



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.

ALLOW 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, GRAPEFRUIT JUICES
FRESHLY BREWED BROADSHEET COFFEE ROASTERS COFFEE
ASSORTED J'ENWEY TEAS

\$34 PER PERSON





BREAKFAST BUFFET

CONTINENTAL BREAKFAST BUFFET ENHANCEMENTS

CHEF'S SEASONAL QUICHE \$19 PER PERSON

STEEL-CUT IRISH OATMEAL
DRIED FRUIT-MAPLE COMPOTE
TOASTED PUMPKIN SEEDS
\$14 PER PERSON

BAGELS AND LOX
CAPERS, RED ONIONS, LEMON
ASSORTED CREAM CHEESES
\$24 PER PERSON

ASSORTED MINI DONUTS \$12 PER PERSON BUCKWHEAT WAFFLES
SEASONAL FRUIT COMPOTE, CHANTILLY CREAM,

VERMONT MAPLE SYRUP \$18 PER PERSON

FARM FRESH EGGS ANY STYLE
CHOICE OF NORTH COUNTRY BACON,
BREAKFAST SAUSAGE, OR HAM
\$20 PER PERSON

ASSORTED BREAKFAST SMOOTHIES \$16 PER PERSON





PLATED BREAKFAST

APPETIZER - SELECT ONE

YOGURT PARFAIT LABNEH, HOUSE-MADE GRANOLA, SEASONAL BERRIES

FRESH SEASONAL FRUIT PLATE

MAIN COURSE - SELECT ONE

CHEF'S CHOICE OMELETTE
BREAKFAST POTATOES, NORTH COUNTRY BACON

BUCKWHEAT WAFFLES
SEASONAL FRUIT COMPOTE, CHANTILLY CREAM, VERMONT MAPLE SYRUP

DUCK CONFIT HASH
BUTTERNUT SQUASH, POTATOES, ONIONS, SUNNY-SIDE UP EGGS

ORANGE. CRANBERRY, 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 \$10.00 UPCHARGE PER ADDITIONAL MAIN COURSE CHOICE

BUFFET (ALL ARE INCLUDED)

