

WEDDINGS

at mirbeau

Bjrl Tabi Photography



Mirbeau[®]

INN & SPA

Life. Classically Balanced.



PLYMOUTH, MA

877-MIRBEAU | 35 LANDMARK DRIVE, PLYMOUTH, MA 02360 | MIRBEAU.COM

Wedding Packages 2024 + 2025

This is where dreams begin

Our talented wedding staff is ready to offer you the personalized service you deserve for your special day. From the day of your engagement to the evening of your wedding, we'll be there to help you select every vendor, choose every dish, and take care of every last detail.

Our pastoral setting within The Pinehills, combined with attentive, personalized service and the French impressionist-inspired ambiance will ensure that your wedding day will be wonderfully romantic. Your dream wedding will come to life in a Monet masterpiece.



Photos by Katherine Brackman Photography

Our Venues



Melanie Zacek

MONET LAWN

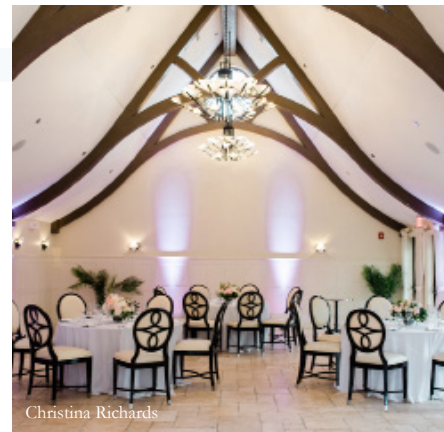
With amazing views of our Monet-inspired gardens, this seasonal outdoor space is perfect for ceremonies for up to 80 guests. The surrounding Monet-inspired ponds, watercolored gardens, and French Manor House in the distance provide a sensational backdrop.

CEREMONY FEE - \$1,000

HENRI-MARIE

Henri-Marie, the larger of our two indoor spaces at 1,400 square feet, can accommodate up to 80 attendees for a seated reception and ceremony. Henri-Marie is modeled after a 19th century family chapel from a private estate outside of Paris. Its 1920s Art Deco-inspired interior evokes a classically romantic feel and offers a striking background for your event. With its high vaulted ceilings and doors that open to a private terrace, the room is full of natural light making the space even more elegant and perfect for your ceremony or reception.

SITE FEE - \$3,500 | CEREMONY FEE - \$1,000



Christina Richards



Dory Diaz

GIVERNY SALON

Giverny Salon offers over 1,200 square feet of classically luxurious architecture and design, ideal for an intimate cocktail hour for up to 80 guests. Its French doors open onto the Giverny Porch.

INCLUDED IN THE RENTAL OF HENRI-MARIE

THE GARDEN BAR

Nestled amongst our Monet-inspired ponds and gardens, this beautiful natural stone terrace is perfect for a cocktail reception. Guests will love our wood-fired pizzas and raw bar offerings at The Garden Bar, and the photo backdrop is simply stunning.

SITE FEE - \$1,500



309 Productions



Shannon Grant Photography

Le Petit Wedding Package

Gather your closest friends and family and enjoy an intimate affair at Mirbeau. Le Petit Wedding Package is designed for celebrations ranging in size from 25 to 80 guests, and offers couples the opportunity to tailor every element to their own personalities with the help of our attentive event managers. Inquire about our “elopement package” for groups of 2-25 guests.

ONE HOUR COCKTAIL RECEPTION

Your selection of 4 passed hors d'oeuvres and 2 stationary displays

FRENCH SPARKLING WINE TOAST

FIRST COURSE

Salad course with popovers & honey butter

MAIN COURSE

A choice of 2 entrées

DESSERT

- A three-tier classic wedding cake
- A selection of petit desserts handpicked by the couple
- Coffee & tea station

AMENITIES

- Private menu planning tasting for the couple
- Complimentary guest room for the couple on the night of the wedding
- On-site wedding & event coordinators
- Ivory floor-length table linens
- China, flatware, glassware
- Preferred vendor list
- Special room rates for overnight guests

