

Your Oceanfront Wedding at Tupper Manor



Imagine hosting your wedding celebration in a grand oceanfront mansion offering the elegance of a bygone era merged with the best of today's amenities.

Built as the summer home of the Bryce Allen family in 1901, this Georgian style mansion now offers the perfect setting for life's most important moments. From the time you enter property through the stone pillars, you and your guests will be amazed by the elegant estate behind the picturesque lawn and monumental fountain.

As you enter Tupper Manor, you will be enveloped by a sophisticated marble entry, sweeping grand staircase, hand-carved woodwork, and all the character of times past. Continuing through the venue, you will find yourself in our glass enclosed conservatory with its stunning ocean views– the setting for your intimate wedding dinner. Amongst this historic and elegant setting, you will find exceptional service and modern culinary creations, creating a unique and memorable experience for you and your guests.

Here is sampling of the many amenities and services we offer:

- Professional wedding consultation
- Personal wedding consultant to assist you through all stages of your planning and coordinate your special day
- Exclusive use of our beautifully restored mansion, manicured grounds and private beach
- Oceanfront views from the Conservatory and adjacent rooms
- Dedicated, onsite award-winning culinary team, providing the best in cuisine
- Onsite indoor and outdoor ceremony options
- Wedding packages and customized menu options available
- Individual wedding tasting for up to four guests
- Personalized service and unparalleled attention to detail
- Private rooms for each the Bride and the Groom to prepare and throughout your wedding
- Guest accommodations onsite at The Inn, our newly constructed 92 guest room hotel
- Large paved complimentary parking areas directly accessible to the entrance of the mansion
- Security Officer stationed at front gate to greet your guests, remaining onsite for the wedding

Oceanfront elegance, sophistication, romance and intimacy...

Our wedding professionals are ready to assist you in creating your perfect wedding celebration.

To schedule a visit to Tupper Manor or for more details, please call 978.867.1997



TUPPER MANOR

AT THE WYLIE INN & CONFERENCE CENTER

295 Hale Street, Beverly, Massachusetts 01915

978.867.1997

www.wyliecenter.com/tuppersite

The Traditional Wedding



Selection of Four Butler Passed Hors d'Oeuvres

*Champagne Toast
(non-alcoholic options available)*

Selection of One Salad

*Selection of Up to Two Entrées
(or one selection for duet entrées)*

Red and White Wine Service with Dinner

Fresh Baked Rolls and Sweet Butter

*Customized Wedding Cake from our exclusive list of wedding cake bakeries
(\$3.00 per person allocation towards cake)*

*Fresh floral centerpieces for guest tables from our exclusive list of floral designers
(\$40 allocation per dining table)*

Your Wedding Cake, Cut and Served on a Decorated Plate with a Chocolate-Dipped Strawberry

Assorted European-Style Miniature Pastries

Dakota Roast Coffee, Decaffeinated Coffee and Selection of Tea

Choice of Upscale Floor-Length White or Ivory Linen

House China, Glassware and Stemware

White Gloved Service

Complimentary Guest Parking

Complimentary Candles

Prices are per person and are subject to 6.25% MA Tax and 0.75% City Tax, which are subject to change, and a 20% taxable administrative fee. The administrative fee is not a gratuity, tip or service charge. It is a facilities fee. Before planning your menu, please inform your Social Event Manager if a person in your party has a food allergy.

Room rental and ceremony fees are additional

The Regency Wedding



Selection of Four Butler Passed Hors d'Oeuvres

One Hour Premium Open Bar and Bartender Fees

*Champagne Toast
(non-alcoholic options available)*

Selection of One Salad

*Selection of Up to Two Entrées
(or one selection for duet entrées)*

Red and White Wine Service with Dinner

Fresh Baked Rolls and Sweet Butter

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Assorted European-Style Miniature Pastries

