



Historic Deerfield[®]

Opening Doorways To The Past.[™]

2015 Group Tour Packages



The Cooks' Garden is in Bloom Tour

Spring/Summer



The Cooks' Garden serves as a source of fresh ingredients for the museum's open hearth cooking demonstrations and classes. The garden contains an assortment of useful plants commonly found in New England during the 18th and early 19th centuries. The Cooks' Garden was dedicated in 2006 in memory of Margaret Quinn Orloske, a member of the museum who enjoyed open hearth cooking and gardening, and who, with thousands of others, died on September 11, 2001. Funds from the Margaret Quinn Orloske Endowment are used to replenish heirloom plants, for general garden maintenance, and for support of the open hearth cooking program. Open hearth cooking and the study of foodways represent a special way to learn about life in early New England, and how people spent their time in the kitchens and parlors of the past.



Includes:

- A delicious sit-down lunch featuring fresh garden ingredients. (menu on last page);
- A guided visit to The Cooks' Garden;
- An open hearth cooking demonstration focusing on uses of garden vegetables and herbs;
- A tour of the Stebbins House;
- Shopping time at the Museum Gift Shop and Bookstore featuring many beautifully hand crafted items, many made locally. (All tour participants will receive a savings coupon for a discount at the store.)

Best of Deerfield Tour

Fall

This authentic New England village includes many historic buildings on their original lots. Historic Deerfield is privileged to interpret some of these buildings and the stories of the people who lived in them, through an outstanding collection that is one of the best of its kind in the nation. Experience the best of Deerfield during the fall season.



Includes:

- Lunch at the Deerfield Inn featuring a harvest menu (menu on last page);
- Access to the Flynt Center of Early New England Life:
 - textile exhibition
 - furniture exhibition
- Museum's Attic - open storage of museum collections;
- A guided bus tour of The Street (using your bus);
- A tour of the Williams house - depicting its 1817 renovation in the latest style and featuring the latest technologies of the era;
- An optional visit to the Sheldon house - the home of an average farming family.
- Shopping time at the Museum Gift Shop and Bookstore featuring many beautifully hand crafted items, many made locally. (All tour participants will receive a savings coupon for a discount at the store.)

Heritage Holiday Tour

December

Historic Deerfield invites groups to join us for a special tour during the month of December.

This festive tour experience includes:

- A delicious sit-down lunch with a themed menu (menu on last page);
- Holiday shopping at the Museum Gift Shop and Bookstore (all tour participants will receive a savings coupon for a discount at the store);
- Holiday décor and historic buildings in an authentic village setting;
- A guided bus tour of The Street viewing houses decorated with holiday wreaths (using your bus);
- A tour of the Stebbins house featuring period desserts in the dining room;
- An open hearth cooking demonstration focusing on the history of holiday treats;
- An optional gift-making activity.



Menus and Booking Information

Group Tour Buffet Menus

The Cooks' Garden is in Bloom (Spring/Summer)

Lunch: Entrees are served with chef's choice of seasonal sides.

Coffee, tea, iced tea, and iced coffee included

First Course: Baby green salad with house dressing with fresh baked rolls

Second Course: Choice of (meal counts are required one week in advance for plated meal +\$2):

- *Apple-brandy pork loin* - Sliced pork loin and an apple-brandy sauce
- *Herb-crusted white fish* - Tender and flaky white fish topped with toasted, herbed crumbs and sundried tomato beurre blanc
- *Garden Vegetable and Pesto Pasta* - Sautéed seasonal vegetable tossed with our house-made pesto and Farfalle, topped with crumbled goat cheese

Third Course: Deerfield Inn Indian pudding with whipped cream

Best of Deerfield (Fall)

Lunch: Entrees are served with chef's choice of seasonal sides.

Coffee, tea, iced tea, and iced coffee included

First Course: Roasted butternut squash soup

Second Course: Choice of (meal counts are required one week in advance for plated meal +\$2):

- *Apple-brandy pork loin* - Sliced pork loin and an apple-brandy sauce
- *Chicken breast with mushroom cream sauce* - slow cooked chicken breast served with wild mushrooms, capers, oregano, and cream sauce
- *Seasonal vegetable lasagna* - Roasted seasonal vegetables in a classic style lasagna with béchamel sauce, house
- *marinara, ricotta, mozzarella, and parmesan*

Third Course: Deerfield Inn Indian pudding with whipped cream

Heritage Holiday (December)

Lunch: Entrees are served with chef's choice of seasonal sides.

Coffee, tea, iced tea, and iced coffee included

First Course: New England clam chowder

Second Course: Choice of (meal counts are required one week in advance for plated meal +\$2):

- *Slow roasted turkey breast* - with giblet gravy, house made stuffing and cranberry chutney
- *Yankee pot roast* - slow cooked beef with potatoes, onion and carrot in gravy
- *Gardener's pie* - Layers of mushrooms and seasonal vegetables with tomato béchamel, topped with mashed potatoes

Third Course: Deerfield Inn Indian pudding with whipped cream

Group Tour Booking Information Pricing

All tour/buffet luncheon packages are \$39 per person. (inclusive of all taxes and gratuities). When booking two months or more in advance, packages are discounted to \$37 per person.

Tours and dining can be purchased separately. Museum Tours are available for \$12 per person. Group Lunches only are available for \$27 per person (for a plated meal, add \$2).

Contact Information

Package Tours or Dining Only:

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Museum Tours Only:

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