



Weddings & Private Events

OLD GRIST MILL
TAVERN

FOUR ECHOES
shop vintage. donate here. spread love.

Welcome to The Grist Mill Pond

Nestled on the historic grist mill pond, our enchanting venue offers a picturesque setting that elevates your wedding experience. Surrounded by lush landscapes, you'll find the perfect backdrop for your special day—one that blends timeless beauty with unforgettable moments.

From your wedding invitations to the table scape, and from the hors d'oeuvres to the dessert, our dedicated team is here to bring your vision to life. We understand that every detail matters on your special day, ensuring a seamless and unforgettable celebration. Let us handle the logistics so you can focus on what truly matters—celebrating your love surrounded by family and friends.

Should you need accommodations, just across the street is the historic Edna Martin House—a beautiful four-bedroom home that comfortably hosts up to eight guests. With ample space for your entire wedding party to get ready, it's the perfect retreat before the big day. Our chef's kitchen and spacious dining room create an inviting atmosphere for an intimate rehearsal dinner or a delightful wedding day after-party, ensuring every moment of your celebration is filled with warmth and connection.

The Old Grist Mill Tavern and Four Echoes Vintage Shoppe would be honored to host your special day, dedicated to helping you create memories that last a lifetime. With our stunning setting and attentive service, we'll work closely with you to ensure every detail reflects your unique vision, making your celebration truly unforgettable.

Site Fees

Thursday - \$4,175
Friday - \$7,325

Saturday - \$9,152
Sunday - \$5,225

*Pricing is subject to change with notice and reason.

*Monday Holiday's will reflect Sunday pricing.

*Sunday's on a Monday Holiday weekend will reflect Saturday pricing.

Additional Fees

*September and October pricing may be increased up to 15%

*Any damages to or removal of rented items will incur a damage fee. A fee that will be assessed by The Old Grist Mill Tavern and Four Echoes.

For Booking

Rebecca Pacheco
Event Operations Coordinator

Handles all pre-event planning, tastings, vendor drop-offs, logistics, layouts, service flow, vendor timing, and overall venue execution to ensure every event is properly prepared and seamlessly set for success.

**Need a Day of Wedding Coordinator?
Hire Rebecca! (+\$500 Day-Of Fee)**

Oversees ceremony flow, wedding party cues, transitions, and guest movement alongside full venue operations to ensure your wedding day runs smoothly, beautifully, and on schedule.

Contact:
Rebecca@RedOakHosp.com

Amenities

- Access to venue from 7am- 12am (17 hours).
- Preparation area for the wedding party to prepare for the ceremony/first look.
 - » Complimentary light pastries and coffee available upon request.
- Ceremony at the Grist Mill Pond Gazebo with seating.
 - » In the event of inclement weather, ceremony will be held under a 30x30 tent, pond side, OR held in the reception tent with guests in their assigned seats.
- Outdoor scenic cocktail hour with mixed seating, high top tables and bar services.
 - » In the event of inclement weather, cocktail hour can be moved to a 30x30 tent, pond side.
- Handicap indoor and portable outdoor restrooms provided.
 - » For an additional fee, top-tier, temperature controlled, outdoor restroom suite available upon request.
- Designated dance area, for blending traditions and connecting families and friends.
- Historic views of the Grist Mill Pond and Tavern.
- At the completion of your reception, all guests are to retrieve belongings and exit the property by no later than 12am.
- Custom designed wedding invitation suites, ceremony programs and menu cards available for an additional fee.
- If the Edna Martin House is of interest for overnight accommodations, please refer to the information sheet for additional details. The Edna Martin House is available to book year-round directly through Airbnb. We recommend checking availability and reserving as soon as possible to secure your preferred dates.



Wedding Menu

Included in all buffets & plated offerings:

ASSORTED CHEESES & CRACKERS

CHARCUTERIE +8

*Local & Imported Meats & Cheeses, Jams, Honey, Breads & Crackers,
Pickled and Fresh Vegetables, Dried & Fresh Fruits*

MEDITERRANEAN SPREAD +6

*Chef's Hummus, Chef's Baba Ghanoush, Fresh and Marinated Vegetables
Prepared Mediterranean Salads & Toasted Pita*

*Passed Appetizers:
Choose 3*

PROSCIUTTO WRAPPED MELON

SEAFOOD STUFFED MUSHROOMS

BACON WRAPPED ASPARAGUS

BRUSCHETTA TOMATOES

SCALLOPS WRAPPED WITH BACON +6

SHRIMP COCKTAIL +6

LUMP CRAB CAKES W/ REMOULADE +5

The Miller's Dinner Buffet

\$49

Salad

CAESAR SALAD

*Romaine, Caesar Dressing,
Croutons, Parmesan*

or

GARDEN SALAD

*Mixed Greens, Grape Tomatoes, Red Onion, Cucumber,
Shredded Carrots, Honey Curry Vinaigrette*