Dakota Roast Coffee, Decaffeinated Coffee and Selection of Tea

Choice of Upscale Floor-Length White or Ivory Linen

House China, Glassware and Stemware

White Gloved Service

Complimentary Guest Parking

Complimentary Candles

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The Grand Wedding



Selection of Four Butler Passed Hors d'Oeuvres

International Cheese Display with Vegetable Crudités, and Baked Brie en Croute

One Hour Premium Open Bar and Bartender Fees

*Champagne Toast
(non-alcoholic options available)*

Selection of One Appetizer

Selection of One Salad

*Selection of Up to Two Entrées
(or one selection for duet entrées)*

Red and White Wine Service with Dinner

Fresh Baked Rolls and Sweet Butter

*Customized Wedding Cake from our exclusive list of wedding cake bakeries
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Selection of Hors d'Oeuvres

Please select four for all packages



HOT

- Fresh Bay Scallops wrapped in smoked bacon*
- Miniature Beef Wellington with mushroom duxelle*
- Balsamic Fig and Goat Cheese on flatbread*
- Wild Mushrooms in a filo triangle*
- Miniature Crab Cake with spicy red pepper aioli*
- Smoked Mozzarella Profiterole with red peppers*
- Chicken Quesadillas with guacamole cream*
- Spinach and Feta Cheese layered in puff pastry*
- New England Pot Pie with lobster*
- Reuben Spring Roll with Thousand Island dipping sauce*
- Shrimp Padang served with orange-sesame sauce*
- Vegetable Empanada with guacamole cream*
- Beef, Pepper and Onion Kabob with teriyaki glaze*
- Parmesan-Crusted Artichoke Hearts with spicy red pepper aioli*
- Sweet Potato and Coconut Chicken with honey-pineapple dipping sauce*
- Smoked Cornucopia Quesadillas with guacamole cream*

COLD

- Antipasto Skewer drizzled with basil-infused olive oil*
- Smoked Salmon on a toasted point with cornichon and fresh dill*
- Cucumber Cups stuffed with crab salad*
- Portobello Mushroom canapé*
- Mozzarella, Tomato and Basil served on crostini*
- Roasted Vegetables on toasted rounds*
- Profiterole stuffed with lobster*
- Red Potato Cup with rock shrimp salad*
- Snow Peas with Boursin Cheese and vegetable confetti*
- Cherry Tomato and Fresh Mozzarella Skewer drizzled with virgin olive oil*
- Hummus Canapé with tomato*

Reception Embellishments

to enhance your wedding package



STATIONARY DISPLAYS

INTERNATIONAL CHEESE DISPLAY

A selection of imported and domestic chesses including dilled havarti, smoked gouda, muenster, Swiss gruyere, sharp cheddar and herbed Boursin accompanied by sugared grapes, seasonal berries and assorted crackers.

VEGETABLE CRUDITÉ

A colorful mélange of crisp vegetables including carrots, celery, red peppers and yellow peppers, served with creamy dips

BAKED BRIE EN CROUTE

Domestic wheel of ripe brie baked in flaky puff pastry and served with sugared grapes, seasonal berries, dried fruit, nuts and sliced baguettes

TRIO OF CHEESE, CRUDITÉ AND BAKED BRIE EN CROUTE

A lavish display combining domestic and imported cheeses, baked brie en croute and fresh seasonal vegetables accompanied by sugared grapes and seasonal berries, assorted crackers, sliced baguettes and complimentary dipping sauces

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Reception Embellishments

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GRAND STATIONARY DISPLAYS

MEDITERRANEAN EXPERIENCE

Roasted red pepper and mushroom salad, antipasto skewers with fresh basil oil, Kalamata olive salad with artichokes and feta, curried couscous salad, tabbouleh, roasted garlic and red pepper hummus, baba ghanouj, pita chips, grilled nan bread and aged balsamic vinegar

TUSCAN ANTIPASTO

Assorted Italian meats and authentic cheese, Kalamata olive salad with artichokes and feta, olive tapenade, marinated vegetable pepperoncini, focaccia cubes, prosciutto and fresh melon

CHARCUTERIE

Seasonal display of roasted specialty wild game sausages, pâtés and smoked salmon mousse with French bread, assorted crackers and crostini displayed with a selection of dried fruits, nuts, mustards, Berkshire bleu cheese, Port du Salut, Grafton maple smoked cheddar, green onion & Stilton dip, caramelized onion- peach chutney and caper berries

WATER'S EDGE

Cracked cocktail crab claws, seasonal oysters, clams on the half shell and jumbo shrimp, served over crushed ice with wasabi, spicy cocktail sauce, shallot-Champagne vinegar mignonette and lemon wedges

DISPLAYS "BY THE PIECE"

Please consult your sales or event manager for recommended order quantities

SOMETHING SUSHI

An assortment of fresh nigiri sushi including shrimp, tuna, whitefish and yellowtail with maki sushi including California rolls, spicy tuna rolls, shrimp rolls and vegetable rolls

OR

MAKE THIS AN "ACTION" STATION!