\$250 PER PERSON

All food and beverage prices are subject to a 16% service charge, 6% administrative fee, and 7% state / local tax

Stationary Appetizer Displays

CLASSIC DISPLAYS

Select 2 of the options below —

- Vegetable crudité
dill crème & roasted garlic hummus
- Artisanal cheeses & charcuterie
accoutrements, housemade lavash
- Mediterranean
grilled marinated vegetables, tzatziki, artichoke tapenade, olives, feta
- Smoked salmon
boursin cheese, pickled red onions, sauce gribiche, capers, rye toast

Enhance your reception

RAW BARS

PRICED PER PIECE

- Shrimp Cocktail \$5
- Local oysters \$7
- Littleneck clams \$6
- Lobster tail MKT
- Jonah crab \$7

Raw bars include shallot mignonette, fresh lemon, cocktail sauce & horseradish



Passed Hors D'oeuvres

Select 4 of the options below —

COLD

- Deviled eggs, crispy prosciutto
- Spicy tuna poke, miso aioli on wonton crisp
- Chicken salad on housemade lavash
- Steak tartare, remoulade on crostini
- Tomato bruschetta
- Prosciutto-wrapped melon with sherry vinegar reduction
- Blue cheese-stuffed medjool dates wrapped in prosciutto, pomegranate
- Lobster salad on brioche

HOT

- Truffled sacchetti, chive fondue
- Mini crab cakes, old bay aioli
- Mini beef wellington
- Grilled shrimp, spicy tomato purée
- Wild mushroom and truffle arancine
- Bacon-wrapped sea scallops
- Petite lamb chops
- Vegetable spring rolls with asian dipping sauce
- Petit grilled cheese (finnish cheese & sourdough) with smoky tomato jam
- Braised beef, pickled red onions, herbed dijon neufchâtel, brioche
- Crispy cauliflower with curry aioli
- Crispy fresh mozzarella with olive oil jam, romesco



Shannon Grant Photography

Plated Dinner

SOUP OR SALAD

Select 1 of the options below —

- New England clam chowder
- French onion soup
sourdough croutons, gruyère cheese
- Butternut squash bisque
toasted pumpkin seeds
- Cream of tomato
aged balsamic, grated parmesan
- Boston bibb salad
radishes, fines herbes, blue cheese, champagne vinaigrette
- Hearts of romaine
romaine with garlic crouton, aged gouda, lemon-parmesan dressing
- Caprese salad
fresh mozzarella, heirloom tomatoes & fresh basil, balsamic
- Roasted beet salad
goat cheese, arugula, pistachios, sherry soy vinaigrette
- Baby arugula salad
port-glazed figs, candied nuts, shaved fennel, red onions, blood orange vinaigrette
- Bistro salad
mixed greens, red onion, shaved carrot, english cucumber, toasted pepitas, champagne honey vinaigrette

ENTRÉES

Select 2 of the options below —

- Brick chicken
Freebird farm organic half-chicken, creamy boursin whipped potatoes, arugula, roasted lemon, madeira jus
- Steak frites
grilled flat iron, dressed greens, smokey blue farmer's cheese, house fries
- Braised cabbage
wild rice, crispy chickpeas, tamari-sesame sauce
- Potato-crusting salmon
sautéed spinach & fingerling potatoes, lemon beurre blanc
- Seared tuna
heirloom tomato & yuzu confit, buckwheat noodles, avocado purée, crisp allium
- Braised short ribs
broccolini, creamy polenta, red wine reduction, crispy onions
- Grilled european sea bass
potatos en couches, tomato beurre blanc
- Filet mignon au poivre +\$10 per person
whipped potatoes, asparagus, sauce au poivre
- Surf & turf +\$20 per person
petit filet with lobster tail, whipped potatoes, asparagus, sauce bearnaise

PLATED DINNER INCLUDES
Popovers & honey butter, freshly brewed
regular & decaffeinated coffee, herbal teas

