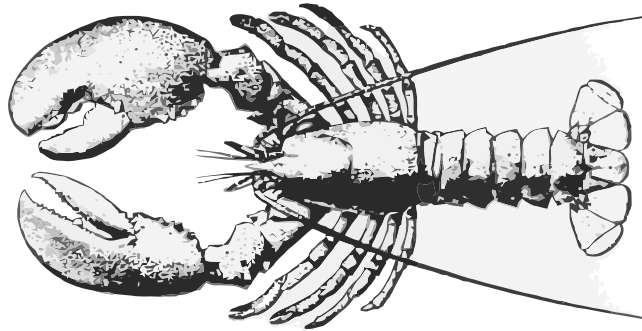


STEEP HILL BEACH

2024-2025

CATERED EXCLUSIVELY BY FIRESIDE CATERING



LOBSTER BAKES
BEACH WEDDINGS
BARBEQUES
CORPORATE OUTINGS



FIRESIDE CATERING

781.221.3003

steephill@firesidecatering.com

PROPERTY OF:





Steep Hill Beach on The Crane Estate, a property of the Trustees of Reservations, offers unparalleled natural beauty and a fun and casual atmosphere for a corporate outing. Lawn games can become part of the celebration, making for an unforgettable day of sunshine and surf.

Renting Steep Hill Beach

Options for your rental include the North and South Lawns, both overlooking Steep Hill Beach. Groups of 200 or less may rent one lawn. Larger groups require rental of both lawns. Groups of 500 or more can be accommodated with approval, based on a review of the event details. 5-hour rental period, from 11am-4pm. One hour of overtime is permitted, extending the rental period to 6-hours. Direct beach access is 175 yards from the lawn area. Guests have access to hiking trails and Steep Hill Beach.

Events at Steep Hill Beach are rain or shine.

Ample complimentary on-site parking.



At Fireside Catering, we are committed to creating delicious, elegant food inspired by the seasons. We source the freshest ingredients possible from our own Gibbet Hill Farm as well as several other local farms and food purveyors to provide you with the very best in local, sustainable, and seasonal cuisine.

There is no electricity or running water at Steep Hill Beach. Steep Hill Beach is available for day-use only. Dogs are not permitted.

The beach is a beautiful yet rustic setting. Restrooms and changing stalls at the beach consist of handicapped-accessible composting toilets

BUFFET MENU INCLUDE

CULINARY AND SERVING STAFF

BUFFET TABLES WITH CLOTH LINEN

PAPER & PLASTIC WARES

TRASH REMOVAL

DISPOSABLE LINEN FOR GUEST TABLES

Tenting, dining tables, chairs, and any additional linen needs, are rented at the client's expense and can be coordinated by your Sales Manager.

Should you desire table linens, china, flatware or additional waitstaff for table service, all are available for an upcharge



HARVEST CALENDAR

We source the freshest ingredients possible from our own Gibbet Hill Farm in Groton to provide you with the very best in local, sustainable, and seasonal cuisine. We are proud to include our produce in your menu whenever the opportunity arises. While we have the following expectations for the upcoming season below, Mother Nature has the final say when it comes to harvest. As your wedding approaches, our farmers will verify what can be offered on your menu.

MARCH – MAY

THE FIRST SIGNS OF OUR COMING HARVEST SEASON...

Arugula, spinach, bok choy, micro greens, turnips, radishes, kohlrabi, and radicchio

JUNE - JULY

BERRY SEASON ON GIBBET HILL IS IN FULL SWING...

Red raspberries, black raspberries, kale, chard, lettuces, peas, beets, carrots, cucumbers, summer squashes, broccoli, cauliflower, red and green cabbage, hot peppers, green peppers, scallions, garlic scapes, micro greens, herbs, and edible flowers.

AUGUST

THOSE TOMATOES WE WAIT ALL YEAR TO SINK OUR TEETH INTO...

Tomatoes, beets, carrots, red raspberries, peaches, cipollini onions, red & white onions, shallots, cucumbers, summer squashes, eggplant, sweet peppers, shishito peppers, kale, chard, micro greens, fingerling potatoes, husk cherries, herbs, and edible flowers.