Our sushi chef will prepare an assortment of sushi in your reception room for all your guests to enjoy. \$750 per one hundred guests, per two-hour event, based on four pieces of sushi per person

SHRIMP COCKTAIL DISPLAY

Succulent jumbo shrimp over crushed ice with fresh lemon wedges and spicy cocktail sauce

DELUXE CANAPE DISPLAY

Chef's selection of six of the finest handmade canapés

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Selection of Appetizer

Choice of one appetizer included in the Grand Wedding
For the Traditional and Regency Weddings, please add \$5.95 per person



- Chilled Melon Soup *drizzled with balsamic reduction*
- Fresh Fruit Cocktail *with Grand Marnier and a sprig of fresh mint*
- New England Clam Chowder *a traditional preparation in a rich, creamy base*
- Grilled Mediterranean Vegetable Soup *garnished with shredded parmesan cheese*
- Striped Lobster Ravioli *in a cognac cream sauce*
- Roasted Pumpkin Bisque *with a dollop of sour cream*
- Butternut Squash Ravioli *in a light sage-infused cream sauce*
- Farfalle Primavera *bowtie pasta and fresh vegetables with a pink tomato vodka sauce*
- Jumbo Shrimp Cocktail *with a limes cocktail sauce*

Selection of Salad

Choice of one appetizer included in all packages



- Water's Edge Salad *mixed field greens accented with fresh seasonal red berries, candied pecans and biscotti-encrusted gorgonzola cheese, served with raspberry vinaigrette*
- Mediterranean Salad *hearts of romaine, roasted red tomatoes, feta cheese, Kalamata olives, marinated artichokes and red onions, served with balsamic vinaigrette*
- Artesian Spinach Salad *baby spinach salad and mixed field greens topped with grilled pears, sun-dried cranberries, toasted almonds and crumbled goat cheese, served with Parisian dressing*
- Traditional Caesar Salad *crisp romaine lettuce with parmesan cheese and grilled focaccia croutons, topped with a parmesan tuile and tossed in creamy Caesar dressing*
- Classic Garden Salad *mixed field greens, iceberg lettuce and radicchio topped with English cucumber, cherry tomatoes, alfalfa sprouts, carrots, served with a choice of balsamic or ranch dressing*

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Selection of Entrées

Choice of up to two entrée selections or choice of one duet entrée



MEAT

Grilled Beef Filet Mignon *with a Cabernet Sauvignon and wild mushroom demi-glace*

Grilled Beef Sirloin Steak Maitre d'Hôtel *choice cut of aged sirloin topped with a garlic and herb compound butter, and served with a classic veal demi-glace*

Pan-Roasted Pork Tenderloin Medallions *apple cider marinated pork tenderloin flambéed in Cognac with grilled apples and cranberry demi-glace*

POULTRY

Chicken Pancetta *seared, lightly floured chicken breast wrapped in pancetta and stuffed with fontina cheese, served with a dry Marsala sauce*

Statler Breast of Chicken Chardonnay *seared, lightly floured chicken breast topped with an artichoke-Chardonnay light cream sauce*

Mediterranean Stuffed Chicken *with sun-dried tomatoes, wilted baby spinach, grilled artichokes, Kalamata olives and garlic-herb cheese with a light basil cream reduction*

Cranberry-Apple Stuffed Chicken *with sun-dried cranberries, diced apples and cornbread stuffing served with an apple cider demi-glace*

Pan-Seared Long Island Duck Breast *served with a wild berry reduction*

FISH

Balsamic and Fig Glazed Salmon *roasted with garlic and herbs*

Baked Salmon en Croute *cold water salmon filet with mushroom duxelle, baked in a flaky puff pastry and served with a classic sauce béarnaise*

