# MEETINGS & SPECIAL EVENTS

RELAIS & CHATEAUX



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



## **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 \$14 per person BUTTERMILK PANCAKES 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





BIRTHPLACE OF AMERICAN LIBERTY

## PLATED BREAKFAST

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

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

> 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

BUTTERMILK PANCAKES SEASONAL FRUIT COMPOTE, CHANTILLY CREAM, VERMONT MAPLE SYRUP

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







## INN AT HASTINGS PARK

BIRTHPLACE OF AMERICAN LIBERTY

## BRUNCH

\$90 per person Includes customizable takeaway Sweet Treat for all attendees \$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

Citrus Salad Fennel, Arugula, 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







#### INN AT HASTINGS PARK LEXINGTON, MASSACHUSETTS BIRTHPLAGE OF AMERICAN LIBERTY

**HIGH TEA** 

HIGH TEA RECEPTIONS INCLUDE 6 ASSORTED J'ENWEY TEAS \$78 PER PERSON

TEA TOWERS

#### SWEET

KIWI PAVLOVA CHOCOLATE MADELINE LAVENDER-LEMON SCONE FENNEL CAKE WITH APPLE GELÉE COFFEE CARAMEL CHOUX AU CRAQUELIN

#### 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 \$19 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**

\$85 PER PERSON SELECTIONS INCLUDE CAPE COD KETTLE CHIPS, PICKLES, AND HOUSE-BAKED COOKIES

APPETIZER – SELECT ONE

NEW ENGLAND CLAM CHOWDER

TRADITIONAL CAESAR SALAD

Citrus Salad Fennel, Arugula, Lemon 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

> Citrus Salad Fennel, Arugula, Lemon Vinaigrette

Main Course – Select One or Two Hastings Grain Bowl Quinoa, Fall Vegetables, Avocado, Ginger Miso Vinaigrette

> SWORDFISH SEASONAL ACCOMPANIMENTS

> ROASTED CHICKEN BREAST SEASONAL ACCOMPANIMENTS

Scallop Roll Jalapeño Aioli, 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

\$90.00 PER PERSON WITH ONE ENTRÉE CHOICE \$100.00 PER PERSON WITH TWO ENTRÉE CHOICES \$10.00 UPCHARGE PER ADDITIONAL COURSE OR CHOICE



# MEETING BREAKS



## **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**

CHEESE, 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)



# RECEPTIONS





## 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 Cheese, 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 PORK GYOZA WITH SOY-SESAME SAUCE \$9 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







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



\*\$175 Chef Fee will be applied to all Action Stations 7% tax and 20% taxable service charge are applied to all Food & Beverage charges





## **PLATED DINNER**

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

APPETIZERS – SELECT ONE SEASONAL SOUP

CITRUS SALAD FENNEL, ARUGULA, LEMON VINAIGRETTE

> Bluefish Pâté Cucumbers, Crostini

Steak Tartare Cornichon, Caper, Mustard, Toast Points Additional \$12 per person

MAIN COURSES – SELECT ONE OR TWO SWORDFISH SEASONAL ACCOMPANIMENTS SEAS BASS UPGRADE FOR \$12 PER PERSON

HANGER STEAK SEASONAL ACCOMPANIMENTS FILET OF BEEF UPGRADE FOR \$12 PER PERSON

> BRAISED PORK SHANK SEASONAL ACCOMPANIMENTS

RISOTTO SEASONAL VEGETABLES, BUTTER, PARMESAN

> ROASTED CHICKEN BREAST SEASONAL ACCOMPANIMENTS

DESSERT - SELECT ONE LEMON POSSET MERINGUE, LAVENDER SHORTBREAD

1930s New England Rum Tart Chantilly Cream, Bully Boy Rum

BÊTE NOIRE CHANTILLY CREAM, CHOCOLATE TUILE

\$100.00 PER PERSON WITH ONE ENTRÉE CHOICE \$125.00 PER PERSON WITH TWO ENTRÉE CHOICES \$15.00 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)

Citrus Salad Fennel, Arugula, Lemon Vinaigrette

SEASONAL SOUP

LOCAL CHEESE

CHILLED SHRIMP WITH COCKTAIL SAUCE AND LEMON

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

Pearl Barley Risotto Mushrooms, Kale, Parmesan 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 \$15.00 Upcharge per Additional Entrée or Side



