilles Vignes, Burgundy, France \$</li> <li>Davies Vineyards, Nobles Vineyard, Pinot Noir, St. Helena, CA \$190</li> </ul>	
<ul> <li>DOMAINE ANDERSON, PINOT NOIR, ANDERSON VALLEY, CA, USA \$137</li> <li>GAJA, CA'MARCANDA PROMIS, CASTAGNETTO CARDUCCI, ITALY \$82</li> <li>DOMAINE JOSEPH VOILLOT, POMMARD VIEILLES VIGNES, BURGUNDY, FRANCE \$</li> </ul>	
<ul> <li>2020 Gaja, Ca'marcanda Promis, Castagnetto Carducci, Italy \$82</li> <li>2019 Domaine Joseph Voillot, Pommard Vieilles Vignes, Burgundy, France \$</li> </ul>	
2019 Domaine Joseph Voillot, Pommard Vieilles Vignes, Burgundy, France \$	
2020 Davies Vineyards, Nobles Vineyard, Pinot Noir, St. Helena, CA \$190	157
2020 Volpaia, Chianti Classico, Toscana, Italy \$55	
2021 Domaine de l'Horizon, "Mar i Muntanya," Côtes Catalanes, France \$76	
2016 3 DE VALANDRAUD, SAINT-EMILLION 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 RIDE 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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