Cakes & Desserts

MINI PASTRIES

- Tarts
 - lemon tarts*
 - pecan tarts*
 - lime tarts*
 - fresh fruit tarts*
 - chocolate ganache tarts*
 - chocolate ganache tarts and nuts*
 - key lime tarts*
- Petit four
 - chocolate layer cake*
 - lemon petit four*
 - expresso cake*
 - vanilla cake with preserve*
- Cookie / small options
 - blondie*
 - brownies*
 - cookies*
 - dipped strawberries*
 - citrus cookies*
- French
 - macaroon*
 - madeleines*
 - mini cream puffs*
 - mini eclairs*
 - mille feuille*

Custom Wedding Cakes

Your three-tiered wedding cake will be finished in a buttercream frosting with your choice of cake flavor and filling. Customization available at an additional fee.

CAKE LAYERS

Almond
Vanilla
Chocolate
Espresso
Carrot
Red velvet
Lemon pound

FILLINGS

Curd
lemon, lime
Buttercream
classic
Mousse
fruit, hocolate, peanut butter
Preserves
raspberry, strawberry, apricot
Ganache
espresso, chocolate, nutella



In-Room Bridal Trays

IN-ROOM BRIDAL TRAYS

Morning —

\$30 PER PERSON

- Sliced fresh fruit
- Assorted breakfast pastries
- Yogurt parfait
- English muffin sandwich

Mid-day | available after 11am —

\$30 PER PERSON

- Hummus & pita chips
- Caesar salad wrap
- Chicken salad sandwich
cranberry, apple, walnut, spinach wrap
- Assorted mini pastries

Coffee available upon request for an additional \$4 per person

MIMOSA MIXER

+ \$60

Includes a bottle of bubbly & a carafe of orange juice



Beverage Service

CASH BAR & HOSTED PREMIUM BAR

Titos - Tanqueray Gin - Dewar's Scotch - Johnny Walker Red Scotch - Aperol - Jack Daniel's Tennessee Whiskey
Crown Royal Canadian Whiskey - Bacardi Rum - Cabrito Tequila - Baileys Irish Cream - Kahlua Coffee Liqueur
Jim Beam - Domestic & Imported Beer - Non-Alcoholic Beverages

HOSTED LUXURY BAR

Grey Goose Vodka - Belvedere Vodka - Bombay Sapphire Gin - Henricks Gin - Bacardi Rum - Ocho Tequila Plata
Aperol - Johnny Walker Black Scotch - Crown Royal Canadian Whiskey - Jameson Irish Whiskey - Buffalo Trace Whiskey
Mount Gay Rum - Pierre Ferrand Cognac - Baileys Irish Cream - Amaretto di Saronno - Grand Marnier Orange Liqueur
Kahlua Coffee Liqueur - Domestic & Imported Beer - Non-Alcoholic Beverages

BAR PRICING PER DRINK

Premium Liquor \$14

Luxury Liquor \$18

Glass Sparkling Wine \$16

Glass Rosé / White Wine \$13

Glass Red Wine \$15

Domestic Bottled Beer \$8

Imported Bottled Beer \$9

Non-Alcoholic \$6

Requested specialty items pricing subject to change

MIRBEAU BAR PACKAGE

Unlimited consumption and priced per person. Five-hour bar only available for weddings with onsite ceremony.

DURATION	PREMIUM BAR	LUXURY BAR
4 HOURS	\$62	\$72
4 1/2 HOURS	\$70	\$81
5 HOURS	\$76	\$88

Beverage Service *continued*

PREMIUM TABLESIDE WINE SERVICE

Priced by each bottle served

Sparkling Wine	\$55
Champagne	\$95
Rosé	\$45
Sauvignon Blanc	\$50
Pinot Grigio	\$55
Chardonnay	\$55
Premium Chardonnay	\$80
Pinot Noir	\$70
Premium Pinot Noir	\$90
Cabernet Sauvignon	\$65
Premium Cabernet Sauvignon	\$95

Wines offered are selected by our Hotel Sommelier, requests are welcome.

Pricing listed above is subject to change for specifically requested wines.