SEPTEMBER - OCTOBER

LET THE BOUNTIFUL FALL HARVEST BEGIN...

Arugula, spinach, lettuces, kale, chard, radicchio, escarole, turnips, radishes, kohlrabi, beets, potatoes, carrots, celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, scallions, red raspberries, leeks, cipollini onion, red & white onions, shallots, hot peppers, sweet peppers, shishito peppers, cucumbers, summer squash, winter squash, cabbage, cauliflower, broccoli, tomatoes, eggplant, peppers, fennel, micro greens, parsley, and edible flowers.

NOVEMBER - FEBRUARY

WINTER IS COMING...

Celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, storage onions and shallots, winter squash, micro greens, spinach, and kale.

STEEP HILL VENUE FEES AND MINIMUMS

5-hour rental period from 11:00 am – 4:00 pm.
All events have the option extending the rental period,
however, must conclude by 5:00 pm.
One Hour Overtime is available, for \$225.00

MONDAY – THURSDAY 11:00AM – 4:00PM	F&B MINIMUM	\$1,500
	VENUE RENTAL FEE	
	NORTH LAWN	\$900
	SOUTH LAWN	\$900

FRI/SAT/SUN/ HOLIDAYS 11:00AM – 4:00PM	F&B MINIMUM	\$6,500
	VENUE RENTAL FEE	
	NORTH LAWN	\$1,225
	SOUTH LAWN	\$1,225

SUPPORTING-LEVEL MEMBERSHIP: \$165.00
SUPPORTING LEVEL MEMBERSHIP IS REQUIRED TO BOOK A PRIVATE EVENT.

Menu package minimums include food + beverage only and do not include rental fees, tent fees, taxes, or gratuities. Minimums are based on the menu selections, calculated according to an estimated guest count. In the event that this estimate is lower than the food and beverage minimums for a particular day, additional items may be added to the menu to reach the minimum. Minimums exclude tax, and administrative fee.

Menu pricing and products are subject to change.

17% administrative fee will be added on to all food and beverage charges. The administrative fee does not represent a tip or service charge. tax of 7% will be added to your total bill

BUFFETS

LOBSTER BAKE & BARBEQUES

MENU PACKAGES BELOW INCLUDE FIRESIDE WATER STATION, GARDEN SALAD WITH HERB VINAIGRETTE, WATERMELON AND ASSORTED COOKIES & BARS FOR DESSERT

LOBSTER BAKE \$64.00PP

STEAMED LOBSTERS & DRAWN BUTTER
STEAMED MUSSELS, SWEET BBQ
SAUSAGE, GARLIC & LEMON BROTH
DRY RUBBED ROASTED CHICKEN
STEAMED BABY RED POTATOES
HERB BUTTER CORN ON THE COB

AMERICANA \$41.50PP

SWEET BBQ GRILLED ITALIAN SAUSAGES
SAUTÉED PEPPERS & ONIONS
ALL BEEF HOT DOGS
GRILLED HAMBURGERS & TOPPINGS
RED BLISS POTATO SALAD
COLESLAW

SOUTHERN \$48.00PP

BARBECUE GLAZED BABY BACK RIBS
DRY RUBBED ROASTED CHICKEN
SAUTÉED COLLARD GREENS
CLASSIC BAKED BEANS
RED BLISS POTATO SALAD
CORNBREAD, WHIPPED BUTTER

17% Administrative fee will be added on all food and beverage charges.

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ADD-ONS

CLASSIC NEW ENGLAND LOBSTER ROLL \$35
STEAMED LOBSTER WITH DRAWN BUTTER \$35
MARINATED GRILLED VEGETABLES \$6
SPICY CHIMICHURRI SHRIMP SKEWER \$9
STEAMED CLAMS, GARLIC & LEMON BROTH \$10
STEAMED MUSSELS, KIELBASA, GARLIC, AND
LEMON BROTH \$7
GRILLED KIELBASA SAUSAGE \$7