7% tax and 20% taxable service charge are applied to all Food & Beverage charges

# PLANT-BASED



**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\$100.00 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 PERSON2 HOUR \$45 PER PERSON3 HOUR \$55 PER PERSON4 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, JEIO, BRUT, PROSECCO, ITALY \$48
- 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
- 2023 TOURAINE, DOMAINE PAUL BUISSE, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE \$56
- 2023 CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND \$85
- 2023 JERMANN, PINOT GRIGIO, VENEZIA GIULIA, ITALY \$65
- 2022 Domaine Jean-Pierre Grossot, Chablis, Burgundy, France \$72
- 2021 PIEROPAN, SOAVE CLASSICO CALVARINO, VENETO, ITALY \$78
- 2022 CAVE DU LUGNY, COEUR DE CHARMES, CHARDONNAY, MACON-LUGNY, FRANCE \$68
- 2022 CAKEBREAD CELLARS, CHARDONNAY, NAPA VALLEY, CA, USA \$96





## WINE

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

- 2020 VOLPAIA, CHIANTI CLASSICO, TOSCANA, ITALY \$55
- 2022 IRON + SAND, CABERNET SAUVIGNON, PASO ROBLES, CA, USA \$58
- 2019 Domaine Dubost, Pierreux, Brouilly, France \$59
- 2021 CAMBRIA, PINOT NOIR, SANTA MARIA VALLEY, CA, USA \$60
- 2018 FERRARI-CARANO, MERLOT, SONOMA VALLEY, CA, USA \$68
- 2018 CHÂTEAU GREYSAC, MÉDOC, GIRONDE, FRANCE \$72
- 2022 Domaine de l'Horizon, "Mar i Muntanya," Côtes Catalanes, France \$76
- 2019 3 DE VALANDRAUD, SAINT-EMILLION GRAND CRU, GIRONDE, FRANCE \$95
- 2020 Gaja, Ca'marcanda Promis, Toscana Rosso, Tuscany, Italy \$110
- 2021 ICONOCLAST, CABERNET SAUVIGNON, NAPA VALLEY, CA, USA \$110
- 2020 DUCKHORN VINEYARDS, MERLOT, NAPA VALLEY, CA, USA \$120
- 2021 Domaine Du Vieux Lazaret, Châteauneuf-du-Pape, Rhone Valley, France \$125
- 2021 SHAFER TD-9, RED BLEND, NAPA VALLEY, CA, USA \$128
- 2022 SEGHESIO, HOME RANCH, ZINFANDEL, SONOMA, CA, USA \$150
- 2019 Domaine Joseph Voillot, Pommard Vieilles Vignes, Burgundy, France \$157
- 2020 DAVIES VINEYARDS, NOBLES VINEYARD, PINOT NOIR, ST. HELENA, CA \$190







#### 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

#### 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 \$85 PER PERSON (MINIMUM OF 7 PEOPLE)

#### 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

#### YOGA CLASS

Experience Relaxation and practice meditation with a private Yoga experience \$500 per 1 hour class

#### ART EXPERIENCED

Add a Creative Touch to your event with Group Art Classes and Custom Artistic Design. Group Art Class \$130 per person

#### BONFIRE EXPERIENCE

COZY UP BY THE FIRE PITS IN THE GARDEN AND ENJOY ARTISANAL SWEET OR SAVORY S'MORE KITS AND A BULLY BOY DISTILLERS SIGNATURE COCKTAIL \$75 PER PERSON

#### HISTORIAN WITH FIFE & DRUM PERFORMANCE

LISTEN TO A MINUTEMAN HISTORIAN TELL THE STORY OF AMERICA'S BEGINNINGS, RECOUNTING THE BATTLE OF LEXINGTON AND THE BIRTH OF THE AMERICAN REVOLUTION. MINUTEMAN HISTORIAN \$400 FIFE AND DRUM MUSICIANS IN COSTUME \$800

#### LIBERTY RIDE TOUR

Take a Trolley and see 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 \$550 per person (minimum of 10 people)



# CONTACT US



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