Bread

CHEF'S SELECTION OF DINNER ROLLS

or

GRIST MILL CINNAMON BREAD +2

Choose One Carving Meat

ROASTED HERB ENCRUSTED PORK TENDERLOIN
SLOW ROASTED TURKEY BREAST WITH GRAVY
SMOKED HONEY HAM

with

BAKED COD
TAVERN CHICKEN PASTA *or* GRIST MILL'S MAC N' CHEESE
JAMBALAYA RICE *or* CHEF'S SEASONAL VEGETABLES

Dessert

VANILLA ICE CREAM
To Accompany Wedding Cake

or

FAMILY STYLE MINI PASTRIES *or* CHOCOLATE BUNDT CAKE +4

The Swan Pond Buffet

\$72

Salad

CAESAR SALAD

*Romaine, Caesar Dressing,
Croutons, Parmesan*

or

GARDEN SALAD

*Mixed Greens, Grape Tomatoes, Red Onion, Cucumber,
Shredded Carrots, Honey Curry Vinaigrette*

Bread

CHEF'S SELECTION OF DINNER ROLLS

or

CINNAMON BREAD +2

Choose Two Carving Meats

SLOW ROASTED PRIME RIB

ROASTED HERB ENCRUSTED PORK TENDERLOIN

SLOW ROASTED TURKEY BREAST WITH GRAVY

SMOKED HONEY HAM

with

BAKED STUFFED SHRIMP *or* BAKED COD

APPLE WALNUT STUFFED CHICKEN *or* CHICKEN PICCATA

TAVERN CHICKEN PASTA *or* GRIST MILL'S MAC N' CHEESE

JAMBALAYA RICE *or* CHEF'S SEASONAL VEGETABLES

Dessert

VANILLA ICE CREAM

To Accompany Wedding Cake

or

FAMILY STYLE MINI PASTRIES *or* CHOCOLATE BUNDT CAKE +4

The Grand Edna Buffet

\$93

Choose a Salad

CAESAR SALAD

Romaine, Caesar Dressing, Croutons, Parmesan

GARDEN SALAD

Mixed Greens, Grape Tomatoes, Red Onion, Cucumber, Shredded Carrots, Honey Curry Vinaigrette

APPLE & WALNUT SALAD

Mixed Greens, Red Onion, Cucumber, Fresh Apple, Cranberry Walnut Vinaigrette

Bread

CHEF'S SELECTION OF DINNER ROLLS

or

CINNAMON BREAD +2

Choose Two Carving Meats

SLOW ROASTED PRIME RIB

ROASTED HERB ENCRUSTED PORK TENDERLOIN

SLOW ROASTED TURKEY BREAST WITH GRAVY

SMOKED HONEY HAM

with

SEAFOOD JAMBALAYA *or* LOBSTER RAVIOLI WITH SHERRY CREAM SAUCE

BAKED STUFFED SHRIMP *or* BAKED COD

TAVERN CHICKEN PASTA *or* GRIST MILL'S MAC N' CHEESE

GARLIC MASHED POTATOES *or* OVEN ROASTED POTATOES

Dessert

VANILLA ICE CREAM

To Accompany Wedding Cake

or

FAMILY STYLE MINI PASTRIES *or* CHOCOLATE BUNDT CAKE +4

A Millstone Dinner

PLATED MEAL | \$49

Bread

CHEF'S SELECTION OF DINNER ROLLS
or
CINNAMON BREAD +2

First Course

GARDEN SALAD
Mixed Greens, Grape Tomatoes, Red Onion, Cucumber, Shredded Carrots, Honey Curry Vinaigrette

Second Course

Preselected Choices

BAKED COD, GARLIC MASHED POTATOES, GREEN BEANS

or

10 OZ SLOW ROASTED PRIME RIB, GARLIC MASHED POTATOES, GREEN BEANS

Dessert

VANILLA ICE CREAM
To Accompany Wedding Cake

or

FAMILY STYLE MINI PASTRIES *or* CHOCOLATE BUNDT CAKE +4

The Plated Feast

PLATED MEAL | \$74

Bread

CHEF'S SELECTION OF DINNER ROLLS
or
CINNAMON BREAD +2

First Course

NEW ENGLAND STYLE CLAM CHOWDER
Self-Serve Station

Second Course

GARDEN SALAD

Mixed Greens, Grape Tomatoes, Red Onion, Cucumber, Shredded Carrots, Honey Curry Vinaigrette

Third Course

BAKED STUFFED SHRIMP SERVED IN CASSEROLE WITH LEMON

Fourth Course

Preselected Choices

FILET MIGNON, BEARNAISE BUTTER, GARLIC MASHED POTATOES, GREEN BEANS

or

1/2 ROASTED STUFFED CHICKEN, TRI-COLOR CARROTS, SHERRY CREAM SAUCE

Dessert

VANILLA ICE CREAM
To Accompany Wedding Cake

or

FAMILY STYLE MINI PASTRIES *or* CHOCOLATE BUNDT CAKE +4

Walk the Venues

Walk through the spaces with a Red Oak Hospitality Event Coordinator.

Date: _____ Time: _____

Taste the Menu

Taste a few of our menu options.

Discuss special day needs.

Discuss planning needs.

Date: _____ Time: _____

Finalize the Date

Finalize date and pay deposit.

Finalize additional needs.

Red Oak Hospitality Design & Print Services, Housing, Transportation

Date: _____ Time: _____

Setting Up a Memorable Timeline

Discuss the special day's timeline

Final Arrival, Set-Up Vendors, Start and Ending

Date: _____ Time: _____

A Call with the Operations Team

Confirm any last minute adjustments and meet the operations team.

Date: _____ Time: _____

Notes