MARINATED GRILLED STEAK TIPS \$12
PULLED PORK, BRIOCHE ROLL \$10
CHILLED JUMBO SHRIMP COCKTAIL \$4
SWEET ITALIAN SAUSAGE, SAUTEED PEPPERS AND
ONIONS, CLASSIC ROLLS \$8
BARBECUE RUBBED ROASTED CHICKEN \$6 HOT
DOGS \$6
HAMBURGERS, WITH TOPPINGS \$10

VEGETARIAN BUFFET ADDITIONS

SUMMER VEGETABLE COUSCOUS SALAD ZUCCHINI, RED ONION, SQUASH, RED PEPPER
LEMON VINAIGRETTE \$8
BALSAMIC MARINATED PORTABELLO
ROASTED RED PEPPER & RED ONION, SWISS, BRIOCHE BUN
\$9
CUCUMBER, TOMATO, CHICKPEA SALAD \$8
CORN BLACK BEAN SALAD \$8
GRILLED POBLANO-BLACK BEAN VEGGIE BURGER \$8
NATIVE CORN SUCCOTASH HEIRLOOM CHERRY TOMATO, EDAMAME, ZUCCHINI, RED PEPPER, RED ONION
WHITE BALSAMIC VINAIGRETTE \$8

SIDES, SOUPS, SALADS

ZUCCHINI BREAD, WHIPPED BUTTER \$2
RED BLISS POTATO SALAD \$4
NEW ENGLAND CLAM CHOWDER \$8
FRESH FRUIT SALAD \$6
CLASSIC CAESAR SALAD \$5

ROASTED ASPARAGUS, FETA
& COUS COUS \$6
COLESLAW \$4
CAPRESE PASTA SALAD \$7
BASIL, LIME, CHARRED CORN & ZUCCHINI
SALAD \$8

SWEETS

LEMON BLUEBERRY SHORTCAKE \$9
COOKIES, BROWNIES & DESSERT BARS \$6
WHOOPIE PIES
CLASSIC, CHOCOLATE-PEANUT BUTTER,
PUMPKIN \$4

MINI COUNTRY PIES
APPLE CRUMBLE, LEMON MERINGUE, MIXED
BERRY \$10
ICE CREAM NOVELTIES \$6
ICE CREAM SUNDAE BAR \$10

AFTERNOON SNACKS

WHOLE FRUIT \$2
WATERMELON \$4
GRANOLA BARS \$3
BAGGED CHIPS & PRETZELS \$2

PIRATE'S BOOTY POPCORN \$4
CHIPS AND SALSA \$5
FRESH VEGETABLES & HUMMUS \$5
BERRIES IN BAMBOO CONES \$4

BEVERAGE STATIONS

BASIL-INFUSED LEMONADE

Fresh lemon
\$3.00

OLD FASHIONED LEMONADE + ICED TEA

Fresh lemon
\$4.00

LEMON CUCUMBER WATER

\$2.00

HIBISCUS ORANGE WATER

\$2.00

BEVERAGE AND BAR SERVICE

Plastic Glassware is provided on all beverage and bar stations

BEER AND WINE

Guests are offered a selection of non- alcoholic beverages, plus a selection of wines, assorted spiked seltzers and ice-cold beers.

1 HOUR \$15.00 per person

4.5 HOURS \$25.00 per person

SIGNATURE DRINKS

\$5.00 per person, per drink

RED OR WHITE SANGRIA

Fresh Fruit, Wine, Grand Marnier

MASS MULE

Vodka, Cranberry, Lime, Ginger Beer

CLASSIC MARGARITA

Tequila , Lime

DARK & STORMY

Rum, Ginger Beer

WATERMELON MARGARITA

Tequila, Watermelon, Lime

FULL BAR

Bars are tallied on consumption. Signature drinks are not offered with a full bar. Please ask your sales associate for details.

LAWN GAME RENTALS

\$250.00

Corn Hole, Can Jam, Spike Ball, Giant Jenga

Alcoholic Beverages can only be served for 4.5 consecutive hours. The Bar close a half – hour prior to the conclusion of your event. 17% Administrative fee will be added on all food and beverage charges. The Administrative fee does not represent a tip or service charge. Tax of 7% will be added to your total bill.