Custom Mirbeau Wine Dinner

Each food course is served with a complementing wine, and includes a collaborative planning session + event sommelier service + optional wine presentation.

Custom price is subject to wine availability and cost.

Bloody Mary & Mimosa Bar

A daytime alternative to a full bar, enjoy a cash or hosted bar featuring prosecco-based mimosas and Tito's vodka-based bloody mary cocktails. Offered with a complete variety of juices & garnishes.

\$12 MIMOSA | \$14 BLOODY MARY

Catering Policies

FOOD & BEVERAGE

All food and beverage must be provided by Mirbeau Inn & Spa. Any food remaining may not be packaged to go. No 'shots', shaken drinks (i.e. martinis/Manhattans), or doubles are served at event bars.

LIQUOR REGULATIONS

Per Mirbeau Inn & Spa's licensing agreement with the Massachusetts Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages. All alcohol must be purchased from the hotel. On Sundays, alcohol cannot be served until 10am.

PRICING

Pricing is guaranteed only upon client's signature of the Banquet Event Orders.

DECOR

The Sales Department must be informed of any decorations or displays for your event. Glitter, fireworks, and confetti are not permitted. The hotel will not permit the affixing of anything permanent to the walls or ceilings of function rooms. Should management find any room(s) damaged in any way, as a result of your event, Mirbeau will charge the credit card responsible for damages, replacements, and/or clean up fees as determined by management.

TIMING

Client must agree to adhere to the scheduled timing listed on the Banquet Event Order. Bar service typically ends 15 minutes prior to event end time. Guests will be allowed in the function space one hour prior to start. We will be happy to help coordinate group transportation to downtown Plymouth for after-event nightlife.

SERVICE CHARGES AND TAX

All food and beverage prices are subject to a 16% Service Charge, a 6% Administrative Fee, a 6.25% Massachusetts Food & Retail Tax, and a .75% Local Meals Tax.

GUARANTEE

Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required 7 days prior to event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater.

DEPOSITS

All deposits are non-refundable and will be applied toward the total cost of your event.

OTHER

We are a non-smoking property. No smoking of any kind, including vaping or cigars, is permitted either inside or outside. For the comfort of our overnight guests, we enforce quiet hours between 10pm-8am.

Extend your Festivities

Take advantage of all that Mirbeau has to offer both before and after your wedding. Stay overnight in our luxurious accommodations, relax and rejuvenate your mind and body at Spa Mirbeau with our fitness classes and signature spa treatments, and indulge at The Bistro & Wine Bar or at The Garden Bar.

We invite you to be our guest for the weekend of your wedding and let our casually elegant property and our luxurious amenities help you enjoy *Life. Classically Balanced.*



SPA MIRBEAU

Our world-class spa offers signature treatments and services in our stunning treatment rooms, each with a fireplace and private sound system. Spa Mirbeau's Resting Area and its soaking foot tub and luxurious chaise lounge chairs offer guests a place to fully relax before or after their treatments. The Aqua Terrace, located outside the spa, offers an outdoor water feature and heated whirlpool, where guests may sip a signature spa cocktail or bask in the sun. Lounge and take in a good book in our beautiful new sky-lit solarium. Treat yourself and your loved ones to a spa day and let any pre-wedding jitters simply melt away.

DINING

Enjoy a classically elegant dining experience at The Bistro & Wine Bar, offering daily breakfast, lunch, and dinner, and a Sunday Jazz Brunch. Our menu honors that of a French Bistro, with added New England flavor, and our sommeliers' curated wine list offers complementing pairings for any dish.

The Garden Bar is Mirbeau's seasonal dining experience, located outdoors amongst our ponds and gardens. The Garden Bar's centerpiece is a wood-fired oven, from which the menu's craft pizzas are made, making this a more casual dining experience.



GUEST ROOMS

Each of our fifty guest rooms and suites include an oversized French clawfoot tub, crackling fireplace, walk-in tiled shower, and our famous Mirbeau Estate Bed. Each room is appointed with luxurious, French-inspired decor and personalized amenities for the bride & groom.