Baked Sole *filled with crabmeat stuffing and served with citrus beurre blanc*

New England Baked Haddock *topped with light cracker crumbs and served with a lemon garlic beurre blanc*

Roasted Sea Bass *plated atop wilted rainbow chard with a light tomato-basil cream reduction*

Grilled Swordfish Steak *thick cut swordfish steak with a light citrus beurre blanc*

DUETS

Grilled Balsamic Chicken and Herb-Roasted Salmon *aged balsamic and port wine brushed chicken breast and cold water salmon filet, finished with Mediterranean salad and a balsamic vinegar reduction*

Statler Chicken Breast and Petite Filet Mignon *served with a dry Marsala sauce and roasted shallot demi-glace*

Petite Filet Mignon and Pan-Seared Sea Scallops *served with a thyme-infused demi-glace and garlic herb butte*

Petite Filet Mignon and Baked Stuffed Shrimp *grilled filet mignon paired with three colossal shrimp filled with breading*

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Selection of Entrées (continued)

Choice of up to two entrée selections or choice of one duet entrée



VEGETARIAN **(* indicates a vegan selection)**

Grilled Vegetable Napoleon* *fresh vegetables and marinated portabello mushrooms with a rosemary skewer, drizzled with red pepper coulis and a balsamic reduction*

Curried Vegetable Melange* *seasonal vegetables in a sweet coconut curry sauce served in a roasted eggplant cup with basmati rice*

Tofu Stir Fry* *silky tofu stir-fried with seasonal vegetables with sesame-garlic sauce and served with jasmine rice*

Wild Mushroom Risotto Stuffed Pepper* *placed atop Gobhi Masala, an Indian recipe of cauliflower, potatoes, fennel and peppers*

Vegetable Lasagna *hand-rolled lasagna filled with roasted vegetables and served with spicy marinara sauce*

Roasted Vegetable Wellington *roasted vegetables baked in a pastry crust drizzled with tomato coulis and basil pesto*

Tomato and Garbanzo Bean Tart *spicy roasted tomatoes and hearty garbanzo beans baked in a flaky tart shell*

Mediterranean Purse *whole wheat crust filled with couscous, roasted vegetables and asiago cheese*

Butternut Squash Ravioli *tender ravioli filled with roasted butternut squash served in a light sage-infused cream sauce*

Wild Mushroom Ravioli *served in a tomato-basil pesto cream*

Artichoke and Spinach Agnoletti *petite pasta crescents filled with sautéed artichokes and spinach with a sun-dried tomato pesto sauce*

Grilled Vegetable Ravioli *served with a sun-dried tomato vodka sauce*

Roasted Eggplant Parmesan *roasted and lightly fried eggplant over pasta with a spicy marinara sauce*

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Selection of Accompaniments

Please select one starch and one vegetable to accompany your entrees



STARCH

Yukon Gold Mashed Potatoes *with butter and cream*

Red Bliss Mashed Potatoes *with roasted garlic*

Mashed Sweet Potatoes *with nutmeg and honey*

Roasted Yukon Gold Potatoes *with roasted garlic and parsley*

Roasted Fingerling Potatoes *with pesto*

Classic Rice Pilaf *with carrots, peas and caramelized onions*

Wild Rice Pilaf

Basmati Rice *with saffron and chives*

Tomato and Herb Risotto

Roasted Butternut Squash Risotto

VEGETABLE

Crisp Asparagus *with roasted red pepper or carrot wrap*

Tender Haricots Verts *with roasted red pepper or carrot wrap*

Roasted Vegetable Stack *with zucchini, yellow squash, red onion and red pepper*

Glazed Baby Carrots *with tops*

Miniature Pattypan Squash *with herbed compound butter*

Dessert



Your Wedding Cake, *cut and presented on a decorated plate with a sauce to compliment your cake selection and a chocolate covered strawberry*

Miniature Pastries *assorted European-style miniature pastries*

Freshly brewed Dakota Roast coffee, decaffeinated coffee and selection of teas

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Sweet Endings

to enhance your wedding package



CHOCOLATE WATERFALL FOUNTAIN

Server-attended station with a cascade of melted dark chocolate with sliced pineapple, strawberries, lady fingers, almond biscotti, cream puffs, pretzels, Rice Krispy treats and marshmallows for dipping
100 guest minimum, two-hour maximum