SEASONAL FRUIT PLATE

LOCAL CHEESE

CHILLED SHRIMP WITH COCKTAIL SAUCE AND LEMON

FRESHLY BAKED BREAKFAST PASTRIES

YOGURT PARFAIT LABNEH, HOUSE-MADE GRANOLA, BERRIES

ROASTED APPLE AND RADISH SALAD GOAT CHEESE, MESCLUN, 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, TOAST

BUCKWHEAT WAFFLES
SEASONAL COMPOTE, CHANTILLY CREAM

SMOKED SALMON TOAST AVOCADO, SCRAMBLED EGGS, ZA'ATAR

EGG SANDWICH AVOCADO, TOMATO, SMOKY RANCH DRESSING

DUCK CONFIT HASH
BUTTERNUT SQUASH, POTATOES, ONIONS, SUNNY-SIDE UP EGGS

ARCTIC CHAR
BRUSSELS SPROUTS, BREAKFAST POTATOES, CITRUS BUTTER

SHAKSHUKA
TOMATO SAUCE, POTATOES, SUNNY-SIDE UP EGGS







HIGH TEA

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

\$78 PER PERSON

TEA TOWERS

SWEET

CREAM PUFF
ROSE DONUT
CHOCOLATE CUPCAKE
CHERRY CHUNK COOKIE
APRICOT SCONE WITH LEMON CURD AND CLOTTED CREAM

SAVORY

DEVILED EGG

CUCUMBER-BUTTER

CORONATION CHICKEN

SMOKED SALMON AND CREAM CHEESE
TURKEY WITH ROSEMARY TRUFFLE AIOLI

TEA ENHANCEMENTS

(OPTIONAL)
ENHANCEMENTS SERVED FAMILY-STYLE

CHEF'S CHOICE SEASONAL QUICHE \$16 PER PERSON

ROASTED APPLE AND RADISH SALAD
GOAT CHEESE, MESCLUN, LEMON VINAIGRETTE
\$12 PER PERSON

Burrata Salad Asparagus, Radish, Snap Peas \$18 per person







BUSINESS LUNCH BUFFET

\$80 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, RED WINE VINAIGRETTE

ROASTED APPLE AND RADISH SALAD GOAT CHEESE, MESCLUN, LEMON VINAIGRETTE

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

MAIN COURSE - SELECT THREE

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

HASTINGS TURKEY SANDWICH CHEDDAR, LETTUCE, ONION, SMOKY RANCH

AVOCADO BLT CLUB
APPLEWOOD SMOKED BACON, LETTUCE, TOMATO

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

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





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, CROSTINI

TRADITIONAL CAESAR SALAD
PARMESAN, CROUTONS, ANCHOVIES, CAESAR DRESSING

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

MAIN COURSE - SELECT ONE OR TWO

HASTINGS GRAIN BOWL QUINOA, FALL VEGETABLES, AVOCADO, GINGER MISO VINAIGRETTE

ARCTIC CHAR
SEASONAL ACCOMPANIMENTS

ROASTED CHICKEN BREAST SEASONAL ACCOMPANIMENTS

FISH AND CHIPS
BEER-BATTERED FISH, FRENCH FRIES

DESSERTS - SELECT ONE

BÊTE NOIRE
CHANTILLY CREAM, CHOCOLATE TUILE

LEMON POSSET
MERINGUE, SHORTBREAD

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

\$85.00 PER PERSON WITH ONE ENTRÉE CHOICE \$90.00 PER PERSON WITH TWO ENTRÉE CHOICES \$10.00 UPCHARGE PER ADDITIONAL COURSE OR CHOICE







MEETING BREAKS

COFFEE SERVICE

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

UPGRADED BEVERAGE SERVICE

COMPLETE COFFEE SERVICE COCA-COLA, SPINDRIFT PRODUCTS \$25 PER PERSON

FRUIT-INFUSED WATER STATION \$40

THE APPLE ORCHARD STATION

SUMAC LEMONADE, APPLE CIDER, CIDER DOUGHNUTS, CHEESE STRAWS \$36 PER PERSON (10 PERSON MINIMUM)

BAKE SHOP

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

HEALTH BREAK

FRESH FRUIT SKEWERS, GRANOLA BARS, CRUDITÉS, HUMMUS \$32 PER PERSON

NEW ENGLAND FARMHOUSE

CHESE, CHARCUTERIE
ASSORTED CRACKERS, CRISPS, CONDIMENTS
\$40 PER PERSON

TOUR OF BOSTON STATION

MINI FENWAY FRANKS, CRACKER JACKS
CHINATOWN SHUMAI, STIR-FRY NOODLES
NORTH END CANNOLI
\$50 PER PERSON (10 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, LEMON \$10 PER PIECE
BEET TARTARE ON CUCUMBER ROUND \$8 PER PIECE
OYSTERS ON THE HALF SHELL WITH MIGNONETTE \$11 PER PIECE
SALMON TARTARE CORNET WITH CRÈME FRAÎCHE \$11 PER PIECE
DATES STUFFED WITH GOAT CHESE, PISTACHIO, CARDAMOM, 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, HONEY \$8 PER PIECE

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

KOREAN FRIED CHICKEN WITH GOCHUJANG MAYONNAISE \$9 PER PIECE

LAMB 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, Green Goddess Dressing \$30 per person

NEW ENGLAND FARMHOUSE

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

RAW BAR

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

CAVIAR BAR

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

HOME-MADE POPCORN BAR

CLASSIC BUTTER, TRUFFLE, CARAMEL \$20 PER PERSON

PRETZEL BAR

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

SLIDER BAR

CHEDDAR, MUSHROOMS, SWISS
BLUE CHEESE, 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

TAKE-AWAY GIFT BOXES

ELEGANT CANDY BOXES WITH A RIBBON AND A CUSTOM LOGO OR MESSAGE.

CHOCOLATE TRUFFLES \$15 PER PERSON FRENCH MACARONS \$25 PER PERSON

STATIONARY

S'MORE STATION

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

*ICE CREAM BAR

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

ASSORTED MINI CHEESECAKES

CHOCOLATE, CARAMEL, FRUIT CHEESECAKES \$25 PER PERSON

NORTH END DESSERT BAR
TIRAMISU, CANNOLI, 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

BEET AND RADISH SALAD
GOAT CHEESE, MESCLUN, LEMON VINAIGRETTE

BLUEFISH PÂTÉ
CUCUMBERS, CROSTINI

STEAK TARTARE
CORNICHON, CAPER, MUSTARD, 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, PICKLED CRANBERRIES

RISOTTO
SEASONAL VEGETABLES, BUTTER, PARMESAN

ROASTED CHICKEN BREAST SEASONAL ACCOMPANIMENTS DESSERT - SELECT ONE

LEMON POSSET
MERINGUE, LAVENDER SHORTBREAD

BASQUE CHEESECAKE BERRIES, WHIPPED CREAM

BÊTE NOIRE
CHANTILLY CREAM, CHOCOLATE TUILE

\$95.00 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)

SIDES - SELECT TWO

RED BLISS MASHED POTATOES

ROASTED APPLE AND FENNEL SALAD RADISH, CUCUMBER, LEMON VINAIGRETTE

I FMON PARMESAN BROCCOLL RABE WITH ALEPPO PEPPER

SEASONAL SOUP

SESAME MAPLE GLAZED SWEET POTATOES

LOCAL CHEESE

GREEN BEANS WITH BACON SHALLOT VINAIGRETTE

CHILLED SHRIMP WITH COCKTAIL SAUCE AND LEMON

Za'ATAR ROASTED CARROTS WITH TAHINI YOGURT

HOUSE-BAKED PARKER HOUSE ROLLS
AND LOCAL SWEET CREAM BUTTER

SAFFRON COUSCOUS WITH RAISINS AND ALMONDS

GINGER SESAME SOY BOK CHOY

ENTRÉES

SUMAC ROASTED CHICKEN

CHEF'S CHOICE PETITE DESSERTS

PAN-SEARED ARCTIC CHAR WITH LEMON MUSTARD SAUCE

FLANK STEAK WITH CHIMICHURRI

PEARL BARLEY RISOTTO
MUSHROOMS, KALE, PARMESAN

\$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

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

MAIN COURSE

STUFFED ACORN SQUASH WILD RICE, MUSHROOMS, PICKLED CRANBERRIES

> SESAME AND MISO GLAZED EGGPLANT GINGER BOK CHOY, CAULIFLOWER PURÉE

PEARL BARLEY RISOTTO
MUSHROOMS, VEGAN CHEESE, GREMOLATA

DESSERT - SELECT ONE

CHOCOLATE CAKE

CHEESECAKE

MANGO SORBET
CARAMELIZED PINEAPPLE, PEANUTS,
AND COCONUT CREAM

BLACKBERRY MOUSSE VANILLA CASHEW CREAM

\$90.00 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 TO MATCH THEIR GUEST COUNT.

PROHIBITIONIST PACKAGE

Package includes Assorted Soft Drinks, Spindrift Products, Juices, and Coffee and Tea Service \$30 per person Upgrade with a Signature Mocktail for \$35 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 \$35 PER PERSON 2 HOUR \$45 PER PERSON 3 HOUR \$55 PER PERSON 4 HOUR \$65 PER PERSON





BAR PACKAGES

ALL GROUPS OF 20 OR MORE GUESTS ARE REQUIRED TO SELECT A BEVERAGE PACKAGE TO MATCH THEIR GUEST COUNT.

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

SELECT BAR

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

1 HOUR \$40 PER PERSON

2 HOUR \$55 PER PERSON

3 HOUR \$65 PER PERSON

4 HOUR \$75 PER PERSON

5 HOUR \$85 PER PERSON

PREMIUM BAR

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

1 HOUR \$45 PER PERSON

2 HOUR \$65 PER PERSON

3 HOUR \$75 PER PERSON

4 HOUR \$85 PER PERSON

5 HOUR \$95 PER PERSON





NOVELTY BAR PACKAGES

ALL PACKAGES INCLUDE COFFEE AND TEA SERVICE.

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 \$35 PER PERSON

2 HOUR \$48 PER PERSON

3 HOUR \$60 PER PERSON

4 HOUR \$72 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, İTALY \$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 \$70 PER PERSON (MINIMUM OF 10 PEOPLE)

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

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

LORD HOBO BREWERY TOUR

BREWING FACILITY TOUR FROM CONCEPTION TO COMPLETION
OF THE BEER PROCESS, INCLUDING A HISTORY OF THE COMPANY,
A BASIC BREAKDOWN OF THE BREWING PROCESS,
AND TASTING OF FOUR SEASONAL BEVERAGES
(MINIMUM OF 7 PEOPLE)
\$85 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









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