ESPRESSO BAR

Server-attended espresso bar featuring:

Signature Cappuccino espresso topped with a cap of thick, frothed milk

Latte espresso with gently steamed milk

Mochaccino espresso with a shot of Ghirardelli chocolate topped with a cap of thick, frothed milk

Gourmet Espresso rich, intense dark roasted with a smooth body

Macchiato espresso with a spoonful of frothy, foamed milk

Chai Tea Latte spiced green tea with gently steamed milk

Plus an array of flavor shots and

BeverageToppers™ Monograms

100 guest minimum, two-hour maximum

FLAMBÉ STATION

Our Chef will flambé your choice of cherries jubilee, bananas foster, or crêpes suzette

Served with vanilla gelato

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Beverage List



CALL BRANDS

Smirnoff Vodka
Beefeaters Gin
Bacardi Rum
Cuervo Gold Tequila
Dewars Scotch
Canadian Club Whiskey
Jack Daniels Bourbon

TUPPER BRANDS

Stolichnaya Vodka
Tanqueray Gin
Myer's Rum
Salsa Tequila
Chivas Scotch
Crown Royal Whiskey
Wild Turkey Bourbon

PREMIUM BRANDS

Included for one hour in Regency & Grand Weddings

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Cuervo 1800 Tequila
Glenlivet Scotch
Crown Royal Whiskey
Makers Mark Bourbon

BEER

Included for one hour in Regency & Grand Weddings

Budweiser
Coors Light
Miller Lite
Heineken
Samuel Adams
Corona
Amstel Light
Fisherman's Brew

WINE

*House wine service included with all packages
and for one hour in Regency & Grand Weddings*

Grayson Chardonnay
Grayson Merlot
Grayson Cabernet Sauvignon
Kris Pinot Grigio

SOFT DRINKS

Soda
Bottled Saratoga Water
Juice

CORDIALS & COGNACS

BAR CAN BE CASH BAR, HOSTED BAR ON CONSUMPTION (PRICING PER DRINK ABOVE)
OR HOSTED BAR PER PERSON PER HOUR

HOSTED BAR PER PERSON PER HOUR

CALL BRANDS

\$ per person- first hour
\$ per person- second hour
\$ per person- each additional hour

TUPPER BRANDS

\$ per person- first hour
\$ per person- second hour
\$ per person- each additional hour

PREMIUM BRANDS

\$ per person- first hour
\$ per person- second hour
\$ per person- each additional hour

OPEN BEER, WINE & NON-ALCOHOLIC

\$ per person- first hour
\$ per person- each additional hour

A bartender fee of \$75 per bartender will apply for the first two hours of service. A bartender fee of \$50 per bartender for each additional hour will apply. Bartender fees will be waived if beverage sales exceed \$500.00 per bartender prior to tax and administrative fee. Cash bar prices are includes of taxes and not subject to 20% administrative fee.

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Wine List



INCLUDED IN OUR WEDDING PACKAGES

Choice of one red and one white

Grayson Chardonnay, Napa, California
Kris Pinot Grigio, Trentino-Alto Adige region
Grayson Cabernet Sauvignon, Napa, California
Grayson Merlot, Napa, California

WHITE

Cuvaison Chardonnay, Calistoga, California

Morgan Pinot Gris, Santa Lucia, California

Mer Soleil Chardonnay, Rutherford, California

RED

Terra Rosa Malbec, Mendoza, Argentina

Castello di Bossi, Firenze, Italy

Russian Hill Pinot Noir, California

Groth Cabernet Sauvignon, Oakville, California

CHAMPAGNE AND SPARKLING WINE

Gruet Brut Méthode Champenoise, Albuquerque, New Mexico

Gruet Demi-Sec Méthode Champenoise, Albuquerque, New Mexico

Moët & Chandon Brut Champagne, Épernay, France

These wines may be added to your event at listed price or used as an upgraded substitute for wines which are included in the wedding packages. Please consult your sales manager for upgrade charges.

All beverages must be purchased from Tupper Manor.

Proper identification will be required in compliance with Massachusetts State Liquor Laws

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